

RECIPES 2025

Please remember to bring a plate (ideally a paper one) to display your entry on Show Day!
See our new section on the [Website](#) for suggestions/top-tips on how to impress the judges.



CHOCOLATE CAKE: For Class 18

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| 225g sifted self-raising flour | 2 tsp baking powder |
| 225g soft margarine | 225g caster sugar |
| 2 tbsp cocoa powder (not drinking chocolate) | 3 tbsp boiling water |
| 4 eggs | |

Pre-heated oven to gas mark 4, 180°C/160° fan

Grease and line **two 20cm** sponge tins, no less than 4cm deep.

Blend the cocoa and boiling water in a mixing bowl then leave to cool slightly. Measure the remaining ingredients into the same bowl as the cocoa mixture. Beat well until thoroughly blended. Divide the mixture evenly between the tins and level out. Bake on the centre shelf of the oven for about 25 minutes. When cool, sandwich together with a suitable filling and dust the top with icing sugar.

VICTORIA SANDWICH CAKE: for Class 20

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| For the cake: | For the filling |
| 175g self-raising flour | 140g/5oz butter, softened |
| 175g caster sugar | 280g/10oz icing sugar |
| 175g unsalted butter | 1–2 tbsp milk |
| 3 large eggs, beaten | ¼ tsp vanilla extract |
| 1 tbsp water | Strawberry jam |
| | Icing sugar to dust |

Pre-heated oven to gas mark 4, 180°C/160° fan

Grease and line **two 18 cm** sandwich tins. Cream together the sugar and butter until light and fluffy. Gradually add the eggs with a little flour each time. Gently fold in the remainder of the flour when all ingredients are combined. Divide the mixture into two tins and level the surface. Bake for 25–30 minutes until well risen, golden and firm to touch. Cool in the tins for 5 minutes before turning onto wire rack. To make the buttercream, beat the butter until it is soft, add half the icing sugar and mix until smooth then add the remaining sugar with a tablespoon of milk & the vanilla extract. Use the milk as needed to create the right consistency. Sandwich the two cakes together using the buttercream and jam, then dust the top with icing sugar.

PEAR UPSIDE-DOWN CAKE: for Class 24 (Man in the Kitchen)

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| For the cake mixture | For the pears and caramel |
| 2 large eggs | 50g caster sugar |
| 125g butter, softened | 50g butter, diced, plus extra for greasing |
| 125g caster sugar | 1 tbsp dark rum |
| 125g plain flour | 1 tbsp ginger syrup (from a jar of stem ginger) or 1 tbsp golden syrup |
| 1 tsp baking powder | 2 large, ripe but firm pears |
| 1 tsp ground ginger | |
| ½ tsp ground allspice | <i>Pre-heated oven to gas mark 4, 180°C/160° fan</i> |

Grease and line the base and sides of a 20cm springform or loose-based round cake tin using a single piece of lining paper. Make a caramel by melting the sugar over a low heat until golden brown. Add the butter and stir gently until melted. Take the pan off the heat and stir in the rum and syrup. Leave to stand for 15–20 minutes. Place a baking tray on the bottom of the oven to catch any caramel that leaks out of the cake tin and preheat the oven to 180C/160C Fan/Gas 4. Peel, core and slice the pears. Place approx. half of the caramel sauce in the base of the tin, smooth and put the sliced pears on top. Spread the remaining caramel over the top. Mix all of the cake ingredients together until smooth. Spoon the mixture over the pears and caramel, and smooth the surface. Bake for 35–40 minutes, or until cooked. Leave in the tin to cool for 10–15 minutes before inverting onto a plate and leaving to cool.



The Man in the Kitchen class has been sponsored by Obsidian and there is a £25 prize for the winner. The prize money will be presented with the Mike Crabb Trophy at the end of Show Day.

SOUTHWELL PLOUGHING MATCH FRUIT CAKE: For Class 25

150g caster sugar
150g butter
3 large eggs
225g plain flour
Grated rind & juice of 1 orange & 1 lemon
2 tablespoons ground almonds
100g grated apple
400g mixed dried fruit
1 teaspoon baking powder
Pre-heated oven to gas mark 3, 160°/140°c fan

Line a 18cm diameter deep-sided round cake tin. Stir the fruit juices into to the dried fruit. Beat butter and sugar. Beat eggs then add to mixture. Fold in flour and baking powder. Fold in dried fruit, apple, ground almonds, orange rind and lemon rind. Add milk if necessary.

Spoon into the prepared cake tin and bake for 90 minutes, or until cooked.

FROSTED CARROT CAKE: for Class 26

For the cake

155ml rapeseed oil, plus extra for greasing
230g self raising flour
1 tsp baking powder
1½ tsp ground cinnamon
½ tsp mixed spice
½ tsp ground ginger
230g demerara sugar
Grated zest of 1 orange
100g pecans, chopped
260g carrots, grated
3 medium eggs, beaten

For the topping

100g butter, softened
200g icing sugar
Zest of 1 orange & a little juice
Extra pecans to decorate

Pre-heated oven to gas mark 4, 180°c/160° fan

Grease and line a deep-sided 18cm diameter tin. Sift the flour, baking powder and spices into a large bowl. Add the sugar, orange zest, pecans and carrots, then stir until combined. Stir in the eggs and oil. Pour into the prepared tin and bake for approximately 1 hour, or until cooked. Leave to cool in the tin. For the topping beat together the butter, icing sugar and orange zest with a little of the juice to achieve your desired consistency. Once cooled, slice the cake in half then spread half the icing between the layers and the other half on top. Decorate with the extra pecans.

CHOCOLATE CHUNK SHORTBREAD: for Class 27

275g unsalted butter, softened
150g caster sugar
75g dark chocolate, chopped into chunks
75g milk chocolate, chopped into chunks
225g plain flour
100g semolina
Pinch of salt
Pre-heated oven to gas mark 4, 180°c/160° fan

Place butter and sugar in a bowl. Beat together until light and fluffy. Add chocolate chunks, flour, semolina and salt. Stir gently until crumbly. Transfer to a buttered 23cm x 33cm Swiss roll tin. Press into tin and prick lightly with a fork. Bake at 300°F/150°C/Gas 2 for about 40 minutes, or until a pale golden brown. Cut whilst still warm and leave to cool completely in the tin.

ORANGE & RAISIN SCONES: for Class 28

375g self-raising flour
50g butter, diced
50g caster sugar
75g raisins
Grated rind of 1 orange
1 egg, beaten
150-200ml semi-skimmed milk
Pre-heated oven to gas mark 6, 200°c/180° fan

Mix the flour and butter with your fingertips until the mixture resembles fine breadcrumbs. Stir in the sugar, raisins and orange rind. Add all but 1 tbsp of egg and gradually mix in enough of the milk to a soft (but not sticky) dough. Knead lightly and then roll out to a thickness of 1.5 cm. Stamp out circles using a plain round biscuit cutter. Re-knead the trimmings and continue rolling and stamping out until you have made 9 scones. Brush the tops with reserved egg and bake in a pre-heated oven for 10-12 minutes until well risen. Leave to cool.