

# OPEN COOKERY

CLASS 2



## VAS Ltd Carrot Cake Competitions

Proudly Sponsored by Rocky Lamattina & Sons

Open to all carrot cake enthusiasts

The entrant must follow the recipe and specifications provided below

### Recipe:

#### Ingredients:

- 375g plain flour
- 2tsp baking powder
- 1 1/2tsp bicarb soda
- 2tsp ground cinnamon
- 1/2tsp ground nutmeg
- 1/2tsp allspice
- 2tsp salt
- 345g castor sugar
- 375ml vegetable oil
- 4 eggs
- 3 medium carrots grated (350grams)
- 220g tin crushed pineapple, drained
- 180g pecan nuts, coarsely crushed

### State Final Prizes:

- First - \$250 prize money & VAS State Final trophy
- Second - \$100 prize money
- Third - \$50 prize money
- Edenhope Show Prize: \$15

### Method:

1. Preheat the oven to 180C (160C fan), grease a 23cm (9 inch) round cake tin and line with baking paper.
2. Sift the dry ingredients together into a bowl. In a separate bowl, beat the eggs and oil, then add the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake tin.
3. Bake for approximately 90 - 100 minutes.
4. Remove from the oven and allow to cool for 10 minutes in the tin on a wire rack. Upend and allow to cool on the wire rack.

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