

Schedule

SECTION 1 – BAKING

Entries are eligible to go to State Competition in this Section

List of ingredients MUST be attached to each entry.

Class 1	Sultana Cake	
Class 2	Mud Cake	Iced
Class 3	Date Loaf	
Class 4	Any other Cake not mentioned	Can be packet cake.
Class 5	Shortbread	
Class 6	Choc Cherry Muffins – set recipe	5 muffins
Class 7	Brownie (no nuts)	
Class 8	Any other Slice not mentioned	
Class 9	Melting moments – butter cream filling	5 biscuits
Class 10	Product of the Year – set recipe below	Round tin

Chocolate Cherry Muffins

Ingredients

½ cup coconut flour	½ cup tapioca flour
½ cup sugar	½ cup cocoa powder
½ teaspoon baking soda	½ teaspoon baking powder
3 eggs, whisked	1 cup applesauce
½ cup melted coconut oil	1 teaspoon vanilla
½ cup dark chocolate chips	2/3 cups sliced cherries (Fresh or use 1 tin)

Method

1. Preheat oven to 180 C. Prepare 12 muffin tray.
2. Mix together all dry ingredients in a medium bowl
3. In a large bowl which together eggs, apple sauce, coconut oil, and vanilla
4. Add dry ingredients to wet and mix together until well mixed
5. Fold in chocolate chips and cherries
6. Use an ice cream scope to scoop mixture into muffin tins. Should make 11
7. Bake for 30 minutes
8. Cool in tray then carefully turn out.

Can be frozen.

Pumpkin Fruit Cake

Ingredients: - 1 cup warm mashed pumpkin, 1 small cup sugar, 2 cups SR Flour, 2 eggs, 125g Butter, 2 tablespoons golden syrup, 250g packet dried mixed fruit, and a pinch of salt.

Method: - Line a round 22cm cake tin, Preheat oven to 180°.

Beat Pumpkin, sugar, and butter for a few minutes. Add syrup and beat until creamy.

Add eggs, flour and fruit. Pour into 22cm cake tin and bake in a moderate oven for 1.5 hours.

Source – Best Recipes.com.au This is tried and tested and handed down from a mother.

SECTION 2 – PRESERVES

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Jars to be 350 - 375 mls (must be within this size range). All jars to be labelled on the side with the Name of the preserve and the list of ingredients. Please use clean skin jars with plain /decorated lids. NO branding must be visible ie: Cottees.

Class 1	Jam	Any variety
Class 2	Marmalade	Must contain citrus
Class 3	Sweet Mustard Pickles	
Class 4	Chutney – any	
Class 5	Tomato Relish	Can be green or ripe.
Class 6	Relish – any other	
Class 7	Apple Jelly	
Class 8	Product of the year – Pumpkin and Apricot Jam	