



Monto Show 26 & 27 April 2025

Suggested Recipes for Cakes/Slices/Biscuits

KENTISH CAKE

170g butter, softened 2 Tablespoons cocoa 3/4 cup castor sugar

2 tbs desiccated coconut 2 eggs 1/4 cup milk

1 cup self-raising flour 90gms sultanas, nuts & cherries

Cream butter and sugar, then add eggs, beating well after each addition. Fold in sifted dry ingredients, add milk, fruit and nuts. Bake in moderate oven in a deep greased and lined tin for approx. 45 mins or until cooked. Turn out onto a wire rack to cool, ice with caramel or chocolate icing.

CARROT CAKE

125g Butter 1 teaspoon mixed spice 125g Sugar

Pinch salt 2 eggs 1 1/2 cups SR Flour

1 Tablespoon Syrup 1 Cup finely grated carrot 1/2 cup chop walnuts

Beat butter & sugar, add eggs one at a time beating well. Add syrup & grated carrot, stir in sifted flour, salt & spice, and finally chopped walnuts. Place in an orange bar tin & bake in a barely moderate oven approx 75 to 90 minutes. Ice on top only with lemon flavoured icing.

SULTANA CAKE

8ozs (250gm) butter 1 small tsp baking powder 8 ozs (250gm) sugar

Grated rind of 1/2 lemon 5 eggs 12 ozs/375gms sultanas

10ozs (315 gm) plain flour

Cream butter and sugar till white, add eggs one at a time, beating well. Add lemon rind and flour, baking powder and lastly sultanas. Place in 8" (20 cm) round tin and bake in moderately slow oven for approximately 2 hours. Cool on a towel lined rack

BOILED FRUIT CAKE

5ozs (155 gm) butter or margarine 1 cup water 1 cup sugar

packet mixed fruit (12 ozs/375 gm) 1 teaspoon mixed spice 1 teaspoon bi-carb soda

eggs 1 cup plain flour 1 1/4 cups SR flour

Few drops each vanilla, lemon & almond essence. Place in saucepan butter, sugar, water, mixed fruit, spice and soda. Bring to boil and simmer gently for 10 minutes. Cool. Lightly beat eggs and add with essences. Stir in flours. Bake in 8" (20 cm) round tin in a moderately slow oven for approx 1 1/2 hours or until cooked when tested.



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DATE LOAF

1 cup chopped dates 1/2 cup brown sugar 1 rounded tablespoon butter
1 teaspoon ground ginger 1 teaspoon bi-carb soda 1 cup boiling water
1 egg 1 1/2 cups self-raising flour

Chop dates and place in bowl. Add sugar, butter, ginger and soda. Pour boiling water over and mix well together. Allow to stand until almost cold. Add the beaten eggs and flour. Mix well. Bake in a slow to moderate oven for 40-45 mins or until cooked.

TEA CAKE

155g castor sugar 90g butter 185g SR flour
Pinch salt 2 eggs 100ml milk
Few drops vanilla essence

Combine sugar, butter, flour and salt in a mixer until they resemble breadcrumbs, then add eggs, milk and vanilla all at once. Beat on medium speed for approx 2 minutes until mixture is nice and creamy. Place mixture in a greased and lined 8" (20 cm) round cake tin and bake in a moderate oven approx. 25 - 30 minutes. Turn out onto a towel covered rack, brush the top lightly with melted butter, sprinkle the top with cinnamon and castor sugar.



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Compulsory Recipes

Recipe for the Burnett Sub-Chamber ANZAC BISCUITS – NEXT GENERATION Competition (must use this recipe to be eligible)

CWA Anzac biscuit recipe (Ingredients for 24 biscuits):

- 125gm butter, chopped
- 1 cup plain flour
- 1/2 tsp bicarb soda
- 1 cup rolled oats
- 1 cup caster sugar
- 2 tbs golden syrup
- 2 tbs boiling water
- 3/4 cup desiccated coconut

Method:

Combine butter and golden syrup in a pan, stir over heat until butter is melted. Stir in combined soda and water, then remaining ingredients. Mix well. Drop rounded teaspoons of mixture about 4cm apart on greased over trays and flatten slightly.

Bake in a slow oven for about 20 minutes or until slightly brown. Cool

Visit <https://qldagshows.com.au/next-generation-anzac-biscuit-competition/> for more details

Feature Cake Recipe (must be used)

Sweet Potato Loaf Cake

- 1 cup Sweet Potato, cooked & mashed
- 2 cups SR Flour
- 1/2 cup Coconut
- 3/4 cup Brown Sugar
- 1 cup Dates
- 1 tablespoon Syrup

Blend all ingredients together and then add 1 cup warm water. Stir well and cook in a loaf tin or a 9" x 9" square tin in a 170 degrees fan forced moderate oven for approx. 35 to 40 minutes