

## SECTION H – BAKERY

**For Amateurs only**

**Steward: Marcelle Howe      0427 181 966**

**Entries Close: 5.00 pm on Wednesday 18th October 2023**

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 4.30pm

**No Entry Fee, no Prize money**

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 10: Chocolate Cake, not iced

**Class: -**

1. Decorated Fruit Cake
2. Blueberry Coconut Cake - recipe attached
3. Light Fruit Cake (sultanas and cherries only)
4. Dark Fruit Cake
5. Savoury Biscuits, 6 small, any variety
6. 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 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**



## Ingredients

- 1½ cups desiccated coconut
- 300g frozen blueberries
- 1 cup caster sugar
- 2 eggs, lightly whisked
- 125g butter, melted
- 1⅔ cups self-raising flour
- 1½ cups AYAM Coconut Milk 270ml

## Method

1. Preheat the oven to 180°C. Thaw the blueberries and drain them on absorbent paper.
2. Line the base and the sides of the 23cm cake tin with some baking paper.
3. Now, in a bowl, combine the desiccated coconut and the coconut milk. Set aside for 5 minutes.
4. Add the sugar, the eggs and the butter to the coconut mix, and stir until well combined.
5. Lightly stir in the flour then add the blueberries and mix.
6. Pour the mix into the cake tin and bake for about 1 hour, until firm in the centre.

Presentation:

- Once baked, take the cake out of the oven and wait 5 minutes before turning onto a cake rack to cool.
- Recipe provided by AYAM <http://ayam.com/recipes/blueberry-coconut-cake> [Blueberry Coconut Cake \(ayam.com\)](http://ayam.com/recipes/blueberry-coconut-cake)



