RECIPES FOR SUMMER SHOW

Banana Loaf (Class 404)

Ingredients:

140g Butter, softened, plus extra for the tin
140g caster sugar
2 large eggs, beaten
140g self-raising flour
1 tsp baking powder
2 very ripe bananas, smashed
50g icing sugar

Method:

1. Heat oven to 180C/ 160Cfan/gas 4. Grease a 2lb loaf tin and line the base and sides with baking parchment.
2. Cream softened butter and caster sugar until light and fluffy, then slowly add 2 beaten large eggs with a little of the flour.
3. Fold in the remaining flour, baking powder and bananas
4. Pour the mixture into the prepared tin and bake for about 50mins, or until cooked through. Check the loaf at 5 min intervals from around 30-40 mins in the oven by testing it with a skewer (it should be able to be inserted and removed cleanly), as the time may vary depending on the shape of your loaf tin.
5. Cool in the tin for 10 mins, then remove to a wire rack.
6. Mix icing sugar with 2-3 tsp water to make a runny icing
7. Drizzle the icing across the top of the cake

No Bake Chocolate Cake (Class 606)

Ingredients for approximately 25 squares

100g Butter
100g Dark Chocolate (70% Cocoa), broken into pieces
100g Milk Chocolate (32% Cocoa), broken into pieces
3 tbsp Golden Syrup
150g Malted Milk Biscuits
135g Maltesers
100g mini pink and white Marshmallows

Method:

Put the butter, dark and milk chocolate and golden syrup in a large mixing bowl and set it over a saucepan of gently simmering water. Leave until melted, stirring only occasionally. Meanwhile, cut a square of non-stick baking paper a little larger than a shallow 20cm cake tin, snip into the corners diagonally then press the paper into the tin so that the base and sides are lined. Break the biscuits into rough pieces with your fingertips and stir into the chocolate mixture. Take the bowl off the heat and allow to cool for 10 minutes or

so. Stir the Maltesers and marshmallows into the chocolate mixture then spoon into the lined tin and press into an even layer. Don't be tempted to stir the Maltesers and marshmallows into the hot chocolate mix along with the biscuits or the chocolate will fall off the sweets and the marshmallows will melt and lose their shape. Chill in the fridge for 2 – 3 hours until firm, then lift the paper from the tin, cut the cake into small squares and lift off the paper to serve.

RECIPES FOR AUTUMN SHOW

Brioche Buns (Class 504)

Ingredients

250ml warm water
2 tsp dried yeast (not fast-action)
3 tbsp warm milk
2 tbsp golden caster sugar
450g strong flour

Method

Mix the warm water, yeast, warm milk and sugar in a bowl. Let it stand for 5 mins until it becomes frothy – this is how you know the yeast is working.
Tip the flour and 1 tsp salt into a large mixing bowl, add the butter and rub together with your fingertips until the mixture resembles fine breadcrumbs.
Make a well in the centre of the buttery flour and add the warm yeast mixture and the eggs Use your hands to mix it into a sticky dough – don't worry if the mixture feels a little wet at this stage, it will come together when kneading. Tip the dough out onto a floured work surface.
Knead the dough for 10 mins by stretching it on the work surface – it will still be very sticky at this stage but don't be tempted to add too much flour
The dough is ready when it feels soft and bouncy – this means the gluten strands have developed. Place in an oiled bowl, cover with cling film and set aside to rise for 1 – 3 hours or until doubled in size
Once the dough has doubled in size knock the air out and knead again for 2 mins. The dough should be much less sticky now, but add a little flour if it needs it.

Divide the dough into 12 even pieces. Roll into balls and arrange on lined baking trays. Loosely cover with oiled cling film and leave for about 1 hr or until doubled in size again. Heat oven to 200C/180C fan/gas 6 and place a shallow baking tray at the bottom.

Uncover the trays, brush the buns with egg and sprinkle with sesame seeds. Pour a cup of water into a baking tray at the bottom of the oven to create steam. Bake for 20 mins or until golden, then leave to cool on a wire rack.

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CONSTITUTION

1. The Society is called "The Broomfield Cottage Gardeners' Society". The Society's objectives are the support, development, improvement and promotion of good horticultural practices in and around Broomfield for the benefit of all ages and abilities.

2. Officers shall consist of Chairman; Secretary; Treasurer; and Show Secretary.

3. The Committee shall consist of the above officers, plus Community Liaison, Open Gardens, Social Media and Talks Managers and not more than three other persons. The Committee shall be elected by the Members at the Annual General Meeting.

4. The Society shall consist of persons who have paid the relevant Society subscription. The Committee may also, at its discretion, admit to membership schools and playgroups within the Parish of Broomfield. The Committee may from time to time confer Honorary Membership, appoint the President, and invite individuals worthy of recognition to become Vice-Presidents, with all such appointments being approved at an AGM.

5. All monies received by the Broomfield Cottage Gardeners' Society from subscriptions or otherwise shall be devoted exclusively to furthering the activities of the Society.

6. Notwithstanding 5 above from time to time the Society may undertake fund raising activities to benefit a charity chosen by the members at the AGM.

7. There shall be an annual meeting of the Society in February of each year, convened by the Secretary on not less than 14 days' notice, to receive the annual accounts of the Society, the Committee's annual report, to elect the officers and other members of the Committee, and to consider motions and any other relevant business.

8. An extraordinary General Meeting may be called at any time by the Chairman, Treasurer, or by 7 or more members of the Society, by notice delivered to the Secretary not less than 14 days before the meeting. The quorum for a General Meeting shall be 10 members present, of whom 3 must be Committee members.

9. The Committee shall administer the affairs of the Society, control its funds and property, determine the subscriptions payable by members of the Society, and have the power to fill any vacancies up to the next Annual General Meeting.

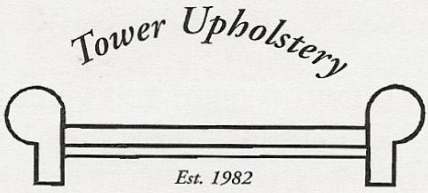
10. The Committee's quorum shall be 5 members present. The President, ex officio, may be invited to Committee meetings. Meetings shall be chaired by the Chairman of the Society. In his absence the Committee shall elect one of their number to take the chair for that meeting.

11. Voting at all meetings shall be by a show of hands and all matters shall be decided by a simple majority of those present and voting. In the event of a tie, the Chairman of the meeting shall have a casting vote.

12. The Treasurer shall be responsible for the Society's funds, for keeping accounting records and presenting the accounts for an independent examination at the end of the financial year. All cheques drawn on the Society's bank account shall be signed by the Treasurer and one of two other nominated officers.

13. The Society's financial year shall end on 30th September.

14. An independent examiner is required to review and examine the accounts each year. No Committee Member shall be eligible to act as examiner.



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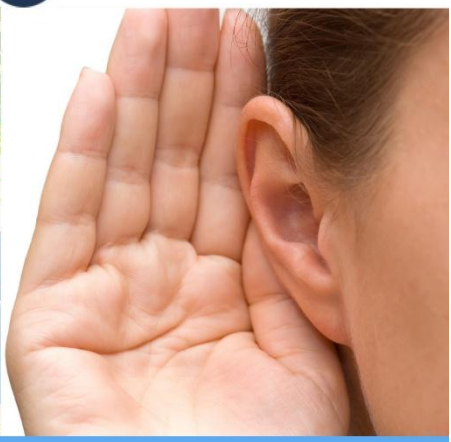
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