## 2021 MACON COUNTY FAIR BEST CAKE ENTRY FORM

| PLEASE PRINT:       |
|---------------------|
| Name:               |
| Address:            |
| Phone:              |
| Name of Cake Entry: |
|                     |
|                     |

## RULES

- 1. Entries must be registered between 10 and 11 a.m. at the Fair Pavilion. Judging will begin at 11 a.m. at the Pavilion stage.
- 2. A complete written or typed recipe must be submitted with the entry. The recipe must be separate from the cake so that copies can be made.
- 3. Each entry should be placed on foil-covered heavy cardboard (no cake plates). The cardboard should extend one inch on all sides of the cake. Each entry should be delivered in a disposable cake box so that it can be removed without damaging. Please do not use plastic wrap or a roasting bag.
- 4. Entries will be judged on overall appearance, characteristics, flavor and recipe originality.
- 5. All entries, recipes, and photos become the property of the Macon County Fair. Cakes, with original recipes, will be auctioned off at 12 noon.
- 6. All recipes and photos may be printed in the Macon County Fair Cookbook, the Fair's website and/or the Fair catalog.

Scoring (100 pts): Judging will be based on the following criteria
General Appearance (25 points): first impression, surface, size, shape, color
Characteristics (30 points): moistness, crumb, texture, tenderness, lightness. Frosting – glossy, not granular, soft, suitable flavor. Filling (if applicable) – minimum ¼ inch, fluffy, good flavor blend.

Flavor (30 points): delicate and pleasing, natural flavor Creativity (15 points): recipe creativity, uniqueness