

# Bake Well

## 10 Bake Challenge

### Challenge

1

#### Best of British

Kick things off in style with a classic British bake that has stood the test of time. From the beloved Victoria sponge to the Scottish Dundee cake, which delicious teatime favourite will you bring to the table?



Victoria Sponge topped with summer fruits by Hobbs House Bakery

### Challenge

2

#### Ultimate Chocolate

Pull out all the stops and bake the most indulgent layered chocolate cake to beat all others. You could try incorporating an additional flavour like orange, mint, caramel or chilli to truly tantalise the taste buds!



Vegan chocolate cake topped with chewy brownies by Little Gem's Cakes

### Challenge

3

#### Cupcake Perfection

Push your precision as you bake 12 uniform cupcakes in one chosen flavour and design. Aim to impress with perfect piping, tiny toppings or delicate decoration, precisely replicated onto every cupcake.



Peanut and caramel cupcakes by Sticky Fingers Bakehaus

### Challenge

4

#### Healthy Hidden Vegetables

Carrots aren't the only veggies in baking! Naturally sweet veg like parsnips and courgettes add moisture and texture to your bake. Create your own delicious and nutritious bake complete with a vegetable ingredient!



Courgette and lime cake by The Bristol Loaf

### Challenge

5

#### Marvellous Meringue

The perfect blank canvas for tasty flavour combinations, meringues are harder to make than they look! Do you have what it takes to make the ultimate melt-in-your-mouth meringue dessert.



Passionfruit and lemon pavlova by Yeo Valley

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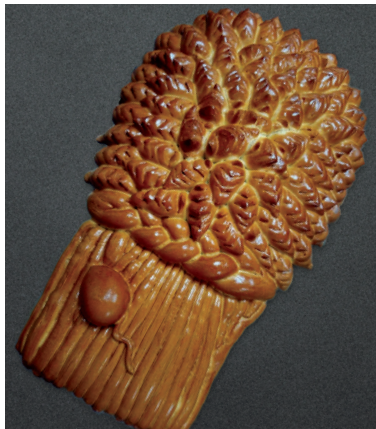
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6

#### Decorative Dough

Now over the half-way mark, it's time step-up your creativity for this bread challenge! Can you rise to the occasion and attempt to score or shape dough into your own artistic pattern or design?



Harvest loaf by Hobbs House Bakery

### Challenge

7

#### Savoury Showstopper

For those who pick savoury over sweet, your seventh challenge is to pair a stunning savoury pie, tart, quiche (or another bake!) with a delicious combination of flavours for your recipe to success.



Anchovy, samphire and poached lemon pizza by The Bristol Loaf

### Challenge

8

#### Three Dimensional Biscuit Bake

Biscuits are good with a cuppa and fun to make with all the family! Turn these relatively simple bakes into a recognisable 3D structure. Pick a recipe that will stand up to the test and ice delicately for that dazzling finish.



Gingerbread ambulance by Hannah Jones, Southmead Hospital Charity

### Challenge

9

#### Multi-colour Macarons

Macarons have a reputation for being difficult to perfect, so what better bake for your penultimate challenge! Can you make scrumptious macarons which incorporate three different colours?



Macarons filled with ganaches, buttercreams, whipped fillings and caramels by Anna Cake Couture

### Challenge

10

#### Cake or Fake?

The ultimate transformation! Bake, shape and decorate a cake to look as close as possible to something else. Perhaps a different type of food or household object? The choice is yours but be sure to finish with your best bake!



Teapot illusion cake by Cakework Creations