

## **SECTION 11**

### **COOKING**

Chief Steward  
Rose Derrett  
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Steward  
Stacey Thomas

Entry Fee: \$1, Children Free

PRIZE MONEY: 1<sup>st</sup> \$5; 2<sup>nd</sup> \$3 unless specified otherwise

#### **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 Thursday 26<sup>th</sup> January, 2023
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 2023**  
**Vanilla and Chocolate Marble Cake**

- 225g butter, softened
- 225g caster sugar
- 4 eggs
- 225g self-raising flour
- 3 tbsp milk
- 1 tsp vanilla extract
- 2 tbsp cocoa powder

**Method**

- **STEP 1** Heat oven to 180C/fan 160C/gas 4. Grease a 20cm cake tin and line the bottom with a circle of greaseproof paper.
- **STEP 2** If you want to make life easy, simply put 225g butter, 225g caster sugar, 4 eggs, 225g self-raising flour, 3 tbsp milk and 1 tsp vanilla extract into a food processor and whizz for 1-2 mins until smooth.
- **STEP 3** If you prefer to mix by hand, beat 225g butter and 225g caster sugar together, then add 4 eggs, one at a time, mixing well after each addition.
- **STEP 4** Fold through 225g self-raising flour, 3 tbsp milk and 1 tsp vanilla extract until the mixture is smooth.
- **STEP 5** Divide the mixture between 2 bowls. Stir 2 tbsp cocoa powder into the mixture in one of the bowls. Take 2 spoons and use them to dollop the chocolate and vanilla cake mixes into the tin alternately.
- **STEP 6** When all the mixture has been used up (and if young kids are doing this, you'll need to ensure the base of the tin is fairly evenly covered), tap the bottom on your work surface to ensure that there aren't any air bubbles.
- **STEP 7** Take a skewer and swirl it around the mixture in the tin a few times to create a marbled effect.
- **STEP 8** Bake the cake until a skewer inserted into the centre comes out clean. Turn out onto a cooling rack and leave to cool. *Will keep for 3 days in an airtight container or freeze for up to 3 months.*

## **CAKES**

- C2. Rich Dark Fruit Cake un-iced – 250g mixture
- C3. Fruit Cake un-iced - 375g mixed fruit
- C4. Marble cake 20cm round – chocolate icing on top only
- C5. Chocolate Cake 20cm round tin – un-iced
- 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)**

- 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

### **BISCUITS AND SLICES**

#### ***KEEPING THE ANZAC SPIRIT ALIVE***

- C10. Anzac Biscuits – 4
- C11. slice - 4 pieces 5cm sq.

#### **SCONES, BREAD AND MUFFINS**

- C12. NOVICE SCONES – 4 – 5cm round
- C13. Plain scones – 4 – 5cm round
- C14. Flavoured scones – 4 – 5cm round
- C15. Loaf of Bread – made in a bread tin – any type, white, wholemeal, or multigrain
- C16. Speciality bread – any - Focaccia, Turkish or sour dough, cob loaf
- C17. Muffins flavour of your choosing– 4

### **MEN'S SECTION**

- C18. Sponge Cake
- C19. Savoury muffins 4

### **JUNIOR SECTION**

#### **PRE SCHOOL STUDENTS (5 and below)**

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

- C20. 4 Decorated Arrowroot biscuits to represent the rainbow

#### **PRIMARY SCHOOL STUDENTS (Age 6-12)**

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

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

**HIGH SCHOOL STUDENTS (Age 13-17)**

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