

BAKING CONTEST 2023

Director: AnnMarie & Nancy

CONTEST RULES

1. Paper plates should be used when possible. We cannot return plates.
2. All entries must be from scratch. No package mixes will be accepted except for the Cake Decorating Class.
3. After judging is completed, all items will be displayed; and some may be auctioned at the Grange Auction on Sunday night in the Produce Tent.



WEDNESDAY'S BAKING CONTEST

All entries for Wednesday's contest should be dropped off Wednesday (9/6/23) between 5:00 p.m. and 8:00 p.m. judging begins promptly at 8:30 p.m. and is closed to the public.

SECTION I

Caned

Please submit 2 jars - 1 for tasting and 1 for display

Class 1. Jams and Jellies

Class 2. Pickling

Class 3. Salsa

SECTION 2

Chocolate

Class 4. Chocolates – Filled/Covered/Clusters (10/plate)

Class 5. Molded Chocolate Lollipops (10 to a plate)

Class 6. Fudge – Plain or with nuts (10 to a plate)

SECTION 3

Cakes - All

Class 7. Coffee Cakes – Crumb/Pound/Bundt/ other

Class 8. Cupcakes, all kinds (6 to a plate)

Class 9. Brownies – Favorite Recipe (10 to a plate)

Class 10. Muffins

SECTION 4

Class 11. Cookies (All) (10 to a plate)

THURSDAY'S BAKING CONTEST

All entries for Thursday's contest should be dropped off Thursday (9/7/23) between 5:00 p.m. and 8:00 p.m. Judging begins promptly at 8:30 p.m. and is closed to the public.

Cake Decorating:

- All entries must be comprised of real cake
- Cakes can be stacked or tiered.
- Shaped or carved cakes, 2-D or 3-D cakes and sculptures are allowed. Any sugar media or technique may be used.

SECTION 5

Class 14. Pies Fruit

Class 15. Pies Other

Class 16. Cheese - All

SECTION 6

Class 17. Breads/Rolls/Biscuits (rolls/biscuits 6 to a plate)

Class 18. Breads – Vegetable (ex Zucchini, Squash, Banana)

