

Department OA CULINARY PRODUCTS BAKED GOODS

Beth Schultz, Superintendent(815) 646-4734 Princeton, IL

Premiums Offered...\$612.00 Entry fee.....\$.50 per lot

Entry blank and fee payment must be at fair office by MONDAY AUGUST 4 BY 7:00 PM

Exhibits must be in place by **9:30 am** daily.- New Time

Schedule for shows are as follows

Thursday, August 21	all bread & rolls
Friday, August 22	All candy & cookies
Saturday, August 23	all cakes & pies

1. To avoid confusion, bring your baked goods on cardboard or paper plates. Enclosed in a zip lock plastic bag or clear plastic wrap.
2. No cake mixes allowed, except where stated.
3. All items will become the property of the Bureau County Fair Board.
4. See rules and regulations of the Bureau County Agricultural Board and Fine Arts.
5. Baked good entries are in cake walk each night.

CLASS 1 CAKES

Note Change: Judging is Saturday at 9:30 am

<u>1st \$5.00</u>	<u>2nd \$4.00</u>	<u>3rd \$3.00</u>		
OA-1-1601	Angel food, (no icing)		OA-1-1607	German chocolate, (iced)
OA-1-1602	Carrot		OA-1-1608	Pound, (no icing)
OA-1-1603	Chocolate, (iced)		OA-1-1609	Sunshine/sponge, (no icing)
OA-1-1604	Commercial cake mix, any (iced)		OA-1-1610	White, (iced)
OA-1-1605	Cupcakes, any (iced)		OA-1-1611	Yellow, (iced)
OA-1-1606	Diabetic, any		OA-1-1612	Any other, kind must be named

CLASS 2 DECORATED CAKES

(Commercial cake mixes can be used)

Note Change: Judging is Saturday at 9:30 am

<u>1st \$10.00</u>	<u>2nd \$8.00</u>	<u>3rd \$6.00</u>		
OA-2-1613	Birthday		OA-2-1615	Fair Themed Cake
OA-2-1614	Character		OA-2-1616	Holiday
			OA-2-1617	Novelty

Note Change: Judging is Thursday at 9:30 am

CLASS 4 PIES

Note Change: Judging is Saturday at 9:30 am

CLASS 5 CANDIES

Note Change: Judging is Friday at 9:30 am

CLASS 6 COOKIES

Note Change: Judging is Friday at 9:30 am

CHAMPIONS

OA-99-1661	Best of Show: Pie	Plaque
OA-99-1662	Best of Show: Cake	Plaque
OA-99-1661	Award of merit(s)	Ribbon

KING ARTHUR BROWNIE CONTEST

Gift Cards are provided by King Arthur Baking Co. to be used in their online store- must use King Arthur Brownie Receipte

First Place: \$75 gift card

Second Place: \$50 gift card

Third Place: \$25 gift card

KING ARTHUR BROWNIE RECIPE FOR BAKING CONTEST

INGREDIENTS

1 cup (120g) King Arthur Unbleached All-Purpose Flour
3/4 cup (64g) unsweetened cocoa, Dutch-process or natural
1 3/4 cups (347g) granulated sugar
1/2 teaspoon table salt
1/4 teaspoon baking powder
1 teaspoon espresso powder, optional; for enhanced chocolate flavor
3 large eggs
8 tablespoons (113g) unsalted butter, melted
1/4 cup (50g) vegetable oil
2 teaspoons King Arthur Pure Vanilla Extract
1 cup (170g) semisweet chocolate chips, optional

INSTRUCTIONS

1. Preheat the oven to 375°F. Lightly grease a [9" x 13" pan](#).
2. In a large bowl, place all of the ingredients in the order listed. Stir, then beat the mixture until it's smooth.
3. Spoon the batter into the prepared pan.
4. Bake the brownies for about 25 minutes, or until they're just barely beginning to pull away from the sides of the pan. A toothpick inserted into the center will come out clean or with a few moist crumbs clinging to it; you shouldn't see any wet batter.
5. Remove the brownies from the oven; let them cool completely before cutting.
6. Store any leftover brownies, well-wrapped, at room temperature for 5 to 6 days. Freeze for longer storage.