

***Open to junior bakers under 18 years on the day of their Local Show***

## Rules and Regulations

1. The entrant must follow the recipe and specifications provided below.
2. The entrant must be under 18 years on the day of their local Show.
3. Each cake entered must be the bona fide work of the exhibitor.
4. **Professionals are not eligible**, which is defined as someone that works professionally or derives the greater percentage of their income in that craft, art form or technique.
5. The Junior Boiled Fruit Cake competition follows the three levels of competition: Show Level, Group Level and State Level.
6. An exhibitor having won at their Local Show will bake another cake for the 2025 Group Final and then the winner of the Group Final will bake another cake for the State Final at the 2025 Melbourne Royal Show.
7. An exhibitor having won at Show Level is not eligible to enter the VAS Junior Boiled Fruit Cake Competition at any other show until after the Group Final judging.
8. An exhibitor is only eligible to represent one Group in the State Final.
9. If for any reason a winner is unable to compete at Group or State Final Level, then the second placegetter is eligible to compete.
10. If an exhibitor is found to have won more than one Group Final the exhibitor must forfeit/refund all prizes and will be disqualified from exhibiting for 12 months.
11. The State Final prizes are:  
**First:** \$300.00 Spotlight Voucher & VAS State Final Trophy  
**Second:** \$150.00 Spotlight Voucher  
**Third:** \$50.00 Spotlight Voucher

## Recipe

### ***Ingredients - Preferred 100% Australian Grown Produce***

- 375g mixed fruit
- $\frac{3}{4}$  cup brown sugar
- 1 teaspoon mixed spice
- $\frac{1}{2}$  cup water
- 125g butter
- $\frac{1}{2}$  teaspoon bicarbonate soda
- $\frac{1}{2}$  cup sherry
- 2 eggs, lightly beaten
- 2 tablespoons marmalade
- 1 cup self-raising flour
- 1 cup plain flour
- $\frac{1}{4}$  teaspoon salt

### ***Method***

Place the mixed fruit, sugar, spice, water and butter in a large saucepan and bring to the boil.

Simmer gently for 3 minutes, then remove from stove, add bicarbonate soda and allow to cool. Add the sherry, eggs and marmalade, mixing well.

Fold in the sifted dry ingredients then place in a greased and lined **20cm round cake tin**.

Bake in a moderately slow oven for 1.5 hours or until cooked when tested.

