

# BAKED GOODS

## Department 510

### ENTRIES:

- **Entry Forms Accepted through Saturday, August 7, 2021 by 5 PM.**
- **NO ENTRY FEES: SWEEPSTAKE AWARDS ONLY**
- Exhibits to fair on Wednesday, September 1, 2021, between 1 – 7 PM
- Exhibits picked up, Monday September 6, 6:30-7:30 PM or Tuesday September 7, 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 2nd 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

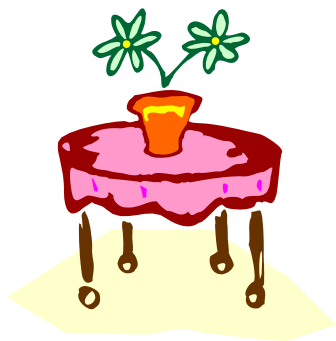
Begin with a packaged mix and change it. Recipe to be on a 3"x5" card and included with exhibit when brought to the fairgrounds

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
----	---	----------------



### 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.

## **S'more Granola Bars**

### **CLASS L**

**LOT #69**

### **Cookie Bars**

6 tablespoons (3/4 stick, 3 ounces) unsalted butter  
1/4 cup (2 ounces) firmly packed light brown sugar  
6 tablespoons (4 ounces) golden syrup, maple syrup, or dark corn syrup  
2 1/4 cups (7 3/4 ounces) rolled oats  
1/2 cup (2 ounces) unbleached all-purpose flour  
1/2 teaspoon salt  
1 cup (3 1/2 ounces) graham cracker crumbs  
1 cup (6 ounces) semisweet or bittersweet chocolate chips  
1 1/4 cups (5 1/2 ounces) mini marshmallows or 1 cup (6 ounces) marshmallow cream

### **Instructions:**

In a medium-sized saucepan set over medium heat, melt and stir together the butter, sugar, and syrup, cooking until the sugar has dissolved. Stir in the oats, flour, salt and graham cracker crumbs.

Press slightly more than half of the mixture into a lightly greased 9 x 9 inch pan. Let it cool completely. Preheat the oven to 350 degrees. Sprinkle the chocolate chips evenly over the top, then the marshmallows. If using marshmallow cream, oil your fingers and a spoon and drop by teaspoonfuls evenly over the chocolate chips. Top with the remaining crust mixture. Bake the bars for 15 to 20 minutes. Remove from oven and let them rest for 20 minutes, then cut into squares while still slightly warm.