

SECTION 9 / COOKERY

42. RICH FRUIT CAKE COMPETITION - Agricultural Societies Council of NSW

The following recipe is compulsory for all entrants

250g sultanas	1/4 teaspoon grated nutmeg	250g Plain Flour
250g chopped raisons	1/2 teaspoon ground ginger	60g SR Flour
250g currants	1/2 teaspoon ground cloves	4 large Eggs
125g chopped mixed peel	250g butter	1/2 teaspoon almond essence
90g chopped red glace cherries	250g soft brown sugar	1/2 teaspoon vanilla essence
90g chopped blanched almonds	1/2 teaspoon lemon essence or	
1/3 cup sherry or brandy	finely grated lemon rind	

Mix together all the fruits & nuts, sprinkle with sherry or brandy, cover & leave for at least one hour (overnight is preferred).

Sift together the flours & spices. Cream together the butter, sugar & essences.

Add the eggs one at a time, beating well after each addition. Alternately add the fruit & flour mixture, mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared tin no larger than 20cm & bake in a slow oven for approx. three & a half to four hours. Allow to cool in the tin.

NOTE: To ensure uniformity & depending upon the size it is suggested the raisons be snipped into two or three pieces.

WINNERS at Country Shows will receive a cash prize of \$10.00 & will be required to bake a second 'Rich Fruit Cake' in order to compete in a semi-final to be conducted by each of the 14 groups of the Agricultural Societies Council of NSW. The fourteen winners at regional state level will receive a cash prize of \$10.00 & are required to bake a third 'Rich Fruit Cake' for the final judging at the Sydney Royal Easter Show, where the winner will receive a cash prize of \$10.00.

CHAMPION RICH FRUIT CAKE OF THE SHOW: Rosette
2016 BANGALOW SHOW WINNER: LEANNE PRIOR

LAZY DAISY CAKE

Sponsored by Sharon & Nick Rudgley

The following recipe is compulsory to follow in classes 9 & 17.

185g Butter	3/4 cup castor sugar	3 tablespoons milk
3 eggs, beaten	1 3/4 cups SR flour	

1. Cream butter & sugar 2. Gradually add eggs & mix well 3. Add flour & milk alternately - approx 1/3 at a time. Stir gently & thoroughly 4. Place in a greased 20cm round tin.

Bake in moderate oven (180C) for 45 to 60 minutes, depending on your oven. Cool on tea towels.

Ice top of cake only with white icing & decorate using jelly beans to make a daisy or a daisy chain design.

43. SHOW THEME COOKERY CHALLENGE - OPEN & JUNIOR COOKERY

DOUBLE ORANGE CAKE

125g Butter, chopped	1. Coat 21cm Baba cake pan with non-stick spray
1 tblspn grated orange rind	2. Combine all ingredients in a medium bowl & beat until the ingredients are combined. Then, beat on medium speed until mixture is smooth & changed in colour. The mixture may appear to curdle at this stage - don't worry
3/4 cup (165g) castor sugar	3. Pour & spread mixture into prepared Baba tin
2 eggs	4. Bake in a moderate oven for about 40 minutes
1 1/2 cups (225g) SR Flour	5. Stand for 5 minutes before turning out to cool
1/3 cup (80ml) Orange juice	6. Dust cold cake with icing sugar & decorate with real edible flowers
1/2 cup (125ml) milk	

CHAMPION SHOW THEME COOKERY EXHIBIT - Open & Junior Rosette

