

Class 11: HOME BAKING

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Class Rules

- All baking should be placed in new large clear plastic bags or large Ziploc bags.
- No paper or foil baking cups on muffins.
- Place cookies and cake loaves on a plate (paper or otherwise) for presentation to the judge.
- No store-bought mixes, canned fillings, icings or frozen dough UNLESS specified in the section.
- All pies must be a minimum 9" pie plate (foil or otherwise). New foil pie plates should be tempered at 400 degrees F for 10 minutes.
- To be eligible for the New Exhibitor prize, new exhibitors should make a "New Exhibitor" note on hidden portion of tickets and Prize Money Claim form.

Groups and Sections

Sections 1 – 8 First prize - \$6.00 (donated by **JOYCE and JOHN MCINTOSH**) 2nd - \$4.00, 3rd – \$3.00.

1. Three brownies, no icing, 2 inches square
2. Three oatmeal squares, date, blueberry or cranberry, 2 inches square
3. Three pieces of biscotti, any type
4. Three thumb print cookies with jam filling
5. Three blondies not iced, 2-inch square
6. Three oatmeal cookies
7. Three pumpkin muffins
8. Three Rhubarb muffins

**Thanks to all
our sponsors
for supporting
the Baking
Class!**

9. **SPECIAL** sponsored by **Gamble Lane Farms**

Prizes...Gamble Farms Maple Syrup, First – 2 liters Second – 1 liter Third – 500ml

- Three maple syrup muffins using the following recipe

Heavenly Maple Syrup Muffins

¼ cup butter, softened
½ cup white sugar
1 ¼ cup all-purpose flour
1 tsp. salt
2 tsp. baking powder
¾ cup rolled oats (regular or instant)
½ cup milk
½ cup maple syrup

Glaze ingredients:

1TBSPsoft butter
½ cup icing sugar
1 TBSP maple syrup

Blend together butter, salt, and sugar. Add flour and baking powder and blend until crumbly. Mix in oats. Blend together milk and maple syrup and pour over dry ingredients, stirring only until moistened. Bake at 350 degrees for 20 minutes. Spread glaze on muffins when they have cooled slightly.

10. **SPECIAL** Sponsored by **Sugar Dust Baking**

First Prize \$25.00 store gift certificate, Second prize \$20.00 store gift certificate, Third prize \$15.00 store gift certificate

- Three scones, to include fruit

11. **SPECIAL -Sponsored** by **Crowther Family** 1st – \$10.00 2nd –\$ 8.00 3rd- \$5.00 *Dave Crowther to receive first place squares

- 6 Chocolate squares, 2 inches square - Recipe of your choice

CAKES AND LOAVES

First Prize \$10.00 2nd \$6.00 3rd \$4.00

12. Zucchini Loaf- 1st- donated by **Carl Ramage**

13. Pumpkin Loaf – 1st donated by **Carl Ramage**

14. Fruit Loaf - your choice – 1st donated by **Carl Ramage**

15. Coffee Cake - quick bread – This Section is sponsored by **Sharon Torrie**
16. Carrot Cake, 8" or 9" square pan with cream cheese icing – This section is sponsored by **Joy and Garry Johnson**
17. Chocolate layer cake, iced – Section sponsored by **Trina Simmonds, Variety Plus, in memory of Thelma McDougall** -Donor to receive first prize cake
18. Queen Elizabeth Cake – Section sponsored by **Golden Mile Club**
19. Honey Cake – using local honey – 1st prize donated by **Ruth Hill and Family in memory of Don Hill and Helen Keeling** – Donor to receive first prize cake

PIES

First prize - \$10.00 2nd \$8.00 3rd \$5.00

20. Peach Pie, double crust – Section sponsored by **Paul Long, Triple L Farms**, Donor receives 1st place pie
21. Pecan pie- Section sponsored by **Brian Gamble**, Donor receives 1st place pie
22. Rhubarb Pie, double crust- Section sponsored by **Scott Mackey**, Donor to receive 1st place pie
23. Apple Pie, double crust – Section sponsored by **Joy and Garry Johnson**
24. Cherry Pie, decorative top – Section sponsored by **Lis and Trevor Falk**, Donor to receive 1st place pie
25. Bumble Berry Pie, at least three fruits with a crumb topping – Section sponsored by **Laura Mustard**
26. Raisin Pie, lattice top, -Section sponsored by **Mac Gamble**, Donor to receive 1st place pie
27. Three large plain butter tarts - NO FRUITS, NUTS, RAISINS –Section sponsored by **Lorette Taylor**, Donor to receive 1st place tarts
28. Three large pecan butter tarts- 1st place sponsored by **Linda and Eric Macleod**-Donor to receive 1st place tarts
29. **SPECIAL** - Hand Pies – 3 hand pies using the following recipe

Cream Cheese Pastry

2 cups all- purpose flour
1 x 8oz (250g) pkg. of cream cheese
1 cup chilled butter (no substitutes)

Additional Ingredients:

Thick jam of your choice

1 Tbsp. milk
1 large egg white
Coarse white sugar

Blend pastry ingredients with a pastry cutter until mixture can be formed into a ball. Cover with plastic wrap and chill for at least 2 hours. Roll out to 1/8 "thick. Cut into circles 3-4 inches across. Spoon 2-3 tsp of jam onto the center of each and fold pastry over to form a half circle. Dampening one half edge with milk to help adhere. Press edges lightly with fork to seal. Beat egg white with a fork, brush on to pastry and sprinkle with sugar. Place 2" apart on greased or parchment-lined bake sheet. Bake at 375 for 12-15 minutes until golden.

Class sponsored by Baking Committee

First - \$20.00; 2nd \$15.00; 3rd \$10.00

BREADS

First place - \$10.00, 2nd 6.00, 3rd 4.00 All prizes in this class are sponsored by **Garafraxa Hill Funeral Home**

All breads made in bread making machine. One half loaf in plastic zip bag

30. Multigrain
31. Savory, any combination of herbs, nuts, seeds, olives etc.
32. Raisin Bread
33. Cheese bread

YOUTH participants must be 12-18 in 2023 (No entry fee for youth)

Prizes – First - \$10.00 2nd - \$8.00 3rd -\$5.00

34. Three chocolate chip cookies
35. Three peanut butter cookies
36. Three DECORATED sugar cookies
37. Three DECORATED cupcakes - mix may be used
38. Chocolate cake - please follow this recipe

Wacky Cake

1 ½ c. sifted pastry flour	1 c. lukewarm water
1 Tbsp. baking powder	4 Tbsp. cocoa
1 tsp. baking soda	½ tsp. salt
1 c. fine white sugar	1 tbsp. vinegar
1 ½ tsp vanilla	5 tbsp. oil

Sift dry ingredients into greased 8" square pan. Make 3 holes equally spaced in the mixture. Pour vanilla into one, vinegar in another and oil into the third. Pour water over the top and stir well with a fork. Bake at 325 degrees F. for 45-50 minutes.

- 39. Trail mix – 1 cup in a zip lock bag
- 40. Flavored Popcorn – 1 cup in a zip lock bag
- 41. Three soft pretzels
- 42. Three Pizza dough bread sticks

HIGH POINTS – OVERALL - \$20.00 store gift certificate donated by **Grandma Lambes**

HIGH POINTS - NEW EXHIBITOR - \$20.00 Store gift certificate donated by **Grandma Lambes**

HIGH POINTS – YOUTH - \$20.00 STARBUCK'S gift card – donated by **Renee Gamble**



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