

Cooking

Entries will be accepted between 8:30am – 10:00am and 3:00pm - 5pm ONLY
Thursday 1 March 2018

Conditions of entry:

- Entry Fees (OPEN) - \$1.00 each
- All entries to be placed on **disposable white paper plates** of appropriate size and **presented in oven bags** (not glad wrap, plastic or freezer bags).
- Basic icing mix only - do not use cream cheese or butter cream icings.
- All entries must be handmade and home baked. (No commercial packet mixture to be used unless stated).
- Cakes to be baked in a 20cm round tin.
- Fruit cakes and decorated cakes are to be on cake boards.
- Decorated entries will not be cut and are judged only on the decorations.
- Limit one entry per exhibitor per class. Three exhibits or more per class otherwise not 2nd prize awarded.
- For the Most Successful award, Best Exhibit = 3 points, 1st = 2 points, 2nd = 1 point.
- All entries must be collected between 10am – 12pm on Sunday. Uncollected entries will be disposed of.

OPEN (CAKES)

- 01C Plain butter cake – plain iced on top only
- 02C Orange cake – plain iced on top only
- 03C Chocolate cake – plain iced on top only
- 04C Banana cake – plain lemon iced on top only
- 05C Sultana cake – no icing
- 06C Gluten-free chocolate cake – no icing, ingredients must be listed
- 07C Boiled fruit cake
- 08C ASC Rich Fruit Cake – recipe over must be used
- 09C Cake cooked by a male – plain iced on top only
- 010C Sponge – jam filling not iced, corn flour allowed

OPEN (OTHER)

- 011C 4 plain scones – not joined
- 012C 4 muffins – any 1 variety
- 013C 4 pieces cooked slice – any 1 variety (no chocolate)
- 014C 4 Anzac biscuits
- 015C 6 homemade biscuits – 3 varieties
- 016C Homemade damper – plain not made in cake tin
- 017C Loaf of bread – can be made in a bread maker
- 018C 4 Gluten-free cooked slice – any 1 variety, ingredients must be listed

OPEN (DECORATED CAKES)

- 019C Childs birthday cake
- 020C Novelty cake
- 021C Mini cake – gift wrapped theme eg: cake box, gift bag. To fit on board no bigger than 15cm

HIGH SCHOOL

- 022C Chocolate cake – plain iced on top only
- 023C Plain butter cake – plain iced on top only
- 024C Decorated novelty cake – no butter cream icing
- 025C 4 plain scones – not joined
- 026C 4 pieces cooked slice – any 1 variety (no chocolate)

PRIMARY SCHOOL

- 027C Chocolate cake – plain iced on top only
- 028C Plain butter cake – plain iced on top only
- 029C 4 pikelets
- 030C 4 Anzac biscuits

INFANTS

- 031C Packet cake – no icing
- 032C 4 pikelets
- 033C 4 Anzac biscuits
- 034C 4 iced and decorated cup cakes

PRE-SCHOOL (or younger)

- 035C 4 decorated arrowroot biscuits
- 036C 4 iced and decorated cup cakes
- 037C Novelty necklace (using pasta, dried fruit, etc)



Country Women's Association
of New South Wales

Best Exhibit of Cooking - sponsored by The Inside Shop

Best Exhibit of Baked Goods - sponsored by The Inside Shop

Best Exhibit of Decorated Cakes

Best Exhibit of Cooking by a High School student

Best Exhibit of Cooking by a Primary student

Best Exhibit of Cooking by an Infants student

Best Exhibit of Cooking by a Pre-School student

Most Successful Exhibitor – OPEN sponsored by Mudgee Evening CWA Branch

Cooking - ASC Rich Fruit Cake

Entries will be accepted between 8:30am – 10:00am and 3:00pm - 5pm ONLY
Thursday 1 March 2018

08C. ASC RICH FRUIT CAKE *Sponsored by the Agricultural Societies Council*

The following recipe must be used for all entries:

INGREDIENTS

250g (8 oz) Sultanas
250g (8 oz) Chopped Raisins
250g (8 oz) Currants
125g (4 oz) Chopped Mixed Peel
90g (3 oz) Chopped Red Glace Cherries
90g (3 oz) Chopped Blanched Almonds
1/3 Cup Sherry or Brandy
250g (8 oz) Plain Flour
60g (2 oz) Self Raising Flour
1/4 Teaspoon Grated Nutmeg
1/2 Teaspoon Ground Ginger
1/2 Teaspoon Ground Cloves
250g (8 oz) Butter
250g (8 oz) 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



METHOD

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight. Sift together the flours and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time, beating well after each addition, and 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") and bake in a slow oven approximately 3.5 to 4 hours. Allow cake to cool in the tin.

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 crosswise into 3 or 4 pieces.

The Winner is eligible to make a cake for judging at the Castlereagh Final, October 2018. The Winner at Group then represents at the 2019 Sydney Royal Easter Show.