



BAKING COMPETITION

Competitive Exhibits Office
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ONLINE ENTRY REGISTRATION STARTS APRIL 1, 2026

ONLINE ENTRY REGISTRATION CLOSES JULY 13, 2026

ENTRY DROP OFF Saturday, August 8, 2026, 9AM-1PM

at the Event Center Vestibule located off South Park Ave next to Hamburg Gaming

***All entries become property of the Erie County Fair and are not eligible for removal**

Entry Fee: \$25.00 allows entries throughout Departments in Creative Arts, Ag-Grange, and Environment and Sportsman. A promo code redeemable for three (3) admission passes will be emailed to the exhibitor on Tuesday, August 11, 2026

Ages: 13 & Up

Prize Checks: Available Tuesday, August 18, 2026, between 11:00 AM – 10:00 PM at the Creative Arts Info Desk along with satin ribbons earned. Checks not picked up by Sunday, August 23, 2026, will be mailed.
***Checks are VOID 60 days from issue date and WILL NOT BE REISSUED. Ribbons will not be mailed.**

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 Monday, July 13, 2026.** 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 drop-off location 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.
 - Dishes/pans **WILL NOT** be returned to the exhibitor. All entries must arrive on/in disposable serve-ware or container.
 - Entries are limited to classes offered. If an entry does not fit in this year's offerings, it will be refused.
6. **Recipe Info Sheet** – The recipe for each entry must be included; typed on an 8.5" x 11" sheet of paper, **2 copies to be provided at entry drop off.** Entries without recipe sheets will not be accepted. Template available at <https://www.ecfair.org/p/competitions/culinaryarts>

Judge's Criteria

- | | |
|----------------------------------|-----|
| 1. Appearance/Overall Impression | 40% |
| 2. Flavor | 35% |
| 3. Texture/Crumb | 25% |

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



BAKING COMPETITION CLASSES

Premiums Offered: 1st Place Blue \$10, 2nd Place Red \$8, 3rd Place Yellow \$6
Tri-Color: \$25 & Eligible for *Best of Tri-Color Award*

*Tri-Color is an honorary award chosen by the judge for the outstanding article among those entered in competition in each section.

COOKIES-1

1. Bar
2. Drop (No Special Shaping)
3. Molded (Made in a mold, Spritz)
4. Specialty (No bake, Meringues)
5. Filled (Surprise inside, Linzer)
6. Icebox (Refrigerator)
7. Holiday (Gingerbread, Chai, etc.)
8. Heritage Recipe - Chocolate Chip
9. Gluten Free
10. Decorated Cutouts - Americana Themed (Will not be tasted)

CAKES (Limited to 6" and under)-2

1. Butter or Oil Cakes (Plain, With fruit, With nut)
2. Pound or Bundt
3. Specialty (Angel, Sponge)
4. Layered (Carrot, German Chocolate, Spice)
5. Gluten Free
6. Decorated - Americana Themed (Will not be tasted)

BREADS-3

1. Bread – Specialty (Whole Loaf)
2. Loaf Bread, White - Yeast (Whole Loaf)
3. Loaf Bread, Rye - Yeast (Whole Loaf)
4. Rolls, Dinner (6)
5. Rolls, Sweet (6)
6. Sourdough (Whole Loaf)
7. Gluten Free
8. Quick Bread (Whole Loaf, *No muffins)

SPECIALTY-4

1. Cheesecake
2. Scone (6)
3. Tarte
4. Croissant (6)
5. Cream Puff

PIE BAKING – 5

1. Single Crust – Quiche ****Other varieties not accepted***
2. Double Crust American Heirloom Fruit – Choose 1 CHERRY (Red), APPLE (White), BLUEBERRY (Blue) ****Other varieties not accepted***
3. Nut or Syrup (Set fillings)
4. Historical (Chess, Vinegar, Shoofly, Dried Fruit) – Provide explanation card of source & era