

STEWARDS : Rebecca Dean & Rebecca Dreghorn

PRIZES : 1st \$2, 2nd \$1 (no entry fee)

TROPHIES : J & B DRUMMOND TROPHY – Most points in Section H
YARRUMBA SERVICE STATION TROPHY – Runner-up to above

SPONSOR : 2 HAVENS

SPECIAL REGULATIONS & JUDGING GUIDELINES.

- All exhibits must be on **plain white disposable plates** (unless otherwise specified).
- Cakes not to be iced, unless stipulated.
- All sponges to be in round 20cm tins. No entries to be put on racks.
- Packet mixtures may not be used for cakes or pastry items.
- Scones to be cut with straight edge cutter, not crinkle edged. To be cut, not dropped.
- Biscuits may be cut, rolled or dropped. Cookies are dropped.
- Muffins and small decorated cakes must be removed from paper cases.

CLASSES

BAKING

1. White Bread, bread maker
2. Wholemeal Bread, bread maker
3. Bread, any other variety, including sour dough, flat bread (4), fruit bread
4. Crumpets, 4, including sourdough crumpets
5. Fruit Scones, 6
6. Plain Scones, 6
7. Pumpkin Scones, 6
8. Sweet Muffins, 4
9. Savoury Muffins, 4
10. Pikelets, 6
11. Shortbread, no sugar dusting, 4 pieces
12. Fruit & Nut Loaf
13. Boiled Fruit Cake, un-iced
14. Banana Cake, un-iced,
15. Carrot Cake, un-iced
16. Orange Cake, un-iced **See recipe for BEST ORANGE CAKE Special Competition**

17. Chocolate Cake, un-iced
18. Mud Cake, chocolate iced
19. Vanilla Sponge, un-iced, 20cm
20. Anzac Biscuits – Plate of 6
21. Lamingtons, 4
22. Slices, any one variety, 4 pieces
23. Biscuits, any one variety, 4 pieces
24. Biscuits, filled, 4 pieces **See recipe for BEST MONTE CARLO Special Competition**
25. Apple Pie, short crust pastry, presented in dish
26. Sausage rolls, homemade sausage mixture, 6
27. Gluten Free Cake – any variety, un-iced
28. Any cake, not otherwise mentioned

DECORATING - (See Cooking Competition page for "Cake Queen" details)

29. Small cakes, decorated differently, 4
30. Decorated cake, major icing fondant or moulded chocolate, cake moulds allowed, judged on decoration
31. Decorated cake, major icing butter-cream, cake moulds allowed, judged on decoration
32. Any cake, decorated to illustrate "Wildflowers"

SPECIAL COMPETITIONS

33. **City of Greater Geraldton Employees only:** "Decorated Chocolate Cake"
34. 2018 **Man Cake Competition** "CARROT CAKE"

The entry judged 'MOST OUTSTANDING '

from the Decorating Category in Section H : Cooking

(Classes 29 – 32) will be crowned

2018 CAKE QUEEN

Classes 30 and 31 are judged on decoration only.



Cake moulds such as upside-down cake tins, plastic ice-cream containers,
foam shapes may be used as the base for your decoration.



CONGRATULATIONS to 2017 Special Competition Winners

CAKE QUEEN - Janine Crudeli

MAN CAKE - Steve Rowe

CGG EMPLOYEES "Best Orange Cake" - Tarleah Thomas

MONTE CARLO BISCUITS



INGREDIENTS

185 g unsalted butter, softened
1 teaspoon vanilla essence
½ cup firmly packed light brown sugar
1 egg
1 ¼ cups S. R. Flour
¾ cup plain flour
½ cup desiccated coconut
½ cup raspberry jam (conserve)

Cream Filling

60 g unsalted butter, softened
120 g icing sugar
½ teaspoon vanilla essence
2 teaspoons milk

METHOD

1. Preheat oven to 180° C. Grease oven trays.
2. Beat butter, vanilla and sugar in a small bowl with electric beater until light and fluffy. Add egg, beat until combined. Stir in sifted flours and coconut.
3. Shape level teaspoons of dough into oval shape; place about 4 cm apart on trays. Rough surface with a fork.
4. Bake biscuits about 12 minutes. Cool on trays.
5. Meanwhile make cream filling.
6. Place ½ teaspoon each of jam and cream filling in centre of half the biscuits; top with remaining biscuits, gently press together.

Cream filling

Beat butter and sugar in small bowl with electric mixer until light and fluffy. Beat in vanilla and milk.

Makes 50



INGREDIENTS

90 g butter
1 teaspoon grated orange rind
3 tablespoons orange juice
½ cup water
3 eggs
¾ cup sugar
1¼ cups SR flour

ORANGE CAKE

METHOD

1. Put butter, orange rind, orange juice and water in saucepan. Stir until butter has melted.
2. Beat eggs and sugar until thick and creamy.
3. Fold sifted flour into egg mixture. Add hot liquid. Fold in lightly.
4. Pour into greased deep 20cm round cake tin, which has been lined with kitchen paper.
5. Bake in moderate oven 35 to 40 mins.
6. Turn onto wire rack to cool with top up to prevent rack marks on top of cake.