

COOKERY

All entries to be judged on both appearance and flavour except Class 63.

[PLEASE COVER YOUR EXHIBIT SUITABLY TO DETER WASPS](#)

58	1 x Savoury Dish	Any type eg quiche, flan, pie, pizza, etc. Presented on a plate or dish
59	5 x Savoury Scones	Any flavour
60	5 x Sweet Scones	Any flavour, including fruit
61	Bread - any type	White, brown, loaf, buns etc.
62	6 x Biscuits	Any flavour - may be decorated or plain. On a plate
63	6 x Decorated Small Cakes	Based on a theme of the entrant's choice. Judged on appearance only
64	1 x Victoria Sandwich	Must be made to the recipe given below
65	1 x Sponge Cake	Any flavour - may be decorated or plain
66	1 x Loaf Cake	Any flavour
67	1 x Tray Bake	Any type. Presented as cooked in the tray / tin
68	1 x Jar Marmalade	Presented in simple jar with screw top lid. Label / entry number to be on jar NOT lid
69	1 x Jar Jam - any flavour	Presented in simple jar with screw top lid. Label / entry number to be on jar NOT lid
70	1 x Jar Chutney, Relish or Piccalilli	Presented in simple jar with screw top lid. Label / entry number to be on jar NOT lid

Recipe below (Mary Berry) must be used for Victoria Sandwich Class 64

Ingredients

- 4 free-range **eggs**
- 225g/8oz **caster sugar**, plus a little extra for dusting the finished cake
- 225g/8oz **self-raising flour**
- 2 tsp **baking powder**

- 225g/8oz baking spread, margarine or soft **butter** at room temperature, plus a little extra to grease the tins

To serve

- good-quality strawberry or **raspberry jam**
- whipped **double cream** (optional)

Method

1. Preheat the oven to 180C/350F/Gas 4.
2. Grease and line 2 x 20cm/8in sandwich tins.
3. Break the eggs into a large mixing bowl, then add the sugar, flour, baking powder and baking spread.
4. Mix everything together until well combined.
5. Be careful not to over-mix - as soon as everything is blended you should stop. The finished mixture should be of a soft 'dropping' consistency - it should fall off a spoon easily.
6. Divide the mixture evenly between the tins and gently smooth the surface of the cakes.
7. Place the tins on the middle shelf of the oven and bake for 25 minutes.
8. The cakes are done when they're golden-brown and coming away from the edge of the tins. Press them gently to check - they should be springy to the touch.
9. Remove them from the oven and set aside to cool in their tins for five minutes. Then run a palette or rounded butter knife around the inside edge of the tin and carefully turn the cakes out onto a cooling rack.
10. To take your cakes out of the tins without leaving a wire rack mark on the top, put the clean tea towel over the tin, put your hand onto the tea towel and turn the tin upside-down. The cake should come out onto your hand and the tea towel - then you can turn it from your hand onto the wire rack.
11. Set aside to cool completely.
12. To assemble the cake, place one cake upside down onto a plate and spread it with plenty of jam. If you want to, you can spread over whipped cream too.
13. Top with the second cake, top-side up. Sprinkle over the caster sugar.