

DIVISION **K**: BAKED GOODS

Groups 100, 200, 300, 400, 500, 600, 700 & 800 may enter in this division

- *All exhibits must be on a 7" white paper plate and covered with a fitted Ziploc bag, or the entry will not be accepted!*
- *No packaged mixes to be used in exhibits EXCEPT for Class 16*

General Scorecard for Baked Goods:

Appearance	25
Color	5
Size, shape	5
Moisture content	5
Lightness	5
Texture	10
Tenderness	10
Flavor and odor	35
TOTAL	100 POINTS

Marjorie Peterson Awards

The Peterson Family will be awarding special prizes in Youth Groups (100 and 200) & Adult Groups (300 and 400) in Division K – Baked Goods

- Lot 1. Bread, Graham, ½ loaf
 2. Bread, Oatmeal, ½ loaf
 3. Bread, Raisin, ½ loaf
 4. Bread, Rye, ½ loaf
 5. Bread, White, ½ loaf
 6. Bread, Whole Wheat, ½ loaf
 7. Cinnamon, ½ loaf
 8. Dinner rolls, 3
 9. Hamburger buns, 3
 10. Sourdough, ½ loaf
 11. Special: cheese, onion, etc, 1/2 loaf
 12. Fruit addition ½ loaf
 13. Vegetable, ½ loaf
 14. Herb, ½ loaf
 15. French, ½ loaf
 16. Croissants, 3
 17. Scones, 3
 18. Not listed above, identified

Class 2 Sweet Yeast Breads: **NOT FROSTED**

- Lot 19. Caramel rolls, 3
 20. Cinnamon rolls, 3
 21. Coffee cake, 4 square
 22. Sweet rolls, 3
 23. Tea ring, ½ ring
 24. Cinnamon Swirl Bread, ½ loaf
 25. Bundt type coffeecake, 4" square
 26. Fruit or Nut addition, ½ loaf
 27. Doughnuts, plain, 3
 28. Doughnuts, raised, 3
 29. Not listed above, identified

Class 3 Quick Bread

Present a small loaf or half of a large loaf.

- Lot 30. Baking powder biscuits, 3
 31. Bread, Banana
 32. Bread, Corn
 33. Bread, Date
 34. Muffins, cereal, 3
 35. Bread, Nut
 36. Bread, Zucchini
 37. Bread, Apple
 38. Bread, Lemon Poppy Seed
 39. Bread, Pumpkin
 40. Gingerbread, 4" square
 41. Bread, Fruit or Nut
 42. Plain batter coffeecake, 4" square
 43. Plain batter coffeecake with fruit or nut addition, 4" square
 44. Muffins, Bran, 3
 45. Muffins, Blueberry, 3
 46. Muffins, Cornbread, 3
 47. Muffins, Poppyseed, 3
 48. Muffins, plain, 3
 49. Muffins, apple, 3
 50. Not listed above, identified

Class 4 Cakes, unfrosted

Present a 4" square of cake, unless indicated

- Lot 51. Angel Food
 52. Apple
 53. Bundt
 54. Chiffon
 55. Milk chocolate
 56. Chocolate
 57. Cupcakes, chocolate, 3
 58. Cupcakes, other, 3
 59. Devils Food
 60. Ginger
 61. Gingerbread

62. Jelly roll
63. Marble
64. Spice
65. Sponge
66. White
67. White with fruit or nut addition
68. Yellow
69. Bundt, white
70. Bundt, dark
71. Vegetable, such as carrot, etc.
72. Not listed above, identified



Class 6 Farm Bureau Sweepstakes Lot FB

Class 5 Cookie

Present three (3) of each item.

No mixes to be used in cookie recipe

Lot 73. Cereal (ex. cornflakes)

74. Chocolate Chip
75. Chocolate Refrigerator
76. Drop, no bake
77. Fruit or Nut Drop
78. Fruit or Nut Refrigerator
79. Ginger
80. Ginger Drop
81. Oatmeal Drop
82. Peanut Butter
83. Rolled, dark
84. Rolled, fruit
85. Rolled, white
86. Spritz
87. Sugar
88. White Drop
89. White Refrigerator
90. Chocolate Drop
91. Whole Grain
92. Filled cookie
93. Monster cookie
94. Macaroon
95. Molasses
96. Snickerdoodle
97. Not listed above, identified



- Entry must consist of 4 different kinds of Breads and an entry of **Sour Cream Coffee Cake** for a total of 5 entries. Please use any lot from Class 1, Class 2 or Class 3.
- Complete the recipe that follows.
- Please exhibit a 4" square of coffee cake.
- Open to everyone (all age groups).
- Prizes are: 1st: \$25.00; 2nd: \$15.00; 3rd: \$5.00
- Prizes will be awarded with other open class premium checks.
- The winner will be the person with the highest ribbon points.

Sour Cream Coffee Cake

Batter:

½ cup butter	1 cup sour cream
1 cup sugar	2 cup flour
2 eggs	½ tsp salt
1 tsp vanilla	1 tsp baking powder
½ tsp almond extract	1 tsp baking soda

Topping:

1 tsp cinnamon
¼ tsp nutmeg
1/3 cup sugar

Cream butter, sugar, vanilla and almond extract. Add eggs and beat well. Sift flour, salt, baking soda and baking powder. Add dry mixture to creamed mixture alternately with sour cream. Spread half of batter in a 9x9 pan that has been greased and floured. Sprinkle half of topping over batter. Cover with remaining batter then sprinkle on the remaining topping mixture. Bake at 350 degrees for 30 minutes. Test for doneness – toothpick comes out clean.

Do Not Overbake.

Class 7 Cookie Jar Special

Lot 98. One dozen (12) homemade cookies

- In a container decorated by the exhibitor
- Decoration should be related to the type of cookies displayed.
- Jar and cookies will be considered in judging.

Class 8 Bars, unfrosted

Present a 4" square bar.

- Lot 99. Blonde Brownies
100. Brownies
101. Date
102. Layered
103. Lemon
104. Toffee
105. Unbaked
106. Not listed above, identified

Class 9 Pies

Exhibit any size. One piece will be cut out.

No commercially canned filling.

Homemade pie crusts only.

- Lot 107. Apple
108. Blueberry
109. Cherry
110. Peach
111. Pecan
112. Rhubarb
113. Mixed fruit
114. Not listed above, identified

Class 10 Pie Shell - homemade

Lot: 115. Pie shell - any size

Class 11 Cream Puffs

No filling

Lot 116. Cream puffs, 2

Class 12 Candy

Present three (3) pieces for each exhibit.

- Lot 117. Almond bark
118. Caramel
119. Divinity
120. Fondant
121. Fudge, white
122. Fudge, chocolate
123. Fudge, other
124. Mints
125. Penuche
126. Nut Goodies
127. Taffy

128. Toffee
129. Peanut Brittle
130. Not listed above, identified

Class 13 Whole Grain

- Present the exhibit with the recipe printed on a card. The nutritional value will be considered.

- Lot 131. Bread, ½ loaf
132. Quick Bread, ½ loaf
133. Cake, 4" square
134. Granola, small sealable bag
135. Muffins 3
136. Rolls, 3
137. Snacks: crackers, nuts or cereal mix, small sealable bag
138. Not listed above, identified

Class 14 Mix-In-A-Jar

- Present dry mixes in a clear pint or quart jar with removable ring cover or lid.
- Must have recipe on a 4x6 card stating ingredients and the method for a finished product.

- Lot 139. Muffins
140. Cookies
141. Bars
142. Cake
143. Soup
144. Not listed above, identified

**Class 15 Foreign Delicacies**

Present the exhibit with the recipe on a card.

- Lot 145. Cookies, 3
146. Danish pastry, 3
147. Fattigmand, 3
148. German Springerle, 3
149. Julekage, 3
150. Kolache, 3
151. Hungarian Coffee Cake, 4" square
152. Krumkake, 3
153. Lefse, 3
154. Other varieties of bread ½ loaf
155. Rosettes, 3
156. Sandbakkels, 3
157. Stollen, 4" piece

- 158. Strudel, 3
- 159. Laotian traditional, 3
- 160. Hispanic traditional, 3
- 161. Not listed above, identified

- 193. Quick Bread, small loaf or ½ loaf
- 194. Yeast Bread, small loaf or ½ loaf
- 195. Sweet rolls, 3
- 196. Not listed above, identified

Class 16 Prepared Mixes

- Here is an opportunity for everyone to enter! The choice is yours!
- Begin with any packaged mix but “doctor” it up to your choosing to fit into one of the following lots.
- The finished product should include the directions for preparing the package mix as directed on the package plus the directions for the “doctored up” version.

- Lot 162. Frozen bread, bread, ½ loaf
- 163. Frozen bread, caramel rolls, 3
- 164. Frozen bread, cinnamon rolls, 3
- 165. Frozen bread, tea ring, ½ ring
- 166. Frozen bread, not specified, ½ loaf
- 167. Bars, 3
- 168. Bundt cake
- 169. Cake
- 170. Coffee cake
- 171. Cookies, 3
- 172. Hot roll mix, 3
- 173. Muffin mix, 3
- 174. Quick bread mix, 3
- 175. Streusel mix, 3
- 176. Sweet roll mix, 3
- 177. Not listed above, identified

Class 17 Bread Machine

- Present a half loaf of bread.

- Lot 178. White
- 179. Wheat
- 180. Fruit
- 181. Rye
- 182. Raisin
- 183. Graham
- 184. Oatmeal
- 185. Sourdough
- 186. Fruit or vegetable
- 187. Herb
- 188. Not listed above, identified

Class 18 Honey Baking

- Lot 189. Bars, 3
- 190. Cake, 4” square
- 191. Candy, 3 pieces
- 192. Cookies, 3

Class 19 Diabetic Baking

- Lot 197. Bars, 3
- 198. Cake, 4” square
- 199. Candy, 3
- 200. Cookies, 3
- 201. Quick Bread, small loaf or ½ loaf
- 202. Yeast Bread, small loaf or ½ loaf
- 203. Sweet rolls, 3
- 204. Not listed above, identified



Class 20 Gluten Free Baking

Include recipe with the entry

- Lot 205. Bars, 3
- 206. Cake, 4” square
- 207. Candy, 3
- 208. Cookies, 3
- 209. Quick Bread, small loaf or ½ loaf
- 210. Yeast Bread, small loaf or ½ loaf
- 211. Sweet rolls, 3
- 212. Not listed above, identified

PREMIUMS for Division K: Lots 1-212

1st: \$2.50 2nd: \$2.25 3rd: \$2.00



**Class 21 KING ARTHUR BAKING COMPANY
 FLOUR CONTEST**

Fruit Scones

Lot 213a: Adult (19 and older)
Lot 213b: Youth (18 and under)

Prizes:

Adult

1st place: \$75.00 gift card
2nd place: \$50.00 gift card
3rd place: \$25.00 gift card

Youth

1st place: \$40.00 gift card
2nd place: \$25.00 gift card
3rd place: \$25.00 gift card

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Entry Requirements:

1. Bake your exhibit using King Arthur Flour.
2. Limit one entry per person.
3. Present 3 scones on a 6" white paper plate
4. Use no mixes for the batters.
5. This competition is for home bakers.
6. With your pre-baked entry, provide a copy of the recipe with specific ingredients and amounts followed by clear directions for your entry.
7. Submit King Arthur package, product label, UPC code or receipt of purchase.
9. All recipes entered become the property of King Arthur Flour Co. (King Arthur).

By participating, contestants agree that King Arthur may edit, adapt, copyright, publish and use any or all of the recipes entered. They may also use contestant names and photos for publicity, promotion, or advertising without compensation.

10. Failure to follow the rules may result in disqualification.
11. King Arthur Flour is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).

12. Judging Criteria:

Taste	50 points
Overall appearance	25 points
Texture	<u>25 points</u>
TOTAL	100 points

Class 22:

WINONA COUNTY ADA BAR CONTEST

Entry Requirements:

1. Recipe must contain at least 1 cup of dairy products.
2. One entry per person
3. Deliver a 4' square of bar on a white paper plate on Monday July 7th.
4. Judging will take place on Tuesday, July 8th
5. This competition is for home bakers.
6. Any age contestant is welcome to enter
7. Please bring a copy of recipe with your entry.
8. The bar will be judged by the fair judges.
9. There will be 4 prizes.
1st \$20.00 2nd \$15.00
3rd \$10.00 4th \$5.00
10. They will be judged on flavor, appearance and if they have the required amount of dairy products.