OPEN CLASSES

FOODS

Cakes should be placed on a foil base with a plastic wrap cover. Cakes should be 8” or 9” square, round or loaf, tube pans can be used for angel food or sponge cake.

Other baking goods should be in a clear plastic bag on a white, heavy duty paper plate or covered cardboard.

Decorated cakes in Division 2, maybe non-edible cake forms.

DIVISION 1 – CAKES (no icing)

No mixes -specify flavor

DIVISION 1A – CUPCAKES

Same as Division 1 – Cakes

DIVISION 2 – CAKE DECORATING

A. Birthday

B. Novelty

C. Shower

D. Special Occasion

E. Wedding

F. Miscellaneous

DIVISION 3 – COOKIES (Plate of 4)

A. Bar Cookies

1. Fruit

2. Other

B. Brownies

C. Rolled or Cut

D. Drop

1. Chocolate Chip

2. Peanut Butter

3. Other

E. Filled

F. Frosted

G. No-bake

H. Miscellaneous

I. Gluten Free

DIVISION 4 – DONUTS (Plate of 4)

A. Cake

B. Raised

C. Miscellaneous

DIVISION 5 – PIES & PASTRIES

A. Apple

B. Cherry

C. Peach

D. Berry (any variety)

E. Mincemeat

F. Pecan

G. Rhubarb

H. Pumpkin

I. Meringue

J. Tarts

K. Miscellaneous

L. Gluten Free

DIVISION 6 – QUICK BREADS

A. Banana

B. Fruit

C. Biscuits (Plate of 4)

D. Coffee Cake (no yeast)

E. Corn Bread

F. Muffins (Plate of 4)

G. Nut Breads (no fruit or vegetable)

H. Zucchini

I. Tortillas

J. Pumpkin

K. Miscellaneous

L. Gluten Free

DIVISION 7 – YEAST BREADS

(No icing on any yeast bread, including sweet rolls)

A. Dinner Rolls (Plate of 4)

B. Fancy Dinner Rolls (Plate of 4)

C. French

D. Rye

E. Sour Dough

F. Sweet Rolls (Plate of 4)

YEAST BREADS CONT.

G. Tea Ring

H. White

I. Whole Wheat

J. Bagels

K. Muffins

L. Raisin Bread

M. Coffee Cake, (Raised)

O. Holiday Breads (label variety)

P. Fancy Bread

Q. Miscellaneous

R. Gluten Free

DIVISION 8 – BREAD MACHINES

Same as Division 7 – Yeast Breads

DIVISION 9 CANDIES (Plate of 4)

A. Brittle

B. Divinity

C. Fudge

D. Hard Candy

E. Mints

F. Molded

G. Peanut Butter

H. Caramel

I. Dipped

J. Miscellaneous