

ADULT BAKING AND CONFECTIONS



2023 IMPORTANT ENTRY DATES

ADULT BAKING AND CONFECTIONS - DEPT E					
DIVISION	ENTRIES CLOSE		DIVISION	ENTRY RECEIVING	
ALL	12 midnight/SUNDAY AUG 20 online		ALL	9AM-NOON/WEDS AUG 23 Expo Hall	
			DIVISION	ENTRY JUDGING	
			ALL	1PM/WEDS AUG 23 Expo Hall	

!!!PLEASE SEE DEPARTMENTAL RULES FOR IMPORTANT ENTRY GUIDELINES!!!

**YOU MUST INCLUDE AN INGREDIANT LIST FOR ALL ENTRIES IN THIS DEPARTMENT, AS-
ALL ITEMS WILL BE TASTED**

ENTRY FEE PER ENTRY: \$3.00 (no limit on entries per class)

CASH AWARDS OFFERED PER CLASS:

First: \$4.00 Second: \$3.00 Third: \$2.00

JUDGING: American and open to Public

RIBBONS for First, Second and Third places.

Eligibility for GRAND EXHIBITOR placing. NO CASH PRIZE,-ROSETTES ONLY: To qualify for Grand Exhibitor, you must compete in at least 3 (three) divisions in this department. The top three overall scores within the department will qualify for a first, second and third place. If there are not enough qualified Exhibitors to fill all three placings, only the highest places will be awarded. There is no fee, and no separate entry for Grand Exhibitor. It is calculated and awarded automatically based on highest overall scores.

DIVISION 375 – YEAST BREADS/QUICK BREADS - 1/2 loaf plus one slice, unless otherwise specified. No mini loaves.

CLASS:

1. Any quick bread, no yeast, specify
2. Any bread, yeast, specify



DIVISION 376 – BISCUITS & ROLLS – 3 rolls, muffins or biscuits plus one

CLASS:

1. Baking Powder Biscuits
2. Muffins, any, specify
3. Sweet rolls, any, specify
4. Yeast rolls, any, specify
5. Any other, specify



DIVISION 378 – CAKES (1/2 cake plus one slice)

CLASS:

1. Any cake, specify

DIVISION 379 – COOKIES (Four cookies, 3 display, one tasting)

CLASS:

1. Bar, any, specify
2. Brownies, any, specify
3. Cookies, any, specify



DIVISION 380 - PIES AND PASTRIES - One (1) whole pie, maximum 9"/ 2 pastries

CLASS:

1. Any pie or pastry, specify



DIVISION 381 – CONFECTIONS – ½ dozen plus one piece

CLASS:

1. Confection, any, specify



DIVISION 382 – PREPARED MIX-UPS – 3 pieces plus one (four total)

Recipe may use a prepared mix as a base, then must be enhanced. All entries must have recipe and box top or label from mix attached at time of delivery.

CLASS:

1. Biscuit mix, Original recipe
2. Cookie mix, *Original recipe*

DIVISION 383 – DECORATED CAKES AND CONFECTION – whole cake or 3 pieces of candy or cookies (no tasting piece needed)

CLASS:

1. Candy, molded, decorated
2. Cookies, decorated
3. Cupcakes, decorated
4. Egg, Panoramic (1)
5. Holiday/Birthday, any, specify
6. Gingerbread house
7. Wedding, any, specify
8. Any other, specify



DIVISION 384 - FAIR RECIPE CONTEST

Raspberry and Strawberry Buckle (Coffee Cake)

(Recipe courtesy of Allrecipes.com)



RULES:

1. Exhibitor must follow the recipe provided
2. Oven temperatures may vary and baking times can differ from oven to oven, please adjust accordingly
3. Only one entry into this contest, per entrant

CLASS:

1. **RASPBERRY AND STRAWBERRY BUCKLE:** One 11x7 inch pan

Prep Time: 15 mins

Cook Time: 30 mins

Total Time: 45 mins

Servings: 8

Yield: 1 9-inch buckle

RECIPE:

Ingredients

- $\frac{3}{4}$ cup white sugar
- $\frac{1}{4}$ cup butter, softened
- 1 egg, beaten
- $\frac{1}{2}$ teaspoon vanilla extract
- $\frac{1}{2}$ cup whole milk
- 2 cups cake flour, sifted
- 2 teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 cups sliced fresh strawberries

Topping:

- ½ cup brown sugar
- ¼ cup butter, softened
- ⅓ cup all-purpose flour
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg

Directions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease and lightly flour a 9-inch baking pan.
2. Beat ¾ cup sugar and ¼ cup butter in a large bowl using an electric mixer until light and fluffy. Blend in egg and vanilla extract until combined. Add milk and beat well.
3. Sift cake flour, baking powder, and salt together in a separate bowl. Stir into the sugar-butter mixture. Fold in strawberries. Spread batter into the prepared pan.
4. Beat brown sugar and butter together in another bowl until creamy. Blend in flour, cinnamon, and nutmeg. Sprinkle topping over the batter.
5. Bake in the preheated oven until golden brown, 30 to 35 minutes.

Nutrition Facts (per serving)

391	Calories
13g	Fat
64g	Carbs
5g	Protein



Revised 11-30-22

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