

POINTERS FOR SHOW COOKING - BAKED GOODS

SCONES:

- The scones should be approximately 5 cm in diameter.
- Well risen, straight side, thin golden crust top and bottom, no flour on base.
- Light, fine, moist texture (from kneading well), good crumb, good flavour according to type.
- Optional to glaze.
- Scones never touch while cooking.
- For pumpkin scones, always strain pumpkin so no pieces of pumpkin show in scones when opened.
- Before bringing scones to a Show, rub any visible flour off with a soft cloth.

BISCUITS:

- Should be rolled or put through a pusher.
- Biscuits dropped and pressed with a fork are classed as cookies.
- Texture of biscuit should be fine and crisp.
- Flavour plays a big part in judging. The flavour should denote what type of biscuit it is.
- Keep shape and size uniformity.

ANZAC BISCUITS:

- Should snap when broken. Deep golden colour.
- Should be evenly mixed with no evidence of undissolved soda.
- Even size and shape/not over size.

CAKES:

- Judges can tell if packet cakes have been entered in wrong classes. Presentation, general appearance, colour, texture, evenness of appearance, good flavour, according to type, no rack marks (put on Glad Bake), minimal amount of icing used when required (cakes should be iced cold).
- Anodised tins make cakes dark.
- Shiny, clean aluminium tins are the best choice.

FRUIT CAKE:

- Flavour should be very pleasing with fruit distributed evenly.
 - When cut, fruit should have a glossy look. If overcooked, fruit will start to burst.
 - The top should be nice and smooth. This can be achieved by wetting your hand and patting the top of the cake before cooking.



BOILED FRUIT CAKE:

As this is called a 'poor man's cake', it should have only 375 gm packet of mixed fruit and nice glossy top. A lot of competitors lose points by cleaning out the bowl too much. This part of the mixture has less fruit and this will show spoiling the appearance of the cake.

MUFFINS

- The texture should be between that of a cake and a scone.
- Baked in muffin pans, no paper cases, well risen, good colour, moist.
- Well flavoured and even in shape.