



As part of the *Food for Thought* project celebrating our food heritage, we invite you to take part in The Great Bake-Off!

The Great Bake-Off pays homage to the historic tradition of showing off your culinary skills by creating a cake to a set recipe, entering your delicious creation to be judged by the knowledgeable and highly esteemed Country Women's Association (CWA), then eagerly awaiting the announcement of 'best cake' with fellow community cooks, with prizes awarded to the top two cakes in each category.

ENTRY FORMS DUE: 5pm | Tue 1 Jun  
CAKE/S TO BE DELIVERED: 8:30 – 9:30am | Sat 5 Jun  
Mundaring Adult Learning Centre 3 Craigie Place Mundaring

For more info and to enter visit [www.mundaringartscentre.com.au/food-for-thought](http://www.mundaringartscentre.com.au/food-for-thought)



MUNDARING  
ARTS CENTRE

BOILED CAKE

#### Ingredients

1 cup water  
1 cup sultanas  
1 cup sugar  
¼ cup boiling water  
½ cup butter  
2 eggs  
2 ¼ cups self-raising flour  
2 teaspoons mixed spice  
2 teaspoons cinnamon  
1 small teaspoon bicard soda  
1 cup currants

#### Equipment

½ lb or 250g butter for 8inch (20cm) tin

Put the cup of water, currants, sugar, sultanas, butter and spice into a saucepan and boil for 3 minutes.

When cold, add the bicarb soda dissolved in the boiling water, then the flour and, lastly, the eggs, well-beaten.

Put into a greased cake tin and bake for 1¼ hours in a moderate oven.

Note: adjust quantity for tin size

6inch/15cm for ¼ lb butter/125g butter

8inch/20cm for ½ lb butter/250g butter

12inch/30cm for 1 lb butter/ 500g butter



#### Ingredients

4 large eggs  
1 level cup flour  
4 tablespoons milk  
½ teaspoon bicarb soda  
1 level teaspoon cream of tartar  
3 teaspoons butter  
1 level cup sugar  
Icing sugar, to dust

#### Equipment

2 x 8inch sandwich tins  
Note: adjust quantity for tin size  
8inch/20cm for 4 eggs  
7inch/16cm for 3 eggs

Separate the whites from the yolks and beat to a stiff froth.

Then add the yolks and beat for 5 minutes.

Add the sugar and beat for 15minutes.

Sift in the flour with the bicarb soda and cream of tartar.

Stir until evenly mixed. While beating, have the milk and butter boiling on the stove.

Add this to the mixture and cook in tin.

Place in an oven which has been very hot, but with diminishing heat.

Bake for 20 minutes.

Fill with Strawberry Jam (homemade is best)  
please no cream as refrigeration not available



MUNDARING  
ARTS CENTRE

MADEIRA CAKE

#### Ingredients

125g (1/4lb) butter  
3/4 cup sugar  
3/4 cup milk  
3 eggs  
2 cups self-raising flour  
some grated lemon rind

Cream butter and sugar, add well-beaten eggs, then the lemon rind and the milk gradually. Lastly add sifted flour and mix lightly.

Place in a well-greased cake tin and cook in a moderate oven about 1 1/4 hour.

#### Equipment

8inch tin