

SECTION L Cookery

CHIEF STEWARD: MRS JOANNE HARRIS

ASSISTANT STEWARD: MRS MELISSA SUTHERLAND

First Prize: \$7.00

Second Prize: \$5.00

Entry Fee: \$1.00

- Presentation is everything
- No cake to be iced unless stipulated
- No cooking to be done on day of judging
- No novelty tins allowed
- Not packet mixes unless otherwise stated
- No more than three entries per class
- All entries should be displayed on white paper plates
- Cupcakes are not to be muffin size
- No paper to be left on the base of the cake
- No cake cooling rack marks, placing a tea towel on the rack will eliminate marks

LOAF TINS: Approx size of 8cm x 20cm

COOKIE: Dropped from spoon and can be pressed

BISCUIT: Pressed or rolled

Entries to be submitted between 9am & 1pm on Friday 16th August 2024

No Late Entries will be accepted

COOKERY

Class 248 Scones, six

Class 249 Pumpkin Scones, six

Class 250 Chocolate, Coffee or Ginger Sandwich, 20cm tins

Class 251 Sponge Sandwich, without filling, 20cm, no custard powder

Class 252 Sponge Sandwich, without filling, 20cm, with custard powder

Class 253 Swiss Roll, jam filling, no sugar dusting, do not trim

Class 254 Orange Cake, baked in a loaf tin

Class 255 Chocolate Cake, iced, icing only ie no coconut or sprinkles etc

Class 256 Carrot Cake, iced, icing only ie no coconut or sprinkles etc

Class 257 Lamingtons, six, 4cm square

Class 258 Cake, Gluten Free

Class 259 Cake, not mentioned

Class 260 Pumpkin Fruit Cake

Class 261 Cream Puffs, six, unfilled

Class 262 Meringues, six, not decorated

Class 263 Shortbread, no sugar dusting

Class 264 Collection of Biscuits, 2 distinct, 4 of each

Class 265 Collection of Cookies, 2 distinct, 4 of each

Class 266 Slice of your choice, 6 pieces

Class 267 Fruit Cake

Class 268 Decorated Cup Cakes, three

Class 269 Child's Birthday Cake - decorated

Class 270 Decorated Cake any, decorated (Christmas, Birthday, Celebration)

Class 271 BLOKES ONLY, Man Cake, any, your choice

Class 272 BLOKES ONLY, Man Cake, any, packet mix

Class 273 Packet Mix Cake, any type, no icing

Class 274 Packet Mix Cake, any type, Gluten Free, no icing

Class 275 Packet Mix Cake, any type, iced

Class 276 Packet Mix Cake, any type, Gluten Free, iced

Class 277 Bread Maker, White, one loaf

Class 278 Bread Maker, White Gluten Free, one loaf

Class 279 Bread Maker, Wholemeal, one loaf

Class 280 Bread Maker, Wholemeal Gluten Free, one loaf
Class 281 Bread Maker, Multigrain, one loaf
Class 282 Bread Maker, Multigrain Gluten Free, one loaf
Class 283 Bread Maker, Savoury or Sweet, one loaf
Class 284 Bread other than bread maker, white, one loaf
Class 285 Bread other than bread maker, wholemeal, one loaf
Class 286 Bread other than bread maker, sourdough, one loaf
Class 287 Bread Rolls, white, six
Class 288 Muffins, savoury, six
Class 289 Muffins, sweet, six
Class 290 Confectionary, any
Class 291 Set Recipe, see page 25

Most Points in Cookery
Trophy Donated by Irene Mills
Outstanding Exhibit – Cookery

Set Recipe for Class number 291

100-year-old Anzac biscuit recipe

1 ¼ cups of plain flour, sifted
1 cup Rolled Oats
½ cup caster sugar
¾ cup desiccated coconut

150g unsalted butter, chopped
2 tablespoons golden syrup
1½ tablespoons boiling water
½ teaspoon bicarb soda

Directions for this Anzac biscuit recipe:

Preheat oven to 170°C.

Place the flour, oats, sugar and coconut in a large bowl and stir to combine.

In a small saucepan place the golden syrup and butter and stir over low heat until the butter has fully melted.

Mix the bicarb soda with 1½ tablespoons boiling water and add to the golden syrup mixture. It will bubble whilst you are stirring together so remove from the heat.

Pour into the dry ingredients and mix together until fully combined. Roll tablespoonfuls of mixture into balls and place on baking trays lined with non-stick baking paper, pressing down on the tops to flatten slightly.

Bake for 12 minutes or until golden brown.