

## SECTION U(b)

### VAS RICH FRUIT CAKE COMPETITION

**STEWARDS:** Joan Blogg & Wendy Ekins

*The winner is to compete in the Group Final  
with the ultimate final at the Royal Melbourne Show.*



**SUBMISSION DEADLINE - 12 NOON FRIDAY, 7 TH FEB 2025.**

**ENTRY FEE: \$1.00**

**FIRST PRIZE: \$30.00**

**SECOND PRIZE: \$20.00**

**THIRD PRIZE: \$10.00**

Donated by **Kelly's Bakery, Korumburra.**

### VAS RICH FRUIT CAKE RECIPE

#### INGREDIENTS

- 250g (8oz) Sultanas
- 250g (8oz) Chopped Raisins
- 250g (8oz) Currants
- 90g (3oz) Chopped Red Glace Cherries
- 90g (3oz) Chopped Blanched Almonds
- 1/3 cup Sherry or Brandy
- 250g (8oz) Plain Flour
- 60g (2oz) SR Flour
- 1/4 teaspoon grated Nutmeg
- 1/2 teaspoon grated Ginger
- 1/4 teaspoon grated Cloves
- 1/4 teaspoon grated Nutmeg
- 250g (8oz) Butter
- 250g (8oz) Soft Brown Sugar
- 1/2 teaspoon Almond Essence
- 1/2 teaspoon Vanilla Essence
- 1/2 teaspoon Lemon Essence or finely grated lemon rind
- 4 Large Eggs

#### METHOD

1. Cut the fruit & almonds into 3 - 4 pieces and mix all the fruits and nuts together and sprinkle with the sherry or brandy. Cover and leave at least one hour, but preferably overnight.
2. Sift together the flours and spices
3. Cream together the butter and sugar with the essences.
4. Add the eggs, one at a time, beating well after each addition, and then alternatively add the fruit and flour mixtures.
5. Mix thoroughly. The mixture should be stiff enough to support a wooden spoon.
6. Place the mixture into a prepared tin – 20cm (8”) straight sided, square cornered (not rounded corner) SQUARE tin. Bake in slow oven for approximately 3 ½ to 4 hours. Allow the cake to cool in the tin.