

# HAVERSHAM & LITTLE LINFORD VILLAGE SHOW 2022—RECIPES LEAFLET

## CLASS 42—4 FRUIT SCONES

**Ingredients** (makes approx 8):

8oz/225g self raising flour  
2 tsps baking powder  
2oz/50g butter or soft margarine  
1½oz/40g sultanas  
1oz/25g caster sugar  
1 egg, beaten  
milk

2 x baking sheets, lightly greased with a little butter.

Preheat the oven to 220°C/425°F/Gas Mark 7.

**Method:**

1. Measure the flour and baking powder into a bowl, then add the butter/margarine and rub in with fingertips until mixture resembles breadcrumbs. Stir in the sugar and the sultanas.
2. Break the egg into a measuring jug, then make up to 5 fl oz (150ml) with milk.
3. Stir the egg and milk into the flour—you may not need it all—and mix to a soft but not sticky dough.
4. Turn out onto a lightly floured surface, knead lightly and then roll out a thickness of ½"/1cm.
5. Cut into rounds with a fluted 2"/5cm cutter and place them on the prepared baking trays. Brush the tops with a little milk.
6. Bake in the oven for 10 minutes, or until scones are pale golden brown. Lift onto a wire rack to cool.

## CLASS 44—APPLE PIE

**Ingredients:**

*Shortcrust pastry:*

8oz/225g plain flour  
4oz/100g block margarine  
2-3 tablespoons cold water

*Filling:*

1½lbs/700g cooking apples  
2 oz/50g sugar  
2 tablespoons water

Glaze for top of pie—Milk and caster sugar

1 x pie plate diameter – max. 10" diameter

1 x plain baking sheet

Preheat oven to 200°C/400°F/Gas Mark 6

**Method:**

1. Quarter, core then thinly slice apples. Put apples in saucepan with sugar and water. Cook gently for 10 minutes until apples are soft.
2. Sieve flour, for pastry, into a bowl. Cut margarine into small pieces and rub it into the flour until the

mixture resembles breadcrumbs. Gradually stir in cold water, using a round headed knife, to mix the dough. Finish mixing the dough with your hands to bring it all together, adding more water if necessary. Wrap dough in clingfilm and leave to rest for 20 minutes in the fridge.

3. Very lightly grease the pie plate. Roll out little more than ½ the pastry to a round, then transfer to the plate press gently but firmly all round. Place cooked apple on pastry. Roll out remainder of the pastry to form a lid. Dampen the bottom layer of pastry round the edge with water, then fix the lid into position, pressing it firmly all around. Trim and decorate edges as required. Make hole in centre of pie to allow steam to escape. Brush top of pie with milk and sprinkle with caster sugar.
4. Place pie plate on baking sheet and bake pie for 25-30 minutes.

## CLASS 45—BRIOCHE LOAF

**Ingredients** (makes 1 loaf):

250g plain flour  
100g butter  
2 rounded tbsp caster sugar  
17g sachet fast-action yeast  
3 eggs  
beaten egg yolk, to glaze

**Method:**

1. Tip the flour into a food processor fitted with a plastic kneading blade and add the butter. Process until the mixture looks like breadcrumbs. Stir in the caster sugar, a good pinch of salt and the yeast.
2. Add the eggs and mix to a soft dough, then knead in the machine for 2 mins. Butter a 2lb loaf tin. Sprinkle a layer of flour onto a work surface and tip the dough onto it. With floured hands, knead very briefly to form a ball, then drop the dough into the tin, smooth side up. Cover with cling film and leave to rise until doubled in size, about 2 hrs in a warm place.
3. Heat oven to 200C/fan 180C/gas 6. Brush the top of the brioche with egg yolk, then bake for 20-25 mins, until golden brown and the loaf sounds hollow when tapped. Tip out onto a wire rack and leave to cool.

*No food processor? Simply rub the butter into the flour by hand, stir in the sugar, salt and yeast, then add the eggs and mix to a soft dough. Cover and chill for 20 mins (this makes it easier to handle), then knead on a floured surface for 5 mins. Drop into the tin and carry on as recipe.*

## **CLASS 47—VICTORIA SPONGE**

### ***Ingredients:***

6oz/185g butter  
6oz /185g self-raising flour  
6oz /185g caster sugar  
2 tablespoons raspberry jam  
3 eggs  
Caster sugar to dredge

2 x 7" sandwich tins - bases lined with a circle of oiled greaseproof paper.

Preheat oven to 190°C/375°F/Gas Mark 5

### ***Method:***

1. Cream together the butter and sugar until pale and fluffy. Beat eggs and add to the creamed mixture, a little at a time.
2. Sieve flour and fold in half using a metal spoon, then fold in the rest.
3. Divide mixture between the two prepared sandwich tins. Level carefully with a flat knife or spatula.
4. Bake for approximately 20 minutes until well risen.
5. Turn onto wire rack to cool.
6. When cakes are cool, sandwich them together with jam and sprinkle top with caster sugar.

## **CLASS 48—FAMILY FRUIT CAKE**

### ***Ingredients:***

6oz/185g butter  
6oz/185g soft brown sugar  
3 eggs  
8oz/250g plain flour  
½ level tsp baking powder  
1oz/30g ground almonds  
4oz/125g each of sultanas, glace cherries & raisins  
7" or 8" cake tin lined with greased paper.

Preheat oven to 160°C/325°F/Gas Mark 2

### ***Method:***

1. Cream butter and sugar together until they are light and creamy. Beat in the eggs thoroughly.
2. Sieve the flour and baking powder, add almonds and prepared fruit.
3. Combine flour and creamed mixture, adding a little milk if needed to give correct dropping consistency.
4. Turn into tin and bake for 1½ - 2 hours. Turn out and cool on rack.

## **CHILDREN'S CLASS 81 —VICTORIA SPONGE**

Use the recipe for Class 46.

***NOTE: ALL ENTRIES IN CLASSES 41 TO 49 AND CHILDREN'S CLASSES 69, 70, 75, 76, 81 & 82 TO BE WRAPPED IN CLINGFILM.***