

## Class 42

### Set recipe: All comers

#### Bakewell tart

##### **Ingredients**

##### **For the shortcrust pastry**

175g/6oz plain flour

75g/2½oz chilled butter

2-3 tbsp cold water

##### **For the icing**

80g icing sugar

2 ½ tsp cold water

##### **For the filling**

1tbsp raspberry jam

125g butter

125g caster sugar

125g ground almonds

1 egg, beaten

½ tsp almond extract

50g flaked almonds

1. To make the pastry, measure the flour into a bowl and rub in the butter with your fingertips until the mixture resembles fine breadcrumbs. Add the water as needed, mixing to form a soft dough.
2. Leave the dough in the fridge to chill for 30 minutes then roll out onto a lightly floured work surface and use to line a 20cm (8in) flan tin.
3. Preheat the oven to 200C/180C Fan/Gas 6.
4. Line the pastry case with foil and fill with baking beans or similar. Put in the oven and bake blind for about 15 minutes, then remove the beans and foil and cook for a further five minutes to dry out the base.
5. For the filling, spread the base of the flan generously with raspberry jam.
6. Melt the butter in a pan, take off the heat and then stir in the sugar. Add ground almonds, beaten egg and almond extract.
7. Pour into the flan tin and sprinkle over the flaked almonds.
8. Bake for about 35 minutes. If the almonds seem to be browning too quickly, cover the tart loosely with foil to prevent them burning.
9. Meanwhile, sift the icing sugar into a bowl. Add cold water, stir and transfer to a piping bag.
10. Once you have removed the tart from the oven, pipe the icing over the top, giving an informal zig zag effect.



Keep the tart in the tin to present it for the Show.

## Produce Section – 14 classes

28 A carrot cake

29 4 shortbread fingers

30 4 pieces of any tray bake

31 4 Florentines

32 A fruit pie with a lattice top

33 6 cheese straws

34 4 sausage rolls

35 4 savoury scones

36 4 plain Viennese whirls

37 Jar of home made raspberry jam

38 Jar of home made unusual jam

39 Jar of home made marmalade (not from concentrate)

40 Jar of home made lemon curd (wax and cellophane seal)

41 Jar of home made chutney or pickle (label mild, medium, or hot)

**Please note: Label and date all jars. Those not sealed with a NEW twist on lid should be covered with a wax disc and cellophane. Presentation of jars will be taken into account.**

**No uncooked fresh cream to be used in any class.**

### Set recipes

42 All comers: A Bakewell tart

43 Men only: A Banana and pecan cake

### Adult Handicraft – 12 classes

#### Please ensure exhibitors' cards are securely attached

44 An item of patch work

45 Cross stitch (max 38cm x 38cm including frame)

46 Your choice of a crocheted item

47 A hand knitted article

48 A soft toy, any medium

49 A shopping bag

50 An item of hand made jewellery

51 A piece of embroidery (max 38cm x 38cm including any frame)

52 You've made it, let's see it! - Hard crafts (max 90cm x 90cm x 90cm)

53 You've made it, let's see it! - Soft crafts (max 90cm x 90cm x 90cm)

54 A repaired item (max 38cm x 38cm)

55 An item made from something regularly thrown away (max 38cm x 38cm)