

Fruit Cakes:

- Points looked for in judging Fruit cakes: Smooth, even top; well risen and slightly rounded towards the center; smooth sides with no white patches or blotches on the surface; evenly browned on sides, top, and bottom; fine and even texture with no holes or tunnels; moist but not heavy or doughy; evenly distributed fruit; and a good balance of fruit and mixture.

Sultana Cake:

- Points looked for in judging a Sultana Cake: Evenly cooked on sides, top, and bottom; light in color; fine and even texture with no holes or tunnels; moist but not heavy or doughy; evenly distributed sultanas; and a good balance of fruit and mixture. Sultanas must not be cut.

Corn Flour Sponge:

- Points to look for in judging Corn Flour sponge: Layers should be evenly risen, identical in thickness and baking; tops should be smooth without sugar spots; texture should be fine, creamy, delicate, and spongy when lightly pressed with fingertips; and all cakes should have no cooler rack marks.

Biscuits:

- Biscuits must all be evenly baked on the top and bottom and be of a uniform small size.

Scones:

- Scones should be evenly colored, cooked without touching each other (gives straighter sides), have no floury bottoms, and be approximately 5cm across.

Special Note:

- Take special note of the instructions in the schedule regarding the number of small cakes, biscuits, slices, and scones required.

Icing Cakes:

- Use pure icing sugar on iced cakes; the icing will set better.