



# BACK TO SCHOOL BAKING QUIZ

22 points available!

1. Who is the UK Queen of British baking? **(1 point)**
2. Which well-known and loved cake, thought to be created in the early Victorian period, was considered a safe tea time treat for children as it contained no nuts or seeds? **(1 point)**
3. What was the official savoury party dish for King Charles' coronation? **(1 point)**
4. Who won the Great British Bake Off in 2024? **(1 point)**
5. What type of food is Bara brith, and where does it come from? **(2 points)**
6. At which celebrations is a fruit cake traditionally served? **(2 points)**
7. What bread was crowned Britain's best loaf in 2025? **(1 point)**
8. List the main ingredients of the popular dessert Eton Mess? **(1 point)**
9. When is the term "kneading" most commonly used in baking? **(1 point)**
10. Which popular meringue dessert do both New Zealand and Australia claim to have created? **(1 point)**
11. What was used to sweeten cakes before sugar? **(1 point)**
12. What was a popular medieval cake ingredient? **(1 point)**
13. What cake is named after a German forest? **(1 point)**
14. What is Italy's Christmas cake called? **(1 point)**
15. How much does the UK spend on cake every year? **(1 point)**
  - a. £150,000
  - b. 5 million
  - c. £1.2 billion
  - d. £2.5 billion
16. Patrick Bertoletti holds the world record for eating the most cupcakes in six minutes, how many did he eat? **(1 point)**
  - a. 6
  - b. 18
  - c. 54
  - d. 72
17. Are Jaffa Cakes biscuits or cakes? **(1 point)**
18. What kind of cake is this? **(1 point)**



19. Which member of the Royal Family was the first to have white icing on their wedding cake? **(1 point)**
  - a. Queen Elizabeth 1
  - b. Anne Boleyn
  - c. Queen Victoria
  - d. Queen Elizabeth 11
20. On which date does the USA celebrate National Cake Day? **(1 point)**



# BACK TO SCHOOL BAKING QUIZ - THE ANSWERS

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1. Mary Berry
2. Victoria Sponge
3. Quiche
4. Georgie Grasso (first Welsh winner)
5. A Welsh fruit loaf
6. Christmas or weddings
7. Lemon and Earl Grey brioche loaf
8. Strawberries, icing sugar, double cream, egg whites, caster sugar
9. This term is used in bread making - act of mixing together the ingredients to form an elastic dough
10. Pavlova
11. Honey
12. Spices like cinnamon
13. Black Forest
14. Panettone
15. 1.2 billion
16. 72
17. Cakes
18. Battenberg
19. Queen Victoria
20. 26th November