

SECTION 145 – JUNIOR SPECIAL BAKING CONTEST

Open to children 8 to 16 years of age as of June 1, 2021. One entry per exhibitor.

PREMIUMS: 1st (\$10) 2nd (\$6) 3rd (\$4)

EASY APPLE CAKE

Ingredients:

1 1/2 cups sugar
4 cups diced apples
2 cups flour
1 1/2 teaspoon soda
1 teaspoon each cinnamon, salt
2 eggs
3/4 cup oil
1 cup chopped walnuts
Vanilla extract to taste

Directions

Combine sugar and apples in large bowl. Let stand for 5 to 10 minutes, stirring occasionally. Sift flour, soda, cinnamon and salt together. Add flour mixture and remaining 4 ingredients to apples, mixing well. Spoon into greased and floured 9-inch square baking pan. Bake at 350° for 45 to 50 minutes or until cake tests done.

(1) 9-inch cake square

Entry must be (1) 9-inch square cake on a food safe disposable setting

SECTION 150 – YOUTH BAKED PRODUCTS

1. Baked goods to be judged on flavor, lightness, general appearance, and texture.
2. Pies are to be judged on texture of crust, flavor, consistency of filling and general appearance.
3. A list of all ingredients must be supplied on a 3x5 or 4x6 index card and include exhibitor's name and age on back.
4. Exhibits that require refrigeration will NOT be accepted.
5. Exhibits should be placed on non-returnable serving materials.
6. Quick Breads – to consist of one rectangular loaf, approx. 4x8x5 wrapped in a plastic bag; no fork pricks.
7. Rolls – of uniform shape and wrapped in plastic bags.
8. Candy, Brownies – 4 pieces – cut and ready to serve
9. Cookies – 5 cookies
10. Cupcakes – 4 cupcakes
11. Cake – (1) standard 8" round or square layer.
12. Baked foods must be wrapped in clear plastic, zip bags, or clear disposable containers to retain freshness and prevent contamination until judged.

PREMIUMS: 1st (\$5) 2nd (\$4) 3rd (\$3)

CLASS

J Ages 5-12

S Ages 13-18

DIVISION

120 Quick Breads	620 Candy Fudge
221 Fruit Muffins	630 Candy Cereal
222 Plain Muffins	640 Candy Molded Chocolate
310 Butter or Oil Cakes Iced Chocolate	650 Candy Other Specify
320 Butter or Oil Cakes Iced Yellow	700 Brownies
330 Butter or Oil Cakes Iced White	710 Cookies Bar - cut from pan
340 Butter or Oil Cakes Iced Other Specify	720 Cookies Drop, Chocolate Chip
350 Decorated Cake (exterior judging only)	730 Cookies Molded - shaped with hands
360 White or Yellow Cake with fruit	740 Cookies Sugar
370 Yellow or Brown Cake with vegetable	750 Cookies Rolled - use cookie cutters
410 Cupcakes Chocolate	760 Cookies Peanut Butter
420 Cupcakes White	770 Cookies Drop Oatmeal
430 Cupcakes Yellow	790 Cookies Snicker-doodle
440 Cupcakes Other Specify	795 Cookies Other Specify
610 Candy Chocolate Covered	800 Gluten Free Baked Good