



How to throw

THE GREAT BRITISH BAKE OFF™

PARTY!

What you will need:

To host a Great British Bake Off Party, you will need at least 2 bakers and 1 judge.

Preparation

Before you throw your Great British Bake Off Party, you will need to print off the following items:

1. Invites
2. Party Bunting
3. Door Sign
4. Recipe Cards
5. Voting Cards
6. Name cards
7. Certificate

Set a date for the party and send out the invites to all the bakers (your friends or family).

Once you know who is coming to the party, fill out the name labels with the bakers' names.

Make a list of all the ingredients you will need and then make sure you have enough for all your bakers to follow the recipe.

On the day the bakers could get into pairs or small groups to follow the recipe together to make 2, 3, 4 or 6 cupcakes each – depending on how big your Bake Off party is. Or, if there are just two bakers in the Bake Off, you could make 12 cupcakes each – how many cupcakes each baker makes is up to you.

On the Day

1. Decorate the Bake Off party room with the bunting and the door sign.

2. Invite the bakers in and give out the recipe cards.

3. Give the bakers 1 hour to make and bake their cupcakes. While the cakes are cooling, take a break and have some savoury party food and drinks, then make the icing. When the cakes are cold, give the bakers 30 minutes to ice and decorate their cakes before they are judged.

4. Bakers must follow the recipe carefully – but they can be as creative as they like with their icing and decorations.

5. Ask the bakers to place their finished cakes on the judging table. This should be a blind test, so put the bakers name cards behind each batch of cupcakes making sure the name is facing away from the judges.

6. Cakes must then be judged based on 1) taste and 2) decoration – marks out of 10.

7. Once the judges have filled out the voting cards, the name cards can be turned around to reveal the Bake Off Champion.

8. Award the certificate to the Bake Off Champion. Get everyone to try the cupcakes and then box up the rest for everyone to take home.



Join the Ultimate

BAKING BATTLE

DEAR

You're invited to

THE GREAT BRITISH BAKE OFFTM PARTY!

*Take on a basic
recipe and see if
you'll be crowned
Champion of the day*

DATE / /

LOCATION
.....
.....

TIME : *am/pm*

**THE GREAT BRITISH
BAKE OFF™**

PARTY!

THIS WAY...





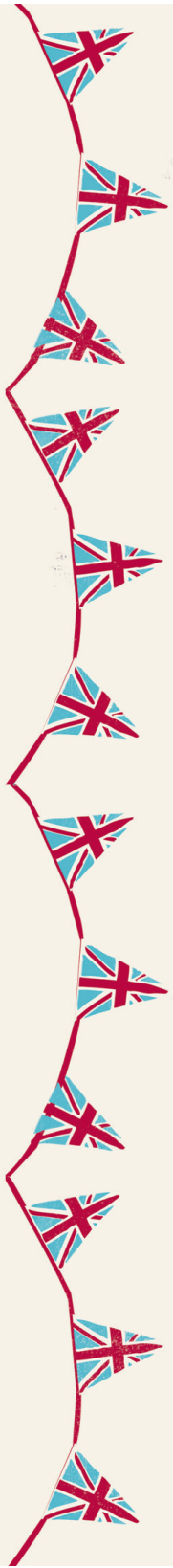
Printable Triangular Bunting!

Print out as many bunting sheets as you need and carefully cut out the bunting triangles. Stick the bunting along some string or fancy ribbon using sticky tape and drape around the Bake Off room or along the judging table.

**THE GREAT BRITISH
BAKE OFF PARTY!**



NAME



NAME

Makes 12

Vanilla Cupcakes

Get into pairs or small groups and follow the recipe together to make 2, 3, 4 or 6 cupcakes each— depending on how big your Bake Off party is. Be as inventive as you like with your icing technique and decorations. Your bakes will be judged on taste and presentation!

175g unsalted butter, at room temperature
3 eggs, at room temperature
100ml milk, at room temperature
250g caster sugar
250g self-raising flour
1 teaspoon vanilla extract

Quick Vanilla Icing

75g unsalted butter, at room temperature
250g icing sugar
1 teaspoon vanilla extract
4 tablespoons milk
Coloured sprinkles and sweets, to decorate

You will also need:

- Large bowl for mixing
- Wooden spoon or hand-held electric mixer
- Plastic or rubber scraper
- Medium-sized spoon
- 12-hole muffin tray, lined with paper muffin or cupcake cases
- Wooden cocktail stick
- Wire rack
- A small bowl
- A table knife

1. Preheat the oven to 180°C/350°F/gas 4. Put all the ingredients into the mixing bowl and beat well with the wooden spoon or electric mixer for a couple of minutes until creamy, smooth and fluffy. Don't forget to scrape down the sides of the bowl a few times so all the ingredients are thoroughly combined.

2. Spoon the mixture into the paper cases in the muffin tray, making sure they are evenly filled.

3. Place in the heated oven and bake for 25–30 minutes until the cupcakes are well risen and golden brown. To test if they are cooked, use the skewer test on a muffin that's in the centre of the tray; if necessary, bake for 2 more minutes, then test again.

4. Wearing oven gloves, remove the tray from the oven and set it on a heatproof surface. Cool for 2 minutes, then transfer the cupcakes to the wire rack and leave until completely cold before icing. Store in an airtight container and eat within 4 days.

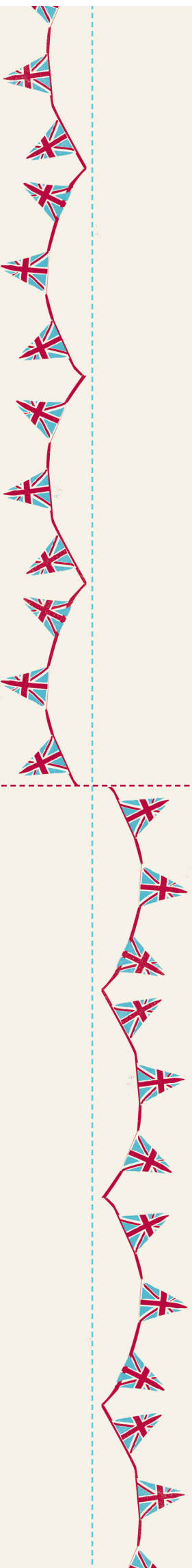
5. To make the icing, put the butter in a mixing bowl with the icing sugar, vanilla extract and milk. Beat with a wooden spoon, or a hand-held electric mixer on low speed, for about 3 minutes until creamy and very light. Spread or swirl onto the cupcakes with a table knife. Decorate with sprinkles and sweets of your choice.



10



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THE GREAT BRITISH BAKE OFFTM *Champion!*

PRESENTED TO

NAME:

DATE: / /

AWARDED BY: