

33. Apple Pie – 20cm foil tray
 1st Prize Tom Langfield Memorial Trophy | 2nd \$2

NOVICE SECTION-for Exhibitors who have not won 1st Prize in

Class H

34. Chocolate Cake, butter mixture, chocolate icing on top, in a loaf tin

1st Prize Elsie Wallace Memorial Trophy | 2nd \$2

35. Banana Loaf

1st Prize Trophy donated by Barbara Langfield | 2nd \$2

Most Successful Exhibitor

Jean Langfield Memorial Trophy



The Agricultural Societies Council of NSW Rich Fruit Cake

Competition

Recipe required to compete in Class H: Section 10

RICH FRUIT CAKE RECIPE

Ingredients

- 250g Sultanas
- 250g Chopped Raisins
- 250g Currants
- 125g Chopped Mixed Peel
- 90g Chopped Red Glaze Cherries
- 90g Chopped Blanched Almonds
- 1/3 cup Sherry or Brandy
- 250g Plain Flour
- 60g 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

Method

1. 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.
2. Sift together the flours and spices. Cream together the butter and sugar with the essences.
3. Add the eggs one at a time, beating well after, each addition, then alternately add the fruit and flour mixtures. Mix thoroughly.