

PLATINUM JUBILEE AFTERNOON TEA STREET PARTY BAKING BOX RECIPES



PLATINUM JUBILEE BAKING BOX

AFTERNOON TEA

This baking box is the perfect way to celebrate HM The Queen's Platinum Jubilee. Packed with British Classics including Bridge Rolls as sliced bread wasn't invented back the 1800's As there are 9 sizes of recipe box we have broken the recipe on portion sizes so it easier for you

Everything you need to make

- Chocolate Biscuit cake
- Mini Cupcakes
- Mini Victoria Sponges
- Shortbread union jacks
- Bridge Rolls
- Fruit Scones

RECIPE INCREMENTS

45g butter per 100g of shortbread mix

50ml of water per 100g of sponge mix used for cupcakes and Victoria sponges

50mls of water per 115g of mix for the scone mix

150-170mls of warm water and 20g of oil per 250g of bread mix

55g to biscuits to 50g of sugar and 50g butter for the biscuit cake

Your box includes;

- Things to decorate your shortbreads & cupcakes
- jam in a piping bags or tubs ready to pipe
- Ready to roll fondant icing & rolling pin
- Coloured icing in tubs or piping bags ready to pipe
- Piping bags and nozzle
- Greaseproof paper

EQUIPMENT LIST

- Rolling pin
- Baking tray
- baking round
- Stand mixer
- wooden spoon
- glass bowl

If anything is missing drop us a line or give us a call and we can send it out over night to you
thebakers@britainlovesbaking.com

PLATINUM JUBILEE AFTERNOON TEA BAKING BOX

STORING YOUR BOX

To store this box keep all the mixes in the original unopened packets and bottles in a cool dry pantry, at a constant temperature and away from heat sources. This product will have a short shelf life if kept in a humid environment, its best to keep all frosting, pastes, icing, jams and liquid in the fridge

ALLERGENS

Before your start to bake, please check to make sure they are not allergic to any of the ingredients listed below. Please check you have all the ingredients you need, .Everything you need, with the exception of some Eggs and Butter should be in the box if not plepanry ae contact us at once we can arrange some to be sent out to you. . **This box is not suitable for Vegans**

Flour (Wheat), Frosting Vanilla [Sugar, Vegetable Oil (Rapeseed, Palm), Water, Humectant (Glycerol), Skimmed Milk Powder, Flavouring, Emulsifier (Polysorbate 60), Preservative (Potassium Sorbate), Acidity Regulator (Disodium Phosphate)], Scone Mix [Wheat Flour (Wheat Flour, Calcium Sulphate, Calcium Carbonate, Iron, Nicotinamide, Thiamine), Sugar, Raising Agent: Calcium Phosphate (E 341), Sodium Carbonates (E 500), Diphosphates (E 450), Vegetable Fat: Palm, Vegetable Oil: Rapeseed, Dextrose, Buttermilk Powder, Maize Starch, Full Fat Soy Flour, Emulsifier: Mono- and Diglycerides of Fatty Acids (E 471), Salt], Sponge Mix [Wheat Flour (with added Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oils (Palm, Rapeseed), Raising Agents (E450, E500), Whey Powder (from Milk), Dried Egg, Emulsifier (E470a, E471, E472b, E477), Wheat Gluten , Skimmed Milk Powder, Soya Flour, Dextrose, Stabilisers (E450, E466), Flavourings, Colour (E160a)], Jam, McVitie's Digestives The Original 400g [Flour (55%) (Wheat Flour, Calcium, Iron, Niacin, Thiamin), Vegetable Oil (Palm), Wholemeal Wheat Flour (16%), Sugar, Partially Inverted Sugar Syrup, Raising Agents (Sodium Bicarbonate, Malic Acid, Ammonium Bicarbonate), Salt], Shortbread [Fortified Wheat Flour (Wheat Flour, Calcium Carbonate, Iron, Niacin, Thiamin), Salted Butter (31%) (Butter (Milk), Salt), Sugar], Milk Chocolate [Sugar, Vegetable Oil (Palm), Whey (milk) Powder (Milk), wheat flour (with Calcium, Iron, Thiamin (B1), Niacin (B3)), Emulsifier: Soya Lecithin (soya), Natural Flavouring], Icing Sugar, UHT Cream (Milk), Fondant Icing, Rapeseed Oil, Sultanas (Sulphites), Finest Belgian Chocolate [Sugar, Cocoa Butter, Whole Milk Powder, Cocoa Mass, Emulsifier: Soya Lecithin, Natural Vanilla Flavouring, Growing Great Chocolate: Cacao, Couverture Milk Chocolate (min. Cacao: 33.6% - min. Milk Solid: 20.8%)], Sprinkles (Gluten), Sugar, Yeast, Salt, Vanilla Essence, Baking Powder

ALLERGY ADVICE: For allergens, see ingredients in Bold. This product may also contain traces of Peanuts, Tree nuts

DO NOT LET YOUR CHILDREN BAKE WITHOUT SUPERVISION

It is recommended that you do not let your children bake unsupervised at any time and do not let them use shape knives. Please once used remove all plastic bags. We recommend that you provide you child with oven mitts and an apron.

This box is recommended for children from the ages of 7 to 14 years of age

DIGITAL RECIPE CARDS & CERTIFICATES

For a digital copy of the recipes please visit our website www.britainlovesbaking.com and in the product page there is a download link to the recipes and a digital copy of the certificate that goes with this Jubilee Baking Box. If you cant find it please email the production@britainlovesbaking.com





Shortbread Union Jacks

Shortbread

Bags of short bread mix 1 bag per 3 family
g of Butter
2g vanilla f

Icing

Sugar Paste
Colouring
Decorations
A splash of creativity
A dash of imagination

Equipment

2 baking trays
rolling pin
parchment
crown cookie cutter
stand mixer

Use by 30 Aug 22

Make Your Shortbreads

- Tip all ingredients into the mixing bowl and on a low-speed mix into a smooth dough. Place in the fridge for 20 mins
- Roll out the dough and cut out your crowns and place them on the baking tray. You may need to do this a few times, before baking, pop them back in the fridge for 10 mins
- Preheat the oven to 130c fan-assisted 140c/gas mark 3, when you are ready to bake, pop them in the middle of the oven for 15-20 mins or until they have a golden colour. Leave to cool before letting your inner artist go wild to create your own amazing Jubilee treats . Do leave some plain as not everyone wants an iced biscuit,, just pop them in a biscuit tin and they will last 5-6 days.
- For the rest you can colour your roll out icing if you want, when done roll it out with some icing sugar and use your cutter to cut the sugar paste crown. Use icing as the glue. You can make some simple icing with the icing sugar in your box. Use 1/2 add a few teaspoons of water and mix (its should be thick but runny) its perfect for decorating your shortbreads



Platinum Jubilee bridge rolls

Use by 30 Aug 22

Bridge Rolls

Bread mix

1/3 the mixes weight in water

Equipment

Parchment paper or

Stand mixer



- Grease two baking sheets and line with greaseproof
- Preheat the oven to 200°C/Gas 7
- Mix the warm water with the bread mix, add the oil and leave for 5 mins f the warm water and then it starts to foam, it's ready.
- Using the dough hook on your mixer, mix slowly, all the ingredients mix until the dough is smooth
- The dough should be light and fluffy. Place it in an oiled bowl with cling film and leave to prove for 221 min in a warm place
- Knock it back and kneed 2-3 times, then divide it up into pieces and shape into fingers
- Cut an x into the top and drizzle on some of the oil on top. Cover, and prove for 20 minutes
- Bake for 20 minutes. Take one out and tap the bottom, if it sounds hollow then they are done, leave to cool before filling them



Victoria Sponge & Cupcakes

Use by 30 Aug 22

SPONGE & CUPCAKES

1 bag of sponge mix
50g of water per 100g of mix

FILLING

Buttercream Filling
Tub or piping bag of jam

EQUIPMENT

Parchment paper or
Cupcake cases
Stand mixer
Piping bag



TO MAKE YOUR SPONGE

- Tip in the sponge mix into your bowl, add the water and whisk for 4 mins, add a dash vanilla
- Line and grease your cake tins or muffin tray if making mini ones.
- Spoon on the mixture only filling your tin 1/2 way up - or it will spill over and burn
- Bake at 170°C fan assisted 180C or gas 4 for 20mins to 25 mins. Check after 10 mins, do not open the oven door until after the first 10 mins.
- Stick a skewer the middle of the cake and it comes away clean, then its done.
- Leave to cool before taking them out of the tins, then put them on a cooling rack until they are ready to be decorated
- Whisk your buttercream for a few mins so it light and fluffy or for iced tops just use the white fondant and coloured piping bags
- Spread the jam on one half of the the cake and pipe the butter cream on top in swirls for the centre of the cake (so then you put the top on it doesn't spill over the edge of the cake. Dust with some icing sugar or a fresh raspberry or decorate with a crown place on a plate to serve or keep in the fridge until your ready,



Will's & Kate's Chocolate Biscuit Cake

Use by 30 Aug 22

BISCUIT CAKE

- Per 55g Crushed Biscuits
- 50g butter
- 59g of icing sugar
- 50g bag of dark chocolate drops or half a bag if you got one big one
- 1 tablespoon of warm water
- A few drops from the vanilla/orange essence

TOPPING (this is mixed already in some boxes)

Chocolate drops
Condensed milk

EQUIPMENT

Parchment paper
Round muffin tins
Stand Mixer , wooden spoon



TO MAKE YOUR CAKE

- Line the foil tin base with a parchment round from your box
- Beat the butter and sugar together light and fluffy , add your flavouring bottle and water.
- Crush your biscuits so they are chunks not crumbs
- Using 1/2 your chocolate, tip it into a glass bowl and melt in the microwave on a low heat
- Turn the mixer down really low and pour in the chocolate leave to mix then scrape down the sides
- Turn off the mixer and add your biscuits to the mix and give it a good stir.
- Spoon it into the foil tin and press it down so its all nicely packed in there (use the back of a spoon)
- Pop it in the fridge for 2-3 hours and start to make your topping
- Melt the chocolate and condensed milk together and give it a good stir so its a lovely glossy thick liquid, leave to cool but not set
- Take you cake out of the fridge and spoon over your ganache topping, level it off with the back of a spoon
- Pop back in the freeze for 40 mins, then take our of the tin and cut into wedges
- Serve on a nice plate as part of your Jubilee celebration,
- Decorate with some slices of orange.



Fruit Scones

Use by 30 Aug 22

SCONES

270g bag of mix

210g of water

EQUIPMENT

Parchment paper

Flour

Stand Mixer , wooden spoon



TO MAKE YOUR CAKE

- **Pre heat the oven 190C fan assisted**
- tip all the ingredients into a stand mixer's bowl
- With a dough hook kneed for 3-4 mins
- the dough should be light and a bit sticky
- tip it out on to a floured surface and cut out your scones
- Bake at 190 C for 10-14 mins
- Transfer to a wire rack to cool



TABLE WEAR





Platinum Jubilee Afternoon Tea Baker 2022

THIS AWARD IS GIVEN TO

FOR SUCCESSFULLY COMPLETING THE
THE PLATINUM JUBILEE KIDS BAKING COURSE



Greg the Baker

CHIEF BAKING OFFICER



Mark Wited

HEAD OF JUBILEE BAKING