

BAKED GOODS

Department 510

ENTRIES:

- **Entry Forms Accepted through Saturday, August 3, 2019 by 5 PM.**
- **NO ENTRY FEES : SWEEPSTAKE AWARDS ONLY**
- Exhibits to fair on Wednesday, August 28, 2019 between 1 – 7 PM
- Exhibits picked up, September 2, 6:30-7:30 PM or September 3, 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	BAR COOKIES	4
44	CHOCOLATE	4
45	CHOCOLATE CHIP	4
46	COCONUT	4
47	FILLED	4
48	FOREIGN	4
49	GINGERSNAPS	4
50	ICE BOX COOKIE	4
51	LEMON BARS	4
52	MOLASSES	4
53	NO BAKE	4
54	OATMEAL	4
55	PEANUT BUTTER	4
56	SHORTBREAD	4
57	SNICKER DOODLES	4
58	SUGAR	4
59	THUMBPRINT	4
60	ANY OTHER COOKIE	4

GLUTEN FREE-CLASS H

61	BREAD-describe	½ Loaf
62	COOKIES-describe	4
63	MUFFINS-describe	2
64	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

65	CAKE,	½ Cake
66	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.

67	BREAD BASKET, Judged on appearance only	1 Bread Basket
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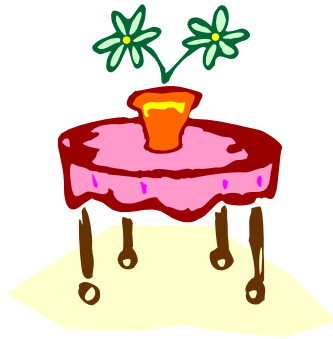


TABLE DECORATING-CLASS K

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>
68	EXHIBITOR'S CHOICE



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

Old Fashioned Apple with Brown Sugar Frosting -CLASS L

LOT # 69 Cake

- 1 3/4 cups [King Arthur Unbleached All-Purpose Flour](#) or [King Arthur White Whole Wheat Flour](#)
- 1 2/3 cups granulated sugar
- 2 teaspoon baking powder
- 3/4 teaspoon salt
- 1 1/2 teaspoon Apple Pie Spice or 1 teaspoon ground cinnamon + 1/4 teaspoon each ground ginger and ground nutmeg
- 2 large eggs
- 1/2 cup (8 tablespoons) unsalted butter, softened
- 4 cups peeled, cored, finely chopped apple (1/4 to 1/2"), about 1 1/3 pounds whole apples
- 1 cup diced toasted walnuts or pecans

Frosting

- 7 tablespoons unsalted butter
- 2/3 cup brown sugar
- 1/4 teaspoon salt
- 1/4 cup milk
- 2 1/4 cups confectioners' sugar
- 3/4 teaspoon vanilla extract or 1/4 teaspoon vanilla-butternut flavor

Instructions

1. Preheat the oven to 325°F with a rack in the center position. Grease and flour a 9" x 13" pan.
2. To make the cake: Mix all of the ingredients except the apples and nuts in a large bowl.
3. Beat until well combined: the mixture will be very stiff and may even be crumbly.

4. Add the apples and nuts, and mix until the apples release some of their juice and the stiff mixture becomes a thick batter, somewhere between cookie dough and brownie batter in consistency. Don't worry if the mixture doesn't immediately loosen up; this will take 3 to 5 minutes at medium speed in a stand mixer
5. Spread the batter in the prepared pan, smoothing it with your wet fingers.
6. Bake the cake for 45 minutes, or until a cake tester or toothpick inserted in the center comes out clean, or with just a few wet crumbs clinging to it.
7. Remove the cake from the oven, and place in on a rack to cool as you make the frosting; don't remove the cake from the pan.
8. To make the Frosting: Melt the butter in a small pan over medium heat. Stir in the brown sugar and salt and cook, stirring, until the sugar melts.
9. Add the milk, bring to a boil, and pour into a mixing bowl to cool for 10 minutes.
10. After 10 minutes, still in the confectioners' sugar and vanilla. Beat well; if the mixture appears too thing, add more confectioner's sugar.
11. Pour the warm frosting onto the cake, smoothing it over the entire surface. Cut into squares and serve – warm, or at room temperature.
12. Store the cake, covered, at room temperature for several days; freeze for longer storage.

Flourless-Peanut Butter, Chocolate Chip Cookies

LOT # 70

- 1 cup of smooth peanut butter
- 3/4 cup brown sugar
- 1/2 teaspoon baking soda
- Pinch of salt
- 1 large egg
- 1 teaspoon [vanilla extract](#)
- 1/2 cup chocolate chips

Instructions

1. Preheat the oven to 350°F .
2. Beat the peanut butter, sugar, baking soda, and salt at medium speed of your mixer until well-blended.
3. Add the egg and vanilla, and blend on low-medium speed until incorporated.
4. Stir in the chocolate chips.
5. Scoop the dough by the tablespoonful onto parchment-lined baking sheet. A tablespoon cookie scoop is best for this job. Push the top of the dough to flatten just slightly.
6. Bake the cookies for 8 to 10 minutes. Remove them from the oven, and cook right on the pan. The tops should be slightly crinkled and you will want to pull them BEFORE they begin to brown on the edges.