

## 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" paper plate and covered with a fitted Ziploc bag, or the entry will not be accepted!*

### General Scorecard for Baked Goods:

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

A Champion Achievement Award  
will be given in Division K: Baked Goods  
to a top Youth Exhibitor from Classes 100 and  
200 by the Alton Block Family  
in memory of Donna Wirt.

A Champion Achievement Award  
will be given in Division K: Baked Goods  
to a top Adult Exhibitor from Classes 300 and  
400 by the Alton Block Family  
In memory of Donna Wirt.

### Class 1    **Bread and Rolls**

- 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 5 Cookie**

Present three (3) of each item.

A Special Award will be given in  
Class 5: Cookies to the top 3  
placings in memory of  
**Marjorie Peterson**

- 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



### **Class 6 Farm Bureau Sweepstakes Lot FB**

- Entry must consist of 4 different kinds of cookies and an entry of ***Molasses Crinkles*** for a total of 5 entries. Please use any lot from Class 5 or Class 19 Lot 192 or Class 20 Lot 200 or Class 21 Lot 208.
- Complete the recipe that follows.
- Please exhibit 3 cookies.
- 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.

#### **Molasses Crinkles**

*Mix together thoroughly the following:*

$\frac{3}{4}$ cup soft shortening	1 egg
1 cup brown sugar	$\frac{1}{4}$ cup molasses

*Sift the following together:*

2 $\frac{1}{4}$ cup flour	2 tsp baking soda
$\frac{1}{4}$ tsp salt	1 tsp cinnamon
$\frac{1}{2}$ tsp cloves	1 tsp ginger

Mix the sifted ingredients into the shortening mixture.

Chill dough.

Roll dough into balls the size of large walnuts

Dip tops of balls of dough into sugar.

Placed sugared side up 3" apart on a greased baking sheet.

Sprinkle each cookie with 2 or 3 drops of water to produce a crackled surface.

Bake at 375 degrees for 10-12 minutes, the cookie should be just set but not hard.

**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

- 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
- 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.

**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

- 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 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

**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

**PREMIUMS for Division K: Lots 1-212**

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



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

**Orange Cranberry Muffins**

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

**Prizes:**

*Adult*

1<sup>st</sup> place: \$75.00 gift card  
2<sup>nd</sup> place: \$50.00 gift card  
3<sup>rd</sup> place: \$25.00 gift card

*Youth*

1<sup>st</sup> place: \$40.00 gift card  
2<sup>nd</sup> place: \$25.00 gift card  
3<sup>rd</sup> place: King Arthur Tote Bag

**WWW.KINGARTHURBAKING.COM**

**Entry Requirements:**

1. Bake your exhibit using King Arthur Flour.
2. Limit one entry per person.
3. Present 3 muffins on a 6" plate
4. Use no mixes for the batters.
5. This competition is for home bakers.
6. With your pre-baked entry, provide the typed recipe with specific ingredients and amounts followed by clear directions of 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 BUNDT CAKE CONTEST**

**Entry Requirements:**

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