

### DATE AND APRICOT BAR

1 Cup SR Flour, 1 cup coconut, ½ cup chopped Dates, ½ cup chopped Apricots, ¾ cup raw sugar, 1 cup Milk.

Mix all ingredients together. Bake in greased paper lined Bar tin. (8" x 4") 20cm x 10cm in a moderate oven, 180degree Celsius for 1 hour or until cooked.

### ANZAC BISCUITS

1 ½ cups Rolled Oats,( 150g), 1/2 cup Plain Flour (75g), ½ cup desiccated Coconut (45g), ¼ cup Brown Sugar (55g), ¼ cup Golden Syrup (85g), ¼ cup light Olive Oil (60g), 1 tsp Bi Carb Soda (5g),

Pre heat oven to 180 degree, Place Oats, Flour, Coconut, Brown Sugar in a large Bowl, Stir to combine. Place Golden Syrup, Oil and 60ml (1/4 cup) water in a medium saucepan. Stir over medium heat until all ingredients are combined. Stir in Bi Carb Soda. ( Mixture will bubble and foam) remove from heat. Add wet mixture to dry ingredients and stir until well combined. With slightly wet hands, roll tablespoon of the mixture and place 3cm apart on a prepared baking tray. Flatten slightly with a fork dipped in flour. Bake for 10 minutes or until golden brown. Remove from oven and set aside to cool completely on the tray. Store in an air tight container.

### MANDARIN GLUTEN FREE CAKE

3 Mandarins (334g)approx, 5 x 60g Eggs, 1 cup 200g Caster sugar, 1 packed cup (170g) Almond Meal, 1 cup (150g) Gluten free SR Flour, - Place Mandarins (skin & all) in pot covered with water, bring to boil - then simmer for 1 hour. Cool completely, then remove seeds and then puree. Pre heat oven to 160 degree Celsius, In a large bowl beat together the Eggs and sugar for 5 minutes, Fold through the puree , Almond meal and Gluten free flour. When combined, pour into greased and paper lined 8" (20cm) round cake tin. Bake 60 to 70 minutes, test with skewer - if still moist in middle, cook until skewer comes out clean from center of cake. When cold, dust with icing sugar.

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I AGREE TO COMPLY WITH THE RULES, BY-LAWS AND REGULATIONS of the Laidley Show Society and of the Queensland Chamber of Agricultural Societies.

Section	Class	Particulars of Exhibitor	Entry Fee:

\* For entry fee, see prize schedule.

**ENTRY FEE must accompany this form otherwise entry will not be accepted.**

Name of Exhibitor: (Block letters) _____	
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Phone:- _____	Date: _____ Sign: _____
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HOBBY: YES    NO.	ABN (if required) _____

**DECLARATION: IMPORTANT NOTICE: The Show Society is required by the tax laws to deduct 48.5% off of prize money of \$50 or more if you do not quote your ABN number or sign a hobby declaration.**