



THE GREAT HJS BAKE-OFF 2018

January 2017

WHO ARE THE BEST BAKERS IN EACH CLASS?

INFORMATION AND RULES

Each class will organise its own Bake-Off Day.

Children will make cupcakes at home, using the recipe provided and decorated however they wish. (You may alter the recipe to suit your food allergy or dietary preferences, and may then label the cakes accordingly as being, for example, "Free From...." Or "Suitable for vegans" for the purposes of the cake sale.)

We trust bakers to have limited grown-up guidance, but parents must help when using the oven.

On the day of the class Bake-Off, children will bring 6 cupcakes to school, to their classroom, where they will be judged.

All cakes will then be sold at the end of the day, in the Dining Hall.

It costs £1 to enter the competition. Cakes will be sold for minimum 50p each. All proceeds will be given to our Uganda Partnership Fund.

Judging

Cakes will be judged for Cake Quality (taste and consistency) and Beautiful Appearance (design and execution).

There will be a winner in each class. The judges will be Mrs Thomas and Mr Barber or Mr Parr. Certificates will be presented in Assembly and photos of the winning cakes will be posted on the website.

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RECIPE

Ingredients

175g unsalted butter at room temperature
3 eggs at room temperature
250g caster sugar
250g self-raising flour
1 teaspoon vanilla extract

You will need:

Large bowl for mixing
Wooden spoon or electric mixer
Plastic or rubber scraper
Medium-sized spoon
Cake tray and paper cases
Wooden cocktail stick
Wire rack

You may adapt the recipe if you are allergic to any of these ingredients or have particular dietary requirements, eg vegan.

FIRST WASH YOUR HANDS!

Method

1. Preheat the oven to 180°C (Gas mark 4) Put all the ingredients in the mixing bowl and beat well with a wooden spoon or electric mixer for a couple of minutes until creamy, smooth and fluffy. Don't forget to scrape down the sides of the bowl a few times so all the ingredients are thoroughly combined.
2. Spoon the mixture into the paper cases in the cake tray, making sure they are evenly filled.
3. With a grown up, place the tray in the heated oven and bake for 25-30 minutes, until the cupcakes are well risen and golden brown. To test if they are cooked, use a cocktail stick. If necessary, bake for 2 more minutes, then test again.
4. With a grown up, using oven gloves, remove the tray from the oven and put it on a heatproof surface. Let it cool for 2 minutes, then transfer the cupcakes to the wire rack and leave until completely cold before decorating. You can store them in an airtight container and eat within 4 days.
5. Decorate however you wish!