

WEDNESDAY 17TH MAY 2023



1) WHAT NAME IS GIVEN TO SPONGE CAKE WITH JAM AND CREAM IN THE MIDDLE?

- A. CHARLOTTE SPONGE

 B. ELIZABETH SPONGE

 D. BRITNEY SPONGE
- 2) WHICH REGION OF THE UK DO ECCLES CAKES COME FROM?
- A. LANCASHIRE C. YORKSHIRE B. DORSET D. SUSSEX

3) WHAT IS A 'SOGGY BOTTOM'?

- A. WHEN ALL THE FILLING C. WHEN THE PASTRY ON IN YOUR CAKE LEAKS YOUR PIE OR TART IS WET
- B. WHEN YOUR BAKE IS D. WHEN YOU ARE A BIT LOVELY AND MOIST DAMP AFTER A BATH

4) WHAT KIND OF CAKE DOES MISS TRUNCHBULL MAKE BRUCE BOGTROTTER EAT IN ROALD DAHL'S 'MATILDA'?

A. FUDGE CAKE C. BLACK FOREST GATEAU
B. LEMON CAKE D. CHOCOLATE CAKE

5) WHAT GIVES BROWN SUGAR ITS COLOUR?

A. CORN SYRUP C. MAPLE SYRUP
B. MOLASSES D. VANILLA EXTRACT



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	6) WHERE DO CUPCAKES	GET T	HEIR NAME FROM?
Α.	ORIGINALLY CUPS WERE MADE FROM CAKE	C.	THEY WERE MADE TO LOOK LIKE CUPS
В.	THEY WERE BAKED IN CUPS	D.	WHY IS ANYTHING CALLED ANYTHING
7) W W	THICH FRENCH QUEEN SUPPOS THEN SHE FOUND OUT THE FR	SEDLY ENCH	SAID "LET THEM EAT CAKE" PEOPLE HAD NO BREAD?
Α.	MARIE-ANTOINETTE	C.	QUEEN ELIZABETH
В.	LADY MACBETH	D.	MADAME PETIT POIS
	8) THE GUINNESS WORLD RE WAS HOW HI		
A.	10 M	C.	17M
В.	33M	D.	42M
	9) WHAT TYPE OF TYPICALLY BREAD HAS A NAME WHIC		
Α.	PUMPERNICKEL	C.	KING LUDWIG
В.	BAUERNBROT	D.	VOLLKORNBROT
	10) WHAT CAN YOU ADD BUTTE		
A.	BUTTER	C.	LEMON JUICE
В.	VINEGAR	D.	B OR C



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11) WHICH BAKERY LAUNCHED A SELL-OUT VEGAN SAUSAGE ROLL IN JANUARY 2019?			

12) WHAT FRUIT IS USUALLY USED TO MAKE A TARTE TATIN?			

13) MADELEINES ARE VERY SMALL SPONGE CAKES WITH WHAT DISTINCTIVE SHAPE?			

14) WHICH TOWN IN LEICESTERSHIRE IS FAMOUS FOR ITS PORK PIES?			
•••••			
15) WHAT DOES IT MEAN TO "BLIND BAKE" A PIE CRUST?			
•••••			
16) WHAT IS AN EGG WASH USED FOR IN BAKING?			



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17) CHAPATTI BREAD ORIGINATES FROM WHICH COUNTRY?

B. BRAZIL D. VIETNAM

18) WHAT WAS MARY BERRY'S FIRST COOK-BOOK CALLED?

- A. 101 BANANA RECIPES C. AN INTRODUCTION TO BAKING
- B. THE HAMLYN ALL COLOUR COOKBOOK D. 101 A GOOD COOK GUIDE IN PICTURES

19) THE DESSERT BAKLAVA IS TRADITIONALLY MADE USING LAYERS OF WHICH TYPE OF PASTRY?

A. FILO C. SHORTCRUST

B. CHOUX D. PUFF

20) WHAT TYPE OF CHEESE IS TRADITIONALLY USED IN TIRAMISU?

A. MASCARPONE C. PARMESAN

B. RICOTTA D. COTTAGE CHEESE



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ANSWERS

- 1) VICTORIA SPONGE
- 2) LANCASHIRE
- 3) WHEN THE PASTRY ON YOUR PIE OR TART IS WET

- 4) CHOCOLATE CAKE
- 5) MOLASSES
- 6) THEY WERE BAKED IN CUPS

- 7) MARIE-ANTOINETTE
- 8) 33M IN JAKARTA (APROX 6 DOUBLE DECKER BUSES)
- 9) PUMPERNICKEL

10) LEMON JUICE OR VINEGAR

- 11) GREGGS
- 12) APPLES

- 13) SHELL SHAPE
- 14) MELTON MOWBRAY 15) IT MEANS YOU BAKE
 - 15) IT MEANS YOU BAKE IT EMPTY, THEN FILL IT LATER.

16) IT GIVES A GLOSSY FINISH AND PROMOTES BROWNING.

- 17) INDIA
- 18) THE HAMLYN ALL COLOUR COOKBOOK

19) FILO

20) MASCARPONE