

accent
catering

LOCKDOWN BAKE OFF

BISCUITS

LAST ENTRIES RECEIVED
BY 5TH MAR



WEEKS COMMENCING 22ND FEB & 1ST MAR

LOCKDOWN BAKE OFF

Welcome to the "Lockdown Bake Off 2021" Competition, why not spend some of your time improving your cooking skills and having some fun. Over the next 10 weeks, starting from 25th January 2021, Accent Catering will be providing you with recipes to try at home, including Bread, Pancakes (Pancake Day 16th February), Biscuits and Cake rounds and to top it all off there will be an opportunity to bake a Show Stopper in true "Bake Off" style.

Each round will run for two weeks giving you time to try these recipes and others you may have at home. Send in your photos of your baking to your School to be entered into the "Bake Off challenge".

Every two weeks entries will be judged by your School and Chef Manager on site and the winner of the round advertised on the School website.

At the end of the challenge we will take all of the "winners" entries and award a First and Second Prize of Bake Off Cookbooks.

Please Remember

- Always wash your hands, before and during preparation. Make sure your equipment and area you are working in is clean
- Wear an apron if you have one
- You may be using mixers, knives and other equipment which can be dangerous so make sure you ask permission at home and are shown how to use each item
- You can make all of the recipes by hand, so don't be put off if you don't have a mixer
- Ovens will be hot so handling baking trays needs to be done with care. Ask an adult where appropriate to help, especially when removing your finished product from the oven
- ALLERGENS – as you will be using your own ingredients the allergens included in those products may change depending on where you bought them so ALWAYS check the packaging before cooking

So now you're ready to enter, gather your ingredients and let's BAKE!!



- 400g butter, unsalted
 - 600g plain flour, sifted
 - 200g icing sugar
1. Preheat the oven to 150°C and line a baking tray with baking paper.
 2. Place the room temperature unsalted butter and icing sugar in a mixing bowl with the beater, and mix for approx. 3 minutes, until smooth and pale.
 3. Slowly mix in the sifted flour until the mixture becomes light and crumbly.
 4. Remove the bowl from the mixer and with your hands, mix in the finely chopped stem ginger until the mixture comes together as a smooth dough.
 5. Gently roll out the dough to a thickness of 10mm on a dusted work surface then using a 9cm round cutter or star cutter, cut out 10 discs or stars. You may need to re-roll the trimmings of the dough to achieve this.
 6. Place the discs or stars onto the lined baking sheet and cook in the oven at 150°C for approx. 20 minutes.
 7. When cooked, remove from the oven and allow to cool.



Ten

PLAIN SHORTBREAD



- 370ml jar strawberry jam
- For the biscuits:
- 100g Stork
 - 175g caster sugar , plus extra for sprinkling
 - 1 large egg
 - 1tsp. vanilla paste
 - 200g plain flour, plus extra for dusting

1. To make the biscuits, mix together the Stork and sugar in a bowl with a wooden spoon until well combined. Add the egg and vanilla, and continue to beat by hand until fully incorporated. You will need to scrape the edges of the bowl down for this part.
2. Tip the flour into the mixture and fold together until fully combined, then shape into a ball. Roll the dough

out onto a floured sheet of baking parchment to a depth of around 5mm. Transfer the sheet to a baking tray and put in the fridge for 10 mins to firm up.

3. Remove from the fridge and press out your biscuits using a 6cm cutter (you could use any shaped cutters to make these). You will need 16 base biscuits and 16 top biscuits with small holes of around 3cm cut out of them.
4. Recombine your dough off-cuts and reroll them on a floured surface. Try to be fairly quick doing this, as the mixture will warm up and get sticky. If it does, just pop it back in the fridge to firm up again.
5. Once the shapes are cut out, arrange on 2 baking sheets lined with baking parchment and leave to cool in the fridge for 10 mins.
6. Heat oven to 190C/170C fan/gas 5. Bake the biscuits for 7 mins, then take them out of the oven and sprinkle the tops with caster sugar. Return all the biscuits to the oven and cook for a further 5 mins. Take out and allow to cool fully on a wire rack. When cool, spread jam on the bottom biscuit and top with another biscuit, sandwiching them together. Will keep for 2-3 days in an airtight container.



JAMMY DODGERS I



- 400g butter, unsalted
- 600g plain flour, sifted
- 200g icing sugar
- 150g cranberries, dried, chopped
- 2 oranges, zested

For the topping:

- 1 orange, juiced and zested
- 400g icing sugar, sifted
- 40g cranberries, dried, chopped

1. Preheat the oven to 150°C and line a baking tray with baking paper.
2. Place the room temperature unsalted butter and icing sugar in a mixing bowl with the beater, and mix for approx. 3 minutes until smooth and pale.
3. Slowly mix in the sifted flour until the mixture becomes light and crumbly.
4. Remove the bowl from the mixer and with your hands, mix in the diced cranberries and orange zest until the mixture comes together as a smooth dough.
5. Gently roll out the dough to a thickness of 10mm on a dusted work surface then using a 9cm round cutter or star cutter, cut out 10 discs or stars. You may need to re roll the trimmings of the dough to achieve this.
6. Place the discs or stars onto the lined baking sheet and cook in the oven at 150°C for approx. 20 minutes.
7. When cooked, remove from the oven and allow to cool.
8. In a bowl add the orange juice to the sifted icing sugar and mix with a spoon until a smooth fondant is achieved.
9. Dip each of the cooled shortbreads into the fondant, covering half the disc or star then place back onto the lined baking sheet and when all the shortbreads are dipped, sprinkle the diced cranberries and orange zest evenly over the fondant and allow to set before serving.



Ten

CRANBERRY AND ORANGE SHORTBREAD

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