Section L
Cooking

Steward- Audrey Staines
Contact Details- 0400301417 /63521002
Entry Fee- $1 per entry up to 10 entries 50c every entry after

Entries close 18th March 6pm
Entries to be judged- 19th March 9am
No entries accepted after 6pm 18th March

Prizes Awarded

First- $3.00 Second- $1.50
Champion Cakes and Confectionary
Most Successful Exhibitor Open Cooking
State Rich Fruit Cake
Most Successful Exhibitor Junior Cooking
Most Successful Exhibitor Juvenile Cooking

All Prize money must be collected from the treasurer Sunday 17 th March 2018
No prize money under $30.00 will be posted.

Cakes to be presented on a white paper plate, doily can be used
No icing on cakes unless otherwise stated.
Judge has the right to disqualify any entry not conforming to schedule
Judges decision is final

Classes

Open Cooking

Cooking with Fruit and Vegetables.

1. Apple Pie using shortcrust pastry.
2. 6 Fruit Slices, crust top & bottom, fruit filling.
3. Orange Cake iced top only
4. Banana Cake, with lemon icing top only.
5. Date & Nut Roll or loaf.
6. Sultana Cake not iced.
7. Carrot Cake not iced.
8. Rich Plum Pudding, steamed, cloth or basin.
9. Boiled Fruit Cake
10. State Rich Fruit Cake Competition (MUST be made to recipe at end of section)

Sponge Cakes

11. Sponge Sandwich jam filling no cream.
12. Swiss Roll jam filled ends not to be cut off
13. Sponge any other variety no cream.

Small Cakes, Slices and Biscuits

14. Half Dozen small plain cakes to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml
15. Half Dozen small cakes iced or filled to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml
16. 6 x Muffins any variety should be cooked in "muffin" size tin (over 125ml capacity)
17. 4x **Nutella** Muffins
18. 6 x Pikelets
19. 4x Homemade **Nutella** Biscuits
20. 4x Homemade Biscuits same variety
21. Collection of Homemade biscuits. 2 each of 3 varieties.
22. 4 x **Nutella** Slice
23. 4 Pieces of slice- same variety may be iced or un-iced
24. Collection of Slices 2 each 3 varieties iced or un-iced.
25. Shortbread.
26. 6 x Jam Tarts, shortcrust pastry.
27. 6 x Lamingtons

Other Cakes

28. Chocolate Cake iced top only.
29. Plain Cake iced top only.
30. Tea Cake 20cm round tin.

Scones

31. 6 x White Scones not joined.
32. 6 x Pumpkin Scones not joined.
33. 6 x Fruit Scones Date or Sultana not joined.
34. Damper.

Bread

35. Loaf of Bread white or wholemeal, Handmade ONLY.
36. Loaf of Bread white or wholemeal, home made in bread machine

Confectionary

37. Plate of Cocoanut Ice.
38. Plate of Marshmallow.
39. Any other type not mentioned
40. Presentation Box or Basket of Sweets or Chocolate (at least Four Varieties).

Decorated Cakes

39 Special Occasion Cake restricted to ONE TIER ONLY Handmade embellishments
40 Special Occasion Cake restricted to Two Tiers Only Handmade embellishments
41 Wedding cake 1, 2, 3 Tier Handmade embellishments
42 Miniature Decorated Cake handmade embellishments
43 Sugar Art Plaque or any form of Sugar Art.
44 Novelty Cake made with **Nutella** and with **Nutella** Embellishments
45 Novelty Cake decorated in "soft" icing Butter or Vienna Cream.
46 Novelty Cake Fondant Handmade embellishments 1, 2, or 3 tier
47 6 x Decorated Cupcakes. Any Icing. Decorations must be edible. Cup Cakes may be made in "muffin" size tin and use patty papers but must not exceed 250ml capacity
48 6x Cupcakes any other specialty type

Junior Cooking-Up to (and including) 10 Years of Age

PLEASE NOTE: In classes 50- 51 and 58 – 63 all decorations must be edible

49 6 x White Scones not joined
50 6 x Small Plain Cakes to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml NOT ICED OR DECORATED
51 6 x Small Plain Cakes decorated Up to 6 Years. Cake may be made in "muffin" size tin and use patty papers but must not exceed 250ml capacity
52 6 x Small Plain Cakes decorated 7 to 10 Years.
Cake may be made in "muffin" size tin and use patty papers but must not exceed 250ml capacity.

53 6 x Small Plain Cakes decorated made by child with a disability.
Cake may be made in "muffin" size tin and use patty papers but must not exceed 250ml capacity.
54 6 x Muffins any variety should be cooked in "muffin" size tin (over 125ml capacity)
55 6 x Pikelets up to 6 Years
56 6 x Pikelets 7 – 10 Years
57 6 x Pikelets made by child with a **Disability**
58 Packet Cake any variety.
59 4 x Decorated Arrowroot Biscuits up to 3 Years.
60 4 x Decorated Arrowroot Biscuits 4 & 5 Years
61 4 x Decorated Arrowroot Biscuits 6 & 7 Years
62 4 x Decorated Arrowroot Biscuits 7 & 8 Years
63 4 x Decorated Arrowroot Biscuits 9 & 10 Years
64 4 x Decorated Arrowroot Biscuits made by child with a **Disability**
65 Plate of Coconut Ice.
66 6 x Chocolate Crackles.

67 Chocolate Cake Iced NOT PACKET CAKE..
68 Novelty Cake soft icing (eg. Birthday or Special occasion cake)

Juvenile Cooking- 10 to 17 Years of Age

PLEASE NOTE: In classes 74 – 76 & 85 – 87 All Decorations must be edible.

69 6 x White Scones not joined 11 – 14 Years
70 6 x White Scones not joined 15 - 17 Years
71 6 x Small Plain Cakes to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml 11 & 12 Years. NOT ICED OR DECORATED
72 6 x Small Plain Cakes to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml 13 & 14 Years. NOT ICED OR DECORATED
73 6 x Small Plain Cakes to be cooked in patty pans without patty papers. Patty pan capacity not to exceed 125ml 15 – 17 Years. NOT ICED OR DECORATED.
74 6 x Small Plain Cakes Decorated .Cake may be made in "muffin" size tin and use patty papers but must not exceed 250ml capacity. 11 & 12 Years.
75 6 x Small Plain Cakes Decorated Cake may be made in "muffin" size tin and use patty papers but must not exceed 250ml capacity. 13 & 14 Years.
76 6 x Small Plain Cakes Decorated Cake may be made in "muffin" size tin and use patty papers but must not exceed 250ml capacity. 15 – 17 Years.
77 6 x Small Plain Cakes made by child with a disability. Cake may be made in "muffin" size tin and use patty papers but must not exceed 250ml capacity.
78 6 x Muffins any variety 11 – 14 Years should be cooked in "muffin" size tin (over 125ml capacity)
79 6 x Muffins any variety 15 - 17 Years should be cooked in "muffin" size tin (over 125ml capacity)
80 6 x Pikelets 11 & 12 Years
81 6 x Pikelets 13 & 14 Years
82 6 x Pikelets 15 – 17 Years
83 Packet Cake any variety 11 – 14 Years
84 Packet Cake any variety 15 -17 Years
85 4 x Decorated Arrowroot Biscuits 11 & 12 Years
86 4 x Decorated Arrowroot Biscuits 13 & 14 Years
87 4 x Decorated Arrowroot Biscuits 15 – 17 Years
88 Plate of Coconut Ice.
89 6 x Chocolate Crackles.
90 Chocolate Cake iced NOT PACKET CAKE. 11 – 14 Years
91 Chocolate Cake iced NOT PACKET CAKE. 15 -17 Years
92 Novelty Cake soft icing (Birthday or Special occasion cake) no fresh cream!
93 4 x Slice any variety not mentioned

State Rich Fruit Cake Competition

Note from the Steward-

The winner of the rich fruit cake section is required to make another cake for the Zone Judging in November and if successful at this level you are required to make another cake for judging at the Sydney Royal Easter Show

Happy Baking!

The following recipe should be used for all entries in Class 10
Entry needs to be presented on ***a foil covered cake board***

INGREDIENTS

250g. Sultanas
250g. Chopped Raisins
250g Currents
125g Chopped Mixed Peel
90g Chopped Red Glazed Cherries
90g.Chopped Blanched Almonds
1/3 cup Sherry or Brandy
60g.Self Raising Flour
250g Plain Flour
½ teaspoon Ground Cloves
¼ teaspoon Grated Nutmeg
½ teaspoon Ground Ginger
250g Butter
250g.Soft Brown Sugar
½ teaspoon Vanilla Essence
½ teaspoon Almond Essence
½ teaspoon Lemon Essence or finely grated lemon rind
4 Large Eggs

METHOD.

Mix together all fruits & nuts & sprinkle with sherry or brandy. Cover & leave for at least 4 hours but preferably overnight.
Sift together the flours & spices. Cream together the butter & sugar with the essence. Add the eggs one at a time beating well after each addition/ then alternately add fruit & flour mixture. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon. Place the mixture into prepared tin no larger than 20cms.and bake in a slow oven 3 ¼ hours. Allow to cool in tin.

To ensure uniformity & depending upon size it is suggested the raisins be snipped into 2-3 pieces, cherries into 4-6 pieces and almonds into 3-4 pieces.