

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 17 BY 7:00 PM

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

Schedule for shows are as follows

Thursday, August 27	all bread & rolls
Friday, August 28	All candy & cookies
Saturday, August 29	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

CLASS 3 BREAD

Note Change: Judging is Thursday at 9:30 am

1st \$3.00	2nd \$2.00	3rd \$1.00		
OA-3-1618	Banana (1 loaf)		OA-3-1628	Rolls, any other
OA-3-1619	Bread, using machine, (1 loaf), include recipe		OA-3-1629	Pumpkin (1 loaf)
			OA-3-1630	Sour dough, (1 loaf)
OA-3-1620	Yeast Bread (1 loaf)		OA-3-1631	Swedish tea ring/ coffee cake, decorated (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 kind must be named
OA-3-1625	Muffins, fruit (1/2 doz.)		OA-3-1636	Ethnic Bread
OA-3-1626	Muffins, any other (1/2 doz.)			
OA-3-1627	Pecan rolls (1/2 doz.)			

CLASS 4 PIES

FILLING MUST BE HOMEMADE

Note Change: Judging is Saturday at 9:30 am

<u>1st \$7.00</u>	<u>2nd \$5.00</u>	<u>3rd \$4.00</u>		
OA-4-1636	Apple, (double crust)		OA-4-1641	Pecan, (single crust)
OA-4-1637	Apricot, (double crust)		OA-4-1642	Raisin, (double crust)
OA-4-1638	Berry, (double crust)		OA-4-1643	Rhubarb (double crust)
OA-4-1639	Cherry, (double crust)		OA-4-1644	Any other, than above, (double crust)
OA-4-1640	Peach, (double crust)			kind must be named)

CLASS 5 CANDIES

(at least 10 pieces)

Note Change: Judging is Friday at 9:30 am

<u>1st \$3.00</u>	<u>2nd \$2.00</u>	<u>3rd \$1.00</u>		
OA-5-1645	Caramel corn (zip bag or covered plate)		OA-5-1646	Any Other Candy, kind must be named
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

1st \$3.00	2nd \$2.00	3rd \$1.00	
OA-6-1649	Chocolate chip (6)		
OA-6-1650	Chocolate drop (6)		
OA-6-1651	Diabetic (6)		
OA-6-1652	Ginger (6)		
OA-6-1653	Ice Box (6)		
OA-6-1654	Molasses (6)		
OA-6-1655	Oatmeal (6)		
OA-6-1656	Peanut Butter (6)		
OA-6-1657	Sugar (6)		
OA-6-1658	Any other, kind must be named (6)		
OA-6-1659	Brownies (6)		
1st \$8.00	2nd \$6.00	3rd \$4.00	
			OA-6-1660 President's cookie plate: minimum of 4 kinds of cookies, made from different kinds of batter and dough (rolled, cut, pressed, sliced, dropped, etc.) more than one of each kind may be used to fill each plate properly. There should be a variety of colors. May be decorated as attractively as desired. Winning plate will be presented to the president of the fair
			OA-6-1661 Ethnic Cookies
			OA-6-1662 King Arthur Chocolate Chip Cookies
			Contest- See next page

CHAMPIONS

OA-99-1663	Best of Show: Pie	Plaque
OA-99-1664	Best of Show: Cake	Plaque
OA-99-1665	Award of merit(s)	Ribbon

KING ARTHUR CLASSIC CHOCOLATE CHIP

COOKIE CONTEST

Gift Cards are provided by King Arthur Baking Co. to be used in their online store- must use King Arthur Classic Chocolate Chip Cookie Recipe

First Place: \$75 gift card

Second Place: \$50 gift card

Third Place: \$25 gift card

Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry

KING ARTHUR CLASSIC CHOCOLATE CHIP

COOKIE RECIPE FOR BAKING CONTEST

These homemade chocolate chip cookies are packed with chips and loaded with buttery flavor. They walk the line nicely between crunchy and chewy: the edges are crisp, while the center is "bendy."

Give them a try: They might just be the best chocolate chip cookies you've ever had.

PREP - 12 mins BAKE - 12 mins
TOTAL - 36 mins YIELD - 36 cookies

Ingredients

- 2/3 cup light brown sugar, packed
- 2/3 cup granulated sugar
- 8 tablespoons unsalted butter
- 1/2 cup vegetable shortening
- 3/4 teaspoon table salt, (use 1/2 teaspoon salt if you use salted butter)
- 2 teaspoons Pure Vanilla Extract
- 1/4 teaspoon almond extract, optional
- 1 teaspoon cider vinegar or white vinegar
- 1 teaspoon baking soda
- 1 large egg
- 2 cups King Arthur Unbleached All-Purpose Flour
- 2 cups semisweet chocolate chips*



*For cookies with extra chocolate in every bite, use up to 16 ounces (2 2/3 cups) chocolate chips.

Instructions

1. Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.
 2. In a large bowl, combine the sugars, butter, shortening, salt, vanilla and almond extracts, vinegar, and baking soda, beating until smooth and creamy.
 3. Beat in the egg, again beating until smooth. Scrape the bottom and sides of the bowl with a spatula to make sure everything is thoroughly combined.
 4. Mix in the flour, then the chips.
 5. Use a spoon (or a tablespoon cookie scoop) to scoop 1 1/4" balls of dough onto the prepared baking sheets, leaving 2" between them on all sides; they'll spread.
 6. For enticing salty-sweet flavor, sprinkle a touch of sea salt atop the cookies before putting them in the oven, if desired.
 7. Bake the cookies for 11 to 12 minutes, until their edges are chestnut brown and their tops are light golden brown, almost blonde.
 8. Remove the cookies from the oven, and cool on the pan until they've set enough to move without breaking. Repeat with the remaining dough.
 9. Store cookies, well wrapped, at room temperature for up to 5 days; freeze for longer storage.
- ☞ For a deeper flavor — more toffee/caramel than vanilla — refrigerate the dough, covered, for 24 to 48 hours before scooping and baking. Bake until the Cookies are brown around the edges with just a bit of pale center, about 12 minutes.