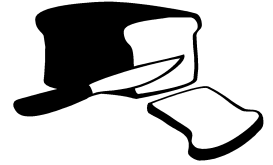


# Baked Goods Department

## Rules and Regulations

1. Exhibitor must have foods on disposable plates and in plastic bags with twist ties or zipper type closure.
2. No mixes may be used in baked exhibits.
3. Exhibits will be judged according to the guidelines listed below.
4. All pies must have a crust.
5. Muffins must be baked in unlined muffin tins.



### Guidelines for Judging

#### BISCUITS

- Appearance Shape Uniform medium size: smooth, level top, straight sides.  
Crust Golden brown top and bottom, tender; no yellow or brown spots.  
Volume Light in proportion to size.
- Texture Flaky, peeling off in thin strips with fine, even cells: creamy white crumb with no yellow or brown spots.
- Flavor Blended flavor of well-baked ingredients: no off odor or flavor of fat, baking powder, salt, soda, or other ingredients.

#### MUFFINS

- Appearance Shape Uniform, medium size: well-rounded: no peaks, knobs, or cracks; straight sides  
Crust Evenly browned: tender and thin; pebbled surface.  
Volume Light for size.
- Texture Fine texture: moist and tender; round, even cells: no tunnels or holes: characteristic color.
- Flavor Blended flavor of well-baked product: pleasant taste and odor: no taste of fat, baking powder, or sugar.

#### BREAD AND ROLLS

- Appearance Shape Rounded top, straight sides, smooth crust, standard size for loaf.  
Crust Even, golden brown: about 1/8" deep, crisp, tender and smooth: good shred or break: no flour showing.  
Volume Light in proportion to size.
- Texture Crumb tender, moist, silky, soft, elastic: not dry, doughy, heavy or crumbly: porous, fine grain: no heavy streaks or large air bubbles, Color is characteristic of kind, not grayish and no dark streaks.
- Flavor Pleasing, well-baked flavor, wheat- or nut-like taste: not sour, yeasty, sweet, or off-flavored.

#### PIES

- Appearance Even, full, appetizing, evenly browned
- Texture Crust Tender, flaky; crisp both bottom and top  
Filling Good consistency, not stiff or runny
- Flavor Good blend of flavors: not starchy or pasty. Distinct, characteristic.



#### COOKIES

- Appearance Shape Uniform even size: drop cookies somewhat irregular with slight peak toward center: no runny edge or spreading  
Crust Uniform color: smooth, pebbly or rough depending on kind: free from darkened or burned edges; no
- Texture Rolled cookies are usually thin, crisp, and tender though some are thick, chewy, moist, and tender. Drop cookies are soft and tender: bar cookies moist and tender. Icebox cookies are crisp and tender. All have small even cells and are not coarse, crumbly, hard, tough, or floury.
- Flavor Pleasing- flavor: free from off-flavors of rancid fat, soda, salt, peanut butter, or nuts.



#### CAKES (Consider frosting guidelines also)

- Appearance Shape Straight sides: slightly rounded, not flat, peaked or sunken top: layers of uniform size.  
Crust Smooth, fine grained, uniformly brown on top and bottom: not cracked, sticky, sugary, pale, or burned.  
Volume Light for size.

Texture Crumb is tender and moist: fine, even grain; smooth and velvety throughout: pleasing color, not dry, compact, heavy, soggy, or harsh: does not crumble when cut.  
Flavor Delicate, sweet, well-blended: not flat or unpleasant from fat, baking powder, flavoring, or other ingredients.

### **FROSTING AND CANDY**

Appearance Uniform in size and shape. Characteristic color.  
Texture Moist, creamy consistency: free from crystals, not sticky or hard.  
Flavor Suitable in kind and flavor for cake: flavor of candy well balanced.



### **BISCUITS**

Sweet Milk Biscuits, plate of 3  
Sweet Potato, plate of 3  
Exhibitor's Choice

### **MUFFINS**

Corn Muffins, plate of 3 (plain; yellow or white)  
Specialty Corn Muffins, plate of 3  
Fruit Muffins, plate of 3  
Vegetable Muffins, plate of 3  
Exhibitor's Choice

### **BREADS AND ROLLS**

White Yeast Bread, ½ loaf  
Whole Grain Breads, ½ loaf  
Herb Bread, ½ loaf  
Focaccia  
Quick Breads, Zucchini, ½ loaf  
Quick Breads, Banana, ½ loaf  
Dinner Roll, plate of 3  
Braided Yeast Bread, ½ loaf  
International Flair (pita, etc.)  
Vintage, Salt-Rising Bread, ½ loaf  
Exhibitor's Choice, ½ loaf

### **PIES**

Apple, Double Crust, ¼ pie on plate  
Pumpkin, single crust, ¼ pie on plate  
Pecan, ¼ pie on plate  
Cherry, ¼ pie on plate  
Exhibitor's Choice, ¼ pie on plate

### **COOKIES**

Oatmeal, 3 on a plate  
Chocolate Chip, 3 on plate  
Peanut Butter, 3 on plate  
Drop Cookies, 3 on plate  
Bar Cookies, 3 on plate  
Blonde Brownies, 3 on plate  
Chocolate Brownies, 3 on plate  
Exhibitor's Choice, 3 on plate

### **CANDY**

Fudge, any variety, plate of 3  
Molded Candy, plate of 3  
Nut Brittle, plate of 3  
Dipped Candy, plate of 3  
Candy Nuts, 1 cup  
Peanut Butter Cups, plate of 3  
Hot Chocolate Mixers, plate of 3  
Lollipops, plate of 3  
Dipped Fruit, pretzels, plate of 3  
Sugar Eggs  
Exhibitor's Choice

### **GIFTS IN A JAR** (decorated and recipe attached)

Cookie Mix in a jar  
Cake Mix in a jar  
Caked baked in a jar  
Soup Mix in a jar  
Snack/Trail Mix in a jar  
Hot Cocoa Mix in a jar  
Tea Mix in a jar  
Cider Mix in a jar  
Exhibitor's Choice, in a jar

### **CAKES**

Applesauce, ½ cake  
Carrot, ½ cake  
Pound, ½ cake  
Angel Food, ½ cake  
Exhibitor's Choice, ½ cake



# Decorated Baked Goods

Guidelines for Judging:    Neatness of work  
   Overall Design  
   Compatibility of color selection  
   Usage of basic techniques

**CAKES** (may use Styrofoam form or cake; please keep in mind refrigeration is NOT available)

Single layer, decorated (includes character cakes and cut out novelty)

Tier cake, 2 or more layers, stacked

Tier cake, 2 or more layers, separated

Fondant decorated cake

Gum Paste

Groom Cakes

Exhibitor's Choice



## **COOKIES AND CUPCAKES**

Decorated Cookies, 3 on a plate utilizing a theme

Decorated Cupcakes, 3 on a plate

Giant Cookie (> 8" in diameter, on a plate)

Cake/Cookie Structures (Gingerbread House, Carousel, etc.)

Cake pops (3, supported on a Styrofoam stand)

Exhibitor's Choice

\*\*\*\*\*