

SECTION H: HOME PRODUCTS

STEWARD: Gemma Green - Ph (02) 6366 7250

ENTRIES TO BE IN THE HANDS OF THE STEWARDS BY 12.00PM FRIDAY BEFORE SHOW DAY. ALL ENTRIES MUST BE BONO FIDE.

NO PACKET CAKES – CLASS NUMBER 26 THE EXCEPTION,

All cakes to be baked in 20cm tins, round or square, unless otherwise stated. Cakes to be iced on top only with firm icing, unless otherwise stated. Icing should not exceed 3mm thick. Do not use butter cr me frosting. No rack marks on top of cakes. Line wire rack with 3-4 layers of tea towel, before turning cake out of tin.

ALL ENTRIES NOT COLLECTED BY 4PM ON SHOW DAY WILL BE DISCARDED

ENTRY FEE: \$1

PRIZE MONEY: 1ST - As Stated, 2ND - \$3 (unless otherwise stated)

Sash & \$30 for MOST SUCCESSFUL EXHIBITOR – donated by Mrs. Gemma Green

- | | |
|---|--|
| 1. Best 6 scones (not buttered) | 1st Prize \$10.00 – donated by Mrs. B Furner |
| 2. Best Novelty Cake | 1st Prize \$10.00 – donated by Mr. & Mrs. J Fuller |
| 3. Best Plate of 6 Pikelets | 1st Prize \$10.00 – donated by Mrs. A Farr |
| 4. Best ½ lb Fruit Cake | 1st Prize \$10.00 – donated in memory of Mrs. R Bell |
| 5. Best Boiled Fruit Cake | 1st Prize \$10.00 – donated in memory of The Late Mrs R Hamilton |
| 6. Best Butter Cake – iced | 1st Prize \$5.00 – donated by Mrs. Sally Green |
| 7. Best Chocolate Cake – iced | 1st Prize \$5.00 – donated by Mr. G Williams |
| 8. Best Carrot Cake | 1st Prize \$10.00 – donated by Mrs. Sally Green |
| 9. Best Date Loaf | 1st Prize \$10.00 – donated by B & D Mobbs |
| 10. Best 6 Lamingtons | 1st Prize \$5.00 – donated by Mr. & Mrs. J Fuller |
| 11. Best 6 iced cup cakes | 1st Prize \$5.00 – donated by Mrs. Sally Green |
| 12. Best 6 decorated cup cakes | 1st Prize \$5.00 – donated by B & L Baker |
| 13. Six heaviest Hen Eggs
– must be uniform and no double yolks, one may be broken. | 1st Prize \$5.00, 2nd Prize \$3.00 |
| 14. Best Collection of Jams – 3 varieties | 1st Prize \$5.00 – donated by Mr. J VanDartel |
| 15. Best Bottle of Tomato Sauce | 1st Prize \$5.00 – donated by Mrs. P Pilson |
| 16. Best Jar of Tomato Pickles | 1st Prize \$5.00 – donated in memory of The Late Mr. N Baker |
| 17. Best plate of Anzac biscuits | 1st Prize \$5.00 – donated by Mr. B Baker |
| 18. Best Plate of Jam Drops | 1st Prize \$5.00 – donated by Mrs. K Carter |
| 19. Best miscellaneous plate of slice | 1st Prize \$5.00 – donated by Mrs. H VanDartel |
| 20. Best Feature Cake
<i>Lemon & Elderflower Wedding Cake</i>
(SEE RECIPE ON PAGE 52) | 1st Prize \$100 – donated by
(\$50 gift voucher from Millthorpe Providore
& \$50 cash donated by V. Happ)
2nd Prize \$30 – donated by Mrs. Sally Green.
3rd Prize \$10 – donated by B & D Mobbs |
| 21. 'Blokes' Cake, (BLOKES ONLY!) | iced, any embellishments Chocolate Cake (any recipe)
Must be made and decorated entirely by the male entrant.
1st Prize \$100, 2nd Prize \$30,
3rd Prize \$10 – donated by Whitney Pastoral Company |

13 YEARS AND UNDER

Sash & \$20 for MOST SUCCESSFUL EXHIBITOR – *donated by Mrs. Gemma Green*

Sash & Trophy for RUNNER UP – *donated by Mrs. M Farr*

(All cooking in this section is to be independently done by entrant)

- | | |
|--|--|
| 22. Best 6 pieces of Rocky Road | 1st Prize \$5 – <i>donated in memory of The Late Mr. N Baker</i> |
| 23. Best Scones not buttered | 1st Prize \$5 – <i>donated by Mrs. M Williams</i> |
| 24. Best plate of 6 Muffins (any variety) | 1st Prize Gift Voucher – <i>donated by Blayney Newsagency</i> |
| 25. Best 6 decorated cup cakes | 1st Prize \$5 – <i>donated by P & V Happ</i> |
| 26. Best Packet Cake
– iced, any variety (not sponge) | 1st Prize \$5 – <i>donated by Mr. G Williams</i> |
| 27. Best decorated novelty cake | 1st Prize \$5 – <i>donated by Mrs. M Williams</i> |

7 YEARS AND UNDER

Sash & \$15 for MOST SUCCESSFUL EXHIBITOR – *donated by Mrs. Gemma Green*

Sash & \$10 for RUNNER UP – *donated by Mrs. C Howarth*

- | | |
|---|---|
| 28. Best 4 decorated Arrowroot Biscuits | 1st Prize \$3, 2nd Prize \$2 – <i>donated by J Pettit</i> |
| 29. Best 6 Chocolate Crackles | 1st Prize Gift Voucher – <i>donated by Blayney Newsagency</i> |
| 30. Most creative necklace (Pasta or sweets) | 1st Prize \$5 – <i>donated by P & V Happ</i> |
| 31. Most creative figure using Modelling clay/Play dough to fit a round plate | 1st Prize \$3, 2nd Prize \$2 – <i>donated by Mrs. L Baker</i> |

MILLTHORPE PROVIDORE

Showcasing local Produce from around the region. You can ring through and order your Bills Beans Coffee or just come on in and take a seat and have a bite. We do Picnic Hampers and cater for small functions.



TRADING HOURS

7am till 3pm, Tuesday to Sunday.
We are closed Mondays
(except Public Holidays).

FIND US AT

25 Victoria Street, Millthorpe
(THE OLD BUTCHER SHOP)

CONTACT NUMBER

0428 289 923 - during business hours
0417 412 577 - after hours

2018 CARCOAR SHOW FEATURE CAKE IS DUKE AND DUCHESS OF SUSSEX- LEMON & ELDERFLOWER WEDDING CAKE

Entrants - please use the recipe below

PREP: 1.45 hours **COOK:** 1.30 hours **MAKES:** 20 Servings
(Capable Carcoarian Cooks)

INGREDIENTS

375g unsalted butter, chopped, at room temperature
700g (3 1/4 cups) caster sugar
6 eggs
3 lemons, rind finely grated, juiced (you need 60ml/1/4 cup juice)
450g (3 cups) self-raising flour
225g (1 1/2 cups) plain flour
500ml (2 cups) milk
130g (1 1/2 cups) desiccated coconut
60ml (1/4 cup) elderflower cordial (available at supermarkets)
300g carton double cream
285g (1 cup) lemon curd (available at supermarkets)
Citrus or White Lindt Lindor Balls, to decorate
Icing sugar, to dust
White cachous in assorted sizes, to decorate
Baby's breath flowers, to decorate (optional)

MERINGUE KISSES

2 egg whites, at room temperature
Pinch of cream of tartar
100g (1/2 cup) caster sugar
Yellow icing colour paste, to tint

SWISS MERINGUE BUTTERCREAM

4 egg whites
215g (1 cup) caster sugar
400g unsalted butter, chopped, at room temperature

LEMON DRIZZLE

180g white chocolate, finely chopped
80ml (1/3 cup) thickened cream
Yellow icing colour paste, to tint

METHOD

1. Preheat the oven to 180C/160C fan forced. Grease three round 20cm cake pans and line the base of each with baking paper.
2. Use electric beaters to beat the butter and 645g (3 cups) sugar in a bowl until light and fluffy. Add the eggs 1 at a time, beating well after each addition, until well combined. Beat in the lemon rind. Use a large metal spoon to fold in the flours, milk and coconut until well combined. Divide the mixture evenly among the prepared pans and smooth the surface of each. Bake for 45 minutes or until a skewer inserted into the centres of the cakes comes out clean. Set aside to cool slightly before transferring to wire racks to cool completely.
3. Meanwhile, to make the meringue kisses, reduce the oven temperature to 120C/100C fan forced. Line 2 baking trays with baking paper. Use electric beaters to beat the egg whites and cream of tartar in a clean, dry bowl until firm peaks form. Gradually add the sugar, 1 tbs at a time, beating constantly until the sugar dissolves and the mixture is thick and glossy. Carefully stand a piping bag fitted with a 1.5cm plain nozzle upright in a tall glass. Use a small paintbrush to very lightly paint 4 even stripes of yellow food colouring down the inside length of the bag. Carefully spoon the meringue mixture into the piping bag and pipe small peaks onto the prepared trays (the colours will vary the more you pipe). Bake for 30 minutes or until the meringues are crisp and dry. Turn the oven off and leave the meringues in the oven, with the door closed, to cool completely.



4. Combine 60ml (1/4 cup) lemon juice and the remaining 55g (1/4 cup) caster sugar in a small saucepan over low heat. Stir for 2-3 minutes or until the sugar dissolves. Remove from the heat and stir in the elderflower cordial. Set aside to cool.
5. Use a balloon whisk to whisk the double cream in a bowl until soft peaks form. (Do not overbeat, as the cream can easily curdle.)
6. To assemble the cake, trim the top of each cake to flatten. Place 1 cake layer, cut side down, on a cake board or serving plate. Brush one-third of the elderflower syrup over the top of the cake. Spread with half the whipped cream, then top with half the lemon curd to cover. Top with another layer of cake and brush with half the remaining elderflower syrup. Top with the remaining cream and lemon curd. Brush the cut side of the remaining cake layer with the remaining elderflower syrup and place, cut side down, on top of the cake (the base of the last cake is now the top of the cake).
7. Spoon 1 cup buttercream into a separate bowl and reserve. Spread a thin layer of buttercream over the top and side of the assembled cake. Place in the fridge for 15 minutes or until just firm. Spread the remaining buttercream over the top and side of the cake, allowing some of the side to show through. Place in the fridge to chill.
8. To make the lemon drizzle, place the chocolate and cream in a microwave-safe bowl. Microwave on High, stirring every 30 seconds, for 1-2 minutes or until smooth and combined. Tint with yellow food colouring. Set aside to cool slightly. Pour the lemon drizzle over the top of the cake, using a palette knife to quickly spread it to the edges and allowing it to drizzle down the side of the cake. Place in the fridge or in a cool place for at least 30 minutes to set.
9. Place the reserved buttercream in a piping bag fitted with a 1cm fluted nozzle. Place the Lindt balls on a plate and dust with icing sugar. Decorate the cake with the meringue kisses, Lindt balls, piped stars of buttercream, cachous and flowers, if using.