

Cooking

Entry Fee: \$1.00
Prizes: First \$3, Second \$2

All entries **must** be presented along with exhibitor tickets to the pavilion **before 12pm on Friday 5th May 2023**. Provided recipe must be used if included in schedule. All cooking to be presented on white paper plates. Cooking **must** be cooked to stipulated size and kind of tin.

♦ (This class has been selected by the South West Queensland Sub Chamber as an ongoing event. The winner of this class at Wallumbilla will then be required to enter again at the Regional Finals. The winner of the Regional Final will then be required to enter at the RNA in Brisbane in August. Regional and final cake requirements – a 500g cake mixture with approx. 2.25kg of dried fruit using – currants (whole), sultanas and raisins (cut), mixed peel, with cherries and nuts optional. Cake to be baked in a square 25.5cm (10 in) tin approx. internal measurement).

SECTION 10 OPEN

Class

- 1001. 4 Plain Scones
- 1002. 4 Pikelets
- 1003. Sponge Sandwich – joined with jam
- 1004. Chocolate Cake – iced on top only. Must follow recipe provided
- 1005. Date Loaf – cooked in loaf tin
- 1006. Boiled Pumpkin Fruit Cake – not iced. Must follow recipe provided
- 1007. Rich Fruit Cake – uniced – not eligible for champion exhibit ♦
- 1008. Plate of 6 Anzac Biscuits
- 1009. Plate of 6 Jam Drop Biscuits
- 1010. Chocolate Slice – plate of 4 pieces
- 1011. Honey Jumbles

Simplicity Chocolate Cake

(Pool Recipe Book – Page 8 – Yvonne Howard)

1 cup sugar
¾ cup milk
2 eggs
Vanilla to taste
1 cup SR flour sifted with 2 tablespoons cocoa & pinch of salt
3 tablespoons soft butter

Method

Place all ingredients in a basin and beat together hard for 3 to 5 minutes. Bake in moderate oven for 40 minutes.

Boiled Pumpkin Fruit Cake

¼ lb butter	1 ¼ cups sugar
1 pkt mixed fruit – 375g	1 tablespoon golden syrup
1 teaspoon soda	1 cup water
1 cup mashed pumpkin	2 eggs
1 cup plain flour	1 cup SR flour

Method

Put into a saucepan butter, sugar, mixed fruit, golden syrup, soda and water. Bring to boil, simmer for 20 minutes. Allow to cool. Mix in pumpkin, beaten eggs and flour. Cook in a moderate oven for 1 ½ hours.

Champion Exhibit for Open Cooking

SECTION 11 MALES ONLY COOKING

- 1101. Boiled Fruit Cake – must follow recipe provided
- 1102. Any Packet Cake – iced on top only
- 1103. 6 Anzac Biscuits

Boiled Fruit Cake

5 oz (155g) butter or margarine	2 eggs
1 cup (250ml) water	1 cup (125g) plain flour
1 cup (250g) sugar	1 ¼ cups (155g) SR flour
1 pkt mixed fruit (12oz/375g)	1 tablespoon rum
1 teaspoon bicarb soda	

Method

Place in saucepan butter, sugar, fruit, water, spice and soda. Bring to boil and simmer gently for 10 minutes. Cool. Lightly beat eggs and add to mixture along with rum. Sift flours three times and add to the fruit mixture. Bake in an 8" (20cm) round / square tin in a moderately slow oven (160°/ 325F) for approximately 1 ½ hours or until cooked when tested.

Champion Exhibit for Males Only Cooking

Hint

To achieve a smooth top in fruitcake, pat mixture with wet hand before putting in oven.

SECTION 12 15 YEARS AND UNDER

Class

- 1201. 6 Jam Drops
- 1202. Packet Cake – any variety – iced on top only
- 1203. 4 Milk Arrowroot Biscuits – iced and decorated

SECTION 13 12 YEARS AND UNDER

Class

- 1301. 4 Milk Arrowroot Biscuits – iced and decorated
- 1302. 4 Patty Cakes – icing on top only – no decorations
- 1303. 6 Jam Drops

SECTION 14 7 YEARS AND UNDER

Class

- 1401. 6 Chocolate Chip Biscuits
- 1402. 4 Patty Cakes – icing on top only – no decorations
- 1403. 4 Milk Arrowroot biscuits – iced and decorated

Champion Exhibit for Children Cooking

SECTION 15 PERSON WITH A DISABILITY

Class

- 1501. Chocolate Cake – recipe provided – iced on top only
- 1502. 6 Jam Drops

Champion Exhibit for Person with a Disability Cooking

SECTION 16

PRESERVES

All jars to have twist lids

Class

- 1601. 1 Bottle of Jam – any variety
- 1602. 1 Bottle of Relish – any variety
- 1603. 1 Bottle of Butter – any variety

Champion Preserve Exhibit

SECTION 17

CONFECTIONERY

Class

- 1701. Fudge – any variety. Plate of 4 pieces
- 1702. Coconut Ice – any variety. Plate of 4 pieces
- 1703. Any other. Plate of 4 pieces

Champion Confectionery Exhibit

SECTION 18

DECORATED CAKE

Class

- 1801. Decorate cupcake – any variety
- 1802. Decorate cake – any variety

Champion Decorated Cake Exhibit