

AGRICULTURAL SOCIETIES COUNCIL OF SA
RICH FRUIT CAKE & GENOA CAKE CHAMPIONSHIP
SOUTHERN COUNTRY SHOWS ASSOCIATION SEMI-FINALS

to be held at the

Yankalilla Show

on

SATURDAY 5th October 2019

COOKERY STEWARD: Glenys White, phone 0418 988 852

FREE ENTRY: 1 ENTRY PER EXHIBITOR

Entries close: 5:00pm, Wednesday, 2nd October, 2019

Entries to Indoor Convenor :

Nicole Filsell, 6 Seaman Court, McLaren Vale 5171

Phone: 0448 868 143

Email: entriesYankalillaShow@gmail.com

**Entry forms available in the Murray Bridge Show Book or from the Show's website –
www.yankshow.com**

Fruit Cake and Genoa Cake exhibits **will be accepted on Saturday
up to 9.00am** for judging and not to be removed until 4:00pm Saturday

OPEN JUDGING TO BE HELD ON SATURDAY AT 11:00 AM

RICH FRUIT CAKE CHAMPIONSHIP

(Recipe to be used – Cake not to be iced)

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

Prize money: First-\$60, Second-\$25, Third-\$10

INGREDIENTS	METHOD
250 grams sultanas	<ul style="list-style-type: none"> • 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 alternatively add the fruit and flour and lastly the chopped nuts. • Mix thoroughly. • Place mixture into a prepared square tin (APPROX. 19-22 cm IN SIZE). • Bake in a slow oven for approx. 3 – 3 1/2 hours.
250 grams raisins	
200 grams currants	
100 grams dates	
60 grams chopped red glace cherries	
60 grams mixed peel	
200 ml sherry or brandy	
375 grams plain flour	
1 teaspoon baking powder	
1 teaspoon mixed spice	
250 grams Butter	
250 Grams Dark Brown Sugar	
6 eggs	
60 grams chopped almonds	

Sponsored by SUNBEAM

**Winner eligible to compete in the State Final to be held at the
2020 ROYAL ADELAIDE SHOW.**

PRIZES: FIRST - \$250, SECOND - \$100, THIRD - \$50