

# STATE FRUIT CAKE COMPETITION

The Royal Hobart Show Creative Crafts Committee is holding a state fruit cake competition  
Full instructions are in the Longford Show Home Industries Schedule 2011

## THE RECIPE

185g (6oz) butter, 2 teaspoon vinegar, ½ teaspoon almond essence, 1 teaspoon vanilla essence, 285g(10oz) flour, 1 egg, 1 cup sugar, 250g(1/2 lb) mixed fruit, 1 cup milk with 1 teaspoon soda dissolved in it. Cream butter and sugar, and egg, vinegar and fruit, then flour and milk alternatively, Bake in moderate oven 1 ½ hours.

## THE FINAL

The state final will be held on Thursday 18<sup>th</sup> October, 2012

## THE PRIZE

The prize for winning the state final is \$250