

DENMEAD VILLAGE ASSOCIATION

# JUBILEE CAKE & BISCUIT DECORATING COMPETITION



All amateur Denmead residents young and old are welcome to try their hand at decorating a cake or biscuits (children) for the Queen's Platinum Jubilee celebrations on Saturday 4<sup>th</sup> June 2022

**JUDGING BY A PROFESSIONAL CHEF AT 4PM**

**Last day for entry forms 28th May**

Entries to be brought to the DVA gazebo at the Village Party by 2.30 pm on Saturday 4<sup>th</sup> June and collected at 6.30pm. Those remaining will be sold in aid of the DEC appeal for Ukraine refugees.

Certificates for everyone who takes part  
Medals for the winners & two runners up - Gold, Silver & Bronze



ENTRY FORMS ON REVERSE & AVAILABLE FROM PARKERS AND  
THE DVA WEBSITE in early May

Please return completed entry forms to Parkers by 28<sup>th</sup> May.

<https://denmeadvillageassociationuk.com/>



**DENMEAD VILLAGE ASSOCIATION JUBILEE CAKE & BISCUIT DECORATING COMPETITION**


**Please use the following recipes:**

<p><b>SHORTBREAD BISCUITS</b> (Children under 18)</p> <p><i>Recipe</i></p> <p>6oz Plain flour</p> <p>A small pinch of salt</p> <p>4oz Butter</p> <p>2oz Castor sugar</p> <p><i>Method</i></p> <p>Sieve the flour and salt into a bowl</p> <p>Rub in the butter</p> <p>Add sugar</p> <p>Knead the mixture until it will bind together and forms a dough</p> <p>Let the mixture rest in a chilled place for 10 minutes</p> <p>Roll the mixture out to approx. one eighth of an inch (no less) thickness, on a lightly floured surface.</p> <p>Cut into shapes of your choice.</p> <p>Place on to a baking tray, lined with non-stick baking paper</p> <p>Gently prick the short bread</p> <p>Bake for approx. 15 minutes in a moderate pre heated oven</p> <p>180c / 160c fan/ 4 gas</p> <p>When cooked place onto a cooling tray</p> <p>When cold...decorate the biscuits fit for the</p> <p><i>Queens Platinum Jubilee Tea Party</i></p>	<p><b>VICTORIA SPONGE</b> (Adults)</p> <p><i>Recipe</i></p> <p>6oz Butter</p> <p>6oz Caster sugar</p> <p>4 eggs</p> <p>6oz Self raising flour</p> <p>A few drops of Vanilla Essence</p> <p><i>Method</i></p> <p>Pre heat oven... 5 gas/ 190c / 170c fan</p> <p>Lightly grease 2 x 7inch (18cm) sandwich tins, and line the bottoms with non-stick baking paper</p> <p>Place the butter, sugar and vanilla essence into a bowl and beat until light and creamy</p> <p>Beat the eggs in a small bowl</p> <p>Beat in the eggs approx. one at a time to the creamy butter and sugar mixture with a tablespoon of the flour.</p> <p>Fold in the remaining flour</p> <p>Divide the mixture equally between the two sandwich tins</p> <p>Bake in the pre-heated oven for approx. 20 minutes until the sponge has risen, golden brown and firm to touch in the centre</p> <p>Remove from the oven, cool and turn out on to a cooling rack</p> <p>When cold, fill the layer(s) with a filling of your choice, and decorate for the</p> <p><i>Queens Platinum Jubilee Tea Party</i></p>
--	---

**ENTRY FORM FOR DVA CAKE OR BISCUIT COMPETITION – PLEASE CUT OFF & RETURN TO PARKERS BY 28<sup>TH</sup> MAY**

**PRINT NAME** ..... **CHILD’S AGE IF APPROPRIATE** .....

**ADDRESS** .....

 ..... **SIGNATURE** .....

PLEASE SIGN TO CERTIFY THAT YOU ARE AN AMATEUR ENTRANT (ADULTS PLEASE SIGN ON CHILD’S BEHALF) & TICK CATEGORIES

<b>I AM ENTERING:</b>		<b>I SHALL COLLECT MY ENTRY AT 6.30PM</b>	
<b>A DECORATED CAKE</b>	<b>3 DECORATED BISCUITS</b>	<b>YES</b>	<b>NO</b>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**HAPPY BAKING AND DECORATING!**