



Party Pack



Ready to Bake?



Fancy whipping up some fun?



**The Great Renshaw Bake Off
Party is coming soon...**

Where

When

Time



The Great **Renshaw** Bake Off Party



What you will need:

- Bakers to participate! They could be your colleagues, friends or family
- Sign-up sheet
- Party posters
- Name cards
- Recipe cards
- Voting tokens
- Winner's certificate

Preparation:

Pick a date for the party and invite your colleagues, friends or family to take part. Send an email round or a quick text to see who's up for the challenge!

If you're hosting a **Great Renshaw Bake Off Party** at work, stick some posters up so everyone knows when the big day is.

Print off the party sign-up sheet so enthusiastic bakers can sign up to take part and let people know what they'll be baking.

Share your Renshaw recipe cards to give fellow bakers a little inspiration if they need it.

On the day:

The big baking day has arrived! Get into the spirit by decorating your party room with the Great Renshaw Bake Off posters and setting up your serving table. Don't forget plates, cutlery and napkins for your hungry party-goers!

Print and cut out the name cards and place them by each bake. If you want to keep the baker's name's secret (and the voting fair), you can leave this step out.

Print, cut out and give out your voting tokens so your guests can choose their favourite bake.

Next it's time to celebrate your bakes! **Tip:** cut the cakes into small pieces so people can sample a good range before getting too full.

Nominate someone (if not yourself) to be the vote counter, then cast your votes. Who will be the winner of the Great Renshaw Bake Off Best Bake certificate?

Get social:

Share your party photos with us on Facebook, Twitter, or Instagram with **#RenshawBakeOffParty** for a chance to win some fantastic prizes!

Look out for our special competition categories.



The Great Renshaw Bake Off Awards



Celebrate your baking fun

Celebrate your baking fun by sharing your Great Renshaw Bake Off Party photos with us on Facebook, Twitter or Instagram with **#RenshawBakeOffParty** for a chance to win some fantastic prizes! Enter as many categories as you like for more chances to win.

The Awards Categories:

- Most Renshaw Bake Off Party Goers
- Most Home Baked Cakes Entered
- Funniest Cake Fail
- Chocaholic Award
- Best Decorated Bake
- Savoury Star Award
- Greatest Winner's Pose
- First Time Bake Award

The Prizes:

The winner of each category will win a Renshaw Baking product hamper plus a Cadbury Celebration Hamper to share with colleagues, family or friends!

How to enter:

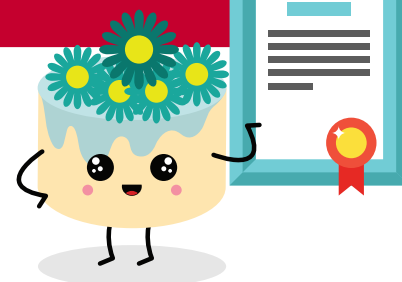
Share your photo to the Renshaw Baking Facebook, Twitter or Instagram pages using **#RenshawBakeOffParty** and let us know which award category you want to enter.

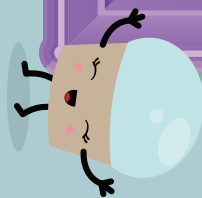
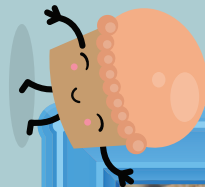
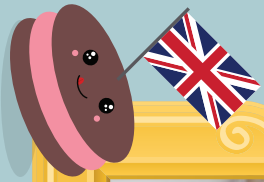
Where to find us:

Facebook: [facebook.com/RenshawBaking](https://www.facebook.com/RenshawBaking)

Twitter: [@RenshawBaking](https://twitter.com/RenshawBaking)

Instagram: [@renshawbaking](https://www.instagram.com/renshawbaking)





Lemon Drizzle

Ingredients:

- 240g unsalted butter, softened
- 200g caster sugar
- 1 lemon, grated zest and juice
- 3 large eggs
- 210g self-raising flour
- 90g plain flour

Instructions:

1. Preheat the oven to 180°C/350°F/gas mark 4.
2. Cream the unsalted butter and caster sugar together then add the lemon zest.
3. Mix in the eggs one at a time, adding a tablespoon of self-raising flour between each egg to prevent the mixture from curdling.
4. Mix in the rest of the self-raising flour and plain flour, and then the lemon juice.
5. Pour the mixture into a lined and greased deep 20cm round baking tin and sprinkle with caster sugar.
6. Bake for 1 hour or until a cake skewer comes out clean.
7. Leave to cool completely before removing from the loaf tin.
8. Stir the lemon juice into the icing sugar until the icing is thick and gloopy and drizzle over the top of the cake.
9. Leave the icing to set.



Union Jack Biscuits

Decorating Ingredients:

- 10 x rectangle shortbread biscuits
- 250g Renshaw Navy Blue Ready to Roll Icing
- 250g Renshaw White Ready to Roll Icing
- 250g Renshaw Ruby Red Ready to Roll Icing
- Apricot jam, boiled and cooled

Instructions:

Tip: Knead your icing on a clean work surface until pliable, before lightly dusting the surface with icing sugar and rolling out.

1. Cover each shortbread biscuit with a thin layer of apricot jam. Cut the navy blue icing into rectangles the same size as the shortbread biscuits, and stick to each individual biscuit.
2. Cut two strips of white icing 1 cm wide and long enough to go over each biscuit.
3. Place one of the strips across the biscuit. Trim at the edge of the biscuit and stick to the blue icing with cooled boiled water. Place the second strip across the biscuit so it looks like a cross and again trim at the edge of the biscuit.
4. Cut off the icing that overlaps with the first strip at the centre of the cross.
5. Cut a further two strips of white icing, each 0.5cm wide, and stick these diagonally across the biscuit. Trim at the edge of the biscuit and cut off the overlapping white strips.
6. Repeat the process with the ruby red icing. Cut the first two strips 0.5cm wide and the diagonal strips 0.25cm wide. Trim and stick on top of the white icing with cooled boiled water, again cutting off any overlaps.



Marzipan Brownies

Ingredients:

- 350g butter • 350g caster sugar
- 350g dark chocolate (for the sponge) • 5 large eggs
- 170g plain flour, sieved • 80g cocoa powder
- 300g Renshaw Original White Marzipan
- 150g plain chocolate • 150g double cream
- 150g dark chocolate (for the ganache)

Instructions:

1. Preheat the oven to 180°C/350°F/gas mark 4.
2. Grease and line 2 x 20cm square tins with baking paper.
3. Melt 150g dark chocolate and butter together in a dish over hot water.
4. Whisk the eggs and sugar together until they form a ribbon trail.
5. Fold in the chocolate mix.
6. Fold in the sieved flour and cocoa powder.
7. Deposit evenly between the baking tins.
8. Bake for 15-20 minutes or until just baked.
9. Heat the cream in a pan to just boiling.
10. Pour evenly over 150g dark chocolate. Let it sit for a few minutes.
11. Stir to incorporate the cream and chocolate.
12. Once the brownie has cooled, pour the ganache over and spread evenly. Leave to firm up.
13. Knead and roll the Renshaw Original Marzipan to desired thickness and place on top of the ganache layer.
14. Melt the plain chocolate and pour on top of the marzipan. Leave to set before cutting into slices.



Victoria Sponge

Ingredients:

- 225g unsalted butter, softened
- 225g caster sugar
- 1 tsp vanilla extract
- 4 large eggs
- 200g self-raising flour
- 25g cornflour
- 3 tbsp milk
- 4 tbsp raspberry jam
- 140 ml double cream

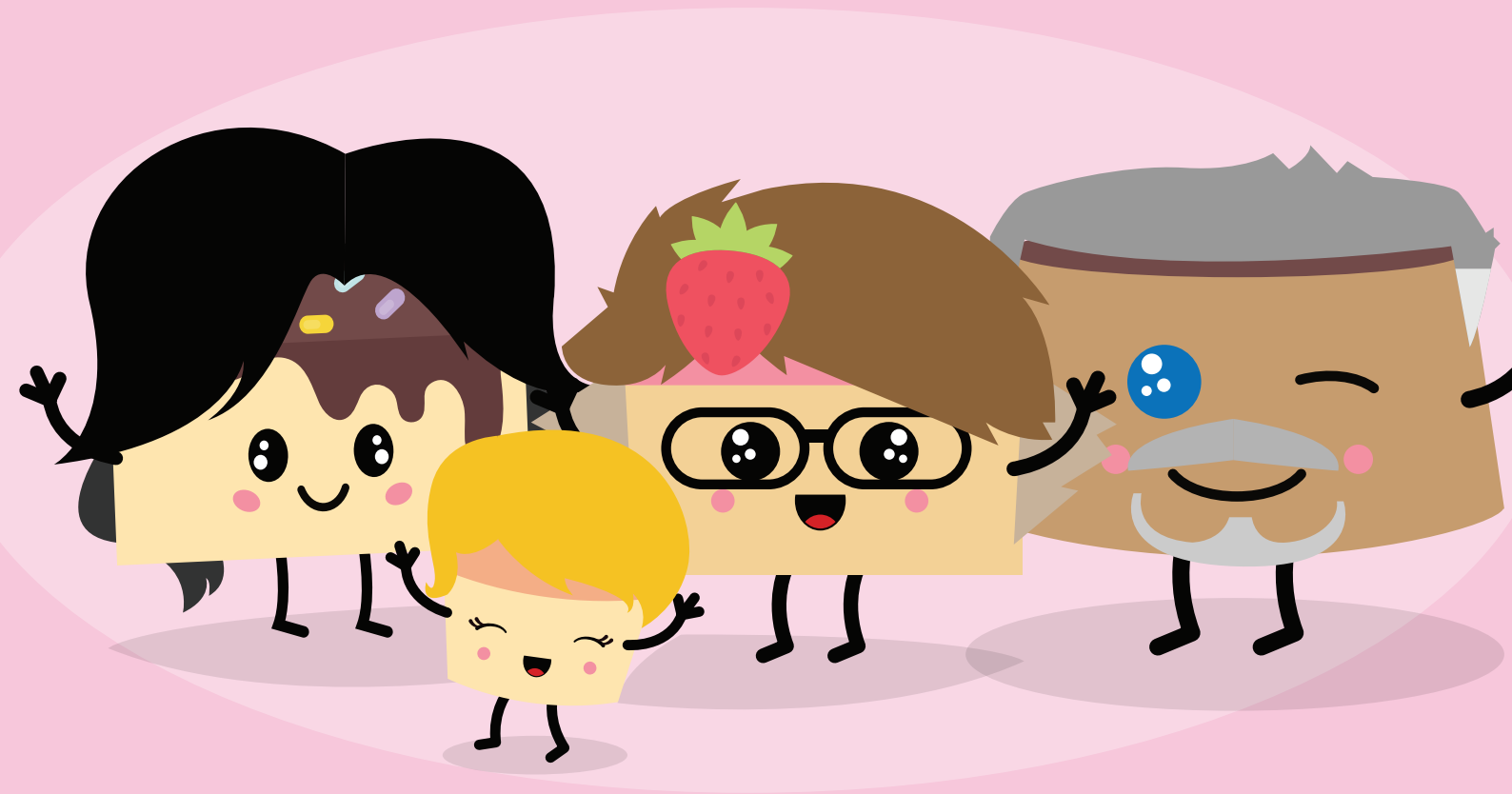
Instructions:

1. Preheat the oven to 180°C/275°F/gas mark 4.
2. Cream the unsalted butter and caster sugar together and add the vanilla.
3. Add the eggs, one at a time, adding a spoonful of self-raising flour between each.
4. Fold in the rest of the self-raising flour and cornflour and when it is mixed in add a little milk as necessary.
5. Pour the batter into two 21cm sandwich tins and bake for about 25 minutes, until a cake skewer comes out clean.
6. Leave cakes in their tins on a wire rack for 10 minutes.
7. Turn out on the wire rack and leave to cool completely.
8. Put one layer on a plate and spread with jam.
9. Whip the cream until it is thickened but still soft and spread over the jam.
10. Place the other cake layer on top and sprinkle over a tablespoon or so of caster sugar.





Get stuck in!



**It's time for The Great Rensraw
Bake Off Party**

Favourite Bakes



My Favourite Bake



My Favourite Bake



My Favourite Bake



My Favourite Bake



My Favourite Bake



My Favourite Bake



Sign-up Sheet

Name

What
I'm baking

Name

What
I'm baking

Name

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I'm baking

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Name Cards



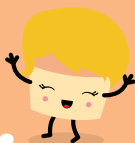
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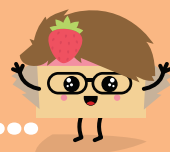
Name



Name



Name



Winner's Certificate

**The Great Renshaw
Bake Off**

Congratulations to

.....

Winner of Best Bake!

Date:

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