

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, 2023)

DIVISION (Check One)

_____ **JUNIOR** (8 and 3rd grade or 9 - 10 years of age)
Snickerdoodle
Thursday, September 7, 2023, 9:00 a.m.

_____ **INTERMEDIATE** (age 11-13)
Cornbread
Thursday, September 7, 2023, 9:00 a.m.

_____ **SENIOR** (age 14-18)
Mini Cheesecake
Thursday, September 7, 2023, 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.

2023 BAKING CONTEST RECIPES

JUNIOR Snickerdoodles

½ cup softened butter	¼ teaspoon baking soda
1 cup sugar	¼ teaspoon cream of tartar
1 egg	1 teaspoon ground cinnamon
½ teaspoon vanilla extract	2 tablespoons sugar
1 ½ cups all purpose flour	

Cream butter and 1 cup of sugar until light and fluffy. Beat in egg and vanilla. Combine flour, baking soda and cream of tartar; gradually add to the creamed mixture and mix well. In separate bowl, combine cinnamon and 2 tablespoons sugar. Shape dough into 1 inch balls; roll in cinnamon-sugar. Place 2 inches apart on ungreased baking sheets. Bake at 375 degrees for 10-12 minutes or until lightly browned. Remove to wire racks.

INTERMEDIATE Cornbread

1 c. sifted all purpose flour	1 c. yellow cornmeal
¼ c. sugar	2 eggs
4 t. baking powder	1 c. milk
¾ t. salt	¼ c. liquid shortening

Sift flour with sugar, baking powder, and salt; stir in cornmeal. Add eggs, milk and shortening. Beat till just smooth (do not over beat). Pour into greased 9X9X2 pan. Bake at 425 degrees for 20 to 25 minutes.

SENIOR Mini Cheesecakes

1 c. graham cracker crumbs	1/3 c. sugar
3 T. melted butter	1 t. vanilla extract
1 package cream cheese 8 oz. softened	1 egg lightly beaten

Combine graham crackers crumbs and butter. Press gently onto bottom of 12 paper lined muffin cups.

Beat cream cheese, sugar, and vanilla until smooth. Add egg; beat until just combined. Spoon over crusts.

Bake at 350 degrees for 15-16 minutes or until center is set. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Refrigerate for at least 1 hour. Remove paper liners; top each cheesecake with 1 t. jam.

****For the contest there will be no refrigerating for one hour or topping of the mini-cheesecakes with jam!**

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 8 and 3rd grade or 9 - 10 years of age 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 Jr. Fair 4-H/FCS Building (Food Preparation Center). After entries are received, a final schedule will be announced, and participants notified.
2. Contestants will have 40 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

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 help 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 clean cup with a spout and handle. 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. There is no microwave available for melting ingredients.

16. 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

17. 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.