

<b>Steward</b>	Sandra Jolitz 0427 071 979
<b>Location</b>	Main Pavilion (Map Reference 5)
<b>Entries</b>	Entries close 9:00am Friday 14th August.
<b>Entry Fee</b>	Free
<b>Forms/Waivers</b>	General Pavilion Entry Form must be Completed
<b>Prize Money</b>	Overall: 1st \$25.00

## Conditions of Entry

- Prize Money is Sponsored by the ASC. Show Societies and Groups should pay the prize money to their winners, then apply to the ASC for reimbursement.
- Winners at country shows will each receive a cash prize of \$25.00 and will be required to bake a second "Rich Fruit Cake" in order to compete in a Group Final to be conducted by each of the fourteen Groups of the Agricultural Societies Council of NSW.
- The Fourtenn winners at Group Level will each receive a cash prize of \$50.00, and are required to bake a third "Rich Fruit Cake" for the final judging at the Royal Easter Show where the winner will receive a cash prize \$100.00 and be awarded the ASC Plaque.
- In any year an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.
- All Fruit cakes must be cut in half when being judged.

250g sultanas 1/3 cup sherry or brandy 250g butter  
250g chopped raisins 250g plain flour 250g soft brown sugar  
250g currants 60g self-raising flour ½ teaspoon lemon essence OR rind  
125g chopped mixed peel 1/4 teaspoon grated nutmeg ½ teaspoon almond essence  
90g chopped red glace cherries 1/2 teaspoon ground ginger ½ teaspoon vanilla essence  
90g chopped blanched almonds 1/2 teaspoon ground cloves 4 large eggs

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight.

Sift together the flours and spices Cream together the butter and sugar with the essences.

Add the eggs one at a time, beating well after, each addition, then alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared square 20cm x 20cm (8" x 8") tin and bake in a slow oven for approximately 3 ½ - 4 hours.

Allow the cake to cool in the tin.

Note: To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.

Judge Note: The height of the cake should not exceed 5.7cm (57mm)