

SECTION M – COOKING

Please fill out Pavilion Entry Form on page 42 and return the form with your entries.

(SEE CONDITIONS AT BEGINNING OF PAVILION SECTIONS HEADING)

**ENTRIES TO BE DELIVERED BY 8.00AM
FRIDAY 2nd MARCH 2012
NO PACKET CAKES PERMITTED UNLESS SPECIFIED
NO RING TINS PERMITTED**

**OVERALL CHAMPION FOR BEST EXHIBIT
Classes 1 – 29 inclusive
\$25**

- 1 Damper, baking powder (baked in oven)
- 2 Plate of scones – six
- 3 Apple Pie – plate size
- 4 Plate of Tarts (short pastry)
- 5 Plate of Biscuits – 3 varieties
- 6 Plate of Patty Cakes – no paper container
- 7 Lamingtons – six – not sponge mixture
- 8 Chocolate Cake – un-iced
- 9 Marble Cake – un-iced
- 10 Orange Cake – un-iced
- 11 Plain Cake – un-iced
- 12 Plain Sponge Sandwich – jam filled
- 13 Plum Pudding – boiled
- 14 Sultana Cake
- 15 Dark Fruit Cake – Half pound mixture
- 16 Boiled Fruit Cake
- 17 Any other cake not mentioned
- 18 Decorated Cake
- 19 Novelty Cake

- 20 Cake decoration on a plaque
- 21 Decorated Easter Egg
- 22 Box of coconut ice
- 23 Box of Marshmallows
- 24 Box of Handmade Chocolates
- 25 Box of Handmade Sweets
- 26 Loaf of Bread
- 27 4 Bread Rolls
- 28 Gingerbread – may be decorated
- 29 **SPECIAL AUSTRALIAN DRIED FRUITS COMPETITION** (See fruit cake recipe below)
This recipe is compulsory for all entrants in this class

**JUNIOR 16 YEARS AND UNDER
\$10 Voucher for Best Exhibit
Classes 30 – 41)**

Sponsored by: Shop Sense Warragamba

- 30 Patty Cakes – six – un-iced – under 10 years
- 31 Patty Cakes – six – un-iced – 10 to 16 years
- 32 Patty Cakes – six – iced and decorated – under 10 years
- 33 Patty Cakes – six – iced and decorated - 10 years to 16 years
- 34 Chocolate Cake – under 10 years
- 35 Chocolate Cake – 10 to 16 years
- 36 Plate of Homemade sweets
- 37 Iced Novelty Cake
- 38 Plain Cake – under 10 years
- 39 Plain Cake – 10 years to 16 years
- 40 Packet Cake – under 10 years
- 41 Packet Cake – 10 to 16 years

RICH FRUIT CAKE

250g (8oz) Sultanas
250g (8oz) Chopped Raisins
250g (8oz) Currants
125g (4oz) Chopped Mixed Peel
90g (3oz) Chopped Red Glace Cherries
90g (3oz) Chopped Blanched Almonds
1/3 cup Sherry or Brandy
250g (8oz) Plain Flour
60g (2oz) Self Raising Flour
1/4 teaspoon grated Nutmeg
1/2 teaspoon ground Ginger
1/2 teaspoon ground Cloves
250g (8oz) Butter
250g (8oz) soft Brown Sugar
1/2 teaspoon lemon essence or finely grated
Lemon rind

1/2 teaspoon almond essence
1/2 teaspoon vanilla essence
4 large eggs

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least one hour. But preferably overnight. Sift together the flours and spices. Cream together the butter and sugar with essences. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared tin no larger than 20 cm (8 inches) and bake in a slow oven for approximately 3-4 hours. Allow the cake to cool in the tin.

Winners will receive a cash prize of \$10.00 and will be required to bake a second Rich Fruit Cake in order to compete in a semi-final to be conducted by the Agricultural Societies Council of N.S.W. Competitors may only represent one show society in a group final and only one group in a state final.

NOTE: To ensure uniformity and depending upon the size. It is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 to 6 pieces and almonds crossways into 3 to 4 pieces.

