

# Kirtling and Upend Produce and Craft Show 2026 Recipes

## Yorkshire Parkin (class 65)

### Ingredients

110g butter  
110g soft brown sugar  
55g black treacle  
200g golden syrup  
225g oats, blitzed to a fine texture, or medium oatmeal  
110g self-raising flour  
2 tsp ground ginger  
1 tsp mixed ground spice  
2 eggs, lightly beaten  
20ml milk

### Method

1. Preheat the oven to 160°C/140°C fan/gas mark 3 and line a 2lb (900g) loaf tin with parchment.
2. Place a saucepan over a medium heat and gently melt together the butter, sugar, black treacle and golden syrup. Leave to one side to cool.
3. Combine the oats, flour, ginger and mixed spice in a large bowl. Stir in the cooled syrup mixture, followed by the beaten eggs and milk.
4. Pour the mixture into the lined loaf tin and bake for 60 minutes, or until a skewer inserted into the centre of the cake comes out clean.
5. Best baked a few days in advance and stored in an airtight container.

## Melting Moments (class 68)

### Ingredients

200g butter, softened  
150g golden caster sugar  
1 egg  
¼ tsp vanilla extract  
250g self-raising flour  
50g oats  
12 glacé cherries, halved

### Method

1. Preheat the oven to 190°C/170°C fan/gas mark 5 and line two baking trays with baking parchment.
2. Tip the butter, sugar, egg, vanilla and flour into a bowl with a small pinch of salt and beat everything together until completely mixed into dough.
3. Tip the oats into a shallow dish. Divide the dough into 24 equal pieces (each should weigh 25-30g), then roll each piece into a ball. Roll the balls in the oats and put 12 on a tray, evenly spaced apart. Flatten each ball down a little then press a cherry half into the middle.
4. Bake the biscuits for 20 mins, or until golden. Leave to cool on the tray for a few mins then transfer to a wire rack to cool completely.