



Section I Junior Cookery Steward – Leah Meyer 0400 801 359

Entry Fee

FREE

Requirements on delivery

Completed entry form and exhibit

Exhibit Delivery

Pavilion Thursday 11th September 2pm – 5.30pm

Exhibit Collection

Sunday 14th 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.

Prize Money

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

Age 13 years to 16 years

Class	Exhibit	Prize	
1	4pcs UK Jammy Dodgers (please use recipe at end of section)	\$15	\$10
	Prize donated by The Bake Stop Tamworth		
2	Loaf of your choice	\$15	\$10
3	4pcs Chocolate Brownies	\$15	\$10
4	4 Patty Cakes – Iced and Decorated Any Theme	\$15	\$10
5	Best Themed/Decorated Cake: AROUND THE WORLD (This may be a packet cake mix)	\$20	\$10
	Prize donated by Mrs Nikki Robertson		

CHAMPION EXHIBIT – 13yrs to 16yrs - Ribbon plus \$20.00

MOST SUCCESSFUL EXHIBITOR – 13yrs – 16yrs - Ribbon plus \$20.00

Age 9 years to 12 years

Class	Exhibit	
6	4pcs Danish Butter Cookies (please use recipe at end of section)	
	Prize donated by The Bake Stop Tamworth	
7	4 pcs Scones – Not joined	
8	4pcs Slice – any variety	
9	Chocolate Cake– Iced on to	
10	4 Patty Cakes – Iced and decorated - any theme	
11	Best Themed/Decorated Cake: “AROUND THE WORLD” (this may be a packet cake mix)	
	1 st Prize \$20	
	(This may be a packet mix cake) Prize donated by Mrs Nikki Robertson	

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

Class	Exhibit
12	4pcs German Spice Cookies (please use recipe at end of section) Prize donated by The Bake Stop Tamworth
13	4 pcs Pikelets
14	Packet Vanilla Cake – Iced on top
15	4 Decorated Arrowroot Biscuits – any theme
16	Best Themed/Decorated Cake: “AROUND THE WORLD” (this may be a packet cake mix) 1st Prize \$20 Prize donated by Mrs Nikki Robertson

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

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

Age 5 years & Under

Class	Exhibit
17	4 Pikelets Prize donated by The Bake Stop Tamworth
18	Packet Cake – your choice – Iced on top
19	4 Decorated Arrowroot Biscuits “AROUND THE WORLD” 1st Prize \$10 Prize donated by Mrs Nikki Robertson

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

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

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Mrs Jane Duddy

Kaytering Supplies

Mrs Gail Kelly

The Bake Stop Tamworth

Mrs Nikki Roberston

Blackville Public School P&C

Quirindi Public School P&C



UK Jammy Dodgers

Ingredients:

- 2 cups All-purpose Flour
- ½ cup Sugar
- Dash Salt
- 1 cup Cold Butter, cubed
- 1 large Egg Yolk, room temperature
- 1tbsp Cold Water
- 1tsp Vanilla Extract
- ½ cup Strawberry Jam
- Icing Sugar, for dusting



Method:

1. In a large bowl, combine the flour, sugar and salt; cut in butter until mixture resembles coarse crumbs.
2. Stir in egg yolk, water and extract until mixture forms a ball.
3. On a lightly floured sheet of parchment, roll out dough to 1/8-in. thickness. Transfer dough and paper to a baking sheet; refrigerate until firm, about 10 minutes.
4. Cut with a lightly floured 2-1/2-inch round cookie cutter. Using a floured 1-inch round cookie cutter, cut out centres of half the cookies. Place solid and window cookies 1 inch apart on ungreased baking sheets. Cover and refrigerate for 30 minutes.
5. Bake at 325° until edges are lightly browned, 15-20 minutes. Cool for 2 minutes before removing to wire racks to cool completely.
6. Dust window cookies with icing sugar.
7. Spread 2 teaspoons jam on bottoms of solid cookies; top with window cookies.

Danish Butter Cookies

Ingredients:

- 227gm Unsalted Butter, room temperature
- 90gm Icing Sugar, sifted
- 1TSP Vanilla Extract
- 250gm Plain Flour, sifted
- ½ tsp Salt
- 1 – 2tbsp Milk, room temperature



Method:

1. With an electric hand mixer whip butter with the icing sugar for a few minutes until light and fluffy, then whip in the vanilla.
2. Sift in the flour and salt and fold with the help of a rubber spatula just until combined. Do not overmix.
3. Finally, to make the dough easier to pipe, fold in 1-2 tablespoons of milk. Use as much milk to make the dough pipeable yet stiff enough.
4. Prepare 2 baking pans with parchment paper.
5. Put the cookie dough into a piping bag fitted with 1M piping nozzle tip.
6. Pipe about 5 cm circles onto the baking sheets leaving enough space between them as the cookies will puff up during baking. Freeze the dough for 1 hour before baking.
7. Pre-heat the oven to 160 C / 320 °F (no fan) and bake the cookies for about 13 minutes. Pay attention to the bottom and top, the cookies are ready when the bottom is baked and the top is still nice and pale.
8. Let the cookies rest for a few minutes, then carefully remove them from the parchment and let them cool on a cooling rack.



1M Piping nozzle tip

German Spice Cookies

Ingredients:

- 3 large Eggs
- 2 cups Brown Sugar
- 1tsp Ground Cloves
- 1tsp Ground Cinnamon
- ½ tsp Pepper
- 2 cups All-purpose Flour
- ½ tsp Baking Soda
- ½ tsp Salt
- 1 cup Raisins
- 1 cup Walnuts, chopped

Method:

1. Preheat oven 200°C and line baking trays with baking paper.
2. In a large bowl, beat eggs.
3. Add the brown sugar, cloves, cinnamon and pepper and mix.
4. In another bowl mix flour, baking soda and salt together and add to the egg mixture. Mix all together.
5. Stir in raisins and walnuts.
6. Place a tablespoon size of mixture onto trays and bake for 8 – 10mins or until the top of the cookie's cracks.
7. Cool on wire rack.

