

HANDY HINTS FOR ENTRANTS

HOME MADES:

- Take care when lining tins with paper
- No nuts on top of fruit cakes and iced cakes
- Cut nuts small when putting into fruit cakes
- 4cm cubes ideal for Lamingtons and 3cm – 5cm for slices
- Present fruit cakes on a cake board
- No cake rack marks – cool cake on paper and a tea towel
- Banana cake – plain smooth icing – no decoration
- Marble cake – match pink icing with pink cake mix
- Strong plates for large cakes

PRESERVES:

- Check for mould before entering exhibit
- Do not overfill jars in preserves
- Taste test before bottling