

HOME COOKERY

Section HC

Stewards: Nerida Barnsley,
Marilyn Horton, Ruth Chittick

Exhibits to be the product of the exhibitor.

Entries to be delivered on plastic plates.

No ring tins to be used.

No packet cakes allowed.

CAKE CLASSES

1. Rich Fruit Cake; recipe on next page
2. Fruit Cake
3. Boiled Fruit Cake
4. Sultana Cake
5. Gluten Free Cake, any variety
6. Banana Cake, no icing
7. Carrot Cake, lemon icing
8. Chocolate Cake, chocolate icing,
top only. No toppings.
9. Orange Cake, orange icing, top only
10. Plain Butter Cake
11. Lumberjack Cake, cooked in 20cm,
or 8" tin
12. Sponge Sandwich, jam filled, no
icing sugar dusting on top.
13. Cake NOS. May be iced but not
decorated. Name type

SPECIAL CAKE CLASS

14. **Layered Rainbow Cake***

*A round cake with six coloured layers. Layers to be joined with white butter cream. Cake to be finished with a coat of butter cream icing. Decoration optional.

Cake will be cut for judging.

1st Prize \$60 2nd Prize \$30 3rd Prize \$10

HOME COOKERY Cont...

MISCELLANEOUS

15. Christmas Pudding
16. Apple Pie, short crust, two layers
of pastry
17. Apple Pie, Novice exhibitor
18. Plate of Six Lamingtons, 5cm in size
19. Plate of Six Sweet Muffins, cooked
in tins
20. Six Rock Cakes
21. Six Pikelets, not buttered
22. Six pieces of Slice, 3 varieties,
2 of each, must be cooked
23. Plate of Six Plain Biscuits,
2 varieties, 4 of each
24. Plate of Six Plain Scones
25. Plate of Six Patty Cakes, cooked in
tins and not iced
26. Damper
27. Loaf of Bread, handmade
28. Plate of homemade Confectionary,
3 varieties, 2 pieces of each
29. Decorated Cup Cake
30. Cake Topper, fondant

The following recipe is compulsory for all entrants in Home Cookery Class 1.

Sponsored by THE ROYAL AGRICULTURAL SOCIETIES OF NSW.

RICH FRUIT CAKE RECIPE

250gms/8oz Sultanas
250gms/8oz Chopped Raisins
250gms/8oz Currants
125gms/4oz Chopped Mix Peel
90 gms/3oz Red Glace Cherries
90gms/3oz Chopped Blanched Almonds
1/3 Cup Sherry or Brandy
250gms/8oz Plain Flour
60gms/2oz Self Raising Flour
½ tsp Ground Ginger
½ tsp Ground Cloves
¼ tsp Grated Nutmeg
250gms/8oz Butter
250gms/8oz Soft Brown Sugar
½ tsp Almond Essence
½ tsp Vanilla Essence
½ tsp Lemon Essence or Finely Grated Lemon
4 Large Eggs

METHOD

Mix together all the fruits and nuts and sprinkle them with brandy or sherry. Cover them and leave for at least one 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, 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 20cms (8inches), and bake in a slow oven for approximately 3 to 4 hours.

Allow the cake to cool in the tin.

Note: To ensure uniformity, and depending on the size, it is suggested the raisins be chopped into two or three pieces, the cherries into four to six pieces, and the almonds into three and four pieces crosswise.

Winner of Moss Vale goes to Zone Final, date to be announced.

Winner from the Zone goes on to the Royal Easter Show, with the chance to \$50 prize.