

Division 303: BAKING

All entries must include recipe.

Judging in the Foods contest will be based on:

Appearance – shape, size, crust, outside texture

Texture – crumb, grain, color, moist & elasticity

Flavor & aroma – taste, smell

BREADS

All breads must be made from scratch and be a standard size loaf. Present on a sturdy base or disposable plate and place in a clear plastic sealable bag.

Points: Blue 10, Red 8, White 6

Class 1: Breads

Class 2: Quick Breads

MUFFINS

All muffins must be made from scratch and include the recipe. Present 3 muffins on a disposable plate and place in a clear plastic sealable bag.

Points: Blue 8, Red 6, White 4

Class 3. Muffins

DESSERTS

Points: Blue 10, Red 8, White 6

Class 4: Cakes

Cakes may be from scratch or from a cake mix. Cakes may be a Bundt, layer, or sheet cake (8 inch to 10 inch or square 8X12 or 9X13) or 3 cupcakes, frosted or topped per type, and presented on a sturdy covered cardboard base one inch larger than the entry and placed in a sturdy covered box or throw away cake box.

Class 5: Pies

Pies must not contain cream, cream cheese, custard, Jell-O, or eggs. Pies must be baked in an 8" or 9" disposable round pie tin. Crust must be from scratch and may have lattice work or "other" top. Pie must be in a clear plastic sealable bag.

SNACKS

All entries must be presented in quantity of 5 cookies, brownies, or bars per entry on a sturdy disposable plate in a plastic sealable bag.

Points: Blue 8, Red 6, White 4

Class 6: Cookies

Class 7: Brownies

Class 8: Bars

Class 9: Special Diets – i.e., diabetic, gluten-free, etc.

CANDY

All entries must be presented with 5 pieces per entry on a disposable plate in a plastic sealable bag.

Points: Blue 10, Red 8, White 6

Class 10: Candy – regular

Class 11: Candy – sugar free