

AGRICULTURAL SOCIETIES COUNCIL OF SA RICH FRUIT CAKE CHAMPIONSHIP

Sponsored by **SUNBEAM FOODS** and **ANGOVE FAMILY WINEMAKERS**

Entries to:

The Secretary,

Angaston Show Society

PO Box 133, ANGASTON SA 5353

E: angastonshow@hotmail.com

CLOSING DATE: : 22nd February 2019 at 5.00pm

FREE ENTRY: ONE ENTRY PER EXHIBITOR

PHONE ENTRIES ACCEPTED

LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Central District Shows Association Semi-Final

to be held at the **Angaston Show on Saturday February 23rd, 2019**

Prizes: 1st \$60.00 2nd \$25.00 3rd \$10.00

Winner eligible to compete in the State Final held at the Royal Adelaide Show 2019

Prizes: 1st \$ 250.00 2nd \$100.00 3rd \$50.00

(Only the recipe below to be used – Cake not to be iced)

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

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INGREDIENTS:	METHOD:
250 g butter	Chop fruits, mix together and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream together butter and sugar. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour and lastly the chopped nuts. Mix thoroughly. Place mixture in prepared square tin (approx. 19-22 cm in size). Bake in a slow oven for approximately 3-3½ hours. <i>Note:</i> <i>fruit should be cut to the size of currants.</i> <i>See:</i> www.sacountryshows.com <i>for information about points allocation</i>
250 g dark brown sugar	
6 eggs	
250 g sultanas	
250 g raisins	
200 g currants	
100 g dates	
60 g chopped red glace cherries	
60 g mixed peel	
60 g chopped almonds	
375 g plain flour	
1 tsp baking powder	
1 tsp mixed spice	
200 ml sherry or brandy	