

SECTION CO – COOKERY

Proudly Supported by Choices Flooring by Kym Woolford

CONVENOR – *Barb Davies 0408 837 177*

ENTRY FEE: 50 c 1st \$5.00 2nd \$3.00 3rd Third prize to be recognised

Most Points & Champion Exhibit Certificates awarded**All entries to be in new clear plastic bags
NO PACKET MIX UNLESS SPECIFIED**

Class:	Event:	Class:	Event:
1	Swiss roll, jam filled no ends cut	11	Baked slices, sweet, 2 varieties, 2 of each 7cm x 4cm
2	Banana cake—baked in log tin- Chocolate icing	12	5 Anzac biscuits
3	Chocolate cake—baked in log tin—iced	13	3 Sweet muffins no paper cases and baked in muffin tray— standard size
4	Carrot cake—baked in log tin—iced (recipe supplied below)	14	3 savoury muffins no paper cases and baked in muffin tray— standrad size
5	Your favourite cake—name type of cake	15	5 Plain Scones 5cm diameter (own recipe)
6	Sultana Cake 20cm square—un-iced	16	1 loaf Bread, machine made
7	Dark fruit cake 20cm square—un-iced	17	Jubilee loaf— Iced
8	1 quiche any variety	18	Men's Chocolate cake 20cm round iced Restricted to male cooks only
9	4 Sausage Rolls 8 cmj	19	Fruit and nut loaf in a cylindrical tin
10	4 small pasties	20	5 Savoury Scones—refer Page 22

Class 4. Carrot cake Recipe using Olive Oil.

2 cups sugar, 1½ cups olive oil,
 3 cups coarsely grated carrot, 4 eggs
 2 cups plain flour, 2 teaspoons bi-carb soda
 2 teaspoons cinnamon, 1 teaspoon vanilla essence
 ½cup chopped walnuts, 1 teaspoon salt

METHOD:

Preheat oven to 170°C, grease and line 2 log or loaf tins. In a large bowl, beat together the sugar and oil until thoroughly mixed. Add the carrot and eggs, continuing to beat well. Sift flour, soda, salt and cinnamon into the carrot mixture. Add the vanilla and walnuts. Pour mixture into tins and bake 1 hour. Top with cream cheese frosting when cold.