

Department 36 Open Baked Goods

Rachel Scott (509) 540-7659

- Recipes **must** be submitted on a 3x5 or 4x6 index card for each exhibit. Points will be lost without Recipe Cards. They will not be returned and may be reprinted unless permission is denied by exhibitor.
- **All baked goods must be entered on a paper plate in a ziploc bag.**
- **Do not put your name under wrapping. Only one item per class.**
- **Families: Each family member must use a different recipe for each class entered.**
- **No Box Cake Mixes.**

Division

A - Cookies – bring 4 (only baked variety)

Class

- | | |
|-------------------------------|----------------------------|
| 1. Drop Cookies | 5. Rolled Cookies, Cut out |
| 2. Bar Cookies – Not Brownies | 6. Other Cookies (specify) |
| 3. Refrigerator Roll Cookies | 7. Gluten Free |
| 4. Brownies, bar | 8. Sugar Free |

Division

B - Cakes – bring ¼ cake plus 1 slice

Class

- | |
|--------------------------------|
| 1. White (with fat, icing) |
| 2. Chocolate (with fat, icing) |
| 3. Chiffon (no icing) |
| 4. Cupcakes (3 cupcakes) |
| 5. Applesauce or Spice |
| 6. Other Cakes (specify) |
| 7. Gluten Free |
| 8. Sugar Free |

Division

C - Decorated

A design applied to the cake (need not be on cake, can be frosted cardboard form). Size requirements: No taller than 18" and no larger than 9"x 12" or ¼ sheet cake.

Class

1. Whole – round or square for a family occasion
2. Family size – special shape
3. Cupcakes, 3 designs
4. Teacakes, 3 designs
5. Cookies, 3 designs
6. Fair Theme / America 250 “Red, White & Blue”

Division

D - Yeast Breads

Bring 1 loaf, 3 rolls or 6" tea ring.

Class

1. White Bread
2. Plain Rolls
3. Fancy Tea Ring
4. Cinnamon Rolls
5. Whole Wheat
6. Other Rolls
7. Other Bread (specify)
8. Other Tea Ring (specify)

Division

E - Quick Breads

Bring ½ loaf, 3 muffins or 3 biscuits.

Class

1. Vegetable Bread
2. Other Quick Breads
3. Doughnuts (4)
4. Fruit Bread
5. Muffins
6. Gluten Free
7. Sugar Free

Division

F - Fruit Pies

(2- crusts) in disposable tin 5” diameter or ¼ family size.

Class

1. Apple
2. Berry
3. Peach
4. Cherry

5. Gluten Free
6. Sugar Free
7. Other Fruit (specify)

Division

G - Candies – 3 pieces

Class

1. Divinity
2. Taffy
3. Fudge
4. Mints

5. Other Candy (specify)
6. Gluten Free
7. Sugar Free

Division

H - Microwave Cooking

See above sections for amounts and instructions.

Class

1. Cookies
2. Cakes
3. Yeast Breads

4. Quick Breads
5. Fruit Pies
6. Candies

7. Other (specify)
8. Gluten Free
9. Sugar Free

Division

I - Fruit Desserts (no pies)

Class

1. Cobblers
2. Tarts
3. Gluten Free

4. Sugar Free
5. Other (specify)

Division

J - Ethnic Baking

Exhibits must reflect unique ethnic heritage. Check general requirements for baked goods (above) and individual divisions for amounts to be exhibited. As with other baked entries, recipes are essential.

Class

1. Any (krumkake, lefse, sandbakkels, lekvar cakes, kringle, tres leches cake, conchas, tortillas, strudel, Swedish rye bread, etc.). Enter a baked item that represents your beloved heritage.

Division

K - "Baking with Pumpkin"

Each contestant must use pumpkin as a main ingredient and must submit their recipe card along with the entry.

Class

1. Cake (May be frosted. Bring $\frac{1}{4}$ of the Cake.)
2. Pie (bring $\frac{1}{4}$ of family sized pie)
3. Cookies (bring 4)
4. Quick Bread (Bring $\frac{1}{2}$ loaf or 3 muffins)
5. Gluten Free
6. Sugar Free

Division

L – Favorite Recipe Collection

Recipe collection may be in a recipe box, binder, or book form. Categorize your recipes, i.e. breakfast, main meals, soups, salads, etc. Inside cover of box/book to include summary of when recipe collection was started and why it was started. All recipes must include Title, ingredients with amounts, directions, safe storage information, serving size, and source of recipe. Use correct grammar, spelling, and punctuation.

We encourage creative boxes/books! Exhibitors **must** do their own books & recipes. Each year you must add a minimum of 5 new recipes. Current year recipes must be marked OR separated from the rest of the collection. They will also be judged on age appropriateness.

Class

1. 5 recipes of your favorite foods.
2. 5 recipes, including 3 quick breads or sandwiches and 2 snack recipes.
3. 10 recipes using foods of the Pacific NW.
4. 5 recipes using a variety of grain products.
5. 10 recipes representing a variety of international foods.
6. 10 recipes including 5 yeast bread recipes and 5 recipes of soups, stews, and salads.
7. 50 recipes covering all categories.