

**DEPARTMENT 2 - BAKING**

Total Amount offered.....\$1,876.

**GENERAL BAKING RULES:**

- 1) **\*\*Read the GENERAL RULES on the michiganstatefair.com website before submitting entry form. Further information, including delivery dates & times, can be found in that section.\*\***
- 2) The Baking Department is open to Amateurs only, except in the following classifications: Cake Decorating, Cookie Art/ Gingerbread House/Cookie House, and Candy/Decorated Confection.
- 3) No creamed exhibits are accepted, or recipes in which the finished creation contains raw/uncooked eggs. Eggs must reach 160° to be considered cooked!
- 4) When a specific class requests a recipe, the recipe must be included with the exhibit to be accepted for judging.
- 5) Ribbons awarded on baked goods will be mailed to the winners after the Fair.
- 6) If there are not enough entries to warrant a competition within a specific class, the exhibit will be judged on its own merits and as such may or may not receive a ribbon. Judges' decision is final.
- 7) All exhibits will be displayed; if for some reason it is not displayed, all attempts will be made to notify the exhibitor. Exhibits may be removed during the Fair if they become visually unappealing.
- 8) Judging Guidelines:  
 a. **Yeast and quick breads, egg and butter cakes, and cookies** will be based on general appearance, lightness, tenderness, texture, moisture control, flavor, aroma.  
 b. **Icing, frosting and fillings** will be judged on appearance, texture, and flavor.
- 9) Decorated Cakes ("Cake Art") requires the use of a styrofoam or dummy cake. Styrofoam/form cakes may be purchased or homemade; provided below is a suggested recipe for making a homemade dummy cake:

**NOT EDIBLE**

**DUMMY CAKE RECIPE**

*(compliments of Lorie Best)*

- 1 (any) Cake Mix
- 3 TB Meringue powder
- 3 TB Flour
- 1 c water

Mix together. Batter will be thick, you will need to spread the batter before baking.

Bake at 350 degrees till browned.

**SECTION 1 - QUICK BREADS**

*Quick bread - A bread made with a leavening agent that expands during baking and requires no leavening period beforehand.*

**GENERAL RULES FOR BREAD CATEGORIES:**

1. It is recommended that a 9"x 5" loaf pan be used for loaf breads.
2. Exhibitors should submit the whole baked product.
3. Submit your bread in a clear, plastic bag.
4. If submitting a "sticky" top coffee cake, submit it with a covered container or loosely covered aluminum foil to keep from sticking.
5. Make sure your entries are covered tightly since your item will be setting for one day before judging.
6. Note that breads made and frozen for competition may have an altered flavor.
7. **There is NO NEED to submit a recipe with your items, unless specifically requested.**

**Judging Guidelines for Quick Breads!**

**Shape** - Uniform, free from bulges on sides or top (characteristic of product). Peaked top free of indentions which indicate underdone product.

**Crust** - Uniform browning; browning even (top/bottom/edges/ends); browning characteristic of product. Product must be thoroughly baked.

**Texture** - Medium even crumb, free of large air pockets; moistness characteristic of product.

**Flavor** - Good, well blended flavor; flavor characteristic of product; ingredient flavor balance appropriate for product.

**-- BREADS --**

Awards			
Rosette to "Best of Show" Breads			
1st	2nd	3rd	4th
\$10	\$8	\$7	Ribbon

**Special Award- Virginia Brown Cornbread Award and book "Favorite Recipes Cookbook" to Blue Ribbon winner of class 1004 - Cornbread**

No.	Class
1001	Apple Bread
1002	Banana Nut Bread
1003	Coffee Cake
1004	Cornbread
1005	Fruit Bread, other than apple or banana
1006	Pumpkin Bread
1007	Vegetable/Herb, other than pumpkin or zucchini
1008	Zucchini Bread
1009	Savory Flavor Quick Bread (such as cheese or mexican)
1010	Any Other not listed above (please identify type)

**-- MUFFINS --**

**--No less than 6 muffins per entry --**

1st	2nd	3rd	4th
\$10	\$8	\$7	Ribbon

No.	Class
1012	Apple Muffin
1013	Banana Muffin
1014	Blueberry Muffin
1015	Bran Muffin
1016	Cornbread Muffin
1017	Pumpkin Muffin
1018	Zucchini Muffin
1019	Baking Powder Biscuits
1020	Any other not listed above

**SECTION 2 - CLASS 1023**  
**KING ARTHUR FLOUR BAKING CONTEST**

**Recipe to be used for Class 1023**

**DELIVERY DATE:** Thursday, August 20, 2009

**TIME:** 9:00 a.m. - 6:00 p.m.

**PLACE:** Community Arts Exhibit Hall

**ELIGIBILITY:** Adult - 18 and up

**ENTRY DEADLINE:** August 6, 2009

**PRIZES: ADULT**

1st Place \$75 gift certificate to the Baker's Store Catalogue (can be used on the web site)

2nd Place Set of cookbooks-The Baker's Companion and Whole Grain Baking (retail \$70)

3rd Place A large King Arthur Flour tote bag

All of the winners will receive gorgeous ribbons as well!

**RULES:**

1. Contestants must be a resident of Michigan: one entry per person.
2. Pre-entry form is required by date above.
3. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
4. Entry must follow the designated recipe.
  - Adult recipe: **Parmesan Batter Bread** must be used exactly as it appears below.
5. Submit entry form found in the form section of the website.
6. All entries must be submitted on a disposable container for judging.
7. Judging will be based on the following criteria:
 

a. Flavor	50 points
b. Overall Appearance	25 points
c. Texture	<u>25 points</u>
TOTAL	100 points
8. Failure to follow the rules may result in disqualification.

**Parmesan Batter Bread**

1 scant tablespoon or 1 (1/4-ounce) package active dry yeast  
 1/4 cup lukewarm (105°F to 115°F) water  
 2 cups King Arthur Unbleached All-Purpose Flour  
 1 tablespoon granulated sugar  
 1/2 teaspoon salt  
 8 tablespoons (1 stick) butter, room temperature  
 1/2 cup lukewarm (105°F to 115°F) milk  
 1 large egg, beaten  
 1/2 cup shredded Parmesan cheese  
 1 3-ounce package cream cheese, cut in 1/2-inch dice

In a cup, stir yeast into water to soften.

In a large bowl, whisk flour, sugar and salt together to combine. Add softened yeast/water mixture, butter, milk, egg and Parmesan cheese. Beat vigorously for 2 minutes.

Turn batter into a well-seasoned 10-inch skillet or round pan. Dot top of dough with cream cheese. Cover with tightly woven towel and let rise for 1 hour.

Preheat oven to 375°F. Bake bread for 20 minutes, or until internal temperature of bread reaches 190°F on an instant-read thermometer. Remove bread from oven, cut into wedges.

*As every entrant will be using this same recipe, judges will be very specific! Be sure to use every ingredient as listed in the recipe and follow all directions carefully - try to bake the best bread you can!*

**SECTION 2 - YEAST BREADS**

**Judging Guidelines for Yeast Breads!**

**Appearance** - Looks tender

**Crumb** - Color characteristic of ingredients

**Texture** - Fine even grain

**Flavor** - Characteristic of ingredients

**Awards**

**Rosette to "Best of Show"**

No.	Class	1st	2nd	3rd	4th
		\$10	\$8	\$7	Ribbon
1025	French bread				
1026	Herb bread				
1027	Raisin bread				
1028	White bread				
1029	Whole Wheat bread				
1030	Any other, not listed above				

**-- BREAKFAST & DINNER ROLLS --**

No less than six (6) rolls or 8" coffee cake

**Awards**

**Rosette to "Best of Show"**

No.	Class	1st	2nd	3rd	4th
		\$10	\$8	\$7	Ribbon
1041	Cinnamon Rolls				
1042	Coffee Cake				
1043	Pecan Rolls				
1044	Any other not listed above				

**CLASS 1078 Recipe**

\*\*\*\*"GREAT DEPRESSION CAKE"\*\*\*\*

This recipe is known for its EASE OF CREATION and the LOW COST of its ingredients!

**Wet ingredients:**

- 1 apple, peeled and grated
- 2 C. raisins,
- 2 C. brewed coffee,
- 2 C. sugar
- 1/2 C. shortening

**Dry ingredients:**

- 2 C. flour
- 1 tsp. baking soda
- 2 tsp. baking powder
- 1 tsp. each of nutmeg, all spice, cloves and cinnamon
- 1 C. pecans or walnuts

Simmer the wet ingredients for 10 minutes. Combine the dry ingredients. Remove the pot from stove and let cool for 10 minutes. Place dry ingredients in a bowl, pour in cooked mixture. Mix ingredients together until it forms into a cake batter. Pour into a well-greased 9 x 13 pan. Bake for 25 minutes at 350 degrees. To check if cake is done, place a toothpick in center.

**SECTION 3 - CAKE**

**GENERAL RULES FOR ALL CAKE CATEGORIES!**

1. Deliver your cake in a sturdy bakery box which helps keep your cake in good condition until judging OR Deliver cake on an aluminum foil-covered flat STIFF cardboard, one inch wider than the cake.
2. Exhibitors who prefer to use tin, glass or other personal ware may do so at their own risk. Print your name and address on adhesive tape on the bottom of the dish if you wish the return of your plate. Every possible care will be taken to save dishes which may be picked up during the fair or on exhibit release days. All baked goods and candies become the property of the Michigan State Fair after judging and at the end of the fair they will be disposed of as the management deems necessary.
3. If using cardboard, write your name on the bottom of the cardboard. When you enter, an entry tag is attached to the cake.
4. Chiffon and angel food cakes should be baked in a center tube pan.
5. All other cakes can be baked in round, square, oblong or bundt pans.
6. Submit no less than 1/2 of a double layer (8" or 9" in.) round cake.
7. No creamed exhibits will be accepted or recipes that contain raw or uncooked eggs. Eggs must reach 160 degrees to be considered cooked.

**-- LAYER CAKE FROSTED --**

**Awards**

**Rosette to "Best of Show"**

No.	Class	1st	2nd	3rd	4th
		\$10	\$8	\$7	Ribbon
1050	Carrot				
1051	Chocolate				
1052	Coconut				
1053	German Chocolate				
1054	Spice				
1055	Any other not listed above				

**-- LOAF, SHEET OR POUND CAKE --**

**Awards**

**Rosette to "Best of Show"**

No.	Class	1st	2nd	3rd	4th
		\$10	\$8	\$7	Ribbon
1070	Angel Food				
1071	Applesauce				
1072	Chiffon				
1073	Carrot				
1074	Chocolate				
1075	Nut				
1076	Poppyseed				
1077	Spice				
1078	Depression Cake* (see recipe)				
1079	Any other not listed above				

**SECTION 4 - COOKIES**

(Please submit at least six (6) large cookies and/or eight (8) small cookies with each entry.)

Cookies must be submitted on a sturdy disposable plate, in a plastic bag. Tape your name and name of cookie on bottom of plate.

**JUDGING GUIDELINES:**

Appearance	Crust - color uniform characteristic of type Shape - regular, even, uniform Attractive
Texture	Thin cookies (rolled, icebox, pressed) - crisp/tender Drop and sheet or bar cookies - soft/tender, even grain
Tenderness	Tender, but holds together well
Flavor	Free from excessive flavoring spices, or other flavor Well blended Characteristic flavor

**Awards**

Rosette to "Best of Show"			
1st	2nd	3rd	4th
\$10	\$8	\$7	Ribbon

No.	Class
1100	Bar Cookie, other than Brownie
1101	Brownie, any kind
1102	Chocolate Chip Cookie
1103	Decorated Cookie (after baking)
1104	Drop Cookie (other than chocolate chip)
1105	Filled Cookie (sandwich type)
1106	Hand molded/shaped cookie (not pressed)
1107	Peanut Butter Cookie, any type
1108	Pressed Cookie (shaped with mold or tool)
1109	Refrigerator cookie, sliced
1110	Rolled Cookie, cut with cutter, decoration baked on
1111	Scotch Shortbread
1112	Pastry tarts
1113	Any other not listed above

**HEALTH CONSCIOUS COOKIES**

Use your favorite substitute sweetener for your favorite recipe. Include the recipe with the sweetener logo attached.

**SUGARFREE COOKIE --**

		Awards			
		Rosette to "Best of Show"			
		1st	2nd	3rd	4th
		\$10	\$8	\$7	Ribbon
No.	Class				
1120	Cookies (6 large or 8 small on a plate)				
1121	Cake				
1122	Any other baked dessert using substitute sweetener not listed above				

**HONEY COOKIES --**

Each recipe should contain 51% honey as sweetener which includes any glazing or icings.

		Awards			
		Rosette to "Best of Show"			
		1st	2nd	3rd	4th
		\$10	\$8	\$7	Ribbon
No.	Class				
1126	Honey Cookies				
1127	Any other baked dessert using honey as sweetener				

**SECTION 5- COOKIE ART AND COOKIE HOUSE**

**RULES FOR KITS:**

**Kits** are allowed for this Section but if you are working with a kit, you must use it as a base only and then must improve upon the original design, making it your own. You must go by the existing rules to complete your design. Enclose a picture of the original and then a picture of the completed Art.

**Entries** must consist of at least six (6) pieces of baked cookie dough, shaped, assembled, and decorated as a form of art. (One large cookie decorated artistically is not an acceptable entry.) Cookie parts and decorations must be edible. **Cookie portions must be made by the exhibitor.**

**Deliver entry in completed form on free standing supporting base, size limitation is 18" in any direction.**

**JUDGING CRITERIA:** Originality, overall appearance, choice and use of materials, and difficulty of design.

**GINGERBREAD HOUSE RECIPE** - Exhibitors may use a recipe of their own. The following is a suggested recipe for making Gingerbread House dough *if you do not have a recipe of your own.*

1 cup butter, melted	1 teaspoon salt
1 cup sugar	1 teaspoon nutmeg
1 1/3 cups molasses	1 tablespoon ginger
1 teaspoon baking soda	5 cups flour

Add the sugar and molasses to the butter. Mix soda, salt, nutmeg, ginger, and 4 cups of the flour and add to the other mix. Knead in the last cup of flour. Roll out to 1/4 - inch thick and cut into shapes. Bake at 350 degrees for 12-15 minutes.

For a finished house that would fit on a cookie sheet, make 1 1/2 recipes. It is easiest to roll the dough right on the baking sheet so pieces don't get distorted. Cut out any windows or holes for ornaments before baking. The best glue is a simple frosting of water and powdered sugar, made thick. Stored in a dry place, these houses can keep for years. Be creative and come up with an original design.

**Awards**

Rosette to "Best of Show"			
1st	2nd	3rd	4th
\$25	\$15	\$10	Ribbon

No.	Class
1130	Cookie House (not gingerbread)
1131	Gingerbread House

**Awards**

Rosette to "Best of Show"			
1st	2nd	3rd	4th
\$15	\$12	\$10	Ribbon

No.	Class
1135	Cookie Art, other than house (must consist of at least 6 pieces of cookie dough)
1136	Any other edible house (than listed above)
1137	Cookie Bouquet
1138	Any other not listed above

**SECTION 6 - CANDY / DECORATED CONFECTION**

**Rules:** Not less than one-half pound of each or at least eight (8) small pieces and/or six (6) large pieces must be entered.  
 Three (3) pieces are needed for display.  
 If candies are entered as an attractive display, you must add three (3) additional pieces for judging.

**JUDGING GUIDELINES FOR CONFECTIONARY ART**

<i>Overall Appearance</i>	40%	Attractive, artistically executed design-good proportion, balance, scale; pleasing color selection and use.
<i>Techniques</i>	35%	Degree of difficulty; appropriate to the design; skillful and consistent execution.
<i>Originality</i>	25%	Creativity and uniqueness

**Rosette to "Best of Show" Awards**

No.	Class	1st	2nd	3rd	4th
		\$20	\$15	\$12	Ribbon
1150	Beaten (e.g. divinity, fondant)				
1151	Brittle (e.g. peanut, English Toffee)				
1152	Chocolate Fudge				
1153	Dipped				
1154	Molded				
1155	Nut Clusters				
1156	Pecan Roll				
1157	Pralines				
1158	White Fudge				
1159	Sugared Nuts				
1160	Any other not listed above				

**SECTION 7  
CAKE DECORATING**

**Rules:**

- Dummy or form cakes only.**
- The entry entered must be the sole work of the entrant.
- No entry should exceed 18" in any direction, but any height is acceptable if in proportion to the width limit (with the exception of wedding cakes).
- Base & support are the responsibility of the exhibitor. Light weight base is preferable to thick plywood.
- All cakes should have an attractive foil-covered base or a doily to compliment the cake. This should be around two inches larger than the base of the decorations, but no larger.
- Artificial decorations may be used sparingly but only to compliment the theme of the cake.
- All decorated cake sections must be created in a family accepted cake design. No controversial or lewd cake creations will be accepted.
- You may enter up to two separate cakes in the division that you feel you are qualified for, provided each cake represents a different theme.

**JUDGING GUIDELINES:**

<i>Overall appearance</i>	40%	Smoothness and consistency of icing, design appropriate of occasion. Artistically executed balance, scale, color constancy of theme.
<i>Techniques</i>	35%	Wide Variety of skills demonstrated. Consistency of patterns, use of mold, ruffles, embroidery, etc.
<i>Originality</i>	25%	Creativity and artistic use of designs

**-- DECORATED CAKES --**

**TEACHERS AND PROFESSIONALS: (Any one of the following)**  
 (a.) Has taken professional cake decorating courses  
 (b.) Has sold cakes on a regular basis  
 (c.) Taught cake decorating  
 (d.) The use of any foreign technique.

**ADVANCED : (Any one of the following)**  
 (a.) One that has decorated for more than 2 years  
 (b.) Taken at least 3 courses in decorating  
 (c.) Taught on a small scale.  
 (d.) Able to work with special techniques (e.g.) gumpaste, sugar molding, marzipan or air brushing.

**AMATEURS: (Any of the following)**  
 (a.) Those with less than two (2) years of experience  
 (b.) Self-taught  
 (c.) Has taken less than two (2) courses of cake decorating.

Previous Fair Best of Show Winners are to enter in the next highest class.

**Rosette to "Best of Show"**

No.	Class	1st	2nd	3rd	4th
		\$40	\$30	\$20	Ribbon
1170	Professional - Decorated Cake				

- Cake must be tiered
- The use of a foreign method for cake decorating will add an additional 10 bonus points to total score. Foreign methods include, but are not limited to: Lambeth, Australian, South African, Nirvana, Mexican, Phillipine, Tocantins, United Kingdom, Bas Relief, etc.

**Rosette to "Best of Show"**

No.	Class	1st	2nd	3rd	4th
		\$30	\$20	\$15	Ribbon
1180	Advanced - Decorated Cake				

- Cake must be at least two (2) layers or tiered.

**Rosette to "Best of Show"**

No.	Class	1st	2nd	3rd	4th
		\$15	\$12	\$10	Ribbon
1190	Amateur - Decorated Cake				

**WILTON ENTERPRISES  
Offer in Cake Decorating Section:**

- "Best of Show" awards are offered for winning cakes using some sort of bag and tip or rolled fondant cake decorating.
- "Best of Show" winners will receive the "Tiered Cakes Book"
- 1st prize winner in all cake decorating categories will receive the current **Wilton Yearbook of Cake Decorating.**