

Dept. 4U – Baked Goods

1st \$4.25 | 2nd \$3.25 | 3rd \$2.75

Rules & Regulations:

1. Except for Classes 31 and 74, all items and frostings are to be homemade from scratch. No mixes, purchased dough or convenience packages allowed.
2. Since refrigeration is not available, cream cheese, yogurt, whipping cream, etc., cannot be used in fillings, icings, or candies.
3. Commercial frosting is not allowed.
4. Eggs used in recipes must be cooked. No pumpkin pies or other custard based pies (*even if cooked*) will be accepted. Recipes are required in all classes, except baking powder biscuit, plain muffin, pie shell, decorated, and create a cake classes. Write or type recipe on a 3" x 5" card. Include name and class number on recipe card.
5. Any 4-H'er entering a cake or pie is encouraged to attend the cake auction 5p.m. Sunday in the Beef Show Ring to hold their baked item to sell. (*This can be done by someone other than the exhibitor.*)
6. Any item prepared with alcohol (*not alcohol flavoring*) will be disqualified.
7. Recipes are required for all create-a-cake entries.
8. Healthy choice and Gluten Free items where ingredients have been eliminated, reduced, or substituted so people with dietary restrictions may enjoy a baked good. Substitutes **must** be specific (*ex. applesauce instead of oil*). Include an explanation of changes made.

SECTION 1 – QUICK BREADS

(*Exhibits in Classes 1-4 must be on six inch plate wrapped securely in plastic or placed in plastic bag. Gingerbreads and coffee cakes should be on disposable paper plates or foil covered heavy cardboard, and wrapped in plastic. Breads should be wrapped in plastic bag.*)

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| 1. Baking Powder Biscuits (3, no cupcake liners) | 7. Coffee Cake |
| 2. Muffin, Plain (3, no cupcake liners) | 8. Fruit/Vegetable Bread Without Nuts |
| 3. Muffin, Fruit or Vegetable
(3, no cupcake liners) | 9. Fruit/Vegetable Bread With Nuts
(On covered 9" x 9" cardboard) |
| 4. Muffin, Other (3, no cupcake liners) | 10. Corn Bread (8" x 8") |
| 5. Gingerbread 8" x 8"
(On covered 9" x 9" cardboard) | 11. Microwave Breads |
| 6. Nutbread With Nuts Only
(No fruit or vegetable ingredients, loaf pans) | 12. Other |
| | 13. Quick Bread (<i>Healthy Choice</i>) |
| | 14. Quick Bread (<i>Gluten Free</i>) |

SECTION 2 – YEAST BREADS

(*Classes 15-17 should be placed on 6 inch plate and wrapped in plastic.*)

(*Classes 18-20 should be wrapped in plastic or plastic bags. Sweet fancy breads should be placed on aluminum- wrapped heavy cardboard and wrapped in plastic.*)

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| 15. Yeast Rolls, Plain (3) | 18. White Loaf |
| 16. Yeast Rolls, Other (3) | 19. Loaf Of Bread, Other
(<i>1, example: whole wheat or sourdough</i>) |
| 17. Sweet Rolls (3, <i>example: sticky buns, etc.</i>) | 20. Sweet Fancy Bread |

SECTION 3 – CAKES

(Place on 9 inch circle of heavy cardboard covered with aluminum foil. Cake covers provided at entry table. Label cake as to type of batter and icing. Eggs used in recipes must be cooked. No sheet cakes accepted. No cake mixes, commercial frosting, cream cheese, yogurt, whipping cream, etc.)

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| 21. Layer Cake, Chocolate or Devil | 28. Tube Cake (<i>Chiffon, angel</i>) |
| 22. Layer Cake, German Chocolate | 29. Tube Cake, Other (<i>Put name of cake on tag</i>) |
| 23. Layer Cake, Red Velvet | 30. Pound Cake (<i>Must be baked in tube pan</i>) |
| 24. Layer Cake, White or Yellow | 31. Create a Cake (<i>Box cake mix with other ingredients added, no sheet cakes accepted</i>) |
| 25. Layer Cake, Spice (<i>No raisins, fruits, nuts</i>) | 32. Cake (<i>Healthy Choice</i>) |
| 26. Layer Cake, Coconut
(<i>Canned only, no fresh or frozen</i>) | 33. Cake (<i>Gluten Free</i>) |
| 27. Layer Cake, Other | 34. Cupcakes (<i>7</i>) |

SECTION 4 – COOKIES

(Labeled as to kind, 6 placed in plastic bag on a 6" paper plate. No "no-baked" cookies in this section. No icing on cookies. All Bar Cookies and Brownies must be cut in 2" x 2" squares)

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| 35. Sugar, No Chocolate (<i>6</i>) | 45. Brownies (<i>Blonde with nuts, 6</i>) |
| 36. Oatmeal, No Chocolate (<i>6</i>) | 46. Refrigerator Sliced (<i>6</i>) |
| 37. Chocolate Chip (<i>6, No nuts</i>) | 47. Rolled (<i>6 cut with cookie cutter</i>) |
| 38. Other (<i>6</i>) | 48. Pressed (<i>6 through a gun or mold</i>) |
| 39. Bar (<i>6</i>) | 49. Handmolded (<i>6 formed using hands</i>)
(<i>No snickerdoodle or peanut butter</i>) |
| 40. Brownies (<i>6, Chocolate plain, no icing</i>) | 50. Snickerdoodle (<i>6</i>) |
| 41. Brownies (<i>6, Chocolate with nut, no icing</i>) | 51. Peanut Butter (<i>6</i>) |
| 42. Brownies (<i>6, Blonde, plain</i>) | 52. Cookie (<i>Healthy Choice</i>) |
| 43. Brownies (<i>Healthy Choice</i>) | 53. Cookie (<i>Gluten Free</i>) |
| 44. Brownies (<i>Gluten Free</i>) | |

SECTION 5 – CANDIES

(Labeled as to kind, 6 placed in plastic bag on a 6" paper plate.)

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| 54. Peanut Butter Fudge, Plain
(<i>6, must be plain, no chocolate</i>) | 59. Divinity (<i>6, Cooked candy</i>) |
| 55. Chocolate Fudge, Plain
(<i>6, no nuts, peanut butter, marshmallow cream</i>) | 60. Mints (<i>6, Cooked candy</i>) |
| 56. Chocolate Fudge, With Nuts
(<i>6, no marshmallow cream</i>) | 61. Misc. Cooked Candy (<i>6</i>) |
| 57. Marshmallow Cream Fudge (<i>6</i>) | 62. Uncooked Candy (<i>6</i>) |
| 58. Brittle (<i>Cooked candy, 6</i>) | 63. Microwave Candy (<i>6</i>) |
| | 64. Hand-Dipped Candy in mold (<i>6</i>) |
| | 65. Butter Creme (<i>6</i>) |

SECTION 6 – FRUIT PIES

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| 66. Apple | 70. Pecan |
| 67. Berry | 71. Pie, Other |
| 68. Cherry | 72. Pie (<i>Healthy Choice</i>) |
| 69. Peach | 73. Pie (<i>Gluten Free</i>) |

SECTION 7 – MISCELLANEOUS

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| 74. Cake Decorating
(<i>Cake itself will not be judged, only artistry decorating. Please specify if cake is to be sold.</i>) | 76. Bread Machine (<i>Using Bread Mix</i>) |
| 75. No Bake Cookies
(<i>6, Juniors only, no seniors</i>) | 77. Bread Machine (<i>From Scratch</i>) |
| | 78. Animal Treats
(<i>cookie form 6, muffin form 3, drop/roll-up 6</i>) |