

The Land Cookery Recipes 20/21

Please read The Land Cookery Schedule before commencing your entry.

Plain Butter Cake—Section 2, Class A

Suggested recipe; your own recipe may be used.

To be presented as baked, not iced.

Ingredients

125g butter
1 teaspoon vanilla essence
 $\frac{3}{4}$ cup castor sugar
2 eggs
1 $\frac{1}{2}$ cups Self Raising flour
 $\frac{1}{2}$ cup milk

Method

Preheat oven to Moderate temperature: 180°C (160°C fan forced). Prepare 20cm round tin.

Cream butter, essence and sugar in bowl until light and fluffy; beat in eggs, one at a time, until combined. Stir in half the sifted flour and half the milk, and then stir in remaining flour and milk. Pour mixture into prepared pan.

Cook for approx 50 minutes or until done.

Peach Blossom Cake—Section 2, Class B

Recipe supplied here must be used

Ingredients

190g butter at room temperature, chopped
1 $\frac{1}{4}$ cups white sugar
 $\frac{3}{4}$ cup milk
1 teaspoon vanilla essence
1 $\frac{1}{2}$ cups plain flour
 $\frac{3}{4}$ cup corn flour
1 $\frac{1}{2}$ level teaspoon baking powder
pinch of salt
6 egg whites—at room temperature
1–2 drops rose-pink food coloring

Icing

1 $\frac{1}{2}$ cups icing sugar
10g butter
2 tablespoons boiling water
few drops of rose-pink food coloring

Method

Pre-heat the oven to slow (150°C). Grease a 20cm round, deep cake tin. Line the base of the tin with baking paper.

Cream the butter and sugar in the small bowl of an electric mixer until white and fluffy. Gradually add half the milk to help dissolve the sugar and beat well. Beat in the vanilla. Transfer to a larger bowl.

Sift the flour, corn flour, baking powder and salt together three times. Fold into the butter mixture, then add the remaining milk. In another bowl, use clean beaters to beat the egg whites to stiff peaks. Fold half the egg whites into the cake batter, then fold in the remaining egg whites.

Transfer 1 cup of the mixture to a smaller bowl and stir in the drops of food coloring. Take about $\frac{3}{4}$ cup of the white mixture and spread over the base of the tin. Take half the pink batter and spoon it in a ring about 1 cm in from the edge of the tin—it should be about 1–1.5cm wide.

Very carefully spread half the remaining white batter over, taking care not to disturb the pink ring. Spoon the remaining pink batter into the center of the tin, making a round of about 8 cm. Spoon the rest of the white batter over the whole top, again taking care not to disturb the pink round.

Bake for about 70 minutes, until the cake is springy to a gentle touch in the center and comes away from the sides of the tin. It may appear slightly cracked in the center but should settle flat on cooling. Turn out onto a clean tea towel lined with a sheet of baking paper. Leave to cool.

To make the icing, combine the ingredients until smooth. Spread over the top of the cooled cake and leave to set.

Carrot & Ginger Loaf—Section 3

Recipe supplied here must be used

Ingredients

Loaf

185g butter
 $\frac{1}{2}$ cup golden syrup
 $\frac{1}{2}$ cup brown sugar, firmly packed
125 ml water
1 cup grated carrot, firmly packed
1 teaspoon bi-carb soda
1 $\frac{1}{2}$ cups plain flour

¾ cup self-raising flour
1 tablespoon ground ginger

Lemon Icing

1 cup sifted icing sugar
½ tablespoon melted butter
Lemon juice to mix

Method

Loaf

Preheat Moderate oven: 160°C–180°C

Combine butter, golden syrup and sugar in saucepan with the water. Stir over medium heat until butter melted and sugar is dissolved, bring to boil, remove from heat and stir in carrot and bicarbonate of soda. Set aside for about 30 minutes.

Sift in flours and ground ginger, beat until smooth. Pour mixture into prepared loaf tin (approx. 24 x 13 cm) and bake for about 45 minutes or until cooked when tested.

Lemon Icing

Sift icing sugar into small bowl, add melted butter, and add lemon juice until spreading consistency is reached. Spread on top of loaf only leave in a cool place until set.

Banana Bread —Section 4

Recipe supplied here must be used

Ingredients

120g butter
1 ¼ cups brown sugar
2 average sized bananas mashed
2 eggs
1 ½ cups plain flour
1 teaspoon vanilla essence
pinch salt
1 teaspoon bi-carb soda

Method

Preheat oven to 180°C (160°C fan forced).
Prepare 24cm x 13cm Loaf Tin.

Beat butter, Vanilla and sugar for two minutes until creamy.

Add mashed banana and eggs, beat together until well combined.

Sift in flour, salt and bi-carb soda, stir well.

Pour in to prepared tin.

Bake 1 hour or until done.

Wagon Wheel Slice—Section 5

Recipe supplied here must be used

Ingredients

Base

60g butter melted
⅓ cup castor sugar
1 egg beaten
1 teaspoon vanilla essence
175g plain flour (1 cup + 2 tablespoons)
¼ teaspoon baking powder
pinch salt
⅓ cup raspberry jam

Marshmallow

6g gelatine
½ cup water
½ cup castor sugar
½ cup sifted icing sugar
1 teaspoon vanilla essence

Chocolate topping

185 g dark chocolate
50 g butter

Method

Base

Preheat Moderate oven: 180°C (160°C fan forced).

Grease 18cm x 28cm slice tin. Line base and sides with baking paper, allow paper to extend 2 cm beyond the sides of the tin.

In a medium saucepan melt butter over a low heat and allow butter to become frothy stirring constantly until butter starts to brown. Remove from heat and allow to cool slightly.

Pour cooled butter into a large mixing bowl, add sugar, egg and vanilla essence. Mix well. Add flour, baking powder and salt and stir until dough comes together. Press mixture into evenly into prepared tin. Bake for 15 minutes or until golden. Spread warm base with jam.

Marshmallow

Place water in medium saucepan and sprinkle with Gelatine powder. Allow to sit for 10 minutes to bloom, without stirring. After 10 minutes whisk gelatine mixture with a fork.

Add castor sugar and dissolve gently over a low heat. Increase to a medium heat and boil for 5 minutes without stirring. Remove from heat

and pour into large deep bowl. Cool to room temperature

Stir in sifted Icing sugar. Beat with electric mixer until thick and white, Add Vanilla essence and mix until combined. Spread over mixture over cooked base and refrigerate until set.

Chocolate Topping

Melt chocolate and butter together. Either in heat proof bowl over hot water or in 10 second bursts in microwave. Stir gently until both are melted and mixture is smooth. Pour over marshmallow and spread with knife. Refrigerate until set.

Stand at room temperature, for 5 minutes, before cutting

Recipe tip: Once butter has started to brown, it burn quite quickly, so be careful to remove it immediately after it has changed colour.

Tomato Relish—Section 8, Class A

Suggested recipe; your own recipe may be used

1.5 kg tomatoes
500 g onions
2 tablespoons salt
2 cups brown vinegar
extra 2 tablespoons vinegar
1 tablespoon curry powder
1 ½ tablespoons cornflour
1 tablespoon mustard powder
1/4 teaspoon pepper
2 cups sugar

Method

Cut tomatoes and onions into thin slices, sprinkle in a large bowl with the salt and leave for at least 12 hours, or overnight.

Drain off liquid and place tomatoes and onions in large pan. Add the vinegar and sugar, simmer for 60 minutes. Mix curry, mustard, cornflour and pepper with the extra vinegar and add to the pan. Simmer for 10 minutes until thickened, stirring regularly to avoid relish catching on bottom of pan.

Bottle and seal relish while hot.

Store in a cool, dark place. Refrigerate once opened. Keeps for 12 months, but can be used as soon as it's made.

Orange & Tarragon Jelly—Section 8, Class B

Recipe supplied here must be used

Ingredients

750 g sweet oranges (Navel are the best for this recipe)
175 g lemons
1.2 litre water
2 small sprigs fresh tarragon, plus
1.5 tablespoons finely chopped fresh tarragon (or to taste)

Slice citrus and add to water, with three sprigs of tarragon. Bring to the boil and simmer for about 1 ¾ hours. Pour in to jelly bag and let drain overnight.

Measure resulting juices for every 570ml add 450gm sugar. Bring to fast boil and boil until setting point is reached.

Remove from heat and stir in finely chopped Tarragon. Allow to settle and bottle when tarragon remains suspended in jelly.

Bottle and seal in 375ml jars

Makes approx 1.25L

Note: fresh tarragon may be finely chopped and frozen in a little orange juice for this recipe

Spiced Fruit Chutney—Section 8, Class C

Recipe supplied here must be used

Ingredients

500g pears
500g green apples
375g dried apricots
500g onions
80g sultanas
700g raw sugar
500ml white vinegar
125ml brown vinegar
125g garlic
4 tablespoons grated green ginger
1 tablespoons salt
2 teaspoons garam marsala
4 teaspoons cumin seed

Method

Chop all together and place in large pot. Bring to boil stirring until sugar has dissolved. Reduce heat and simmer slowly, uncovered, until thick and pulpy. About 1 hour. Stir regularly to avoid chutney catching on bottom of pan. Allow to stand

for 10-20 minutes stir and bottle into sterilised hot jars and seal.

Gluten Free Caramel Walnut Slice— Section 9

Recipe supplied here must be used

Ingredients

1 cup Gluten Free SR flour
1 cup coconut
½ cup castor sugar
125g butter, melted

Topping

2 eggs, lightly beaten
1 teaspoon vanilla essence
1 cup coconut
¾ cup brown sugar, firmly packed
½ cup chopped walnuts

Method

Grease a 18cm x 28cm slice tin

Combine sifted flour, coconut and sugar in bowl, stir in butter.

Press mixture into prepared tin. Bake in moderate oven 180 degrees (160 fan forced) for 15 minutes, spread with topping, bake further 35 minutes. Cool in tin before cutting.

Topping

Combine eggs and essence in bowl, stir in coconut, sugar and walnuts; mix well.

Plain Traditional Sponge—Section 10

Your own recipe to be used.

Two x 20 cm round cake tins. Red jam filled for Branch and Group but Group finalist to be sent to State Finals unfilled. Cornflour and/or butter permitted. No icing sugar or dusting allowed on top.

Hints to the Competitor: Layers to be evenly risen, identical in thickness and baking. Top should be smooth and without sugar spots. Texture should be fine, delicate and spongy when lightly pressed with fingertips. Leave un-iced.

Butterfly Cakes —Section 11, Class A (18 years and under as of 31 March 2021)

Recipe supplied here must be used

Ingredients

125g butter, room temperature

1 cup caster sugar
2 eggs
2 cups self- raising flour
½ cup milk
¼ teaspoon vanilla essence
Berry Jam

Mock cream ingredients

100g butter (room temp)
100g caster sugar
4 tablespoons boiling water
1 tablespoon cold water

Method

Beat the butter and sugar until sugar dissolved. Add eggs beat, add vanilla. Stir in flour and milk alternately

Three-quarter fill each well-greased patty pan tins, 4 – 4½ cm base measurement (not muffin tins) no patty liners to be used. Cook 160°C for 10-15 mins

When cool cut a shallow round from each cake using a sharp knife, then cut in half put ½ teaspoon. of jam in cake then mock cream, position two halves of cake on top.

Mock cream method

Put butter and caster sugar in mixing bowl. Add 4 tablespoons boiling water. Beat on high 5mins. Add 1 tablespoon cold water
Beat until combined.

Jam Drops —Section 11, Class B (12 years and under as of 31 March 2021)

Recipe supplied here must be used

Ingredients

125g butter, room temperature
110g (½ cup) caster sugar
1 egg
225g (1 ½ cups) self- raising flour
½-1 teaspoon Vanilla Essence
Berry Jam

Preheat oven 180°C (160°C fan forced). Grease large baking tray

Method

Beat the butter and sugar until creamy, light and fluffy. Add egg and vanilla and beat again until well blended. Fold in sifted flour and salt form into small balls the size of a walnut, and place on prepared trays, allowing room to spread. Make an

indentation in the centre of each ball and place a small amount of jam in each.

Bake for 20 minutes until biscuits are light golden brown. Remove from oven, move positions of biscuits on tray and allow cooling on the tray and becoming crisp.

The biscuits should be 5cm across.

Cherry Blush Cake —Section 12

Recipe supplied here must be used

Ingredients

180g butter, softened
1 teaspoon almond essence
 $\frac{3}{4}$ cup castor sugar
3 eggs
pink colouring either 1 teaspoon cochineal or $\frac{1}{2}$ teaspoon rose pink
2 cups sr flour
2 tablespoon ground almonds
 $\frac{1}{3}$ cup milk
 $\frac{1}{2}$ cup sour cream
150g cherries, reserve 24 halves for decoration, cut the remaining cherries into quarters
30g glace ginger finely chopped
25g slivered almonds (for topping)

Method

Preheat moderate oven 180°C (160°C fan forced).

Prepare 20cm deep round tin.

Cream butter, sugar and essence until light and fluffy. Add eggs one at a time and Pink colouring. Beat Well.

Stir in sifted flour and ground almonds in 2 batches with milk and sour cream.

Stir in cherries and chopped ginger.

Spread mixture in prepared pan. Arrange 24 reserved cherry halves around edge of batter and sprinkle with the chopped almonds.

Bake for about 1 $\frac{1}{4}$ hours. Depending on your oven, check after 50 minutes. Cover top of cake with foil if getting too dark.

Cool in pan for 5 minutes before turning out to complete cooling.