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AGRICULTURAL SOCIETIES COUNCIL OF SA INC

Rich Fruit Cake

Championship

Proudly Sponsored by Sunbeam Foods Pty Ltd and Angroves Brandy

**SEMI FINAL to be held at the LIPSON SHOW**

**01 OCTOBER, 2011**

**PRIZES: First \$60, Second \$25, Third \$10**      **NO ENTRY FEE**

Winner eligible to compete in State Final to be held at the ROYAL ADELAIDE SHOW, 2012

Prizes – First \$250, Second \$100, Third \$50

**RECIPE TO BE USED (Cake not to be iced)**

Angas Park products to be used where possible

**ONE ENTRY PER PERSON**

**INGREDIENTS:** 250gm butter, 250gm dark brown sugar, 6 eggs, 250gm sultanas, 250gm raisins, 200gm currants, 100gm dates, 60gm chopped red glace cherries, 60gm mixed peel, 60gm chopped almonds, 375gm plain flour, 1 teaspoon baking powder, 1 teaspoon mixed spice, 200ml sherry or brandy.

**METHOD:** Mix together all fruits and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream together butter and sugar. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and the flour and lastly the chopped nuts. Mix thoroughly. Place mixture into a prepared 19cm-22cm square tin and bake in a slow oven for approximately 3-3 1/2 hours.

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GENOA CAKE

CHAMPIONSHIP

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**SEMI FINAL to be held at the LIPSON SHOW**

**01 OCTOBER 2011**

**PRIZES: First \$60, Second \$25, Third \$10**      **No Entry fee**

**EXHIBITORS to use OWN RECIPE**

Cake NOT to be iced. Size and shape optional – no recipe need accompany exhibit.

Winner eligible to complete in the State Final to be held at the Royal Adelaide Show, 2012

Prizes – First \$200, Second \$75, Third \$40

**HINTS FOR THE ABOVE COMPETITION: FRUIT CAKE AND GENOA CAKE COMPETITION**

1. Cake should be cooked evenly all over – top, bottom and sides should be of an even colour.
2. Cake must be well cooked right through – no damp or soggy patches.
3. Fruit should be moist and clean.
4. Cake should be of a good even shape.
5. Points to be deducted for: Cake rack marks, burnt edges, pieces of paper, or foil which were not removed properly from cake, marks on cake from careless removal of paper.
6. All cakes to be cut by Judge.
7. POINTS TO BE ALLOCATED AS FOLLOWS:

APPEARANCE	20 points	EVEN COOKING	10 points
TEXTURE	10 points	FLAVOUR	10 points

**ONLY ONE ENTRY PER PERSON**

Regional semi final dates– Lipson 2011, Wudinna 2012

Yallunda Flat 2013, Cleve 2014, Whyalla 2015