

## Baked Goods

- Enter slice only of cakes and pies
- Baked Goods must be placed on a 6" or 9" paper plate and completely sealed in a large ziplock bag.
- Please bring 2 paper plates of each time. (One for judging and one for display)

### Cakes and Pies

- 2 large pieces must be entered

### Breads, Cookies, and Candies

- 6 rolls/slices of bread or 6 pieces of candy or 6 cookies must be entered (Three on each plate), 3 for judging and 3 for display

### Decorated Cakes

- An entire decorated cake must be entered and placed on a disposable cardboard or plate. The cake does not need to be covered.

## Divisions: Cakes

### Classes:

1. Cakes, Iced- Layer
2. Cakes, Un-iced
3. Angel Food Cakes
4. Chiffon Cakes
5. Traditional Fruit Cakes
6. Cakes Containing Fruit
7. Butter Cakes
8. Chocolate Cakes
9. Cream Cakes
10. Pound Cakes
11. Spice Cakes
12. Sponge Cakes
13. Jelly Rolls
14. Cup Cakes (6) – No paper Liners Accepted

15. Cakes Containing Vegetables
16. Cakes Containing Nuts
17. Cheese Cake (Baked)

Division: Breads

Quick Bread Classes:

1. Biscuit – plain
2. Muffins
3. Cornbread
4. Fruit and Nut Breads
5. Fritters
6. Donuts
7. Sweet Breads
8. Cheese and Herb
9. Miscellaneous

Yeast Bread Classes:

1. Yeast Loaf Bread – White
2. Yeast Loaf Bread – Rye, Wheat, Bran etc.
3. Yeast Bread – Cheese, Onion, Herb, etc.
4. Dinner Rolls
5. Sweet Breads – Fruit, Cinnamon, etc.
6. Sweet Breads – Rolls, Cinnamon, etc.
7. Coffee Cakes,
8. Donuts – Yeast
9. French Bread
10. Sour Dough
11. Cornmeal
12. Croissant
13. Miscellaneous

Division: Cookies

Classes:

1. Drop
2. Refrigerator
3. Bar
4. Press or Molded
5. Rolled
6. Miscellaneous – Cereal types etc.

Division: Candy

Classes:

1. Fudge – Chocolate
2. Fudge – Other flavors
3. Brittles
4. Caramels
5. Divinity
6. Cereal Confections
7. Pralines
8. Mints
9. Fondants
10. Date Loaf
11. Peanut Butter
12. Chocolate Covered
13. Caramel Popcorn
14. Marshmallow
15. Hard Candy
16. Peanut Patties
17. Pecan Roll – Pecans as main ingredient
18. Miscellaneous

Division: Decorated Cakes

Classes:

1. Birthday Cakes
2. All Occasion Cakes
3. Wedding Cakes (18" or less)

Division: Pies

Classes:

1. Cream Pies
2. Fruit Pies
3. Nut Pies
4. Vegetable Pies
5. Egg Custard and Chess Pies
6. Cobblers

Please note: No late entries will be accepted. Contact Suzanne Markwell:  
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