

ICED HONEY JUMBLES

INGREDIENTS

75g butter, chopped

½ cup honey

1½ cups plain flour

1 tsp ground ginger

1 tsp mixed spice

½ tsp bicarb soda

1½ tbsp milk

Icing

1 egg white

1½ cups icing sugar

Pink food colouring

METHOD

Preheat the oven to moderate (180°C), and line 2 baking trays with baking paper.

Combine the butter and honey in a small saucepan and stir over medium-low heat until melted and smooth. Set aside to cool slightly. Sift the dry ingredients into a large bowl and make a well in the centre. Add the honey mixture and milk, and stir with a wooden spoon until smooth. Cover with plastic wrap and put in fridge for 30 minutes, until firm.

Divide the dough into two equal portions. Divide one portion into 10 even-sized pieces, and roll into little log shapes 7cm long. Place onto prepared trays and pat slightly to flatten. Repeat with the remaining dough.

Bake for 12 minutes, until lightly browned around the edges and slightly cracked on top.

Cool on trays for 5 minutes, then move to a wire rack to cool completely before icing.

To make the icing, whisk the egg white in a medium bowl until frothy. Sift the icing sugar over the egg white and stir until smooth. Divide the icing in half and tint one portion with pink food colouring. Spread icing over the cooled biscuits. Leave to set.

CINNAMON TEACAKE

INGREDIENTS

Melted butter to grease
100g cubed butter, at room temperature
110g (½ cup) caster sugar
1 teaspoon vanilla essence
1 egg, at room temperature
150g (1 cup) self-raising flour
80ml (⅓ cup) milk, at room temperature
Cinnamon topping
1 tablespoon caster sugar
½ teaspoon ground cinnamon
20g butter, melted

METHOD

Preheat oven to 180°C or 160°C fanforced. Grease a shallow 20cm round cake tin with melted butter and line the base with baking paper.

Beat butter, sugar and vanilla until pale and creamy. Add the egg and beat until well-combined. On low speed, beat in half the flour, then the milk, and then the remaining flour until just combined.

Spoon into the prepared tin and use the back of a spoon to smooth the surface. Bake in the preheated oven for 30 minutes or until golden and a skewer inserted in the center comes out clean.

Stand in the tin for 5 minutes before transferring to tea towel covered cake rack.

To make the cinnamon topping, combine the sugar and cinnamon. Brush the top of the warm cake with the melted butter and sprinkle the cinnamon sugar mixture evenly over the top of the cake.

THE AGRICULTURAL SOCIETIES COUNCIL OF NSW RICH FRUIT CAKE COMPETITION

FRUIT CAKE RECIPE

250g Sultanas
250g Chopped Raisins
250g Currants
125g chopped Peel
90g chopped glazed cherries
90g chopped Blanched Almonds
1/3 cup Sherry or Brandy
250g Plain Flour
60g Self Raising Flour
1/4 Teaspoon Grated Nutmeg
1/2 Teaspoon Ground Ginger
1/3 Teaspoon Ground Cloves
250g Butter
250g Soft Brown Sugar
1/2 Teaspoon lemon essence OR finely grated lemon rind
1/2 Teaspoon Almond Essence
1/2 Teaspoon 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 alternately add the fruit and flour mixtures. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.

Place the mixture into a prepared tin no larger than 20cm (8") and bake in a slow oven for approximately 3 ½ - 4 hours. Allow the cake to cool in the tin

Note: To ensure uniformity and depending upon the size it is suggested the raisins be snipped into 2 or 3 pieces, cherries into 4 – 6 pieces and almonds crosswise into 3 – 4 pieces.

Winner at Molong Show will be required to bake a second "Rich Fruit Cake" in order to compete in a Group Final **26th September 2019 at Canowindra** to represent Molong.

The fourteen winners at Group level will each receive a cash prize of \$50, and are required to bake a third "Rich Fruit Cake" for the Final judging at the Royal Easter Show April 2020 where the winner will receive a cash prize of \$100.00.

Note: In any year an individual competitor may participate in only one Group Final representing a Show Society and, consequently, may represent only one Group in the subsequent State Final.