### 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

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

- To avoid confusion, bring your baked goods on cardboard or paper plates. Enclosed in a zip lock plastic bag or clear 1. 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

1 <sup>st</sup> \$5.	00 2 <sup>nd</sup> \$4.00	3 <sup>rd</sup> \$3.00	OA-1-1607	German chocolate, (iced)
OA-1-1601	Angel food, (no icing)	<u>.</u>	OA-1-1608	Pound, (no icing)
OA-1-1602	Carrot		OA-1-1609	Sunshine/sponge, (no icing)
OA-1-1603	Chocolate, (iced)		OA-1-1610	White, (iced)
OA-1-1604	Commercial cake mix,	any (iced)	OA-1-1611	Yellow, (iced)
OA-1-1605	Cupcakes, any (iced)		OA-1-1612	Any other, kind must be named
OA-1-1606	Diabetic, any			

#### **CLASS 2 DECORATED CAKES**

(Commercial cake mixes can be used)

### Note Change: Judging is Saturday at 9:30 am

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

### **CLASS 3 BREAD**

1 <sup>st</sup> \$3.00	2 <sup>nd</sup> \$2.00 3 <sup>rd</sup> \$1.00	OA-3-1628	Rolls, any other
OA-3-1618	Banana (1 loaf)	OA-3-1629	Pumpkin (1 loaf)
OA-3-1619	Bread, using machine, (1 loaf), include	OA-3-1630	Sour dough, (1 loaf)
	recipe	OA-3-1631	Swedish tea ring/ coffee cake, decorated
OA-3-1620	Yeast Bread (1 loaf)		(yeast)
OA-3-1621	Cinnamon rolls (1/2 doz.)	OA-3-1632	White (1 loaf)
OA-3-1622	Cloverleaf rolls (1/2 doz.)	OA-3-1633	Whole wheat (1 loaf)
OA-3-1623	Coffee cake, quick bread	OA-3-1634	Zucchini (1 loaf)
OA-3-1624	Diabetic, any	OA-3-1635	Any other yeast bread
OA-3-1625	Muffins, fruit (1/2 doz.)	OA-3-1636	kind must be named Ethnic Bread
OA-3-1626	Muffins, any other (1/2 doz.)	OA-3-1030	Ethnic bread
OA-3-1627	Pecan rolls (1/2 doz.)		

### **CLASS 4 PIES**

### FILLING MUST BE HOMEMADE

# Note Change: Judging is Saturday at 9:30 am

1 <sup>st</sup> \$7.	00 2 <sup>nd</sup> \$5.00	3 <sup>ra</sup> \$4.00	OA-4-1641	Pecan, (single crust)
OA-4-1636	Apple, (double crust)		OA-4-1642	Raisin, (double crust)
OA-4-1637	Apricot, (double crust)		OA-4-1643	Rhubarb (double crust)
OA-4-1638	Berry, (double crust)		OA-4-1644	Any other, than above, (double crust)
OA-4-1639	Cherry, (double crust)			kind must be named)
OA-4-1640	Peach, (double crust)			

### **CLASS 5 CANDIES**

(at least 10 pieces)

### Note Change: Judging is Friday at 9:30 am

1 <sup>st</sup> \$3.00	2 <sup>nd</sup> \$2.00 3 <sup>rd</sup> \$1.00	OA-5-1646	Any Other Candy, kind must be named
OA-5-1645	Caramel corn (zip bag or covered plate)		
OA-5-1647	Cereal Snack Mix: Savory (ziplock bag)	OA-5-1648	Cereal Snack Mix: Sweet (ziplock bag)

### **CLASS 6 COOKIES**

### Note Change: Judging is Friday at 9:30 am

1 <sup>st</sup> \$3.0	00 2 <sup>nd</sup> \$2.00	3 <sup>rd</sup> \$1.00	OA-6-1660	President's cookie plate: minimum of 4
OA-6-1649	Chocolate chip (6)			kinds of cookies, made from different
OA-6-1650	Chocolate drop (6)			kinds of batter and dough (rolled, cut,
OA-6-1651	Diabetic (6)			pressed, sliced, dropped, etc.) more than
OA-6-1652	Ginger (6)			one of each kind may be used to fill each
OA-6-1653	Ice Box (6)			plate properly. There should be a variety
OA-6-1654	Molasses (6)			of colors. May be decorated as
OA-6-1655	Oatmeal (6)			attractively as desired. Winning plate
OA-6-1656	Peanut Butter (6)			will be presented to the president of the
OA-6-1657	Sugar (6)			fair
OA-6-1658	Any other, kind must b	e named (6)		
OA-6-1659	Brownies (6)		OA-6-1659	Ethnic Cookies
1 <sup>st</sup> \$8.0	00 2 <sup>nd</sup> \$6.00	3 <sup>rd</sup> \$4.00	OA-6-1660	King Arthur Brownies Contest- See next
<u> </u>		<u> </u>	<mark>page</mark>	

### **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 Receipe

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 <u>9" x 13" pan</u>.
- 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.