

# Guideline for Entrants and Judging Criteria – Open Cooking

## Class 1 Jubilee Cake (Please use the following recipe)

- Baked in a loaf pan (approx. 10cm x 25cm)
- To be iced with citrus glaze as per recipe while still in tin
- No cake rack marks
- To be judged on appearance, colour, texture and flavour
- Present on a firm plate or cake board



### Cake:

375g mixed dried fruit  
3/4 cup sugar  
60g butter  
1 cup boiling water  
1 egg, lightly beaten  
2 tablespoons grated orange or lemon rind  
2 cups SR flour

### Glaze:

1 cup icing mixture  
1 tablespoon orange or lemon juice  
1 teaspoon butter  
2 tablespoon desiccated coconut (approx.)

### Method:

Preheat oven to 160C. Line a rectangular loaf tin with baking paper, extending paper 5-10cm over the sides of the tin. Place fruit, sugar and butter in a mixing bowl. Pour over boiling water and stir until butter is melted and sugar is dissolved. Allow to stand for about 15 – 20 minutes until cool. Add egg, rind and flour. Mix well to combine. Pour into prepared tin and bake in a moderate oven for approx. 60-70mins. When baked, take out of oven and allow to cool in the tin while making the glaze. In a small jug combine icing mixture, juice, butter and enough hot water to make a thin glaze. Pour over warm cake while it is still in the tin. Remove cake from tin and pull down paper at sides, allowing glaze to drizzle down the side. Sprinkle with coconut.

## Class 2 Four Biscuits (Gingerbread)

- 2 biscuits should be un-iced. 2 should be iced
- Biscuits may be any shape or size
- Iced with royal icing, colours may be used
- Shop bought decorations may be used but should be kept to a minimum
- Presented on a disposable plate



## Class 3 Six Anzac Biscuits

- Biscuits should be a deep golden colour
- Even size, shape and colour
- Size to be between 4cm and 6cm
- Biscuits should be chewy in the centre but still snap when broken
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



## Class 4 Four Muffins (Sweet)

- Baked in a muffin pan with papers left on
- Even mixing of ingredients
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



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## Class 5 Four Plain Scones

- The scones should be approximately 5 cm in diameter
- Well risen, straight side, thin golden crust, no flour on base
- Fine, moist texture, good crumb, good flavour
- Optional to glaze.
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



## Class 6 Five CWA / Laucke Flour Mills Scone Mix (sweet)

- The scones should be approximately 5 cm in diameter
- To be judged on appearance, evenness of size, colour, texture and flavour
- CWA Laucke Scone mix to be used. If none is available, contact secretary
- Presented on a disposable plate
- Further information on page 4



## Class 7 Baked Slices

- A baked slice is one where at least part of the slice is baked in the oven.
- 3 pieces of the same slice
- Size to be 4cm x 6 cm
- To be judged on evenness of size, shape and flavour
- Presented on a disposable plate



## Class 8 Lamingtons

- May be sponge or butter cake
- Chocolate icing and coconut coating
- To be approximately 4cm x 4cm x 3cm
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate



## Class 9 Boiled Fruit Cake

- Round pan, minimum width 17.5 cm (7 inches)
- Cake not to be iced. No cake rack marks
- Texture fine and even with no holes or tunnels, moist, but not heavy or doughy
- Fruit should be of even size, evenly distributed and a good balance of fruit and mixture apparent.
- May contain cherries and/or peel
- Presented on a firm base or cake board



## Class 10 Sponge Roll

- Minimum length 18cm. Maximum length 25cm
- Strawberry or raspberry jam filling only.
- Cream may not be used
- Ends may be cut off
- May be dusted with icing sugar
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base



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## Class 11 Cinnamon Tea Cake (Dirt or sand cake)

- Round or square pan, minimum width 17.5 cm (7 inches)
- Melted butter with cinnamon and sugar topping
- No cake rack marks
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base



## Class 12 Boiled chocolate cake

- Round or square pan, minimum width 20 cm (8 inches)
- Icing on top only, must complement the cake
- No cake rack marks
- To be judged on appearance, colour, texture, even-ness of size and flavour
- Presented on a firm base



## Class 13 Chocolate cake made by a male

- Any shape, any size, but must be a large cake (not cupcake)
- To be iced in a manner to complement the cake
- No cake rack marks
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base



## Class 14 Carrot cake

- Round or square pan allowed, approx. 20cm in width or diameter
- Cream cheese icing on top only
- May contain nuts
- No cake rack marks
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base



## Class 15 White loaf

- Good volume, even rise, crusty golden outer crust, moist texture
- A bread maker or mixer with dough hook may be used to mix and prove the dough, but it must be baked in an oven
- To be judged on appearance, colour, texture, evenness of rise and flavour
- Presented on a firm base



## Class 16 Fruit and nut scrolls

- Scrolls to be baked together (joined)
- Scrolls should be between 7cm and 10cm wide
- May have fruit and / or nuts
- May have cinnamon or other spices
- May be iced to complement the scrolls
- To be judged on appearance, colour, texture and flavour
- Presented on a firm base or plate





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## Class 17 Four Sausage Rolls

- Flaky or Puff Pastry to be used. Pre-bought pastry may be used
- Pastry should be golden in colour
- Sausage rolls should be approx. 5cm long
- To be judged on appearance, evenness of size, colour, texture and flavour
- Presented on a disposable plate
- Presented on a firm base or plate



## Class 18 One jar Marmalade

## Class 19 One jar Jam

## Class 20 One jar Lemon cheese / butter

## Class 21 One jar Chutney

## Class 22 One bottle Tomato Sauce

- Jars or bottles to contain a minimum of 250ml (1 cup)
- Jar to be labelled with the type of jam, marmalade or chutney (Sauce and lemon butter do not need a label)
- Jam, marmalade or chutney to be true to type
- Clear plastic jam covers to be used. Convenor will have them if you are unsure
- To be judged on appearance, colour, texture and flavour
- Jars and bottles should be clean with all traces of previous label removed



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## **Competition Outline**

- Only one entry per person, no entry fee
- Best, **sweet** variation of your scone recipe which must use the Laucke Country Women's Scone Mix as the base.
- Each local show winner eligible to compete at the association semi-final. Show Secretaries are responsible for informing the EPSA secretary who the winner is. The semi-final will be held at the EPSA meeting in April
- The 10 Association (semi-final) winners will compete in a State Final as part of the 2020 Royal Adelaide Show.
- Entrants please note that you **DO NOT** have to follow the recipe on the back of the box. You use the mix as a base only.
- If the CWA Scone Mix is not available in your town please contact the show secretary.
- Revenue to the CWA from sales of the scone mix is used to assist drought affected families.

## **Judging Guidelines**

- 5 scones presented for Judging.
- Scones should be approximately 5cms in diameter.
- Well risen, straight sides, thin golden crust top and bottom, no flour base.
- Fine, moist texture, good crumb, good flavour and according to type.

## **Prize Allocation**

- 1st Laucke Goods Hamper (value approx \$17)
- 2nd Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)
- 3rd Laucke Country Women's Scone Mix (1 x 1.2kg, value approx \$5.50)