

SECTION K – COOKING

Steward: Mrs. Dana CALDWELL, Mobile 0439 596 119

PAPER ENTRIES CLOSE 4pm THURSDAY 2nd NOVEMBER 2023

ONLINE ENTRIES CLOSE 4pm MONDAY 6th NOVEMBER 2023

www.dinninupshow.com.au

NO EXHIBITS ACCEPTED AFTER 8.30am

PLEASE READ THIS CAREFULLY

- All exhibits to be delivered on Show morning
- The Society will supply paper plates and clear plastic covers for all Exhibits.
- Light Fruit Cakes need to have cherries included in fruit.
- Cakes must not be filled, iced, etc., unless stated.
- Scones should be free of flour on the base and cut with straight sides.
- Packet Mixtures not permitted.
- Lamingtons should be made with a butter cake recipe
- Decorated Cake judged on decorations only and presented on a board/tray.
- Avoid marks of wire cake coolers and papers used for lining tins.
- Remove patty pan papers before judging
- Use correct tin sizes or as close to.
- Cooking can be frozen ahead of time but must be submitted fully thawed.

Trophies:

Mondy & Co. Trophy: Most Points, Classes 547-555

Mrs. R. Knapp Trophy: Most Points Classes 556-562

Francke Family Trophy: Most Points Classes 563-580

Gifford Ag Contracting Trophy: Judges' Choice Best Exhibit

Agtex Pty Ltd Trophy: Upper Blackwood Agricultural Show Cake (Class 574)

Class	Entry \$	BREADS, SCONES AND OTHER	1st \$	2nd \$
547	2.00	Bread Rolls, handmade, any variety, 6	5.00	3.00
548	2.00	Bread, machine mixed, any variety flour, 1kg	5.00	3.00
549	2.00	Bread, handmade, any variety, 1kg	5.00	3.00
550	2.00	Scones, plain, 6	5.00	3.00
551	2.00	Scones, sultana, 6	5.00	3.00
552	2.00	Scones, pumpkin, 6	5.00	3.00
553	2.00	Pikelets, 6	5.00	3.00
554	2.00	Meringues, 6	5.00	3.00
555	2.00	Decorative Plate of Assorted Christmas Treats, savoury and/or sweet	5.00	3.00

Class Entry	\$	BISCUITS AND SLICES	1st \$	2nd \$
556	2.00	Biscuits, 2 varieties, 3 of each	5.00	3.00
557	2.00	Biscuit Jam Drops, 6	5.00	3.00
558	2.00	Anzac Biscuits, 6	5.00	3.00
559	2.00	Melting Moments, 6	5.00	3.00
560	2.00	Gluten Free Biscuits, 4 (ingredients to be listed)	5.00	3.00
561	2.00	Slice, 2 varieties, 3 of each	5.00	3.00
562	2.00	Gluten Free Slice, 2 varieties, 3 of each (ingredients to be listed)	5.00	3.00

CAKES

563	2.00	Banana Cake	5.00	3.00
564	2.00	Carrot Cake	5.00	3.00
565	2.00	Date Loaf	5.00	3.00
566	2.00	Vegetable Cake, any other variety, named	5.00	3.00
567	2.00	Chocolate Cake	5.00	3.00
568	2.00	Orange Loaf (loaf tin approximately 14 x 21cm)	5.00	3.00
569	2.00	Cake, any variety not in Schedule, named	5.00	3.00
570	2.00	Swiss Roll, jam filled (ends out)	5.00	3.00
571	2.00	Sponge Sandwich, plain, unfilled.	5.00	3.00
572	2.00	Rich Fruit Cake	5.00	3.00
573	2.00	Boiled Fruit Cake	5.00	3.00
574	2.00	Upper Blackwood Agricultural Show Cake (see Recipe below) .	5.00	3.00
575	2.00	Small Cakes, plain, 6	5.00	3.00
576	2.00	Cup Cakes, iced, 6	5.00	3.00
577	2.00	Muffins, Fruit, 4	5.00	3.00
578	2.00	MEN ONLY: Cake, any variety of your choice, labelled	5.00	3.00
579	2.00	Decorated Cake, any variety, to reflect the Show Feature – “Shearing”	5.00	3.00
580	2.00	Lamingtons, iced, 4	5.00	3.00

Ultimate Beetroot & Chocolate Cake

Ingredients

250g pack ‘Love Beets’ cooked beetroot, drained, pureed	100g caster sugar
200g dark chocolate (70% cocoa)	3 large eggs
200g plain flour	2 tablespoons cocoa
200g unsalted butter	2 teaspoon baking powder
100g dark brown sugar	1 teaspoon vanilla extract

Method

Preheat oven to 180deg. Grease and line a 23cm loose bottomed cake tin. Break the chocolate into pieces and put in a food processor. Blitz until crumbed but not totally powdered – some larger pieces will give the cake a great texture. Add the beetroot, blend together. Then add the remaining ingredients to the food processor and whiz until well mixed. Pour into the prepared cake tin and lightly level out the surface.

Bake for 45-50 minutes or until a skewer inserted into the centre comes out clean. The surface of the cake may have cracked a little. Allow the cake to cool for a few minutes in the tin before removing to a cooling rack.