

JUNIOR COOKERY

(Under 18) CLASS 2

Open to junior cake bakers under 18 on the day of their Local Show.

VAS Junior Boiled Fruit Cake (Preferred 100% Australia grown produce)

Recipe Method: Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil. Simmer gently for 3 minutes, then remove from stove, add bicarbonate soda and allow to cool. Add the sherry, eggs and marmalade, mixing well. Fold in the sifted dry ingredients then place in a greased and lined 20cm round cake tin. Bake in a moderately slow oven for 1.5 hours or until cooked when tested.

Ingredients:

- 375g mixed fruit
- 3/4 cup brown sugar
- 1 teaspoon mixed spice
- 1/2 cup water
- 125g butter
- 1/2 teaspoon bicarbonate soda
- 1/2 cup sherry
- 2 eggs, slightly beaten
- 2 tablespoons marmalade
- 1 cup self raising flour
- 1 cup plain flour
- 1/4 teaspoon salt

**Edenhope Show Prize:
\$15.00**

****PLEASE NOTE: The VAS recipe is compulsory for all entrants to be eligible for this section.**



Brandt
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