

BAKING ASSOCIATIONS OF AUSTRALIA OVERALL RESULTS SUMMARY

VICTORIAN BAKING SHOW 2024

		<u>First</u>	<u>Second</u>	<u>Third</u>
Class 001	680g White Loaf Condensed Square (4 Piece)	Sunraysia Bread & Butter Bakery	Kelly's Bakery	Bakers Delight Camberwell
Class 002	450g White Vienna Baked on a Tray	Mawsons Bakery Café	Coles Botanic Ridge - Steve	Coles Doncaster - Robert Dutton
Class 003	350g White French Stick	Coles Doncaster - Robert Dutton	Coles Bendigo - Craig Hayes	Sunraysia Bread & Butter Bakery
Class 004	680g White Hi Top Half Married (2 piece)	Sunraysia Bread & Butter Bakery	Mawsons Bakery Café	Kelly's Bakery
Class 005	2 White Fancy Rolls e.g. Knott, Horseshoe	Sunraysia Bread & Butter Bakery	Howlong Country Bakery	Caffeine N Machine - Meg Hawtin
Class 006	680g Wholemeal Loaf Upright - 1 piece	Coles Bendigo - Craig Hayes	Bakers Delight Camberwell	Coles Doncaster - Robert Dutton
Class 007	350g Wholemeal Pipe Loaf	North End Bakehouse - Kaiden Mouser	Bakers Delight Camberwell	Hungie Fangs Artisan Bakery
Class 008	680g Pane Di Casa	Bakers Delight Camberwell	Sunraysia Bread & Butter Bakery	Biddick's Bakery - Preston Biddick
Class 009	680g Sourdough White - baked on a tray	Wandin Bakery - Jake Trickett	Bakers Delight Camberwell	North End Bakehouse - Kaiden Mouser
Class 010	680g Sourdough Rye - Baked on a tray	North End Bakehouse - Kaiden Mouser	North End Bakehouse - Brittney Lloyd	Coles Doncaster - Robert Dutton
Class 011	Turkish Pide Loaf	Bakers Delight Camberwell	Coles Doncaster - Robert Dutton	
Class 012	450 Gm Fruit Loaf	Hudaks Bakery - Rebecca Whitney	Coles Doncaster - Robert Dutton	Hudaks Bakery - Rebecca Whitney
Class 013	Gluten Free Loaf Bread	Sunraysia Bread & Butter Bakery		
Class 014	Gourmet Pull Apart Loaf (To be judged on your choice of flavours and aroma)	Sunraysia Bread & Butter Bakery	Coles Doncaster - Robert Dutton	North End Bakehouse - Kaiden Mouser
Class 015	Ciabatta Loaf (Minimum 200gm)	Bertallis Alpine Breads	Bakers Delight Camberwell	Sunraysia Bread & Butter Bakery
Class 016	450g Grain Cob (baked on a tray)	Sunraysia Bread & Butter Bakery	Hungie Fangs Artisan Bakery	North End Bakehouse - Kaiden Mouser
Class 017	680g Grain Loaf Condensed Square (4 Piece)	Coles Doncaster - Robert Dutton	Sunraysia Bread & Butter Bakery	Sharp's Bakery Birchip
Class 018	450 gm 3 Strand Plait	Mawsons Bakery Café - Seth Kilroy	Hungie Fangs Artisan Bakery - Jake Taylor	Wandin Bakery - Jacob Nichols
Class 019	680g White Loaf Condensed Square (4 Piece)	North End Bakehouse - Shian Prince	North End Bakehouse - Kaiden Mouser	Hungie Fangs Artisan Bakery - Declan Cheng

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Class 020	2 Small Individual Fruit Tartlets	Porter Avenue Pies & Cakes - Imogen McGill	Porter Avenue Pies & Cakes - Maylee Howard	Porter Avenue Pies & Cakes - Aaron Mills
Class 021	2 Plain Meat Pie	Whittlesea Bakehouse - Adrian Caporetto	North End Bakehouse - Matt Aylett	Mooroopna Bakery - Bart Honig
Class 022	2 Gourmet Pies	McKinnon Village Bakery - Sockchea Mew	Howlong Country Bakery	Mooroopna Bakery - John Alexander
Class 023	2 Traditional Pastie	Terang Country Bakery	Whittlesea Bakehouse - Adrian Caporetto	Hudaks Bakery - Rebecca Whitney
Class 024	2 Plain Sausage Rolls	Howlong Country Bakery	Sunraysia Bread & Butter Bakery	Country Cob Bakery - Ryan Khun
Class 025	Fruit Flan - 200mm	McKinnon Village Bakery - Sockchea Mew	Porter Avenue Pies & Cakes - Imogen McGill	Mawsons Bakery Café
Class 026	Gateau (Minimum 3 Layers) 254mm (Max)	The Cake People	The Cake People	Whittlesea Bakehouse - Adrian Caporetto
Class 027	3 Iced Donuts	Mawsons Bakery Café	Hungie Fangs Artisan Bakery	Golden Nugget Bakery - Colin Matthews
Class 028	6 Innovative Hot Cross Buns	Hungie Fangs Artisan Bakery	Sunrasia	Bakers Delight Camberwell
Class 029	Australia's Best Vanilla Slice	North End Bakehouse - Matt Aylett		
Class 030	Australia's Best Hot Cross Bun	North End Bakehouse - Matt Aylett		