



2011 AUTUMN SHOW

RECIPES

Version 08/11

Ingredients:

Sugar Pastry:

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

Filling:

Raspberry Jam	2-3 tablespoons
---------------	-----------------

Frangipane:

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

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

Method:

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

A CARROT CAKE**Class 248**Ingredients:

Eggs	2.
Caster sugar	4oz./120g.
Vegetable oil	7fl.oz/100ml.
Plain flour	4oz./120g.
Bicarbonate of soda	1 teas./5ml or Baking powder 1 teas./5ml.
Salt	½ teaspoon/2.5ml.
Cinnamon	¾ teaspoon/3.5ml.
Sultanas	1oz./30g.
Walnuts	1oz./30g.
Coarsely grated carrot	5oz./150g
8" round cake tin	

Method:

1. Whisk eggs and sugar till very light.
2. Whisk in oil quickly to form emulsion.
3. Add remaining ingredients and fold in carefully.
4. Pour into an 8" round cake tin greased and dusted with fine cake or breadcrumbs.
5. Bake at 160°C/gas mark 3 for 60-75 mins. Until a skewer inserted into centre comes out clean.
6. Cool completely then top with icing.

Icing:

Cream cheese	8oz./240g.
Icing sugar	2oz./60g.
Finely grated zest 1 lime	
Lime juice to taste	

Cream cheese and sugar with rind, then add lime juice to taste.

STICKY GINGERBREAD

Class 249

Ingredients:

Butter or margarine	8oz./240g.
Dark muscovado sugar	8oz./ 240g.
Black treacle	8oz./240g.
Plain flour	12oz./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.
8" or 9" square tin	

Method:

1. Melt together slowly the treacle, sugar, and butter, stirring all the time.
2. Remove from heat and stir in beaten eggs.
3. Sieve flour, salt, cinnamon, and ginger. Stir in melted mixture.
4. Sieve bicarbonate of soda into a bowl. Add warm milk.
5. Add treacle mixture. Stir into mixture and mix well.
6. Line an 8" or 9" square tin, with greased greaseproof paper, then pour in mixture.
7. Bake at gas mark 1/140°C 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.

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

Ingredients:

Short crust pastry, flour quantity	8oz./240g
Minced raw beef	6oz./180g.
Potato cut into fine slices	6oz/180g
Small onion chopped	1
Water	2 tablespoons/30ml.
Salt and pepper.	
Beaten egg, to glaze.	
Baking sheet	

Method:

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

A FRUIT CAKE**251**Ingredients

6oz Self Raising Flour
Pinch of salt
4oz butter
4oz soft brown light sugar
1 level teaspoon of mixed spice
2 eggs
6oz mixed dried fruit
1oz chopped candied peel
3 tablespoons of milk
7" round cake tin

Method

1. Put oven on to heat.
 2. Grease and line cake tin with greaseproof paper
 3. Sieve flour, salt and mixed spice and put aside on a plate
 4. Cream butter and sugar
 5. Add eggs one at a time, beating well, adding a little of the flour if necessary to stop curdling.
 6. Add everything else and stir in gently
 7. Put into tin, hollowing the centre of the mixture.
 8. Put in oven for 45 minutes on 350F/180C/gas 4, and then lower to 325F/160C/gas 3 for a further 30 minutes. Check if cooked before removing, should take no longer than 1 ½ hours.
-

Ingredients

Butter	180g (6oz)
Caster sugar	180g (6oz)
Eggs beaten	3
Self raising flour	180g (6oz)
Raspberry jam	
Icing sugar for dredging	
Vanilla essence	1 teaspoon/5ml
2 x 8" sandwich tins	

1. Preheat the oven to 190°C/Gas Mark 5.
2. Grease two 20.5cm (8") 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 icing sugar.

SIX ROCK CAKESIngredients:

Self raising flour	8oz/240g
Salt	½ teaspoon
Ginger or mixed spice	Pinch
Egg	1
Butter	3oz/90g
Caster Sugar	3oz/90g
Currants	4oz/120g
Candied Peel	1oz/30g
Milk	2-3 teaspoons
Baking sheet	

Method:

1. Sieve the flour with salt and spice.
2. Rub the fat into the flour until like fine crumbs.
3. Add all the other ingredients and mix very thoroughly.
4. Pile in rough heaps on a greased baking tray.
5. Bake in a hot oven for about 20 minutes, Reg. 8 or 450F

Ingredients

250g/8oz Self Raising Flour
2.5ml/1/2 teaspoon of salt
5g/1 teaspoon of baking powder
30g/1oz caster sugar
60g/2oz margarine cut into small pieces
150ml/1/4pt of milk
60g/2oz sultanas
Beaten egg to glaze
5cm/2" pastry cutter
Square baking tray

Method

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

Ingredients:

Margarine	6oz/170g
Golden granulated sugar	4oz/115g
3 medium eggs	
Self-raising flour, sieved	7oz/200g
Orange Marmalade	6oz/170g
Grated zest and juice of 1 lemon	
28 x 18cm (11" x 7") baking tin	

Method:

1. Beat the margarine and sugar together in a bowl until light and fluffy. Beat in the eggs, gradually, adding flour if mixture looks like it is curdling.
 2. Fold in remaining flour. Stir in marmalade, lemon zest and juice, mixing well.
 3. Spoon mixture into a greased and base-lined 28 x 18cm (11" x 7") tin.
 4. **Baking:** 180C, gas mark 4, or fan oven 160C, for 35-45mins until golden and springy to touch. Allow to cool in the tin.
-

Ingredients:

Shortcrust Pastry -	
Plain flour	240g/8oz.
Salt	Pinch
Soft margarine	150g/5oz.
Cold water	30ml./2tablespoons

Filling –

Onion finely chopped	50g/2oz
Broccoli	225g/8oz
Blue Stilton	110g/4oz
Eggs	2
Milk and cream mixed	275ml./10floz
Salt and pepper to taste	
A little vegetable oil or butter	
8" flan ring or dish	

Method:

1. For the pastry place one quarter of the flour into a bowl with the salt, fat and water. Using a fork combine all ingredients. Add remaining flour and mix to form a smooth paste.
 2. Roll out paste and line an 8" flan ring or dish.
 3. For the filling sweat the onion in a little oil or butter until soft but not coloured. Cool then spread over the base of the paste.
 4. Trim broccoli into small florets and cook in boiling salted water until just cooked. Drain, cool and place on top of the onion.
 5. Grate the cheese and sprinkle over the broccoli.
 6. For the savoury egg custard place the eggs and half the liquid into a bowl and beat well. Add seasoning and remaining liquid and mix well.
 7. Strain into the pastry case, place on a preheated tray and bake at gas 6/200C for 10 minutes then reduce temperature to gas 5/190C and bake until pastry is golden and the filling set.
-

Ingredients:

Butter	110g/4oz.
Caster sugar	175g/6oz.
Eggs	2
Bananas ripe	450g/1lb.
Walnuts chopped	75g/3oz.
Self raising flour	225g/8oz.
Salt	½ level teaspoon
Cinnamon	½ level teaspoon
Bicarbonate of Soda	¼ level teaspoon
8" round tin or 9" loaf tin	

Method:

1. Cream butter and sugar until very light and fluffy.
2. Add beaten eggs gradually, beating well after each addition.
3. Mash bananas with a fork and add to the mixture with the walnuts.
4. Sieve dry ingredients and fold carefully into the mixture.
5. Place in a greased and base lined 8" round tin or 9" loaf tin and level the mixture.
6. Bake at gas 4 / 180C for one hour. The tea bread is cooked if a warm skewer placed into the centre comes out clean, otherwise bake a little longer.
7. Leave in the tin for 15 minutes before cooling on a wire rack.

Extract from the rules from the Autumn Show Schedule 2011 for exhibiting Household Classes:

All Exhibitors entering classes 247 to 257 inclusive, must use the recipes provided (above). These may be either downloaded from our website: www.algs.org.uk, or collected from the Depot, or from the Secretary's porch.

Exhibits must be placed on paper plates, which will be provided.

Metal lids may be used instead of cellophane, but must be neatly painted over to obscure the maker's name and other maker's markings.

Plain glass 450g jars **must be used**, preferably filled to the top. The use of other types of jar e.g. "Roses" type jars, is not permitted.

Jam jar lids must not be rusty and glass should be clean and polished. The use of wax seals is recommended.

Metal rings must be taken off bottled fruit.

Exhibits **must not** be shown warm or frozen inside.

