



OFFICIAL BAKE AND CAKE

SCHEDULE 2023



25th, 26th & 27th July 2023

BAKE AND CAKE COMPETITION

We are delighted with the continued success of the Bake and Cake competition and whether you bake cakes for family and friends or simply eating them yourself, enjoy the competition of the Bake and Cake. The Schedule for 2023 provides classes for everyone and we look forward to receiving your entries for this fun competition.

Entries are made on our website www.newforestshow.co.uk Competitions, Bake and Cake.

Produce should be delivered to the Showground on Monday 24th July, to then be judged and winners will be revealed on Tuesday 25th July.

RULES AND REGULATIONS

1. Entries must be made on the official entry form or online and received no later than Friday 30th June 2023.
2. The competition is only open to amateur bakers ie not bakers who produce for commercial gain.
3. Exhibits must be staged on Monday 24th July between 9.30 am and 2.00pm. Vehicles can be parked in the members' car park and entry on to the Showground via the members' pedestrian entrance.
4. All exhibits must remain on display for the three days of the Show and must be collected between 5.30 pm and 6.30 pm on Thursday 27th July. Any exhibit left in the marquee after this time will be disposed of by the stewards.
5. Exhibitors may enter one entry only per class.
6. Entries must comply with health and food hygiene standards and be safe for sampling by the judges.
7. Judging will take place on Monday 24th July from 2.30 pm.
8. All exhibits must have been made by the exhibitor.
9. Badly deteriorated food will be discarded at the discretion of the stewards concerned.
10. Protests. Any protest must be made in writing and handed in to the Chief Section Steward together with a deposit of £25.00 which will be returned if the protest is upheld.
11. Exhibitors confirm they agree to allowing photographs taken by the Show photographers to be used for promotional purposes

All exhibits to be covered with a clear plastic bag (large clear roasting bags are ideal) and presented on a white plate (either paper or china).

Preserves must be shown in clear glass unmarked jam jars approximately 454g (1lb) or 340g (12ozs), labelled and covered with an appropriate fitting lid.

£1 per Entry

No Dogs Allowed in the Marquee

BAKE AND CAKE COOKERY COMPETITION

AWARDS

THE WESSEX TROPHY – AWARDED TO BEST EXHIBIT IN SHOW

THE DOBSON CHALLENGE TROPHY – AWARDED TO THE EXHIBITOR GAINING MOST POINTS IN THE SHOW

FIRST – 30 Points

SECOND – 20 points

THIRD – 10 points

CAKES

- BK1 CHOCOLATE BROWNIES** - Five Chocolate Brownies - Any Recipe
- BK2 GRANOLA BAR** - Five bars suitable for a lunchbox - Any Recipe
- BK3 PRETZELS** - Five soft pretzels - Any Recipe
- BK4 SHORTBREAD** - Five Shortbread Triangles - Any Recipe
- BK5 FRUIT SCONES** - Five Fruit Scones using a 5cm (2") cutter - Any Recipe
- BK6 RASPBERRY AND WHITE CHOCOLATE BLONDIES** - Five pieces - Please provide Recipe
- BK7 BAKEWELL TART**- Use the Recipe Provided on Page 7
- BK8 LEMON DRIZZLE CAKE** - made in a 900g loaf tin - Any Recipe
- BK9 VICTORIA SANDWICH** - A Victoria Sandwich, Jam filling only - 20cm (8")
- BK10 CHOCOLATE CAKE** - A chocolate Cake suitable for a vegan diet - Please provide the Recipe
- BK11 CELEBRATION CAKE** - A single Tier Cake for a child's 1st Birthday
To be judged on cake flavour and appearance. Maximum 30cm (12") in diameter and displayed on a cake board.
- BK12 ANY CAKE CONTAINING FRUIT** - A cake which contains fruit in the recipe eg apple, cherry, pear, orange etc. No Icing or Filling. Maximum 15-18cm (6-7") round or loaf tin as appropriate. Please provide the Recipe

SAVOURY

- BK13 QUICHE** - A cheese and onion quiche 20cm (7"-8") round
- BK14 CHEESE AND ONION MUFFINS** - Five Cheese and Onion Muffins - Please supply the Recipe

YEAST COOKERY

- BK15 ROLLS** - Five Seeded Wholemeal Rolls - Any Recipe
- BK16 CIABATTA BREAD** - Any Recipe
- BK17 FARMHOUSE LOAF** - One White Farmhouse Loaf - Any Recipe

PRESERVES

Please see the regulations regarding jar type, size and lids

- BK18 MARMALADE** - A jar of Marmalade, Any Variety
- BK19 STRAWBERRY JAM** - A Jar of Strawberry Jam
- BK20 FRUIT JAM** - A Jar of Fruit Jam, Any variety - excluding Strawberry)
- BK21 JAR of JELLY** - A jar of Jelly, Any Variety
- BK22 FRUIT CURD** - A jar of Fruit Curd
- BK23 CHUTNEY** - A jar of Chutney, Any Variety
- BK24 PICKLED VEGETABLE** - A jar of Pickled Vegetable, Any Variety
- BK25 PICCALILLI** - A jar of Piccalilli

JUNIOR CLASSES

UNDER 7 YEARS OF AGE ON 25TH JULY 2023

- BK26 ICED SHORTBREAD BISCUITS** - Five Iced Shortbread Biscuits
- BK27 GINGERBREAD** - Any item made from Gingerbread

8 TO 11 YEARS OF AGE ON 25TH JULY 2023

- BK28 DECORATED CUP CAKES** - Five Decorated Cup Cakes to be judged on flavour and decoration
- BK29 VICTORIA SANDWICH** - A Victoria Sandwich, Jam Filling only 20cm (8")
- BK30 CHOCOLATE CAKE** - A Decorated Chocolate Cake - Any Size
- BK31 VEGETARIAN PIZZA** - A Pizza suitable for a vegetarian - 16-20cm

12 TO 16 YEARS OF AGE ON 25TH JULY 2023

- BK32 BLONDIES** - Five Chocolate Blondies - Any Recipe
- BK33 VIENNESE WHIRLS** - Five Viennese Whirls
- BK34 BANANA LOAF** - Any size, Any Recipe
- BK35 PROFITEROLES** - Six profiteroles filled with Creme Patissiere and coated with chocolate.



BAKEWELL TART

Ingredients

Sweet Shortcrust Pastry:

225g Plain Flour
150g cold Butter
25g Icing Sugar
1 large Beaten Egg
2 tablespoons cold Water

Tart Filling:

150g Butter
150g Caster Sugar
150g Ground Almonds
1 large beaten Egg
1 teaspoon Almond Extract
Raspberry Jam

Icing:

300g Icing Sugar
1 tsp Almond Extract
3 tablespoons Water
Pink Food Colour

Method

Heat the oven to 200°C/180°C fan/400°F/Gas 6.

Place the flour into a bowl and rub in the butter until it resembles fine breadcrumbs. Add the icing sugar, mixing it into the breadcrumbs. Add the egg and water combining to form a soft dough.

Place the dough on a floured surface and use to line a 23cm fluted flan tin. Chill in a fridge for 30 minutes. Bake blind for 15/20 minutes.

Reduce the oven temperature to 180°C/160°C fan/350°F/Gas 4.

Spread the base of the flan with 4 tablespoons of raspberry jam. Cream the butter and sugar together until pale and fluffy. Add the ground almonds, egg and almond extract and mix together. Carefully spread into the pastry case. Bake until golden. Remove from the oven and leave to cool.

Once cold make the icing by sifting the icing sugar and stir in the almond essence and cold water to make a thick icing. Make a small amount of the icing pink and place it in an icing bag.

Spread the white icing over and make a feather effect detail with the pink icing.

