



# 163rd MAITLAND SHOW 2025

Love Our Show

14 - 15 - 16 February 2025



## COOKING SCHEDULE



## “Love Our Show”

### Zero Tolerance to Abuse

Aggressive behaviour and any form of verbal or physical abuse towards any person including staff, members, volunteers, competitors or guests will not be tolerated on the Maitland Showground at any time

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 barred from entering the grounds in the future.



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### General Information:

### Entry Forms:

- Online entries via Maitland Showground webpage.  
<https://maitlandshowground.com.au/msevents/maitland-show/competitions/>

**Online entries close on Wednesday 5<sup>th</sup> February 2025.**

Please complete your entry and payment online.

- Or deliver your entry form by close Wednesday 5<sup>th</sup> February , 2025 - 2pm  
To Maitland Showground Office  
50 Blomfield Street, Maitland 2320.  
Office hours 9am to 2pm  
Phone: 02 49335052  
Payment: Cash or Eftpos only.

<b>Entry Fees</b>	Open Section	\$2 per Entry
	Juniors	\$1 per entry (under 18 years)
	People with a disability	\$1 per entry

No refunds are available.

No new entries will be accepted on the day.

No late entries will be accepted.

**Delivery Times** Thursday 13<sup>th</sup> February 2025 - 7:30am to 10am for all baking and preserves.

**Delivery Location** Thomas Morgan Pavilion, Maitland Showground

**Collection Times** Sunday 16<sup>th</sup> February, 2025 - 3pm to 6pm.  
See Chief Steward Dianne Innes If other arrangements need to be made.

**Chief Steward** Dianne Innes Enquiries: 0408 664 796

**Judges:** Tracey Cambourn and Erin Campbell.

**Judging Date & Time:** Thursday 13<sup>th</sup> February from 10:30am.

**"An invitation is issued to observe the judging entries in the Cooking Schedule." Judging will occur on Thursday 13<sup>th</sup> February in the Thomas Morgan Pavilion, starting at 10.30am.**

**Prizes** All Prize Money will be paid by Direct Deposit after the show. Winners will be contacted by email with a secure payment link to enter banking details for prize payment.

**Sponsors:** Brancourts



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## Exhibitors Notes/Rules

### Conditions of Entry into the Bakery Competitions

1. The judge's decision in all sections is final, no correspondence will be entered into.
2. Exhibitors must comply with the conditions in the schedule, such as tin/jar size, recipe to use and ingredient list to be supplied, where required.
3. 20cm (8in x 8in) round cake tins to be used unless otherwise stated.
4. Cake Boards will be supplied by Maitland Show Committee on the day.
5. 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

10. The decision of the Judges is final. No correspondence will be entered into.
11. All entries require a small label containing a complete list of all ingredients. See the sample in hints.
12. Exhibitors must comply with the conditions laid down in the schedule.
13. 250ml jars to be used unless otherwise stated.
14. Definitely NO late entries will be accepted.
15. No more than 3 entries in each class per exhibitor.
16. Each entry is to be made from a separate mix.
17. No exhibitors' names or advertising to appear on any part of the entry.
18. No plastic, wax, or paper is to be used between the lid and the product.
19. This is a competition for Amateurs only.
20. 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.

**We thank our sponsors for supporting the Cooking Section at Maitland Show**



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## SECTION 1: Brancourts Competition

Sponsored by Brancourts

Prize money and prize cards will be awarded at the judge's discretion.

Prize Money	1st Prize - \$30.	2nd Prize - \$15.
Prize Ribbons	1st and Second Place and prize cards	
	Judges Choice	

600 Cottage Cheese & Onion Sausage Rolls-  
Recipe 1 from the recipe section must be used.



601 Pumpkin, Cottage Cheese and Parmesan Muffins.  
Recipe 2 from the recipe section must be used.



602 Any other recipe using Brancourts Products.  
The Recipe used must be provided.



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## SECTION 2: Maitland - Country Women's Association

Prize money donated by Maitland Country Women's Association

Prize money and prize cards will be awarded at the judge's discretion.

Prize Money	1st Prize - \$10.	2nd Prize - \$5.
Prize Ribbons	1st and Second Place and prize cards Judges Choice	

- 603 Choc Chip Cookies – 10 years and Under  
Own recipe to be used.
- 604 Chewie Slice - 11 to 14 years  
Recipe 3 from the recipe section must be used.
- 605 Iced Chocolate Cake – 15 to 17 years  
Recipe 4 from the recipe section must be used.
- 606 Peach Blossom Cake – Over 18 years  
Recipe 5 from the Recipe section must be used.
- 607 Pineapple and Onion Relish - Open  
Recipe 6 from the recipe section must be used.

## SECTION 3: 2025 Maitland Show Theme: 'Love Our Show'

Prize money and prize cards will be awarded at the judge's discretion.

Prize Money	1st Prize - \$30.	2nd Prize - \$15.
Prize Ribbons	1st and Second Place and prize cards Judges Choice	

All cakes must be covered with fondant. Buttercream is NOT accepted as there is a lack of refrigerated showcases.

Hand-made, dummy and commercial cakes may be used.

Entries will be Judged on Technique, Imagination and Decoration.

### Decorated Cakes

- 608 "Love our Show" Themed Decorated Cake
- 609 Decorated cake for Valentine's Day.



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## SECTION 4: Agricultural Societies Council NSW – Rich Fruit Cake

Prize money and prize cards will be awarded at the judge's discretion.

Prize Money	1st Prize - \$30.	2nd Prize - \$15.
Prize Ribbons	1st and Second Place and prize cards Judges Choice	

610 ASC Rich Fruit Cake  
Recipe 7 from the recipe section must be used.

## SECTION 5: General Baked Products

Prize money and prize cards will be awarded at the judge's discretion.

Prize Money	1 <sup>st</sup> Place \$5	2 <sup>nd</sup> Place \$3
-------------	---------------------------	---------------------------

Prize Ribbons  
1st and 2<sup>nd</sup> place ribbons and cards  
Best Exhibit – Baking – Judges Choice  
Most Successful Individual Exhibitor – Baking  
Most Successful Junior Exhibitor – Baking

### CAKES

- 611 Boiled fruit cake
- 612 Pumpkin Fruit Cake
- 613 Sultana Cake
- 614 Date and Walnut Loaf – Loaf tin to be used.
- 615 Plain Sponge made with 4 Eggs.
- 616 Plain Butter Cake with lemon glaze icing -  
Recipe 8 from the recipe section must be used.
- 617 Chocolate Cake
- 618 Traditional Marble Cake – pink chocolate vanilla with pink glaze icing.
- 619 Cinnamon Teacake
- 620 Banana Cake – No Icing
- 621 Carrot Cake – No Icing
- 622 Traditional Scones – a plate of 2.
- 623 Savoury Scones – a plate of 2.
- 624 Date Scones – a plate of 2.
- 625 Pumpkin Scones – a plate of 2
- 626 Damper – any variety



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- 627 Focaccia any variety
- 628 Choc Chip Muffins – a plate of 3 pieces
- 629 Jelly Cakes with mock cream filling – a plate of 2.
- 630 Decorated Cupcakes – a plate of 3 pieces.
- 631 Lamingtons – a plate of 2, 6cm square
- 632 Rock Cakes – a plate of 2.

## BISCUITS

- 633 Anzac Biscuits – a plate of 2.
- 634 Gingernut Biscuits, crisp – a plate of 2
- 635 Cornflake Biscuits – a plate of 2
- 636 Jam Drops – a plate of 2
- 637 Lemon Tartlets – a plate of 2

## SLICES

- 638 Raspberry Slice – Jam and Coconut topping – 2 pieces 4cmx4cm only
- 639 Chocolate Caramel Slice – 2 pieces 4x4cm only
- 640 Ginger Slice – 2 pieces 4cmx4cm only  
Recipe 9 from the recipe section must be used.

## GLUTEN-FREE

- 641 Personal Favorite Slice – a plate of 2 pieces 6cmx6cm only

## DIABETIC

- 642 Personal Favourite Cake

## VEGAN

- 643 Personal Favourite Cake

## HOME MADE BREAD

- 644 Loaf of White Bread – small loaf made in a Bread maker of similar
- 645 Loaf of Sourdough

## SENIOR (OVER 60)

- 646 Carrot Cake with Cream Cheese icing
- 647 Biscuits – own choice – a plate of 2
- 648 Slice – own choice – 2 pieces 4cmx4cm only.

## MEN'S SECTION

- 649 Damper
- 650 Biscuit – own choice – a plate of 2
- 651 Muffin – own choice – a plate of 2



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## SECTION 6: Morpeth – Country Women’s Association

Prize money donated by Morpeth Country Women's Association

### JUNIOR BAKING

Prize money and prize cards will be awarded at the judge's discretion.

Prize Money	1st Prize - \$5.	2nd Prize - \$3.
Prize Ribbons	1st and Second Place and prize cards Judges Choice	

#### 5 YEARS AND UNDER (Limited Parental Help)

- 652 Decorated arrowroot biscuit – face – a plate of 2
- 653 Chocolate Crackles – a plate of 2

#### 6 TO 8 YEARS (Limited Parental Help)

- 654 Packet Cake Mix – no icing.
- 655 Family favorite biscuit – a plate of 2
- 656 Honey Joys

#### 9 TO 12 YEARS

- 657 Lemonade Scones – a plate of 2
- 658 Monte Carlos biscuits – a plate of 2
  - Recipe 10 from the Recipe section must be used.
- 659 Choc chip muffins – a plate of 3
- 660 Decorated Packet Cake – Theme - ‘A Valentine Theme’.
  - Judged on decoration ONLY. No larger than a small paper plate.
  - Please use fondant or glaze icing.

#### 13 TO 18 YEARS

- 661 Lemonade Scones – a plate of 2
- 662 Chocolate Lamingtons – a plate of 2 – 6cmx6cm in size.
- 663 Easy Coconut Ice – a plate of 2 pieces – 4cmx4cm only
  - Recipe 11 from recipe section must be used.
- 664 Decorated Packet Cake – Theme - “Valentine's Day Cake”
  - To be Judged on decoration ONLY.
  - Please use fondant or glaze icing. (Butter icing will melt in the heat of February).



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## SECTION 7: Preserves

Prize money and prize cards will be awarded at the judge's discretion.

Prize Money    1<sup>st</sup> Place \$5                      2<sup>nd</sup> Place \$3

Prize Ribbons                      1st and 2<sup>nd</sup> place ribbons and cards  
Best Exhibit – Preserves – Judges Choice  
Most Successful Individual Exhibitor – Preserves  
Most Successful Junior Exhibitor – Preserves

### JAMS - 250ml Jar

- 665    Strawberry Jam
- 666    Grape Jam
- 667    Plum Jam
- 668    Apricot Jam – fresh apricots to be used.
- 669    Fig Jam
- 670    Tropical Fruit jam (more than 2 fruits)
- 671    Red Tomato Jam – tomato only
- 672    Tomato and Pineapple Jam
- 673    Any other Jam - Sweet– not mentioned.
- 674    Any other Jam – Savoury – not mentioned
- 675    Collection – 3 jars of 3 different Jams

### CONSERVES – 250ml Jar

- 676    Raspberry Conserve
- 677    Any other Conserve.

### JELLIES - 250ml Jar

- 678    Any variety of Jelly

### MARMALADES - 250ml Jar

- 679    Orange Marmalade
- 680    Lime Marmalade
- 681    Citrus Marmalade
- 682    Four Fruit Marmalade
- 683    Cumquat Marmalade
- 684    Collection – 3 jars of 3 different marmalades



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## **BUTTERS AND SPREADS** - 250ml Jar

- 685 Lemon Butter
- 686 Passionfruit Butter

## **CHUTNEYS** - 250ml Jar

- 687 Apple Chutney
- 688 Mango Chutney
- 689 Any other variety of Chutney

## **PICKLES** - 250ml Jar

- 690 Pickled Onions
- 691 Choko Pickles
- 692 Pickled Beetroot
- 693 Mustard Pickles

## **RELISH** - 250ml Jar

- 694 Tomato Relish
- 695 Corn Relish
- 696 Cucumber Relish
- 697 Beetroot Relish
- 698 Any other Relish

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

- 699 Tomato Sauce
- 700 Chilli Sauce
- 701 Worcestershire Sauce
- 702 Passata
- 703 Plum Sauce
- 704 Chocolate Sauce

## **MISCELLANEOUS** - Use a small flat jar 100-200ml size

- 705 Basil Pesto – Any variety. Please supply the ingredient list.
- 706 Dukkha mix – Any variety. Please supply the ingredient list.
- 707 Fruit Paste - Any variety.
- 708 A Gift Box containing 1 bottle of 5 different types of preserves from 3 different categories.  
Judged by the appearance and the flavour combinations in the Gift Box.

## **MEN'S SECTION** - 250ml Jar

- 709 Jar of Jam
- 710 Jar of Pickles
- 711 Jar of Relish
- 712 Jar of Chutney
- 713 Sauce – any variety – 250 - 375ml bottle. Use with stopper, screw top, or cork.
- 714 Passionfruit Butter



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## JUNIOR SECTION (18 YEARS AND UNDER)

- 715 Any variety of Jam
- 716 Any variety of Marmalade
- 717 Lemon butter
- 718 Any variety of Relish
- 719 Any variety of Pickles
- 720 Any variety of Chutney
- 721 Flavoured oil – any variety – 250 - 375ml bottle. Use with stopper, screw top, or cork.

## SECTION 8: BBQ / American Smokers

Prize money and prize cards will be awarded at the judge's discretion.

Prize Money	1st Prize - \$5.	2nd Prize - \$3.
Prize Ribbons	1st and Second Place and prize cards Judges Choice	

Criteria – a minimum of 50gms to be provided for Judging

- 722 Beef BBQ Rub
- 723 All-purpose Rub
- 724 Chicken BBQ Rub
- 725 Jerky
- 726 Biltong



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## RECIPE SECTION

### SECTION 1 Brancourt Competition

#### RECIPE 1 – Brancourt Recipe

##### Cottage Cheese & Onion Sausage Rolls

###### Ingredients

- 1 Tablespoon fennel seeds
- ½ Tablespoon cumin seeds
- 1 teaspoon sea salt
- 1 Tablespoon vegetable oil
- 1 brown onion diced
- 500 grams of beef mince
- 1 cup Brancourts Cottage Cheese
- 2 eggs
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- ½ cup breadcrumbs (slices of bread made into rough breadcrumbs)
- 4 – 6 sheets puff pastry



###### Method

###### Serves 4

1. Grind the fennel seeds, cumin seeds, and sea salt in a mortar and pestle. In a medium pan, cook the onions and ¾ of the spice blend with the oil on medium heat until translucent (2-3 minutes).
2. Add the beef, cottage cheese, eggs, onions, breadcrumbs, salt, and pepper into a large bowl and mix well (using hands is the best to ensure cottage cheese is blended through evenly).
3. Heat the oven to 200°C. Line a baking tray with parchment paper.
4. Lay out 1 sheet of puff pastry at a time. Cut in half and add 1 Tablespoon of the mixture to one side of the pastry, leaving a few millimetres to the side.
5. Squish the mixture together to form a long sausage.
6. Fold the long side of the pastry over to meet the short side and crimp shut.
7. Flip over and place on the baking tray, cutting to the desired size. Repeat with the remaining mixture.
8. Brush or spray with olive oil. Sprinkle sea salt and fennel seeds. Bake for 10 – 12 minutes or until golden brown and puffed.
9. Serve of best 3 - 6cm long for competition.



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## RECIPE 2 – Brancourt Recipe

### 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.
6. Serve of best 3 – without filling for competition.

**Note:** any pumpkin variety will work well.



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Maitland

## SECTION 2: CWA Maitland Branch Recipes

### RECIPE 3

#### Chewie Slice

##### Ingredients

1 cup rolled oats  
1 cup sultanas  
1 cup sugar  
1 cup coconut 1 cup SR Flour  
1 egg, lightly beaten  
125g butter  
1 Tablespoon golden syrup

##### Method

1. Pre-heat oven 180°C – 160°C fan forced.
2. Lightly grease slice tin by greasing sides and base and lining the base with baking paper.
3. Mix dry ingredients together in a bowl.
4. Melt butter and golden syrup.
5. Pour over dry ingredients and mix well.
6. Place into prepared slice tin, press and smooth on top.
7. Bake for 30 minutes or until golden brown. (Top will feel soft but firms as it cooks)
8. Remove from oven, cool in tin, when cold cut into 6cm x 4cm pieces for judging. 3 pieces required for Judging.



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## RECIPE 4

### Iced Chocolate Butter Cake

#### Ingredients

125g butter  
1 ¾ cups SR Flour  
1 ¼ cups caster sugar  
½ teaspoon bicarbonate of soda  
2 eggs  
1 cup milk  
2 tablespoons cocoa

#### Method

1. Grease and line a 20cm round tin.
2. Place all ingredients into a bowl and beat well until the chocolate mixture changes colour and all the ingredients are combined. A food processor can be used if you like.
3. Pour the mixture into the tin. Bang the tin lightly on the bench to even out the mixture.
4. Cook in a moderate oven for about 1 hour until the cake is cooked. (this will depend on your oven)  
HINT: The cake will be ready when it springs back when touched in the centre, and the edge of the cake comes away from the tin.
5. When cool, ice on top with chocolate icing.



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## RECIPE 5

### Peach Blossom Cake

#### Cake Ingredients

190g butter  
1 ¼ cups white sugar  
Vanilla  
¾ cup corn flour  
1 ½ cups plain flour  
1 ½ teaspoons baking powder  
Pinch salt  
¾ cup milk  
6 egg whites beaten to stiff peaks  
Rose pink food colouring

#### Pink Icing Ingredients

1 ½ cups icing sugar  
10grams butter  
2 Tablespoons boiling water  
2-3 drops rose pink food colouring.

#### Method

1. Preheat oven to 150°C. Grease and flour a round 20cm cake tin.
2. Sift flour, cornflour, baking powder, and salt three times.
3. Cream butter and sugar until pale and fluffy.
4. Add half the milk as it helps to dissolve the sugar.
5. Add flours and fold to combine.
6. Fold in beaten egg whites and remaining milk until smooth.
7. Take ¼ of the mixture and colour with 2-3 droplets of rose-pink colour.
8. Place spoonful's of the white cake batter over the base of the prepared tin.
9. Spoon over pink cake batter in a circular pattern, and cover with ½ the remaining white batter.
10. Fill the centre with the remaining pink batter and cover with the remaining white batter.
11. Bake for 60 – 70 minutes. Remove from oven, the cake is cooked when it springs back to the touch and will lift away from the pan when lightly shaken.
12. Allow to cool on a flat tea towel lined with baking paper.
13. For icing, combine ingredients until smooth. When the cake is cooled, decorate it with pink icing.



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## RECIPE 6

### Pineapple and Onion Relish

#### Ingredients

- 1 kg onions
- 2 cups cider vinegar
- 2 cups sugar
- 450g crushed pineapple (not drained)
- 1 Tablespoon curry powder
- 1 Tablespoon mustard powder
- 3 dessertspoons salt
- 2 Tablespoons cornflour

#### Method

1. Chop the onions into small pieces, sprinkle with salt, cover, and leave overnight.
2. Next day pour 2 cups water over the onions then drain.
3. Place vinegar and sugar into a saucepan and stir until the sugar dissolves.
4. Add drained onions and bring to a boil.
5. While boiling add the pineapple and boil gently for 20 minutes.
6. Mix the cornflour, curry powder, and mustard with an additional ½ cup vinegar.
7. Pour into the saucepan and let boil for 2 minutes.
8. Bottle into hot sterilized jars and seal.



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## RECIPE 7

### AgShows NSW Rich Fruit Cake Competition Rules and Regulations

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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## AgShows NSW Rich Fruit Cake

### 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 8

### Butter cake with lemon Glace icing only, no decoration

#### Ingredients

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

#### Ingredients

2 cups (320g) sifted icing sugar  
2 Tablespoons softened butter  
2 teaspoons lemon juice

#### Method

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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## RECIPE 9

### Ginger Slice

#### Ingredients

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.



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## RECIPE 10

### Monte Carlos Biscuits

#### Ingredients

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 11

### Easy Coconut Ice

#### Ingredients

- 1 tin Sweetened Condensed Milk
- 2 cups of sifted icing sugar mixture
- 3 ½ cups coconut
- Pink food colouring

#### Method

1. Place condensed milk, icing sugar and coconut into a bowl.
2. Mix with a spoon till stiff. You may need to use your hands as it gets stiffer.
3. Divide in half, press one half into a lined tin and spread with a spoon until smooth.
4. Add the food colouring to the other half of the mixture and mix until combined and evenly coloured. Remember the colour should be pastel.
5. Spread on top of the white layer and press firmly with a spoon until evenly spread, sprinkle with extra coconut.
6. Cover with a linen tea towel and leave to dry out for at least 3 hours.



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