

accent  
catering

# LOCKDOWN BAKE OFF

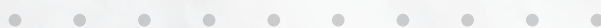
## CAKES

LAST ENTRIES RECEIVED  
BY 19<sup>TH</sup> MAR



WEEKS COMMENCING 8<sup>TH</sup> & 15<sup>TH</sup> MAR

# LOCKDOWN BAKE OFF



Welcome to the "Lockdown Bake Off 2021" Competition, why not spend some of your time improving your cooking skills and having some fun. Over the next 10 weeks, starting from 25th January 2021, Accent Catering will be providing you with recipes to try at home, including Bread, Pancakes (Pancake Day 16th February), Biscuits and Cake rounds and to top it all off there will be an opportunity to bake a Show Stopper in true "Bake Off" style.

Each round will run for two weeks giving you time to try these recipes and others you may have at home. Send in your photos of your baking to your School to be entered into the "Bake Off challenge".

Every two weeks entries will be judged by your School and Chef Manager on site and the winner of the round advertised on the School website.

At the end of the challenge we will take all of the "winners" entries and award a First and Second Prize of Bake Off Cookbooks.

## Please Remember

- Always wash your hands, before and during preparation. Make sure your equipment and area you are working in is clean
- Wear an apron if you have one
- You may be using mixers, knives and other equipment which can be dangerous so make sure you ask permission at home and are shown how to use each item
- You can make all of the recipes by hand, so don't be put off if you don't have a mixer
- Ovens will be hot so handling baking trays needs to be done with care. Ask an adult where appropriate to help, especially when removing your finished product from the oven
- ALLERGENS – as you will be using your own ingredients the allergens included in those products may change depending on where you bought them so ALWAYS check the packaging before cooking

So now you're ready to enter, gather your ingredients and let's BAKE!!



If you want to turn your sponge into a classic Victoria Sandwich – bake two of the sponges and sandwich with jam of your choice and buttercream!

- 100g Stork
- 200g caster sugar
- 250g self raising flour
- 4 eggs
- 50ml semi-skimmed milk

1. Preheat an oven to 170t (350°F) gas mark 4. Lightly grease a 18cm (7") sponge tin.

2. Place the Stork, sugar and flour in a mixing bowl and whip until soft and fluffy. Gradually add the beaten egg and milk, a little at a time and whip to a fluffy light texture.
3. Bake in the preheated oven for 25-30 minutes or until cooked through. Turn out onto a wire rack to cool.
4. To serve cut into 16 or more portions.
5. Handy hint:  
Will keep in an airtight container for 3-4 days, or longer if refrigerated. To test if the cake is cooked insert a skewer, which should come out clean, into the centre.



Sixteen

## VICTORIA SPONGE





- 360g self raising flour
  - 220g caster sugar
  - 125g Stork
  - 2 eggs
  - 400ml semi-skimmed milk
1. Preheat an oven to 160°C. Melt the Stork and put to one side.
  2. Sift the flour and sugar together into a large bowl.
  3. Mix the melted Stork with milk. Whisk the eggs and add them to the Stork and milk mixture. Pour this into the dry mix and fold together to make a soft batter.
  4. Pour the batter into 20 large muffin cases and bake for 20-25 minutes or until cooked.
  5. Remove from the oven and allow to cool on a rack before serving.



Twenty



## PLAIN MUFFIN MIX



- 200g Stork
  - 350g caster sugar
  - 10ml vanilla essence
  - 4 eggs
  - 200g self raising flour
  - 200g cocoa powder
  - 50ml semi-skimmed milk
1. Pre-heat an oven to 160°C. Melt the Stork and set aside.
  2. In a bowl, mix together the melted Stork, sugar and vanilla essence. Beat in eggs and milk.
  3. Combine flour and cocoa powder and gradually stir into the egg mixture until well blended.
  4. Spread the batter evenly into the prepared pan.
  5. Bake for 20-25 minutes, or until the brownie begins to pull away from the edges of pan. Let it cool on a wire rack before cutting into squares to serve.



Twenty

## CHOCOLATE BROWNIES

# LOCKDOWN BAKE OFF

CAKES