

Class 100

Set recipe: children

Malteser cake

Ingredients

150g bar milk cooking chocolate
150g bar white cooking chocolate
185g box Maltesers
100g butter
3 tablespoons syrup
200g digestive biscuits



1 Lightly grease a swiss roll tin, approx. 23cm x 33cm, and line the base with a sheet of greaseproof paper. Greasing will hold the paper in place. Make the paper a few cms longer than the tin at each end so you have something to hold to help you lift the cake out.

2 Break up the milk chocolate, put it in a bowl with the butter and syrup and melt gently in the microwave on a low setting. Check every minute for a few minutes. Stir well.

3 Crush the digestive biscuits. Put them in a plastic bag and roll over them with a rolling pin until they look like coarse breadcrumbs.

4 Put aside 24 Maltesers for later.

5 Add the crushed biscuits and the rest of the whole Maltesers to the chocolate mix in the bowl.

6 Stir well and then put the mixture into the swiss roll tin and press down evenly.

7 Put the tin in the fridge to chill until the mixture is firm. Be patient!

8 Break up the white chocolate and put it in a bowl in the microwave on a low setting until melted.

9 Spread the white chocolate over the cake. The surface will be lumpy.

10 Crush the 24 Maltesers in a plastic bag and sprinkle as evenly as you can over the top then return the tray to the fridge until the cake is completely chilled.

For the Show, cut 4 square pieces 6cm x 6cm. It helps to trim the edges first. Display on a plate not exceeding 24cms.

PLEASE READ THESE RULES

Brindle Village Show is a friendly competition to encourage amateur gardeners and artistic talents.

A common-sense, honest approach to all categories needs to be adopted. Where appropriate produce should be grown by the entrant and in the case of artistic categories should be crafted by their own fair hands.

- * Late entries will not be accepted.
- * Bought flowers will be permitted only in the floral art classes.
- * An exhibitor may submit up to 2 entries per class, except Class 61, open subject, painted or drawn, where only 1 entry is permitted.
- * An exhibitor may receive more than one prize per class.
- * Judges' decisions will be final.
- * The committee cannot accept responsibility for any loss or damage to the property of an exhibitor.

Staging of exhibit

Exhibits in Classes 44, Patchwork, and 56-61, Art, should be brought to the Hall on Friday 30th August between 7pm and 9pm. All other exhibits must be staged between 9am and 10.00am on the morning of the Show.

- * Exhibitors' identity numbers should be clearly displayed.
- * Exhibitors' names **should not be visible** on any exhibit.
- * All exhibitors are asked to leave as soon as they have positioned their items.

Judging

Judging commences at 10.30am.

Only judges and stewards are permitted in the hall during the judging.

Prize giving

Exhibits must be left in the hall until after the prize giving which will be held at approximately 3.30pm.

Trophies

Exhibitors receiving trophies are requested to ensure their return at least 4 weeks before the date of the next Show to Jenny Evans, tel 01254 852894.

