

Department 3 BAKED FOODS AND CANDY

Superintendent – Bonnie Trahan-True 850-567-4492

1. Check in for Baked Food and Candy is on Wednesday, September 4th, between 8am and 9am.
2. Exhibitor may have only 1 entry per class with a MAXIMUM of 12 entries per Baked Foods and Candy Department.
3. Recipe must accompany each baked food and candy entry (unless specified not to).
4. Each baked food or candy, except decorated cakes, must be on a paper plate in a zip lock bag. Zip lock bag should be clear and no lettering or logos.
5. No ready-made mixes are allowed. Mixes can be used only in Division 16, Class 6, Enhanced Cake and Division 19, Class 5, Enhanced Cookies.

Class #	Division 14: Breads
01	Corn Bread, ½ pan or 3 muffins
02	Salt Free or Diet Bread, ½ loaf
03	Sourdough Bread, ½ loaf
04	White Bread, ½ loaf
05	Whole Wheat Bread, ½ loaf
06	Other Bread, not listed above
07	Biscuits, 3
08	Plain Yeast Rolls, 3
09	Other Rolls, not listed 3
10	Bread Machine Bread, any kind

Class #	Division 15: Sweet Breads
01	Banana Bread, ½ loaf
02	Coffee Cake Type Bread, ½ loaf
03	Pumpkin Bread, ½ loaf
04	Zucchini Bread, ½ loaf
05	Cinnamon Rolls, 3

06	Doughnuts, 3
07	Muffins, 3
08	Other rolls, sweet breads, not listed above

Class #	Division 16: Cakes
01	Angel Food cake, ¼ cake
02	Chiffon Cake, ¼ cake
03	Chocolate Cake, ¼ cake
04	Fruit Cake, ¼ cake
05	Pound Cake, ¼ cake
06	Enhanced Cake, ¼ cake
07	Frosted layer Cake, 1/4/ cake
08	Lemon Poppy-seed Cake, ¼ cake
09	Other Cake, not listed above

**For Decorated Cakes, PLEASE NOTE:
Cakes must fit inside the display cabinets 28 inches wide and 14 inches deep**

Class #	Division 17: Decorated Cakes (non-professional) does not need recipe, no tasting
01	Birthday Cake, may use cake form
02	Holiday Cake, may use cake form
03	Wedding Cake, may use cake form
04	Cupcakes, 1
05	Other Cake, not listed above

For Decorated Cakes, PLEASE NOTE:

Cakes must fit inside the display cabinets 28 inches wide and 14 inches deep

Class #	Division 18: Decorated Cakes (by professional) does not need recipe, no tasting
01	Birthday Cake, may use cake form
02	Holiday Cake, may use cake form
03	Wedding Cake, may use cake form
04	Cupcakes, 1
05	Other Cake, not listed above

Class #	Division 19: Cookies
01	Bar Cookies, 3
02	Brownies, 3
03	Decorated Cookies, 3
04	Drop Cookies, 3
05	Enhanced Cookies, 3
06	Filled Cookies, 3
07	Pressed Cookies, 3
08	Rolled and Cut Cookies, 3
09	Unbaked Cookies, 3
10	Other Cookies, not listed above 3

Class #	Division 20: Pies No cream or custard type pies. A small slice will be judged.
01	Apple Pie, whole pie
02	Berry Pie, whole pie
03	Cherry Pie, whole pie

04	Nut Pie, whole pie
05	Peach Pie, whole pie
06	Other Fruit Pie, not listed above, whole pie
07	Other Pie, not listed above, whole pie
08	Pie Crust, only
09	Tarts, 3

Class #	Division 21: Fried Pies
01	Fried Chocolate Pies, 2
02	Fried Fruit Pies, 2
03	Other Fried Pies, not listed above, 2

Class #	Division 22: Candy
01	Bon Bons, 3 pieces
02	Divinity, 3 pieces
03	Fudge- chocolate, 3 pieces
04	Fudge- peanut butter, 3 pieces
05	Fudge- soda cracker, 3 pieces
06	Peanut Brittle, 3 pieces
07	Pralines, 3 pieces
08	Turtles, 3 pieces
09	Other Candy, not listed above, 3 pieces

Class #	Division 23: Homemade Mixes Displayed in a Jar
01	Breads
02	Cakes
03	Candy
04	Cookies/Brownies

05	Drink Mixes
06	Pies
07	Granola
08	Other not listed above

Class #	Division 24: Special Diets Division
01	Breads
02	Cakes
03	Candy
04	Cookies/Brownies
05	Pies
06	Other not listed above