

SECTION L - BAKED FOODS AND CANDIES
Entries will be accepted only on Thursday, August 6, 2026 - 5 p.m. – 8 p.m.
and Friday August 7, 2026 – 3 p.m. – 8 p.m.
Entries close at 8 p.m. on Friday, August 7th

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, 2026**.
- **See Departmental Rules for 2026 Building Theme.**
- The exhibitor will remove his or her entire entry on Sunday, August 16, 2026. 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**

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|------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| 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, Oreos 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. 1/2 White Loaf | 31. Fancy Rolls (4) |
| 24. 1/2 Wheat Loaf | 32. Sweet Buns (4) |
| 25. 1/2 Challah Bread Loaf | 33. 1/2 Swedish Tea Ring |
| 26. 1/2 Herb Bread Loaf | 34. 1/2 Miscellaneous Yeast Bread |
| 27. 1/2 Artisan Bread | |
| 28. 1/2 Sourdough Bread | |
| 29. 1/2 Sweet Loaf (specify | |
| 30. Plain Rolls (4) | |
| L07. QUICK BREADS AND PASTRY | 4.00 3.00 2.00 1.50 |
| 35. 1/2 Fruit and Nut Bread Loaf | 39. Biscuits (4) |

36. ½ Vegetable Bread Loaf						
37. ½ Zucchini Loaf						
38. Muffins (4)						
L08. COOKIES (4 of a kind, no unbaked cookies)	4.00	3.00	2.00	1.50		
42. Brownies (with or without nuts)						
43. Shortbread						
44. Drop Cookies (indicate type)						
45. Bar Cookies (indicate type)						
46. Ginger Cookies						
47. Chocolate Chip						
48. Chocolate Chip w/other ingredients						
49. Ethnic cookie (indicate type)						
50. Rolled Sugar Cookies						
L09. BUILDING THEME – COOKIES						
59. Building Theme - Cookies						
L10. PIES (in 8" or 9" foil pans)	5.00	4.00	3.00	2.50		
60. Cherry						
61. Blueberry						
62. Fruit – any other than above						
L11. CANDIES (4 of a kind)	4.00	3.00	2.00	1.50		
66. Chocolate Fudge (Plain)						
67. Fudge (Nuts)						
68. Chocolate Peanut Butter Fudge						
69. Fudge – Miscellaneous						
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						
77. Hand Shaped						
78. Rolled and Cut Cookies						
79. Peanut Butter Cookies						
80. Brownies & Bars						
81. Drop Cookies						
82. Miscellaneous Cookies						
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						
93. Hand Shaped Cookies						
94. Peanut Butter Cookies						
95. Pressed Cookies						
96. Brownies & Bars						
97. Drop Cookies						
98. Miscellaneous Cookies						
Candy (4 pieces of candy)						
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
Mary Alexander - \$25.00 – Best Yeast Roll - Class 30
in Memory of Ken Wolf

SPECIAL BAKED FOODS CONTESTS

The **Best Apple Desserts** and **Best Apple Pies** will be entered at the same time. The **Best Apple Desserts** will be judged first, followed by the **Best Apple 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 Apple Non-Pie -- These desserts will be entered from 1:00 p.m. until 2:00 p.m. on Saturday, **August 8th** 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 Apple as the main ingredient.
- No **custard-type** Apple 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 Apple Pie - These pies will be entered from 1:00 p.m. until 2:00 p.m. on Saturday, **August 8th** 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 Apple as the main ingredient.
- No **custard-type** Apple pies 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

*****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, August 6th 5- 8 p.m. and on Friday, August 7th 3-8pm.**
- 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

**2026 Challenge Cookie
Little Lamb Sugar Cookies**

COOKIE

1 cup butter, softened
1-1/2 cups confectioners' sugar
1 egg
1 tsp. vanilla extract
1/2 tsp. almond extract
2 -1/2 cups all-purpose flour
1 tsp. baking soda
1 tsp. cream of tartar

Icing

1/2 cup butter, softened
1/2 cup shortening
1-1/2 tsp. vanilla extract
1/4 tsp. salt
5-1/2 cup confectioners' sugar
4 to 5 tbsp. milk
Food coloring

In a large bowl, cream butter and sugar until light and fluffy. Add egg and extracts. Combine the flour, baking soda and cream of tartar; gradually add to creamed mixture and mix well. Cover and chill for 2-3 hrs. or until easy to handle.

On a floured surface, roll out dough to 1/4-in. thickness. Cut into sheep/lamb shape or likeness. Place 1 in. apart on greased baking sheets. Bake at 375° for 6-8 minutes or until the edges begin to brown. Remove to wire racks to cool completely.

For icing, cream the butter and shortening in a bowl. Add vanilla and salt. Gradually add sugar, 1 cup at a time, beating well after each addition. Add milk; beat until light and fluffy. Tint icing with desired colors of food coloring; decorate the cookies.

Adapted Taste of Home Cutout Sugar Cookie recipe



2026 KING ARTHUR FLOUR BAKING CONTEST

DATE: WEDNESDAY, AUGUST 12, 2026
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, 2026

WHAT YOU ARE MAKING: **Adults:** Braided Yeast Bread – white & rye
Youth: Blueberry Muffins (4)

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: \$25.00 gift certificate

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 12, 2026, 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.