

## SECTION U - CHILDREN'S COOKING

Steward: Mrs. Kerri IVEY, Mobile 0428 671 233

**PAPER ENTRIES CLOSE 4pm THURSDAY 31<sup>st</sup> OCTOBER 2024**

**ONLINE ENTRIES CLOSE 4pm MONDAY 4<sup>th</sup> NOVEMBER 2024**

**www.dinninupshow.com.au**

NO EXHIBITS ACCEPTED AFTER 8.30am

**PLEASE READ SCHEDULE CAREFULLY!**



EXHIBITORS ARE ASKED TO PLACE ALL ENTRIES IN THE CORRECT CLASS

- **Please bring items on plain white paper plates with Entry Ticket stapled to it**
- Clear Plastic bags are supplied for all Exhibits. Extra plates for Exhibits will be available
- Decorated Cake reflecting Show Feature can include gingerbread
- Items need to be of similar size and colour with the correct number presented
- Cakes should only be iced and decorated if it is specified
- Avoid getting marks on your cakes from wire cake coolers or cake tin liners
- No packet mixes are allowed
- Many items freeze well before Show Day
- Please collect Entries at **5pm**, or they may be given away
- Classes in the 'Preschool' subheading are open to any Child not yet in Year 1

### Trophies:

**Muddle's Treats Trophy:** Most Points, Classes 812-816

**P. R. & S. M. Corker Trophy:** Runner-Up Most Points, Classes 812-816

**Mrs. M. Nix Trophy:** Most Points, Classes 817-822

**Hiview Merinos Trophy:** Runner-Up Most Points, Classes 817-822

**Ashleigh Clark Trophy:** Most Points, Classes 823-830

**Kulikup SDA Church Trophy:** Runner-Up Most Points, Classes 823-830

**Mrs. C. Creek Trophy:** Most Points, Classes 831-838

**Kulikup SDA Church Trophy:** Runner-up Most Points, Classes 831-838

Class Entry \$		PRE SCHOOL	1st \$	2nd \$	3rd \$
812	0.50	Lemon & Coconut balls, 4 (Recipe on page 80) . . . . .	2.00	1.00	0.50
813	0.50	Chocolate Crackles, 4 . . . . .	2.00	1.00	0.50
814	0.50	Muffins, 4, any variety. . . . .	2.00	1.00	0.50
815	0.50	Milk Arrowroot Biscuits, 3, decorated . . . . .	2.00	1.00	0.50
816	0.50	Decorated Cake (need not be made by child) reflecting Show Feature "British & Australasian Breed Sheep"	2.00	1.00	0.50

### YEAR 1 – YEAR 3

817	0.50	Scones, 4 . . . . .	2.00	1.00	0.50
818	0.50	Anzac Biscuits, 4 . . . . .	2.00	1.00	0.50
819	0.50	Decorated Muffins or Cup Cakes, 4 . . . . .	2.00	1.00	0.50
820	0.50	Chocolate Cake . . . . .	2.00	1.00	0.50
821	0.50	Biscuits using Shape Cutter, 4 . . . . .	2.00	1.00	0.50
822	0.50	Decorated Cake (need not be made by child) reflecting Show Feature "British & Australasian Breed Sheep"	2.00	1.00	0.50

Class Entry \$		<b>YEAR 4 – YEAR 6</b>	1st \$	2nd \$	3rd \$
823	0.50	Scones, 4 . . . . .	2.00	1.00	0.50
824	0.50	Anzac Biscuits, 4 . . . . .	2.00	1.00	0.50
825	0.50	Decorated Muffins or Cup Cakes, 4 . . . . .	2.00	1.00	0.50
826	0.50	Biscuits, 4, any variety . . . . .	2.00	1.00	0.50
827	0.50	Chocolate Cake . . . . .	2.00	1.00	0.50
828	0.50	Slice, 4 pieces, any variety with icing or topping . . .	2.00	1.00	0.50
829	0.50	Ginger Nuts, 4 (Recipe on page 80) . . . . .	2.00	1.00	0.50
830	0.50	Decorated Cake (need not be made by child) reflecting Show Feature “British & Australasian Breed Sheep” . . . . .	2.00	1.00	0.50

		<b>YEAR 7 – YEAR 10</b>			
831	0.50	Decorated Muffins or Cup Cakes, 4 . . . . .	2.00	1.00	0.50
832	0.50	Slice, 4 pieces, any variety with icing or topping . . .	2.00	1.00	0.50
833	0.50	Biscuits, 4, fancy, 1 variety . . . . .	2.00	1.00	0.50
834	0.50	Anzac Biscuits, 4 . . . . .	2.00	1.00	0.50
835	0.50	Carrot Cake . . . . .	2.00	1.00	0.50
836	0.50	Meringues, 4 . . . . .	2.00	1.00	0.50
837	0.50	Moist Banana Bread (Recipe on page 80) . . . . .	2.00	1.00	0.50
838	0.05	Decorated Cake reflecting Show Feature - “British & Australasian Breed Sheep” . . . . .	2.00	1.00	0.50

## Lemon and Coconut Balls (Class 812)

### Ingredients

200g plain biscuits (Marie or Arrowroot)	4 tsp of lemon rind
395g tin of condensed milk	1 ⅓ cup (150g) desiccated coconut
4 tbs of lemon juice	1 cup (90g) of desiccated coconut - for rolling

### Method

**1.** Place 1 cup of desiccated coconut into a bowl ready for rolling the Lemon and Coconut Balls in. **2.** Place the plain biscuits into a food processor and blitz until they are finely crumbed - you can also use a rolling pin to crush the biscuits if you don't have a food processor. **3.** Add the condensed milk, lemon juice, lemon rind and 1 ⅓ cups of coconut to the crushed biscuits and combine. **4.** Use a tablespoon to scoop up the mixture and roll it into balls before coating in the extra coconut. Repeat until you have used all of the mixture. **5.** Place the Lemon and Coconut Balls into the fridge for one hour to firm. These Lemon and Coconut Balls can be stored in an airtight container in the fridge for up to a week. They can also be frozen. You will need 2 lemons for this recipe.

## Ginger Nut Biscuits (Class 829)

### Ingredients

175g self-raising flour	65g caster sugar
1 level teaspoon bicarbonate soda	65g butter
1 level teaspoon ginger powder	100g golden syrup

### Method

**1.** Rub butter into flour. **2.** Add sugar, bicarbonate soda and ginger. **3.** Heat syrup until warm and thin to pour. Do not overheat. Add to mixture. **4.** Roll 2 teaspoons of mixture into balls and place 5cm apart on greased oven tray. Do not flatten. **5.** Bake at 180°C for 15-20 minutes until golden brown. Allow to cool on the tray. Tops should have a cracked appearance.

## Moist Banana Bread (Class 837)

### Ingredients

125g butter	3 Medium sized overripe bananas
3/4 cup sugar	1/4 cup milk
1 1/2 cups self raising flour, sifted	1/2 teaspoon bicarbonate soda
2 eggs	

### Method

**1.** Cream butter and sugar until fluffy. **2.** Add eggs one at a time. Beat well. **3.** Mash bananas and add to creamed mixture. Beat until just combined. **4.** Combine milk and bicarbonate soda. **5.** Fold sifted flour and milk gently into creamed mixture. **6.** Pour into greased loaf tin and bake at 180°C until light brown (30-40 minutes depending on oven) **7.** You can freeze the loaf and it will still be fresh for Show Day