

Section: O - COOKING

**Entry Forms To: Show Recorder, P.O. Box 22 Gidgegannup 6083.
By Wednesday 18th October 2017**

Entry Fee: \$1.00 Class Prizes: 1st \$5.00 2nd \$3.00 3rd Card Only (UES)

Exhibits to be staged 11am—5.30pm on pre-show Friday for 6.30pm judging.

NOTE: _____

SECTION PRIZE: Trophy for Most Points sponsored by CWA Gidgegannup

**GROUP PRIZES: Best Exhibit in each Group (O1 to O3), GAS Sash &
\$10.00 donated by R D Walsh**

GROUP: O1 BREAD

CLASSES:

- O101 Bread, Wholemeal or Multigrain
- O102 Bread, White
- O103 Bread Machine Made, (Name Variety)
- O104 Bread, Sweet
- O105 Bread, Savoury
- O106 Bread Rolls (6)
- O107 Bread Gluten Free, (Name Variety)

GROUP: O2 OPEN COOKING

CLASSES:

- O201 Scones, Plain (6)
- O202 Scones, Savoury (6)
- O203 Scones, Fruit (6)
- O204 Slice, 2 Varieties (2 of Each)
- O205 Cake, Ginger, Uniced
- O206 Cake, Chocolate, Iced (Not Sponge)
- O207 Cake, Orange, Loaf, Iced
- O208 Cake, Carrot, Uniced
- O209 Cake, Boiled Fruit, Uniced
- O210 Cake, Gluten Free (Name Flour Used)
- O211 Cake, Sponge, Sandwich (Without Custard Powder & Unfilled)
- O212 Cup Cakes, 4 (Each decorated differently)
- O213 Loaf, NES (Name Variety)
- O214 Muffins, AV (3) (Name Variety)
- O215 Pie, Apple
- O216 Pie, AOV (Name Variety)
- O217 Banana Bread, Loaf

GROUP O3: CAKE DECORATING

CLASSES:

- O301 Special Occasion Cake
- O302 Article From Moulded Fondant

GROUP: O4 GIDGEGANNUP SHOW CAKE

GROUP PRIZE: Best Exhibit: GAS Sash

CLASS PRIZES: 1st \$25.00 2nd \$15.00 3rd \$10.00

Prize Money donated by Mrs E. Caine, Grace Cosmetics

CLASS: O401 Show Cake (Grandma's Christmas Cake - Specific Recipe)

INGREDIENTS

1 cup (160g) raisins	1 teaspoon vanilla extract
2 ¼ cups (306g) sultanas	300g butter, softened and chopped
¾ cup (120g) currants	1 ¼ cup (220g) brown sugar
1 cup (140g) slivered almonds	4 eggs
1 cup (140g) chopped dates	2 ¼ cups (335g) plain flour
¾ cup (180ml) brandy	¼ teaspoon bicarbonate of (baking) soda
1 teaspoon ground cinnamon	¼ cup blanched almonds
¼ teaspoon ground nutmeg	

METHOD

- Place the raisins, sultanas, currants, almonds, dates, brandy, cinnamon, nutmeg and vanilla in a bowl, mix well, cover and soak for 6–8 hours or overnight. Preheat oven to 150°C (300°F).
- Place butter and sugar in the bowl of an electric mixer and beat for 8–10 minutes or until light and creamy. Add the eggs, one at a time, and beat well after each addition. Sift flour and bicarbonate of soda over the fruit mixture and mix well, ensuring all the fruit is coated in flour. Add the butter mixture and stir to combine well.
- Spoon into prepared 22cm-round cake tin double lined with non-stick baking paper. Press the almonds around the edge of the cake to decorate. Bake for 3 hours 10 min or until cooked when tested with a skewer. While hot, splash cake with Brandy. Allow to cool in the tin.