



# Junior Cookery

(Under 18 years)

Friday 13<sup>th</sup> & Saturday 14<sup>th</sup> September 2024

Location: Pavilion Hall, Pomona Showgrounds

Steward: Kate Tracy - 0413 207 040

Class Entry Fee: \$2.00 per entry

Judging @ 11:00 a.m.

Prize Money: 1<sup>st</sup> Place \$6.00 2<sup>nd</sup> Place \$3.00 3<sup>rd</sup> Place \$1.00

Ribbon: 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> Place Certificate: 1<sup>st</sup>, 2<sup>nd</sup> & 3<sup>rd</sup> Place

## CONDITIONS OF ENTRY

1. **Exhibit Delivery:** Pavilion Hall, Pomona Showgrounds – Thursday, 12<sup>th</sup> September 2024, 7:30 a.m. to 10:30 a.m.
2. **Exhibit Collection:** Pavilion Hall, Pomona Showgrounds - Saturday, 14<sup>th</sup> September 2024, after 3:00 p.m.
3. Entries will be disposed of if not collected.
4. Entries MUST be on white paper plate in a sealed airtight container or Ziplock plastic bag.
5. Baking – Cakes – present in 20cm round cake tin.
6. All entries are subject to General Show Rules.
7. Stewards reserve the right to declare a non-competition in any class where insufficient entries are presented. Some classes may therefore be combined, all exhibits will be judged.
8. No artificial leaves or flowers to be used for decoration.
9. Prize money, ribbons and certificate issued by Steward at time of exhibit collection.

## COOKING

Class 1 Nestle Chocolate Cake as per recipe

### Ingredients:

1 tin Nestle Sweetened Condensed Milk or 395g

100g butter melted

225ml water

2 teaspoons vanilla essence or 10g

200g plain flour

Two eggs

One egg yolk

1 cup cocoa powder or 100g

1 tablespoon baking powder or 15g

1 teaspoon baking soda or 5g

1 teaspoon salt

1 tablespoon yoghurt

### For the icing:

2 tablespoons butter or 30g, softened

4 tablespoons cocoa powder

¼ cup icing sugar

1½ tablespoons boiling water

### Method:

1. Combine the NESTLE Sweetened Condensed Milk, melted butter, water and vanilla essence in a large bowl. Sift together the flour, cocoa, baking powder and baking soda. Stir the dry ingredients into the condensed milk mixture until just combined.

2. *Pour the mixture into a lined 23cm spring form cake tin. Bake in a preheated 175°C oven for 45 minutes or until a cake skewer inserted into the centre of the cake comes out clean. Cool on a wire rack for 10 minutes then remove from tin and cool completely. Ice top when cold.*

3. *To prepare the icing, place butter in bowl. Add the sifted cocoa and icing sugar and sufficient boiling water to mix to a smooth but firm consistency.*

### **Nestle Hamper**

Sponsored by **Nestle**

Class 2 Any Chocolate Cake

Class 3 Packet Cake - Iced, label to be included

Class 4 Patty Cakes - Iced, plate of four

Class 5 Pikelets - Plate of four

Class 6 Plain Scones – Plate of four

Class 7 Chocolate Chip Cookies - Plate of four

Class 8 Baked Slice - Plate of four

Class 9 Decorated Arrowroot Biscuits - Plate of four

Class 10 Lamingtons - Plate of four

Class 11 Muffins – Plate of four

Class 12 Decorated Cake

### **Bake of the Show - \$20.00**

Classes 1 – 12

Sash & Certificate Awarded