

BAKED GOODS

Department 510

ENTRIES:

- **Entry Forms Accepted through Saturday, August 4, 2018 by 5 PM.**
- **NO ENTRY FEES : SWEEPSTAKE AWARDS ONLY**
- Exhibits to fair on Wednesday, August 29, 2018 between 1 – 7 PM
- Exhibits picked up, September 3, 7 PM or September 4, 8-12 NOON

RULES AND INFORMATION:

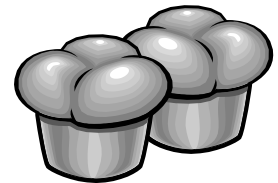
- Limited to residents of Mariposa County and Eastern Madera County (east of Madera Canal).
- Unless otherwise specified, all entries in this division shall be home prepared by exhibitor.
- Styrofoam display trays and cake rounds will be provided by fair.

AWARDS

- Judging: American System of Judging
- Sweepstakes: \$20~15~10

BISCUITS AND ROLLS-CLASS A

<u>LOT</u>	<u>DESCRIPTION</u>	<u>QUANTITY REQUIRED</u>
1	BAKING POWDER BISCUIT, plain	4
2	CINNAMON ROLLS, baking powder	4
3	CINNAMON ROLLS, yeast	4
4	MUFFINS	4
5	MUFFINS, with fruit	4
6	ROLLS, yeast	4
7	ANY OTHER BISCUIT OR ROLL	4



BREAD-CLASS B

<u>LOT</u>	<u>DESCRIPTION</u>	<u>QUANTITY REQUIRED</u>
8	CINNAMON	½ Loaf
9	CORNBREAD	½ Loaf
10	MACHINE BAKED	½ Loaf
11	NUT	½ Loaf
12	OATMEAL OR MULTI-GRAIN	½ Loaf
13	RAISIN	½ Loaf
14	SOUR DOUGH	½ Loaf
15	WHITE	½ Loaf
16	WHOLE WHEAT, 50-100%	½ Loaf
17	FRENCH BREAD	½ Loaf
18	ANY OTHER BREAD	½ Loaf

LOAF, POUND OR BUNDT CAKE-CLASS C

Loaf or Pound cakes are sweeter than Breads and will be judged accordingly

19	APPLE OR APPLESAUCE	½ Cake or Loaf
20	BANANA OR BANANA NUT	½ Cake or Loaf
21	CARROT	½ Cake or Loaf
22	COFFEE CAKE, baking powder	½ Cake or Loaf
23	COFFEE CAKE, yeast	½ Cake or Loaf
24	GINGERBREAD	½ Cake or Loaf
25	UPSIDE DOWN CAKE	½ Cake or Loaf
26	ZUCCHINI	½ Cake or Loaf
27	ANY OTHER LOAF, POUND OR BUNDT CAKE	½ Cake or Loaf

CAKES AND BROWNIES, FROSTED-CLASS D

28	BROWNIES	4
29	CUPCAKES	4
30	TWO-LAYER CAKE	½ Cake
31	OTHER FROSTED ITEM	4 or ½ Cake

PIES AND PASTRIES-CLASS E

Cream Pies only may be brought to Fair on Thursday, September 3rd between 8 and 8:30 AM

Bring Pie in whole; two (2) slices will be cut. One for judging and one for display. Exhibitor then may take pie home.

32	CHEESE CAKE, describe	1 Slice
33	FRUIT, two-crust	1 Slice
34	MERINGUE, one-crust	1 Slice
35	ONE CRUST, no meringue	1 Slice
36	ANY OTHER PIE OR PASTRY	1 Slice or 3

CONFECTIONS-CLASS F

37	CANDIED NUTS	¼ pound
38	FUDGE	¼ pound
39	NUT BRITTLE	¼ pound
40	ROCKY ROAD	¼ pound
41	ANY OTHER CONFECTION	¼ pound

LOT

COOKIES-CLASS G

42	BROWNIES	4
43	CHOCOLATE	4
44	CHOCOLATE CHIP	4
45	COCONUT	4
46	FILLED	4
47	FOREIGN	4
48	GINGERSNAPS	4
49	ICE BOX COOKIE	4
50	LEMON BARS	4
51	MOLASSES	4
52	NO BAKE	4
53	OATMEAL	4
54	PEANUT BUTTER	4
55	SHORTBREAD	4
56	SNICKER DOODLES	4
57	SUGAR	4
58	THUMBPRINT	4
59	ANY OTHER COOKIE	4

GLUTEN FREE-CLASS H

60	BREAD-describe	½ Loaf
61	COOKIES-describe	4
62	MUFFINS-describe	2
63	ROLLS-describe	2

TRICKS WITH A MIX-CLASS I

Begin with a packaged mix and change it. Recipe to be on a 3"x5" card and included with exhibit when brought to the fairgrounds

64	CAKE,	½ Cake
65	ANY OTHER TRICK WITH A MIX	½ Cake or 4

BREAD BASKET-CLASS J

Assorted dinner rolls in appropriate serving basket. Each basket to contain a minimum of 9 dinner rolls of at least 3 different types made by exhibitor. Attach card-listing contents.

66	BREAD BASKET, Judged on appearance only	1 Bread Basket
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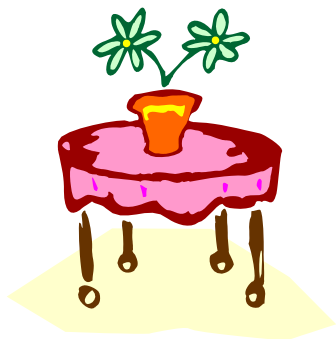


TABLE DECORATING-CLASS K

Each entry will consist of one setting. Table space will be provided by the fair (30"x30"). If fresh materials are used they must be maintained by exhibitor for the duration of the fair. Include the menu with display. While the writings of Emily Post, Amy Vanderbilt and other well known etiquette authorities will be used as guidelines, customs typical of entertaining in the West will be accepted.

<u>LOT</u>	<u>DESCRIPTION</u>
67	EXHIBITOR'S CHOICE



BAKING CONTEST FROM KING ARTHUR FLOUR
See information and entry form with the fair entry form. Must turn in both forms.

Velvet Pound Cake

-CLASS L

LOT # 68

- 14 tablespoons (1 3/4 sticks) unsalted butter
- 3-ounce package cream cheese
- 3/4 teaspoon salt
- 1 1/2 cups sugar
- 1 3/4 cups [King Arthur Unbleached All-Purpose Flour](#)
- 1 teaspoon baking powder
- 2 teaspoons [vanilla extract](#)
- 1/4 teaspoon [almond extract](#)
- 5 large eggs

Instructions

1. Preheat the oven to 325°F with a rack in the center position. Lightly grease a 9" x 5" loaf pan.
2. Using an electric or stand mixer, beat together the butter and cream cheese at high speed until they're very light and fluffy.
3. Add the salt, sugar, flour, and baking powder, and mix to combine; the batter will be stiff.
4. Add the extracts and 1 egg. Beat well. Continue to add the eggs one at a time, beating well after each addition; the finished batter should be extremely light and fluffy.
5. Spoon the batter into the prepared loaf pan.
6. Bake the cake for 85 to 90 minutes, tenting it lightly with aluminum foil after 60 minutes, until a toothpick inserted into the center comes out clean.
7. Remove the cake from the oven, and after 5 minutes turn it out of the pan to cool on a rack.
8. Serve the cake warm or at room temperature; dust it lightly with confectioners' sugar just before slicing, if desired.
9. Store the cake, well-wrapped, at room temperature for several days; freeze for longer storage.

Whole-Grain Banana Bread

LOT # 69

- 2 cups thoroughly mashed banana; about 4 or 5 medium bananas
- 1/2 cup vegetable oil
- 1 cup brown sugar
- 2 large eggs
- 1 teaspoon [vanilla extract](#)
- 1 cup [King Arthur Unbleached All-Purpose Flour](#)
- 1 cup [King Arthur White Whole Wheat Flour](#) or Premium Whole Wheat Flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 1 teaspoon ground [cinnamon](#)
- 1/2 cup chopped walnuts, toasted if desired; optional*
- *Leave the nuts out, if desired; or substitute up to 1 cup chopped dried fruit, chocolate or butterscotch chips, sunflower or pumpkin seeds, or other mix-ins of your choice.

Topping

- 1 tablespoon sugar
- 1/2 teaspoon ground [cinnamon](#)

Instructions

1. Preheat the oven to 350°F with a rack in the center position. Lightly grease a 9" x 5" loaf pan; if your pan is glass or stoneware, reduce the oven temperature to 325°F.
2. In a large bowl, stir together the mashed banana, oil, sugar, eggs, and vanilla.
3. Weigh your flours; you'll find their weight by toggling to "ounces" at the top of the ingredient section above. Or measure them by gently spooning them into a cup, then sweeping off any excess. Mix the flours, baking soda, baking powder, salt, cinnamon, and chopped walnuts into the banana mixture. Scrape the bottom and sides of the bowl and mix again to thoroughly combine the ingredients.
4. Scoop the batter into the prepared pan. Mix together the sugar and cinnamon, and sprinkle over the batter.
5. Bake the bread for about 60 to 75 minutes, until the bread feels set on the top, and a paring knife (or other thin knife) inserted into the center comes out clean, or with just a few moist crumbs (but no wet batter). If you have a digital thermometer, the bread's temperature at the center should register about 205°F. If the bread appears to be browning too quickly, tent it with aluminum foil for the final 15 to 20 minutes of baking. *Note: If baking in a glass or stoneware pan, increase the baking time by 10 to 15 minutes.*
6. Remove the bread from the oven. Cool it in the pan for 15 minutes, then loosen the edges, and turn it out of the pan onto a rack to cool completely.
7. Store leftover bread, tightly wrapped, at room temperature for several days. Freeze for longer storage.