SECTION "EA"

STIRLING FRUIT CAKE

The Osborne Park Agricultural Society hosts a special cake contest
with the entries to be exhibited at the Osborne Park Show.

- For entry details see Entry grid at front of Schedule.
- Further information can be found in 'Conditions of Entry' at front of schedule.

The following award will be conferred: (must have 3 or more entries)
City of Stirling Award

Class
EA1   Stirling fruit cake

RECIPE – STIRLING FRUIT CAKE

375 g sultanas	375 g chopped raisins
250 g currants	125 g chopped mixed peel
90 g chopped red glace cherries	90 g chopped blanched almonds
1/3 cup sherry or brandy	250 g plain flour
1/4 teaspoon grated nutmeg	1/2 teaspoon ground ginger
1/2 teaspoon cinnamon	1/8 teaspoon ground cloves
250 g butter	250 g light brown sugar
1/2 teaspoon vanilla essence	1/2 teaspoon almond essence
1/2 teaspoon lemon essence or finely grated lemon rind	4 eggs

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 flour and spices. Cream together the butter and sugar with the essences. Add the eggs one at a time beating well after each addition, then alternatively 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 20 cm tin (round or square) and bake in a slow oven for approximately 3½-4 hours. Allow the cake to cool in the tin.

Baking Hints
- The recipe must be strictly followed otherwise cake will be disqualified.
- Do not decorate the cake.
- The fruit and nuts must be uniform in size.
- Care must be taken with the preparation of the tin to ensure correctly baked cake with good shape.
- The cake must be uniform in colour – i.e. sides, top and bottom.
- A cake baked in a round tin will produce a larger volume than one baked in a square tin of equal diameter.

END OF SECTION "EA" - STIRLING FRUIT CAKE