

## SECTION H – BAKERY

**For Amateurs only**

**Steward: Marcelle Howe      0427 181 966**

**Entries Close: 5.00 pm on Tuesday 12th October 2021**

All exhibits **MUST** be in place by 8.30 am on show day. Judging **COMMENCES** at 9.00 am  
Exhibitors are responsible for their own exhibit after 5.00 pm

**Entry Fee: \$1.00**

**Prize Money:**

**Class 1      1st - \$4.00 2nd - \$2.00**

**Classes 2-4      1st - \$3.00 2nd - \$1.50**

**All other classes 1st - \$2.00 2nd - \$1.00**

Exhibitors must provide clear plastic bags for their own exhibits.

Cakes to be unfilled and un-iced unless otherwise specified.

All fruit cakes to be baked in 16 cm – 26 cm (7" to 10") tins.

All Classes to be labeled with Class and type – e.g. Class 16: Chocolate Chip Cookies.

**Class:**

1. Decorated Fruit Cake
2. *Scottish Dundee Cake – must use attached recipe*
3. Light Fruit Cake (sultanas and cherries only)
4. Dark Fruit Cake
5. Savoury Biscuits, 6 small, any variety
6. *Scottish Shortbread*
7. Nut, fruit or plain loaf, suitable buttering
8. Lemon/Orange Cake, baked in loaf tin
9. Vegetable Cake
10. Chocolate Cake, not iced
11. Sponge Sandwich, no filling, no butter, any variety
12. Small Cakes, 6 plain
13. Scones, 6 plain
14. Scones, 6 any other variety (e.g. Pumpkin, Fruit)
15. Sweet slice, 6 pieces, one variety
16. Unbaked slice, 6 pieces, one variety
17. Biscuits, 6 one variety, fancy, open
18. Loaf of sourdough bread, any variety
19. Loaf of bread made by hand, any variety
20. Loaf of bread, machine made, any variety
21. "Something Scottish to serve with Coffee" limit 6 one variety
22. Gluten free cake



### TROPHIES

**KOJONUP COUNTRY KITCHEN**

**PRESIDENT'S TROPHY**

**Most Points Bakery**

**Points will carry for this trophy**

# SCOTTISH DUNDEE CAKE

## Ingredients

### Dundee Cake

- 140 grams Butter at room temperature
- 140 grams Sugar
- 3 Eggs at room temperature
- 2 tablespoons Orange Marmalade
- 85 grams Plain Flour
- 30 grams Milk Powder
- 30 grams Almond Flour
- ½ teaspoon Baking Powder
- 120 grams chopped dried fruits and nuts we used almonds, cashews, dried apricots, raisins, sultanas, dried figs
- 2 tablespoons Whiskey
- ¼ cup sliced (flaked) Almonds

## Instructions

### Dundee Cake

1. In a bowl, mix together chopped fruit and whiskey. Refrigerate overnight. Take this out of the fridge 30 minutes before you start baking the cake to ensure it comes to room temperature.
2. Preheat the oven to 180°C.
3. Grease and line an 8 inch (20cm) round baking pan with butter and parchment paper.
4. Reserve one tablespoon plain flour and set aside. Sieve together remaining plain flour, almond flour, milk powder and baking powder in a bowl and keep aside.
5. Cream butter and sugar till light and fluffy. Cream for about 3-4 minutes until pale in colour.
6. Add eggs and orange marmalade and blend. Mix well and remember to scrape the sides of the bowl.
7. Add the sieved flour mix to the butter mixture and mix well. Make sure there are no lumps.
8. Add the reserved tablespoon of plain flour to the chopped fruit and mix well. Add the chopped fruit and nuts to the batter and fold to combine. Transfer the prepared batter to the lined baking pan. Use a spatula or the back of a spoon to level it. Tap it against the counter a few times to remove any air bubbles.
9. Sprinkle with sliced (flaked) almonds.
10. Bake in a preheated oven at 180°C for 45-55 minutes or until a skewer inserted into the centre comes out clean.

**Glaze** – this is not required for your Show entry but is beautiful served with the cake

- ⅔ cup Icing Sugar
- 1 cup Orange Juice Freshly squeezed
- 1 tablespoon Butter melted

1. Whisk together the orange juice, icing sugar and melted butter.
2. Whisk for 2 minutes till it is well combined. Pass it through a fine sieve and serve with the Dundee cake!

**Kojonup Pastoral and Agricultural Society  
114th Annual Show – Saturday 16th October 2021**

**GENERAL ENTRY FORM FOR ADULTS**

General Entries Close: Tuesday 12th October 2021  
Flowers and Vegetables Entries Close: Thursday 14th October 2021

*Entries must be accompanied by correct fees.*

These entries are made subject to the rules and regulations governing the Show. Payment of prizes - all prizes will be paid on Show Day at 4.30 pm and prizes unclaimed six months after date of Show will revert to the Society.

Section	Class	Particulars of Exhibits	Entry Fees	
Please collect Prize Money from the Exhibition Hall Prize Cage on Saturday		<b>TOTALS \$</b>		

I CERTIFY that the above particulars are correct, and I agree to conform to and accept the Rules and Regulations governing this Show and I hereby hold the Society free from any liability in respect of any mistakes or errors which may be made in connection with these entries or in the catalogue of exhibits.

Name of Exhibitor: .....  
 Address: .....  
 Email ..... Phone: .....

Please lodge entries at earliest possible date.