

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

RECIPE:

Ingredients

- ½ cup butter, softened
- ½ cup white sugar
- 1 egg
- 2 cups all-purpose flour
- 2 ½ teaspoons baking powder
- ¼ teaspoon salt
- ¾ cup nonfat plain yogurt
- 1 pint fresh strawberries
- 1 pint fresh raspberries
- ½ cup white sugar
- ½ cup all-purpose flour
- ¾ teaspoon ground cinnamon
- ½ cup butter

Directions

1. Preheat oven to 375 degrees F (190 degrees C). Grease one 11x7 inch glass baking dish.
2. Cream 1/2 cup of the butter or margarine with 1/2 cup of the white sugar until light, beat in the egg. Add the baking powder and the salt. Stir in the 2 cups of flour one cup at a time alternating with the yogurt. Spread batter into the prepared pan. Arrange fruit over top of batter. Sprinkle topping over fruit.
3. To Make Topping: Mix together 1/2 cup white sugar, 1/2 cup flour, 1/2 cup butter or margarine, and the cinnamon until the mixture resembles coarse crumbs.

4. Bake at 375 degrees F (190 degrees C) for 1 hour and 15 minutes or until the cake is top is puffed and nicely browned. Allow cake to cool. You can serve it directly from the baking dish or for a more attractive presentation, I cut it up into squares and arrange them on a platter.

Nutrition Facts

calories 266
total fat 13g
saturated fat 8g
cholesterol 45mg
sodium 222mg
total carbohydrate 35g
dietary fiber 3g
total sugars 17g
protein 4g
vitamin c 19mg
calcium 88mg
iron 1mg
potassium 131mg

Prep Time: 15 mins

Cook Time: 30 mins

Total Time: 45 mins

Servings: 8

Yield: 1 9-inch buckle



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
 - 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
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.



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