

DEPARTMENT:

BAKED GOODS & CANDY

Superintendent: Melody Kerr

Read the General Rules for Baked Goods & Candy:

1. Entries open to any Ohio resident.
2. Check-in will be in the Arts and Crafts Building from 5-8 p.m. Sunday (Sept. 15). No entries will be accepted prior to check-in.
3. Judging will be on Monday beginning at 9 a.m.
4. Questions will be permitted during judging as long as it does not slow down judging.
5. All exhibits must be the work of the exhibitor. No premiums will be awarded by the Judge if the exhibit is considered unworthy.
6. Exhibitor's tag is required and no article will be released at the fair unless exhibitor presents their exhibitor's tag.
7. The Arts and Crafts building is open from 9 a.m. - 8 p.m. every day and is locked at all other times.
8. Management is not responsible for any lost or damaged items.
9. Remaining exhibits can be picked up the Sunday after the fair from 9 a.m. - 12 p.m. Only cut portions of the baked items will be kept, the remaining portion can be picked up after 1 p.m. on Monday.
10. Exhibits may not be removed prior to release. Any items remaining will be taken to the Fair Office and held one week.
11. Baked goods must be baked by the person entering them. They will be judged on general appearance, flavor, quality & texture.
12. Exhibitor tags are not available prior to check in. All exhibitor tags will be in the possession of the department and will not be available in the fair office.
13. There is a maximum of 3 entries per class per exhibitor.
14. Cookies and candies must have 6 on a plate.
15. All entries should arrive at the fair with a covering – either saran wrap, zip lock bag, or plastic container. They sit overnight in the building and need to be protected.

All entry fees 20% of first place premium.

Premiums	1st	2nd	3rd
	\$5.00	\$3.00	\$2.00

Classes

Section 304

Cakes

30401 Angel Cakes, Carrot Cakes, and Pound Cakes

30402 Chocolate, and German Chocolate Cakes

30403 White and Yellow Cakes

30405 Family Favorite Cakes

Section 305

Quick Breads

30510 Scones, Biscuits, and Muffins (6)

30511 Banana (loaf)

30512 Ginger and Coffee Cake (loaf)

30513 Zucchini (loaf)

30514 Family Favorite (loaf or muffins)

Yeast Breads

30520 White and Whole Wheat loaf

30521 Cinnamon Rolls (plate or pan)

30522 Family Favorite (loaf or rolls)

Same Recipe

30525 Same Recipe: Golden Sweet Cornbread using recipe provided below:

Ingredients: 1 cup all-purpose flour, 1 cup yellow cornmeal, 2/3 cup white sugar, 3 1/2 teaspoons baking powder, 1 teaspoon salt, 1 cup milk, 1/3 vegetable oil, 1 large egg

Directions:

Step 1- Preheat oven to 400 degree F, lightly grease a 9-inch round cake pan.

Step 2- Whisk flour, cornmeal, sugar, baking powder, and salt together in a large bowl. Add milk, vegetable oil, and egg; whisk until well combined. Pour batter into the prepared pan

Step 3- Bake in the preheated oven until a toothpick inserted into the center of the pan comes out clean, 20 to 25 minutes.

Section 306

Cookies (6 cookies or brownies)

30630 Chocolate Chip

30631 Peanut Butter

30632 Sugar

30633 Bar

30634 Brownies

30635 No Bake

30636 Family Favorite

Pies

30650 Apple

30651 Peach

30652 Cherry

30653 Berry

30654 Nut

30655 Family Favorite

Candy (6 pieces)

30660 Buckeyes

30661 Fudge

30662 Brittle

30663 Hard, Molded, and Coated Candy

Best of Show Ribbons will be award for each of the Categories- Cakes, Breads, Yeast Breads, Cookies, Pies and Candy