

## DIVISION N – BAKING

Superintendent – Maggie Jungbluth, 651-329-9471  
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### Entry information for 2021 County Fair.

#### Entries accepted:

Tuesday, August 3, 9 AM - 1 PM

#### Exhibits released: Sunday 8 PM

Pick-up exhibits and premium checks  
Sunday 8 – 9 PM or  
Monday 9 AM – 5 PM

To save time on entry day, please pre-register by July 30. Your entry tags will be ready to pick up in Bldg. B when you bring your exhibits. No commercial mixes or fillings may be used.

- Exhibitor may make only one entry per lot.
- Entries will be accepted enclosed in a plastic bag or wrap, and in disposable containers only.
- If a product fits into a designated lot, it cannot be entered in the “not specified” lot.
- Exhibits not conforming to the size and/or quantity limitations specified will be disqualified.
- For health reasons, all exhibits will be disposed of at end of Fair.

**EXHIBITORS** – For your safety, when bringing exhibits to the fair, please park and enter the south end of the exhibit building.

#### CLASS 1 — YEAST BREADS & ROLLS (16 yrs. & over)

#### CLASS 1 A — YEAST BREADS & ROLLS (under 16 years)

#### Lots below Premium Code B

1. Bread, white, 1/2 loaf
2. Bread, whole wheat or graham, 1/2 loaf
3. Bread, using whole grain, 1/2 loaf
4. Bread, rye, 1/2 loaf
5. Bread, sourdough, 1/2 loaf
6. Bread, not otherwise specified, 1/2 loaf
7. Dinner rolls, plate of 4
8. Sweet rolls, plate of 4, no frosting please
9. Tea rings, coffee braids, 1/2 loaf, no frosting please
10. Yeast coffee cake, 1/2 loaf or 4" square
11. No-knead bread, 1/2 loaf
12. Machine bread, white, 1/2 loaf
13. Machine bread, dark, 1/2 loaf
14. Machine bread, not specified, 1/2 loaf
15. International bread, 1/2 loaf
16. Gluten free bread, 1/2 loaf
17. Crackers, plate of 4
18. Raised donuts, plate of 4

#### CLASS 2 — QUICK BREADS & MUFFINS (16 yrs. & over)

#### CLASS 2A — QUICK BREADS & MUFFINS (under 16 yrs.)

#### Lots below Premium Code B

1. Banana bread, 1/2 loaf
2. Pumpkin bread, 1/2 loaf
3. Zucchini bread, 1/2 loaf
4. Nut bread, no fruit or vegetable, 1/2 loaf
5. Quick bread, not specified, 1/2 loaf
6. Gingerbread, 1/2 loaf or 4" square
7. Muffins, containing fruit, plate of 4
8. Muffins, not specified, plate of 4
9. Coffee cake, no yeast, 4" square
10. Scones, plate of 4
11. Gluten free quick bread, 1/2 loaf,
12. Gluten free muffins, plate of 4

#### CLASS 3 — CAKES (16 yrs. and over)

#### CLASS 3A — CAKES (under 16 years)

- No box mixes allowed, enter cakes top side up.
- No frostings allowed on cakes, a light frosting may be added to cupcakes Lots 10 & 11 (no decorations).

#### Lots below Premium Code B

1. Angel Food or chiffon, 1/2 cake
2. Light Bundt, 1/2 cake

## DIVISION N – BAKING

3. Dark Bundt, 1/2 cake
4. White or yellow, 1/2 cake
5. Chocolate, 1/2 cake
6. Spice, 1/2 cake
7. Vegetable (carrot, pumpkin, etc.) 1/2 cake
8. Gluten free cake, 1/2 cake
9. Not specified cake, 1/2 cake
10. Chocolate cupcakes, frosted, judged on overall appearance and flavor, NO decorations, plate of 4
11. Not specified, cupcakes, plate of 4

### CLASS 4 — COOKIES & BARS, (16 yrs. and over)

#### CLASS 4A — COOKIES & BARS, (under 16 years)

- Entry size: Plate of 4 cookies or bars.
- No frosting or icing allowed
- Please be advised that judges disqualify entries at their discretion

#### Lots below Premium Code B

1. Brownie
2. Layered bars - baked
3. Lemon bars
4. Bar, not specified - baked
5. Chocolate chip, traditional
6. Chocolate chip, with oatmeal
7. Light drop
8. Dark drop
9. Peanut butter, no chips
10. Light, rolled or flattened
11. Dark, rolled or flattened
12. Oatmeal
13. International
14. Gluten free, any type
15. Biscotti
16. Cookie, not specified
17. Nonbaked bar
18. Nonbaked cookie

### CLASS 5 — FESTIVE (16 yrs. and over)

#### CLASS 5A — FESTIVE (under 16 years)

- Lots 1 - 4 judged on decoration only

#### Lots below Premium Code A

1. Decorated cake, (artificial base may be used)

#### Lots below Premium Code B

2. Decorated cookies, plate of 4
3. Decorated cupcakes, plate of 4
4. Not specified, decorated item
5. Fudge, 4 pieces
6. Not specified, candy, 4 pieces

### CLASS 6 — PIES (16 yrs. & over)

#### CLASS 6A — PIES (under 16 years)

- Bake in disposable pie pan.
- No filling that requires refrigeration allowed.
- No commercial fillings allowed.
- Pie may be mini or full-sized.

#### Lots below Premium Code A

1. Apple
2. Cherry
3. Peach
4. Berry
5. Rhubarb
6. Pie, not specified
7. Tart

# DIVISION N – BAKING

## CLASS 7— RECIPE CHALLENGE

### MARSHMALLOW CRUNCH BROWNIES

#### Ingredients for the Brownies

- 1-1/4 cups chocolate chips
- 1 cup butter
- 3/4 cup granulated sugar
- 1/4 cup brown sugar
- 4 large eggs
- 1 teaspoon pure vanilla extract
- 1/4 cup cocoa powder
- Pinch of salt
- 2 cups mini marshmallows

#### Ingredients for the Fudge Topping

- 2 cups chocolate chips
- 1 cup peanut butter
- 4 tablespoons butter
- 2 cups Cocoa Krispies

#### Directions:

1. Preheat oven to 350 degrees F.
2. Spray an 8 x 8 inch pan with nonstick cooking spray and set aside. In a medium saucepan over low heat, combine chocolate and butter. Cook, stirring often until melted and smooth. Remove from heat and let cool slightly.
3. In a large bowl, combine granulated sugar, brown sugar, eggs and vanilla. Beat until smooth.
4. Add the melted chocolate mixture and mix until well combined. Add the cocoa powder and salt and stir until combined. Pour batter into prepared pan and bake until the edges of the brownies are mostly set, about 20 minutes.
5. Remove brownies from oven and pour marshmallows on top. Return to oven and bake until the brownies are cooked through and the marshmallows are melty, about 10 minutes.
6. Let brownies cool to room temperature. Meanwhile, make fudge topping: in a small saucepan over medium-low heat, combine chocolate chips, peanut butter and butter.
7. Cook, stirring often, until the chocolate and butter have melted and the mixture is smooth. Remove from heat and immediately stir in Cocoa Krispies.
8. Dollop fudge onto cooled brownies and spread to make an even, thick layer. Let cool completely, then slice into 16 squares. (For cleaner slices, refrigerate brownies until very cold before slicing).
9. Plate the four center brownies for your county fair entry.

All entries must follow the recipe as written, no substitutions.

#### Lots below Premium Code B

1. Ages 8 and under
2. Ages 9 to 13
3. Ages 14 to 19
4. Ages 20 to 39
5. Ages 40 to 59
6. Ages 60 and over

**GRAND and RESERVE CHAMPION** Ribbons will be awarded to worthy exhibits.

# DIVISION N – BAKING

## CLASS 8 — BREAD DOUGH ART

1. Use up to 4 standard sized rolls/buns or 1 loaf of bread dough (use purchased frozen dinner roll dough or use homemade bread dough)
2. Shape into anything - an animal, object, face - be CREATIVE! Smaller pieces may be used to cut or roll out for legs or ears, etc.
3. Raisins, chocolate chips, etc. may be used for eyes or other decoration
4. Let rise and bake
5. Entries will be judged for creativity and shaping. The judges will not taste these entries.
6. No added features after baking (NO FROSTING OR PAINTING ALLOWED). Add food coloring to the dough for color before baking.
7. Please keep total display under 9" x 13" (the size of a sheet of paper). Oversized entries may not receive a ribbon.

### Lots below Premium Code B

1. Ages 5 and under
2. Ages 6 to 8
3. Ages 9 to 13
4. Ages 14 to 17
5. Ages 18 and over

### Premium Codes:

Placing	1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>	6 <sup>th</sup>
A	\$5.00	\$4.00	\$3.00	\$2.00	\$1.00	\$0.50
B	\$2.00	\$1.75	\$1.50	\$1.25	\$1.00	\$0.50