

Food Preparation / Baking Guidelines

Age Groups:

Beginner: Ages 7-11

Junior: Ages 12-15

Senior: 16-19

Notes:

- Absolutely **NO mixes, premade pie fillings, or instant box puddings** may be used in any baked or microwaved product. Items are to be completely “from scratch”.
- Complete recipes **must** accompany all food products on a recipe card provided by MSU Extension office only. Must be legible. Please consider using ink as pencil is very hard to read!
- All ingredients and amounts must be listed on recipe card.
- **Absolutely no “mystery” ingredients allowed.**
- No alcohol allowed in any recipe.
- Poster size is 14” x 22” (see Youth Department rules).
- Exhibitor may only exhibit in one class, and cannot enter in any class previously exhibited.
- A microwave, conventional, or convection oven must be used to qualify an item as a baked good.
- Judges may or may not be tasting the products presented for evaluation.

Beginner:

- Four drop cookies
- Four bar cookies
- Four unfrosted cupcakes or unfrosted cake squares
- Four brownies (chocolate or other)
- One nutritious snack & poster including menu, recipe, party invitation or party decoration

Junior:

- Quick bread or four muffins
- Fruit upside-down cake from 8” or 9” pan
- Loaf of batter yeast bread or four baking powder biscuits
- Kneaded yeast bread loaf
- Casserole, exhibit must include poster, menu, and recipe
- Non-yeast coffee cake

Senior:

- Four yeast dinner rolls
- Four yeast sweet rolls
- One yeast coffee cake
- One 8” or 9” fruit pie
- One layer of cake with top only frosted
- Fancy or filled bread

All Exhibitors Eligible:

- Member’s original recipe baked good
- Michigan food – recipe featuring Michigan-grown produce. If item needs refrigeration, post must be made for display.
- Any other food item (hors d’oeuvres, garnish foods, etc.)