



BRINGING COMMUNITIES
TOGETHER – SA'S LARGEST
REGIONAL SHOW

Gawler Agricultural, Horticultural & Floriculture Society Inc

PO BOX 116
Gawler SA 5118
(08) 8523 1477
info@gawlershow.org.au
www.gawlershow.org.au
ABN 31 588 023 239

Cookery & Preserves

Proudly supported by



SATURDAY 26th & SUNDAY 27th AUGUST 2023

CONVENER: Robyn Hughes

JUDGES:

STEWARDS:

Entry fee

Open: \$1.00

Juniors: \$0.50

School Groups: FREE

Closing Date

FRIDAY 18th August 2023

PRIZE RIBBONS AWARDED FOR 1st 2nd & 3rd PLACE

School Teachers - Please Purchase a free membership for student entries.

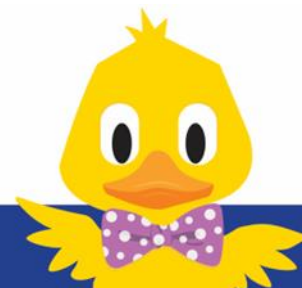
Notes

CONDITIONS OF ENTRY

- Please read the schedule carefully as changes have occurred.
- Exhibits may be rejected if they do not meet the criteria (Junior classes not included)

ENTRIES LIMITED TO 3 PER CLASS.

- No late entries will be accepted.
- With the exception of Decorated Cakes, Judges will cut and taste every entry.



All exhibits MUST be delivered to the exhibition hall as follows:

- Thursday 24th August between 4.30pm & 6.00pm **OR**
- Friday 25th August between 8.00am & 11.00am.
- Entry Confirmation Form MUST be produced.
- All vehicles MUST be off site by 11am on Friday 25th August.

EXHIBITORS MUST PRODUCE THEIR COPY OF THE ENTRY CONFIRMATION FORM:

- To the Convener or Steward on arrival at the exhibition hall for the collection of exhibits and prizes on Monday 28th August between 8am -11am and 3.30pm – 6.30pm.
- **NO SUNDAY COLLECTION.**
- Sponsored cash prizes will be paid via EFT.
- Exhibits and prizes will not be released for collection without the Entry Confirmation Form being produced.
- Entries not collected within 14 days of the show will be disposed of unless alternative arrangements have been made.

REQUIREMENTS ON COOKING FOR JUDGING

1. Definitely no cake cooler marks on any cakes. No testing marks in centre. (Skewer to be placed diagonally through side of cake to check if the cake is cooked through.)
2. All sponges to be exhibited on paper plate or suitable board covered with greaseproof paper.
3. NO alfoil or plastic.
4. Biscuits must all be evenly baked top and bottom.
5. Scones to be evenly coloured, not to be leaning over, no floury bottoms.
6. Take special note of the instructions re the number of small cakes and biscuits required.
7. All exhibits to be made by the exhibitor.
8. Round cake tin 20cm unless otherwise specified.
9. NOTE: All exhibits in this section must be homemade (no packet cake).
10. The judge will look at whether the exhibit meets the class requirements, appearance, texture as well as taste.

SALE OF CAKE PROHIBITED IN HALL

PLEASE NOTE:

All entries to be exhibited on appropriate size white paper plate or covered board where required, in CLEAR plastic bag eg. oven bag or Glad Zip Lock Bags (No Glad Wrap Or Supermarket Vegetable Bags).

Entry Label Is To Be Attached To The Top Front Edge Of The Plate (Not On Clear Plastic Bag.)

WE THANK OUR SPONSORS, DONORS AND SUPPORTERS WHO MAKE THIS SECTION POSSIBLE

CWA Gawler
K Brereton Showcase Jewellers
Kent Hallet, Olives SA
Lower Northern Branch (Gawler)
CDASA
Cake Decorators Association SA, inc
Gawler AH & F Society
SACWA Bottlebrush Ladies, Gawler
Kingsford Hotel
Prince Albert Hotel
Gawler Arms Hotel

Gawler South Bakery
Those Barossa Girls
Gizelle Forgie
Bakers Delight Gawler
Trevalle Orchards
Gawler Club
The Coeliac Society of SA Inc
Josie Ireland
Josie Falting
Gawler Caravan Centre

Heritage Challenge - Cockles

- Jenny Parish had a long association with the Cookery and Preserves section of the Gawler show.
- For many years she judged the Junior Cookery section.
- Jenny was a very successful competitor at country shows where she first entered her cockles at the Coonalpyn show at the age of 9.
- Jenny is known for winning 2 fruit cake competitions in the same year, [2002].
- Jennys cockle recipe is featured in the Liz Harfull, [2008] “Blue Ribbon Cook Book” published by Wakefield Press.



Judging Commences Saturday 26th August 11.00 am

Judges: Mayor Karen Redman
Mystery judge, TBA

Class	Description	Prize
1679	Cockles, 3 Iced	1 st : \$30.00 Voucher Donated by Kingsford Hotel 2 nd : \$10.00 Voucher Donated Gawler Arms Hotel

See Recipe Appendix

Open Cookery

Class	Description	Prize
1601	Scones Plain, 5	\$5.00 Donated by CWA Gawler
1602	Scones Savoury, 5	\$5.00 Donated by CWA Gawler
1603	Scones Sweet, 5	\$5.00 Donated by CWA Gawler
1604	Bread, Any Variety, (handmade), 1 Loaf Any Shape	\$10.00 voucher donated by Bakers Delight, Gawler
1605	Sourdough Bread, 1 Loaf Any Shape	1 x 10kg Flour Donated by Gawler South Bakery
1606	Sausage Rolls, 5 Even Size, Approx 8cm long	\$10.00 voucher donated by Bakers Delight, Gawler
1607	Jubilee Log, Iced	\$10.00 voucher donated by Bakers Delight, Gawler
1608	Cup Cakes, 5, Small, Iced (any flavour, no fondant)	\$10.00 voucher donated by Bakers Delight, Gawler
1609	Butterfly Cakes, 3, Vanilla, Small, in patty Pan	\$10.00 voucher donated by Bakers Delight, Gawler
1610	Chocolate Brownies, 5, 5cm's square not iced	Voucher Donated by K Brereton Showcase Jewellers.
1611	Slices - 2 different varieties, 3 pieces of each, Baked	\$10.00 voucher donated by bakers Delight, Gawler
1612	Jam Drops, 3	\$10.00 voucher donated by Bakers Delight, Gawler
1613	Native Biscuit, 5, using 2 native foods	\$10.00 voucher donated by Bakers Delight, Gawler
1614	Collection of Biscuits, not iced, 3 varieties, 2 ea	\$10.00 voucher donated by Bakers Delight Gawler
1615	Collection of ANZAC Biscuits, 5	\$10.00 voucher donated by Gawler Arms Hotel .
1616	Rock Buns, 3, No Sugar on top	\$10.00 voucher donated by Bakers Delight, Gawler
1617	Carrot Cake, iced	\$10.00 voucher Donated by Prince Albert Hotel.
1618	Apple Cake no icing	\$30.00 Voucher Donated by Kingsford Hotel.
1619	Orange Cake, iced, no filling, oblong in shape	\$30.00 voucher Donated by Kingsford Hotel
1620	Chocolate Cake, iced, round	\$10.00 voucher donated by Prince Albert Hotel.

1621	Banana Log Cake, iced	\$30.00 voucher Donated by Kingsford Hotel.
1622	Orange and Olive Oil Cake - <i>Use Recipe Supplied by Olives SA in Appendix</i>	Donated by Kent Hallet, Olives SA
1623	Round Date Loaf with Walnuts	\$10.00 voucher donated by Gawler Arms Hotel
1624	Ginger Fluff, cream filled	\$10.00 voucher donated by Gawler Arms Hotel
1625	Sponge, Chocolate, cream filled	\$10.00 voucher donated by Gawler Arms Hotel
1626	Blowaway Sponge Sandwich, jam filled (cornflour)	\$10.00 voucher donated by Gawler Arms Hotel
1627	Sultana Cake, NO citrus peel	\$10.00 voucher donated by Gawler Arms Hotel
1628	Fruit Cake, baked 3 weeks before the Show	Prize Donated by Gizelle Forgie
1629	Boiled Fruit Cake, not iced	Prize Donated by Gizelle Forgie
1630	Genoa Cake	\$10.00 voucher donated by Gawler Arms Hotel
1631	Gluten Free Orange and Almond Cake - <i>Use Recipe Supplied by The Coeliac Society of SA Inc in Appendix</i>	Donated by The Coeliac Society of SA Inc

Additional Prize

OPEN COOKERY AGGREGATE	Points awarded per class	\$50.00 Donated by THOSE BAROSSA GIRLS
Best Exhibit Scones	Plain, Savoury, Sweet	1x 10kg Bag of Flour Donated By Gawler South Bakery
Scones Merit Award		\$5.00 Donated by CWA Gawler

Junior Cookery

Ribbons Awarded For 1st & 2nd Place Plus an Encouragement Award

8 Years & Under

Class	Description
1632	Honey Joys, 3
1633	Decorated bought biscuits, 3
1634	Healthy & nutritious school lunch in a lunch box
1635	Muesli Slice, 3 pieces
Best Exhibit	\$5.00 Donated By Josie Ireland

12 Years & Under

Class	Description
1636	Gingerbread People, 3 (piping icing optional)
1637	Cup Cakes cooked in patty pans, 3, plain (iced but not filled)
1638	Brownies, 3 pieces
1639	Unbaked Slice, any variety, 3 pieces
Best Exhibit	\$5.00 Donated By Josie Ireland

Under 18

Class	Description
1640	Sausage Rolls, 3, even size approximately 8cm long
1641	Brownies, 3 pieces
1642	Biscuits, any 2 varieties, 3 of each
1643	Banana Bread, 3 slices - <i>Use Recipe Supplied in Appendix</i>
Best Exhibit	\$5.00 Donated By Josie Ireland

Junior Challenge

Class	Description	Prize
1644	Chocolate Chip Muffin, un-iced	1st: \$10.00 Donated By Josie Ireland 2nd: \$5.00 Donated By Josie Falting

Requirements for the Junior Challenge Chocolate Chip Muffin, un-iced

1. Individual bakes only, (no group entries)
2. Use own recipe, no packet mixes
3. Medium size, 3 on a plate

Decorated Cakes

REQUIREMENTS FOR DECORATED CAKES

- Dummy cakes permitted, cakes will not be cut or tasted.
 - Should be fondant /sugar paste. NO BUTTERCREAM. Covering should be smooth and free of cracks or other marks.
 - The following NOT permitted to penetrate the icing— pins, wire, plastic, toothpicks etc
 - The following NOT permitted — NonSugar ornaments and decorations, dried plant materials.
 - Ribbon and braid allowed.
 - Cake boards to have cleats (feet) attached for easy handling.
 - Size of exhibit (including base) limited to 40cm x 40cm, unless otherwise stated.
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Open

1st \$15.00 Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.

2nd \$10.00 Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.

Best In Show Trophy Donated by Cake Decorators Association of SA Inc.

Class	Description
1645	Decorated Celebration Cake, any occasion.
1646	3D Cake Topper. Entry to fit within a 15cm cube.
1647	Mini cake "Hobbies" theme

Junior Under 18

- 1st \$15.00 & Trophy** Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.
2nd \$10.00 Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.
3rd \$5.00 Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.

Class	Description
1648	One Decorated Special Occasion cake, competitors' choice
1649	3D Cake Topper

***No store purchased lollies/decorations allowed**

Junior 12 & Under

- 1st \$15.00 & Trophy** Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.
2nd \$10.00 Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.
3rd \$5.00 Donated by Lower Northern (Gawler) Branch of Cake Decorators Assoc. SA.

Class	Description
1650	Decorated Cake, 'ANIMAL THEME
1651	Decorated Biscuits (5 ONLY) bought or homemade, 'ANIMAL THEME'.

***No store purchased lollies/decorations allowed**

1st & 2nd Place Ribbons Donated By The Gawler A,H & F Society
Judges Special

State Cookery Competitions

Please note that this page is for information only

Rich Fruit Cake & Genoa Cake

Competitions are held statewide and organised by the Agricultural Societies Council of SA
Sponsored by

SUNBEAM FOODS PTY LTD and ANGOVES WINES

The Rich Fruit Cake and Genoa Cake Competition is a state-wide event organised by the Agricultural Societies Council of SA Inc. and sponsored by SUNBEAM FOODS PTY LTD. Semi- finals are held at various South Australian Country Shows on a rotational basis, with the semi- final winners competing at the State Championship held during the Royal Adelaide Show.

PRIZE MONEY: SEMI FINALS

Fruit Cake 1ST \$60.00 - 2ND \$25.00 - 3RD \$10.00
Genoa Cake 1ST \$50.00 - 2ND \$20.00 - 3RD \$10.00

PRIZE MONEY: STATE FINAL

Fruit Cake 1ST \$300.00 - 2ND \$100.00 - 3RD \$50.00
Genoa Cake 1ST \$300.00 - 2ND \$75.00 - 3RD \$40.00



The **FRUIT CAKE** is to be made to the following Recipe. (Use Sunbeam Food products where possible)

RECIPE MUST BE USED & CAKE IS NOT TO BE ICED

INGREDIENTS: 250g butter, 250g dark brown sugar, 6 eggs, 250g sultanas, 250g raisins, 200g currants, 100g dates, 60g chopped red glace cherries, 60g mixed peel, 60g chopped almonds, 375g plain flour, 1 tsp baking powder, 1 tsp mixed spice, 200ml sherry or brandy.

METHOD: Chop fruits, mix together and soak in the sherry or brandy overnight. Sift together flour, baking powder and spice. Cream together butter and sugar. Add eggs one at a time, beating well after each addition, then alternately add fruit and flour and lastly chopped nuts. Mix thoroughly. Place mixture in a well prepared tin (square) 19-22cm, and bake in a slow oven for approximately three to three and a half hours.

Note: Fruit should be cut to the size of currants.

The **GENOA CAKE** is Exhibitor's own recipe. It should contain sultanas, cherries & almonds. There is to be NO restriction on the ingredients used.

HINTS FOR ABOVE COMPETITIONS:

1. Cakes should be cooked evenly all over – top, bottom and sides should be of even colour. Points will be deducted for uneven cooking.
2. Cakes must be well cooked right through – no damp or soggy patches.
3. Fruit should be evenly distributed throughout cake.
4. Fruit should be moist and clean.
5. Cake should be of a good even shape.
6. Points to be deducted for – cake rack marks, burnt edges, pieces of paper or foil which were not removed properly from cake, marks on cake from careless removal of paper.
7. All cakes will be cut by the judge.
8. Points to be allocated as follows:

Appearance	20 points
Cooking	10 points
Texture	10 points
Flavour	10 points

SEMI FINALS:

RICH FRUIT CAKE
2023 Show Season
Kapunda
Jamestown

GENOA CAKE
2023 Show Season
Gawler
Quorn

THERE IS NO ENTRY FEE FOR THIS SECTION.

2023 Gawler Show – Cookery & Preserves Competition Schedule

LAUCKE / CWA SCONE MIX COMPETITION

Sponsored by Laucke Flour Mills



JUDGING GUIDELINES

Scones are to be made using the Laucke Country Women's Scone Mix. Scones will alternate each year between Sweet and Savoury. **2023 – Savoury**
5 savoury scones to be presented for judging. The scones should be approximately 5cms in diameter, well risen, straight sides, no flour on the base, thin golden crust top and bottom. They should be fine, moist texture, good crumb, good flavour and according to type.

ENTRANTS PLEASE NOTE: You do not have to follow the recipe on the back of the box. You use the mix as a base only.

GENERAL OUTLINE

Entrants are eligible to win one local final. Winners of local shows are eligible to enter the semi final at the appropriate Association Show. The semi final **MUST** be separate to the host show local competition. Semi Final winners are eligible to enter the State Final to be held at the 2023 Royal Adelaide Show.

Revenue from sales of Laucke CWA Scone Mix is used to assist drought affected families.

PRIZE ALLOCATION

LOCAL	1 st	Laucke Goods Hamper
	2 nd	Laucke Country Women's Scone Mix/Bread Storage Bag
	3 rd	Laucke Country Women's Scone Mix/Bread Storage Bag

ASSOCIATION	1 st	\$40.00
	2 nd	\$20.00
	3 rd	\$10.00

STATE	1 st	\$200.00
	2 nd	\$75.00
	3 rd	\$40.00



There is no entry fee for this section

Class	Description	Prize
1682	Laucke / CWA Scone Competition (Savoury)	See Above
1681	Sunbeam Foods Genoa Cake	See Above

Jams, Spreads & Preserves

ALL JAMS AND JELLIES TO BE IN TUMBLERS OR GLASS JARS (Approx. 375 – 400 Grams)

SCREW, TWIST OR CELLOPHANE TOPS ONLY. PLEASE LOOSEN JAR LIDS. ALL JARS WILL BE OPENED AND TASTED. PLEASE LABEL JARS.

Jams & Spreads

Class	Description	Prize
1652	Jar Marmalade, Sweet Orange	\$5.00 Donated by the SACWA Bottlebrush Ladies
1653	Jar Marmalade, Grapefruit	\$5.00 Donated by Gawler Caravan Centre
1654	Cube of Pear/Quince Paste 6cm	\$5.00 Donated by the SACWA Bottlebrush Ladies
1655	Jar Marmalade, A.O.V. – <i>Variety on Label</i>	\$5.00 Donated by Gawler Club
1656	Jar Apricot Jam, fresh	\$5.00 Donated by the SACWA Bottlebrush Ladies
1657	Jar Fig Jam	\$5.00 Donated by Gawler Caravan Centre
1658	Jar Plum Jam	\$5.00 Donated by Gawler Club
1659	Jar Jam, A.O.V. – <i>Variety on Label</i>	\$5.00 Donated by Gawler Club
1660	Jar Blackberry Jam	\$5.00 Donated by Gawler Club
1661	Jar Raspberry Jam	\$5.00 Donated by Gawler Club
1662	Jar Strawberry Jam	\$5.00 Donated by the SACWA Bottlebrush Ladies
1663	Jar A.O.V. of Berry Jam – <i>Variety on Label</i>	\$5.00 Donated by Gawler Club
1664	Jar Apple Jelly	\$5.00 Donated by Gawler Club
1665	Jar Quince Jelly	\$5.00 Donated by Gawler Club
1666	Jar Jelly, A.O.V. – <i>Variety on Label</i>	\$5.00 Donated by Gawler Club
1667	Jar Lemon Cheese	\$5.00 Donated by the SACWA Bottlebrush Ladies
	Best Exhibit Jams & Spreads	Donated by Trevallie Orchards

Preserves

Class	Description	Prize
1668	Jar Preserved Fruit, one jar any variety – <i>Variety on Label</i>	\$5.00 Donated by Gawler Caravan Centre
1669	Jar Pickled Sliced Cucumbers	\$5.00 Donated by the SACWA Bottlebrush Ladies
1670	Jar Pickled Onions, sweet	\$5.00 Donated by Gawler Club
1671	Jar Pickles, Zucchini	\$5.00 Donated by the SACWA Bottlebrush Ladies
1672	Jar Pickles, Mustard, mixed	\$5.00 Donated by the SACWA Bottlebrush Ladies
1673	Jar Pickles, A.O.V. – <i>Variety on Label</i>	\$5.00 Donated by Josie Falting
1674	Jar Relish, A.O.V. – <i>Variety on Label</i>	\$5.00 Donated by Josie Falting
1675	Jar Chutney, Tomato, ripe	\$5.00 Donated by the SACWA Bottlebrush Ladies
1676	Jar Chutney, A.O.V. – <i>Variety on Label</i>	\$5.00 Donated by Josie Falting
1677	Bottle Tomato Sauce	\$5.00 Donated by the SACWA Bottlebrush Ladies
1678	Bottle Hot and Spicy Sauce	\$5.00 Donated by Gawler Caravan Centre
	Best Exhibit - Preserves	Donated by Trevallie Orchards

Recipes Appendix

ORANGE & OLIVE OIL CAKE (Recipe supplied by Olives SA)

Ingredients

- 3 eggs
- 165gm caster sugar Grated zest of one orange 125ml extra virgin olive oil 190gm SR Flour
- 125ml orange juice
- Icing sugar to dust

Method

Pre heat oven to 180 degrees C. Grease and line a 20cm spring form tin.

Place eggs and sugar in a bowl of an electric mixer and mix until thick and pale.

Stir in orange zest and olive oil then fold in the SR flour with a wooden spoon.

Stir in the orange juice.

Place in the prepared cake tin and bake in a pre-heated oven for 40 minutes. Cool slightly in the pan then turn out onto a wire rack.

Dust with icing sugar

GLUTEN FREE ORANGE & ALMOND CAKE

(Donated by The Coeliac Society of SA Inc)



Ingredients

- Melted butter to grease
- 2 oranges
- 3 eggs
- 215g (1 cup) caster sugar
- 300g (3 cups) almond meal
- 1 teaspoon gluten-free baking powder

Orange Syrup

- 1 Orange
- 155g (3/4 cup) caster sugar

Method

Step 1

Preheat oven to 170c. Brush a round 22cm (base measurement) springform pan with melted butter to lightly grease. Line base with non-stick baking paper.

Step 2

Place the oranges in a saucepan and cover with cold water. Bring to the boil over a medium heat. Cook for 15 minutes or until tender. Drain. Return to pan and cover with cold water. Bring to the boil and cook for 15 minutes (this will reduce the bitterness of the peel). Refresh under cold water. Drain. Coarsely chop oranges. Remove and discard any seeds.

Step 3

Place the orange in the bowl of a food processor and process until smooth.

Step 4

Use an electric beater to whisk the eggs and sugar in a bowl until thick and pale. Add the orange, almond meal and baking powder and gently fold until just combined. Pour into prepared pan.

Step 5

Bake for 1 hour or until a skewer inserted into the centre comes out clean. Set aside for 15 minutes to cool.

Step 6

Meanwhile, to make the orange syrup, use a zester to remove the rind from the orange. (Alternatively, use a vegetable peeler to peel the rind from the orange. Use a small sharp knife to remove white pith. Cut rind into thin strips). Juice orange.

Step 7

Place rind in a saucepan of boiling water and cook for 5 minutes or until soft. Drain. Return to pan with orange juice and sugar. Place over low heat and cook, stirring, for 2-3 minutes or until the sugar dissolves and the syrup thickens.

Step 8

Turn cake onto a serving plate. Use a skewer to gently prick the top. Spoon over the syrup. Cut into wedges to serve.

1st Place Hungry and Fussy (by Helen Tzouganatos)

Donated by The Coeliac Society of SA Inc

2nd Place 4 Ingredients: More Gluten Free Lactose Free (by Kim McCosker)

Donated by The Coeliac Society of SA Inc

2023 Gawler Show – Cookery & Preserves Competition Schedule

Cockle Recipe

Ingredients

- 180 g butter
- 3 eggs
- 180 g SR flour
- 180g castor sugar
- 90g cornflour
- 90g custard powder
- Apricot jam

Icing

- 1 cup of icing sugar
- squeeze of lemon juice
- cold water
- desiccated coconut

Method

Preheat oven to moderate [180c in a conventional electric oven].

Cream the butter and sugar until light and fluffy and the sugar is dissolved.

Beat in the eggs one at a time.

Sift together flour, cornflour and custard powder. Gradually work the dry ingredients into the butter mixture, using a wooden spoon, until just combined. The mixture should be quite stiff.

Roll teaspoons of the mixture into a ball, and place them on a greased oven tray, about 5cm apart. Bake for about 10 minutes until pale golden brown.

Take them off the tray and cool. Match them up with the same sized halves and join them with a smear of apricot jam.

Icing

Combine the icing sugar and lemon juice with a small amount of water to make a smooth icing. Decorate the top of each cockle with icing and a sprinkle of coconut.



BANANA BREAD

Ingredients

1 $\frac{3}{4}$ cups self raising flour
($\frac{1}{2}$ wholemeal may be used)
 $\frac{1}{4}$ cup plain flour
1 teaspoon cinnamon

$\frac{2}{3}$ cup brown sugar
2 ripe bananas mashed
 $\frac{1}{2}$ cup milk
2 eggs beaten
50g butter, melted

Method

Step 1

Line an 11cm x 21cm loaf tin with baking paper and preheat oven to 180c.

Step 2

In a bowl mix the dry ingredients together and set aside.
In another bowl mix the bananas, milk, eggs and butter together.

Step 3

Add the wet ingredients to the dry ingredients.
Mix until combined, do not over stir.

Step 4

Pour the mixture into the prepared tin and bake for approximately 55 – 60 minutes or until a skewer comes out clean when inserted into the loaf.

Step 5

Stand for 10 minutes before removing from the tin.