

Middleville Fall Fair 2022

Baking v1

Director in Charge: Deena McIntosh (613) 256-3209

CLASS 25—BAKING

INSTRUCTIONS:

- Baking: unless otherwise specified, must be displayed on sturdy disposable plates AND covered in plastic bags (Tip - large GLAD freezer bags cover well).
- Tags to be attached to plates (not bags).
- No commercial mixes or fillings to be used, unless otherwise specified
- No icing or frosting unless specified.
- No glazes on bread or rolls unless specified.
- Rolls to be displayed individually.
- Buns to be displayed attached.
- Breads are not bread machine unless specified.
- Articles to be shown in one section of one class only.
- Entries presented incorrectly will be disqualified.
- All exhibits/baking must be entered on Entry Forms

Prize money: 1st—\$6, 2nd—\$5, 3rd—\$4 (unless otherwise specified)

BREADS

1. White bread, 1 loaf
2. Bread using 60% whole wheat flour, 1 loaf
3. Yeast bread, 1 loaf, your choice, named (not item 1 or 2)

ROLLS , BISCUITS & SCONES

4. Cinnamon rolls (3)
5. Cheese biscuits (3)
6. Vegetable scones—name vegetable used (3)

MUFFINS & LOAVES

7. Banana muffins (3)
8. Ham & Cheese muffins—recipe below (3)
 - 2 cups self-rising flour
 - 1/2 cup chopped ham or sausage
 - 1 cup milk
 - 1/2 cup shredded cheddar cheese
 - 1/2 cup mayonnaise

Stir last 4 ingredients into the flour mixture until moistened.
Fill greased muffin tins 1/2 full. Bake at 425F for 16-18 minutes.
9. Zucchini bread, 1 loaf

SQUARES, BARS & COOKIES

10. Date squares (3)
11. Ginger cookies, rolled (3)
12. Your favourite bars, named (3)

CAKES & CUPCAKES

- 13. White cupcakes iced for Hallowe'en (3)
- 14. Rhubarb cake in a square pan with topping—shown in pan

PIES & TARTS

- 15. Baked pie crust
- 16. Raison pie
- 17. Blueberry pie
- 18. Butter tarts, full size, no nuts or fruits (3)

NOTE: SEE separate OAAS RULES. Please also note the OAAS has Cancelled the District II and Provincial Level Competitions, but this class Will still be judged at the Fair level.

CANDY

- 19. Bits and Bites—displayed in a theme-related container
- 20. Maple Cream Candy—recipe below (3)

1-1/2 cups brown sugar	1 cup maple syrup
2/3 cup light cream	1/2 cup chopped nuts
1/2 tsp vanilla	1 Tbsp butter

Put sugar, maple syrup, cream and butter in a pan. Boil until it Forms a soft ball in cold water. Add nuts and vanilla, beat until Spreading stage. Pour on a buttered plate.

- 21. Peanut Butter Cups—recipe below (3)

1/2 cup butter or margarine	7/8 cup graham wafer crumbs
1-1/4 cups icing sugar	1/2 cup peanut butter
1 cup chocolate chips	

Melt butter or margarine. Add graham wafer crumbs, icing sugar and peanut butter. Mix well and press into 9"x9" square pan. Melt chocolate chips, pour over base and cut into squares.

SPECIAL NEEDS

- 22. Diabetic Banana cookies—recipe below (3)

3 medium bananas, mashed	2 cups rolled oats
1/3 cup oil	1-1/4 cup walnuts, chopped
1 tsp vanilla	1/4 cup raisins

Combine bananas, oil and vanilla. Stir in rolled oats, walnuts and raisins. Drop by tablespoons on greased cookie sheet. Press down lightly with fork. Bake at 350F for 10-12 minutes.

- 23. Gluten-free Banana bread OR Pumpkin bread—recipes below—name your choice (3)

2 cups buckwheat flour	1 large ripe banana, mashed
1 Tbsp aluminum-free baking powder	1/2 cup lukewarm water
2 Tbsp cinnamon	3/4 cup oil—corn or canola
1/4 tsp salt	1 tsp gluten-free vanilla
1 cup unsweetened applesauce	1-1/2 cups sugar

Heat oven to 400F.

Combine dry ingredients well. Add applesauce, banana, water, oil, vanilla and sugar. Mix well. Put into 9"x5" loaf pan. Bake for 40-50 minutes.

If you choose to make this recipe as Pumpkin bread, use:
1 cup mashed pumpkin instead of banana, add 1 tsp cloves,
1 tsp nutmeg and 1 cup raisins.

SPECIALS

24. Round chocolate layer cake, 8" or 9" - decorated for a 7-year-old girl's birthday. ALL DECORATIONS MUST BE EDIBLE.

Prize money: 1st—\$25, 2nd—,\$15 3rd—\$10

25. White cake in a square pan, decorated for the theme "Tractors, Tools & Trucks". Judged on appearance only.

Prize money: 1st—\$15, 2nd—,\$10 3rd—\$5

Most Points