

The Great Steyning Bake Off!

In aid of Family Support Work

Saturday 22nd September 2018

12 – 5pm The Steyning Centre, Fletchers Croft, Steyning BN44 3XZ

How do I enter?

- 1) Please pre-register by filling out the enclosed form (keeping this section for information/reference) and return it by 16th September to:
 - a. FSW, Garton House, 22 Stanford Avenue, Brighton BN1 6AA
 - b. Or email it to fundraising@familysupportwork.org.uk
- 2) You bake your entry before the competition;
- 3) You bring your entry fee (£1 per entry) and cake(s) on the day (Saturday 22nd September) to The Steyning Centre between 12 noon and 1pm; All cakes displayed will be photographed.
- 4) Between 2pm and 3pm, the judges will judge the entries and make some tough decisions!

Bake Off Timetable

12 – 1pm Cake(s) to be delivered to The Steyning Centre

2pm – 3.30 pm Judging.

4pm - Bake off winners announced and prizes awarded. Cakes will be cut and slices sold to the public to have with tea or to take home.

Refreshments all afternoon plus raffle in aid of Family Support Work.

Bake Off Judging – Entries will be marked by:

Flavour/taste

Appearance

Innovation

Texture

Presentation (can include accessories!)

Bake Off Rules

All entrants must be amateur bakers who do not gain money from baking.

All entrants must **pre-register** and pay **£1 per entry** on the day.

All entries must be delivered to The Steyning Centre no later than 1pm on Saturday 22nd September.

By entering the competition you are donating your cake(s) / bread to FSW for sale after the competition to raise funds for FSW.

The price for cakes will be set by FSW and is not intended to reflect the cost of making the cake but to optimise fundraising potential. The judges' decisions will be final!

Bake Off Judges

We have 3 fantastic and exceptional professional bakers who have kindly offered to judge the competition bakes.

Les Nicholson

Trained in France, Les is a professional baker who, together with his wife, runs The Artisan Bakehouse in Ashurst, which includes a Baking school and holiday cottages. He also holds occasional pop-up lunches and afternoon teas in set in his beautiful gardens and woodland and using as much local produce as possible, with all their bread, cakes and bakes handmade on the premises. www.theartisanbakehouse.com

Laure Moyle

Laure is a French-English patissier, living in West Sussex, who makes beautiful bespoke wedding cakes, celebration cakes and sweet treats with her patisserie business “Pudding Fairy”. Her creations combine France’s finest patisserie recipes and techniques with British artistic, quirky, creative flair – and not forgetting some really innovative chocolate work! Laure also runs bespoke cake-making and decorating classes. www.puddingfairy.com

Eddie Woodward

Eddie grew up in catering through my parents always working side by side with them from age 2-17. From there he travelled around the world working in kitchens, finally running and part owning a restaurant in Sydney Australia. Forward to Steyning, he started the Cobblestone Tea House in 2011 at age 24. For the last 6 years he has baked and cooked extensively making the Tea House what it is today and has even won cafe of the year! His speciality is scones.

Bake Off Awards

Awards will be given to 1st place bakes in each category and an overall “Star” baker will be awarded for most outstanding baking of the day.

Any questions?

Please contact Melissa on 01273 832963 (option 4) or fundraising@familysupportwork.org.uk

Happy Baking!

The Great Steyning Bake Off!

Entry Form

Full Name: _____

Address: _____

Telephone Number: _____

Email: _____

Which bake-off categories are you entering? (Please tick.)

Best Bread

Best Chocolate Cake

Best Scone (Sweet or savory)

Best Tray-bake

Children's Class (4 – 12 yrs)

Best Cupcake

Please return this completed form to:

Family Support Work

Garton House

22 Stanford Avenue

Brighton BN1 6AA

Or email to fundraising@familysupportwork.org.uk

Thank you!