# PROSERPINE A. P. & I. ASSOCIATION INC SPECIAL COOKING SECTION

#### **CELEBRATING THE SUGAR MILL 125 YEARS ANNIVERSARY**

Entries Close 16<sup>TH</sup> JUNE 2022 by 11.00am

#### **OPEN & JUNIORS CLASSES**

Only one entry per class

Please use the recipe provided to make the sweets

# 1. Russian Toffee (plate of 4)

#### **RUSSIAN TOFFEE RECIPE**

1 Tin Sweet & Condensed Milk 250g sugar 125g butter

#### METHOD:

Place butter in a saucepan and let it melt slowly. Add the sugar, stirring all the time. Pour in the condensed milk and on low heat gradually bring the mix to the boil. Stirring all the time. Keep boiling over low heat for 20 minutes. Pour into a buttered dish. Let it cool and cut into squares.

# 2. Marshmallows (plate of 4)

#### **MARSMALLOWS RECIPE**

1 cup of sugar 1tabespoon gelatine 1¼ cups of boiling water Vanilla Toasted coconut

#### **METHOD:**

Place sugar in a mixing bowl, place gelatine in a small bowl slowly add some boiling water, stir until dissolved. Pour over sugar and stir until dissolved.

Allow to cool then whisk until white and fluffy. Add vanilla. Pour into a buttered tray and allow to set. Cut into squares and toss into toasted coconut

## 3. Easy Coconut Ice (plate of 4)

#### **COCONUT ICE RECIPE**

3 cups of sugar

1 cup of milk

2 cups of coconuts

1 cup icing sugar

30g butter

Food colouring of your choice

#### **METHOD:**

Combine sugar, icing sugar, milk, and butter in a saucepan. Stir over low heat until sugar dissolved. Bring to boil, and boil for four minutes, add coconut, and boil for a further two minutes. Remove from heat and divide in half. Colour one half, beat with an electric beater for two minutes or until thick. Press into line bar tin. Greased with butter. Beat remaining half until thick and press over the coloured layer. Cut into squares when set



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### **SPECIAL COOKING ENTRY FORM**

# Entries MUST BE DELIVERED to the pavilion by 11am16th Thursday 16<sup>th</sup>Jun2022

Name:		Number of Entries:	
Resident Postal Ad	al Address:  dress: Phone		
Email Ac			
	Children Classes & Senior adults Over 80)		
Exhibitor'	s Signature:		
CLASS No.	DESCRIPITION	Entry Fee	Office use Number
	Please remember your entries must be in by 11am 16th NO LATE ENTRIES WILL BE ACCEPTED	June 2022	
ciation. accident plete an are final	ccept the above entries subject to the General Rules of Entry and Competition and Corlagree to indemnify the Proserpine Agricultural, Pastoral & Industrial Association Inc agggar, damage, loss or illness to any exhibit, exhibitor or competitor and agree that all competitor and control of the Proserpine Agricultural, Pastoral & Industrial Association Inc who	ainst any liabi petitors are ur se decision in	lity for any nder the com- all a matters
To recla	aim your exhibits - this portion needs to be produced on collection		
NAME			
SPEC	IAL SECTIONNo. OF A	RTICALS.	