**Gretna Green Shortbread Festival**!

**Date:** Saturday 04th October 2025

**Time:** 10am - 4:30pm

**Location:** Gretna Green Famous Blacksmiths Shop

**Postcode:** DG16 5EA

**Price:** FREE

Get ready for a day of delicious fun at the **Gretna Green Shortbread Festival**! Join us as bakers from across the region compete to be crowned Best Shortbread Baker. Watch the judging or bring your own homemade shortbread to compete. Alongside the bake-off, enjoy a full day of entertainment:

* **Live Scottish music**
* **Kids’ activities**
* **Shortbread-themed desserts** at Runaways Café
* **Whisky tastings** from local suppliers
* **Photo opportunity** with our “Shortbread in a Kilt” pop-up

For visitors, simply come along, soak up the atmosphere, and cheer on your favourites as the judges crown the region’s best shortbread.

**Take Part in the Competition**

If you’re a baker, you can enter one of our three categories for free:

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| **Time** |  | **Category** |  |
| 10:00 pm – 12:00 pm |  | Young Bakers (7-11 years old) |  |
| 12:30 pm – 2:30 pm |  | Home Bakers |  |
| 3:00 pm – 4:30 pm |  | Local Bakeries |  |

Bring your entry on the day. On arrival please report to the Scottish Larder & Shortbread Shop.
Entries should be submitted half an hour before your category start time.

All shortbread must be traditional and plain (vegan alternatives welcome) with **flour, butter, and sugar**.

Entries should be presented on your own display plate, with no decorative enhancements such as icing or toppings. Judging will be based on **texture, taste, and appearance**.

**Prizes** include trophies, a Children’s Hamper, £200 cash/vouchers, supplier prizes, and for bakeries – your product stocked in our Scottish Shortbread Shop.

**T&Cs:** Prizes are non-transferable and no cash alternative is available unless stated. Gretna Green reserves the right to alter prizes at any time.

There will be photography taking place throughout the competition, by entering you are giving us permission to use any photos captured on our social media unless you tell us otherwise. All entries must meet competition rules to qualify.

Professional bakery winners must have a product line ready for retail sale with clear allergen labelling.