

Recipes

Cheese straws (class 63)

Ingredients

40g (1½oz) butter, chilled and cut into small cubes, plus a little extra for greasing

80g (3oz) plain flour, plus a little extra for dusting

60g (2oz) mature Cheddar, grated, plus extra for sprinkling

1 large egg, beaten

Method

1. Preheat the oven to 180°C (fan 160°C) and lightly grease 2 baking sheets with a little butter.
2. Sift the flour into a large bowl, then rub the butter into the flour using your fingertips until the mixture looks like fine breadcrumbs.
3. Add the grated cheese and mix together.
4. Add half the beaten egg and stir into the flour until the mixture starts to come together, then use your hands to work it into a ball.
5. Roll out the pastry about 3mm thick, cut into straws, about 5mm wide. Makes about 12.
6. Leave space between straws on baking tray, sprinkle with cheese.
7. Bake for 12-15 minutes, until golden.

Carrot cake (class 67)

Ingredients

For cake

300g (10oz) light brown sugar
300ml sunflower oil
3 eggs
300g (10 oz) grated carrot
300g (10 oz) plain flour
pinch of salt ½ tsp vanilla essence
1 tsp cinnamon
1 tsp ground ginger
1 tsp bicarb / soda
1 tsp baking powder

For topping

250g (8.5oz) icing sugar
90g (3oz) cream cheese
50g (1oz) unsalted butter

Method cake

1. Preheat oven at 190° (fan 170°C) and grease and line 2 x 8in (20cm) tins
2. Mix sugar oil and eggs together until smooth (can use a mixer) and light caramel in colour.
3. Use a wooden spoon to fold in carrots, flour, salt, spices, bicarbonate of soda, baking powder and vanilla. Fold until smooth.
4. Divide equally between the tins
5. Cook at 190°C (fan 170°) for 35 minutes and then check to see if cooked using skewer (if this comes out clean cake is cooked) if not cook for 5-10 mins longer.

Method topping

1. Beat together butter and cream cheese. Fold in icing sugar.
2. When cake is completely cold, spread the topping on the top of both cakes and then sandwich together. If both cakes are well risen, slice the top off one cake before adding the topping and use this cake for the bottom layer.

Flapjacks (class 70)

Ingredients

150g (5oz) butter or margarine
150g (5oz) demerara sugar
150g (5oz) oats
3 drops vanilla essence
2 tablespoons desiccated coconut

Method

1. Preheat oven 190°C (fan 170°C).
2. Melt fat in saucepan. Remove from heat and add the rest of the ingredients.
3. Turn onto a greased Swiss Roll tin, pressing into the corners. Bake for 20 minutes until golden brown.
4. Cut into 20 pieces and leave to cool. Exhibit 3 pieces.

Instructions for snow globe (class 76)

Components

- Glass jar with a screw lid
- Ornament / ornaments that fit inside the jar
- Water + glycerine if wanted (slows the snow fall)
- Sprinkles for imitation snow
- Hot glue gun / contact adhesive

How to make

1. Arrange your ornaments inside the lid, right way up and glue into place.
2. Mix water and glycerine (to thicken the water). Quantities will depend on the weight of added sprinkles.
3. Add sprinkles, enough for a snow fall not a deluge.
4. Once happy with the effect, lower decoration into jar to make sure it looks and acts ok and there is enough water.
5. Remove ornament, adjust water levels if needed, dry off rim of jar and coat with hot glue or contact adhesive.
6. Quickly add the ornament and screw the jar up. Leave to cool and test.

(Sorry, if it leaks there is no fix, it has to be reglued!)

<https://youtu.be/XKZ3EOPXShU?si=nIM4G40p4dGx4sHi>