

AGRICULTURAL SOCIETIES COUNCIL OF NSW SPECIAL SECTION

1129 ASC of NSW Rich Fruit Cake Competition. 1st \$50 and Ribbon, 2nd \$25.

Sponsored by the Sponsored by ASC of NSW and Andrew Horne.

Additional sponsorship by Bruce McIntyre.

- All contestants must bake the following compulsory recipe.
- The winner may enter The Rich Fruit Cake Group Final which will be judged on 1st November 2025 at Robertson.
- The winner of the Rich Fruit Cake Group Final 2025 to compete at the 2026 Sydney Royal Easter Show.
- **Note** - the Winner of Kiama's Rich Fruit Cake Competition is not eligible to compete at other Shows in Group Five.
- CAKES MUST BE UNCUT - ONLY WHOLE CAKES will be judged.
- CUT CAKES WILL BE DISQUALIFIED.

RECIPE

250g sultanas
250 g chopped raisins
250 g currants
125 g chopped mixed peel
90 g chopped red glace cherries
90 g chopped blanched almonds
1/3 cup sherry or brandy
250 g plain flour
60 g self-raising flour
¼ teaspoon grated nutmeg
½ teaspoon ground ginger
½ teaspoon ground cloves
250g butter
250g soft brown sugar
½ teaspoon lemon essence OR finely grated lemon rind
½ teaspoon almond essence
½ teaspoon vanilla essence
4 large eggs

Mix together all the fruits and nuts and sprinkle with the sherry or brandy. Cover and leave for at least 1 hour, but preferably overnight.

Sift together the flours and spices.

Cream together the butter and sugar with the essences.

Add the eggs one at a time, beating well after each addition, then alternately add the fruit and flour mixtures. Mix thoroughly.

The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared **square 20cm x 20cm (8" x 8") tin** and bake in a slow oven for approximately 3 ½ - 4 hours.

Allow the cake to cool in the tin.

Note: To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces.