

Section 13 COOKING

Steward: Phoebe Watts 0418 657 648

Special Conditions: Entry fee: \$1

- * All exhibits to be presented on disposable paper plates on **Thursday morning 24th April** from 8.30 am to 11.00 am
- * Exhibits made with an all-in-one thermo cooker, food processor, plus blender and mixer (eg Thermomix; ALDI Mistral Thermo Cooker; Ninja Food 8-in-1 etc.) may be entered in any class.
- * Cake mixes are not permitted.
- * **DO NOT use ring tins.**
- * Cakes should be iced **ON TOP ONLY** with no decoration in centre.
- * Exhibits can be donated to the Moree Show Society for sale at the BBQ over the Show time.
- * Any exhibit not collected by 10.30 am on Sunday 27th April, 2025 will be disposed of at the discretion of the Steward.

Hints for show cooking: *not 'rules', as each judge has different ideas*

- Cakes should not have cooking rack marks.
- Texture should be fine with no holes.
- Appearance should be fresh.
- Scones should be spongy and cut with a sharp knife or cutter.

- Class 1 Chocolate Cake - iced on top only
- Class 2 Orange Cake – iced on top only
- Class 3 Carrot Cake – all recipes accepted - iced on top only
- Class 4 Plate of 6 biscuits - 2 varieties
- Class 5 Plate of 6 lamingtons – no filling
- Class 6 Plate of 6 plain scones
- Class 7 Plate of 6 pieces slice - 2 varieties - 3 pieces of each
- Class 8 Plate of three (3) decorated cupcakes, any type, any theme
- Class 9 Plate of four (4) muffins - any type - un-iced – sweet or savoury
- Class 10 Any type of sweet or savoury baked item made using local produce
- Class 11 White Bread – any shape, any style

SPECIAL CLASS: ASC Rich Fruit Cake – set recipe, see next page

PRIZES: First \$5.00 Second: \$3.00

Prize for Classes 3 & 11 donated by

Melinda Atherton [TMix Mastery Thermomix Consultant]



*Ribbon for **Most Successful Exhibitor***

*& prize \$50.00 donated by **Tulloona Ladies***



Champion Exhibit - Ribbon & \$100 Voucher

Most Outstanding Men's Exhibit - \$100 Voucher

both donated by

Phoebe's

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—Moree NSW—

SPECIAL CLASS FRUIT CAKE –
ASC Competition entries only – set recipe, see below



Agricultural Societies Council of NSW

**RICH FRUIT CAKE COMPETITION
RECIPE**

RECIPE

INGREDIENTS:

250g (8 oz) sultanas	250 g (8 oz) plain flour
250 g (8 oz) chopped raisins	60 g (2 oz) self-raising flour
250 g (8 oz) currants	1/2 teaspoon ground ginger
125 g (4 oz) chopped mixed peel	1/4 teaspoon grated nutmeg
90 g (3oz) chopped red glace cherries	1/2 teaspoon ground cloves
90 g (3 oz) chopped blanched almonds	250g (8 oz) soft brown sugar
1/3 cup sherry or brandy	250g (8 oz) butter
1/2 teaspoon lemon essence OR finely grated lemon rind	1/2 teaspoon almond essence
1/2 teaspoon vanilla essence	
4 large eggs	

RECOMMENDED 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, 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 square 20cm x 20cm (8" x 8") tin and bake in a slow oven for approximately 3 1/2 - 4 hours.

Allow the 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 4-6 pieces and almonds crosswise into 3-4 pieces.*

Winners receive \$25 and are eligible to enter the second stage of the competition by baking a second Rich Fruit Cake.