

The 'Cake & Bread' Categories

Category (09) - The Fanciest Chocolate Fudge Cake

Recipe: Please use your own Recipe

Finish the Baked Cake: with Chocolate Fudge over the Top & Sides

Presentation: you make wish to display on a Cake Board or Plate



Judging: will be on > Appearance, Cake 'Eating Quality' & Flavour

Category (10) – The 'His & Hers' ! or 'Hers & His' // "Couple's Competition"

(a) "His" Challenge – is to make a 'Cottage Loaf'

Hey Guys: let me re-assure you, this is not as difficult as it looks.

Appears to be 'a lot of info', but 'just follow it 'Step by Step'.

I, throughout the 'Summer Months' attend 'County Shows & Country Fairs' with my 'Mobile Bakery' demonstrating Bread making to Children & Adults, they succeed & enjoy it.

So come on Guys, why not have a go! If you have any Questions, 'please do not hesitate to contact me on my Email Address 'mcevents@sky.com', 'remember it's a Fun Day'. I am sure we will be able to resolve your enquiry. I am looking forward to seeing your Entry. Good Luck.

My apologies for 'so much detail below'. Martin.

The Recipe

<u>Ingredients</u>	<u>Grams</u>		<u>Where to Buy From</u>
Strong White Bread Flour	500	>	Sainsbury, Tesco, Asda
Salt	009		
Fresh Yeast (*)	030	>	from above/Instore Bakeries
Water	230	>	use at approx... 26c temperature



Mix together - 1 egg & a 'pinch' of Salt to make a 'Glaze for the finished Cottage Loaf, before Proving' (see below)

(*) Fresh Yeast is more 'Active' than Dried Yeast

'Just a Little Suggestion!!': you may wish to 'double the recipe size' to make two loaves, then you can select the best, the other loaf 'will not last long'

Making the Dough

Either (a) using a machine 'or' (b) by hand using a bowl & then a 'flour dusted Kitchen Worktop'

Method

-place the Flour, Salt & 'crumbled' Fresh Yeast, into (a) the Mixer Bowl 'or' (b) Bowl if making by Hand -blend the 'dry ingredients' together

- **Water for either (a) Mixer (or) (b) by Hand:** add the water by small amounts, you may not need all the water, do not make your dough 'too soft', it needs to be 'slightly tighter' for making a Cottage Loaf.

Mixing by Machine

-Add the 'dough hook' to the machine, within the bowl

-Start on 'slow speed', then increasing the speed slightly, but not onto 'top speed'

-when the dough 'starts to leave the side of the bowl' during mixing, the dough is nearly developed, keep mixing for a approx. one minute.

Mixing by Hand

- add the water as stated above
- drawing the flour into it & pushing it together, like the 'mixer hook' would do
- take out of the bowl, place onto a 'floured Work Top'
- Now you are going to 'Knead the Dough'
(You may need to alter the 'Hands' dependant if you are Right or Left handed)
- hold the dough edge with your 'Left Hand'
- With the 'palm of the Right Hand push the dough out three times & roll back into a "round piece" - repeat this 'approximately ten/twelve times

-The Test to Check if the Dough is)/ Developed:

- take a small piece of dough out / with your fingers, slowly pull & stretch the dough out / you should see a 'Clear Membrane', the dough is now ready

Fermenting the Dough

- Place in a 'lightly flour dusted Bowl' / cover with a cloth
- Put in a 'Warm Place' for 45 minutes
- It should 'doubled its size' in this time

Preparation of your Ovens

If you have a Double Oven, its ideal for Bread Making.

**** If you only have one oven, set your Main Oven, with a pan/dish of water @ the Small Oven Temperatures (below)**

Take out of oven '@ 25 minutes' & cover with a cloth, set your oven to the 'Large Oven Temperatures (below)

Small Oven: small pan/dish of Hot Water on the Base Shelf

Set @ 50c // Gas 1, the Water generates Steam, this gives the Crust on the Bread **Larger**

Oven: Set @ 220c (Fan 210c) // Gas 7

Making your Cottage Loaf

- remove the dough from the bowl onto a lightly flour dusted 'cutting board'
- for the recipe above, divide the dough into two pieces of: 2/3rds & 1/3rd
- make a 'cup shape' with your 'fingers & hand'
- push down with your 'cupped hand' pushing the dough 'round to make a ball shape'
- place the 'small round piece' on top of the 'large round piece'
- with two fingers on each hand 'push down through the Centre of the Small piece of dough, into the Large Piece of Dough, until your Fingers go through to the Cutting Board
- place on a Silicone Treated or Papered Baking Tray
- Brush the whole dough piece of dough with the Egg/Salt Glaze (on the Recipe List)

Prover / Small Oven

- place your loaf in the prover for 35 minutes
- remove

Baking / Larger Oven

- Place the Cottage Loaf into bake for 35 to 45 minutes
- Remove from oven
- Hold with a Tea Towel, tap the base with your Fingers, if it sounds 'Hollow' 'it's baked'

Well 'that's it' / Apologies for 'So Much Detail' / I look forward to discussing this with you, on the Day / just bring 'the baked result whatever the result is'

(b) Her 'Challenge' – is to make a 'Decorated Plain Sponge'

Hey Ladies: I know I have no need to go into so much detail as I did with "His Challenge". With 'Your Challenge', I am sure you are 'all experts', in the Sponge Making & Decorating area, like were my Gran & Mum & they made 'Yummy Products'. Always had a battle with my brother 'who got the scrapings of batter from the bowl first !!!'.

With your Challenge 'it's all down to you', (see below). But if you need 'a little help' please just Email me on 'mcevents@sky.com', don't be shy 'it's a Fun Day Event',

Ok, here we go:

Sponge Cake Recipe & Method

-May I suggest you use your 'Tried & Tested Recipe & Method'

Decorating the Sponge

-Again I suggest you 'Create your Decoration Design'

-I have below 'two Decoration Designs (that, as we say!! I made earlier!!) -These are there to help you



Sample (A): is covered with 'Green Sugar Paste', Flowers & using a Food Colour for the Butter Cream / Border
- All available from Sainsbury's 'Home Baking Isle'

Butter Cream: >250 grams of Butter + 250 Grams of Icing Sugar > mixed with a Beater on a Mixer, you may need less?
➤ The 'Food Colour is 'strong' if you use it, so I would not add it 'direct to the Mixing Bowl' You may need Sun Glasses after!!! if I may suggest adding a little colour to a 'small amount of Butter Cream in a Smaller Bowl as a trial

I look forward to seeing your Entry on the Day.

The 'Annual Trophy for the 'Couples Category' / a Glass Decanter

Good Luck to You Both.

Email Contact for Martin Churchill: 'mcevents@sky.com

Mudford Club Website for all Details: www.themudford.club