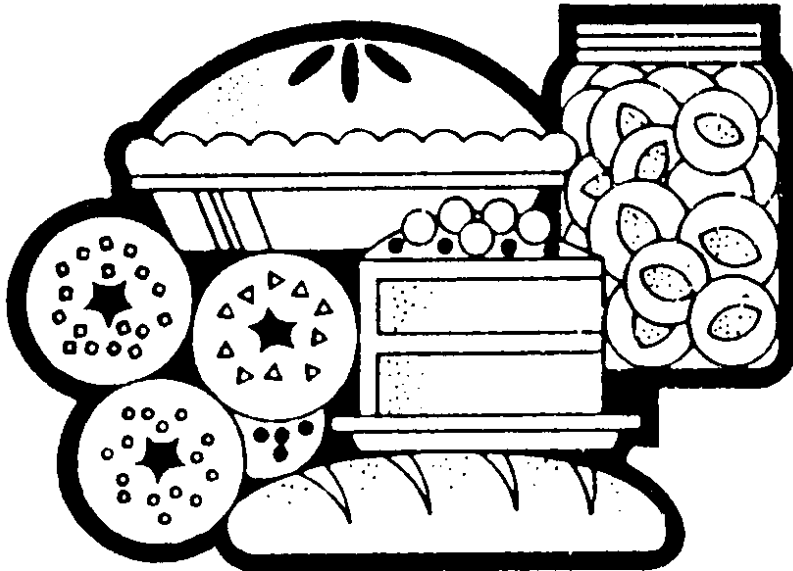


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## Some Tips for Competition Cooking



1. Cakes generally should be baked an even colour all round, risen evenly with no crust or peaks on top. Icing if stated, should only be on top with no decorations unless stated.
2. Remove any lining paper from cakes, line tins carefully without creases.
3. Fruit Cakes - all fruit to be cut the same size, particularly cherries, nuts (but not too finely), not over flavoured with spirits.
4. Sponges - the two layers should be the same depth (weigh tins), spread very thinly with raspberry jam, no sifted icing sugar on top. Definitely no rack marks. (A good rule for all cakes, turn out onto tea towel)
5. Biscuits - must be crisp, dainty size, delicate golden colour. Generally each variety same size. Use whole rolled oats.
6. Jams - set but not rubbery, fruit soft, jam clear, no mould.  
Presented in jars which are clearly labelled - lids to be covered if commercial.
7. Ring tins are never used.
8. Muffins and cupcakes to be baked with papers in tins.
9. Slice Sizes - 3cm x 2cm.