

SECTION 11

COOKING

Chief Steward
Rose Derrett - 0473 135 875
Steward
Stacey Thomas

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 26th 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
Trophy / Ribbon
HIGHEST POINTS SCORE of
ALL CLASSES OF SENIOR SECTIONS
\$20.00 Prize Money

FEATURE CAKE FOR 2023
Vanilla and Chocolate Marble Cake

Entry Fee \$1.00

1st Prize- Trophy & \$20.00

2nd Prize - \$10.00

- 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.*

ENTRY FEE \$1.00

Prize Money –

1st \$5.00

2nd \$2.00

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 –

Mrs Joyce Hollis Memorial Trophy – Donated by the Family of Mrs Hollis

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 – Entry Fee FREE

Prize Money

1st \$2.00

2nd \$1.00

PRE SCHOOL STUDENTS (5 and below)

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

C20. 4 Decorated Arrowroot biscuits to represent the 'On the Farm'

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