

## 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 labelled with Class and type – e.g. Class 10: Chocolate Cake, not iced

Class 301 Decorated Fruit Cake

Class 302 Blueberry Coconut Cake - recipe below

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)

Class 303 Light Fruit Cake (sultanas and cherries only)

Class 304 Dark Fruit Cake

Class 305 Savoury Biscuits, 6 small, any variety

Class 306 Shortbread

Class 307 Nut, fruit or plain loaf, suitable buttering

Class 308 Lemon/Orange Cake, baked in loaf tin

Class 309 Vegetable Cake

Class 310 Chocolate Cake, not iced

Class 311 Sponge Sandwich, no filling, no butter, any

- variety
- Class 312 Small Cakes, 6 plain
  - Class 313 Scones, 6 plain
  - Class 314 Scones, 6 any other variety (e.g. Pumpkin, Fruit)
  - Class 315 Sweet slice, 6 pieces, one variety
  - Class 316 Unbaked slice, 6 pieces, one variety
  - Class 317 Biscuits, 6 one variety, fancy, open
  - Class 318 Loaf of sourdough bread, any variety
  - Class 319 Loaf of bread made by hand, any variety
  - Class 320 Loaf of bread, machine made, any variety
  - Class 321 "Something to serve with Coffee" limit 6 one variety
  - Class 322 Gluten free cake

**KOJONUP COUNTRY KITCHEN** Most points Bakery

**PRESIDENT'S TROPHY** Points will carry for this trophy