

SECTION L - BAKED FOODS AND CANDIES
Entries will be accepted only on Thursday, July 31, 2025 - 5 p.m. – 8 p.m.
and Friday August 1, 2025 – 3 p.m. – 8 p.m.
Entries close at 8 p.m. on Friday, August 1st

Co-Chairmen – Ms. Elizabeth Lawson, Mrs. Caitlin Williams

- Baked Foods & Candies entries will be transferred to Fair containers.
- All entries must be made from scratch, no box mixes accepted. Excluding class 9.
- **No cheesecakes or meringue pies** will be accepted.
- Sour cream will not be accepted unless it is a baked ingredient.
- Nuts must be listed by name on tag.
- Entries requiring refrigeration will not be accepted.
- The exhibitor cannot enter the same item in different classes.
- Age of youth exhibitor as of **January 1, 2025.**
- **See Departmental Rules for 2025 Building Theme.**
- The exhibitor will remove his or her entire entry on Sunday, August 10, 2025. If you do not pick up your entry it will be discarded.

One Champion Ribbon will be awarded from the
Blue Ribbon Winners in Each Category
One Best in Show Ribbon will be awarded as follows from the Champion Ribbons:
One Best in Show Adult
One Best in Show Teenage
One Best in Show Children

L01. CAKES (1/2 Layer Cake not to exceed 10" in diameter) 6.00 5.00 4.00 3.00

- | | |
|--|---|
| 1. Red Velvet (frosted) | 7. Special Needs (Gluten Free, Sugar Free etc.) |
| 2. Spiced (frosted) | 8. Vegetable Cake (any type) |
| 3. Marble (frosted) | 9. Cake Mix (as base with added ingredients, indicate ingredients on entry tag) |
| 4. German Sweet Chocolate (frosted) | 10. Miscellaneous Cake (indicate type) |
| 5. Devil's Food or Chocolate (frosted) | |
| 6. Yellow or White (frosted) | |

L02. CAKES (1/2 Cake to be entered)

- | | |
|----------------------------------|--|
| 11. Angel Food (not iced) | 16. Ethnic |
| 12. Applesauce (not iced) | 17. Better than store bought homemade Poptarts, Twinkies, Zebra Cakes, Oreo's etc. |
| 13. Gingerbread (not iced) | |
| 14. Sponge or Chiffon (not iced) | |
| 15. Pound Cake (not iced) | |

L03. Cupcakes – any flavor

18. Cupcake (frosted) 4
 19. Cupcake Decorated 4

L04. DECORATED WHOLE CAKE

8.00 6.00 5.00 4.00

Decorated Whole Cake not to exceed 12" x 14"

20. Regular round, square or oblong pans
 21. Cake Molds or Shaped Pans

L05. BUILDING THEME CAKE

22. Building Theme Cake

L06. YEAST BREADS (1/2 Loaf, Round or Oblong) 5.00 4.00 3.00 2.00

- | | |
|--------------------------|----------------------------|
| 23. ½ White Loaf | 27. ½ Artisan Bread |
| 24. ½ Wheat Loaf | 28. ½ Sourdough Bread |
| 25. ½ Challah Bread Loaf | 29. ½ Sweet Loaf (specify) |

SECTION L – BAKED FOODS AND CANDIES (Continued)

26. ½ Herb Bread Loaf

Premium:

5.00 4.00 3.00 2.00

30. Plain Rolls (4)

33. ½ Swedish Tea Ring

31. Fancy Rolls (4)

34. ½ loaf Miscellaneous Yeast Bread

32. Sweet Buns (4)

L07. QUICK BREADS AND PASTRY

4.00 3.00 2.00 1.50

35. ½ Fruit and Nut Bread Loaf

39. Biscuits (4)

36. ½ Vegetable Bread Loaf

40. Coffee Cake (½ only)

37. ½ Zucchini Loaf

41. Miscellaneous Quick Breads

38. Muffins (4)

and Pastry (½ if loaf)

L08. COOKIES (4 of a kind, no unbaked cookies)

4.00 3.00 2.00 1.50

42. Brownies (with or without nuts)

51. Filled Cookies (indicate type)

43. Shortbread

52. Refrigerator Cookies (indicate type)

44. Drop Cookies (indicate type)

53. Hand Shaped Cookies (shape dough in ball before baking and indicate type)

45. Bar Cookies (indicate type)

54. Peanut Butter Cookies

46. Ginger Cookies

55. Oatmeal Cookies

47. Chocolate Chip

56. Pressed Cookies

48. Chocolate Chip w/other ingredients

57. Gluten Free Cookies

49. Ethnic cookie (indicate type)

58. Misc. Cookies (indicate type)

50. Rolled Sugar Cookies

L09. BUILDING THEME – COOKIES

59. Building Theme - Cookies

5.00 4.00 3.00 2.50

L10. PIES (in 8" or 9" foil pans)

60. Cherry

63. Pecan

61. Blueberry

64. Pumpkin

62. Fruit – any other than above

65. Misc. Pie (indicate type)

L11. CANDIES (4 of a kind)

4.00 3.00 2.00 1.50

66. Chocolate Fudge (Plain)

71. Fondant

67. Fudge (Nuts)

72. Mints – No Chocolate

68. Chocolate Peanut Butter Fudge

73. Hand Dipped Chocolate

69. Fudge – Miscellaneous

74. Misc. Candies (indicate type)

70. Nut Brittle

L12. BUILDING THEME – Molded Candies (Hand shaped or purchased mold)

75. Building Theme – Molded Candies

L13. CHILDREN'S BAKING – 5 – 11 years of age

COOKIES (4 cookies)

4.00 3.00 2.50 2.00 1.50 1.25

76. Chocolate Bit or Toll House

84. Cupcakes (4)

77. Hand Shaped

85. ½ Yeast Bread or Rolls (4)

78. Rolled and Cut Cookies

86. ½ Quick Bread, Muffins (4) or Biscuits (4)

79. Peanut Butter Cookies

Candy (4 pieces of candy)

80. Brownies & Bars

87. Fudge

81. Drop Cookies

88. Miscellaneous Candy

82. Miscellaneous Cookies

89. Decorated Cake (whole cake to be entered)

83. Cake (1/2-layer cake or whole 8"x 8" - frosted)

L14. BUILDING THEME

4.00 3.00 2.50 2.00 1.50 1.25

90. Building Theme anything in class L13

L15. Cookie Challenge –

91. Best Snickerdoodle Cookie

L16. TEENAGE BAKING - 12-18 years of age

4.00 3.00 2.50 2.00 1.50 1.25

COOKIES (4 cookies) Cakes, Breads, Pies

92. Chocolate Bit or Toll House

99. Cake (1/2-layer cake or whole) not to exceed 8" x 8" - frosted

93. Hand Shaped Cookies

100. Cupcakes (4)

94. Peanut Butter Cookies

101. ½ Quick Bread, Muffins (4)

95. Pressed Cookies

or Biscuits (4)

96. Brownies & Bars

102. ½ Yeast Bread Loaf/Yeast Rolls (4)

97. Drop Cookies

103. Miscellaneous Pie

98. Miscellaneous Cookies

Candy (4 pieces of candy)

SECTION L – BAKED FOODS AND CANDIES (Continued)

104. Fudge						
105. Miscellaneous Candy						
Premium:	5.00	4.00	3.00	2.00	1.50	1.25
106. Decorated Cake (whole cake to be entered)						
L17. BUILDING THEME	4.00	3.00	2.50	2.00	1.50	1.25
107. Building Theme – anything in Class L16						
L18. Cookie Challenge -	4.00	3.00	2.50	2.00	1.50	1.25
108. Best Gingerbread Cookie						

SPECIAL AWARDS FOR BAKED FOODS AND CANDIES

Air View Farm, Merhlyn Barnes – Pie Plate - Champion Adult Pie
Kake Kraft Korner - Gift Certificate - Best Devil's Food Cake
Kake Kraft Korner - Gift Certificate - Champion Yeast Bread
Kake Kraft Korner - Gift Certificate - Best Misc. Quick Bread and Pastry
Kake Kraft Korner - Gift Certificate - Best Miscellaneous Cookies - Adult
Kake Kraft Korner - Gift Certificate - Best Fondant
Kake Kraft Korner - Gift Certificate - Best Pound Box Assorted Candies
Kake Kraft Korner - Gift Certificate - Best Fudge – Children's Baking
Kake Kraft Korner - Gift Certificate - Best Pressed Cookies - Teenage Baking
Kake Kraft Korner - Gift Certificate - Best Drop Cookies - Children's Baking
Kake Kraft Korner - Gift Certificate – Best Misc. Cookie - Teenage Baking
The R.L. Hedeman Family - \$30 – Best Bldg. Theme Cookie Class 59
The R.L. Hedeman Family - \$30 - Best in Show Teenage Baking
Kim Sullivan- \$25 – Best Adult Non-Decorated Cake frosted or non-frosted–
 In Memory of Mary Jane Sullivan

SPECIAL BAKED FOODS CONTESTS

The **Best Blueberry Desserts** and **Best Blueberry Pies** will be entered at the same time. The **Best Blueberry Desserts** will be judged first, followed by the **Best Blueberry Pies**. The announcing of the winners of both contests will follow the completion of judging. After the judging results have been announced, a picture of all winners will be taken and display in the Home Arts Bldg. The exhibitor will remove pies and desserts following the judging.

The Categories Will Be:

The Best Blueberry Non-Pie -- These desserts will be entered from 1:00 p.m. until 2:00 p.m. on Saturday, **August 2nd** at the **Home Arts Building**. The judging will take place there. Judging will begin at 2:30 p.m.

The Rules Are Simple:

- The dessert must be in an appropriate container for the type of dessert.
- The dessert must have Blueberry as the main ingredient.
- No **custard-type** Blueberry desserts will be accepted.
- No **sour cream** is to be used.
- Attach the recipe.

Premiums are:

First Place	\$20.00	Fourth Place	\$8.00
Second Place	\$15.00	Fifth Place	\$6.00
Third Place	\$12.00	Sixth Place	\$5.00

The Best Blueberry Pie - These pies will be entered from 1:00 p.m. until 2:00 p.m. on Saturday, **August 2nd** at the **Home Arts Building**. The judging will take place there. Judging will follow the desserts.

The Rules Are Simple:

- The pie must be in either an 8" or 9" pan.
- The pie must have Blueberry as the main ingredient.
- No **custard-type** Blueberry pies will be accepted.

SECTION L – BAKED FOODS AND CANDIES (Continued)

- No **sour cream** is to be used.
- Attach the recipe.

Premiums are:

First Place	\$20.00	Fourth Place	\$8.00
Second Place	\$15.00	Fifth Place	\$6.00
Third Place	\$12.00	Sixth Place	\$5.00

*****CHALLENGE COOKIE CONTEST*****

THE RULES ARE SIMPLE:

- The recipe is supplied.
- **The recipe must be prepared as written.**
- There can be no changes or additions to the recipe.
- Bring four (4) cookies.
- Entries open on **Thursday, July 31st** and close at **8 p.m.** on **Friday, August 1st**.
- This contest is open to **all** ages.
- Pre-registering is requested but not required.
- The premiums for this contest are:

First Place	\$20.00	Third Place	\$10.00
Second Place	\$15.00	Fourth Place	\$5.00

2025 Challenge Cookie Barn Yard Cookies

2 cups plus 2 tbsp. all-purpose flour
 $\frac{3}{4}$ cup unsweetened Dutch-process cocoa powder
 $\frac{1}{2}$ tsp. salt
1 tsp. baking soda
1 $\frac{1}{4}$ cup unsalted butter, room temperature
2 cups sugar
2 eggs
2 tsp. vanilla
Sanding sugar, for rolling

Sift together flour, cocoa powder, salt and baking soda in a bowl and set aside. Beat sugar and butter on medium speed until mixture is light and fluffy, for about 2 minutes. Add eggs and vanilla and beat to combine. Reduce the speed to low and gradually add flour mixture; beat to combine. Form dough into a flattened disk and chill until firm, about 1 hour.

Preheat oven to 350 degrees. Shape dough into 1 $\frac{1}{4}$ – inch balls. Roll each ball in sanding sugar. Place on baking sheet lined with parchment paper, about 1 $\frac{1}{2}$ inches apart. Bake until set, 10 to 12 minutes, rotating halfway through. Transfer to cooling rack.

Adapted Martha Stewart Grammy's Chocolate Drop Cookies.



2025 KING ARTHUR FLOUR BAKING CONTEST

DATE: WEDNESDAY, AUGUST 6, 2025
ENTRY TIME: 5:30 p.m. – 6:45 p.m. **Judging** begins at 7:00 p.m.
LOCATION: Home Arts Building
OPEN TO: Adults and Youth (up to age 17) as of January 1, 2025

WHAT YOU ARE MAKING: **Adults:** Baguettes
Youth: Popovers

Adult category Prizes

1st place: \$75.00 gift card to shop.kingarthurbaking.com
2nd place: \$50.00 gift card to shop.kingarthurbaking.com
3rd place: \$25.00 gift card to shop.kingarthurbaking.com

Youth category Prizes

1st place: \$40.00 gift certificate to shop.kingarthurbaking.com
2nd place: \$25.00 gift certificate to shop.kingarthurbaking.com
3rd place: King Arthur Tote Bag

RULES:

1. Pre – entry required for gate pass for exhibitor only. Gate pass will be mailed.
2. The exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the bag of flour.
3. Must provide a legible recipe on 8.5 x 11 sheet of paper.
4. All entries must be submitted in a disposable container for judging. A photo of the winning entries will be displayed. All entries will be returned to the exhibitor after the judging.
5. The Home Arts Department General Rules and Regulations shall apply in conjunction with special contest rules.
6. Entries will be received on Wednesday, August 6, 2025, in the Home Arts Building between 5:30 p.m. – 6:45 p.m.
7. Prizes and ribbons will be given out that night.
8. For any questions, please contact Mary Alexander 443-340-9507.