

SECTION H – BAKERY

For Amateurs only

Steward: Marcelle Howe 0427 181 966

**Entries Close: Entries Close: Online entries Midnight Friday 16th October
Paper entries 1.00 pm Thursday 15th October**

All exhibits MUST be in place by 8.30 am on Show day.

Judging COMMENCES at 9.00 am

Exhibitors are responsible for their own exhibit after 4.30pm

No Entry Fee, no Prize money

TROPHIES: All trophies cash prizes

KOJONUP COUNTRY KITCHEN Most points Bakery

PRESIDENT'S TROPHY Points will carry for this trophy

Exhibitors must provide clear plastic bags for their own exhibits.

Cakes to be unfilled and un-iced unless otherwise specified.

All fruit cakes to be baked in 16 cm – 26 cm (7" to 10") tins.

All Classes to be labelled with Class and type – e.g. Class 10: Chocolate Cake, not iced

Class 301 Decorated Fruit Cake

Class 302 Lumberjack Cake

Lumberjack Cake

Combine -

2 Granny Smith apples, peeled, cored, finely chopped

1 cup boiling water

185gm chopped dates

*1 teaspoon bicarb soda **allow mixture to cool***

125gm margarine

1 cup white sugar

1 egg

1 teaspoon vanilla

1 and 1/2 cup plain Flour

Cream margarine and sugar until light and fluffy; add egg and vanilla; beat well.

Sift flour, beat into creamed mixture alternatively with cooled fruit mixture.

Pour mixture into a deep greased and lined 23cm round tin.

Bake in moderate oven 1 hour 10 minutes or until cooked when tested.

Combine extra 60gm margarine

1/2 cup brown sugar

1/3 cup milk

60gm shredded long coconut

in a pan; stir over low heat until margarine and sugar have melted.

Spread coconut mixture over hot cake; bake a further 20 minutes or until topping is golden brown.

Class 303 Light Fruit Cake (sultanas and cherries only)
Class 304 Dark Fruit Cake
Class 305 Savoury Biscuits, 6 small, any variety
Class 306 Shortbread
Class 307 Nut or fruit loaf, suitable buttering
Class 308 Lemon/Orange Cake, baked in loaf tin
Class 309 Vegetable Cake
Class 310 Chocolate Cake, not iced
Class 311 Sponge Sandwich, no filling, no butter, any variety
Class 312 Small Cakes, 6 plain
Class 313 Scones, 6 plain
Class 314 Scones, 6 any other variety (e.g. Pumpkin, Fruit)
Class 315 Sweet slice, 6 pieces, one variety
Class 316 Unbaked slice, 6 pieces, one variety
Class 317 Biscuits, 6 one variety, fancy, open
Class 318 Loaf of sourdough bread, any variety, to be at least 12 hours old
Class 319 Loaf of bread made by hand, any variety, to be at least 12 hours old
Class 320 Loaf of bread, machine made, any variety, to be at least 12 hours old
Class 321 "Something to serve with Coffee" limit 6 one variety
Class 322 Gluten free cake

