

**ROYAL BATHURST SHOW 2019  
FEATURE CLASS – OPEN BAKING  
ROCK CAKES  
SAMPLE RECIPES**



Recipe 1

2 cups Self Raising Flour  
1/3 cup caster sugar  
1 ½ cups mixed fruit  
125g butter, melted  
2 eggs, lightly beaten

1. Preheat oven to 180C and line a baking tray with baking paper
2. Mix flour, sugar and fruit in a bowl. Add butter and eggs. Stir until combined
3. Place tablespoonful-sized portions onto baking tray, leaving space for spreading
4. Bake 15-20 mins or until golden brown. Cool on wire rack

Recipe 2

1 ½ cups (225g) Self Raising flour  
1 teaspoon baking powder  
115g butter  
115g sultanas  
50g mixed peel  
75g caster sugar  
Grated zest of 1 orange  
2 eggs

1. Preheat the oven to 200°C.
  2. Sift flour and baking powder into a large bowl, then rub in the butter until it resembles breadcrumbs.
  3. Stir in fruit, sugar and zest. Add eggs, stirring together, until you have a stiff dough.
  4. Place walnut-sized mounds of the mixture on a greased baking tray, leaving space for spreading between each one.
  5. Bake for 15-20 minutes until golden brown. Cool on a wire rack.
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