## Cake tips:

- Fruit cakes must be square $20 \times 20 \mathrm{~cm}$ and not exceed 5.7 cm high.
- Cakes are to be placed on a covered board
- Oven bags are to be used to cover the exhibit
- Use aboard of appropriate size to suit the size of the cake.
- No cake rack marks to be on the bottom of the exhibit
- Do not turn the cake upside down
- Do not cut the entry before judging.
- Do not decorate or ice cake
- Fruit in fruit cake must be even in size
- The cake is cooked evenly, centre is cooked not dry, and no burning or cracking on top.

