

COOKERY CLASS 31 OPEN

Carrot Cake Competitions – (Judged at Convention)

Proudly sponsored by Rocky Lamattina & Sons



VAS Carrot Cake Competition

Open to carrot cake enthusiasts everywhere

Competitors to only use the recipe below.

PLEASE NOTE: VAS State Carrot Cake Competition Change of Recipe

The new recipe as recommended by Geoff from Rocky Lamattina's that the Good Foods Australia award winning recipe is the recipe used for the State Carrot Cake competition. PLEASE NOTE: The glaze has been removed from this recipe.

Every entry to this class at show level must use this recipe. Remember to update the recipe in your schedule.

Ingredients

- 375 g Plain Flour
- 2 tsp Baking Powder
- 1 ½ tsp bicarb soda
- 2 tsp ground cinnamon
- ½ tsp ground nutmeg
- ½ tsp allspice
- 2 tsp salt
- 345 g castor sugar
- 375 ml vegetable oil
- 4 eggs
- 3 medium carrots, grated (350 grams)
- 220 g tin crushed pineapple, drained
- 180 g pecan nuts crushed

Steps

1. Preheat the oven to 180C (160C fan), Grease a 23cm (9") 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 to the dry ingredients. Mix well then add the carrots, crushed pineapple and pecans. Mix to form a smooth batter and pour into the cake in.
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.

State final prizes:

First - \$200 prize money & trophy

Second - \$100 prize money and trophy

Third - \$50 prize money and trophy

Edenhope prize: \$15

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