

Agricultural Societies Council of SA

## Rich Fruit Cake Championship

NO ENTRY FEE

Entries to be forwarded to the Secretary of the hosting show

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Sponsored by Sunbeam Foods

Semi Finals 2024 are to be held at GAWLER & BURRA Shows

Prizes: First \$60.00 Second \$25.00 Third \$10.00

Winners eligible to compete in State Final to be held at the  
Royal Adelaide Show 2025

ENTRIES RESTRICTED TO ONE PER EXHIBITOR

Recipe to be used  
(cake not to be iced)

Sunbeam Products to be used where possible

### INGREDIENTS

250g Butter

250g Dark Brown Sugar

6 Eggs

250g Sultanas

250g Raisins

250g Currants

100g Dates

60g Chopped Red Glace Cherries

60g Mixed Peel

60g Chopped Almonds

375g Lion Plain Flour

1 teaspoon Baking Powder

1 teaspoon Mixed Spice

200ml Sherry or Brandy

### METHOD

Mix together all fruits and soak in the sherry or Brandy overnight.

Sift together flour, baking powder and spice.

Cream together butter and sugar.

Add the eggs one at a time, beating well after each addition, then alternatively add the fruit and flour and lastly the chopped nuts.

Mix thoroughly.

Place mixture into a prepared square tin (19-22cm approx.) in size.

Bake in a slow oven for approximately 3-3½ hours

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## Genoa Cake Competition

NO ENTRY FEE

Entries to be forwarded to the Secretary of the hosting show

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Sponsored by Sunbeam Foods and Angove's Wines.  
Semi Finals 2024 are to be held at EUDUNDA & MELROSE Shows

Prizes: First \$50 Second \$20 Third \$10

Winners eligible to compete in State Final to be held at the  
Royal Adelaide Show 2025

This Competition will be for a Genoa Cake made to the exhibitor's own recipe.

Sunbeam Food products must be used.