

HOME ECONOMICS

Baked Goods

SUPERINTENDENT: Marie Charles 883-2811

DIVISION: Adult & Youth (17 & UNDER)

SPECIAL RULES: All entries must be delivered to the Latah County Fair Grounds 3:00pm - 9:00pm Wednesday.

All entries in Baked Food and Confection Classes must be home prepared by the exhibitor. Entries must be from scratch and must not contain package mixes.

All exhibits must be displayed on appropriate size paper plate or zip lock bag and covered. No glass containers.

Return Address Labels Recommended for Entry Tags.

Entry tags with a claim stub will be furnished upon entry & the claim stub must be presented to claim exhibit at close of fair.

Exhibits will be released after 5:00pm, Sunday.

Recipe card must accompany entry.

CLASS 108/ QUICK BREADS (1 loaf)

SECTION:

- | | | |
|------------------|------------------|---------------|
| 01. Biscuits (4) | 04. Fresh Fruits | 07. Vegetable |
| 02. Coffee Cake | 05. Nut Bread | 08. Other |
| 03. Dried Fruits | 06. Muffins (4) | |

CLASS 109/ YEAST BREADS (1 LOAF)

SECTION:

- | | |
|------------------------|---------------------------|
| 01. White | 05. Cinnamon Rolls (4) |
| 02. Whole Wheat (100%) | 06. Other Breads |
| 03. Whole Wheat (Part) | 07. Other Rolls (4) |
| 04. Rolls, White | 08. Other Sweet Rolls (4) |

SCORE CARD FOR JUDGING BREADS

General Appearance –

Shape, Smoothness, Crust Color..... 10 Points

Lightness..... 10 Points

Crust – Thickness, Quality, Crispness, Tenderness..... 10 Points

Texture – No Streaks or Close Grain, Size &

Uniformity of Cell Walls, Elasticity..... 25 Points

Flavor – Taste & Color – Sweet, Nutty, Blended..... 30 Points

Crumb Color & Texture 15 Points

CLASS 110/ COOKIES (4 OF EACH KIND)

SECTION:

- | | |
|------------------|---------------------------|
| 01. Bar | 05. Rolled (Rolling Pin) |
| 02. Drop | 06. Shaped (ie "Spritz) |
| 03. Filled | 07. No Bake Cookie or Bar |
| 04. Refrigerator | 08. Decorated |

CLASS 111/ CAKES (WHOLE)

SECTION:

- | | |
|-----------------------|------------------------|
| 01. Sponge or Chiffon | 05. Fruit or Vegetable |
| 02. Angel | 06. Cup Cakes (4 each) |
| 03. White Frosted | 07. Other Frosted |
| 04. Chocolate Frosted | 08. Other Unfrosted |

SCORE CARD FOR JUDGING CAKES

Appearance – Color, Shape..... 30 Points

Texture – Characteristic or Type..... 35 Points

Flavor..... 35 Points

CLASS 112/ PIES

Use disposable pie plates if possible. Any entries requiring refrigeration will not be accepted.

SECTION:

- | | | |
|-----------|------------|-----------|
| 01. Apple | 03. Cherry | 05. Nut |
| 02. Berry | 04. Mince | 06. Other |

SCORE CARD FOR JUDGING PIES

Appearance – Color, Shape..... 20 Points

Crust – Texture, Flavor 40 Points

Filling – Flavor, Consistency 40 Points

CLASS 113/ HOME MADE CANDY (4 pieces each)

SECTION:

- | | |
|----------------------------------|-----------------|
| 01. Caramel | 05. Mints |
| 02. Chocolate - Dipped or Molded | 06. Nut Brittle |
| 03. Divinity | 07. Crunches |
| 04. Fudge | 08. Other |

SCORE CARD FOR JUDGING HOME MADE CANDY

Appearance – Color, Size & Shape of Pieces 15 Points

Texture – Velvety, Creaming & Smooth 30 Points

Consistency – Firm, Should Hold Shape 25 Points

Flavor – Blending High Quality; Pleasing 30 Points

CLASS 114/ DECORATED CAKES

Judged for decoration only; forms may be used.

SCORE CARD FOR JUDGING DECORATED CAKES

Workmanship..... 50 Points

Application of icing, border, difficulty of technique, precision & use of equipment.

Appearance..... 30 Points

General appearance & neatness, uniformity of technique, use & choice of color.

Originality..... 20 Points

Original idea or adaptation, creation of style.



IDAHO WHEAT COMMISSION will sponsor cash awards for Best Entries made with 50% or more whole wheat. Recipe must accompany entry.


SACO CONTEST
1st, 2nd, 3rd

COWGIRL CHOCOLATES
Will award a gift basket for the Best Exhibit
Youth and Adult Homemade Candy

To the Best of Class Winners of the adult & youth division in the Decorated Cakes (class 114), WILTON will award one of the following:

- "Gifts from the Kitchen" (the newest Wilton publication)
- "Cupcake Fun" Book or
- "Cake Decorating" DVD

Wilton will award one current Wilton Yearbook of Cake Decorating for each 1st Place Prize Winner in all cake decorating categories.



HOME ECONOMICS

Baked Goods continued

ROSAUERS will award a gift certificate to the Best of Show in Baked Goods.



KING ARTHUR FLOUR
Special Awards and Special Contest

ROSAUERS will award certificates for the best exhibit in Cookies (class 110), Cakes (class 111) and Homemade Candy (class 113).



RED STAR
Will award Special Gift Items for Yeast Entries

ROSAUERS will award a merchandise gift certificate to the Best Yeast Bread Exhibit in youth & adult division (class 109).



FLEISCHMANN'S YEAST
Samples of Yeast to each entry



SACO SWEET TREAT BASKET



Sponsored by SACO Foods

Create a SWEET TREAT BASKET made with SACO FOOD PRODUCTS. Entries must be a creative combination of 1/2 homemade items and 1/2 dipped or decorated items each using SACO Products. UPC from SACO PRODUCTS and recipes for each item, clearly printed on 8.5 x 11 paper must accompany each entry. Three samples of each homemade item must accompany entry on separate, covered, paper platter for tasting.

Judging Based Upon:

1. Appearance/Presentation
2. Taste
3. Originality
4. Use of SACO Products



First Place: \$50.00
Second Place: \$25.00
Third Place: \$10.00





King Arthur Flour Baking Contest

LATAH COUNTY FAIR

COUNTY FAIR PRIZES

ADULT: First Place \$5.00, Second Place \$4.00, Third Place \$3.00

JUNIOR: First Place \$5.00, Second Place \$4.00, Third Place \$3.00

RULES:

- Exhibitor must bring the opened & empty bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
- Entry must follow the designated recipe. Linzer Cookie Bars must be used exactly as it appears in the premium book.
 - For the Adult entry the recipe for Classic Cinnamon-Nut Coffee Ring must be used exactly as it appears in the premium book.
 - For the Junior entry the recipe for Linzer Cookie Bars must be used exactly as it appears in the premium book.
- An entry tag must accompany the entry. (Tags are available at the Fair Office)
- All entries must be submitted on a disposable container for judging. (Cookies - 4 each)
- Judging will be based on the following criteria:

a. Flavor	50 points
b. Overall Appearance	25 points
c. Texture	25 points
	TOTAL 100 points
- Failure to follow the rules may result in disqualification.

BAKING CONTEST PRIZES FROM KING ARTHUR FLOUR

Adult Category

1st place: \$75 gift certificate to the Baker's Catalogue

2nd place: \$50 gift certificate to the Baker's Catalogue

3rd place: King Arthur Flour Baker's Companion Cookbook

Junior Category

1st place: \$50 gift certificate to the Baker's Catalogue

2nd place: King Arthur Flour Cookie Companion Cookbook

3rd place: A King Arthur Flour Apron

All winners will also receive a gorgeous ribbon

ADULT KING ARTHUR CONTEST Classic Cinnamon-Nut Coffee Ring

This cinnamon streusel coffee cake is a tender, crumbly butter cake shot through with whorls and chunks of cinnamon-sugar.

Cake

- 5 tablespoons (2 1/2 ounces) butter, or 5 tablespoons (2 ounces) butter-flavored shortening
- 1/3 cup (2 3/8 ounces) vegetable oil
- 1 cup (7 ounces) sugar
- 3 large eggs
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 2 teaspoons vanilla extract
- 2 1/4 cups (9 1/2 ounces) unbleached all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 cup (8 ounces) sour cream (light or regular, or substitute yogurt)

Filling

- 1/2 cup (2 ounces) chopped walnuts or pecans
- 1/2 cup (3 ounces) chocolate chips (optional)
- 1/2 cup (3 1/2 ounces) sugar
- 1/2 cup (2 1/4 ounces) unbleached all-purpose flour
- 1 teaspoon cinnamon
- 3 tablespoons (1 1/2 ounces) butter, melted
- Preheat the oven to 350°F.

For the cake:

In a medium-sized mixing bowl, beat together the butter, oil, and sugar until fluffy. Add the eggs one at a time, beating well after each addition. Add the salt and flavorings and beat until evenly incorporated.

In a separate bowl, whisk together the flour, baking powder, and baking soda. Add the flour mixture to the butter-egg mixture alternately with the sour cream, mixing on slow speed just until blended.

For the filling:

In a small mixing bowl, combine the nuts, chocolate chips, sugar, flour, cinnamon, and butter. Spoon half of the cake batter into a lightly greased 9- or 10-inch tube or bundt-style pan. Smooth the batter to level it and sprinkle on two thirds of the filling. Top with the remaining batter and sprinkle with the remaining filling. Bake the cake for 45 to 55 minutes, until a cake tester inserted in the center comes out clean. The smaller (9-inch) pan will take the longer time to bake. Remove the cake from the oven and let it cool in the pan for 15 minutes. Turn out onto a wire rack. Cool it completely, then sprinkle with confectioners' sugar before serving, if desired.

YOUTH KING ARTHUR CONTEST Linzer Cookie Bars

The age-old combination of raspberry, nuts, and cinnamon is a delicious one. Yield: 24 bars | Baking temperature: 350°F | Baking time: 15 minutes for the crust, 22 to 24 minutes for the bars

Crust and topping

- 3/4 cup (1 1/2 sticks, 6 ounces) unsalted butter
- 1 cup (4 ounces) confectioners' sugar
- 1/4 cup (1 3/4 ounces) granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/4 teaspoon hazelnut or almond extract, or 1 to 2 drops bitter almond oil or strong hazelnut flavoring
- 1 large egg
- 1 1/2 cups (5 ounces) finely ground hazelnuts or almonds (or nut flower)
- 2 cups (8 1/2 ounces) unbleached all-purpose flour

Filling - or jam of your choice

- 1 1/4 cups (14 1/2 ounces) raspberry jam
- 1 tablespoon grated lemon rind (zest), or 1/4 teaspoon lemon oil, optional Confectioners' sugar
- Preheat the oven to 350°F. Lightly grease a 9 x 13-inch or 12 x 11-inch, or similar sized pan.

To make the crust and topping:

In a medium-sized bowl, cream the butter with the sugars, salt, vanilla, baking powder, cinnamon, and hazelnut extract. Add the egg and mix well, scraping the bottom and sides of the bowl. Add the ground nuts and flour, mixing just until blended. Set aside 1 cup of the dough for the topping. Spread the remaining dough in the prepared pan. Bake the bars for 15 minutes, or until the edges are golden and the middle is set.

To make the filling:

While the crust is baking, heat the jam gently and combine it with the lemon zest. Remove the crust from the oven and spread it evenly with the jam. Sprinkle with the reserved dough, using your fingers to break it into crumbs. Return the bars to the oven and bake for 22 to 24 minutes, until the jam is bubbling around the edges and the topping looks set. The bars won't brown, except at the edges. Remove from the oven and cool on a rack. Sprinkle with confectioners' sugar before cutting into bars.