Class F - Baking

Superintendents Gina Munch, Kelly McGowan

WHO MAY ENTER: Adult exhibitors age 12 and over.

ENTRY BLANKS: See general rules.

ENTRY TAGS: Must be securely fastened to exhibit. See department rules. **NON-LIVESTOCK EXHIBITORS**: See general rules for exhibit delivery and

removal.

DELIVERY OF EXHIBITS: To south section of Main Exhibit Building, **Thursday**

from 6 to 9 pm. No exhibits will be accepted on Friday.

ENTRY FEES: Exhibitors must include entry fee (see general rules) which entitles them to enter exhibits in other areas of the Fair and provides for admission to the Fair on all three days.

DEPARTMENT RULES

- 1. Exhibits must remain until 5:30 pm Sunday.
- 2. Entries not removed by 6:30 pm Sunday will become the property of the Fair.
- 3. Entries must be on a disposable plate inside a Ziploc-type bag. Entry tag must be tied to the disposable plate. Exceptions:
 - Pies may be submitted in a pie dish/tin that is put in a Ziploc-type bag with entry tag fastened to the pie dish.
 - Frosted cakes do not need to be covered or in a bag.
- 4. Any entry found to be made using a mix of any kind will be disqualified.

CLASSES

Prizes for Class number 1: 1st - \$10.00 2nd - \$8.00 3rd - \$4.00

1. State Baking Contest

See pages 69-71 for rules, recipe, and prizes.

Prizes for Class numbers 2-19: 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

BREAD – Yeast

- 2. White
- 3. Rye
- 4. Oatmeal
- Raisin

BREAD – Quick Loaf

- 9. Zucchini
- 10. Cranberry
- 11. Banana
- 12. Soda Bread
- 13. Other Quick Bread Must name variety on entry tag
- 14. Quick Coffee Cake

- 6. Whole Wheat
- Other Yeast Bread Must name variety on entry tag
- 8. Rolls, Yeast 6 per plate
- 15. Baking Powder Biscuits 6 per plate
- 16. Corn Meal Muffins 6 per plate
- 17. Blueberry Muffins 6 per plate
- Other Muffins 6 per plate –
 Must name variety on entry tag
- 19. Scones 6 per plate

Class F — Baking, continued

Prizes for Class numbers 20-37: 1st - \$7.00 2nd - \$6.00 3rd - \$5.00

PIE

- 20. Apple
- 21. Pecan
- 22. Pumpkin
- 23. Peach

- 24. Blueberry
- 25. Other Pie Must name variety on

entry tag

CAKE

- 26. Zucchini
- 27. Carrot
- 28. Coconut Layer
- 29. Angel Food
- 30. Cheesecake
- 31. Chocolate Layer w/ Chocolate Frosting
- 32. Applesauce
- 33. Devil's Food
- 34. Pineapple Upside Down

- 35. Pound
- 36. Other Cake Must name variety on entry tag
- 37. Cupcakes 6 on plate
- Decorated Cake Judged for decoration; cake only, no fresh flowers or plants

1st - \$15.00 2nd - \$10.00 3rd - \$5.00

Prizes for Class numbers 39-56: 1st - \$5.00 2nd - \$4.00 3rd - \$3.00

COOKIES – 6 per plate

- 39. Plain Sugar Cookies
- 40. Oatmeal Cookies41. Filled Cookies
- 42. Ginger Cookies
- 42. Molecus Cookies
- 43. Molasses Cookies 44. Toll House Cookies
- 45. Brownies
- 46. Peanut Butter Cookies
- 47. Macaroon Cookies

- 48. Raisin Cookies
- 49. Coconut Cookies
- 50. Snickerdoodle Cookies
- 51. Shortbread Cookies
- 52. Decorated Cookies
- 53. Other Cookie Not Listed Must name variety on entry tag
- 54. Other Bar Cookie Not Listed Must name variety on entry tag

OTHER

- 55. Pastry 6 per plate Must name variety on entry tag
- 56. Biscotti 6 per plate

For Men Only

57. Sugar Cookies – 6 per plate 1st - \$7.00 2nd - \$6.00 3rd - \$5.00

Lillian Merrill Baking Contest

58. Pumpkin Seed Cranberry Biscotti See page 68 for rules, recipe, and prizes.

King Arthur Flour Baking Contest

59. Back-of-the-Bag Oatmeal Bread See page 73-74 for rules, recipe, and prizes.

For Bethlehem Residents Only

60. Banana Bread - 6 per plate 1st - \$7.00 2nd - \$6.00 3rd - \$5.00

Lillian Merrill Baking Contest

PRIZES

1st - \$100 2nd - \$75 3rd - \$50

Pumpkin Seed Cranberry Biscotti

Ingredients

- 2 large eggs, room temperature
- 1/4 cup canola oil
- 3/4 cup sugar
- 1-1/2 teaspoons vanilla extract
- 1/2 teaspoon almond extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup salted pumpkin seeds or pepitas, toasted
- 1/2 cup dried cranberries

Directions

- Preheat oven to 350°. In a large bowl, beat the first 5 ingredients until well blended. In another bowl, whisk together flour, baking powder, and salt. Add to egg mixture; mix just until moistened (dough will be sticky). Stir in pumpkin seeds and cranberries.
- 2. Divide dough in half. On a baking sheet coated with cooking spray, shape each portion into a 12x2-in. rectangle using lightly floured hands. Bake until golden brown, 25-30 minutes.
- 3. Carefully remove rectangles to wire racks; cool 10 minutes. Transfer to a cutting board. Using a serrated knife, cut diagonally into 3/4-in. slices. Return to baking sheets, cut side down.
- 4. Bake until firm, about 5 minutes. Turn; bake until lightly browned, 5-10 minutes. Remove from pans to wire racks to cool. Store in an airtight container.
- 5. Submit 6 biscotti on a disposable plate inside a Ziploc-style bag with tags attached to plate.

Contest and Prizes contributed in memory of Lillian Merrill by Bethlehem Grange #121.