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| Steward | Lyn Amalgro (0409 471 182) |
| Location | Main Pavilion (Map Reference: 5) |
| Entries Close | Entries close Thursday the 24 th of August 2023. Entries are to be returned to the Head Steward by 4:00pm. Late entries are subject to acceptance by Head Steward. |
| Entry Fee | Free entry |
| Forms/Waivers | General Pavilion Entry Form must be completed. |
| Prize Money | Overall: 1 st : \$25.00 |
| Conditions of Entry | <ul style="list-style-type: none"> 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 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 fourteen winners at Group level will each receive a cash prize of \$50, 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 of \$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. It is the responsibility of memorial trophy recipients to organise the engraving and payment for engraving of trophy. |
| Sponsors | Agricultural Societies Council NSW |

INGREDIENTS

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| 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 |

INGREDIENTS

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)