

# **COOKING & DECORATED CAKES - Section 14**

**Please use entry form on page 36 for all Open Cooking entries**

**Please note: Junior decorated cakes have now been included as part of the Decorated Cakes and Sugar Art Section and NOT as part of Junior Cooking - PLEASE NOTE DELIVERY TIMES DIFFER FOR THESE SECTIONS**

**CONTACT STEWARD:** Mrs Hanna Kelly – 0401 068 221

**STEWARDS:** J Brown, J Hawkins-Wade, E Lightfoot

**HONORARY STEWARDS:** K Hough

**Please read Conditions of Entry and conditions specific for each section.**

- **ENTRY FEE:** \$3.00 per class Junior \$2.00 per class. Payment can be made by cheque (to Hawkesbury District Agricultural Association), Credit Card, or cash ONLY. CASH not accepted through mail.
- **ENTRIES CLOSE:** **Monday 13th April 2026 by 4.00pm Online, by post or at the Showground**
- **NO LATE ENTRIES**
- **DELIVERY OF EXHIBITS:**  
**DECORATED CAKES AND SUGAR ART:** Open, Novice & Junior Decorated Classes (from 14001 to 14021) to the PHILIP CHARLEY PAVILION on **SUNDAY 19<sup>th</sup> April 1.00pm–3.00pm, MONDAY 20<sup>th</sup> April 2026** between 8.00am-10.00am. Exhibits arriving after this time or day will not be accepted.
- **OPEN, MENS AND JUNIOR COOKING:** to the PHILIP CHARLEY PAVILION on **TUESDAY 21<sup>st</sup> April 2026** between 12.00pm and 6.00pm
- **JUDGING: DECORATED CAKES AND SUGAR ART: MONDAY 20<sup>th</sup> April 2026**  
**OPEN, MEN ONLY AND JUNIOR COOKING: WEDNESDAY 22nd April 2026**
- **PRIZES:** Open Classes- 1<sup>st</sup> \$10.00 2<sup>nd</sup> \$5.00. Juniors' 1<sup>st</sup> \$8.00 2<sup>nd</sup> \$5.00 unless otherwise stated, plus Ribbons & Cards
- **COLLECTION OF EXHIBITS:**
  - **EXCEPT** for Decorated Cakes, Sugar Art Fruit Cakes & Puddings, **ALL OTHER COOKING EXHIBITS will be disposed of at the end of the show.**
  - **Decorated Cakes, Sugar Art, Fruit Cakes, and Puddings** including prize winner's cards and ribbons, **MUST** be collected on **MONDAY 27<sup>th</sup> April** between **10.00am & 4.00pm**.
  - **CARDS & RIBBONS** for all other Sections can be collected on **MONDAY 27<sup>th</sup> April** between **10.00am & 4.00pm**.
  - Prize winners can collect Prizemoney during the 3 days of the show on production of Exhibit Card to the Cashier's Office or after the Show at the Secretary's Office (**Monday to Friday between 10.00am – 4.00pm**) until **FRIDAY 29<sup>th</sup> May 2026**

## **General Conditions of Entry**

- **EXHIBITORS:** are permitted only 1 Entry per class unless otherwise stated.
- Commercial packet mixtures must **NOT** be used.
- **DO NOT** cook in microwave.
- **RING TINS** are **NOT** to be used.
- Plates will be supplied by HDAA at delivery time.
- **Novice** – is defined as an exhibitor who has less than 3yrs experience in cake decorating and/or has **NOT** won first prize in a similar class previously.
- **All work must be the work of the Exhibitor only.**
- Exhibit labels noting the Section and Class number will be provided for all entries at the time exhibits are lodged.

**Please note: Junior decorated cakes have now been included as part of the Decorated Cakes and Sugar Art Section and NOT as part of Junior Cooking.**

## **DECORATED CAKES AND SUGAR ART – Conditions specific to section**

1. Exhibits are judged on **HANDWORK ONLY**. No exhibit will be cut.
2. Dummy cakes are permitted as long as the same shape can be constructed in cake.
3. Base boards must have cleats otherwise entry will not be accepted.
4. Wire must not penetrate the cake cover.
5. All work must be that of the Exhibitor.
6. No manufactured articles are allowed except –Tulle, Braid, Ribbon, Wire & synthetic stamens may be used, cachous are permitted.
7. To form part of a floral spray, natural fine dried stems with flower heads removed and substituted with royal icing or sugar paste are permitted if not used to excess.
8. A TIER is defined as being two or more levels and can be one above the other or be linked by a common board.
9. Any exhibit that does not meet the schedule requirements will be disqualified, and the exhibit will be marked NPS.
10. **Unless otherwise specified, presentation boards MUST NOT be larger than 35cm x 35cm and exhibits, when placed on boards with decorations or embellishments, MUST NOT EXCEED the diameter of the Board.** Oversized entries will be disqualified.

## **SUGAR ART and DECORATED CAKES – OPEN EXHIBITORS**



Class 14001 Creative Sugar Art – imaginative piece of sugar art with exhibit displayed on board; maximum board size 35cm x 35cm; should not be a cake.

**1<sup>st</sup> Prize \$25 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

Class 14002 Bouquet – a bouquet of flowers and foliage; bouquet is to be wired; presentation must fit within a base of 35cm x 35cm.

**1<sup>st</sup> Prize \$25 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

Class 14003 Most Creative Miniature Cake – board size 15cm square; max 17cm in height

**1<sup>st</sup> Prize \$50 Sponsored in Memory of Mrs B Vercoe**

Class 14004 Most Original Cake with fondant icing

**1<sup>st</sup> Prize \$50 Sponsored in Memory of Mrs B Vercoe**

Class 14005 Special Occasion Cake (not wedding cake); decorated single tier; must have inscription or greeting.

**1<sup>st</sup> Prize \$50 Sponsored in Memory of Mrs B Vercoe**

Class 14006 Wedding Cake – not less than 2 tiers and should include some hand molded flowers; presentation board must not be larger than 55cm x 55cm.

**1<sup>st</sup> Prize \$100 Sponsored in Memory of Mrs B Vercoe and donated by Golden West Branch of the Cake Decorators Guild**

Class 14007 Biscuit Art - Four different Decorated sugar cookies. All decorations must be made from fondant,

must be handmade, edible and max 8cm in diameter.

**1<sup>st</sup> Prize \$25 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

## **BEST EXHIBIT IN OPEN DECORATED CAKES AND SUGAR ART – RIBBON**

## **SUGAR ART and DECORATED CAKES – NOVICE EXHIBITORS (min. age 18 years as at 1<sup>st</sup> day of the Show)**

Class 14009 Creative Sugar Art – imaginative piece of sugar art with exhibit displayed on board. maximum board size 35cm x 35cm; should not be a cake.

**1<sup>st</sup> prize \$25 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

Class 14010 Arrangement of flowers piped or molded with buds and leaves; presentation must fit.

within a base of 35cm x 35cm.

**1<sup>st</sup> Prize \$25 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

Class 14011 Most Creative Miniature Cake – board size 15cm square; max 17cm in height

**1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

Class 14012 Most Original Cake with fondant icing

**1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

Class 14013 Special Occasion Cake (not wedding cake); decorated single tier; must have inscription or greeting.

**1<sup>st</sup> Prize \$50 Sponsored in Memory of Mrs B Vercoe**

Class 14014 Wedding Cake – 2 tier wedding cake; any icing may be used; presentation board must not be larger than 55cm x 55cm.

**1<sup>st</sup> Prize \$50 Sponsored in Memory of Mrs B Vercoe**

Class 14015 Biscuit Art - Four different Decorated sugar cookies. All decorations must be made from fondant,

must be handmade, edible and max 8cm in diameter.

**1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

**BEST EXHIBIT IN NOVICE DECORATED CAKES AND SUGAR ART – RIBBON & TROPHY  
DONATED BY THE CAKE DECORATORS' GUILD.**

**CHAMPION EXHIBIT IN DECORATED CAKES AND SUGAR ART - CHAMPION RIBBON, MEDAL  
AND THE BERNICE J VERCOE PERPETUAL TROPHY**

**DECORATED CAKES AND SUGAR ART: Junior Decorated Classes (from 14017 to 14025) to the PHILIP CHARLEY PAVILION on **SUNDAY 19<sup>th</sup> April 1.00pm–3.00pm, MONDAY 20<sup>th</sup> April 2026** between 8.00am-10.00am. Exhibits arriving after this time or day will not be accepted.**

**DECORATED CAKES – JUNIORS – UNDER 12 years of age as at 1<sup>st</sup> day of the Show**

Class 14017 Hawkesbury Show Novelty Cake – must represent the spirit of the Show or a recognised show section.

**1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

Class 14018 Special Occasion Cake (not wedding cake), decorated single tier, must have inscription or greeting. **1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

Class 14019 Novelty Cake; any design - decorated single tier.

**1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

**ENCOURAGEMENT AWARD IN DECORATED CAKES - RIBBON**

**DECORATED CAKES – JUNIORS – 13- 16 years of age as at 1<sup>st</sup> day of the Show**

Class 14020 Hawkesbury Show Novelty Cake – must represent the spirit of the Show or a recognised show section.

**1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

Class 14021 Special Occasion Cake (not wedding cake), decorated single tier, must have inscription or greeting.

**1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of Vineyard**

Class 14022 Novelty Cake; any design - decorated single tier.

**1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of**

**Vineyard**

**ENCOURAGEMENT AWARD IN DECORATED CAKES - RIBBON**

**DECORATED CAKES – JUNIORS – 17-18 years of age as at 1<sup>st</sup> day of the Show)**

Class 14023 Hawkesbury Show Novelty Cake – must represent the spirit of the Show or a recognised show section.

**1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of**

**Vineyard**

Class 14024 Special Occasion cake (not wedding cake), decorated single tier, must have inscription or greeting.

**1<sup>st</sup> prize \$10 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of**

**Vineyard**

Class 14025 Novelty Cake; any design - decorated single tier.

**1<sup>st</sup> prize \$10, 2<sup>nd</sup> prize \$5 Donated by Silver Stars Cake Decorating Supplies of**

**Vineyard**

**ENCOURAGEMENT AWARD IN DECORATED CAKES - RIBBON**

**MOST SUCCESSFUL EXHIBITOR IN CLASSES 14001 TO 14025 - RIBBON**



**Sponsors Choice - Rosette- to be selected by Silver Stars Cake Decorating Supplies of Vineyard**

**OPEN COOKING**

**INFORMATION SPECIFIC TO CATEGORY**

1. All work must be that of the Exhibitor.
2. All exhibits will be cut during judging.
3. Any exhibit that does not meet the schedule requirements will be disqualified, and exhibit will be marked NPS.
4. All exhibits will be disposed of at the end of the show.

**BUTTER CAKES**

Class 14101 Plain butter cake – uniced, cooked in round 20cm tin

Class 14102 Chocolate butter cake – uniced, cooked in round 20cm tin

Class 14103 Banana cake – uniced, no decorations; cooked in round 20cm tin

Class 14104 Coffee cake – iced with coffee icing only; no frosting; cooked in round 20cm tin

Class 14105 Marble cake – iced, no frosting, no decoration; cooked in round 20cm tin

**1<sup>st</sup> prize \$25.00 donated by Windsor CWA**

Class 14106 Lemon Drizzle cake – no icing or frosting, drizzle only; no decoration; cooked in round 20cm tin

Class 14107 Orange cake – uniced, - cooked in round 20cm tin

Class 14108 Carrot cake – uniced, – cooked in loaf tin only

Class 14109 Ginger cake – uniced, – cooked in loaf tin only

**SPONGES & SPECIAL CAKES**

Class 14110 Corn flour Sponge Sandwich – 4 egg sponge; jam filling only, no icing or decoration

Class 14111 Flourless Chocolate cake – uniced

Class 14112 Four Lamingtons; max. 5cm square

Class 14113 Four Iced Cup Cakes – iced; not decorated; not cooked in Patti papers

Class 14114 Jam Roll – edges must not be trimmed; sugar dusting not permitted; approx. 33cm x 23cm Swiss roll tin

**CHAMPION EXHIBIT IN CLASSES 14101 TO 14114 – Ribbon**

**SCONES, BREAD, BUNS & MUFFINS**

Class 14120 Four Plain scones – round only; no fluted cutter

Class 14121 Four Sultana scones – round only

Class 14122 Four Pumpkin scones – round only  
Class 14123 Homemade Bread -White- baked in oven NOT bread machine  
Class 14124 Homemade Bread -Wholemeal -baked in oven NOT bread machine  
Class 14125 Homemade Bread -Sourdough – any variety -baked in oven NOT bread machine  
Class 14126 Homemade Bread (Any other variety – type and flavour to be supplied - baked in oven NOT bread machine  
Class 14127 Homemade Damper – traditional - round; max size 20cm  
Class 14128 Homemade Damper – any other flavour -round; max size 20cm  
Class 14129 Date & Nut Loaf – cooked in loaf tin; ring or roll tin not permitted  
Class 14130 Four Fruit muffins – not cooked in paper (medium size only)  
Class 14131 Four Savoury muffins – not cooked in papers (medium size only)  
Class 14132 Four Pikelets - plain  
Class 14133 Four Pikelets – any other flavour

#### **CHAMPION EXHIBIT IN CLASSES 14120 TO 14133 – Ribbon**

#### **BISCUITS & SLICES**

Class 14134 Four Anzac Biscuits – max size 6cm diameter  
Class 14135 Four Shortbread biscuits – round; max 6cm in diameter  
Class 14136 Four Choc Chip biscuits – round; max 6cm in diameter  
Class 14137 Four melting moments – any flavour  
Class 14138 Four Jam Drops  
Class 14139 Four Rock Cakes – max size 8cm  
Class 14140 Four Chocolate Brownies – uniced; may contain choc chips and/or nuts; max 6cm square  
Class 14141 Four slices – 4 different varieties; max 4cm square  
Class 14142 Four caramel slices; max 4cm square  
Class 14143 Apple Pie – in glass pie dish  
Class 14144 Custard Tart – in glass dish

**1<sup>st</sup> prize \$10.00 donated by D & T Reid of Faulconbridge**

#### **CHAMPION EXHIBIT IN CLASSES 14134 TO 14144 – Ribbon**

#### **GLUTEN FREE**

**Please Note: A list of ingredients used in all Gluten Free classes must accompany each exhibit.**

Class 14145 Gluten Free Homemade Bread - (White or Wholemeal only) baked in oven NOT bread machine  
Class 14146 Gluten Free Carrot Cake – uniced - cooked in loaf tin only  
Class 14147 Four Gluten Free Fruit muffins – not cooked in papers  
Class 14148 Four Gluten Free Savoury muffins – not cooked in papers  
Class 14149 Four Gluten Free slices – 2 each of 2 varieties; max 6cm square  
Class 14150 Four Gluten Free Plain Scones- round only

#### **CHAMPION EXHIBIT IN CLASSES 14145 TO 14150 - Ribbon**

#### **CHOCOLATE & CONFECTIONARY**

Class 14151 Rocky Road – log; max 12cm in length

**1<sup>st</sup> prize \$10.00 donated by Chocoholics Anonymous**

Class 14152 Four individual chocolates with filling; max 2 varieties of filling; max 4cm square; no papers

**1<sup>st</sup> prize \$10.00 donated by Chocoholics Anonymous**

Class 14153 Four Coconut Ice; max 4cm square (Copha recipe can be used)

**1<sup>st</sup> prize \$10.00 donated by Chocoholics Anonymous**

Class 14154 Four Fudge Squares; max 4cm square

**1<sup>st</sup> prize \$10.00 donated by Chocoholics Anonymous**

#### **CHAMPION EXHIBIT IN CLASSES 14151 TO 14154 - RIBBON**

## **MEN'S BAKING**

Cooked items must not contain meat; items are unable to be reheated for judging.

To be displayed on a max 30cm plate/board

Class 14155 Men's Baking for a Work or Office Party – Sweet.

**1<sup>st</sup> prize \$25, 2<sup>nd</sup> prize \$15, 3<sup>rd</sup> prize \$10 in Memory of Maree Brown.**

Class 14156 Men's Baking for a Work or Office Party- Savoury.

**1<sup>st</sup> prize \$25, 2<sup>nd</sup> prize \$15, 3<sup>rd</sup> prize \$10 in Memory of Maree Brown**

**Judging Criteria** for classes 14155 & 14156 is:

- **Authenticity:** Applicant must submit recipe
- **Presentation:** Looks Appetising
- **Taste:** Congruent with expectations for presented entry. e.g. savoury dish must be savoury.
- **Likely popularity at party:** Discretion of the Judge.

## **COOKING FOR PEOPLE WITH A DISABILITY**

Class 14160 Chocolate butter cake – uniced, cooked in round 20cm tin

Class 14161 Four Lamingtons; max. 5cm square

Class 14162 Four Iced Cup Cakes – iced; not decorated; not cooked in Patti papers

Class 14163 Four Plain scones – round only; no fluted cutter

Class 14164 Four Anzac Biscuits – max size 6cm diameter

Class 14165 Boiled fruit cake (no pineapple)

## **CHAMPION EXHIBIT IN CLASSES 14160-14165 - RIBBON**

### **FRUIT CAKES & PUDDINGS**

Fruit cakes to be cooked in round or square tins.

Class 14170 Sultana cake – 500g sultanas

Class 14171 Boiled fruit cake (no pineapple)

Class 14172 Light fruit cake – 250g butter

Class 14173 Dark fruit cake – 250g butter

Class 14174 Gluten free fruit cake, ingredient list to accompany exhibit

Class 14175 Rich plum pudding – steamed; minimum size 15cm diameter

## **CHAMPION EXHIBIT IN CLASSES 14170 TO 14175 - RIBBON, MEDAL & TROPHY DONATED BY HDAA SHOW AUXILIARY**

## **MOST SUCCESSFUL EXHIBITOR IN CLASSES 14101 TO 14175 – RIBBON, MEDAL & JEAN ALCORN MEMORIAL PERPETUAL TROPHY**

## **JUDGE'S CHOICE AWARD IN CLASSES 14101 TO 14175 – RIBBON, MEDAL, TROPHY**

## **SUPREME CHAMPION IN CLASSES 14101 TO 14175 – ROSETTE, MEDAL & HDAA PERPETUAL TROPHY**



# ASC SPECIAL FRUIT CAKE



## RECIPE & CONDITIONS OF ENTRY

Class 14176 ASC SPECIAL FRUIT CAKE – Conditions of entry

1<sup>st</sup> prize \$25.00 donated by ASC of NSW

The Agricultural Societies Council of NSW Rich Fruit Cake Competition - This is a special entry category coordinated by the Agricultural Societies Council of NSW. The winner of this category receives the HDAA ribbon and card and is entitled to enter the Group Zone Final in Penrith in December 2026; the winner of the final is then entitled to enter the Sydney Royal Show in 2027.

## CONDITIONS OF ENTRY / PROCEDURES

- Cakes will be cut in half by the judge.
- Winners will be required to bake a second 'Rich Fruit Cake' to compete in a Group Final to be conducted by each of the 14 Groups of the Agricultural Societies Council of NSW.
- The fourteen winners at Group Level will be required to bake a third 'Rich Fruit Cake' for the Final judging at the Royal Easter Show.
- Competitors may only represent one Show Society in a Group final and only one Group in a State Final.

## PREVIOUS WINNER

2025 Winner – Mr Jonathan Sledge

2024 Winner – Mrs Evol Lloyd-Jones

2023 Winner – Mrs Barbara Goldman

2022 Winner – Mrs Barbara Goldman

2021 Winner – Mr Peter Lloyd-Jones

2020 – no competition

2019 Winner – Mrs Barbara Goldman

2018 Winner – Mrs Barbara Goldman

## RECIPE - The following recipe is compulsory for all entrants.

### Ingredients

250g (8ozs) sultana

250g chopped raisins

250g currants

125g (4ozs) shopped mixed peel

90g (3ozs) chopped red glace cherries

90g chopped blanched almonds

1/3 cup sherry or brandy

250g plain flour

60g (2ozs) self-raising flour

1/4 tspn grated nutmeg

1/2 tspn ground ginger

1/2 tspn ground cloves

250g (8oz) butter

250g (8oz) soft brown sugar

1/2 tspn lemon essence OR

1/2 tspn grated lemon rind

1/2 tspn almond essence

1/2 tspn vanilla essence

4 large eggs

### Method

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 alternatively add the fruits and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared tin, square 20cm x 20cm (8" x 8") and bake in a slow oven for approximately 3 1/2 - 4 hours. Allow the cake to cool in the tin.

**Note:** To ensure uniformity and depending on the size, it is suggested the raisins be snipped into 2-3 pieces, cherries into 4-6 pieces and almonds crosswise into 3-4 pieces. The height of the cake should not exceed 5.7cm (57mm)

# **JUNIOR COOKING - Section 14B**

**Please use entry form on page 36 for all Junior Cooking entries**

**CONTACT STEWARD: Mrs Hanna Kelly – 0401 068 221**

**STEWARDS: J Brown, J Hawkins-Wade, E Lightfoot**

**HONORARY STEWARDS: K Hough**

**Please read conditions of entry and conditions specific for each section.**

**ENTRY FEE:** Junior \$2.00 per class. Payment can be made by cheque (to Hawkesbury District Agricultural Association), Credit Card, or cash only. CASH not accepted through mail.

**ALL ENTRIES CLOSE: MONDAY 13<sup>th</sup> APRIL 2026 by 4pm**

**STRICTLY NO LATE ENTRIES**

**DELIVERY OF EXHIBITS JUNIOR COOKING:** to the Phillip Charley Pavilion on **TUESDAY 21<sup>st</sup> APRIL 2026** between 12pm and 6pm

**JUDGING: JUNIOR COOKING: WEDNESDAY 22<sup>ND</sup> APRIL 2026**

**PRIZES:** Juniors 1<sup>st</sup> \$8.00 2<sup>nd</sup> \$5.00, unless otherwise stated, plus ribbon and card

**COLLECTION OF EXHIBITS:**

**EXCEPT** for Decorated Cakes, Sugar Art and Fruit cakes and puddings, **ALL OTHER COOKING EXHIBITS will be disposed of after the show**

**Fruit cakes** including prize winner's cards and ribbons, **MUST** be collected on **MONDAY 27<sup>TH</sup> APRIL 2026** between 10.00am and 4.00pm

**CARDS AND RIBBONS** for all other exhibits can be collected on **MONDAY 27<sup>TH</sup> APRIL 2026** between 10.00am and 4.00pm

Prize winners can collect Prize money during the 3 days of the show on production of exhibit card to Cashiers office or after the show at the secretary's office (Monday to Friday between 10am – 4pm) until **FRIDAY 29<sup>th</sup> May 2026**

**Please note Junior Decorated Cakes have now been included as part of the Decorated Cakes and Sugar Art Section and NOT as part of Junior Cooking.**

## **INFORMATION SPECIFIC TO CATEGORY**

1. All exhibits must be made, prepared and cooked by the Junior Exhibitor.
2. All exhibits will be cut during judging.
3. Commercial packet mixes must NOT be used except in Classes 14214, 14232 and 14251.
4. Do NOT cook in a microwave.
5. Ring tins are NOT to be used.
6. Exhibitors are asked to place exhibits on strong paper plates or cake boards no larger than 20cm.
7. Any exhibit that does not meet the schedule requirements will be disqualified, and exhibit will be marked NPS. Please take note of sizes required for each class
8. NOTE: Junior Decorated Cakes classes (14017 to 14025) Will be judged on **SUNDAY 19<sup>th</sup> April 2026** – as they are part of Decorated Cake and Sugar Art Section
9. **SCHOOL ENTRIES – Teachers please note** that School Classes are limited to **FOUR [4]** Entries per individual HDAA Schedule class. Fill out entry form with Exhibitors name, school name (Key as this is the exhibit name on entry), contact name and phone number. A copy is to be attached to each entry at time of delivery to expedite the take in process. Please provide a list of competitors when delivering items to help with pick up.

## **JUNIOR COOKING – PRESCHOOL TO YEAR 2**

Class 14200 Four decorated Milk Arrowroot biscuits PRESCHOOL TO KINDY – must be edible including decorations

Class 14201 Four decorated Milk Arrowroot biscuits YR 1 and 2 – must be edible including decorations

Class 14202 Four decorated cupcakes

Class 14203 Four chocolate crackles

Class 14204 Edible necklace – maximum length 30cm

## **SPECIAL ENCOURAGEMENT AWARD Preschool to year 2 - \$10.00 DONATED BY The Johns Family**

## **JUNIOR COOKING – PRIMARY SCHOOL YEARS 3 TO 6**

Class 14205 Four pikelets

Class 14206 Four scones – round

Class 14207 Four shortbread biscuits – max 8cm diameter

Class 14208 Four Anzac biscuits – max 6cm diameter see ingredients recipe on page 32

Class 14209 Four Rock Cakes – max 8cm round

Class 14210 Four Gingerbread shapes –decorated with icing only

**1<sup>st</sup> \$10.00 donated by The Lennie Family**

Class 14211 Four decorated Milk Arrowroot biscuits – must be edible including decorations

Class 14212 Four small muffins – not iced; not cooked in Patti papers

Class 14213 Four decorated cupcakes with handmade edible decorations

**1<sup>st</sup> \$10.00 donated by The Close Family**

Class 14214 Four iced cupcakes - iced only; not decorated

**1<sup>st</sup> \$10.00 donated by The Close Family**

Class 14215 Plain butter cake – not iced; cooked in round 20cm tin

Class 14216 Chocolate packet cake – not iced; cooked in round 20cm tin must use GREENS

Classic chocolate cake mix

## **SPECIAL ENCOURAGEMENT AWARD Primary School - \$15.00 DONATED IN MEMORY OF MRS. L. HAGGART**

## **BEST EXHIBIT Primary School - RIBBON & \$10.00 DONATED BY Hawkesbury District Agricultural Association.**

## **MOST SUCCESSFUL EXHIBITOR Primary School Cooking – RIBBON and MEDAL**

## **JUNIOR COOKING – HIGH SCHOOL YEARS 7, 8, 9 & 10**

Class 14220 Four pikelets

Class 14221 Four scones – round

Class 14222 Four Shortbread biscuits – max 8cm diameter

Class 14223 Four Anzac biscuits – max 6cm diameter see ingredients recipe on page 32

Class 14224 Four Rock Cakes – max 8cm round

Class 14225 Four Gingerbread shapes – decorated with icing only

Class 14226 Four Chocolate Brownies – not iced, max. 6cm square, must not contain nuts.

Class 14227 Four small muffins – not iced; not cooked in Patti papers

Class 14228 Four different Decorated sugar cookies. All decorations and cookies must be handmade, edible

and max 8cm, Fondant may be used

Class 14229 Four cupcakes - iced only; not decorated

**1<sup>st</sup> \$10.00 donated by The Close Family**

Class 14230 Plain butter cake – not iced; cooked in round 20cm tin

Class 14231 Chocolate packet cake – not iced; cooked in round 20cm tin must use GREENS

Classic chocolate cake mix

## **BEST EXHIBIT Years 7-10 - RIBBON & \$10.00 DONATED BY Hawkesbury District Agricultural Association.**

## **MOST SUCCESSFUL EXHIBITOR years 7 – 10 - RIBBON and MEDAL**

## **JUNIOR COOKING – HIGH SCHOOL YEARS 11 & 12**

Class 14240 Four Pikelets

Class 14241 Four scones – round

Class 14242 Four Shortbread biscuits – max 8cm diameter

Class 14243 Four Anzac biscuits – max 6cm diameter see ingredients recipe on page 32

Class 14244 Four Rock Cakes – max 8cm round

Class 14245 Four Chocolate Brownies – not iced, max. 6cm square, must not contain nuts.

Class 14246 Four small muffins – not iced; not cooked in patty papers

Class 14247 Four different Decorated sugar cookies. All decorations and cookies must be handmade, edible

and max 8cm. Fondant may be used

Class 14248 Four cupcakes - iced only; not decorated.

**1<sup>st</sup> \$10.00 donated by The Close Family**

Class 14249 Plain butter cake –not iced; cooked in round 20cm tin

Class 14250 Chocolate packet cake – not iced; cooked in round 20cm tin must use GREENS

CLASSIC chocolate cake mix

Class 14251 Boiled Fruit Cake round 20cm– see recipe below

**BEST EXHIBIT years 11 and 12 - RIBBON & \$10.00 DONATED BY Hawkesbury District Agricultural Association.**

**MOST SUCCESSFUL EXHIBITOR years 11 and 12 - RIBBON & MEDAL**

**BOILED FRUIT CAKE RECIPE - The following recipe is compulsory for all entrants.**

<b>Ingredients</b>	<b>Method</b>
250g butter 1kg dried fruit 250g chopped dates 250g brown sugar 125ml (1/2 cup) water 125ml (1/2 cup) orange juice Finely grated zest of ½ lemon Finely grated zest of ½ orange 1 tablespoon golden syrup ½ tsp bicarbonate of soda 250g (1 2/3 cups) plain flour 50g (1/3 cup) self-raising flour Pinch of salt 5 eggs, lightly beaten	Put the butter, mixed fruit, dates, sugar, water and orange juice into a large saucepan and bring to the boil over a low heat, stirring occasionally until the Sugar is dissolved Remove the saucepan from the heat and stir in the lemon and orange zest, golden syrup and bicarbonate of soda. Empty the mixture into a large mixing bowl, cover and stand overnight. The next day, preheat the oven to slow (140-150C). Grease and line a deep, square 20cm Cake Tin. Sift together the flour and salt. Add the dry ingredients to the fruit mixture in small batches, alternating with the eggs, stirring until combined. Pour the batter into the prepared tin, making sure it is spread evenly. Bake for 3 ½ to 4 hours. Cool in tin.

## **ANZAC BISCUIT RECIPE**

**Ingredients**

125g butter chopped

2 tablespoons golden syrup

½ teaspoon bicarb soda

2 tablespoons boiling water

220g 1cup castor sugar

150g 1 cup plain flour

90g 1 cup rolled oats  
slightly.

60g ¾ cup desiccated coconut

Grease tray and pre-heat oven to 180c.

Combine dry ingredients.

Melt Butter and golden syrup.

Combine water and bi-carb soda.

and add to the butter mixture.

Add Butter mixture to dry ingredients and mix.

Roll level 1 teaspoon measures into balls and

place on a tray, leave 4 cm gap, and flatten

Bake for 15-20 minutes or until golden.

Allow to cool on tray.