

JUNIOR FAIR BAKING CONTEST ENTRY BLANK

NAME _____

STREET ADDRESS _____

CITY, STATE, ZIP _____

PHONE _____

EMAIL _____

NAME OF JUNIOR FAIR ORGANIZATION _____
(4-H Club, FCCLA Chapter, Girl Scout Troop, etc.)

AGE _____ (As of January 1, 2019)

DIVISION (Check One)

_____ **JUNIOR** (3rd grade through age 10)
White Chocolate Macadamia Cookies
Thursday, September 5, 2019, 9:00 a.m.

_____ **INTERMEDIATE** (age 11-13)
Coffee Cake
Thursday, September 5, 2019, 9:00 a.m.

_____ **SENIOR** (age 14-18)
Vanilla Cream Pie Filling
Thursday, September 5, 2019, 9:00 a.m.

ENTRY DEADLINE: The last Tuesday before fair for all Jr. Fair members.

Send entry to:

OSU Extension, Highland County
Attn: Baking Contest Entry
119 Gov. Foraker Place; Suite 202
Hillsboro, OH 45133

◆ As soon as possible after the last Tuesday before fair, a schedule will be posted on highland.osu.edu for 4-H members.

2019
BAKING CONTEST RECIPES

JUNIOR

White Chocolate Macadamia Cookies

½ cup butter, softened
2/3 cup sugar
1 egg
1 teaspoon vanilla extract
1 cup plus 2 tablespoons all-purpose flour
½ teaspoon baking soda
1/3 cup macadamia nuts
1 cup white baking chips

In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla. Combine flour and baking soda; gradually add to creamed mixture and mix well. Stir in nuts and chips. Drop by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet. Bake at 350 for 10 to 12 minutes or until golden brown. Cool for 1 minute before removing to wire racks to cool completely.

INTERMEDIATE

Coffee Cake

½ c. brown sugar
1 T. all-purpose flour
1 t. cinnamon
1 T. melted butter
1 ½ c. sifted all-purpose flour
½ c. granulated sugar
2 t. baking powder
½ t. salt
¼ c. shortening
1 well beaten egg
½ c. milk

Grease 9X9 cake pan. Combine brown sugar, cinnamon, melted butter, and 1 T. flour. Set aside. Sift 1 ½ c. flour, granulated sugar, baking powder, and salt into mixing bowl; cut in shortening until mixture resembles coarse crumbs. Mix egg and milk; add all at once to flour mixture, stir just until moistened. Place batter into pan. Sprinkle topping mixture over top. Bake at 350 degrees for 15- 20 minutes.

SENIOR

Vanilla Cream Pie Filling

3/4 c. sugar
1/3 c. all-purpose flour
1/4 t. salt
2 c. milk
3 slightly beaten egg yolks
2 T. butter
1 t. vanilla

In saucepan, combine sugar, flour, and salt; gradually stir in milk. Cook and stir over medium high heat till bubbly. Cook and stir 2 minutes. Remove from heat. Stir a moderate amount hot mixture into yolks; immediately return to hot mixture; cook 2 minutes, stirring constantly. Remove from heat. Add butter and vanilla.

The remaining steps will not be part of the contest!!

Pour into cooled baked pastry shell. Top with meringue or whipped topping.

To prevent skin from forming on surface of filling, put waxed paper directly on top of hot filling.

For contest, will just serve a small amount for judge to taste.

4-H BAKING CONTEST

PURPOSE

- ◆ Develop food preparation management skills.
- ◆ To develop healthful and safe work habits and learn to evaluate quality products.

ELIGIBILITY

Any bona-fide Jr. Fair organization member. Junior category is for those 3rd grade through age 10 as of January 1 of the current year. Intermediate category for those 11-13 and Senior category is 14 years and older, as of January 1 of current year.

GENERAL RULES

1. Contest will be held in the FCS Building (Food Preparation Center). After entries are received, a final schedule will be announced and participants notified.
2. Contestants will have 30 minutes to set up, prepare product and clean up, baking time is not included. There is to be no talking, as in a demonstration, or other communication between audience and 4-H'ers.
3. Working table space and stoves will be provided.
4. Participants will not bring their own ingredients. Ingredients will be provided.
5. Participants are to bring their own utensils.
6. All participants are to use recipe attached.
7. Judging will take place while food is being prepared as well as clean up and finished product. All preparation needs to be done before the judge unless otherwise stated in the recipe.

Judging is based:

50% Food Preparation
50% Finished Product

AWARDS

Grade ribbons will be given to all participants. Awards will be presented in each category at the end of each Baking Contest.

TIPS FOR BAKING CONTEST CONTESTANTS

1. Practice recipe at home several times. Become very familiar with recipe. Follow recipe exactly. **DO NOT SUBSTITUTE INGREDIENTS.** For example — if recipe calls for creamed corn, don't substitute whole kernel corn.
2. Oven times may vary depending upon individual ovens. At the contest, volunteers will manage the ovens for younger members.
3. Go through the recipe carefully and decide on every ingredient and piece of equipment needed. Only the ingredients will be available at the contest.
4. Use standard measuring equipment. Wet ingredients and dry ingredients are measured in different type cups. Wet ingredients are measured in a cup with a spout. Dry ingredient cups come level to the top and can be scraped off with a straight edge.
5. All ingredients need to be measured at the Baking Contest. Study proper techniques.
6. Bring a rubber scraper or two and use it to clean food out of utensils thoroughly.
7. Clear plastic mixing bowls are nice for the judge to see the work — but don't buy them if you have others.
8. If trays are available at home, learn to bring your utensils in on one tray. Dirty dishes, etc. are placed on the second tray as the preparation continues.
9. Flour is usually pre-sifted. It should be stirred in the canister or sack and placed in the cup by big spoonfuls. When full the top is leveled.
10. Bring a wet dish cloth or two and some paper towels. Disposable dish clothes are very nice.
11. Wear comfortable clothes during the Baking Contest. Be sure hair is pulled back so it won't get in food. Check for clean fingernails. A bucket of hot soapy water will be available to wash your hands.
12. **DON'T CHEW GUM!**
13. **DON'T WEAR HATS!**
14. Learn to work as neatly as you can. Keep the table clear in front so the judge can see you work. Utensil jars help to keep working spaces clear.
15. Contestants are judged on the following points:
Food Preparation - 50%

Finished Product - 50%

The following are included under food preparation
following directions
using correct methods
proper use of equipment
neatness of work.

Under finished product the following are checked
appearance
flavor
quality

16. Enjoy yourself. SMILE. Maybe this is the first step to giving a TV food demonstration and being a STAR!

If you have any questions, call 937-393-1918.