

The Great Bake Off Challenge



Ready, steady, bake!

Lets have a bake off. Or, lets just eat cake!

Ahead are some ideas for having a baking challenge.

You know your groups better than anyone, so, you can choose how you want to run the challenge based on ability.

Spoon licking optional!

Once you have completed your challenge head over to www.toastedmarshmallowscoutshop.com to buy your badges.

We want to know how much fun you had, so send us your pictures or share them with us on Facebook.

TOP TIP—Baking is a great activity to do as a skill for DofE Awards.

Getting Ready

- ◆ Find out about the importance of hygiene in the kitchen.
 - ◆ Take a food hygiene course.
 - ◆ Make a poster for your home kitchen.
 - ◆ Make a poster for your meeting place kitchen.
- ◆ Learn about dangers in the kitchen.
 - ◆ Have a look around the kitchen and identify any dangers.
 - ◆ Learn how to minimise dangers so that the kitchen is safe.
 - ◆ Learn how to use knives safely.
 - ◆ Learn how to use the oven and how to remove your hot baking safely.

Simple Bake Off

- ◆ Participants bake their favourite recipe and bring them in for everybody to try.
- ◆ A leader can set the items to be baked so that everyone is making roughly the same thing. E.g.
 - ◆ Cupcakes.
 - ◆ Pies.
 - ◆ Pastry.
 - ◆ Muffins.
 - ◆ Cookies.
 - ◆ Traybake.
- ◆ A leader can decide a theme and get participants to bake whatever they want to match the theme. E.g.
 - ◆ Colours.
 - ◆ Seasons.
 - ◆ Festivities.
 - ◆ Animals.
 - ◆ Film/TV (E.g. Harry Potter, Star Wars, Marvel).
- ◆ Baking for pets. (Proper care needs to be taken on suitable ingredients).



Great British Bake Off Style Challenge

The Great British Bake Off has three main challenges: Signature Challenge, Technical Challenge, and Showstopper Challenge.

Leaders can decide if the activity will be done mostly at home or at the meeting place.

If done at home, baked goods can be brought in for judging, ideally so that everyone can try each others goods.

Leaders can decide how to spread out the challenges (once a week, once a month, once a term etc)

Leaders can decide what the criteria will be for judging each challenge. E.g

- ◆ Taste.
- ◆ Presentation.
- ◆ Imagination.

◆ Signature Challenge.

- ◆ This challenge lets the participants show off tried and tested recipes that they might make regularly for family and friends.
- ◆ The leader chooses a general category for participants. E.g.

- ◆ Traybake
- ◆ Classic Crumble
- ◆ Trio of biscuits
- ◆ Sandwich biscuits
- ◆ Muffins
- ◆ Shortbread
- ◆ Iced biscuits
- ◆ Chocolate biscuits
- ◆ Scones
- ◆ Giant cookie
- ◆ Cupcakes



◆ Technical Challenge.

- ◆ This challenge lets participants use their own technical knowledge and experience to produce a certain item when given only limited instructions.
- ◆ The leader gives all participants the same recipe. E.g.
 - ◆ Cheese Scones.
 - ◆ Banana Loaf.
 - ◆ Carrot Cake.
 - ◆ Fruit Scone.
 - ◆ Banoffee Pie.
 - ◆ Iced Ring Doughnuts.
 - ◆ Sticky Toffee Pudding.
 - ◆ Custard Slices.
 - ◆ Bakewell Tart.
 - ◆ Profiteroles.
 - ◆ Swiss Roll.
 - ◆ Iced Buns.
 - ◆ Lemon Meringue Pie.
- ◆ The participants then interpret the recipes and present their finished product for judging.



◆ Showstopper Challenge

- ◆ This is the go big or go home challenge.
- ◆ Participants get to show off their skills and talent.
- ◆ A leader sets the criteria, then lets participants go wild. E.g.
 - ◆ 3D Novelty Cake.
 - ◆ Layered Cake.
 - ◆ Chocolate Cake.
 - ◆ Tiered Cake.
 - ◆ Portrait Cake.
 - ◆ Gateaux.
 - ◆ Marble Cake.

