

Great (Insert Place Name Here) Bake Off

Baking event

“Great British Bake Off”-style technical challenge and showstopper

Ages 8+

- Get children in small teams to complete a technical challenge where they have to follow an easy or difficult recipe to bake something simple like scones or fairy cakes.
- Encourage children/families to bring in a baked showstopper that they think will impress the judges.

You will need

A kitchen and kitchen equipment

Baking ingredients

People to act as judges

Big tables to display showstoppers

Plenty of adults to supervise



Things to think about

- You may want to provide gluten-free flour or milk alternatives for those with allergies
- Make sure the kitchen is risk assessed for children to be in there, and take precautions e.g. move sharp knives out of reach, have two or more adults in the kitchen at all times

Scones

225g/8oz self-raising flour

Pinch of salt

55g/2oz butter

25g/1oz caster sugar

150ml/5fl oz. milk

1 free-range egg, beaten, to glaze (alternatively use a little milk)

Easy instructions

1. Heat the oven to 220C/Gas 7. Lightly grease a baking sheet.
2. Mix together the flour and salt and rub in the butter.
3. Stir in the sugar and then the milk to get a soft dough.
4. Turn on to a floured work surface and knead very lightly. Pat out to a round 2cm/³/₄in thick. Use a 5cm/2in cutter to stamp out rounds and place on a baking sheet. Lightly knead together the rest of the dough and stamp out more scones to use it all up.
5. Brush the tops of the scones with the beaten egg. Bake for 12-15 minutes until well risen and golden.
6. Cool on a wire rack and serve with butter and good jam and maybe some clotted cream.

Hard instructions

1. Heat the oven.
2. Mix together the flour, salt and butter.
3. Stir in the sugar and the milk.
4. Knead very lightly. Shape into rounds.
5. Bake the scones.
6. Cool on a wire rack and serve.

Fairy Cakes

110g/4oz butter or margarine, softened at room temperature

110g/4oz caster sugar

2 free-range eggs, lightly beaten

1 tsp vanilla extract

110g/4oz self-raising flour

1-2 tbsp. milk

Easy instructions

1. Preheat the oven to 180C/Gas 4 and line 2 x 12-hole fairy cake tins with paper cases.
2. Cream the butter and sugar together in a bowl until pale. Beat in the eggs, a little at a time, and stir in the vanilla extract.
3. Fold in the flour using a large spoon. Add a little milk until the mixture is a soft dropping consistency and spoon the mixture into the paper cases until they are half full.
4. Bake in the oven for 8-10 minutes, or until golden-brown on top and a skewer inserted into one of the cakes comes out clean. Set aside to cool for 10 minutes, then remove from the tin and cool on a wire rack.
5. For the icing, sift the icing sugar into a large mixing bowl and stir in enough water to create a smooth mixture. Stir in the food colouring.
6. To ice the fairy cakes, drizzle the icing over the cakes, sprinkle with decorations and set aside until the icing hardens.

Hard instructions

1. Preheat the oven and line fairy cake tins with paper cases.
2. Cream the butter and sugar. Beat in the eggs, and add the vanilla extract.
3. Fold in the flour and add a little milk.
4. Spoon the mixture into the paper cases.
5. Bake in the oven until golden-brown on top.
6. Make the icing and drizzle over the cakes.

Pancakes

120g/4oz plain flour

Pinch of salt

2 free-range eggs

210ml/7fl oz. milk

90ml/3fl oz. water

1 tbsp. vegetable oil

Butter for frying

Easy instructions

1. Mix the flour and salt together in a large bowl.
2. Make a well in the centre and crack in the eggs.
3. In a separate bowl mix together the milk and the water.
4. Beat the eggs into the flour with a wooden spoon and gradually beat in the milk and water mixture to get a smooth liquid the consistency of single cream.
5. Stir in the oil and allow to stand for 30 minutes before using.
6. Heat a non-stick frying pan until very hot, then add a small knob of butter. Ladle in a ladleful of the batter, quickly turning the pan to coat the base evenly with the batter. Cook for 30 seconds to one minute, until the base is lightly browned.
7. Using a palette knife, gently flip the pancake over and cook on the other side for a few seconds, until lightly browned. Slide the pancake onto a plate, cover with greaseproof paper and keep warm. Repeat the process with the remaining batter.
8. To serve, sprinkle the pancakes with caster sugar and lemon juice, then fold twice to form triangles. Serve the lemon wedges alongside.

Hard instructions

1. Mix the flour, salt and eggs.
2. In a separate bowl mix together the milk and the water.
3. Beat in the milk and water mixture with the flour, salt and eggs.
4. Add a small knob of butter to a hot frying pan. Add a ladleful of pancake mixture.
5. Once brown on the bottom, flip the pancake over and cook on the other side. Serve as desired.