

# AGRICULTURAL SOCIETIES COUNCIL OF SA RICH FRUIT CAKE CHAMPIONSHIP

**Sponsored by SUNBEAM FOODS and ANGOVE FAMILY WINEMAKERS**

Central Districts Shows Association Semi-Final to be hosted by the **TANUNDA SHOW**

ALL ENTRIES TO:

**The Secretary, Tanunda Show, Box 53, Tanunda 5352**

**E: tanundashow@gmail.com Phone entries accepted (M: 0411 099 101)**

**Entries close: 1st March, 2022 at 5.00pm – Late entries will not be accepted**

**Open judging on Friday 11th March 2022 at the Tanunda Show Hall at 1.00pm**

**Semi Final Prizes: First \$60; Second \$25; Third \$10**

Winner eligible to compete in the State Final held at the Royal Adelaide Show 2022

**State Final Prizes: 1<sup>st</sup> \$ 250.00 2<sup>nd</sup> \$100.00 3<sup>rd</sup> \$50.00**

SUNBEAM PRODUCTS TO BE USED WHERE POSSIBLE

**FREE ENTRY: ONE ENTRY PER EXHIBITOR**

**(Only the recipe below to be used – Cake not to be iced or decorated)**

## **INGREDIENTS:**

250 g butter  
250 g dark brown sugar  
6 eggs  
250 g sultanas  
250 g raisins  
200 g currants  
100 g dates  
60 g chopped red glace cherries  
60 g mixed peel  
60 g chopped almonds  
375 g plain flour  
1 tsp baking powder  
1 tsp mixed spice  
200 ml sherry or brandy

## **METHOD:**

Chop fruits, mix together and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream together butter and sugar. Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour and lastly the chopped nuts. Mix thoroughly. Place mixture in prepared square tin (approx. 19-22 cm in size). Bake in a slow oven for approximately 3-3½ hours.

***Note:* fruit should be cut to the size of currants.**

**See: SA State Cookery Competitions - South Australian Country Shows (<https://www.sacountryshows.com> - select 'Competitions' for downloadable Judges' Handbook) for tips and information about points allocation.**