***THACS* Culinary Categories from Spring 2009**

**Spring 2009**

1 Victoria sandwich cake. As per recipe, no larger than 8 inch (20cm) diameter

2 Chocolate fudge. Plate of 6.

3 Quiche Lorraine**.** Use own recipe. Max. 8 inch (20cm) diameter.

4 Lemon Curd. One jar.

5 Marmalade. One jar.

6 Hot Cross Buns. Plate of 4.

7 An Easter Pavlova not larger than 8 inches in diameter.

8 Decorated Easter egg. *Ideas:* Use only white-shelled eggs for decorating. Hardboiled in spinach

**Autumn 2009**

1 Carrot cake, with butter cream icing and decorations, 203mm (8ins) maximum.

2 Blackberry and Apple Crumble.

3 Lemon Cheesecake, 203mm (8ins) maximum.

4 Small vegetable quiches, plate of four.

5 Ginger biscuits, plate of four.

6 Chocolate Brownies, plate of four.

7 Assorted party nibbles, plate of six.

8 Four different dinner party bread rolls, brown or white.

9 One jar jam - any variety.

10 One jar chutney - any variety.

11 One jar jelly - any variety.

**Spring 2010**

1 Simnel Cake, using your own recipe. Maximum 20cm (8 inch) diameter.

2 Vanilla fudge. Plate of 6.

3 Vegetarian Quiche**,** using your own recipe. Maximum 20 cm (8 inch) diameter.

4 Lemon Curd. One jar.

5 Marmalade. One jar.

6 Cheese scones. Plate of 4

7 Easter Pavlova. Maximum 20 cm (8 inch) diameter.

8 Chocolate and nut cookies, using your own recipe. Plate of 4.

**Autumn 2010**

1 Coffee and walnut sandwich cake, with buttercream filling and edible decorations, 203mm (8ins) max.

2 French Apple flan, own recipe.

3 Plum Crumble, own recipe.

4 Sausage rolls, plate of 4.

5 Almond macaroons, plate of 4.

6 Vegetable dip, own recipe, with assortment of four fresh vegetables as dips.

7 Harvest loaf, any shape, with edible decorations.

8 Six chocolate rum truffles on a dish.

9 One jar jam - any variety. *Please check rules*.

10 One jar chutney - any variety. *Please check rules*.

11 One jar jelly - any variety. *Please check rules*.

**Spring 2011**

1 Swiss Roll with jam filling.

2 Orange cup cakes with glace icing and decorations. Plate of 4.

3 Flapjack. Plate of 6.

4 Vegetarian tartlets. Plate of 4.

5 Sausage rolls. Plate of 6.

6 Brown bread loaf.

7 Lemon Curd. One jar.

8 Marmalade. One jar.

9 Rum truffles. Plate of 6.

**Autumn 2011**

1. Lemon Drizzle cake, own recipe, 203mm (8 ins) max.
2. Pear and chocolate bread-and-butter pudding. As per recipe.
3. Blackberry and Apple Crumble, own recipe.
4. Cheese scones, plate of 4.
5. A variety of 4 small vegetable quiches on a plate.
6. Stem Ginger biscuits, including small pieces of ginger, plate of 4.
7. White poppy seed plait.
8. Six pieces of chocolate fudge on a dish.
9. One jar jam - any variety. *Please check rules*.
10. One jar chutney - any variety. *Please check rules*.
11. One jar jelly - any variety. *Please check rules*.

**Spring 2012**

1 Simnel cake. As per recipe.

2 Lemon cup cakes with buttercream topping and decoration. Plate of 4.

3 Onion tart. Maximum 8 inches diameter.

4 Cheese straws. Plate of 6.

5 Brandy snaps, no filling.

6 Hot cross buns. Plate of 4.

7 Lemon curd. One jar.

8 Rhubarb and ginger jam. One jar.

9 Fruit scones. Plate of 4.

**Autumn 2012**

1. Carrot cake, with butter cream icing and decorations, own recipe, 203mm (8ins) maximum.
2. Forest fruits Cheesecake, own recipe, 203mm (8ins) maximum.
3. Plum Crumble, own recipe.
4. Sausage rolls, plate of four.
5. Macaroons, any colour, plate of four.
6. Chocolate Brownies, plate of four.
7. Assorted party nibbles, plate of six.
8. Harvest loaf, any shape, with edible decorations.
9. One jar jam - any variety.
10. One jar chutney - any variety.
11. One jar jelly - any variety.

*Please note: Food should be hygienically covered for transportation to and from the show by the exhibitor, and the cover removed for judging and display.*

**Spring 2013**

1 Victoria Sponge. As per recipe.
*Ingredients:* 175g(6oz) unsalted butter, 175g(6oz) caster sugar, 3 medium eggs, 175g(6oz) self-raising flour, 3-4 tablespoons of jam, icing sugar to dust.
*Method:*Grease two straight-sided 20cm (8ins) diameter sandwich tins and line with paper. Grease the paper lining. Beat the butter until soft, then add the sugar and cream the mixture until light and fluffy. Beat the eggs before beating them into the mixture, a little at a time. Lightly beat the sifted flour into the creamed mixture. Divide the cake mixture equally between the prepared tins, level the surface and bake in the centre of a pre-heated oven at 1900C (gas mark 5) for 20-25 minutes or until well risen and spongy to the touch. Turn the cake on to a wire rack, and remove the lining paper. When cool, spread the bottom half with jam and place the top half in position. Dust with icing sugar.

2 Vanilla fudge. Plate of six.

3 Vegetable Quiche. Maximum 20cm (8ins) diameter.

4 Lemon curd. One jar.

5 Marmalade. One jar.

6 White Cottage loaf.

7 Banana bread. Made in a bread tin using your own recipe.

8 Chocolate and nut cookies using your own recipe. Plate of four.

**Autumn 2013**

1. Fruit cake, decorated with a harvest theme, 203mm (8ins) maximum.
2. Parkin, plate of four.
3. Shortbread, plate of four.
4. Your Favourite Biscuit, plate of four.
5. Lemon Meringue Pie, 203mm (8ins) diameter.
6. Cheese Scones, plate of four.
7. Brown Loaf, handmade.
8. White Loaf, machine made.
9. One jar jam - any variety.
10. One jar jelly - any variety.
11. One jar chutney - any variety.

**Spring 2014**

1 Chocolate sandwich cake with buttercream filling and glacé icing. Maximum width 20cms (8ins).

2 Flapjacks. Plate of four.

3 Vegetable tartlets. Plate of four.

4 Fruit scones. Plate of four.

5 Ginger biscuits. Plate of four.

6 Hot cross buns. Plate of four.

7 Marmalade. One jar.

8 Rhubarb and ginger jam. One jar.

**Autumn 2014**

1. Coffee and Walnut Cake, with autumn-themed decoration. Maximum diameter 203mm (8ins).
2. Plumb Crumble using your own recipe. Maximum diameter 203mm (8ins).
3. Anzac Biscuits, plate of four as per recipe.
Recipe for twelve: *Ingredients:* 125g plain flower, 100g medium oatmeal or porridge oats, 100g light soft brown sugar, 50g desiccated coconut, 100g unsalted butter, 1 tbsp golden syrup or honey, 1/2 tsp bicarbonate of soda, 1 tbsp boiling water.

*Method:* Sift flour into medium mixing bowl, add oatmeal, brown sugar and coconut and mix together thoroughly. Put butter and golden syrup or honey into a small saucepan on a low heat until butter has melted. Put the bicarbonate of soda into a cup and pour on the boiling water to dissolve. Stir the bicarbonate mix into the melted butter and syrup (be careful as the mix will fizz), mix the frothing mixture into the dry ingredients and quickly stir together to form a thick batter. Pre-heat oven to 1700C (normal) /1500C (fan assisted) /gas mark 3. Place generous tablespoons of the mixture onto a prepared baking sheet, allow room for spreading, gently flatten the tops with the back of a fork. Bake for about 20 minutes or until golden brown. Leave biscuits on tray for 10 minutes, to firm up, before transferring them to a wire rack to cool.
(This recipe was sent to the Australian and New Zealand Army Corps by mothers and wives during WW1.)

1. Quiche Lorraine, Maximum diameter 203mm (8ins).
2. Cheese Scones, plate of four.
3. Brown Loaf, machine made.
4. White Cottage Loaf, handmade.
5. One jar jam - any variety.
6. One jar jelly - any variety.
7. One jar chutney - any variety.

**Spring 2015**

1 Victoria sponge cake with jam and buttercream filling. Maximum width 20cms (8ins).

2 Chocolate Fudge. Plate of six.

3 Profiteroles. Plate of six.

4 Onion Quiche.

5 Rhubarb Crumble Cake, as per recipe.

*Ingredients for cake:* 150g unsalted butter, softened, plus extra to grease. 400g rhubarb, trimmed and cut into 2.5cm pieces. 175g golden caster sugar. 2 large eggs, beaten. 100g ground almonds. 3tbsp milk. 125g self-raising flour. 1tsp cinnamon. Half tsp ground ginger. 50g flaked almonds. Icing sugar to dust.

*Ingredients for crumble topping:* 40g cold unsalted butter. 50g plain flour. 40g Demerara sugar.

*Method:*

(1) Grease and line 8inch springform tin. Put rhubarb into a pan with 25g of caster sugar and 100ml of water. Simmer for 5min. Strain and set aside.

(2) To make topping, rub the chilled diced butter into the flour until mixture resembles breadcrumbs, stir in Demerara and set aside.

(3) Pre-heat oven to 1800C (normal) /1600C (fan assisted) /gas mark 4.

(4) Beat the softened butter and remaining caster sugar until pale and fluffy. Gradually add eggs, beating well after each addition.

(6) Using a large metal spoon, fold in ground almonds, milk, flour and spices. Fold in flaked almonds; turn into prepared tin. Level surface, top with rhubarb; sprinkle with crumble topping.

(7) Bake for 1 to 11/4hr until a skewer inserted in the centre comes out clean. Leave for 5 min before removing from tin. Dust with icing.

6. Four bread rolls, brown or white.

7 Lemon Curd. One jar.

8. Marmalade. One jar.

**Autumn 2015**

1. Beetroot Brownies, plate of four as per recipe. Display on a paper plate.

*Ingredients:* 500g whole raw beetroot (3-4 medium beets), 100g unsalted butter, 200g plain chocolate (70% cocoa), 1 tsp vanilla extract, 250g golden caster sugar, 3 eggs, 100g plain flour, 25g cocoa powder.

*Method:*  Top, tail and peel the beetroot, roughly chop and put into a large bowl. Add a splash of water, cover with cling film and microwave on high for 12 mins. or until tender. Heat oven to 1800C / gas mark 4. Butter and then line a 20 x 30cm tin. Roughly chop the chocolate and cut the butter into cubes. Tip the cooked beetroot into a sieve, drain off any liquid then put into a food processor or blender with the chocolate, butter and vanilla. Whizz until the mix is smooth (the chocolate and butter will melt as you do this). Put the sugar and eggs into a large bowl, and then beat until thick, pale and foamy. Spoon the beetroot mix into the bowl and fold into the egg mix. Sift in the flour and cocoa powder and fold gently to make a smooth batter. Pour into the prepared tin and bake for 25 mins or until risen all over. Cool in the tin and cut into squares.

1. French apple flan. Maximum diameter 20cm (8ins).
2. Four gingerbread people or animals. Display on a paper plate.
3. MEN ONLY - Apple cake. Maximum diameter 20cm (8ins).
4. Four cheese scones. Display on a paper plate.
5. Plaited white loaf.
6. One jar jam - any variety.
7. One jar jelly - any variety.
8. One jar chutney - any variety.

**Spring 2016**

1 Lemon Drizzle cake. Maximum width 20cms (8ins).

2 Flapjacks. Plate of six.

3 Sultana scones. Plate of four.

4 Ginger biscuits. Plate of six.

5 Vegetarian tartlets. Plate of four.

6 Chocolate truffles. Plate of six.

7 White cottage loaf.

8 Marmalade. One jar.

9 Rhubarb & ginger jam. One jar.

**Autumn 2016**

1 Fruit cake decorated with a harvest theme. Maximum width 20cms (8ins).

2 Savoury roulade using your own recipe.

3 Sultana Gingerbread, as per recipe.

*Ingredients:* 100g self-raising flour, pinch of salt, 2 level teaspoons of ground ginger, 100g sultanas, 100g butter or margarine, 100g Demerara sugar, 200g Treacle, 1 egg (beaten)

*Method:*  Sieve the flour, salt and ginger together. Stir in the sultanas. Melt the butter, sugar and treacle over a low heat. Leave to cool slightly before beating in the egg. Add the mixture to the dry ingredients. Pour into a prepared loaf tin. Bake for approx. 45 mins. at 1700C (normal) /1500C (fan assisted) /gas mark 3.

4 Four savoury biscuits for cheese. Display on a paper plate.

5 Blackberry & apple crumble. Maximum width 20cms (8ins).

6 Harvest loaf, any shape, handmade.

7 Brown loaf, machine made.

8 One jar jam - any variety.

9 One jar jelly - any variety.

10 One jar chutney - any variety.

**Spring 2017**

1 Victoria sponge cake with jam and buttercream filling. Maximum width 20cms (8ins).

2 Plain scones. Plate of four.

3 Vegetarian Quiche. Maximum width 20cm (8ins).

4 Chocolate Fudge. Plate of six.

5 Chocolate chip cookies. Plate of four.

6 Whole meal loaf, made in a bread maker.

7 Hot cross buns. Plate of four.

8 Marmalade. One jar.

**Autumn 2017**

1 Lattice apple & blackberry pie. Maximum width 20cms (8ins).

2 Black forest gateau. Maximum width 20cms (8ins).

3 Savoury scones, any flavour. Plate of four.

4 Ginger biscuits. Plate of four.

5 Parkin, plate of four, as per recipe.

*Ingredients:* 200g butter, 1 large egg, 4 tbsp milk, 200g golden syrup, 85g treacle, 85g light soft brown sugar, 100g medium oatmeal, 250g self-raising flour, 1 tbsp ground ginger.

*Method:*  Heat oven to 1600C / gas mark 3. Grease and line a 22cm square cake tin. Beat the eggs and milk together. Melt the syrup, treacle, sugar and butter together in a large pan until dissolved. Remove from the heat and stir in the oatmeal, flour and ginger followed by the egg and milk. Pour mixture into the tin and bake for 50-60 mins. Cool in tin then wrap in parchment and foil. (Best made 3-5 days before eating – or up to 2 weeks.)

6 Plaited white loaf.

7 Brown loaf, machine made.

8 One jar jam - any variety.

9 One jar jelly - any variety.

10 One jar chutney - any variety.

**Spring 2018**

1 Lemon Drizzle cake. Maximum width 20cms (8ins).

2 Fruit scones. Plate of four.

3 Sausage rolls. Plate of four.

4 Florentines. Plate of four.

5 Chocolate Brownies. Plate of four.

6 White poppy seed bread rolls. Plate of four.

7 Marmalade. One jar.

8 Lemon curd. One jar.

**Autumn 2018**

1 Chocolate cake with autumn decoration. Maximum width 20cms (8ins).

2 Plumb crumble cake. Plate of four slices, as per recipe.

*Ingredients:* 150g butter, 200g soft brown sugar,3 medium eggs (lightly beaten),100g soured cream, 300g self-raising flour, 6 plums (stoned and cut into wedges), 50g demerara sugar.

*Method:* Preheat oven to 1800C / gas mark 4 and line a 20cm x 30cm (8ins x 12ins) tin. Put 100g of butter in a bowl with the soft brown sugar and beat until pale and fluffy. Whisk in the eggs and soured cream. Fold in 200g of the flour. Spoon into the prepared tin, level the surface then lay over the plum wedges.

In a separate bowl, rub the remaining butter and flour together to make a crumble and stir in the demerara sugar. Sprinkle over the cake. Bake for 40 minutes until golden.

3 Quiche Loraine

4 Meringues. Plate of four.

5 Flapjacks. Plate of four.

6 Chocolate truffles. Plate of six.

7 White cottage loaf.

8 One jar jam - any variety.

9 One jar jelly - any variety.

10 One jar chutney - any variety.

**Spring 2019**

1 Victoria sponge cake with jam and buttercream filling. Maximum width 20cms (8ins).

2 Sultana scones. Plate of four.

3 Flapjacks. Plate of four.

4 Chocolate Fudge. Plate of four.

5 Ginger biscuits. Plate of four.

6. Four bread rolls, brown or white.

7 Marmalade. One jar.

8 Lemon curd. One jar.

**Autumn 2019**

1 Spiced Beetroot Cake with Vanilla Buttercream, as per recipe.

*Ingredients:* 250g cooked beetroot (finely grated), 100g carrots (finely grated), 40g walnuts, chopped (plus extra for decorating), 250g caster sugar, 4 eggs, 175ml vegetable oil, 250g self-raising flour, 2 tsp ground cinnamon, 1 tsp ground ginger, 1 tsp grated nutmeg, 300g icing sugar (sifted), 150g butter (softened), 1-2 tsp vanilla extract, a splash of milk (if needed).

 *Method:* Preheat oven to 1600C. Grease two 20cm (8ins) round cake tins with a little of the oil and line the bases with baking parchment. Put the beetroot in a sieve and press out the excess liquid until quite dry. Mix together with the carrots and walnuts.

Put the caster sugar, eggs, and remaining oil in a bowl. Whisk for 5 minutes until light and fluffy. Fold in the beetroot mixture, then the flour and spices. Spoon the mixture evenly into the tins and smooth level. Bake for 22-25 minutes or until a skewer comes out clean when inserted into the cake. Leave to cool in the tins for 5-10 minutes. Turn out onto a cooling rack, peel off the paper, and leave to cool completely.

To make the buttercream, put the icing sugar and softened butter in a bowl and whisk until combined. Add the vanilla extract and whisk again for 30 seconds. Add a splash of milk, if required, to loosen. Spread half the buttercream on one sponge and place the other sponge on top. Ice the top of the cake with the rest of the buttercream, and decorate with a scattering of walnut pieces.

2 Lattice apple & blackberry pie. Maximum width 20cms (8ins).

3 Macaroons, any colour. Plate of four.

4 Flapjacks. Plate of four.

5 Chocolate Brownies. Plate of four.

6 Savoury scones, any flavour. Plate of four.

7 Harvest loaf, any shape, handmade.

8 One jar jam - any variety.

9 One jar jelly - any variety.

10 One jar chutney - any variety.

**Shows planned for Spring 2020, Autumn 2020 and Spring 2021 were cancelled because of the Covid-19 pandemic.**

**Autumn 2021**

1 Carrot Cake with decorations. Maximum width 20cms (8ins).

2 French apple tart. Maximum width 20cms (8ins).

3 Parkin. Plate of four.

4 Shortbread. Plate of four.

5 Sausage rolls. Plate of four.

6 Ginger biscuits. Plate of four.

7 White cottage loaf.

8 Brown loaf, machine-made.

9 One jar jam - any variety.

10 One jar jelly - any variety.

11 One jar chutney - any variety.

**Spring 2022**

1 Simnel cake. Maximum width 20cms (8ins).

2 Vegan Vanilla Cup Cakes, as per recipe. Plate of six.

*Ingredients: Cakes:-* 225g self-raising flour, 200g caster sugar, 250ml almond/soy/dairy- free milk, 2tsp Vanilla extract, 75ml vegetable oil, 1tbsp white wine vinegar.

*Buttercream:-* 150g dairy-free spread, 350g icing sugar, 1tsp Vanilla extract, sprinkles/decorations.

*Method: Cakes:-*  Preheat your oven to 1800C /1600C fan / Gas mark 4. In a large bowl, combine the flour and sugar. Pour in the milk, vanilla, oil and vinegar and mix until smooth. Do not over mix. Split between 12 cases (it will be quite runny) and bake for 20-22 minutes. Leave to cool.

*Buttercream:-* Beat the dairy-free butter until smooth. Add the icing sugar and vanilla and beat again until fluffy. Pipe or spread on to the cupcakes and decorate.

3 Chocolate chip cookies. Plate of four.

4 Plain scones. Plate of four.

5 Vegetarian tartlets. Plate of four.

6. Hot Cross Buns. Plate of four.

7 Rhubarb and Ginger Jam. One jar.

8 Marmalade. One jar.

9 Lemon curd. One jar.

**Autumn 2022**

1 Lemon Drizzle cake. Maximum width 20cms (8ins).

2 Lattice apple & blackberry tart. Maximum width 20cms (8ins).

3 A cake containing vegetables (e.g., courgette, beetroot, carrot)

4 Millionaires shortbread slices. Plate of four.

5 Cheese scones. Plate of four.

6 Peanut biscuits. Plate of four.

7 Chocolate Truffles. Plate of six.

8 White plaited loaf.

9 One jar jam - any variety.

10 One jar jelly - any variety.

11 One jar chutney - any variety.

**Categories with no entries are shown in red.**

**Categories with just one entry are shown in blue.**