

SECTION 5 – COOKERY

Judging: Thursday 5th March, 2026 in Main Pavillion

Head Steward: Glenda Fittler

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Please read the General Conditions and Regulations for Pavilion Exhibits.

1. Exhibits in this section **must be on paper/plastic plates** and exhibited in clear plastic bags.
2. **Cakes** should not be iced unless otherwise stated. If Cake is to be iced it is to be iced on top only unless otherwise stated. A cake is made in one tin unless otherwise stated; a Sandwich or Sponge is made in two tins. Packet mixes not permitted. Fruit cakes should be made with 250g butter or margarine.

DO NOT ICE OR DECORATE CAKE UNLESS OTHERWISE STATED.

3. Slices and biscuits should be of an even size.
4. Cakes to be baked in square or round tins unless otherwise stated.
5. Ring shaped tins are not permitted unless otherwise stated.
6. All or some cakes will be tasted at the discretion of the Judge.
7. **The Overall Most Successful Exhibitor** will receive the **Esma McRae Most Successful Exhibitor** Perpetual Shield and a \$100 voucher from **The Cottage Restaurant**.

Exhibitors must enter three (3) or more classes to qualify.

OPEN SECTION

Looking forward

FEATURE CAKE Winner \$50 voucher from The Cottage Restaurant

1a. Red Velvet Cake with cream cheese filling & icing

Must use attached recipe.

RED VELVET CAKE

Ingredients

- 2 ½ cups plain flour
- 1 tsp baking powder
- 2 tbs cocoa powder
- 50ml red liquid food colouring
- 120gms fairy margarine
- 1 ½ cups sugar
- 2 eggs
- 1 tsp vanilla extract
- 1 cup milk
- 1 tsp white wine vinegar
- 1 tsp bicarbonate of soda

Method

Preheat oven to 180c Grease & flour 3 x 20cm round cake tins.

Combine flour & baking powder into a medium bowl. Set aside. In a small bowl, mix food colouring & cocoa powder to form a thin, smooth paste. Set aside. In a large bowl beat margarine & sugar together until light & fluffy, about 3 minutes. Beat in eggs, one at a time, then beat in vanilla & the red cocoa paste. Add 1/3 of the flour mixture to the butter mixture, beat well, then beat in ½ of the milk. Repeat this ending with the last 1/3 of the flour mixture. Beat until well combined. In a small bowl, mix vinegar & baking soda. Add it to the cake batter & stir well to combine. Divide batter evenly between the cake tins & bake at 180c for 25 to 30 minutes or until cooked. Cool the cakes in their tins on a wire rack for 10 minutes. Remove from tins & allow cakes to cool completely before filling & icing.

CREAM CHEESE ICING

Ingredients

- 250 gms cream cheese
- 125 gms fairy margarine
- 3 ½ cups icing sugar
- 1 tsp vanilla extract

Method

Beat together the cream cheese & margarine until smooth. Add icing sugar & vanilla extract & mix until smooth. Add more icing sugar or a splash of milk, if needed, until desired consistency.

Looking backward

FEATURE CAKE Winner \$50 voucher from The Cottage Restaurant

1b. Peel Cake (not iced or decorated)

Must use attached recipe

PEEL CAKE

recipe by **Magdalena Fittler 1887-1961**

Ingredients

1lb plain flour

1lb sugar

12oz fairy margarine

5 eggs

10oz mixed peel

Method

Preheat oven to 160c. Line 1 x 8" square cake tin with foil.

Cream margarine & sugar until soft & fluffy. Add eggs, one at a time beating well after each addition. Add ½ flour & peel alternately beating well after each addition until well combined.

Bake in fan forced oven at 160deg for 2hrs 45mins or until cooked. Leave to cool in tin.

FRUIT CAKES

2. Rich Dark Fruit Cake

3. Light Fruit Cake

4. Boiled Fruit Cake

5. Fruity Tea Loaf

**** Best Exhibit Classes 2-5****

HEALTH FOODS

14. Honey Date & Nut Cake

15. Moist Date Loaf

16. Banana Bread – Loaf tin

17. Date Roll

****Best Exhibit Classes 14-17****

BUTTER CAKES

6. Orange & Date Cake – Iced – Orange Flav.

7. Chocolate Cake – Iced – Choc Flav..

8. 4 Butterflies filled with mock cream.

9. Coffee Cake – Iced -Coffee Flav.
decorated with pecans

10 Sour Cream Butter Cake

****Best Exhibit Classes 6-10****

MUFFINS, BISCUITS & SLICES

18.4 pcs Choc Fruit Slice with Choc. Icing

19. 4 pcs Caramel Walnut Slice .(no icing

20.4 Curried Pumpkin Muffins

21. 4 Red Velvet Cream Biscuits

****Best Exhibit Classes 18-21****

SPONGE CAKES

11. Ginger Fluff Sponge (unfilled & uniced)

12. Jam Roll filled with Jam

13 Plain Sponge (unfilled & uniced)

****Best Exhibit Classes 11-13****

SCONE CORNER

22. 3 Plain Scones

23. 3 Date Scones

24. 3 Cheese, Baby Spinach & Onion Scones

25. Ham & Cheese Scones

****Best Exhibit Classes 22-25***

GLUTEN FREE COOKING

- 26. Choc Cake – iced. Choc Flav.
- 27. 4 Blueberry Muffins
- 28. 4 Ginger Nut Biscuits

**** Best Exhibit Classes 26-28****

MEN'S SECTION

- 29. Plain Cake. Iced - Passionfruit Flav.
- 30. 4 Cheese & Chive Muffins
- 31. 3 Pumpkin Scones

****Best Exhibit Classes 29-31****

**Most Successful Exhibitor
Men's Section**

INTERMEDIATE SECTION

(13 to 17yrs)

- 32. Marble Cake(3 colours)– Pink Icing
- 33. 4 Banana Muffins
- 34. 4 Melting Moments with Vanilla Cream
- 35. 4 pcs Choc Brownie

****Best Exhibit Classes 32-35****

**Most Successful Exhibitor
Intermediate Section**

JUNIOR SECTION

(8 to 12yrs)

- 36. . Chocolate Cake – Iced-Choc Flav
- 37. 4 pcs Crunchy Choc Bubble Slice(no bake)
- 38. 4 Choc chip Biscuits
- 39. 4 Cinnamon Tea Patty Cakes

****Best Exhibit Classes 36-39****

**Most Successful Exhibitor
Junior Section**

PRE-JUNIOR SECTION

(7yrs & under

- 40.. .4 Triple Choc Muffins
- 41. 2 Round Biscuits decorated with Animal Face
- 42. 4. Honey Joys

****Best Exhibit Classes 40-42****

**Most Successful Exhibitor
Pre-Junior Section**

**Most Successful Exhibitor
Pre-Junior Section**