

Lemon Drizzle cake with poppy seeds – Class 34

(based on a Delia Smith recipe)

Present the whole cake for your Show entry

Ingredients:

Cake:

Juice of 1 large lemon
40g poppy seeds
175g self raising flour
1 teaspoon of baking powder
175g butter (softened)
175g sugar
3 large eggs
Grated zest of 2 lemons

Syrup:

Juice of 2 large lemons
Zest of 1 large lemon
50g icing sugar
100g granulated sugar

Method:

1. Preheat oven to 160C/150C fan/gas 3
2. Grease and line an 8" circular tin or a 2 lb loaf tin.
3. Measure all the cake ingredients, except the poppy seeds, into a bowl, mix and combine ingredients together well.
4. Stir in the poppy seeds and transfer the mixture to the tin.
5. Bake for approximately 40 minutes or until springy to touch and golden brown and then allow to cool in the tin until warm.
6. For the syrup – mix all the syrup ingredients (do not heat) and spoon over the cake whilst it is still warm in the tin.
7. Allow the cake to fully cool before removing from the tin and sprinkling with a spoonful of poppy seeds.

Please also note that for hygiene reasons your cake should be covered, for example with film wrap, when it is staged for the show.

Florentine biscuits – Class 35

(From The Great British Bake Off – Mary Berry’s recipe)

Ingredients – makes 18, for the show display 5 on a plate:

50g unsalted butter	50 demerara sugar
50g golden syrup	50g plain flour
25g dried cranberries finely chopped	50g candied peel, finely chopped
25g blanched almonds, finely chopped	25g walnut pieces, finely chopped
200g dark chocolate	

Method:

1. Heat oven to 180C/350F/gas 4. Line 2 baking sheets with baking paper.
2. Measure the butter sugar and syrup into a pan and heat gently until the butter has melted. Remove from the heat.
3. Add the flour, fruit, peel and nuts to the pan and mix well.
4. Use a teaspoon of mix for each Florentine - spoon 6 onto a lined baking sheet with plenty of room for the biscuits to spread out.
5. Bake in the oven for 8-10 minutes until golden brown. Leave to cool until firm enough to move to a rack.
6. Break 100g of chocolate into a heatproof bowl and set to melt over a pan of simmering water. Heat, stirring frequently until the chocolate has just melted. Meantime, chop the rest of the chocolate finely.
7. Carefully remove the pan from the heat and add the chopped chocolate and stir until melted. Keep stirring until the chocolate has cooled to 26C or is just thick enough to spread using a knife.
8. Spread a little of the chocolate on the flat side of each Florentine. Cool slightly before using a fork to mark a zigzag in the chocolate. Leave to set, chocolate side up, on a wire rack or baking paper. Store in an airtight container.

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