

Virtual EHS Lockdown House Bake Off 2020

Are you up for the Challenge?

Make your house proud

St George? St David? St Andrews? St Patrick? St Francis?

Who Will Win?

Week beginning Monday 8th June-Full details to follow

Lockdown Bake Off Categories

- [Year 7-Stay Safe Cupcakes](#)
- [Year 8-NHS Heroes Biscuits](#)
- [Year 9-Rainbow Sandwich cake](#)
- [Year 10-Gateaux fit for captain Tom](#)
- [Year 11 & 12- Free Choice!!](#)
- [House Captains- Free Choice!!](#)
- [Staff- Free Choice!!](#)

Click on your year in slide show mode to be taken to your recipe!



Judging: Monday 8th June

Year 7

Stay Safe Cupcakes

Ingredients:

- 100g Self-raising flour
- 100g Caster sugar
- 100g Soft Margarine
- 2 Eggs
- Decorations!!



Method-

- Preheat oven to 180°C/Gas No.5
- Put 12 paper cases into bun tins
- Using an electric mixer, cream the margarine and sugar together, until the mixture is pale and fluffy.
- Beat eggs in a jug.
- Add the eggs gradually to mixture; using the mixer to beat well between each addition
- Fold in the flour with a plastic spatula. Divide the mixture equally between the paper cases.
- Bake for 15-20 mins until the cakes spring back when you touch them.
- Put the cakes on a wire rack to cool before decorating however you like!



Year 8

Judging: Tuesday 9th June

NHS Heroes Biscuits

Ingredients-

- 100g Caster sugar
- 225g Plain flour
- 150g Butter (chilled and cut into pieces)
- 1 Egg Yolk
- 1tsp vanilla essence (or other flavour)
- Decorations!!



Method-

- Preheat oven to 180°C/Gas No.4
- Put the sugar, butter and flour into a large bowl and rub together with your fingers until it looks like fine breadcrumbs.
- Add the egg yolk and flavouring. Mix into a dough.
- Lightly flour the work surface and roll dough until 5mm thick.
- Use a palette knife to stop it sticking.
- Using a cutter, cut shapes and put on the baking tray.
- Bake for 10-15 mins until pale golden. Allow to cool on cooling tray.
- When cool, decorate according to the theme



Year 9

Judging: Wednesday 10th June

Rainbow sandwich cake

Ingredients-

- 150g Self-raising flour
- 150g caster sugar
- 150g soft margarine
- 3 eggs
- 3tbsp jam
- Rainbow Sprinkles
- Decorations including rainbow food colouring!!



Method-

- Preheat oven to 180°C/Gas No.4
- Grease and line two sandwich tins
- Cream the margarine and sugar together with an electric mixer until the mixture is pale and fluffy.
- Beat the eggs in a jug and add to the sugar and butter gradually.
- Fold in the flour with a plastic spatula and divide the mixture equally between the two tins
- Bake for 20-25mins until the cakes spring back when they're touched
- Run a knife around the edge and turn the cakes out onto the cooling rack.
- Allow to cool then sandwich the layers together with a generous helping of jam.
- Decorate the cake with rainbow icing

Year 10

Judging: Wednesday 10th June

Gateaux Fit for Captain Tom

Ingredients-

- 150g Caster sugar
- 3 Eggs
- 150g self-raising flour
- 2tbsp Jam or chosen filling
- Use fruit and 250ml whipped double cream to decorate (strawberries, peaches, kiwi, cherries, blueberries or any other fruit that you would like to use)



Method-

- Preheat oven to 180°C/Gas No.4
- Grease and line two 7" sandwich tins
- Using an electric mixer, whisk the sugar and eggs together for 5 mins until the mixture is white and leaves a trail
- Fold in the flour using a plastic spatula and pour the mixture into the tins.
- Bake for 15-20 mins until the sponges spring back when touched.
- Run a knife around the edge and turn the cakes out onto a cooling rack and allow to cool.
- When cool, sandwich layers together with jam
- Decorate with whipped cream and an assortment of fruit

Judging: Thursday 11th June

Year 11&12

- For your bake, you have a free choice for what you make. You could choose a classic Victoria sandwich or something more fancy like a chocolate gateaux, the choice is yours. Here are some recipes that you may want to use if you're struggling for inspiration:

<https://www.janespatisserie.com/2019/03/06/nutella-stuffed-cookies/> - Nutella Cookies (Contains Nuts!!!!)

<https://www.bbcgoodfood.com/recipes/classic-victoria-sandwich-recipe> - Victoria Sandwich

<https://realfood.tesco.com/recipes/salted-caramel-millionaires-shortbread.html> - Millionaire shortbread

<https://cafedelites.com/best-fudgy-chocolate-cake/> - Chocolate Cake



Judging: Friday 12th June

House captains Isolation Madness

- Bake any cake, biscuit or other edible creation and decorate with the theme 'Isolation Madness'
- This will mean something unique to each of you so if you want to submit a couple of photos and a sentence or two explaining how you're expressing the theme and what it means to you, that would be hugely appreciated.




Staff

Judging: Friday 12th June

Your Lockdown

- Bake any cake, biscuit or other edible creation and decorate with the theme 'Your Lockdown'
- This will mean something different to each contestant so if you want to submit a couple of photos and a sentence or two with a small explanation about what 'your lockdown' has been like and how you've interpreted the brief then we would hugely appreciate it.






Information

How to Enter:

- Bake and decorate your bakes (present only the best 4 if they are a batch)
- Take a photograph of your bake and of your decorating
- Send your Photograph to your House Captain **by Friday 5th June**. In your entry email, make sure you include:
 - Your full name.
 - Your year group and form.
 - A brief description of your entry.
- Every entry will receive 1 House Point.




Information

Judging:

A team of your teachers will be judging your entries during the week from 8th-12th June.

- House Captains will select a finalist to enter into each round. These will then be put forward for judging.
- Judging will take place on the following days:
 - Round 1: Monday 8th June – Year 7
 - Round 2: Tuesday 9th June – Year 8
 - Rounds 3 and 4: Wednesday 10th June – Year 9 and Year 10
 - Round 5: Thursday 11th June – Year 11 and 12
 - Rounds 6 & 7: Friday 12th June – House Captains and Staff
- There will be a prize for the winner of each round!
- Points are awarded to each finalist and added together to give a total House score. The winning house will be announced in the following week.



On Your Marks!
Get set!
BAKE!!!