

## Winners and prizes TBTB 2016

| Category                        | Judge(s)   | Winners  |
|---------------------------------|--|--|
| <b>Victorious Sponge</b>        | <b>Thame Women's Institute</b>   | Liz Manger<br>A classic Victoria sponge with home made raspberry jam |
| <b>Bling up your Battenberg</b> | <b>Benoit Blin,</b><br>Executive Pastry Chef, from Belmond Le Manoir aux Quat'Saisons    | Isabella Darnton<br>Rose and pistachio Battenberg                    |
| <b>Family favourite cake</b>    | <b>Miranda Gore Browne</b><br><i>Great British Bake Off</i> Finalist and cookbook author | Debs Salisbury<br>Chocolate Guinness cake                            |

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| 'Showstoppers'<br>90 Glorious<br>years- A cake fit<br>for the Queen                             | <b>Benoit Blin,</b><br>Executive Pastry<br>Chef, from<br>Belmond Le<br>Manoir aux<br>Quat'Saisons | Kirstie Swan<br>Chocolate and lemon sponge   |
| Tantalising<br>traybakes and<br>slices<br><i>Adult and Junior<br/>(under 12)<br/>categories</i> | Richard Burr  | Winner adult<br>Shelley Dwight<br>Chocolate orange brownie<br><br>Winner junior<br>Lily Reeve<br>Bee-utiful honeycomb crunch |
| <b>Totally Thame<br/>cupcakes</b><br><i>Juniors only</i>  | Natalie Coleman,<br>Masterchef<br>winner 2013   | Marielle Lee<br>Chocolate cupcakes in the theme of 'A Piece<br>of Cake'  |
| <b>Spiced cakes</b>   | Chetna Makan<br>Star of 2014<br>GBBO  | Naz Mirza<br><br>Spiced coffee, cardamom and pear cake   |
| <b>Get your buns<br/>out</b><br>Entries signed in:  | <b>Richard Bertinet</b><br>from the Bertinet<br>Cookery School                                    | Vibeke Jepsen<br>Cinnamon swirls   |
| <b>Thame's best tart</b><br><br>Entries:  | <b>Adam Johnson,</b><br>Development<br>Chef, Belmond Le<br>Manoir aux<br>Quat'Saisons             | Karen Gruet<br><br>Raspberry and vanilla tart  |

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| <p><b>Local business bake off</b><br/>Entries signed in:</p>                                    | <p>Mark Peregrine from The Raymond Blanc Cookery School</p>  | <p>Beverley Reed from Creative Cooking in Thame (Cookery workshops)<br/>Cupcake cake</p>   |
| <p><b>A squidgy chocolate cake to bury your face in</b><br/>Entries signed in:</p>              | <p><b>Will Torrent</b><br/>Award winning pastry chef and author</p>  | <p>Carol Needham<br/>Squidgy chocolate mousse cake</p> <p>And also a special mention to Noelle Bayliss' Chocolate Hazelnut and coconut praline cake</p>  |
| <p><b>Gluten free bakes and cakes</b><br/>Entries signed in:</p>                                | <p><b>Hannah Miles</b><br/>Renowned creator of gf recipes, prolific recipe writer<br/>First in masterchef 2007</p> | <p><b>Jade Bestley</b><br/>Chocolate orange cupcakes with orange macaron</p>   |
| <p>The Big Thame Bake's <b>Best Baker</b><br/>To choose from category-winning adult entries</p> | <p>Benoit, Adam and Mark</p>   | <p>Winner<br/>Isabella Darnton<br/>Rose and pistachio Battenberg</p> <p>Prize<br/>The most fabulous Kitchen Aid Mixer, <b>Café Latte Artisan Mixer (Sparkly Cream Colour) – Additional Glass Bowl – Additional Flex Edge Beater – KICA Ice Cream Maker</b></p> |

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|  |  | <b>Attachment – Combined Value – £700</b><br>donated by KitchenAid.<br><br>Signed copy of Nadiya’s Kitchen |
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