

SECTION 11

COOKING

Chief Steward
Rose Derrett
0417019162
Steward
Stacey Thomas

Entry Fee \$5
PRIZE MONEY
1ST \$5 2ND \$2

CONDITIONS OF ENTRY

1. Please read schedule carefully and follow accordingly otherwise exhibitors will be disqualified.
2. Only one (1) entry allowed for each exhibitor in any one class
3. Exhibits shall be the Bona-fide work of the exhibitor
4. No ring tins, no packet cake mixes, no rack marks on cakes
5. All exhibits to be delivered to the Pavilion between 7.30am and 11.30am Friday February 4, 2022
6. Entries only accepted with a completed ENTRY FORM and on foil covered boards or hard cardboard . Not to exceed 2cm around the outside of cake
7. Judging will commence at 1pm NO LATE ENTRIES

Tips for Fruit cakes

Fruit must be settled down into mixture and not protruding on top. Do not use nuts, dried peel (use fresh grated peel), dried apricots, - use fresh grated peel.

To avoid fruit shrinking allow fruit in liquid to cool, mix with other ingredients then place in fridge for a short period before cooking.

CHAMPION CAKE OF SHOW

Ribbon

HIGHEST POINTS SCORE

ALL CLASSES OF SENIOR SECTIONS

\$30.00 donated by CWA EVENING BRANCH

Perpetual Shield/Trophy

FEATURE CAKE FOR 2022

WHITE CHOCOLATE CELEBRATION CAKE

1ST Prize - \$80.00 Voucher donated by Tenterfield Hardware and Gardens

2nd Prize - \$20.00 Voucher donated by Tenterfield Hardware and Gardens

C1. Ingredients

CAKE MIX

225 grams plain flour

Pinch salt

1 teaspoon bicarb soda
110 grams white chocolate
1/2 cup cream
110 grams unsalted butter
225 grams castor sugar
3 eggs
1 teaspoon lemon essence
Rind of 1/2 lemon
1/3 cup buttermilk
LEMON SYRUP

50 grams sugar
1/4 cup water
1 tablespoon lemon juice
ICING BUTTER CREAM
145 grams white chocolate
250 grams cream cheese
125 grams unsalted butter
1 tablespoon lemon juice
1/4 teaspoon lemon essence

LEMON CURD (non store bought – homemade)

Method

1. Preheat oven to 180deg C or 170 fan forced
2. Grease a 20cm/ 8 inch round cake tin. Line base with baking parchment.
3. Sift the flour, salt and bicarb of soda into a bowl and set aside.
4. Melt the chocolate and cream in a saucepan over a medium heat, stirring until smooth. Set aside to cool to room temperature.
5. Beat the butter until creamy, then add the sugar and beat for 2-3 minutes. Beat in the eggs, then slowly beat in the melted chocolate, lemon essence and rind.
6. Gradually, add the flour mixture, alternately with the buttermilk, to make a smooth pouring mixture.
7. Pour into the tin and bake until a skewer inserted in the cake comes out clean.
8. Cool in the tin for 10 minutes, then invert the cake onto a rack covered with a tea towel to cool completely. Wrap in clear film until ready to assemble.
9. Make the lemon syrup. In a small saucepan, combine the sugar and water. Over a medium heat, bring to the boil, stirring until the sugar dissolves. Remove from the heat, stir in the lemon juice and cool completely. Store in an airtight container until required.
10. Make the buttercream. Melt the chocolate. Cool slightly. Beat the cream cheese in a bowl until smooth. Gradually heat in the cooled white chocolate, then the butter, lemon juice and essence. Chill.
11. Split the cake in half. Spoon syrup over each layer, let it soak in, then repeat. Spread the bottom half of the cake with lemon curd and replace the top.
12. Gently heat the buttercream in a bowl until creamy. Spread it over the top and sides of the cake to create a smooth crumb-free surface. Chill for 15 minutes so that the buttercream sets.

CAKES

C2. Rich Dark Fruit Cake un-iced – 250g mixture

\$20.00 Voucher donated by Coles Tenterfield

C3. Fruit Cake un-iced - 375g mixed fruit

\$20.00 Voucher donated by Coles Tenterfield

C4. Marble cake 20cm round – chocolate icing on top only

\$10.00 Voucher donated by Tenterfield Hardware and Gardens

C5. Chocolate Cake 20cm round tin – un-iced

Cookbook donated by Sullivan's Newsagency

C6. Three wonders of Australia's landscapes!

This is for those failures, must look like Lake Eyre (sunken), Ayres Rock (large rise in the middle) or Katherine Gorge (large crack). Cake can be any size or flavour. Can be iced, best disaster to win.

SPONGE CAKE

(JAM FILLED)

Mrs Joyce Hollis Memorial Prize

donated by the family of Mrs Hollis

C7. Sponge Cake – Not cornflour – round tin – no icing – red jam filling – (Prize see above)

C8. Chocolate Sponge – not cornflour – round tin – no icing

DECORATED CAKES

Not to be cut

C9. Party Cake – with a theme of your choosing

\$20.00 Voucher donated by Coles Tenterfield

BISCUITS AND SLICES

KEEPING THE ANZAC SPIRIT ALIVE

C10. Anzac Biscuits – 4

\$10.00 donated by the Tenterfield Lady Bowlers

C11. slice - 4 pieces 5cm sq.

SCONES, BREAD AND MUFFINS

C12. NOVICE SCONES – 4 – 5cm round

For those who have not won an Open Scone section

Matilda Waugh Perpetual Shield donated by the late Mrs Nancy Fox

C13. Plain scones – 4 – 5cm round

C14. Flavoured scones – 4 – 5cm round

\$10.00 Voucher donated by Tenterfield Lady Bowlers

C15. Loaf of Bread – made in a bread tin – any type, white, wholemeal, or multigrain

\$10.00 Voucher donated by Tenterfield Hardware and Gardens

C16. Speciality bread – any - Focaccia, Turkish or sour dough, cob loaf

\$10.00 Voucher donated by Tenterfield Hardware and Gardens

C17. Muffins flavour of your choosing– 4

MEN'S SECTION

C18. Sponge Cake

C19. Savoury muffins 4

Men's section Overall Champion- Prize donated by Michael and Kym-Maree Hennessy

**JUNIOR SECTION
PRE SCHOOL STUDENTS**

* MUST be his/her own work. Adults to supervise children.

C20. 4 Decorated Arrowroot biscuits to represent the rainbow

1st place getter to receive a prize donated by Kay Hurtz

COOKBOOK from Sullivan Newsagency to School or Kindy

PRIMARY SCHOOL STUDENTS

8 years and under – Must be the work of the child– Adults to supervise only

C21. 4 Decorated Arrowroot biscuits to represent different coloured flowers

C22. Sweet treats slice - 4 squares no cooking required

9 years and over – Adults to supervise only

1st place getters in Sections C31-C33 to receive a prize donated by Kay Hurtz

C23. Packet cake - GREENS CLASSIC CARROT CAKE label to be attached to exhibit

\$20.00 Voucher donated by Coles Tenterfield

HIGH SCHOOL STUDENTS

C24. My famous slice - 4 pieces 5cm sq.

C25. Muffins - 4 pieces

C26. Anzac biscuits - 4 biscuits

Champion Junior Cookery

Ribbon

Reserve Junior Champion Cookery

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OUR SPONSORS**

CWA Evening Branch

Tenterfield Hardware and Gifts

Coles Tenterfield

Sullivan's Newsagency

The family of the late Joyce Hollis

The Late Mrs Nancy Fox

Tenterfield Lady Bowlers

Kym-Maree and Michael Hennessy

Kay Hurtz