



THE 162nd MAITLAND SHOW 2024

Celebrating Our Youth

16, 17 & 18 February 2024

COOKING SCHEDULE

General Information:

Entry Forms:

- Online entries via www.maitlandshowground.com.au
Preferred - **Online entries close on Wednesday 7th February 2024.**
Please complete your entry & payment online. Entries open mid-December.
- Or deliver your entry form by **Friday 2nd February 2024 -2pm**
Maitland Showground Office
50 Blomfield Street, Maitland 2320. (Office hours 9am to 2pm)
Phone: 02 49335052
Payment: Cash or Eftpos only.

Entry Fees

Juniors & Disabled \$1 per entry (under 18 years)

Open Section \$2 per Entry

No refunds are available.

No new entries will be accepted on the day.

No late entries will be accepted.

Delivery Times

Baking and preserves to be delivered together from 7:30am until 10:00 am, Thursday 15th February 2024.

“An invitation is issued to observe the judging of the entries in the Cooking Schedule.”

Delivery Location

Thomas Morgan Pavilion, Maitland Showground.

Collection Times

All work in ALL SECTIONS must be collected during the following times:

4pm to 6pm, Sunday 18th February 2024.



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Chief Steward

Dianne Innes

Enquiries: 0408 664 796

Judges

Ailsa Stewart

Tracey Cambourn

Erin Campbell

Reece Hignell

Prizes

Prize Ribbons

Best Exhibit for

General Baked Products

Junior Baking – Celebrating Our Youth

Preserves

Men's Section

Celebrating Our Youth Junior Section (18 Years And Under)

Most Successful Competitor in each Section 2 and 3.

Most Successful Individual Exhibitor – Baking

Most Successful Junior Exhibitor – Baking

Most Successful Individual Exhibitor – Preserves

Most Successful Junior Exhibitor – Preserves

Prize ribbons will be awarded when there are more than 3 competitors in a class.

1st Place - Card

2nd Place - Card

High Commended – Card

Prize Money

1st prize \$5.00

2nd prize \$3.00



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Conditions of Entry into the Cookery Competitions

1. The judge's decision in all sections is final, no correspondence will be entered into.
2. Exhibitors must comply with the conditions laid down in the schedule, such as tin/jar size, recipe to use and ingredient list to be supplied.
3. 20cm (8in x 8in) round cake tins to be used unless otherwise stated.
4. Cake Boards will be supplied by Maitland Show.
5. Definitely NO late entries will be accepted.
6. No more than 3 entries in each class per exhibitor.
7. Each entry is to be made from a separate mix.
8. This competition is for Amateurs only.
9. The judge reserves the right to reject any entry which is not considered to be satisfactory. Where there are only 1 or 2 entrants in a class, First and Second place will only be awarded if the entries are of First and Second place quality.

Condition of Entry into the Preserving Competition

1. The decision of the Judges is final. No correspondence will be entered into.
2. All entries require a small label containing a complete list of all ingredients.
3. Exhibitors must comply with the conditions laid down in the schedule.
4. 250ml jars to be used unless otherwise stated.
5. Definitely NO late entries will be accepted.
6. No more than 3 entries in each class per exhibitor.
7. Each entry is to be made from a separate mix.
8. No exhibitors' names or advertising to appear on entries.
9. Containers and lids used are to be free of advertising.
10. No plastic or paper is to be used between the lid and container.
11. This is a competition for Amateurs only.
12. The judge reserves the right to reject any entry which is not considered to be satisfactory. Where there are only 1 or 2 entrants in a class, First and Second place will only be awarded if the entries are of First and Second place quality.

Zero Tolerance to Abuse

Aggressive behaviour and any form of verbal or physical abuse towards staff, members, volunteers, competitors or guests will not be tolerated. Anyone engaging in inappropriate behaviour at the Maitland Showground will be: asked to change their behaviour. issued a formal warning. removed from the grounds or from entering the grounds.



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SECTION INDEX

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- Biscuits
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- Gluten Free
- Diabetic
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- Handmade Bread
- Over 60
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- Juniors

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- Jams And Conserves
- Jellies
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- Pickles
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- Juniors



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SECTION 1 - FEATURED COMPETITIONS

AgShows NSW Rich Fruit Competition - RICH FRUIT CAKE – No Cost

Prize Money

1st Prize - \$30.

2nd Prize - \$15.

600 Recipe 1. AgShows NSW Rich Fruit Competition - Senior- **Recipe from recipe section must be used.**

COOKING USING SPONSOR PRODUCTS



Prize Money

1st Prize - \$30.

2nd Prize - \$15.

601 Recipe 2. Peachy Cottage Cheese Angel Cake - **Recipe from recipe section must be used.**



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- 602 Recipe 3. Pumpkin, Cottage Cheese and Parmesan Muffins. - **Recipe from recipe section must be used.**



- 603 Any other recipe using Brancourts Products. **Recipe must be provided.**



COUNTRY WOMEN'S ASSOCIATION

Donation from the CWA – Maitland Branch

Prize Money **1st Prize - \$10.00** **2nd Prize - \$5.00**

- 604 Chocolate Cherry Balls – 10 years and Under - **Recipe from recipe section must be used.**
605 Moist Coconut Cake - 11 to 14 years - **Recipe from recipe section must be used.**
606 Rhubarb Cake – 15 – 18 and Adult - **Recipe from recipe section must be used.**
607 Apple & Ginger Jam - **Recipe from recipe section must be used.**

CELEBRATING OUR YOUTH

You must be under 18 to enter this Challenge.

Prize Money **1st Prize - \$30** **2nd Prize - \$15.**

- 608 Your best-ever Chocolate Cake – using your favourite recipe but no packet mixes. **Recipe must be supplied.**



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SECTION 2 - BAKED PRODUCTS

GENERAL BAKED PRODUCTS

Prize Ribbons

- Best Exhibit – Baking
- Most Successful Individual Exhibitor – Baking
- Most Successful Junior Exhibitor – Baking

Prize Money First Prize \$5.00 Second Prize \$3.00.

CAKES

- 620 Boiled fruit cake
- 621 Pumpkin Fruit Cake
- 622 Sultana Cake
- 623 Date and Walnut Loaf – Loaf tin to be used.
- 624 Plain Sponge made with 4 Eggs.
- 625 Plain Butter Cake with lemon glaze icing - **Recipe from recipe section must be used.**
- 626 Chocolate Cake
- 627 Zebra Marble Cake – Black, white, grey
- 628 Cinnamon Teacake
- 629 Banana Cake – No Icing
- 630 Carrot Cake – No Icing
- 631 Traditional Scones – a plate of 3 pieces
- 632 Buckingham Palace Scones – 3 only - **Recipe from recipe section must be used.**
- 633 Date Scones – a plate of 3 pieces
- 634 Pumpkin Scones – a plate of 3
- 635 Damper – any variety
- 636 Focaccia any variety
- 637 Choc Chip Muffins – a plate of 3 pieces
- 638 Red Velvet patty cakes/cupcakes – a plate of 3 pieces
- 639 Patty cakes/cupcakes decorated – a plate of 3 pieces.
- 640 Lamingtons with pink icing – a plate of 3 pieces, 4cm square (1 ½ inch)
- 641 Rock Cakes – a plate of 3 pieces

BISCUITS

- 642 Anzac Biscuits – a plate of 3 pieces
- 643 Gingernut Biscuits, crisp – a plate of 3 pieces
- 644 Cornflake Biscuits – a plate of 3 pieces
- 645 Jam Drops – a plate of 3 pieces
- 646 Lemon Tartlets – a plate of 3 pieces



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SLICES

- 647 Raspberry Slice – Jam and Coconut topping – 3 pieces 6x6cm only
- 648 Chocolate Caramel Slice – 3 pieces 6x6cm only
- 649 Ginger Slice– 3 pieces 6 x 6 cm only - **Recipe from recipe section must be used.**

GLUTEN FREE

- 650 Personal Favorite Slice – a plate of 3 pieces 6x6cm

DIABETIC

- 651 Personal Favourite Cake

VEGAN

- 652 Personal Favourite Cake

HAND MADE BREAD

- 653 Loaf of White Bread (to be a small loaf of bread using a loaf tin)
- 654 Loaf of Sourdough (to be a small loaf of bread using a loaf tin)

SENIOR (OVER 60)

- 655 Carrot Cake with Cream Cheese icing
- 656 Biscuits – own choice – a plate of 3 pieces
- 657 Slice – own choice – 3 pieces 6x6 m only.

MENS SECTION

- 658 Bushman's Beer Bread - **Recipe from recipe section must be used.**
- 659 Lemonade Scones – a plate of 3 pieces
- 660 Muffin – own choice – a plate of 3 pieces

JUNIOR BAKING – CELEBRATING OUR YOUTH

Prize Ribbon - Best Exhibit – Baking

Prize Money **First Prize** **\$5.00** **Second Prize** **\$3.00.**

5 YEARS AND UNDER (Limited Parental Help)

- 670 Decorated arrowroot biscuit – face – a plate of 3 pieces
- 671 Chocolate Crackles – a plate of 3 pieces

6 TO 8 YEARS (Limited Parental Help)

- 672 Packet Cake Mix – no icing.
- 673 Family favourite biscuit – a plate of 3 pieces
- 674 Decorated Monster Gingerbread person - no larger than 15cm to be judged on decoration ONLY.



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9 TO 12 YEARS

- 675 Lemonade Scones – a plate of 3 pieces
- 676 Monte Carlos biscuits – a plate of 3 pieces- **Recipe from recipe section must be used.**
- 677 Choc chip muffins – a plate of 3 pieces
- 678 Decorated Packet Cake – Theme - ‘The Sun’.
Judged on decoration ONLY. No larger than a small paper plate.

13 TO 18 YEARS

- 679 Lemonade Scones – a plate of 3 pieces
- 680 Chocolate Lamingtons – a plate of 3 pieces Judged on icing ONLY.
- 681 Licorice Allsorts Slice – a plate of 3 pieces - 6x6cm only - **Recipe from recipe section must be used.**
- 682 Decorated Packet Cake – Theme - “Moonscape”
Judged on decoration ONLY. No larger than a small paper plate.

SECTION 3 – PRESERVES

SPECIAL AWARDS

- Best Exhibit Preserves
- Most successful individual exhibitor – Preserves
- Most successful junior exhibitor Preserves

Prize Money First Prize \$5.00 Second Prize \$3.00

JAMS AND CONSERVES - 250ml Jar

- 690 Strawberry Jam
- 691 Grape Jam
- 692 Plum Jam
- 693 Apricot Jam – fresh apricots to be used.
- 694 Apricot Jam – dried apricots to be used.
- 695 Fig Jam
- 696 Tropical Fruit jam (more than 2 fruits)
- 697 Red Tomato Jam – tomato only
- 698 Tomato and Passionfruit Jam
- 699 Any other Jam – not mentioned.
- 700 Collection – 3 jars of 3 different Jams

JELLIES - 250ml Jar

- 701 Any variety of Jelly

MARMALADES - 250ml Jar

- 702 Orange Marmalade
- 703 Lime Marmalade
- 704 Citrus Marmalade
- 705 Three Fruit Marmalade
- 706 Collection – 3 jars of 3 different marmalades



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CHUTNEYS - 250ml Jar

- 707 Apple Chutney
- 708 Spicy Pumpkin Chutney
- 709 Any other variety of Chutney

PICKLES - 250ml Jar

- 710 Pickled – single vegetable in spiced vinegar
- 711 Pickled – mixed vegetable – clear vinegar
- 712 Pickled Beetroot
- 713 Pickled Grapes - **Recipe from recipe section must be used.**
- 714 Spicy Mustard Pickles

RELISH - 250ml Jar

- 715 Tomato Relish
- 716 Corn Relish - **Recipe from recipe section must be used.**
- 717 Cucumber Relish
- 718 Any other Relish

SAUCES - 250 - 375mL bottle. Sealed with stopper, screw top or cork.

- 719 Tomato Sauce
- 720 Chilli Sauce
- 721 Worcestershire Sauce
- 722 Plum Sauce
- 723 Chocolate Sauce

BUTTERS AND SPREADS - 250ml Jar

- 724 Lemon Butter
- 725 Passionfruit Butter

MISCELLANEOUS - 250ml Jar unless otherwise specified.

- 726 Basil Pesto – Any variety. Please supply the ingredient list. Use a small flat jar 100-200ml size
- 727 Dukkha mix – Any variety. Please supply the ingredient list.
- 728 Jerky – 3 pieces
- 729 Green Olives. State the type of olive on the label.
- 730 Black Olives. State the type of olive on the label.
- 731 Fruit Paste - Any variety. Use a small flat jar 100-200ml size.
- 732 A Gift Box containing 3 bottles of different types of preserves.
3 different categories. Judged by the appearance of the Gift Box.



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MEN'S SECTION - 250ml Jar

Prize Ribbon - Best Exhibit

Prize Money First Prize \$5.00 Second Prize \$3.00.

- 733 Jar of Jam
- 734 Jar of Pickles
- 735 Jar of Relish
- 736 Jar of Chutney
- 737 Bottle of sauce – any variety – 250 - 375ml bottle. Use with stopper, screw top, or cork.
- 738 Jar of Passionfruit Butter

CELEBRATING OUR YOUTH Junior section (18 YEARS AND UNDER)

Prize Ribbon - Best Exhibit

Prize Money First Prize \$5.00 Second Prize \$3.00.

- 739 Any variety of Jam
- 740 Any variety of Marmalade
- 741 Lemon butter
- 742 Any variety of Relish
- 743 Any variety of Pickles
- 744 Any variety of Chutney
- 745 Flavoured oil – any variety – 250 - 375ml bottle. Use with stopper, screw top, or cork.



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Recipe Section

Recipe 1

AgShows NSW Rich Fruit Competition

This is sponsored by the Agricultural Societies Council of NSW.

Note in any year an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.

The Competition Process

Local competition – The winner receives their specified prize and is eligible to enter the second stage of the competition.

Group Finals – are conducted in each of the 14 regional groups. Eligible entrants are required to bake a second Rich Fruit Cake to compete in the Group Final. The Winner will be required to bake a second 'Rich Fruit Cake' in order to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW.

NSW State Final is to be held at the Sydney Royal Easter Show annually. Entry is open only to the Group finalists from regional competitions. Eligible entrants will be required to bake a third Rich Fruit Cake to compete in the NSW State Final. The fourteen winners at Group Level will each receive a cash prize of \$30.00 and are required to bake a third 'Rich Fruit Cake' for the final judging at the Royal Easter Show where the winner will receive a cash prize of \$100.00.

The following recipe is compulsory for all entrants and must be printed in all schedules.



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Recipe 1 - AgShows NSW Rich Fruit Competition

INGREDIENTS:

250g sultanas
250 g chopped raisins
250 g currants
125 g chopped mixed peel.
90 g chopped red glace cherries.
90 g chopped blanched almonds.
 $\frac{1}{3}$ cup sherry or brandy
250 g plain flour
60 g self-raising flour
 $\frac{1}{4}$ teaspoon grated nutmeg
 $\frac{1}{2}$ teaspoon ground ginger
 $\frac{1}{2}$ teaspoon ground cloves
250g butter
250g soft brown sugar
 $\frac{1}{2}$ teaspoon lemon essence OR finely grated lemon rind
 $\frac{1}{2}$ teaspoon almond essence
 $\frac{1}{2}$ teaspoon vanilla essence
4 large eggs.

Recommended Method:

1. Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight.
2. Sift together the flours and spices.
3. Cream together the butter and sugar with the essences.
4. Add the eggs one at a time, beating well after, each addition.
5. Then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.
6. Place the mixture into a prepared square 20cm x 20cm (8" x 8") tin and bake in a slow oven for approximately 3 $\frac{1}{2}$ - 4 hours.
7. Allow the cake to cool in the tin.

Note: To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces, and almonds crosswise into 3-4 pieces.



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Recipe 2

Brancourt 1

Peachy Cottage Cheese Angel Cake

250g Brancourts Cottage cheese (Classic, Lactose-free)

4 free-range eggs, room temperature

170g caster sugar

1 teaspoon vanilla essence

1 teaspoon finely grated orange rind

250 almond meal

1 large free-stone peach (just ripe) cut into 12 slices.



Method

Serves 8 – 12

Preheat oven to 160°C. Grease and line the base of a 20cm springform cake pan with kitchen baking paper.

Place the cottage cheese into a large bowl. Separate the egg yolks from the whites. Placing the egg yolks in with the cheese and the whites into a separate clean bowl.

To the cottage cheese bowl, add the sugar, vanilla, and orange rind. Beat with electric beaters for about 1 minute – (the mix will still have a few small pieces of cheese lumps and that's ok). Stir in the almond meal.

With clean and dry beaters beat the egg whites in their bowl to form soft peaks. Use a metal spoon to then stir and fold the egg whites into the cake mix bowl. Use gentle folding, rather than beating.

Spoon mix into prepared cake pan. Cut the peach into quarters then slice each quarter into 3 slices. Arrange the slices in a circle around the edge of the cake pan. Bake for 60 - 70 minutes or until a skewer inserted into the middle of the cooked cake comes out clean. Stand in pan for 5 minutes before removing to a cooling rack.

(NOTE: - when beating egg whites, it's important that there is no yolk or fat from another source as this will inhibit the whipping process. So, wash and dry beaters well between the yolk and egg white steps.)



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Recipe 3

Brancourt 2

Pumpkin, Cottage Cheese and Parmesan Muffins

Ingredients

250g Brancourts cottage cheese (Classic, Lactose free, Protein +)
350ml buttermilk
2 free – range eggs, lightly beaten.
300g self – raising flour.
1 teaspoon flaked salt
Cracked black pepper.
160g pumpkin, peeled and coarsely grated.
40g Parmesan cheese, grated.



Method

1. Preheat oven to 190°C (170°C fan forced). Lightly spray the holes of a 12 x ¼ cup muffin pan with cooking oil.
2. In a bowl combine the cottage cheese, buttermilk and egg and whisk together with a fork. Add flour, salt and pepper and stir with a metal spoon to just combine the ingredients. Lastly fold through the pumpkin and Parmesan.
3. To make muffins use a slightly heaped ¼ cup of mixture to fill each hole.
4. Bake for 25 minutes until golden and when the tops of the cooked muffins spring back when gently touched. Stand in pan for 5 minutes before removing to a wire cooling rack.
5. Ideally serve warm with a little extra cottage cheese or butter to spread.

Note: any pumpkin variety will work well.



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Maitland CWA Recipes

Recipe 4 Chocolate Cherry Balls

250g choc ripple biscuits

½ cup coconut

½ cup chopped glace cherries

1 Tablespoon cocoa

½ tin sweetened condensed milk

1 Tablespoons orange juice

Method

1. Crush biscuits and place them in a large bowl.
2. Mix with other ingredients until all combined.
3. Shape a large teaspoon of mixture into small balls.
4. Roll balls in extra coconut. Set aside or place in the refrigerator to firm.
5. Store in an airtight container.



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Recipe 5 Moist Coconut Cake

125g butter

½ teaspoon coconut essence

1 cup castor sugar

2 eggs

½ cup desiccated coconut

1½ cups Self Raising Flour - sifted.

¹/₃ cup milk mixed with 300ml carton sour cream.

Method

1. Grease a 20cm round cake tin, and line the base with baking paper.
2. Cream butter and castor sugar in a bowl until light and fluffy.
3. Beat in eggs, one at a time.
4. Stir in half the coconut and sifted flour with ½ the sour cream and milk, then stir in the remaining ingredients until smooth.
5. Pour the mixture into the prepared tin.
6. Bake in a moderate oven at 180°C (or 160°C fan forced) for about an hour, or until cooked. Stand for 5 minutes before turning out to cool.
7. Ice with pale pink glaze icing. (No coconut or decorations).



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Recipe 6 Rhubarb Cake

60g butter (unsalted)

1½ cups brown sugar (firmly packed)

1 teaspoon grated lemon rind

2 eggs lightly beaten.

1 teaspoon vanilla

1 cup self-raising flour

1 cup plain flour

1 teaspoon cinnamon

1 cup sour cream

4 cups rhubarb (sliced 1 cm pieces)

Extra

⅓ cup brown sugar

1 teaspoon cinnamon

Method

1. Grease and line a 20cm round tin.
2. Cream butter, brown sugar, and lemon rind until fluffy (about 3 or 4 minutes).
3. Beat in eggs and vanilla.
4. Fold in the flours/spice alternatively with sour cream and rhubarb.
5. Pour the mixture into the prepared tin.
6. Combine extra brown sugar and cinnamon, and sprinkle over the mixture.
7. Bake in either a conventional oven at 180°C for about 40 minutes until cooked when tested or bake in a fan-forced oven at 160°C for 50 minutes until cooked when tested.
8. Remove from oven, allow to cool before carefully turning out of the tin.



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Recipe 7 Apple and Ginger Jam

1.4 kg cooking apples

600 ml water

Grated rind and juice of 2 lemons

5ml (1teaspoon) ground ginger

125g crystallized ginger – finely chopped.

1.4 kg granulated sugar

Method

1. Peel, core, and slice apples. Tie all the peelings and cores in a piece of muslin. Briefly scald in boiling water from a kettle. Place apples in a large preserving pan with 600ml water, ground ginger, lemon rind, and juice. Add the muslin bag to the pan. Bring to the boil, then reduce heat and simmer gently until the apples are tender.
2. Warm the sugar in an ovenproof bowl in a preheated oven 140°C. Remove the muslin bag and squeeze out the juices back into the pan by pressing against the side of the pan with a large spoon. Remove sugar from oven.
3. Add sugar and crystallize ginger. to pan. Stir over low heat until sugar has dissolved. Bring the pan to a rolling boil. Test for set after 5 minutes using a cold plate. As soon as setting point is reached, remove from heat and leave it to stand for a few minutes. Push any scum from the surface of the pan to the side and remove it with a metal spoon.
4. Gently stir the jam and pour it into clean, sterilized warm jars. Immediately seal with sterilized lids.



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Recipe 8 Butter cake with lemon Glace icing only, no decoration

250g butter

1½ cups sugar

4 eggs

2 cups Self Raising Flour

¼ teaspoon baking powder

¼ cup of milk

4 Tablespoon cornflour

Method

1. Preheat oven to 180°C.
2. Grease a 20cm tin and line base.
3. Cream butter and sugar in a bowl and beat with an electric mixer until smooth and well combined.
4. Add eggs one at a time, beating well.
5. Add sifted flour and baking powder then gradually add milk.
6. Beat well until combined, add cornflour and mix together, beat for 5 minutes.
7. Place the mixture into the cake tin and bake for approximately 45 minutes. Rest in the tin for 10 minutes, before turning it onto a covered rack for cooling.

Lemon Glace Icing

2 cups (320g) sifted icing sugar

2 Tablespoons softened butter

2 teaspoons lemon juice

1. Place icing sugar into a bowl, stir in butter, and then lemon juice.
2. Cream thoroughly until smooth.
3. If icing is too runny you may add extra icing sugar.
4. Place a knife in warm water to help spread the icing.



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THE 162nd MAITLAND SHOW 2024

Celebrating Our Youth

16, 17 & 18 February 2024

Recipe 9 Buckingham Palace Scones

500g plain flour

28g baking powder.

94g butter

86g sugar

2 whole eggs

40ml buttermilk

100g sultana (cover with hot water and leave to soak for 30 minutes)

Method

1. Preheat oven to 180°C.
2. Mix the flour, baking powder, butter, and sugar together in a bowl, until a crumb is formed.
3. In a separate bowl, whisk eggs and buttermilk together.
4. Add the liquid to the crumb mixture.
5. Continue to mix the dough until it is smooth.
6. Add the sultanas and mix until evenly distributed.
7. Remove the dough from the bowl, flatten the dough and cover.
8. Leave to rest for approximately 30 minutes.
9. Roll out the dough to a thickness of 2.5cm and cut to the desired shape.
10. Rest the scones for another 20 minutes.
11. Gently egg wash the top of the scones.
12. Bake in the oven for 10 – 12 minutes until golden brown.



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Recipe 10 Ginger Slice

160g chopped dates.

125g butter

70g glace ginger - chopped.

$\frac{1}{3}$ cup sugar

3 cups slightly crushed cornflakes

Method

1. In a large saucepan stir dates, butter, sugar, and ginger until the sugar is dissolved and the dates and ginger are soft.
2. Add cornflakes, mix well, and put into a slice tin.
3. When cool drizzle melted dark chocolate over.
4. Cut when the chocolate is set.

Recipe 11 Bushman's Beer bread

$3\frac{3}{4}$ cups Self Raising Flour

375 ml can or bottle of beer

2 teaspoons sugar

2 teaspoons salt

Method

1. Sift dry ingredients into a bowl.
2. Make a well in the middle and add beer.
3. Mix together with a knife to make a soft sticky dough.
4. Turn onto a floured surface and lightly knead to smooth.
5. Place in a well-greased loaf tin.
6. Brush top with milk.
7. Bake in a moderate oven for approx. 50 minutes or until cooked.
8. Turn out to cool.



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Recipe 12 Monte Carlos Biscuits

185g softened butter
½ cup brown sugar – firmly packed
1 egg
1 teaspoon vanilla essence
1½ cups self-raising flour
¾ cup plain flour
½ cup coconut
Raspberry jam

Method

1. Preheat oven to moderate 180°C.
2. Lightly grease oven trays or use baking paper.
3. Cream butter and sugar until light and pale in colour.
4. Add egg and vanilla and beat well.
5. Add sifted dry ingredients and coconut and mix well.
6. Roll teaspoonfuls of mixture into balls. Shape the balls into ovals and place them on trays.
7. Rough the biscuit with the back of a fork.
8. Bake for 10 -15 minutes or until golden brown.
9. Remove from oven, cool on a wire rack.
10. When fully cold place a small teaspoon of Jam on the underside of one biscuit, and the same amount of cream filling on the other. Gently press together so the filling comes nearly out to the sides.

Filling

60g softened butter
¾ cup sifted icing sugar
½ teaspoon vanilla
2 teaspoons milk

Method

1. Cream butter and sifted icing sugar until light and fluffy.
2. Add vanilla and gradually add milk then beat well.



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Recipe 13 Licorice Allsort Slice

Melted butter to grease.

125g butter, chopped.

160ml ($\frac{2}{3}$ cup) sweetened condensed milk.

1 Tablespoon golden syrup

1 x 250g packet of plain sweet biscuits, crushed.

45g ($\frac{1}{2}$ cup) desiccated coconut

375g licorice allsorts, bright colours, coarsely chopped.

200g milk dark chocolate, chopped.

30g copha

Method

1. Brush a lamington tin with melted butter, to lightly grease. Line the base and sides with non-stick baking paper, allowing it to overhang slightly.
2. Combine the butter, condensed milk, and golden syrup in a medium saucepan over low heat. Cook stirring for 5 minutes or until the butter is melted and the mixture is smooth. Transfer to a large heatproof bowl.
3. Add the biscuits, coconut, and licorice allsorts and stir until just combined.
4. Press the mixture into the base of the prepared pan and set aside for 30 minutes.
5. Melt the chocolate and copha slowly over heat until the chocolate melts, and the mixture is smooth.
6. Pour the chocolate mixture over the slice in the tin.
7. Place in the refrigerator for 1 hour to set.
8. Cut into 4 cm squares for competition.



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Recipe 14 Pickled Grapes

250g white grapes

250g black grapes

$\frac{3}{4}$ cup white vinegar

4 Tablespoons orange juice

$\frac{1}{2}$ teaspoon grated lemon rind

$\frac{1}{4}$ cup sugar

1 cinnamon sticks

$\frac{1}{4}$ teaspoon mixed spice

3 cloves

2.5cm piece fresh ginger, peeled, chopped

Method

1. Wash grapes, remove stems, pack grapes onto large hot sterilized jar.
2. Combine the remaining ingredients in a saucepan, and stir over heat, without boiling until the sugar is dissolved.
3. Bring to the boil, simmer for 2 minutes, and stand for 5 minutes.
4. Strain hot liquid over grapes to cover completely, seal when cold.



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Recipe 15 Corn Relish

3 Tablespoons cornflour

1 Tablespoon mustard

2 teaspoons turmeric

1 teaspoon curry powder

2 teaspoons celery seeds

2½ cups white vinegar

1¾ cups white sugar

750g freshly cooked corn stripped from the cob (or 2x420g tins whole kernel corn)

¼ cup finely chopped red capsicum

¼ cup chopped green capsicum

1 large onion, finely chopped.

Method

1. Blend cornflour, mustard, turmeric, celery seeds, and curry powder with ½ cup of white vinegar.
2. Place the remaining vinegar and sugar in a saucepan and bring to the boil.
3. Add corn, peppers, and onion.
4. Cook gently for 20 minutes.
5. Add blended ingredients and cook for a further 5 minutes. Pour into warm, sterilized jars and seal.



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