

Recipe Two (Boiled)

INGREDIENTS:

- 250g margarine
- 1 cup sugar
- 1 cup water
- 3 cups mixed fruit
- 1 teaspoon bi-carb soda
- ½ teaspoon cinnamon
- ½ teaspoon ginger
- ½ teaspoon mixed spice
- 2 beaten eggs
- 1 cup plain flour
- 1 cup self raising flour

METHOD:

Place all ingredients except eggs and flours in a large saucepan and bring to a boil. Simmer for 2 to 3 minutes until margarine melts.

Allow mixture to cool slightly, slowly beat in beaten eggs. Sift flours and stir in to the mixture.

Pour into lined tin and bake at 170°C for about 1 hours or until skewer comes out clean.

Remove from tin and put into airtight container when cool.

For more information contact:

Competition Coordinator
Ian Merrit 0459 567 250
ian-merrit@bigpond.com

Your local show society

www.queenslandshows.com.au/contact-shows



Queensland Ag Shows

PO Box 240
Rocklea Qld 4106

(07) 3277 7747

competitions@queenslandshows.com.au
www.queenslandshows.com.au

Special thanks to our Sponsor

*Buderim
Ginger™*

Buderim Ginger Dark Rich Fruit Cake Competition



Queensland Ag Shows

Buderim Ginger Dark Rich Fruit Cake

This competition aims to maintain the tradition and heritage of Dark Rich Fruit Cake, renowned for generations. It is a test of skills in the fine art of baking a fruit cake. Exhibitors are permitted to use their own tried and proven recipe in accordance with the Queensland Ag Shows rules. Winners of the Dark Rich Fruit cake must win their local show and Sub Chamber judging to be eligible for judging at Ekka and the state title.



Competition Sponsor

**Buderim
Ginger™**
www.buderimginger.com

Entry Requirements

It is a requirement to enter and win at a local show to become eligible for Sub Chamber finals. Competitors must then win a Sub Chamber final in to enter their Dark Rich Fruit Cake in the State Finals held at Ekka.

COMPETITION RULES:

- Only one entry from each Sub Chamber
- Exhibitor's own recipe to be used
- Cake to be 500 gram (1lb) mixture
- Recipe must include approx. 2.25kg of fruit consisting of:
 - Currants (whole)
 - Sultanas and raisins (cut)
 - Mixed peel, cherries and nuts (optional)
 - Prunes and Figs not permitted
- To be baked in a 25.5cm (10 inch) square tin
ONLY

Recipe One (Baked)

INGREDIENTS:

- 500g Sunbeam Sultanas
- 500g Sunbeam currants
- 500g Sunbeam raisins
- 250g mixed peel, chopped
- 180g red cherries, copped
- 180g blanched almonds, chopped
- 2/3 cup cherry or brandy
- 500g plain flour
- 120g self raising flour
- 1/2 tsp ground nutmeg
- 1 tsp ground ginger
- 1 tsp ground cloves
- 500g butter
- 500g soft brown sugar
- 2 tsp vanilla essence
- 8 eggs

METHOD:

Mix fruits and nuts, soak in sherry for at least two hours, preferably overnight. Sift together the flours and spices. Cream butter and sugar with essence. Add eggs one at a time, beating well after adding. Add fruit and flour mixtures. Mix thoroughly. Place mixture in prepared cake tin with two layers of brown paper/ foil and two layers of baking paper 25.5cm square. Bake in slow oven (130°C - 140°C) for approx. 5-6 hours or until cooked when tested. Allow cake to cool in tin.