



# THE RETURN OF THE GREAT SOMERSET BAKE OFF



Your challenge at this year's County virtual camp is to bake something from the following options (or try all three):

1. **The Signature Challenge** - bake any kind of cake, biscuit or bread in the shape of the Scout emblem.
2. **The Technical Challenge** – make Potato Bread. The recipe is printed below.
3. **The Showstopper Challenge** - Show off your creativity and flair with a showstopping cake that celebrates St George's Day

Do ask for permission (and help, if appropriate) before venturing into the kitchen. Share your baking delights with us on Somerset Scouts Facebook page or by emailing [vc2@somersetscouts.org.uk](mailto:vc2@somersetscouts.org.uk)

# Potato Bread Recipe

## Ingredients

Serves: 6

- 450g cooked potatoes
- 55g melted butter
- 110g self-raising flour, or as needed
- a pinch of salt

## Method

1. Heat a lightly greased heavy based frying pan over medium-high heat.
2. Mash potatoes with flour, melted butter and salt until a stiff dough forms.
3. Turn dough out onto a lightly floured work surface. Knead dough lightly and roll out to about 1cm thick. Cut into six triangular wedges.
4. Cook potato bread in hot pan (2 at a time), turning once until golden brown. They will need 4 or 5 minutes per side.
5. Take a photo and share it with us on Somerset Scouts Facebook page!