



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 5th February 2025.

Please complete your entry and payment online.

- Or deliver your entry form by close Wednesday 5th 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.

Entry Fees	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 13th February 2025 - 7:30am to 10am for all baking and preserves.

Delivery Location Thomas Morgan Pavilion, Maitland Showground

Collection Times Sunday 16th February, 2025 - 3pm to 6pm.
See Chief Steward Dianne Innes If other arrangements need to be organised.

Chief Steward Dianne Innes Enquiries: 0408 664 796

Judges: Tracey Cambourn and Erin Campbell.

Judging Date & Time: Thursday 13th February from 10:30am.

"An invitation is issued to observe the judging entries in the Cooking Schedule." Judging will occur on Thursday 13th 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.



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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: 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	

- 601 ASC Rich Fruit Cake
Recipe 1 from the recipe section must be used. (found on page 13)

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	

- 602 Choc Chip Cookies – 10 years and Under
Own recipe to be used.
- 603 Chewie Slice - 11 to 14 years
Recipe 2 from the recipe section must be used.
- 604 Iced Chocolate Cake – 15 to 17 years
Recipe 3 from the recipe section must be used.
- 605 Peach Blossom Cake – Over 18 years
Recipe 4 from the Recipe section must be used.
- 606 Pineapple and Onion Relish - Open
Recipe 5 from the recipe section must be used.



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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

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



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SECTION 4: General Baked Products

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

Prize Money 1st Place \$5 2nd Place \$3

Prize Ribbons

- 1st and 2nd place ribbons and cards
- Best Exhibit – Baking – Judges Choice
- Most Successful Individual Exhibitor – Baking
- Most Successful Junior Exhibitor – Baking

CAKES

- 609 Boiled fruit cake
- 610 Pumpkin Fruit Cake
- 611 Sultana Cake
- 612 Date and Walnut Loaf – Loaf tin to be used.
- 613 Plain Sponge made with 4 Eggs.
- 614 Plain Butter Cake with lemon glaze icing -
Recipe 6 from the recipe section must be used.
- 615 Chocolate Cake
- 616 Traditional Marble Cake – pink chocolate vanilla with pink glaze icing.
- 617 Cinnamon Teacake
- 618 Banana Cake – No Icing
- 619 Carrot Cake – No Icing
- 622 Traditional Scones – a plate of 2.
- 621 Savoury Scones – a plate of 2.
- 622 Date Scones – a plate of 2.
- 623 Pumpkin Scones – a plate of 2
- 624 Damper – any variety
- 625 Focaccia any variety
- 626 Choc Chip Muffins – a plate of 3 pieces
- 627 Jelly Cakes with mock cream filling – a plate of 2.
- 628 Decorated Cupcakes – a plate of 3 pieces.
- 629 Lamingtons – a plate of 2, 6cm square
- 630 Rock Cakes – a plate of 2.

BISCUITS

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



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SLICES

- 636 Raspberry Slice – Jam and Coconut topping – 2 pieces 4cmx4cm only
- 637 Chocolate Caramel Slice – 2 pieces 4x4cm only
- 638 Ginger Slice – 2 pieces 4cmx4cm only
Recipe 7 from the recipe section must be used.

GLUTEN-FREE

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

DIABETIC

- 640 Personal Favourite Cake

VEGAN

- 641 Personal Favourite Cake

HOME MADE BREAD

- 642 Loaf of White Bread – small loaf made in a Bread maker of similar
- 643 Loaf of Sourdough

SENIOR (OVER 60)

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

MEN'S SECTION

- 647 Damper
- 648 Biscuit – own choice – a plate of 2
- 649 Muffin – own choice – a plate of 2
- 650 4 Ingredient Fruit Cake
Recipe 8 from the recipe section must be used.



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SECTION 5: 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)

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

6 TO 8 YEARS (Limited Parental Help)

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

9 TO 12 YEARS

- 656 Lemonade Scones – a plate of 2
- 657 Monte Carlos biscuits – a plate of 2
 - Recipe 9 from the Recipe section must be used.
- 658 Choc chip muffins – a plate of 3
- 659 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

- 660 Lemonade Scones – a plate of 2
- 661 Chocolate Lamingtons – a plate of 2 – 6cmx6cm in size.
- 662 Easy Coconut Ice – a plate of 2 pieces – 4cmx4cm only
 - Recipe 10 from recipe section must be used.
- 663 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 6: Preserves

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

Prize Money 1st Place \$5 2nd Place \$3

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

JAMS - 250ml Jar

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

CONSERVES – 250ml Jar

- 675 Raspberry Conserve
- 676 Any other Conserve.

JELLIES - 250ml Jar

- 677 Any variety of Jelly

MARMALADES - 250ml Jar

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



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BUTTERS AND SPREADS - 250ml Jar

- 684 Lemon Butter
- 685 Passionfruit Butter

CHUTNEYS - 250ml Jar

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

PICKLES - 250ml Jar

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

RELISH - 250ml Jar

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

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

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

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

- 704 Basil Pesto – Any variety. Please supply the ingredient list.
- 705 Dukkha mix – Any variety. Please supply the ingredient list.
- 706 Fruit Paste - Any variety.
- 707 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

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



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JUNIOR SECTION (18 YEARS AND UNDER)

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

SECTION 7: 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

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



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RECIPE SECTION

SECTION 1

RECIPE 1: 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.
1/3 cup sherry or brandy
250 g plain flour
60 g self-raising flour
1/4 teaspoon grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
250g butter
250g soft brown sugar
1/2 teaspoon lemon essence OR finely grated lemon rind
1/2 teaspoon almond essence
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 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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SECTION 2:

RECIPE 2

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 3

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 4

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 5

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 6

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 7

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 8

4 Ingredient Fruit Cake

Ingredients

1kg Mixed Fruit

2 cups of Black coffee (2 tsp. coffee dissolved in 2 cups of boiling water)

250gm packet fruit and nut chocolate bar (broken into small uneven chunks)

2 cups of self-raising

Method

1. Soak mixed fruit in coffee overnight
2. Grease and line 20cm tin
3. Preheat oven to 170° C
4. Mix all ingredients with a spoon until combined.
5. Place into prepared tin.
6. Bake until cooked, approximately 1.5hrs. (depending on oven)
7. Let cool in tin.



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RECIPE 9

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 10

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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