

SECTION P4 - AGRICULTURAL SOCIETIES COUNCIL OF SA RICH FRUIT CAKE CHAMPIONSHIP

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

ALL ENTRIES TO:

The Secretary,

Mount Barker District Show

PO Box 844, Mt. Barker, 5251

OR info@mountbarkerdistrictshow.org.au

CLOSING DATE: : 5 pm Friday 20th March 2020

PHONE ENTRIES ACCEPTED

LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

Central District Shows Association Semi-Final Conducted at Mt Barker Show 28th March

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

Winner eligible to compete in the State Final held at the Royal Adelaide Show 2020

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

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

Class P401 Rich Fruit Cake - FREE ENTRY: ONE ENTRY PER EXHIBITOR

DON'T MISS THE OPEN JUDGING IN THE SMALL MARQUEE

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

INGREDIENTS:

250 g butter
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

METHOD:

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.

Note: *fruit should be cut to the size of currants.*

See: www.sacountryshows.com
for information about points allocation