

FEATURE CAKE

Competition 2018

Convenor: Monica Andrews (08)87521621

Recipes available on website – mundullashow.org.au or from convenor

Class 1 – Open – Chocolate Sponge Roll

Trophy donated by Isla Williams

Class 2 – Under 16 years – Chocolate Brownies (6 brownies 4cm square)

Trophy donated by Monica Andrews.

Deliver to Sport & Rec Hall by 9.30am. Open judging 2.30pm.

Following judging entries will form part of afternoon tea.

Entrants to use Exhibitors Entry Form in this book designating 'FC' as the section and name of cake under Nature of Exhibit.

Chocolate Sponge Roll

4 eggs

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon carb soda

$\frac{1}{2}$ cup cornflour

1 teaspoon cream tartar

6 teaspoons cocoa

pinch salt

plain flour

Beat eggs until fluffy, gradually add sugar, beat till creamy. Place cornflour and cocoa into cup adding enough plain flour to fill the cup. Sift three times. Fold in well until all lumps are gone. Tip onto large tray lined with Glad Bake. Cook in mod oven 15 - 20 mins. Tip onto tea towel and roll. When cool fill with mock cream

Mock Cream

Mix 1 teaspoon gelatine with 1 teaspoon cold water, then add $\frac{1}{4}$ cup boiling water. Leave to cool. Cream 2 large tablespoons margarine with 3 heaped tablespoons castor sugar, vanilla and a pinch of cream tartar. When gelatine is cold add slowly to mixture.

Recipe supplied by Isla Williams