

ADULT BAKING AND CONFECTIONS



2024 IMPORTANT ENTRY DATES

ADULT BAKING AND CONFECTIONS - DEPT E					
DIVISION	ENTRIES CLOSE	DIVISION	ENTRY RECEIVING	DIVISION	ENTRY JUDGING
ALL	12 midnight/SUNDAY AUG 18 online	ALL	9AM-NOON/WEDS AUG 21 Expo Hall	ALL	1PM/WEDS AUG 21 Expo Hall

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

YOU MUST INCLUDE AN INGREDIENT LIST FOR ALL ENTRIES IN THIS DEPARTMENT, AS-ALL ITEMS WILL BE TASTED. ITEMS ENTERED WITHOUT INGREDIENT LIST WILL BE DISQUALIFIED

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

CRANBERRY LEMON BARS

(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. **CRANBERRY LEMON BARS – One 8x8 pan**

RECIPE:

Ingredients

Crust:

- ½ cup unsalted butter, melted
- 3 tablespoons white sugar
- 1 teaspoon almond extract
- ½ teaspoon salt
- 1 cup all-purpose flour

Cranberry Layer:

- 6 ounces fresh or frozen cranberries
- ¼ cup white sugar
- 2 tablespoons water
- 1 ½ tablespoons lemon zest

Lemon Layer:

- 2 large eggs
- ¾ cup white sugar
- 1/3 cup freshly-squeezed lemon juice
- 1/3 cup all-purpose flour
- 1 tablespoon lemon zest

- confectioners sugar, as needed

Directions

1. Preheat the oven to 350 degrees F (180 degrees C). Grease an 8x8-inch pan or line with parchment paper on the bottom, leaving a little overhang to easily remove bars.
2. Stir melted butter, 3 tablespoons sugar, almond extract and salt together in a bowl. Add flour, and mix until well incorporated. Press dough mixture into the prepared pan in an even layer.
3. Bake in the preheated oven until edges start to turn a light brown, 15-20 minutes. Remove from the oven, and set aside.
4. Meanwhile, combine cranberries, $\frac{1}{4}$ cup sugar, water, and 1 $\frac{1}{2}$ tablespoons lemon zest in a small saucepan. Cook over medium heat, stirring often. Once cranberries start to pop, mash down with the back of a spoon, until cranberries break down into a smooth consistency, 9-12 minutes. Set aside.
5. Whisk eggs, $\frac{3}{4}$ cup sugar, lemon juice, flour, and 1 tablespoon lemon zest in a bowl until well combined.
6. To assemble, spread the cranberry mixture evenly over the crust, and pour the lemon layer mixture over the cranberry layer.
7. Return to the oven and bake until filling is set, 20-25 minutes.
8. Cool completely in the pan, and run a knife around the pan edges. Cut into squares and dust with confectioners sugar.

Nutrition Facts

Calories 169
 total fat 6g
 saturated fat 4g
 cholesterol 39mg
 sodium 78mg
 total carbohydrate 26g
 dietary fiber 1g
 total sugars 17g
 protein 2g
 vitamin c 3mg
 calcium 10mg
 iron 1mg
 potassium 38mg

Prep Time: 20 mins

Cook Time: 45 mins

Total Time: 1 hour and 5 mins

Servings: 8

These rules apply to both the Adult and corresponding Youth departments

ADULT & YOUTH BAKING AND CONFECTIONS RULES:

1. All entries in this department must be home prepared by the exhibitor. **No package mixes.**
2. Wrapping instructions:
 - a. Bread – zip lock bag. Cut end toward bottom, unopen end of bag. No plate or cardboard
 - b. Biscuits, rolls, cookies and confections – on a small plate in a zip lock bag
 - i. Cookies and Biscuits should all be the same size.
 - c. Loaf, Pound or Layer cakes – on a cardboard base (not to exceed 1” beyond cake)
 - d. Pies – in a zip lock bag
 - e. See division for required amounts of product
 - f. Must include ingredient list or entry will be disqualified
3. Entries must be accurately labeled on the bottom of the bag, plate or cardboard
4. Entries that spoil during exhibit time will be removed from the display and entry card (provided by the Fair when you drop off your item) and photo of entry will be left in place.

Revised 1/18/2024 DLH