

SECTION H: HOME PRODUCTS

STEWARDS: Ros Dunhill - 0427 675 019 or Gemma Green - Ph 0427 103 747

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 28 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: FREE

PRIZE MONEY: 1ST - \$10 2ND - \$5 (unless otherwise stated)

Sash & \$30 for MOST SUCCESSFUL EXHIBITOR, ADULT SECTION – donated by Chesney Pastoral

Sash & \$20 for Most successful Exhibitor 13 years and under – donated by Chesney Pastoral

Sash & trophy for Runner Up 13 years and under – donated by Mrs M Farr

Sash & \$15 for Most successful Exhibitor under 7 years – donated by Chesney Pastoral

Sash and \$10 for Runner up 7 years & Under – donated by Mrs C Howarth.



OPEN

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| 601. Best 6 scones (not buttered) | 1st Prize \$10.00 – donated by Mrs. B Furner |
| 602. Best Novelty Cake | 1st Prize \$10.00 – donated by Mr. & Mrs. J Fuller |
| 603. Best Plate of 6 Pikelets | 1st Prize \$10.00 – donated by Mrs. A Farr |
| 604. Best 1/2 lb Fruit Cake | 1st Prize \$30.00 – donated in memory of Mrs. Robyn Bell |
| 605. Best Boiled Fruit Cake | 1st Prize \$10.00 – donated in memory of Mrs Ruby Hamilton |
| 606. Best Butter Cake – iced | 1st Prize \$10.00 – donated by Mrs. Sally Green |
| 607. Best Chocolate Cake – iced | 1st Prize \$10.00 – donated by Mr. G Williams |
| 608. Best Carrot Cake | 1st Prize \$10.00 – donated by Mrs. Sally Green |
| 609. Best Date Loaf | 1st Prize \$10.00 – donated by B & D Mobbs |
| 610. Best 6 Lamingtons | 1st Prize \$10.00 – donated by Mr. & Mrs. J Fuller |
| 611. Best 6 iced cup cakes | 1st Prize \$10.00 – donated by Mrs. Sally Green |
| 612. Best 6 decorated cup cakes | 1st Prize \$10.00 – donated by B & L Baker |
| 613. Six heaviest Hen Eggs
- must be uniform and no double yolks, one may be broken. | 1st Prize \$10.00, 2nd Prize \$5.00 |
| 614. Best Collection of Jams - 3 varieties | 1st Prize \$10.00 – donated by Mr. J VanDartel |
| 615. Best Bottle of Tomato Sauce | 1st Prize \$10.00 – donated by Mrs. P Pilson |
| 616. Best Jar of Tomato Pickles | 1st Prize \$10.00 – donated in memory of The Late Mr. N Baker |
| 617. Best plate of Anzac biscuits | 1st Prize \$10.00 – donated by Mr. B Baker |
| 618. Best Plate of Jam Drops | 1st Prize \$10.00 – donated by Mrs. K Carter |
| 619. Smoko Plate
- Best 4 pieces of slice or biscuits | 1st Prize \$10.00 – donated by Mrs. H VanDartel |
| 620. Best Orange Cake | 1st Prize \$10.00 – donated by Jo Tait |
| 621. Best Loaf or Cob of Bread
- hand kneaded, any type or style. | 1st Prize \$10.00 voucher, 2nd Prize \$5.00 voucher
Sponsored by Akehurst Bakery, Blayney |
| 622. Feature Recipe Section
(Entrants - please use the recipe provided on page 50) | 1st Prize \$100 – donated by (\$50 gift voucher from Millthorpe Providore & \$50 cash donated by V. Happ)
2nd Prize \$30 – donated by Mrs. Audrey Hardman
3rd Prize \$10 – donated by B & D Mobbs |
| 623. 'Blokies' Cake, (BLOKES ONLY!)
- Iced, any embellishments Chocolate Cake (any recipe).
Must be made and decorated entirely by the male entrant. No packet cakes! | 1st Prize \$100, 2nd Prize \$30, 3rd Prize \$10
– donated by Whitney Pastoral Company |

CHILDREN'S SECTION

ENTRY FEE: FREE

PRIZE MONEY: 1ST - \$5 2ND - \$3 (unless otherwise stated)

13 YEARS AND UNDER

Sash & \$20 for Most Successful Exhibitor – donated by **Chesney Pastoral**

Sash & Trophy for Runner Up – donated by **Mrs M Farr**

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

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| 624. Best 6 pieces of Rocky Road | 1st prize \$5 – donated by <i>The Memory of Mr N Baker</i> |
| 625. Best Scones not buttered | 1st Prize \$5 – donated by <i>Mrs M Williams</i> |
| 626. Best plate of 6 Muffins (any variety) | 1st Prize Gift Voucher – donated by <i>Blayney Newsagency</i> |
| 627. Best 6 decorated cup | 1st prize \$5 – donated by <i>P & V Happ</i> |
| 628. Best Packet Cake
– iced, any variety (not sponge) | 1st prize \$5 – donated by <i>Mr G Williams</i> |
| 629. Best decorated novelty cake | 1st prize \$5 – donated by <i>Mrs M Williams</i> |

7 YEARS AND UNDER

Sash & \$15 for Most Successful Exhibitor – donated by **Chesney Pastoral**

Sash & \$10 for Runner Up – donated by **Mrs C Howarth**

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| 630. Best 4 decorated Arrowroot Biscuits | 1st \$5, 2nd \$3 – donated by <i>Mrs J Pettit</i> |
| 631. Best 6 Chocolate Crackles | 1st prize Gift Voucher – donated by <i>Blayney Newsagency</i> |
| 632. Most creative necklace (Pasta or sweets) | 1st prize \$5 – donated by <i>P & V Happ</i> |
| 633. Most creative figure using Modelling clay/Play dough to fit a round plate | 1st prize \$5, 2nd \$3 – donated by <i>Mrs L Baker</i> |



2023 CARCOAR SHOW FEATURE RECIPE SECTION IS RETRO COFFEE CAKES

'Images and text from The Sweet Life by Kate Bracks, p200;

Entrants - please use the recipes below

These cakes hold a special place in my heart. Not only do they represent the day I fell in love with baking at the ripe old age of eight, but they also kick-started my MasterChef journey as they were the first dish I cooked in the MasterChef kitchen

PREP TIME: 50 minutes

COOKING TIME: 40 minutes

MAKES: 9

(We only need your best 5 for the competition)

INGREDIENTS

CAKE

250g butter, at room temperature, chopped

220g (1 cup) caster sugar

1 tsp vanilla extract

2 eggs

300g (2 cups) self-raising flour

180ml (¾ cup) espresso coffee, cooled

COFFEE BUTTER CREAM

180g butter, at room temperature, chopped

240g (1½ cups) icing sugar mixture, sifted

40ml (2 Tbs) espresso coffee

1 Tbs kahlua

40g (½ cup) flaked almonds, toasted

METHOD

1. Preheat the oven to 170°C. Grease a 22cm (base measurement) square cake tin and line the base with baking paper.
2. To make the cake batter, cream the butter in an electric mixer on high speed until pale in colour (2-3 minutes). Reduce to medium speed and gradually add in the sugar and vanilla. Scrape the bowl down and then take the speed back up to high and beat again for 2-3 minutes until the sugar has dissolved into the butter. Add the eggs one at a time, beating well after each addition. Add the sifted flour, and mix on low speed until almost combined. Add the coffee gradually until the mixture has absorbed it all. Increase the speed and beat on high for 30 seconds.



3. Pour the mixture into the prepared tin and bake for 40 minutes or until a skewer inserted into the centre of the cake comes out clean. Cool in the tin for 5-10 minutes and then turn out onto a wire rack to cool completely.
4. To make the coffee butter cream, beat the butter with an electric mixer until pale and very light and creamy in texture. This will take 3-5 minutes on the highest speed. Add the sifted icing mixture and beat again until incorporated thoroughly. Reduce the speed to low and gradually add the coffee and Kahlua. It may initially curdle but don't worry! Increase the speed of your mixer back up to high and mix for another 2-3 minutes.
5. To assemble the cake, cut 9 circles out of the cake using a 9cm round cookie cutter. Slice each circle horizontally into 3 pieces and layer each with coffee butter cream. (If the butter cream has become a bit too stiff to spread, simply add a teaspoon or two of milk to loosen it up again.) Top with butter cream and sprinkle with toasted flaked almonds.

NOTE: *These cakes are best eaten on the same day, but they will keep in an airtight container for 3 days or in the freezer for up to 3 months. For ease of serving, this could also be one large cake with frosting!*

