

Section 5 - Cookery

Judge Mrs B Baker

80	A bread loaf of any type: machine made or conventional.
81	A pizza (recipe for base overleaf) any toppings. List of ingredients to be displayed.
82	5 cheese scones.
83	Fruit pie shortcrust pastry.
84	6 Muffins - any recipe.
85	Swiss Roll - any type no icing.
86	Layer cake any recipe and decoration.
87	Vegetable cake (type of cake not specified). The cake must contain at least one vegetable as an ingredient.
88	A jar of fruit jelly from your own produce
89	A jar of jam any variety - from your own produce
90	A jar of chutney - from your own produce

Notes:

- Bread loaf- surface should not be floured.
- Class 87 - Type of cake not specified means any form of cake, e.g. Swiss type roll.
- Class 87 - vegetable/vegetables to be stated.
- Prize Money Class 87 1st £12.50; 2nd £7.50 and 3rd £5

Recipe Stone Base for Pizza - Class 81	
225g - SR Flour	Sift flour and salt in a bowl, rub in butter or fat, until 'breadcrumbs'.
2.5ml Salt (1/2 tsp)	Add the milk and mix to a soft dough.
65g butter or fat	Roll out on floured board.
150ml milk	Place on a baking tray and add toppings, as desired.
Cook at 180/190°C for approximately 20 minutes	