



Cake Competition

Open 'to all' Categories

1. Celebration Cake.
2. Victoria Sandwich. (recipe Page 2)
3. Lemon Drizzle Tray Bake.(recipe Page 3.)

Children's Categories

4. Cup cake/s for children under 10's
(this can be made with a packet mix)
5. Decorated Digestive Biscuit/s, under 8's

Entries must be delivered to designated marquee on Greta Park between 11.30am and 12.00pm on the 1st July 2017,

Write your name, category entered and email address or phone number on a card and put it upside down under your entry.

Judging will be 12.30 NO late entries will be accepted.

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RAISING MONEY FOR LOCAL GOOD CAUSES SINCE 1921

www.hedgeendcarnival.org.uk

Classic Victoria sandwich



Ingredients

For the cake

200g caster sugar
200g softened butter
4 eggs, beaten
200g self-raising flour
1 tsp baking powder
2 tbsp milk

For the filling

100g butter, softened
140g icing sugar, sifted
drop vanilla extract (optional)
half a 340g jar good-quality strawberry jam
icing sugar, to decorate



Method

1. Heat oven to 190C/fan 170C/gas 5. Butter two 20cm sandwich tins and line with non-stick baking paper. In a large bowl, beat all the cake ingredients together until you have a smooth, soft batter.
2. Divide the mixture between the tins, smooth the surface with a spatula or the back of a spoon, then bake for about 20 mins until golden and the cake springs back when pressed. Turn onto a cooling rack and leave to cool completely.
3. To make the filling, beat the butter until smooth and creamy, then gradually beat in icing sugar. Beat in vanilla extract if you're using it. Spread the butter cream over the bottom of one of the sponges, top it with jam and sandwich the second sponge on top. Dust with a little icing sugar before serving. Keep in an airtight container and eat within 2 days.

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LEMON DRIZZLE TRAY BAKE

Ingredients,

175g(6oz) Self Raising Flour.

150gms(5oz) Caster Sugar

150gms(5 oz)Butter.

3 eggs beaten

Grated Zest of 2 lemons

Drizzle

75gm(3 oz) Caster Sugar

Juice of 1 ½ lemons.



Method.

1 Preheat oven to Fan 150C Conventional 170C Gas 3

2 Grease and line the base of a rectangular tin 28cm x 18 cm x 3 cm (11x7 x 1 ¼ inch) with baking parchment.

3 Sift the flour into a small bowl and set aside.

4 Using an electric whisk, cream sugar and butter together until light and fluffy .

5 Gradually add the beaten eggs and lemon zest with a little flour after each addition.

6 Gently fold in the remainder of the flour until all the ingredients are combined.

7 Pour the mixture into the tin and bake for 30-35 minutes or until firm and golden brown

8 To prepare the drizzle mix together the caster sugar and lemon juice

9 When the cake is cooked, spoon over the drizzle, cool in the tin

Cut in pieces and serve on a plate.

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