2024 Baked Goods Competition will be judged on a new Point System that breaks down previously used judging criteria. 2024 entries will be judged against the Point System ONLY with the following breakdown:

- 4 Points 1st place
- 3 Points 2nd place
- 2 Points 3rd Place
- 1 Point Honorable Mention
- 0 Points No Award

The Point System will be updated once we are able to taste entries again which will also allow for a 'Best of Show' Award in the tasting sections again.

Cake Judging Criteria

Presentation – 1 point

- Cakes should be presented whole/uncut
- Decoration (if used) clean and properly applied

Outside Characteristics – 1 point

- Color uniform in color
- Shape even/level, free from cracks or peaks
- Size/Volume light in weight in proportion to size

Inside Characteristics – 1 point

- Grain fine, round even cells/holes, free from tunnels
- Texture moist tender crumb, not soggy or dry
- Blend Well Blending of ingredients

Item Wellness – 1 point

• No Spoilage – no off colors/smells that would indicate Spoilage

Pie Judging Criteria

Presentation – 1 point

- Pies should be presented whole/uncut
- Decoration (if used) clean and properly applied

Outside Characteristics - 1 point

- Color crust evenly brown, well blended, not dry
- Shape pastry edge regular without bulges
- Size crust fits pan, filling fits crust

Inside Characteristics – 1 point

- Crust tender & flaky, not crumbly & dry
- Filling properly cooked with appropriate consistency
- Color attractive, matching characteristic to filling base

Item Wellness – 1 point

Bread Judging Criteria – Quick Breads

Presentation – 1 point

- Bread should be presented whole/uncut
- Decoration (if used) clean and properly applied

Outside Characteristics – 1 point

- Top Rough w/ slight sheen, may have shallow length-wise crack
- Sides Straight Sides
- Color Even browning distinctive of variety

Inside Characteristics – 1 point

- Crust Thin
- Interior Distinctive of variety, moist & tender with medium cell walls evenly distributed

Item Wellness – 1 point

• No Spoilage – no off colors/smells that would indicate Spoilage

Bread Judging Criteria – Yeasted Breads

Presentation – 1 point

- Bread should be presented whole/uncut
- Decoration (if used) clean and properly applied

Outside Characteristics – 1 point

- Top Evenly round & smooth
- Sides Even 'shred' should be visible
- Color Top Golden Brown, Side Pale Brown

Inside Characteristics – 1 point

- Crust Approx 1/8" thick, crisp & tender
- Interior Distinctive of variety, Light in weight, thin cell walls with medium gas holes evenly distributed creating a moist & resilient interior

Item Wellness – 1 point

• No Spoilage – no off colors/smells that would indicate Spoilage

Biscuits Judging Criteria

Presentation – 1 point

- Biscuits should be presented in group whole/uncut
- Decoration (if used) clean and properly applied

Outside Characteristics – 1 point

- Top Flat and slightly rounded
- Sides Straight Sides
- Color Pale Golden Brown Top, light sides

Inside Characteristics – 1 point

- Color Creamy White or even color distinctive of variety
- Crust Thin & crisp on top & bottom
- Interior Slightly moist crumb with thin cell walls with small gas holes

Item Wellness – 1 point

Muffins Judging Criteria

Presentation – 1 point

- Muffins should be presented in group whole/uncut
- Decoration (if used) clean and properly applied

Outside Characteristics - 1 point

- Top Cauliflower-like, rough & pebbled, thin, slightly rounded
- Shape Uniformed shape & size
- Color Even browning distinctive of variety

Inside Characteristics – 1 point

- Color Distinctive of ingredients
- Interior Tender with medium cell walls evenly distributed

Item Wellness – 1 point

• No Spoilage – no off colors/smells that would indicate Spoilage

Cookies Judging Criteria

Presentation – 1 point

- Cookies should be presented in group whole/uncut
- Decoration (if used) clean and properly applied

Outside Characteristics – 1 point

- Top Rough; rounded or smooth, depending on ingredients
- Shape Uniform size & shape
- Color Delicate brown top and bottom; no flour streaks

Inside Characteristics – 1 point

- Drop & Bar Soft, chewy; interior tender
- Rolled Crisp exterior with tender moist interior
- Refrigerator Chrisp, crunchy

Item Wellness – 1 point

• No Spoilage – no off colors/smells that would indicate Spoilage

Cupcake Judging Criteria

Presentation – 1 point

- Cupcakes should be presented in group whole/uncut
- Decoration (if used) clean and properly applied

Outside Characteristics - 1 point

- Color uniform in color
- Shape even/level, free from cracks or peaks
- Size/Volume light in weight in proportion to size

Inside Characteristics – 1 point

- Grain fine, round even cells/holes, free from tunnels
- Texture moist tender crumb, not soggy or dry
- Blend Well Blending of ingredients

Item Wellness – 1 point

Fried Dough Judging Criteria

Presentation – 1 point

- Item should be presented whole/uncut
- Decoration (if used) clean and properly applied

Outside Characteristics - 1 point

- Color uniform in color
- Shape Distinctive of variety
- Size/Volume light in weight in proportion to size

Inside Characteristics – 1 point

- Texture moist tender crumb, not soggy
- Blend Well Blending of ingredients

Item Wellness – 1 point

• No Spoilage – no off colors/smells that would indicate Spoilage

Candy Judging Criteria

Presentation – 1 point

- Item should be presented in group whole/uncut
- Decoration (if used) clean and properly applied

Outside Characteristics – 1 point

- Color Uniform in color
- Shape Distinctive of variety, uniform in shape & size

Inside Characteristics – 1 point

Distinctive of variety

Item Wellness – 1 point