

## 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. 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. NEW FOR 2025: You must pick up Exhibitor tags for your entry(ies) at the Fair Office. Watch for dates and times when tags will be available. If your item does not have a tag, you will not be able to enter it. Exhibitor's tag is required and no article will be released at the fair unless exhibitor presents their exhibitor's tag stub.
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. No boxed mixes – all items are intended to be made from scratch.
12. There is a maximum of 3 entries per class per exhibitor.
13. Cookies and candies must have 6 on a plate.
14. 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.
15. For the "Men's" class, it has to be made from scratch and baked by the man.

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

30406 Men Bake Their Favorite Cake

### Section 305

#### Quick Breads

30510 Scones, Biscuits, and Muffins (6)

30511 Banana (loaf)

30512 Ginger and Coffee Cake

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: Coffee Cake using recipe provided below:

#### Ingredients:

Cake: 1 egg, 1/4 cup oil, 1 tsp. vanilla, 3/4 cup sugar, 1/2 cup milk, 1/4 tsp. salt, 2 tsp. baking powder, 1 1/2 cups flour.

Streusel: 2 tablespoons butter, 1/2 cup brown sugar, 2 tsp. cinnamon, 2 tablespoons flour, 1/2 cup walnuts, chopped (optional).

Icing Drizzle: 1 tablespoon butter, 3/4 cup powdered sugar, 1 tablespoon milk.

#### Directions for Cake:

Step 1 - Preheat oven to 375 degree F, lightly grease a 9x9-inch square baking dish or line with parchment.

Step 2 - Beat egg into mixing bowl. Mix in sugar, milk, salt, oil, and vanilla.

Step 3 - Spoon flour into measuring cup. Dump flour on top of the batter. Sprinkle baking powder over flour and gently mix into the top half of the flour. Stir flour mixture into batter until combined. Pour into baking dish.

Step 4 – Mixing the streusel. In a microwave-safe bowl, melt butter in microwave. Remove and mix in brown sugar, cinnamon, and flour, and stir until well combined. Add nuts if desired.

Step 5 – Sprinkle streusel onto the cake. Use the small end of a wooden spoon to poke the streusel halfway down into the cake batter, randomly 12-18 times.

Step 6 – Bake for 25-30 minutes, until a toothpick inserted into the middle comes out with moist crumbs. Do not overbake!

Step 7 – Mixing the optional icing. Mix butter and powdered sugar. Thin with milk until desired consistency. Lightly drizzle cake with icing.

#### 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