

Open to junior cake bakers under 18 years on the day of their local Show

Rules and Regulations

1. The entrant must follow the recipe and specifications provided.
2. The entrant must be under 18 years on the day of their local Show.
3. Each cake entered must be the bona fide work of the exhibitor.
4. The Junior Boiled Fruit Cake competition follows the three levels of competition: Show Level, Group Level and State Final.
5. An exhibitor having won at their local Show will bake another cake for the Group Final level and then the winner of the Group Final will bake another cake for the State Final at the Royal Melbourne Show.
6. An exhibitor having won at Show Level is not eligible to enter any other Show until after the Group Final judging.
7. An exhibitor is only eligible to represent one Group in the State Final.
8. If for any reason a winner is unable to compete at Group or State Final level, then the second placegetter is eligible to compete.
9. The State Final prizes are:

First: \$200.00 prizemoney & VAS State Final Trophy

Second: \$100.00 prizemoney

Third: \$50.00 prizemoney

Recipe

Ingredients

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|-------------------------------|----------------------------|
| • 375g mixed fruit | • ½ cup sherry |
| • ¾ cup brown sugar | • 2 eggs, lightly beaten |
| • 1 teaspoon mixed spice | • 2 tablespoons marmalade |
| • ½ cup water | • 1 cup self-raising flour |
| • 125g butter | • 1 cup plain flour |
| • ½ teaspoon bicarbonate soda | • ¼ teaspoon salt |



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.