

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. 17). 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

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: Molasses Cookies using recipe provided below:

Ingredients: 1/4 cup butter (room temperature), 1/4 cup vegetable shortening, 3/4 white granulated sugar, 1/4 cup light, un-sulphured "fancy" molasses, 1 large egg (lightly beaten), 2 cups all-purpose flour, 1 1/8 teaspoon baking soda, 1 1/8 teaspoon ground ginger, 3/4 teaspoon ground cinnamon, 1/2 teaspoon ground cloves, 1/4 teaspoon salt (add a pinch more if using unsalted butter)

Instructions: In a medium bowl, whisk together the flour, baking soda, ginger, cinnamon, cloves and salt. Set aside. In a large bowl with an electric mixer or the bowl of a stand mixer fitted with the paddle attachment, cream together the shortening, softened butter and sugar until light and fluffy (about 2 minutes at medium speed). Add the egg and molasses and beat in until smooth and creamy. Add the flour mixture and mix on low until the mixture comes together as a moist dough. Remove dough to a bowl, cover with plastic wrap and chill in the refrigerator for at least 1 hour or up to 24 hours. Preheat oven to 350F, with the rack in the center of the oven. Using a cookie scoop or a tablespoon measure, take a scoop of the dough and form into a 1 1/2-inch diameter ball (check the size of the first one and then make the remaining ones the same size). Roll the ball in white granulated sugar and place onto an un-greased baking or cookie sheet about 3 inches apart. Repeat forming balls and rolling in sugar until your baking sheet is full. Cover and refrigerate any remaining dough to make another batch later. Bake in preheat oven for about 14-15 minutes. Cookies will look puffy, but will deflate as they cool. Remove from oven, let stand about 1 minutes, then carefully transfer to a wire rack to cool completely. Cookies should not have spread much, should be thick and the inside should be dry and set. If the center of the cookie is moist, adjust the baking time, adding more time, as necessary.

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