

Quirindi Spring Show

2024

Section I

Junior Cookery

Leah Meyer

0400 801359



FREE Entry

Requirements on delivery: Completed entry form and exhibit

Exhibit Delivery Location and Time: Pavilion Thursday 12th September 2pm – 5.30pm

Exhibit and Prize Collection and Time: Sunday 15th September 1pm – 3pm

Conditions of entry:

- No rack marks permitted.
- No ring tins allowed.
- All entries in an oven bag on paper plate when delivered.
- Cakes that have been frozen are acceptable.
- All care taken but no responsibility.
- All exhibits should be the bona fide work of the exhibitor. Packet mixes may not be used except where specified.

PRIZES: 1st \$5, 2nd \$3 unless otherwise stated

*Thank
you!*

Kaytering Supplies Mrs Jane Duddy
Quirindi Public School P&C Blackville Public School P&C
Quirindi High School P&C Mrs Gail Kelly
Werris Creek CWA The Bake Stop Tamworth
Mrs Nikki Roberston

Classes



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Age 13 years to 16 years

1. 4 pcs Lamingtons (please use the recipe to follow) – 1st \$10
2. Cinnamon Tea Cake– 1st \$10
3. 4 pcs Chocolate Chip Cookies – 1st \$10
4. 4 Patty Cakes – Iced and Decorated Any Theme – 1st \$10
5. Best Themed/Decorated Cake: AUSTRALIANA – 1st \$20 (This may be a packet cake mix)

CHAMPION EXHIBIT – 13yrs to 16yrs - Ribbon plus \$15.00

Age 9 years to 12 years

6. 4 pcs Scones – Not joined
7. 4 pcs Jam Drops
8. 4 pcs Weetbix Slice (please use recipe to follow)
9. Packet Greens Lemon Cake – Iced on top
10. 4 Patty Cakes – Iced and decorated any theme
11. Best Themed/Decorated Cake: AUSTRALIANA – 1st \$20 (This may be a packet mix cake)

CHAMPION EXHIBIT – 9yrs to 12yrs - Ribbon plus \$15.00

MOST SUCCESSFUL EXHIBITOR – 9yrs to 12yrs – Ribbon plus \$15.00

Age 6 years to 8 years

12. 4 pcs Pikelets
13. 4 pcs ANZAC Biscuits (please use recipe to follow)
14. Packet Chocolate Cake – Iced on top
15. 4 Decorated Arrowroot Biscuits – any theme
16. Best Themed/Decorated Cake: AUSTRALIANA – 1st \$20 (This may be a packet mix cake)

CHAMPION EXHIBIT – 6yrs to 8yrs. Ribbon plus \$15.00

MOST SUCCESSFUL EXHIBITOR – 6yrs to 8yrs. Ribbon plus \$15.00

Age 5 years & Under

17. 4 Pikelets
18. Fairy Bread
19. 4 Decorated Arrowroot Biscuits - AUSTRALIANA– 1st \$10

CHAMPION EXHIBIT – 5yrs & Under. Ribbon plus \$10.00

JUDGES CHOICE AWARD all age groups – Ribbon, \$30 and Cookbook

Class 1

Classic lamingtons

Ingredients:

- 4 eggs
- 2/3 cup (150g) caster sugar
- 1 cup (150g) self-raising flour
- 1/4 cup (35g) cornflour
- 25 gram soft butter, chopped
- 1/3 cup (80ml) boiling water
- 4 cups (270g) desiccated coconut
- Chocolate icing
- 4 2/3 cups (750g) icing sugar mixture
- 1/2 cup (50g) cocoa powder
- 20 grams soft butter
- 3/4 cup (180ml) milk

Method:

1. Preheat the oven to 180°C (160°C fan-forced). Grease and flour a 20cm x 30cm lamington pan, line base with baking paper.
2. Beat eggs in a small bowl with an electric mixer until light in colour. Gradually add sugar; beat for 8 minutes or until the mixture is thick. Mixture should form thick ribbons when the beaters are lifted.
3. Meanwhile, sift flour and cornflour together three times. Combine butter and boiling water in a small heatproof bowl.
4. Transfer egg mixture to a large bowl. Sift the flour mixture over the egg mixture; using a balloon whisk or a large metal spoon, gently fold the flour into the egg mixture, then fold in the butter mixture.
5. Pour mixture into prepared pan. Bake in a moderate oven for about 25 minutes or until sponge springs back when touched lightly in the centre and comes away from side of pan. Turn cake onto a wire rack to cool.
6. Cut cake into 20 even pieces
7. Meanwhile, to make chocolate icing, sift the icing sugar and cocoa into a large heatproof bowl; add the butter and milk; stir over a medium saucepan of simmering water until icing is smooth and thick enough to coat the back of a spoon. Divide icing mixture into 2 small bowls.
8. Place coconut in a shallow bowl.
9. Using a large fork, dip each piece of cake briefly into icing until cake is coated in icing. Hold over bowl to drain off any excess. Dip half the cake pieces in one bowl of icing and the other half in the second bowl of icing. (We have separated the icing into two bowls, as cake crumbs will thicken the icing and make it difficult to use.) If the icing becomes too thick, stand it over hot water while dipping, or reheat gently with a little more milk. If necessary, strain the icing into a clean bowl.
10. Toss cake gently in the coconut. Transfer cake to a wire rack; stand until set



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Class 8

Weet-Bix slice

Ingredients:

Base

- 5 Weet-Bix crushed
- 1½ cups plain flour
- 2 tsp baking powder
- 2 tbsp cocoa
- ¾ cup dessicated coconut
- 1 cup sugar
- 1 tbsp golden syrup
- 200g margarine
- 1 tsp vanilla essence

Icing

- 2 cups icing sugar, sifted
- 2 tbsp cocoa
- 1 tbsp margarine
- boiling water

Method:

1. Combine Weet-Bix, flour, baking powder, cocoa and coconut in a mixing bowl.
2. Place sugar, golden syrup and margarine into a saucepan and simmer until sugar is dissolved.
3. Add vanilla essence and blend together.
4. Pour the liquid blend over dry ingredients and mix together.
5. Press into a 20cm x 30cm lined baking dish.
6. Bake in a moderate oven, 180°C, for 15 minutes or until firm. Remove from oven and cool.
7. To make icing combine icing sugar, cocoa and margarine in a bowl. Gradually add boiling water mixing until desired thickness is reached.
8. Spread icing over slice.



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Class 13

Anzac Biscuit Recipe

Ingredients:

- 1 cup rolled oats
- 1 cup plain flour (sifted)
- 1 cup white sugar
(half cup white and half cup brown will give a good snap if that is desired)
- 3/4 cup desiccated coconut
- 125 g butter (melted)
- 2 tablespoons golden syrup
- 1/2 teaspoon bicarbonate of soda
- 1 tablespoon boiling water

Method:

1. Pre-heat oven to 160 degrees celcius and line trays with baking paper.
2. In a bowl mix together the dry ingredients - rolled oats, flour, sugar and coconut.
3. Into a saucepan, place the butter, golden syrup, bicarb soda and water. Stir and heat to boiling point.
4. Add the melted ingredients into the dry ingredients and mix thoroughly.
5. Roll tablespoon sized balls (32g if you want to be specific) in your hands and place on lined baking trays.
6. Cook for 15-20 minutes until light golden. Allow to cool on tray.



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