

**DEPARTMENT XVII
BAKED GOODS**

Rules

1. All baked goods become the property of the fair.
2. Place cakes on heavy cardboard (covered in foil), extending one inch beyond the cake on all sides. Macon County Fair will not be responsible for returning pie pans or cake plates.
3. Place the unwrapped entry in a large, clear, food grade plastic bag (plastic wrap is not acceptable).
4. Breads, cookies, and candy should be either on a heavy paper plate or cardboard. They should be in clear food grade plastic bags (plastic wrap is not acceptable).
5. An accurate recipe must be submitted with each entry. Recipes become the property of the fair. Cover the recipe with plastic wrap and tape it to the bottom of the cardboard.
6. Cakes entered on Tuesday will NOT be judged in the “Best Cake in the County” contest.
7. Cakes to be judged in the “Best Cake” contest need to be entered on Saturday from 10-11 a.m.

Categories

Breads	1st	2nd	3rd
Biscuits (plain or buttermilk - 5)	Blue	Red	White
Cornbread (muffins, square, wedges, or sticks - 5)	Blue	Red	White
Muffins (5)	Blue	Red	White
Fruit	Blue	Red	White
Vegetables	Blue	Red	White
Quick Breads (loaf)	Blue	Red	White
Banana	Blue	Red	White
Other Fruit	Blue	Red	White
Vegetable	Blue	Red	White
Yeast Bread	Blue	Red	White
Coffee Cake	Blue	Red	White
Sourdough	Blue	Red	White
White Bread	Blue	Red	White

White Rolls (5)	Blue	Red	White
Whole Wheat Bread	Blue	Red	White
Whole Wheat Rolls (5)	Blue	Red	White

Candies

Caramels	Blue	Red	White
Divinity	Blue	Red	White
Fondant (cooked)	Blue	Red	White
Fudge	Blue	Red	White
Heart Candies	Blue	Red	White
Mints	Blue	Red	White
Other	Blue	Red	White

Cakes

Decorated Cakes	Blue	Red	White
Foam Cakes (angel, sponge, or chiffon)	Blue	Red	White
Layer Cakes (any icing)	Blue	Red	White
Pound Cakes (iced or un-iced)	Blue	Red	White
Spice with Fruits or Nuts (any icing)	Blue	Red	White

Cookies

Bar	Blue	Red	White
Dropped	Blue	Red	White
Molded	Blue	Red	White
Pressed	Blue	Red	White

Rolled	Blue	Red	White
Refrigerator	Blue	Red	White
Other	Blue	Red	White

Pastries (plate of 3)

	Blue	Red	White
Croissant	Blue	Red	White
Cream Horn	Blue	Red	White
Eclairs	Blue	Red	White
Fried Pies	Blue	Red	White
Other	Blue	Red	White

Pies

	Blue	Red	White
Custard	Blue	Red	White
Fruit	Blue	Red	White
Nut	Blue	Red	White
Other	Blue	Red	White

Other

	Blue	Red	White
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