

Baking Association of Australia

Overall Results - South Australian Baking Show 2026

<u>Class / Category</u>		<u>First</u>	<u>Second</u>	<u>Third</u>
Class 001	680g White Loaf , Condensed Square (4 Piece)	Rebecca Wade - CJ's Bakery	Matt Hissey - Bakers Delight Seaford	Adelaide's Finest - Pasadena and Frenville
Class 002	680gm White Hi-Top - 1 Piece	Orange Spot Bakery	Rebecca Wade - CJ's Bakery	Matt Hissey - Bakers Delight Seaford
Class 003	480gm Vienna	Matt Hissey - Bakers Delight Seaford	Adelaide's Finest - Pasadena and Frenville	Charlie Hubbert - Crafers Bakehouse
Class 004	680g Wholemeal Loaf Hi-Top - (1 Piece)	Orange Spot Bakery	Charlie Hubbert - Crafers Bakehouse	Matt Hissey - Bakers Delight Seaford
Class 005	480g Wholemeal Vienna	Adelaide's Finest - Pasadena and Frenville	Matt Hissey - Bakers Delight Seaford	Charlie Hubbert - Crafers Bakehouse
Class 006	680gm Grain Loaf Hi-top (1 Piece)	Matt Hissey - Bakers Delight Seaford	Charlie Hubbert - Crafers Bakehouse	Adelaide's Finest - Pasadena and Frenville
Class 007	450g Grain Cob (Baked on a Tray)	Matt Hissey - Bakers Delight Seaford	Rebecca Wade - CJ's Bakery	Adelaide's Finest - Pasadena and Frenville
Class 008	Sourdough White - Must be Natural Culture Based - Minimum 500gm	Adelaide's Finest - Pasadena and Frenville	Rebecca Wade - CJ's Bakery	Dean Picken - Sunraysia Bread and Butter
Class 009	Sourdough Rye - Must be Natural Culture Based - Minimum 500gm - 40% Rye, no gluten or improvers	Adelaide's Finest - Pasadena and Frenville	Benjamin Lock - Dernancourt Bakehouse	Rebecca Wade - CJ's Bakery
Class 010	Flavoured Sourdough - Minimum 500gm	Adelaide's Finest - Pasadena and Frenville	Benjamin Lock - Dernancourt Bakehouse	Orange Spot Bakery
Class 011	Gourmet Pull A Part Bread	Dean Picken - Sunraysia Bread and Butter	Rebecca Wade - CJ's Bakery	Matt Hissey - Bakers Delight Seaford
Class 012	Ciabatta Loaf (minimum 400gm) Pre Fermented Preferred	Adelaide's Finest - Pasadena and Frenville	Matt Hissey - Bakers Delight Seaford	Dean Picken - Sunraysia Bread and Butter
Class 013	450gm 4 Strand Plait (Baked on a Tray)	Lemmel Glover - Adelaide's Finest - Pasadena and Frenville	Kiah Wallace - CJ's Bakery	Charlie Hubbert - Crafers Bakehouse
Class 014	Decorated Sponge (Any type) (No larger than 203mm) With Inscription	Jack Sayers - CJ's Bakery	Kiah Wallace - CJ's Bakery	Lauren Govender - Banana Boogie Bakery
Class 015	4 x Decorated Cupcakes - Identically Decorated	Sun Ruisong - Banana Boogie Bakery	Lauren Govender - Banana Boogie Bakery	Mitchell Timberlake - Banana Boogie Bakery
Class 016	4 x Open Danish (2 different flavours}	Noah Dalton - Crafters Bakehouse	Mitchell Timberlake - Banana Boogie Bakery	Jack Sayers - CJ's Bakery
Class 017	2x Plain Mince Beef Pie	Jason Spencer - Banana Boogie Bakery	North End Bakehouse	Para Hills Hot Bread Bakery
Class 018	2 x Chunky Beef Pie	Goolwa Bakery	Justin Dellow - Pik A Pie Bakery	Para Hills Hot Bread Bakery
Class 019	2 x Poultry Pie	Goolwa Bakery	Jason Spencer - Banana Boogie Bakery	Goolwa Bakery

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Class 020	2 x Seafood Pie	Para Hills Hot Bread Bakery	Hungie Fangs Artisan Bakery	Leigh Dyke - St Leonards Milk Bar
Class 021	2 x Gourmet Pie	Goolwa Bakery	North End Bakehouse	Goolwa Bakery
Class 022	2 x Traditional Pastie	Orange Spot Bakery	Para Hills Hot Bread Bakery	Para Hills Hot Bread Bakery
Class 023	Carrot Cake (round, no smaller than 7 inch tin)	Lauren Govender - Banana Boogie Bakery	The Village Baker	Angela McLaren - Blue Bird Bakery
Class 024	Gateau 254mm (max), minimum 3 layers	Adelaide's Finest - Pasadena and Frenville	Para Hills Hot Bread Bakery	
Class 025	4 x Vanilla Slice	Jason Spencer - Banana Boogie Bakery	Andrew Sutton - CJ's Bakery	Adelaide's Finest - Pasadena and Frenville
Class 026	4 x Chocolate Iced Donuts Yeast Raised	Orange Spot Bakery	Jason Spencer - Banana Boogie Bakery	Rebecca Wade - CJ's Bakery
Class 027	Fruit Loaf - Minimum 25% Fruit	Matt Hissey - Bakers Delight Seaford	Adelaide's Finest - Pasadena and Frenville	Charlie Hubbert - Crafers Bakehouse
Class 028	4 x Fruit Scrolls Decorated	Matt Hissey - Bakers Delight Seaford	Orange Spot Bakery	Rebecca Wade - CJ's Bakery
Class 029	4 x Gourmet Scrolls - Own Creation of flavours and toppings	Rebecca Wade - CJ's Bakery	Jason Spencer - Banana Boogie Bakery	Adelaide's Finest - Pasadena and Frenville
Class 030	4 x Gourmet Decorated Donuts (decorated the same)	Lauren Govender - Banana Boogie Bakery	Andrew Sutton - CJ's Bakery	Adelaide's Finest - Pasadena and Frenville
Class 031	4 x Croissants - Must Be Made From Scratch	Adelaide's Finest - Pasadena and Frenville	The Village Baker	Sun Ruisong - Banana Boogie Bakery
Class 032	3 x Kitchener Buns Filled with Jam and Cream	Benjamin Lock - Dernancourt Bakehouse		
Champion Loaf Of The Show - Jan Huis in't Veld Trophy		Adelaide's Finest - Pasadena and Frenville - Class 12 - Ciabatta		
Champion Cake / Pastry of the Show - Margaret Davey Trophy		Adelaide's Finest - Pasadena and Frenville - Class 31 - Croissant		
Most Successful Bread Exhibitor		Matt Hissey - Bakers Delight Seaford		
Most Successful Cake & Pastry Exhibitor		Jason Spencer - Banana Boogie Bakery		
Australia's Best Sausage Roll		Jason Spencer - Banana Boogie Bakery		