

## **Class 94: Gingerbread People**

### Ingredients

110g (4oz) plain flour  
½ teaspoon bicarbonate of soda  
½ teaspoon ground ginger  
½ teaspoon cinnamon  
25g (1oz) butter or margarine  
50g (2oz) soft brown sugar  
2 tablespoons golden syrup  
1 teaspoon milk.

### Method

Put the flour, soda, sugar and spices into bowl. Melt the fat with the syrup, leave to cool slightly. Pour into the dry ingredients and add the milk. Mix to a firm dough. Wrap in cling film and chill in the fridge for 30 minutes. Roll out to about 8mm. (1/4. inch) thick. Using a cutter, cut out the gingerbread people. The mixture should make about eight. Bake at 160d C gas mark 3 for about 15 minutes. Cool on a wire rack. Decorate the people as you like e.g using currants, cherries, icing etc.  
4 gingerbread people only to be exhibited.

## **Class 116: Fancy Cakes**

### Ingredients

175g (6oz) margarine  
175g (6oz) caster sugar  
175 g (6oz) self-raising flour  
3 medium eggs

### Method

Heat oven to 180d C (350d F) gas mark 4.  
Grease a 28cm x 18cm (1 lin x 7in) tin.  
Cream margarine and sugar until light and fluffy.  
Beat in eggs one at a time, adding a little flour with each.  
Gently fold in the remaining flour.  
Place in the prepared tin and bake for 30-35 minutes.  
When cold, cut into shapes and cover with glaze icing (*see below*) and decorate with nuts, cherries, angelica, crystallised flowers, as you wish.

*For the glaze icing:*

### Ingredients:

100g (4oz) sieved icing sugar  
1 x 15ml spoon (1 tablespoon) of warm water.  
Flavouring and colouring if you wish. This is optional.

### Method

Place the icing sugar in a basin and gradually add water.  
Stir until smooth, add flavouring and colouring (optional) until the mixture is thick enough to coat the back of a wooden spoon.  
Pour over shapes as quickly as possible.

## **Class 55: Lemon Curd**

### Ingredients

4 juicy thin-skinned lemons  
4 eggs  
110 g (4oz) unsalted butter, softened  
350g (12oz) sugar

### Method

Finely grate the lemon rind, taking care to avoid the white pith.  
Squeeze the lemon juice and put through a strainer. Beat the eggs until well mixed and foamy. In the top of a double boiler (or in a bowl over a pan of simmering water), combine the lemon rind and juice, softened butter and sugar and stir gently until the butter has melted. Strain in the beaten eggs, stirring vigorously to blend all the ingredients thoroughly. Continue to stir over simmering water until the curd is smooth, thick and creamy, about 20 minutes. It will be very hot, but do not let it boil, or the eggs will curdle.  
Pour the curd into small, hot, clean jars and allow to cool before covering. Makes 3 small jars.  
Lemon curd will keep in the fridge for a maximum of 8 weeks.  
Only one jar to be exhibited.

## **Class 58: Shortbread Biscuits**

### Ingredients

175g (6oz) plain flour  
110g (4oz) butter or margarine  
50g (2oz) caster sugar  
Extra caster sugar for dusting  
A baking sheet, lightly greased.

### Method

Pre-heat the oven to 150d C gas mark 2  
First beat the butter with a wooden spoon to a soft consistency, then beat in first the sugar and then the sifted flour. Still using the wooden spoon start to bring the mixture together, then finish off with your hands to form a paste. Now transfer this to a board lightly dusted with caster sugar, then quickly and lightly roll it out to about 3mm (1/8. inch) thick, dusting the rolling pin with sugar if necessary. Use a 7.5cm (3inch) fluted cutter to cut the biscuits out, then arrange them on the baking sheet and bake on a highish shelf in the oven for 30 minutes. Cool the biscuits on a wire rack, dust them with some caster sugar, and store in an airtight tin to keep them crisp.  
Exhibit only 6 biscuits.

### **Class 59: Victoria Sandwich (serves 8)**

#### Ingredients

100g (4oz) margarine  
100g (4oz) caster sugar  
2 medium eggs  
100g (4oz) self raising flour  
Raspberry jam (to finish)

*You will also need:* Two 18 cm. (7 inch) sandwich tins

#### Method

1. Heat oven to 180 deg. C 350 deg. F Gas Mark 4. Grease the 18cm. (7 inch) sandwich tins.
2. Cream margarine and sugar until light and fluffy. Beat in eggs one at a time, adding a little flour with each.
3. Gently fold in remaining flour.
4. Place in prepared tins and bake for 20-25 minutes in 2 tins or 40-45 minutes in one tin.
5. When cool, fill with raspberry jam. Dust with icing sugar.

### **Class 60: Carrot Cake**

#### Ingredients

225g/8ozs. butter or margarine  
225g/8ozs. soft brown sugar  
4 eggs, lightly beaten  
225g/8ozs. self-raising flour, sifted  
Half teaspoonful salt  
1 teaspoonful grated nutmeg  
3 teaspoonfuls mixed spice  
350g/12ozs. carrots, coarsely grated

*For the glaze icing:*

225g/8ozs. icing sugar and 2 tablespoonfuls water  
5g/2ozs. walnut halves to decorate

#### Method

Pre-heat oven to 180d C, 350d F, (gas mark 4)

Line and grease a deep 20cm/8inch round cake tin. Cream the butter or margarine and sugar until light and fluffy. Gradually beat in the eggs, adding a little of the flour to prevent curdling. Fold in the remaining flour, salt and spices. Fold in the grated carrot and spoon into the prepared cake tin.

Level the top and bake in a the pre-heated oven for 1 ½ hours or until a skewer inserted into the centre comes out clean.

Leave to cool in the tin for 5 minutes before turning out on to a wire rack to cool completely.

### *Class 60: Carrot Cake (continued)*

Beat the icing ingredients together until smooth, pour over the cake and decorate with walnuts.

### **Class 68: Carnation Lemon Drench Cake**

#### Ingredients

225g (8oz) butter, softened  
4 large eggs, beaten  
397g can Carnation Condensed Milk  
50g (2oz) ground almonds  
Finely grated zest and juice of 1lemon  
225g (8oz) self-raising flour  
1 tsp. baking powder  
1 tbsp. poppy seeds

#### *Syrup*

Juice of 3 large lemons  
100g (3 ½ oz) icing sugar

#### *Icing*

2tbsp. lemon juice  
100g (3 ½ oz) icing sugar

#### Method

1. Pre-heat oven to 180dC (160dC fan) mark 4. Grease and line the base of a 20.5 cm (8in) springform cake tin with baking parchment.
2. Put all the cake ingredients into a large bowl and beat together with an electric hand whisk, until just smooth and pale. Pour into the prepared cake tin and bake for 55-65 minutes, until a skewer inserted into the middle of the cake comes out clean.
3. Just before the end of cooking time, make the syrup by gently heating the lemon juice and icing sugar together in a pan. While the cake is still warm, make holes all over it with a skewer and spoon over the syrup, allowing it to sink into the cake. Leave cake to cool in the tin.
4. To make the icing, add lemon juice gradually to the icing sugar, until it reaches a thick pouring consistency. When the cake is cool, transfer it to a serving plate and drizzle over the lemon icing.