

South Wraxall Bake-off

It's nearly time for the Fete – time to get baking !

Rob is already on the case and eager to taste and judge your productions. In particular, Rob is lusting for your Wiltshire Lardy cake! which will be this years technical challenge. Paul Hollywoods recipe is attached below.

Certificates will be awarded for the best entry in each category:

- lardy cake
- fruit cake
- Victoria sponge
- sausage roll or a quiche
- loaf of bread
- home made alcoholic drink
- jar of jam, jelly or chutney
- cup cake-adult and children's classes

with prizes for the following:

Best **signature savoury** (any savoury entry)

Best **technical challenge** (Wiltshire Lardy Cake)

Best **sweet showstopper** (any sweet entry)

Best **child's entry**

The **punter's prize** awarded by those visiting the tent on the day. 50p per vote

Because of Rob's many commitments on the day, **entries need to be brought to the Bake Off tent by 12 midday**. Winning entries will be displayed in the tent when the fete opens at 1pm and all entries will be for sale in boxes to take home from 2.30.

Paul Hollywood's* Lardy cake recipe:

Preparation time: 1-2 hours
Cooking time: 30 mins to 1 hour
Serves: Makes 12 slices

Ingredients

- 450g/1lb strong white flour
- 1 tsp salt
- 2 x 7g sachets instant yeast
- 75g/2½oz lard
- 300ml/10½fl oz water
- 75g/2½oz butter
- 225g/8oz mixed dried fruit including mixed peel
- 50g/1¾oz soft brown sugar
- extra flour for dusting



Method

1. Mix together the flour, salt and yeast in a mixing bowl. Rub in 20g/³/₄oz of the lard using your fingertips until there are no pieces of lard visible.
2. Add three-quarters of the water and hand-mix the flour into the water to form a dough. Add as much of the remaining water as you need to get a dough that is soft and leaves the sides of the bowl clean.
3. Tip the dough onto a lightly floured surface and knead for 5-10 minutes, or until the dough is smooth. Place in a clean bowl, cover and leave to rise until doubled in size. This depends on the temperature of the room, but should take 1-2 hours.
4. Tip the dough onto a floured work surface and roll into a rectangle about 20x50cm/8x20in and about ½cm thick.
5. Dot a third of the remaining lard and a third of the butter over the surface of the dough. Scatter over a third of the fruit and a third of the sugar. Fold the top third of the dough down and the bottom third up so that the dough is folded in three and roughly square. Turn the dough a quarter turn. Roll out and repeat the out process twice more, to use up all the lard and fruit.
6. Line a 23x23cm/9x9in square loose bottomed tin with baking parchment. Roll out the dough to fit the tin and place it inside. Cover with clingfilm, or place inside a large plastic bag, and leave to rise for 30 minutes. Preheat the oven to 220C/425F/Gas 7.
7. Bake for 30-35 minutes, or until golden-brown.
8. Leave to cool slightly before removing from the tin. Cut into squares and serve warm or cold, with butter.

* From [Paul Hollywood's Bread](#)