

Dept. M – Baked Goods

Rules & Regulations:

1. Judging will be based on flavor, texture, and appearance.
2. All baked goods must be made from scratch unless otherwise noted.
3. All items to be placed on sturdy paper or Styrofoam plate.
4. All frostings must be made from scratch.
5. No meringue pies, cheesecakes or anything needing refrigeration.
6. Only enter half a cake or loaf of bread.
7. Novelty cakes can be Styrofoam. They will not be cut.
8. Pies should be in a foil pie plate.
9. The recipe/ingredients of recipes are strongly recommended on all items by judges.
10. Only 2-layer cakes are acceptable.

DIVISION 1 - BREADS

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

CLASS

- | | |
|-----------------------------------|---------------------------------------|
| 1. Biscuits, Plain (6) | 17. Muffins, Corn (6) |
| 2. Carrot Bread | 18. Muffins, Plain (6) |
| 3. Donuts, Raised or Cake (6) | 19. Muffins, Not Listed (6) |
| 4. Gingerbread | 20. Rolls, Cinnamon (6) |
| 5. Loaf, Banana Nut | 21. Rolls, Plain (6) |
| 6. Loaf, Banana (only) | 22. Rolls, Potato (6) |
| 7. Loaf, Pumpkin | 23. Rolls, Sweet |
| 8. Loaf, White | 24. Rolls, Yeast |
| 9. Loaf, Whole Wheat | 25. Rolls, Other than Listed (6) |
| 10. Loaf, Zucchini, with Fruit | 26. Scones, Plain (4) |
| 11. Loaf, Zucchini, without Fruit | 27. Scones, with Fruit (4) |
| 12. Loaf, Other Combination | 28. Scones, other ingredients (4) |
| 13. Loaf, Other Yeast Bread Only | 29. Yeast/Quick Bread |
| 14. Muffins, Blueberry (6) | 30. Other - Not Listed Above |
| 15. Muffins, Bran (6) | 31. Made by a professional |
| 16. Muffins, Banana (6) | 32. Made by person with special needs |

DIVISION 2 – MACHINE BREADS

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

Ingredients/recipe must accompany breads

CLASS

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|----------------------|---------------------------------------|
| 1. French Bread | 8. Rye Bread |
| 2. Herb Bread | 9. Sourdough Bread |
| 3. Honey Wheat Bread | 10. Wheat Bread |
| 4. Multi-Grain Bread | 11. White Bread |
| 5. Nut Bread | 12. Other |
| 6. Oatmeal Bread | 13. Made by person with special needs |
| 7. Raisin Bread | |

DIVISION 3 – CAKES

1st \$6 | 2nd \$5 | 3rd \$3 | BEST OF SHOW (regular) - \$10
BEST OF SHOW (decorated) - \$10

CLASS

1. Angel Food
2. Apple
3. Applesauce
4. Caramel
5. Carrot
6. Chiffon
7. Chocolate
8. Coconut
9. Cupcakes (6)
10. Decorated
11. Devil's Food
12. Fruit Cake
13. German Chocolate
14. Jelly Roll
15. Other Cakes (*using fruit*)
16. Novelty
17. Novelty (*Great Frederick Fair*)
18. Orange
19. Pound Cake - Plain (*Loaf or Ring*)
20. Pound Cake - Other (*Loaf or Ring*)
21. Red Velvet
22. Spice
23. Sponge
24. Coffee Cake
25. Pumpkin
26. Cake (*Other than above, include description*)
27. Made by a professional
28. Made by person with special needs

DIVISION 4 – CANDIES

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

6 candies on a paper plate in Ziplock bag

Identify type of chocolate – candy melts, chips, block or cocoa

CLASS

1. Caramels
2. Chocolate w/Peanut Butter
3. Chocolate (*Hand dipped*)
4. Chocolate (*Molded*)
5. Fudge (*Nut*)
6. Fudge (*Peanut Butter*)
7. Fudge (*Plain*)
8. Fudge (*Chocolate*)
9. Fudge (*White*)
10. Fudge (*Marshmallow*)
11. Fudge (*Cream*)
12. Fudge (*Chocolate Peanut Butter*)
13. Mints
14. Molded Candy
15. Nut Brittle
16. Peanut Butter
17. Potato
18. Uncooked
19. Candies (*Microwave*)
20. Candies (*Other than above, include description*)
21. Made by a professional
22. Made by person with special needs



DIVISION 5 – COOKIES

1st \$3 | 2nd \$2 | 3rd \$1 | BEST OF SHOW - \$10

6 cookies on a paper plate in Ziplock bag

CLASS

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|---|--|
| 1. Bar (<i>Rectangular or square</i>) | 16. Oatmeal (<i>With raisins</i>) |
| 2. Brownies (<i>Nut</i>) | 17. Peanut Butter (<i>Plain</i>) |
| 3. Brownies (<i>Plain</i>) | 18. Peanut Butter (<i>Nuts</i>) |
| 4. Brownies, Blond | 19. Refrigerator |
| 5. Brownies, Frosted | 20. Snickerdoodles |
| 6. Brownies, Double Chocolate | 21. Sugar, Crisp |
| 7. Chocolate | 22. Sugar, Soft |
| 8. Date and Nut | 23. Spritz |
| 9. Decorated | 24. Toll House (<i>Nut</i>) |
| 10. Fruit | 25. Toll House (<i>Plain</i>) |
| 11. Ginger | 26. Unbaked |
| 12. M&M's | 27. Pumpkin |
| 13. Macaroons | 28. Cookies (<i>Other than above, include description</i>) |
| 14. Nut | 29. Made by a professional |
| 15. Oatmeal (<i>Plain</i>) | 30. Made by person with special needs |

DIVISION 6 – PIES

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

Must be on or in 8" or 9" foil pie plate

CLASS

- | | |
|--------------|---|
| 1. Apple | 6. Pumpkin |
| 2. Blueberry | 7. Pie (<i>Other than above, include description</i>) |
| 3. Cherry | 8. Made by a professional |
| 4. Peach | 9. Made by person with special needs |
| 5. Pecan | |

DIVISION 7 – BAKED GOODS MADE WITH ARTIFICIAL SWEETENERS

(Sweet & Low, Splenda, Etc.)

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

CLASS

- | | |
|------------|------------|
| 1. Breads | 4. Cookies |
| 2. Cakes | 5. Pies |
| 3. Candies | |

****NEW** DIVISION 8 – GLUTEN FREE BAKED GOODS**

1st \$4 | 2nd \$3 | 3rd \$2 | BEST OF SHOW - \$10

CLASS

- | | |
|------------|------------|
| 1. Breads | 4. Cookies |
| 2. Cakes | 5. Pies |
| 3. Candies | |