

Kenilworth Show Rodeo & Woodchop 2011

SECTION 4 – COOKERY

All prize money to be collected on the day.

Entries taken, 2:30 pm to 6:30 pm Friday 16/09/2011,
and 7:00 am to 8:30 am Saturday 17/09/2011.

\$20 award for COMPETITOR WITH THE MOST ENTRIES in this Section.

Donated by the Kenilworth Historical Society.

Prizes (unless otherwise stated) 1st \$6, 2nd \$4 • Entry fee - 50c.

Section Stewards:

Beryl Laffey (5446 0310) • Joyce Woods (5446 0184) • Jean Pearce (5494 4633)

Prize money for this Section is donated by Cooloola Milk.

1. Covered Apple Pie with Short Crust Pastry (no larger than 25cm)
2. 6 Small Cakes - iced (no patty papers)
• *Trophy M. Law*
3. 6 Pikelets
4. 6 Plain Scones - not joined
5. 4 pieces Shortbread
6. Boiled Fruit Cake (no decoration) 375g Mixed Fruit • *Trophy B. Laffey*
7. Carrot Cake - round (iced on top only)
8. Steamed Plum Pudding
9. Sponge Cake (mock cream filling only)
10. 6 Anzac Biscuits
11. 6 Jam Drops (jam baked in biscuits)
12. Chocolate Bar Cake (iced)
13. Pumpkin Fruit Cake
14. 6 pieces Health Slice
15. 6 Gluten-Free Biscuits
16. 6 pieces Coconut Ice (two colours)
17. Jar of Lemon Butter • *Trophy J. Woods*
18. Bottle of Pickles
19. Bottle of Chutney
20. Jar of Jam
21. Jar of Marmalade
22. Frosted Choc-Orange Cake - *Set Recipe.*
1st \$10 • Donor Kenilworth QCWA.
23. **Men Only.** Muffin Packet Mix (any variety)
24. Kenilworth Country Foods - *Set Recipe.*
Apple & Currant Yoghurt Cake
(Yoghurt label required as proof of purchase)
• *Trophy Kenilworth Country Foods.*

Class 22 - Set Recipe:

Frosted Choc-Orange Cake

125g butter, 1tblsp grated orange rind, three eggs, 1¾ cups S.R. Flour, 1+1/3 cups castor sugar, ½ cup cocoa, ½ tsp bicarb. Soda, ½ cup orange juice, ¼ cup water. Choc-Orange Frosting : 60g butter, 1tblsp grated orange rind, 1½ cups icing sugar (sifted), 2tblsp milk, 1tblsp cocoa. Grease and line deep 19cm square cake tin. Combine all ingredients in large bowl, beat on low speed with electric mixer until ingredients are combined. Increase speed to medium, beat for three minutes until mixture is changed in colour and smooth. Pour into prepared pan, bake in moderate oven for approx. one hour. Stand five minutes before turning out to cool. Top cold cake with frosting. Frosting: Beat butter and rind in small bowl with electric mixer until light and fluffy, gradually beat in sifted icing sugar and milk. Divide frosting in half, stir sifted cocoa into one half, mix well. Top cake with spoonfuls of orange and chocolate icing, swirl icing with knife to give a marble effect.

Class 24 - Set Recipe:

Apple & Currant Yoghurt Cake

125g butter, 2 tsp grated lemon rind, ¾ cup castor sugar, two eggs, 200g plain yoghurt, ½ x 410g can unsweetened pie apple, ¾ cup currants, 2 cups S.R. Flour, ½ tsp bicarb. Soda, 2 tsp mixed spice. Prepare 23 cm square slab tin (grease and line). Beat butter, rind and sugar in small bowl with electric mixer until light and fluffy; beat in eggs one at a time, beat mixture until combined; stir in yoghurt, apple and currants, then sifted dry ingredients. Spread mixture into prepared pan, bake in moderate oven for approx. 55 minutes. Stand five minutes before turning out to cool.