

COOKING

Enquiries to: Melissa McDonald 0410 146 272

**Entry forms to be submitted by 7:00 pm Thursday 8th July.
Exhibits to be in the hands of the steward at the Showground
between 7:00 am and 8:30 am Saturday 9th July
Judging will commence at 9:00 am**

PLEASE NOTE:

Exhibits to be covered by CLEAR plastic bag tied with a twist tie or plastic wrap ONLY.

Packet mixtures *not* to be used, unless specified.

Exhibits to be un-iced unless specified.

Set ingredients and sizes must be used where specified.

Exhibits (except novelty section) will be cut open and displayed at the Judge's discretion.

Exhibits to be collected from the Stewards **AT 4:00pm ONLY on Saturday 10th July**

Uncollected exhibits will be sold, proceeds to the Show Society.

GROUP 1 YEAST GOODS (HAND KNEADED ONLY)

Class 1200 Plain white loaf

Class 1201 Wholemeal loaf

Class 1202 Gluten free loaf

Class 1203 Other bread

Class 1215 Cheese bread

GROUP 2 MACHINE MADE BREAD

Class 1204 Plain white loaf

Class 1205 Wholemeal loaf

Class 1206 Other bread

GROUP 3 GENERAL SECTION

Class 1207 Sweet slice (6)

Class 1208 Muffins, wholemeal (6)

Class 1209 Muffins, fruit (6)

Class 1210 Muffins, savoury (6)

Class 1211 Scones, plain (6)

Class 1212 Scones, pumpkin (6)

Class 1213 Gluten free cake

Class 1214 Biscuits, 4 distinct varieties, (3 ea)

- Class 1216 Three Veg Chocolate Cake Set Recipe (see below)
- Class 1217 Carrot cake
- Class 1218 Chocolate cake
- Class 1219 Sponge sandwich, 18 or 20cm diameter
- Class 1220 Lamingtons (6)
- Class 1221 Boiled fruit cake
- Class 1222 Shortbread (6)
- Class 1223 Gingerbread people, iced (6)
- Class 1224 Packet mix cake, any type
- Class 1225 Any other cake—winning recipe may be used in 2010 Class 1216

GROUP 4 NOVELTY SECTION

- Class 1226 Decorated small cakes (6)
- Class 1227 Decorated cake for special occasion - Theme - Bush Wedding
- Class 1228 Decorated novelty cake for child
- Class 1229 Novelty bread/pastry
- Class 1230 Cattlemen's Smoko (3 various items)

GROUP 5 CONFECTIONERY

- Class 1231 Plain toffees in patty papers (6)
- Class 1232 Butterscotch pieces (6)
- Class 1233 Coconut ice (6)
- Class 1234 Chocolate fudge (6)

GROUP 6 MICROWAVE

- Class 1240 Any cake (may be iced) - winning recipe may be used in 2011
- Class 1241 Banana and Walnut Cake Set Recipe (see below)
- Class 1242 Almond brittle

GROUP 7 PASTRY

- Class 1243 Plate of 3 Sweet
- Class 1244 Plate of 3 Savory

Cooking Trophies
Most Successful Exhibitor
'Champion Cake of the Show'

Set Recipe
Class 1216

Three Veg Chocolate Cake

Ingredients

125g unsalted butter
1/2 cup brown sugar
1 egg
1/2 cup cold cooked mashed pumpkin
1/2 cup cold cooked mashed sweet potato
1 medium grated zucchini
1 tblsp golden syrup
3 tsps finely grated orange rind
1/3 cup orange juice
1 1/2 cups self-raising flour
1 tsp bicarbonate soda
2 tblsp cocoa powder
Chopped walnuts to decorate

125g unsalted butter
1 1/2 cups icing sugar
2 tblsp cocoa powder

Method

Grease a deep 23cm round cake pan. Line base and sides
Beat butter and sugar with electric mixer until light and creamy
Beat in egg, pumpkin, potato, zucchini, syrup, rind and juice. Transfer to large bowl
Add combined sifted flour, soda and cocoa. Stir. Spoon into pan.
Cook in a moderate oven (180C) for about 45 minutes. Stand for 5 minutes, then cool on a wire rack.
To make frosting, beat butter with an electric mixer until light and fluffy.
Add icing sugar 1/2 cup at a time. Beat on a low speed until combined.
Add cocoa. Beat until smooth.
Spread frosting over cold cake. Decorate with chopped nuts.

Set Recipe Class 1241

Microwave Banana and Walnut Cake

Ingredients

- Melted butter, to grease
- 125g butter, chopped, softened
- 155g (3/4 cup, firmly packed) brown sugar
- 2 eggs, at room temperature
- 3 large overripe bananas, mashed
- 200g (1 1/2 cups) self-raising flour, sifted
- 160ml (2/3 cup) milk
- 70g (2/3 cup) walnut halves, coarsely chopped

- 195g (1 1/4 cups) pure icing sugar, sifted
- 2-3 tbs fresh lemon juice
- 70g (1/4 cup) finely chopped walnut halves

Method

Brush a 1.75L (7-cup) capacity microwave-safe plastic ring cake pan with melted butter to grease.

Use an electric beater to beat together the butter and sugar in a large bowl until pale and creamy.

Add the eggs, 1 at a time, beating well after each addition until combined. Stir in the banana.

Stir in half the flour and milk until just combined. Repeat with remaining flour and milk. Add the walnuts and stir until combined. Spoon into prepared pan and smooth the surface.

Place on a microwave-safe rack or upturned plate and cook, uncovered, on Medium/500watts/50% for 14 minutes or until a skewer inserted into centre of cake comes out clean (it will be a little sticky on top). Set aside in the pan for 3 minutes. Turn onto a plate and set aside for 30 minutes to cool.

To make icing, place icing sugar in a microwave-safe bowl. Gradually add lemon juice, stirring until a firm paste forms. Heat, uncovered, on High/800watts/100% for 30-45 seconds or until runny. Pour icing over cake and sprinkle with walnuts. Set aside for 10 minutes to set. Cut into slices to serve.