



THE GREAT TUDOR BAKE OFF

Friday 15th June

*Take on a basic
recipe and see if
you'll be crowned
Champion of the day*

Two categories — Cupcakes & Sausage Rolls





THE GREAT TUDOR BAKE OFF

SCORING

Choose which bake number is the best for each category and score them 12 points, 8 points for second best and 4 points for third.

All the score cards will be added up to work out the winner!



Score Card

Cupcake

Sausage Roll

Points	12	8	4	12	8	4
Presentation	2	1	8	2	1	8
Flavour	4	2	7	4	2	7
Consistency	3	3	6	3	3	6
Creativity	2	4	5	2	4	5

Join the *Ultimate*

BAKING BATTLE

Cupcakes

Follow the recipe to produce at least 6 identical cupcakes, they must be iced with buttercream but can be any flavour.

110g softened butter
2 large eggs
110g self-raising flour

110g golden caster sugar
½ tsp vanilla extract (optional)

For the buttercream

150g softened butter
1 tsp vanilla extract (optional)
food colouring paste of your choice (optional)

300g icing sugar
3 tbs milk

****HALVE THE RECIPE IF YOU ONLY WANT TO MAKE 6 CUPCAKES****

Method

Heat oven to 180C/160C fan/gas 4 and fill a **12** cupcake tray with cases. Using an electric whisk beat the butter and sugar together until pale and fluffy then whisk in the eggs one at a time, scraping down the sides of the bowl after each addition. Add the vanilla (if using), flour and a pinch of salt, whisk until just combined then spoon the mixture into the cupcake cases.

Bake for 15 mins until golden brown and a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.

To make the buttercream, whisk the butter until super soft then add the icing sugar, vanilla extract (if using) and a pinch of salt. Whisk together until smooth then beat in the milk. If wanting to colour, stir in the food colouring now. Spoon or pipe onto the cooled cupcakes.

Be as inventive as you like with your icing technique and decorations. Your bakes will be judged on taste and presentation!



Join the *Ultimate*

BAKING BATTLE

Sausage Rolls

Follow the recipe to produce at least 5 identical sausage rolls.

You may add what you like to the basic recipe and
choose puff or shortcrust pastry

12 sausages

500g pastry

2 slices white bread, made into crumbs

2 tbsp chopped sage (optional)

3 tbsp caramelised onions (optional)

flour for dusting

1 egg lightly beaten

2 tsp sesame seeds (optional)


****HALVE THE RECIPE IF YOU ONLY WANT TO MAKE 5 SAUSAGE ROLLS****

Method

Heat oven to 200C/180C fan/gas 6. Squeeze the meat from the sausages and mix with the breadcrumbs and sage (if using). Halve the pastry into 2 rectangular blocks. On a floured surface, roll each block until you have 2 thin sheets, about 20 x 45-50cm.


Thinly spread the onions (if using) in a strip over the pastry, leaving a 3cm border along one long-edge of each sheet. Divide the meat along the onions, shaping into a smooth roll, then brush just the border with beaten egg. Fold excess pastry over the meat and press to stick to the eggy border. Trim this edge, tuck under slightly to hold, then brush all over with egg. Scatter with seeds (if using) and slice each roll into 5. Bake on baking sheets for 35-40 mins until golden and cooked through






Score Card Cupcake Sausage Roll

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Presentation						
Flavour						
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