

## 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](mailto:info@mountbarkerdistrictshow.org.au)

CLOSING DATE: : 5 pm Friday 19<sup>th</sup> March 2021

JUDGING DATE: Sunday 21st March 2021 at Mt Barker Show Office

Judging will be filmed and available on Youtube or the Show website: [www.mountbarkerdistrictshow.org.au](http://www.mountbarkerdistrictshow.org.au)

PHONE ENTRIES ACCEPTED

LATE ENTRIES WILL NOT BE ACCEPTED AND WILL BE RETURNED

### Central District Shows Association Semi-Final Conducted at Mt Barker Show 21st March

Winner eligible to compete in the State Final held at the Royal Adelaide Show 2021

Prizes: 1<sup>st</sup> \$ 250.00 2<sup>nd</sup> \$100.00 3<sup>rd</sup> \$50.00

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

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

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

INGREDIENTS:	METHOD:
250 g butter	<p>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.</p> <p><b>Note:</b> <i>fruit should be cut to the size of currants</i></p> <p>See: <a href="#">SA State Cookery Competitions - South Australian Country Shows (sacountryshows.com)</a> for tips and information about points allocation</p>
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	