

**AGRICULTURAL SOCIETIES COUNCIL OF S.A.
RICH FRUIT CAKE CHAMPIONSHIP**

**Sponsored by
SUNBEAM**

**Entries to the Secretary,
Mannum Show Society, PO Box 244, Mannum 5238**

Closing Date: February 29th, 2012

**FREE ENTRY: ONE ENTRY PER EXHIBITOR
PHONE ENTRIES ACCEPTED, LATE ENTRIES WILL NOT BE
ACCEPTED AND WILL BE RETURNED.**

**CENTRAL DISTRICTS SHOWS ASSOC. SEMI FINAL
to be held at the**

Mannum Show on Saturday, March 3rd 2012

PRIZES: First \$60; Second \$25; Third \$10.

<p>Winner eligible to compete in the State Final to be held at the ROYAL ADELAIDE SHOW, 2011 Prizes: First \$250; Second \$100; Third \$50.</p>
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(Recipe to be used - Cake not to be iced)

**SUNBEAM PRODUCTS TO BE USED WHERE
POSSIBLE
INGREDIENTS**

250g Butter	200g Currants
60g Chopped Red Glace Cherries	1 teaspoon Mixed Spice
250g Dark Brown Sugar	200ml Sherry or Brandy
60g Mixed Peel	100g Dates
6 Eggs	250g Raisins
60g Chopped Almonds	1 teaspoon Baking Powder
250g Sultanas	375g Plain Flour

METHOD: Chop fruits, 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 alternately add the fruit and flour and lastly the chopped nuts. Mix thoroughly. Place mixture into a prepared square tin (approx. 19-22cm in size). Bake in a slow oven for approx. 3-3.5 hours.

NOTE: Fruit should be cut to the size of currants.

HINTS FOR ABOVE COMPETITIONS:

1. Cakes should be cooked evenly all over – top, bottom and sides should be of even colour. Points to be deducted for uneven cooking.
2. Cakes must be well cooked right through – no damp or soggy patches.
3. Fruit should be evenly distributed throughout cake.
4. Fruit should be moist and clean.
5. Cake should be of a good even shape.
6. Points to be deducted for – cake rack marks, burnt edges, pieces of paper or foil which were not removed properly from cake, marks on cake from careless removal of paper.
7. All cakes will be cut by the judge.
8. Points to be allocated as follows: Appearance - 20 points, Cooking – 10 points, Texture – 10 points, Flavour – 10 Points.