

Recipes for Annual Show 2025

Class 81 Eccles cakes

Ingredients

For the filling

75g/3oz unsalted butter
150g/5oz soft brown sugar
150g/5oz currants
1 tsp ground cinnamon
½ tsp freshly ground nutmeg
1 orange, juice and finely grated zest
50g/2oz candied peel

For the pastry

25-50g/1-2oz margarine, for greasing
1 block ready-made puff pastry
flour, for dusting
2-3 tbsp milk, for glazing
caster sugar, for dusting
icing sugar, for dusting

Method

1. For the filling, melt the butter over a low heat in a small saucepan. Once melted, remove from the heat and stir in all the remaining filling ingredients until well combined. Set aside to cool.
2. Preheat the oven to 220°C/425°F/Gas 7 (Fan oven: 200°C/400°F/Gas 6). Grease a baking tray with the margarine.
3. For the pastry, roll out the pastry on a lightly floured work surface to a thickness of about 3mm/¼in. Using a 6cm/2½in cutter, cut the pastry into rounds.
4. Place a teaspoon of the filling in the middle of each round, then brush the edges of half the pastry with milk. Bring the other half of the pastry over and seal. Bring the corners of the pastry up into the middle and pinch to seal.
5. Turn the sealed pastry parcel over, so that the seam is underneath, then gently roll out until it is about ½cm/¼in thick. Gently pat back into a round shape and place onto the greased baking tray.
6. Slash each cake across three times using the tip of a sharp knife. Brush the cakes with milk and sprinkle with caster sugar.
7. Bake for 15 minutes, or until the pastry is golden-brown and puffed up. Transfer the cakes to a wire rack to cool. Dust with icing sugar before serving.

Class 82 Poppy and sunflower seeded rolls

Ingredients

300g strong white bread flour
250g strong wholemeal bread flour
1 ½ teaspoons salt
25g unsalted butter
3 tablespoons dark muscovado sugar
3 tablespoons poppy seeds
3 tablespoons sunflower seeds
1 teaspoon easy bake yeast
350ml warm water

Method

1. Put the flours into a large bowl with the salt and the butter.
2. Rub together with your fingertips to make crumbs
3. Add 2tbsp each of poppy and sunflower seeds, the muscovado sugar and the yeast.
4. Gradually pour in the warm water to make a rough dough.
5. Tip the dough onto a lightly floured surface and knead for 10 minutes until smooth and elastic.
6. Cut the dough into 12 even sized pieces and make each into a small ball.
7. Grease two baking sheets and place six buns onto each, keeping them well spaced apart. Sprinkle over the remaining poppy and sunflower seeds.
8. Cover loosely with cling-film and leave in a warm place until they have doubled in size (approximately 30 minutes)
9. Preheat the oven to 220°C/425°F/Gas 7 (Fan oven: 200°C/400°F/Gas 6). Remove the cling-film from the rolls, place in the oven and reduce the oven temperature to 200°C/400°F/Gas 6 (Fan oven: 180°C/355°F/Gas 5). Bake the rolls for 15-20 minutes until risen and golden.

Class 84 Vegan Lemon Cake

Ingredients

Wet ingredients

300g granulated sugar
250g dairy free milk
165g neutral flavoured oil
120g lemon juice (about 2 – 3 large lemons)
1 teaspoon vanilla extract

Dry ingredients

375g plain flour
2 tablespoons lemon zest
3 teaspoons baking powder
¼ teaspoons bicarbonate of soda
Pinch of salt (optional)

Lemon buttercream

225g vegan block butter, room temperature
400g icing sugar, sifted
2 tablespoons lemon juice, to taste
1 teaspoon vanilla extract

To decorate

Fresh/candied/dried sliced lemon

Instructions

To make the cake

1. Preheat the oven to 180°C/355°F/Gas 5 (Fan oven: 160°C/320°F/Gas 3). Grease or line 2 x 8 inch (20cm) round cake tins with greaseproof paper.
2. Add all the wet ingredients **and** the sugar to a large mixing bowl. Mix until combined. Add all the dry ingredients and whisk until mostly smooth (a few lumps are fine as long as they are not lumps of flour).
3. Evenly divide the lemon cake batter into your prepared cake tins. Bake the cakes for around 30 -35 minutes or until you can insert a toothpick/skewer into the middle and it comes out with no wet batter on it.

To make the lemon buttercream

1. Add the vegan butter to a large bowl or stand mixer. Beat until the butter is light and fluffy. Add the icing sugar, lemon juice and vanilla extract and beat until combined. Add more icing sugar for a firmer frosting or more lemon juice (or dairy free milk) for a smoother frosting.

To assemble the cake

1. When the cakes are completely cooled, place one layer on a plate.
2. Spread or pipe around $\frac{3}{4}$ of the buttercream on the cake and place the second layer on top.
3. Spread the rest of the frosting around the sides. If you have enough frosting, you can also keep some aside to pipe on the top of the cake for decoration. Decorate with the fresh/candied/dried sliced lemon as desired.
4. Store the finished cake in an airtight container in the fridge. Allow the cake to come to room temperature for $\frac{1}{2}$ - 1 hour before serving. This cake will keep for up to 5 days in the fridge or 1 month in the freezer.