

The contestants placed first and second in each heat will qualify for the final on Thursday 21<sup>st</sup> September in the Aldi Tent at the National Ploughing Championships.

RULES OF THE COMPETITION:

1. Each competitor will produce a home baked cake using not less than 10 oz of wholemeal and not more than 6 oz of white flour. Competitors must keep to the proportion of wholemeal to white flour. A 2 lb loaf tin or round tin can be used. No nuts or sesame seeds can be used.
2. Competitors must be over the age of 16 years of age on 1st January 2017
3. Professionals and staff members are excluded from competing.
4. **COMPETITORS NOTE:** For the Regional heat and Final, competitors will be obliged to use only ingredients bought in Aldi. (Not all ingredients are available in Aldi so if they use an ingredient that is not sold in Aldi they must give prior notice and decant the ingredient into a clear container) Competitors may bring their own baking tin.
5. **THE JUDGES DECISION IN ALL COMPETITIONS SHALL BE FINAL AND BINDING ON ALL COMPETITORS AND THE FACT OF ENTERING SHALL BE DEEMED AN ACCEPTANCE OF THIS RULE.**