



2026 AUTUMN SHOW RECIPES

NOTE – YOU MUST USE THE STATED BAKING TIN SIZE FOR JUDGING.

BAKEWELL TART

Class 250

Ingredients:

Sugar Pastry:

Plain flour	200g.
Butter or (hard margarine)*	125g
Icing sugar	50g.
Eggs	1

Filling:

Raspberry Jam	2-3 tablespoons
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Frangipane:

Plain flour	50g.
Ground almonds	75g.
Butter	125g.
Caster sugar	125g.
Eggs	2.
Almond essence (optional)	½ teaspoon
23cm (9") flan tin	

*If using hard margarine the flavour can be improved by adding a few drops of vanilla essence.

Method:

1. Preheat oven gas 5 / 190°C.
2. Grease and line tin.
3. Rub fat into flour until mixture resembles breadcrumbs.
4. Beat egg and sugar together then add and form light dough.
5. Wrap dough in cling film and rest in a cool place for 5 mins, then use to line the flan tin. Reserve pastry scraps.
6. Spread the raspberry jam evenly on the pastry base.
7. For the frangipane, cream the butter and sugar until very light and fluffy.
8. Beat eggs and beat them in gradually, adding the essence if using.
9. Fold in the flour and ground almonds
10. Spread or pipe this mixture evenly over the jam.
11. Roll out pastry trimmings and cut out strips and place these over the frangipane in a lattice fashion.
12. Bake for 40-45 minutes or until a skewer inserted into the centre comes out clean.

Ingredients:

Butter or margarine	240g.
Dark muscovado sugar	240g.
Black treacle	240g.
Plain flour	360g.
Eggs medium, beaten	2.
Ground ginger	1 tablespoon/15ml.
Ground cinnamon	2 teaspoons/ 10ml.
Salt	a pinch.
Bicarbonate of soda	1 teaspoon/5ml.
Warm milk	½ pint/285 ml.
20.5cm (8") square tin	

Method:

1. Preheat over gas 1 / 140°C.
2. Grease and line baking tin.
3. Melt together slowly the treacle, sugar, and butter, stirring all the time.
4. Remove from heat and stir in beaten eggs.
5. Sieve flour, salt, cinnamon, and ginger. Stir in melted mixture.
6. Sieve bicarbonate of soda into a bowl. Add warm milk.
7. Add treacle mixture. Stir into mixture and mix well and pour in the tin.
8. Bake for 1-1½ hours.

After one hour, it may be necessary to cover the surface of the cake with greaseproof paper, to prevent over-baking.

9. Allow gingerbread to cool before removing from the tin and greaseproof paper.
10. Store in airtight tin or wrapped in foil. This cake keeps well.

Ingredients:

Short crust pastry, flour quantity	240g
Minced raw beef	180g.
Potato cut into fine slices	180g
Small onion chopped	1
Water	2 tablespoons/30ml.
Salt and pepper.	
Beaten egg, to glaze.	
Baking sheet	

Method:

1. Preheat oven gas 6 / 200°C.
 2. Make pastry by short crust pastry method.
 3. Mix all filling ingredients and seasoning together.
 4. Roll out pastry, and divide into 4 round shapes.
 5. Spoon filling into centre of each circle, dampen edges and bring sides up and over filling.
 6. Seal edges well and crimp decoratively.
 7. Egg wash and chill for 5-10 mins.
 8. Egg wash again and bake Gas mark 6/200°C for 10 mins.
 9. Reduce temperature to Gas mark 4/160°C and bake for a further 45-60 mins.
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Ingredients

180g	Self Raising Flour*
Pinch of salt	
120g	butter
120g	soft brown light sugar
1	level teaspoon of mixed spice
2	eggs
180g	mixed dried fruit
30g	chopped candied peel
3	tablespoons of milk
18cm (7")	round cake tin

* Please use a good quality self raising flour such as "McDougalls"

Method

1. Preheat oven gas 4 / 180°C.
 2. Put oven on to heat.
 3. Grease and line cake tin with greaseproof paper
 4. Sieve flour, salt and mixed spice and put aside on a plate
 5. Cream butter and sugar
 6. Add eggs one at a time, beating well, adding a little of the flour if necessary to stop curdling.
 7. Add everything else and stir in gently
 8. Put into tin, hollowing the centre of the mixture.
 9. Put in oven for 45 minutes on 180C/gas 4, and then lower to 160C/gas 3 for a further 30 minutes. Check if cooked before removing, should take no longer than 1 ½ hours.
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Ingredients

Butter	180g
Caster sugar	180g
Eggs beaten	3
Self raising flour*	180g
Raspberry jam	
Caster sugar for dredging	
Vanilla essence	1 teaspoon/5ml
2 x 20.5cm (8") sandwich tins	

* Please use a good quality self raising flour such as "McDougalls"

Method

1. Preheat the oven to 190°C/Gas Mark 5.
 2. Grease the two sandwich tins and line bases with greaseproof paper.
 3. Beating by hand with a wooden spoon or an electric mixer, cream together the butter and the caster sugar until the mixture is light and fluffy.
 4. Add the eggs a little at a time, beating well after each addition, and add the Vanilla essence.
 5. Sift and lightly fold in half the flour with a metal spoon or spatula, then lightly fold in the rest of the flour.
 6. Divide the mixture between the prepared tins and level the tops with a knife. Bake both on the same shelf for 20-30 minutes.
 7. When the cakes are well risen and firm to the touch, turn them out onto a wire rack to cool.
 8. Sandwich the layers together with raspberry jam and dredge the top with caster-sugar.
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Ingredients:

Self raising flour*	240g
Salt	½ teaspoon
Ginger or mixed spice	Pinch
Egg	1
Butter	90g
Caster Sugar	90g
Currants	120g
Candied Peel	30g
Milk	2-3 teaspoons
Baking sheet	

* Please use a good quality self raising flour such as “McDougalls” (PTO)

Method:

1. Preheat oven gas 8 / 230°C.
 2. Sieve the flour with salt and spice.
 3. Rub the fat into the flour until like fine crumbs.
 4. Add all the other ingredients and mix very thoroughly.
 5. Pile in 6 rough heaps on a greased baking tray.
 6. Bake in a hot oven for about 20 minutes,
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Ingredients

250g Self Raising Flour*
2.5ml (½ teaspoon) salt
125gm grated strong tasting cheese
½ teaspoon mustard powder
2 teaspoon baking powder
60g margarine cut into small pieces
1 egg
150ml (¼pt) milk
Milk to glaze and grated cheese
6mm/3" pastry cutter
Square baking tray

* Please use a good quality self raising flour such as "McDougalls"

Method

1. Preheat oven gas 8 / 230°C with empty baking tray to heat.
 2. Sift dry ingredients and add cheese into a bowl.
 3. Add margarine and rub in with fingertips until mixture resembles fine bread crumbs.
 4. Add egg to milk and beat together. Add to bowl to make into a soft dough. Do not overwork.
 5. Turn out onto a floured board
 6. Roll out to 2cm thick.
 7. Cut scones out and place on hot baking tray. Brush tops with some milk and sprinkle with grated cheese.
 8. Bake for 8-10 minutes. Put on tray to cool.
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Ingredients

- 140g unsalted butter
- 200g plain chocolate, chopped into small pieces
- 225g caster sugar
- 2 teaspoons vanilla essence
- 2 large eggs
- 1 large egg yolk
- 85g plain flour
- A pinch of salt

Method

1. Heat the oven to 180°C/170°C fan oven/Gas mark 4.
 2. Line a 20cm square cake tin with baking parchment.
 3. Place the chocolate and butter in a bowl set over, but not touching, a saucepan of steaming water. Allow to melt, stirring occasionally.
 4. Remove the bowl from the water and allow to cool so that it does not feel warm.
 5. Stir in the sugar and the vanilla. The mixture should be slightly grainy.
 6. Beat the eggs and egg yolk into the chocolate mixture.
 7. Sift the flour and salt over the mixture and fold in. Turn into the prepared tin.
 8. Bake in the centre of the oven for 30-35 minutes or until a knife inserted into the centre comes out with moist crumbs (but not wet batter) clinging to it.
 9. Allow to cool in the tin, then cut into 16 squares. Wrap in foil and store in the refrigerator.
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Ingredients

- 397g can Carnation Condensed Milk
- 150ml milk
- 450g Demerara sugar
- 115g butter
- 20cm square tin lined with baking parchment

Method

1. Place the ingredients into a large non-stick saucepan and melt over a low heat, stirring until the sugar dissolves
2. Bring to the boil then simmer for 10-15 minutes, stirring continuously and scraping the base of the pan. Take care while the mixture boils and during stirring as the fudge will be VERY hot! To see if it's ready, drop a little of the mixture into a jug of ice-cold water. A soft ball of fudge should form. Alternatively, check with a sugar thermometer if you have one (the fudge should be approximately 118°C).
3. Remove the fudge from the heat and beat until it's very thick and starting to set (this should take about 10 minutes).
4. Pour into the prepared tin and leave to cool before cutting into squares.

Ingredients

For the shortcrust pastry

- 200g/7oz plain flour, sifted
- 100g/3½oz butter, chilled and cubed
- 1 pinch salt
- 1 medium free-range egg, beaten

For the filling

- 1 tbsp olive oil
- 175g/6oz streaky bacon, cut into 1cm/½in lardons
- 100g/3½oz onions, peeled and chopped
- 4 free-range eggs, 2 whole, 2 yolks
- 250ml/9fl oz double cream
- 1 tbsp chopped fresh parsley
- 1 tbsp chopped fresh chives
- 50g/1¾oz cheddar cheese, grated
- 50g/1¾oz Gruyère cheese, grated
- salt and freshly ground black pepper

Method

1. For the shortcrust pastry, put the flour, butter and a pinch of salt in a food processor and process briefly.
2. Add half of the beaten egg and continue to process. (You might add a little more egg, but not too much as the mixture should be just moist enough to come together.) If making the pastry by hand, rub the butter into the flour until it resembles coarse breadcrumbs then, using your hands, add just enough egg to bring it together.
3. With your hands, flatten out the ball of dough until it is about 2cm/¾in thick, then wrap it in cling film or place it in a plastic bag and leave in the fridge for at least 30 minutes or, if you are pushed for time, in the freezer for 10–15 minutes, before using.
4. Preheat the oven to 180°C/160°C Fan/Gas 4.
5. Line a 19cm/7½in high-sided tart tin with the shortcrust pastry and cover the base with baking parchment. Fill the tin with baking beans and bake blind for 10-15 minutes. Remove the beans and parchment for the last five minutes of baking for a golden-brown crust.
6. For the filling, heat the oil in a frying pan and cook the bacon for 5-6 minutes, or until crisp. Remove and drain on kitchen paper. Fry the onions gently in the same oil for a further ten minutes, or until softened.
7. Meanwhile, whisk the two whole eggs and two egg yolks in a medium-sized bowl. Add the cream, herbs, cheeses and bacon and onions. Mix well and season with salt and freshly ground black pepper.
8. Pour the filling into the pastry base and return to the oven to bake for 30–40 minutes, or until the centre has set.

CHOCOLATE CORNFLAKE CAKES FOR YOUNG EXHIBITOR (4-7) Class 275

Ingredients

50 g butter
100g milk or dark chocolate, broken into chunks
3 tbsp golden syrup
100g cornflakes

Method

- STEP 1

Children: Weigh out the ingredients. Older children can do this by themselves with supervision and little ones can help to pour or spoon ingredients into the weighing scales. Put 50g butter, 100g milk or dark chocolate, broken into chunks and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large bowl.

- STEP 2

Grown ups: Melt the weighed butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.

- STEP 3

Children: Stir the ingredients together gently using a wooden spoon. Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet, if you don't have one). Put in the fridge to set.

Ingredients for 16 squares

- 225 g butter or margarine
- 225 g demerara sugar
- 75 g golden syrup
- 275 g porridge (rolled) oats

Method

1. Preheat your oven to 160°C / 140°C Fan / 320°F
2. Grease a 23 x 30 cm (9 x 12 inch) baking tin. Ask an adult to help you line the base and sides of the tin with baking / parchment paper to make it easier to remove from the tin later.
3. Measure the butter, sugar and golden syrup and add them to a small saucepan.
4. Heat your pan on a low heat until everything has melted.
5. While the butter mixture is melting measure out the porridge/rolled oats and add them to a large mixing bowl.
6. Pour the melted butter mixture over the porridge oats and stir it all together. Keep mixing until all the oats look like they're coated in the melted mixture.
7. Tip the oat mixture into your prepared baking tin then press it down with the back of a spoon or spatula. Make sure you press it down well into the corners and edges.
8. Bake the flapjacks in the oven for 35-40 minutes. They're ready when they've turned a nice golden brown colour.
9. Remove the flapjacks from the oven and leave them in the tin to cool. Once they're cool, remove them from the tin, cut them into 16 squares, serve and enjoy.