

General Rules
Baked Goods & Candy Category:
Divisions: Cakes, Breads, Pies, Cookies, & Candies

By entering this category, the Exhibitor gives permission for the Williamson County Youth Fair to publish their recipe(s) in a Williamson County Youth Fair Cookbook.

In this Category, each Division will be given a Best of Show. (Division A to E= Total of 5 Best of Shows.) It is MANDATORY that the 5 Best of Show Exhibitors prepare a fresh exhibit, to be sold at the Williamson County Livestock Show Sale.

ALL RULES MUST BE FOLLOWED TO AVOID EXHIBIT DISQUALIFICATION

Recipe(s) **MUST BE** typed in the correct format found on page 18.

No photo copies of recipes will be accepted; exhibit will be **DISQUALIFIED**.

Each exhibitor is required to turn in **TWO (2) copies** of the exhibit recipe: from DOC, DOCX, or PDF on 8 ½ X 11 Plain White Computer Paper. **One (1) of these copies must be submitted in a clear sheet protector and the other should be emailed to Janice Knue: j_knue@yahoo.com.**

- **Subject Line of Email should read as:** Exhibitor Name & Name of Recipe & Division/Class
- **Email Text should include:** Exhibitor's Name, Exhibitor's Parent's Name, Exhibitor's Parent's Phone Number, Exhibitor's Parent's Email Address
- **Submit Typed Recipe in:** DOC, DOCX, or PDF. **All Recipes MUST BE Pre-Approved in Order to Show.**
- Recipe will be reviewed by the Recipe Review Committee.
- If the recipe does not meet requirements, the Exhibitor's Parents will be notified.
- The Exhibitor will have 5 Business Days to submit a replacement recipe for approval.
- **Replacement Recipes will be accepted ONE TIME ONLY**, if the new recipe does not meet requirements, the Exhibitor's Exhibit will be **DISQUALIFIED**. ****Without Notification****

****NO ALCOHOL OF ANY KIND & NO FLOWER GARNISHES OF ANY KIND WILL BE ACCEPTED****

****NO ENTRIES ALLOWED THAT REQUIRE REFRIGERATION****

****IT IS AT THE JUDGE'S DISCRETION TO TASTE AN EXHIBIT****

****NO PART OF THE EXHIBIT CAN BE PREPARED BY A STORE****

Prior to Judging if a baked item shows obvious signs of spoilage, the exhibit will be DISQUALIFIED.

WARNING!! Due to the Danger of Food Poisoning!!

The Following Items are NOT ACCEPTABLE – UNLESS Fully Cooked into the Recipe!!

(Exception: NO ALCOHOL OF ANY KIND & NO FLOWER GARNISHES OF ANY KIND)

- Cream Cheese (Frosting or Filling)
- Sour Cream
- Cottage Cheese
- Whipped Cream, Cool Whip, or Meringue
- Raw Milk (**USE: Pasteurized or Homogenized**)
- Raw Eggs (**USE: Pasteurized Eggs or Pasteurized Egg Products**)
- Alcohol (Brandy, Rum, Wines, and Liqueurs)
- Crèmes or Custards
- Pumpkin & Lemon
- Fresh Fruit

Judge's Criteria The judge's criteria will include, but is not limited to the following:

- Taste
- Texture
- Appearance
- Quality
- Recipe Format

All Kits & All Box Mixes can ONLY be used by the Pre-Junior Age Group.

The use of Kits or Box Mixes **MUST BE** indicated on the **Recipe and the Entry Form.**

Recipe **MUST** include the Ingredients and Directions for Preparation of the Kit or Box Mix.

Juniors, Intermediates, & Seniors:

All Baked Goods **MUST BE** made from scratch. The use of any of the following will result in **DISQUALIFICATION**:

- Cake Mixes
- Ready-Made Prepared Frosting
- Prepared Pie Crust
- Canned Pie Filling
- Pudding Mixes
- Pre-Made Toppings (Example: Carmel Ice Cream Topping)

Tasting Piece:

Each exhibit entry is required to have a tasting piece submitted at project check-in. On a SMALL DISPOSABLE PLATE in a CLEAR QUART SIZE ZIP -LOCK BAG (Not blue, etc.), please include a small tasting piece for the judges. This **MUST** be cut from the ACTUAL EXHIBIT ENTERED.

If not, the Exhibit will be **DISQUALIFIED**.

Exhibit MUST be Displayed on One of the following:

- Large White Paper Plate: Inside a Clear Gallon Size Zip-Lock Bag (Not Blue, etc.)
- 8 X 9 Inch Disposable Aluminum Pie Plate with Clear Plastic Lid or Wrap (Not Red, etc.)
- 5 X 9 Aluminum Bread/Loaf Pan with Clear Plastic Lid or Wrap (Not Red, etc.)
- 9 X 13 Aluminum Pan with Clear Plastic Lid or Wrap (Not Red, etc.)
- Any Disposable Aluminum Pan/Plate with Clear Plastic Lid or Wrap (Not Red, etc.)
- White Corrugated Cardboard Cake Boards Covered with Clear Plastic Wrap (Not Red, etc.)

No embellished containers or wrappers.

No glass containers.

For Transportation Purpose:

You can use a bakery box or cardboard box of any kind.

It will be removed by Superintendent, prior to judging.

Baked Goods & Candy Recipe Format:

I. Does Your Recipe Have All of These Parts?	Yes	No
Name of recipe.	_____	_____
Complete list of ingredients (Size of cans, packages, etc. given). EX: 10 oz. box chopped frozen spinach NOT spinach, box of spinach or frozen spinach.	_____	_____
Description for combining all ingredients.	_____	_____
II. List of Ingredients: Ingredients are listed in order in which they are used.	_____	_____
Ingredients listed as they are measured, i.e. the word describing is in the correct place. EX: ¼ cup chopped onion, not ¼ cup onion chopped. EX: 1 green pepper, chopped, not 1 chopped green pepper.	_____	_____
Measurements given in common fractions (1/4 cup, 2 tablespoons, 1 teaspoon).	_____	_____
All measurements are spelled out, not abbreviated (cup, teaspoon, tablespoon, size of can, etc.). EX: 4 – ounce can	_____	_____
Avoid brand names. Include complete description of ingredients. (low-fat, packed in syrup, reduced fat, etc.).	_____	_____
III. Directions: I have:		
Used clear instructions, for every step of combining and cooking ingredients.	_____	_____
Used short, clear sentences.	_____	_____
Used the correct word to describe combining and cooking processes.	_____	_____
Stated the size of pan.	_____	_____
Given the temperature and cooking time.	_____	_____
Included the number of servings or how much the recipe will make.	_____	_____

Example Recipe:

Banana Muffins

Ingredients:

3 or 4 large bananas, mashed
1 cup white sugar
1 egg, slightly beaten
1/3 cup melted margarine or butter
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
1 ½ cups flour

Directions:

Preheat oven to 350 degrees.

In large mixing bowl, mix the mashed bananas, sugar, egg and margarine together. Set aside. In a separate bowl, mix together baking soda, baking powder, salt and flour. Add the dry ingredients all at once to the banana mixture, stirring to combine, but being careful not to over-stir, or muffins will be tough. Pour into greased muffin tins, and bake in 350 degree oven for approximately 20 minutes.

Yield: 1 dozen muffins.

These are much more flavorful the next day, and they freeze very nicely too!

Division A: Cakes:

<u>CLASS NO.:</u>	<u>CLASS NAME:</u>	<u>ADDITIONAL INFORMATION:</u>
1	Iced Cakes	<ul style="list-style-type: none">Frosting: <u>With Pasteurized Eggs Acceptable</u>
2	Un-Iced Cakes	<ul style="list-style-type: none"><u>NO</u> Frosting: Dusted / Drizzled with Powder Sugar / Powder Sugar Glaze

****Must be SINGLE LAYER CAKE****

Pan Size Requirements:

- 10" Round Cake Pan
- 9" X 13" Rectangle Cake Pan
- 8" X 9" Square Cake Pan
- Bundt Cake Pan

MUST be Displayed on One of the Following:

- Large White Paper Plate: Inside a Clear Gallon Size Zip-Lock Bag (Not Blue, etc.)
- Aluminum Pan with Plastic Lid or Clear Plastic Wrap (Not Red, etc.)
- White Corrugated Cardboard Cake Board Covered with Clear Plastic Wrap (Not Red, etc.)

Division B: Breads:

<u>CLASS NO.:</u>	<u>CLASS NAME:</u>	<u>ADDITIONAL INFORMATION:</u>
1	Yeast Breads	<ul style="list-style-type: none">• <u>NO STARTERS:</u> Will be Allowed.
2	Quick Breads	<ul style="list-style-type: none">• <u>NO YEAST:</u> There is No Yeast in Quick Breads. Quick Breads include a variety of baked products that are made with "Quick Acting" leavening agents, such as Baking Powder and Baking Soda.• <u>NUTS:</u> Acceptable in this Class.

NO BREAD MACHINES: If Bread made in a Bread Machine: **The Exhibit will be DISQUALIFIED.**

Pan Size Requirements:

- 5" X 9" Loaf Pan (Standard Loaf Pan)

MUST be Displayed on One of the Following:

- Large White Paper Plate: Inside a Clear Gallon Size Zip-Lock Bag (Not Blue, etc.)
- 5 X 9 Aluminum Bread/Loaf Pan Covered with Clear Plastic Wrap (Not Red, etc.)
- White Corrugated Cardboard Cake Board Covered with Clear Plastic Wrap (Not Red, etc.)

Division C: Pies:

<u>CLASS NO.:</u>	<u>CLASS NAME:</u>	<u>ADDITIONAL INFORMATION:</u>
1	Fruit Pies	
2	Nut Pies	<ul style="list-style-type: none">• Pie MUST include at least 1 CUP OF NUTS.
3	Other Types of Pies	

Pan Size Requirements:

- 8" OR 9" Disposable Aluminum Pie Pan

MUST be Displayed on One of the Following:

- 8" OR 9" Disposable Aluminum Pie Pan with Clear Plastic Lid or Clear Plastic Wrap (Not Red, etc.)

Division D: Cookies:

<u>CLASS NO.:</u>	<u>CLASS NAME:</u>	<u>ADDITIONAL INFORMATION:</u>
1	Bar Cookies / Brownie Cookies	<ul style="list-style-type: none">• <u>NO</u> Lemon Bars, Cream Cheese Brownies, or Egg Based Custard Type Bars• <u>Bar Cookie Only:</u> Graham Cracker Crumbs, Cookie Crumbs, Cracker Crumbs
2	Rolled Cookies	<ul style="list-style-type: none">• Dough is rolled out and cookies are cut with a cookie cutter.
3	Drop Cookies	<ul style="list-style-type: none">• Dough dropped by spoonful onto a cookie sheet with no further shaping or mashing with a fork, fingers or any other object. Final shape may be irregular.
4	Shaped Cookies	<ul style="list-style-type: none">• Dough is shaped into uniform cookies such as balls or crescents and may be further shaped with an object such as a fork or glass.

12 Cookies (1 Dozen): MUST be on Display to be Sold. **(Including the Tasting Cookie – 13 Cookies)**

Nuts Acceptable in all Cookie Classes.

NO Frosting / Icing in Any Cookie Class.

MUST BE Displayed on One of the Following:

- Large White Paper Plate: Inside a Clear Gallon Size Zip-Lock Bag (Not Blue, etc.)
- White Corrugated Cardboard Cake Board Covered with Clear Plastic Wrap (Not Red, etc.)
- Disposable Aluminum Pan & Clear Plastic Lid OR Clear Plastic Wrap (Not Red, etc.)

Division E: Candy:

<u>CLASS NO.:</u>	<u>CLASS NAME:</u>	<u>ADDITIONAL INFORMATION:</u>
1	Fudge Candy	
2	Hard Rock Candy	
3	Other Types of Candy	

ALERT: The Following ARE NOT Considered as Candy:

- Dipped Fresh Fruit (Such as Chocolate Covered Strawberries)
- Dipped Dried Fruit
- Chocolate Covered Insects

Candy Products DO NOT Contain Flour as an Ingredient.

Microwave SHOULD NOT be the Primary Cooking Source When Making Candy.

12 Nice Size Pieces of Candy (1 Dozen): MUST be on Display to be Sold.

(NOT – Including the 1 Tasting Piece of Candy – This would be 13 Pieces of Candy)

OR

24 Small Size Pieces of Candy (2 Dozen): MUST be on Display to be Sold.

(NOT – Including the 2 Tasting Pieces of Candy – This would be 25/26 Pieces of Candy)

MUST BE Displayed on One of the Following:

- Large White Paper Plate: Inside a Clear Gallon Size Zip-Lock Bag (Not Blue, etc.)
 - White Corrugated Cardboard Cake Board Covered with Clear Plastic Wrap (Not Red, etc.)
- Disposable Aluminum Pan & Clear Plastic Lid OR Clear Plastic Wrap (Not Red, etc.)