



BAKING COMPETITION

ONLINE REGISTRATION DEADLINE: FRIDAY, JULY 11, 2025		
ENTRY FEE	AGES	SKILL LEVEL
One-Time \$25 per Exhibitor	13 & Up	Amateur & Professionals
Exhibitors will be allowed entries throughout all the Erie County Fair Competitions. A promo code redeemable for three (3) admission passes will be emailed to the exhibitor on Tuesday, August 5, 2025.		
Tri-Color is an honorary award chosen by the judge for the outstanding article among those entered in competition in each of our sections. \$25 & ELIGIBLE FOR BEST OF TRI-COLOR AWARD.		
1 ST PLACE BLUE - \$10	2 ND PLACE RED - \$8	3 RD PLACE YELLOW - \$6
ONLY TOP 3 in each division will be displayed. All recipes will be compiled and visible to the public.		
Entry Arrival: Saturday, August 2, 2025 between 2:00 PM - 6:00 PM. Please arrive to Gate 2 by the 4-H Building and Indian Village. From there, you will be escorted via golf cart to the check in area. ALL PRODUCTS WILL NOT BE ELIGIBLE FOR REMOVAL.		
Prize Checks: Available Tuesday, August 12, 2025 between 11:00 AM – 10:00 PM at the Creative Arts Info Desk along with satin ribbons earned. Checks remaining after this time will be mailed.		

Please call the Competitive Exhibits office at 716-649-3900 ext. 6407 or email ceoffice@ecfair.org with all questions.

Baking Competition Rules:

1. Please read and abide by all The Erie County Fair and Creative Arts Department rules and regulations.
2. **All entries must be registered by Friday, July 11, 2025.** Entries not registered will not be accepted. For more information see the Important Entry Information page at www.ecfair.org.
3. Anyone 13 years old and older is eligible to enter this competition.
4. Creations are to be brought to the Creative Arts Exhibit Area on the Fairgrounds. Exhibitors may only enter one (1) entry per class.
5. Special requirements:
 - Cookies **MUST** be brought with six (6) cookies for submission.
 - Cakes **MUST** be standard for the class. Cakes taller than 6" will be disqualified.
 - **ONLY TOP 3** in each division will be displayed. All recipes will be compiled and visible to the public.
 - Glass pie/tart pans will not be accepted, if pies are entered in such dish, the pie will be disqualified and returned to the exhibitor.
6. **Recipe Card** – The recipe for each entry must be included and typed on an 8.5" x 11" sheet of white paper. The exhibitor's name, address, and phone number must be printed on the backside of the recipe.
7. All entries must arrive on/in a disposable platform/container. **Pans/Dishes will not be accepted or returned to the exhibitor.**

Judge's Criteria

- | | |
|---------------|-----|
| 1. Appearance | 40% |
| 2. Taste | 35% |
| 3. Texture | 25% |

The Erie County Fair would like to thank the sponsors below for their support!





CLASSES

COOKIES (MUST have 6 cookies per entry) - 1

1. Bar
2. Drop (No Special Shaping)
3. Molded (Made in a mold)
4. Specialty (no bake, meringues)
5. Filled
6. Icebox (Refrigerator)
7. Holiday (Gingerbread, chai, etc.)
8. Healthy Alternatives
9. Gluten Free
10. Decorated Cutouts
11. Any Other Not Listed Above

CAKES (MUST NOT be larger than 6" tall) - 2

1. Butter or Oil Cakes (White Plain, Yellow Plain, Chocolate Plain, White with Fruit, etc.)
2. Pound or Bundt (Yellow, Chocolate, etc.)
3. Specialty (White Angel, Yellow Sponge, Chocolate Sponge)
4. Layered (Carrot, German Chocolate, Spice)
5. Gluten Free
6. Any Other Not Listed Above

YEAST BREAD - 3

1. Bread (Cheese, Herb, Onion, etc.) (Whole Loaf)
2. Loaf Bread, White (Whole Loaf)
3. Loaf Bread, Other (Whole Loaf)
4. Rolls, Dinner (6)
5. Sweetbread (Loaf, Coffee Cake, Sweet Rolls)
6. Sourdough (Whole Loaf)
7. Gluten Free
8. Any Other Not Listed Above

QUICK BREAD - 4

1. Fruit Bread
2. Cornbread
3. Muffins (Must bring six (6) muffins)

PIE BAKING - 5

1. Single Crust
2. Double Crust
3. Heritage Recipe - This recipe must have been handed down to you by a parent, grandparent, great grandparent, family member (Aunt/Uncle) or friend. Along with the pie and the recipe you must submit a summary of how you received the recipe and something about the person that gave you the recipe, how old the recipe is, where they received it from etc. The summary must be a paragraph of at least five (5) sentences. A photo may be included with the summary. Please be advised that portions of these stories may be shared; not limited to media outlets &/or social media.
4. Homegrown Pie- use only local and/or homegrown fruit and produce in your pie. Must notate where the homegrown ingredients were sourced from.

COBBLER - 6

1. Any Fruit Cobbler
2. Any Berry Cobbler
3. Any Combination Cobbler
4. Any Other Not Listed Above

CANDY (MUST bring in a ½ lbs. of candy) - 7

1. Brittle
2. Fudge
3. Other – Please Specify