



OFFICIAL
**BAKE
AND CAKE**
SCHEDULE
2024



30th, 31st July and 1st August 2024

BAKE AND CAKE COMPETITION

2024 brings a new Schedule for the Bake and Cake competition with even more classes for our young Bakers. 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. 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 29th July, to then be judged and winners will be revealed on Tuesday 30th July.

RULES AND REGULATIONS

1. Entries must be made on the official entry form or online and received no later than Sunday 30th June 2024.
2. The competition is only open to amateur bakers ie not bakers who produce for commercial gain.
3. Exhibits must be staged on Monday 29th July between 9.30 am and 2.00 pm. 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 1st August. 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 29th 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.

£2 per Entry

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 FREE FROM** - Five Cookies suitable for someone with an allergy eg Gluten, Nuts
- Please provide the recipe
- BK3 FLAPJACK** - Five pieces of Flapjack - Any Recipe
- BK4 SHORTBREAD** - A Shortbread Round - Any Recipe
- BK5 PLAIN SCONES** - Five Plain Scones using a 5cm (2") cutter - Any Recipe
- BK6 DECORATED CUP CAKES** - Five decorated Cup Cakes suitable for an Afternoon Tea
- BK7 BAKEWELL SLICES** - Five pieces of Bakewell Slice
- BK8 BANANA LOAF** - made in a 900g loaf tin - Any Recipe
- BK9 VICTORIA SPONGE** - A Victoria Sponge with Vanilla Buttercream and Jam filling 20cm - (8")
- BK10 DECORATED CHOCOLATE CAKE** - A Decorated Chocolate Cake, NOT TO EXCEED 20CM - 8". To be judged on flavour and appearance.
- BK11 CELEBRATION CAKE** - A single Tier Cake for a Baby Shower celebration. To be judged on cake flavour and appearance. Maximum 30cm (12") in diameter and displayed on a cake board.
- BK12 DUNDEE CAKE** - A traditional Dundee Cake.
See the Recipe on Page 7

SAVOURY

- BK13** **QUICHE** - A Cheese and Onion Quiche 20cm (7" - 8") round
- BK14** **BREAKFAST MUFFINS** - Five Breakfast Muffins - Please supply the Recipe
- BK 15** **MEDITERRANEAN SCONES** - Three Mediterranean Scones - Please supply the recipe.

YEAST COOKERY

- BK16** **ROLLS** - Five Bread Rolls - Any Recipe
- BK17** **FARMHOUSE LOAF** - One White Farmhouse Loaf - Any Recipe
- BK18** **CINAMMON ROLLS** - Four Cinammon Rolls - Any Recipe

PRESERVES

Please see the regulations regarding jar type, size and lids

- BK19** **MARMALADE** - A jar of Marmalade, Any Variety
- BK20** **FRUIT JAM** - A jar of Fruit Jam, Any variety
- BK21** **JAR of JELLY** - A jar of Jelly, Any Variety
- BK22** **FRUIT CURD** - A jar of Fruit Curd, Any Variety
- BK23** **CHUTNEY** - A jar of Chutney, Any Variety

JUNIOR CLASSES

UNDER 7 YEARS OF AGE ON 30TH JULY 2024

- BK24 DECORATED CUP CAKES** -Judged on decoration only
- BK25 CHEESE SCONES** - Four Cheese Scones

7 TO 10 YEARS OF AGE ON 30TH JULY 2024

- BK26 DECORATED CUP CAKES** - Five Decorated Cup Cakes to be judged on flavour and decoration
- BK27 MUFFINS** - Four Sweet or Savoury Muffins
- BK28 CHOCOLATE CAKE** - A Decorated Chocolate Cake - Any Size
- BK29 COOKIES** - Five Cookies - Any Recipe

11 TO 12 YEARS OF AGE ON 30TH JULY 2024

- BK30 LEMON DRIZZLE CAKE** - Made in a loaf tin
- BK31 VICTORIA SPONGE** - A Victoria Sponge, Jam and Buttercream Filling 20cm (8")
- BK32 COOKIES** - Five Cookies - Any Recipe
- BK33 BROWNIES** - Five Brownies - Any Recipe

13 TO 15 YEARS OF AGE ON 30TH JULY 2024

- BK34 DESIGN AND MAKE A HEALTHY LUNCHBOX BAR** - Provide the recipe and display Four Bars
- BK35 BREAKFAST MUFFIN** - Five Muffins suitable for Breakfast
- BK36 CINNAMON ROLLS** - Four Cinnamon Rolls, Any Recipe



DUNDEE CAKE

Ingredients

100g Blanched Almonds
180g Unsalted Butter, at room temperature
180g Light Muscovado Sugar
zest 1 large Orange
3 tbsp Apricot Jam or Marmalade
225g Plain Flour
1tsp Baking Powder
3 Large Eggs, beaten
100g Ground Almonds
2 tbsp Milk
500g Mixed Dried Fruit
100g Whole Glace Cherry

Glaze

1tbsp Milk
2 tsp Caster Sugar

Method

Heat the oven to 180°C/160°C fan/Gas 4. Line a deep loose-based 20cm tin.

Put the almonds into a small bowl and pour over boiling water to just cover. Leave for 5 minutes then drain in a sieve and leave to dry.

Put the butter in a large bowl and beat well until soft then add the sugar and beat until light and fluffy. Add the orange zest and jam/marmalade.

Sieve together flour and baking powder. Add the eggs to the butter and sugar a little at a time, beating between each addition. Add the flour and ground almonds and mix well. Mix in the dried fruit and cherries and the milk combining it gently together.

Spoon into the tin and level. Arrange the whole almonds in neat circles on the top of the cake. Bake for 45 minutes.

Lower the oven temperature to 160°C / 140°C Gas Mark 3 and bake for a further 60 - 80 minutes. Check with a skewer. When cooked brush the glaze over the top and return the cake to the oven for 2 to 3 minutes. Cool in the tin.

