

## Recipes for 2026 Show Schedule

### Gluten Free Sponge Cake Class 103

#### Ingredients

225g butter

Oven: Fan 160/180c/gas 3

225g castor sugar

Sandwich cake tins x2, greased and lined

225g gluten free SR flour

4 eggs

1tsp gluten free baking powder

1/4tsp xanthan gum

Filling and icing of your choice

#### Method

Place all the ingredients together in a mixing bowl and mix until fluffy

Divide mixture equally between the x2 sandwich tins

Bake in a pre-heated oven for 25-30 minutes

Remove from oven when cooked and cool in tins for 5 mins. Turn out onto a wire rack to cool

Once cool spread with chosen filling and a sprinkle top with castor sugar

#### Hints & Tips

Do not expect the mixture to be the same consistency as a normal cake

When buying the baking powder, ensure it is gluten free as not all are.

### Chocolate Flapjacks Class 106

#### Ingredients

200g light brown sugar

oven temp 180°c/160°c fan/gas mark 4

250g butter

20 x 20 cm square baking tin

5 tbs golden syrup

Grease and line tin with parchment paper

350g oats

300g Chocolate topping

### **Method**

Preheat oven

Over medium-low heat melt the butter, sugar and golden syrup in a pan together.

Stir until all melted do not allow the mixture to bubble

Turn off the heat, and pour in the oats.

Stir until the oats are well coated.

Transfer flapjack mixture into the lined tin.

Push the mixture firmly into the tin with a spatula.

Bake in preheated for 15 minutes.

The flapjacks may be slightly coloured on the edges but should still look similar to how they went in. Do not overbake.

Remove from the oven, the mix will still be soft to touch, don't worry it firms during cooling.

Leave at room temperature in the tin for about 30 minutes before melting the chocolate.

Melt the chocolate in a mixing bowl over a saucepan of hot water or slowly in a microwave on low temperature in the microwave stirring often.

Pour melted chocolate over the cooked flapjack.

Spread the melted chocolate to the edges. Place the whole tin in the fridge to set.

Once completely cooled and firm, remove from the tin and pull the baking paper away.

Cut into 16 squares but remember the entry is for x6 so pick the best and most equal sizes

### **Hints & Tips**

A square baking tin with loose bottom will give best results.

A little patience is needed to let the flapjacks cool, allow the melted chocolate topping to set hard in the fridge before cutting into squares. Best results fridge for 2 hours as it cuts up cleaner.