

**ADULT BAKING AND CONFECTIONS – DEPT E**



**IMPORTANT ENTRY DATES**

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DIVISION	ENTRIES CLOSE	DIVISION	ENTRY RECEIVING	DIVISION	ENTRY JUDGING
ALL	12 midnight/SUNDAY AUG 14 online	ALL	8AM-NOON/WEDS AUG 24 Expo Hall	ALL	1PM/WEDS AUG 24 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)

**PREMIUMS 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** – 2 ½ dozen brownies

**RED VELVET CHEESECAKE SWIRL BROWNIES**

**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. RED VELVET CHEESECAKE SWIRL BROWNIES: Yield 2 ½ dozen

**RECIPE:**

RED VELVET BROWNIES:

- 2 large eggs
- ½ cup unsalted butter
- 1 cup granulated sugar
- 2 teaspoons vanilla extract
- ¼ cup unsweetened cocoa powder
- 1/8 teaspoon salt
- 1 tablespoon liquid red food coloring
- ¾ teaspoon white vinegar
- ¾ cup all purpose flour



CHEESECAKE SWIRL:

- 8 ounces cream cheese, softened
- ¼ granulated sugar
- 1 egg yolk
- ½ teaspoon pure vanilla extract

**DIRECTIONS:**

1. Preheat oven to 350 degrees F
2. **Make the Brownie Layer first:** In a small bowl beat the 2 eggs together. Set aside
3. Melt the butter in a large microwave safe bowl in 30 second increments until melted
4. Stir in 1 cup sugar, 2 tablespoons vanilla extract, cocoa powder, salt, food coloring and vinegar in that order into the butter
5. Whisk in the eggs, then fold in the flour until completely incorporated
6. Do not overmix

7. Pour the brownie batter into prepared baking pan, leaving about 3-4 tablespoons for the top

**8. Make the cheesecake swirl:**

With hand held mixer on medium speed, beat softened cream cheese,  $\frac{1}{4}$  cup sugar, egg yolk and  $\frac{1}{2}$  teaspoon vanilla in a medium bowl until completely smooth, about 1 minute

9. Dollop spoonfuls of the cream cheese mixture on top of the prepared brownie batter

10. Cover with the last few tablespoons of brownie batter

11. Glide a knife throughout the layers as best you can, creating a swirl pattern

12. Bake the brownies for 28-30 minutes or until a toothpick comes out clean.

13. Allow brownies to cool completely before cutting into squares

14. Cover brownies and store at room temperature for 3 days or in the refrigerator for up to 6 days

Freezer option: Brownies will freeze well, up to 2 months. Thaw overnight in the refrigerator



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