

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 must be made from scratch and baked by the man.
16. All recipes are to be included for judging.

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
- 30407 USA 250th Celebration Cake Decoration (styrofoam cake, it will not be cut)

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: Pumpkin Bread using recipe provided below:

Ingredients: 2 cups all-purpose flour, ½ teaspoon salt, 1 teaspoon baking soda, ½ teaspoon baking powder, 1 teaspoon ground cloves, 1 teaspoon ground cinnamon, 1 teaspoon ground nutmeg, 1 ½ sticks unsalted butter (softened), 2 cups sugar, 2 large eggs, 1 15-oz can pure pumpkin

Directions for Cake:

Step 1: Preheat the oven to 325F, placing an oven rack in the middle position. Generously grease two 8x4" loaf pans with butter and dust with flour.

Step 2: In a medium bowl, combine the flour, salt, baking soda, baking powder, cloves, cinnamon, and nutmeg. Whisk until well combined. Set aside.

Step 3: In a large bowl, beat the butter and sugar on medium speed until just blended. Add the eggs one at a time, beating well after each addition. Continue beating until very light and fluffy, a few minutes. Beat in the pumpkin. The mixture might look grainy and curdled at this point.

Step 4: Add the flour mixture and mix on low speed until combined.

Step 5: Turn the batter into the prepared loaf pans, dividing evenly, and bake for 65-75 minutes, or until a cake tester inserted into the center comes out clean. Let the loaves cool in the pans for about 10 minutes, then turn out on a wire rack to cool completely.

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

Section 307

Kids baking (Open to any child under 18 and not exhibiting the current year in Junior Fair Foods and Nutrition.) Recipe is to be provided.

30670 Cake

30671 Cookies (6 on a plate including brownies)

30672 Pies (cannot need refrigeration)

30673 Bread, quick or yeast (includes muffins, coffee cake)