



Bake International competition 3- 5 November 2023
Competition schedule

Head Judge: David Close
Deputy Head Judge: Jane Hatton

David Close is Head Judge for Cake International. Having trained as a professional chef and served 23 years with the RAF, David is well known in the baking and confectionery circles as a highly regarded professional judge.

Jane Hatton is a lecturer for creative confectionery at SouthBank University National Bakery School. Author of the recently published Jane's Bakes, recipes to delight the palate.

Please direct any questions to questions@ichf.co.uk

You must not under any circumstances contact any of our individual judges directly.

1. A Gingerbread Building

You have the freedom to create a building made out of gingerbread. It could be a festive themed house, a mini village, a monument or an historical building, the choice is yours!

- All gingerbread buildings must be 100% edible with all edible decorations apart from lights inside and/or outside the building which can be used for enhancement if you choose to really set the scene.
- All decorations must be edible.
- You **must** use a base board. The cake base board **must** be fully coated in an edible medium and edged with non-edible or an edible medium. The board must measure between 12.5mm thick and maximum of 3.81cms
- Non-edible ribbon is permitted to the edge of the base board **only**, any other ribbon used on the building must be made from an edible medium.
- No height restriction.
- No artificial decoration is permitted, see separate rules for definition of artificial decoration.
- The entire exhibit must not exceed 24" x 24" (60cm x 60cm) square - this is the only space allocated to you on the competition table for your exhibit.



2. Sourdough Bread

Sourdough bread is a naturally leavened bread that doesn't use commercial yeast to rise

- Present for judging a 500g (1lb 2ozs) sourdough loaf
- Shape is competitor's choice
- Must not be baked in a tin
- You must not use dough conditioners
- You must type your recipe and place in an envelope beside your exhibit
- The bread will be cut and tasted
- Your bread must be placed on a 25cms (10") cake board

3. A Naked Rich Round Fruit Cake

Present for judging 1 round rich fruit cake.

- The cake must be round
- You must not use any almond paste covering
- The cake will be approximately 16cms (6") in diameter
- The cake must not exceed 1kg in weight when judged
- Recipes must be typed and placed in an envelope beside your exhibit
- The cake will be cut and tasted
- The cake must be placed on a 20cms (8") round cake board

4. A Drip Cake

- The sponge cake must not exceed 20cms (8") in diameter
- No height restriction
- The cake filling, topping, flavour, colour, texture and design to be competitor's choice
- Recipes to be typed and placed in an envelope beside your exhibit
- The cake will be cut and tasted
- The cake must be placed on a 25cms (10") round cake board

5. Afternoon Tea Pastries

Present 12 pastries suitable for an afternoon tea.

You must create 3 different designs (sponge based, pastry based and macarons/meringue base) consisting of 4 pastries in each design.



- 12 pastries for an afternoon tea
- 3 different designs (sponge based, pastry based and macarons/meringue based) 4 of each design
- Flavours and fillings are the competitor's own choice
- Recipes to be typed and placed in an envelope beside your exhibit
- These pastries will be cut and tasted
- Your display must fit within a 40cms x 40cms (16") area

6. Vegan Lemon Drizzle Cake

- The sponge cake must not exceed 20cms (8") in diameter
- No height restriction
- The cake filling, topping, flavour, colour, texture and design to be competitor's choice
- Recipes to be typed and placed in an envelope beside your exhibit - all ingredients must be vegan.
- The cake will be cut and tasted.
- The cake must be placed on a 25cms (10") round cake board

7. Shortbread

- 12 shortbread biscuits
- 2 different flavours
- Flavours are the competitor's own choice
- Recipes to be typed and placed in an envelope beside your exhibit
- The shortbread will be cut and tasted
- Your display must fit within a 40cms x 40cms (16") area