

SECTION PJ – JUNIOR COOKING

Section Steward: Gill Armstrong

Section Rules: All exhibits to be covered with a clear plastic bag which are available from the Show Office. Cake rack marks MUST NOT be in evidence. No paper patty cases. No cakes should be sandwich, unless stipulated. All entries must be cool when judging commences at 12:30pm or risk disqualification. Use icing not mock cream. All entries on flat, firm bases or plates. Scones should be uniform, not exceeding 5-7cm in diameter, and have only a milk glaze. Limit of three entries per exhibitor per class.

Awards will be presented for:

Most points in Classes 01 – 02, 03 – 08, 09 – 17, 18 - 27

Runner-up Most points in Classes 01 – 02, 03 – 08, 09 – 17, 18 - 27

First Prize Class 13

First Prize Class 21

8 YEARS AND UNDER

Class

01. Patty Cakes – 4 iced and decorated, not to be cut
02. Milk Arrowroot Biscuits – 4 iced and decorated

9 – 11 YEARS

03. Plain Scones - 4
04. Pikelets - 4
05. Patty Cakes – 4 iced and decorated, not to be cut
06. Chocolate Crackles 4
07. Milk Arrowroot Biscuits – 4 iced and decorated
08. Packet butter cake – not iced

12 – 14 YEARS

09. Mini Pizzas – 4 – Judges on topping
10. Plain Scones – 4
11. Pikelets – 4
12. Patty Cakes – 4 iced and decorated, not to be cut
- 13. Chocolate Cake – Use recipe supplied**
14. Muffins – 4
15. Biscuits – 4 – homemade – any one variety
16. Slice, cooked – 4 pieces, any variety cooked
17. Slice – 4 pieces, any variety uncooked

15 – 17 YEARS

18. Mini Pizzas – 4 – Judges on topping
19. Plain Scones – 4
20. Patty Cakes – 4 iced and decorated, not to be cut
21. Chocolate Cake – iced but not decorated - **Use recipe supplied**
22. Muffins – 4
23. Biscuits – 4 – homemade – any one variety
24. Slice, – 4 pieces, any variety cooked
25. Butter cake – iced and decorated. (eg Child's birthday cake, board not to exceed 30cm in length)
26. Your favourite cake recipe
27. Your favourite biscuit recipe

Gluten Free

28. Pikelets (4) (no packet recipe).
29. Your favourite biscuit recipe (4) (no packet recipe).

CHOCOLATE CAKE

125g butter, chopped
1 tsp vanilla essence
1 cup castor sugar
2 eggs
1¹/₃ cups self-raising flour
½ cup cocoa
2²/₃ cup water

Combine butter, essence, sugar, eggs, sifted flour and cocoa and water in medium bowl, beat on low speed with electric mixer until ingredients are combined. Beat on medium speed until mixture is smooth and paler in colour.

Pour into deep 20cm round cake tin. Bake in moderate oven for about 55 minutes. Stand for 5 minutes before turning out to cool.