

AGRICULTURAL SOCIETIES COUNCIL OF SOUTH AUSTRALIA.

# FRUIT CAKE & GENOA CAKE CHAMPIONSHIP ~ SEMI FINALS

*Proudly Sponsored by Sunbeam Foods & Angoves Family Winemakers*

**Due to no event held at the Whyalla Show this will now be held at the  
Kimba Show on Saturday September 24<sup>th</sup>, 2022**

**NO ENTRY FEE: ONE ENTRY PER PERSON**

Winner eligible to compete in the State final to be held at the Royal Adelaide Show, 2023.

For further information, please see: <http://www.sacountryshows.com/pages/competitions.php>

## Fruit Cake

PRIZES: First \$60.00, Second \$25.00, Third \$10.00  
*Plus samples from Sunbeam Foods & Angoves.*

### RECIPE TO BE USED

**INGREDIENTS:** 250g butter, 250g dark brown sugar, 6 eggs, 250g Sultanas, 250g Raisins, 200g Currants, 100g Dates, 60g Chopped Red Glace Cherries, 60g Mixed Peel, 60g Chopped Almonds, 375g Plain Flour, 1 teaspoon Baking Powder, 1 teaspoon Mixed Spice, 200 ml sherry or brandy.

**METHOD:** Mix together all fruits and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream together the butter and sugar. Add the eggs one at a time, beating well after each addition, and then alternately add the fruit and flour and lastly the chopped nuts. Mix thoroughly. Place mixture into a prepared square tin and bake in a slow oven for approximately 3-3 ½ hours.

## Genoa Cake

PRIZES: First \$50.00, Second \$20.00 Third \$10.00  
*Plus samples from Sunbeam Foods & Angoves.*

### EXHIBITOR TO USE OWN RECIPE.

(Cake must not be iced. It may be decorated with almonds)

### GUIDE TO PRESENTATION OF FRUIT AND GENOA CAKES

1. Cake should be cooked evenly all over
2. Cake must be well cooked right through - no damp or soggy patches.
3. Fruit should be evenly distributed throughout the cake.
4. Fruit should be moist and clean.
5. Points to be deducted for: cake rack marks, burnt edges, pieces of paper, or foil which were not removed properly from cake, marks on cake from careless removal of paper.
6. Do not cut cake. All cakes must be cut by judge

