

Class 11B

Junior Culinary Arts

Committee: Laurie-Ann Masschelein (519) 294-6116

Rules

- All exhibits are to be placed on a styrofoam or sturdy paper plate (NO glass plates) and in a Ziploc bag.
- No ready mixes or prepared filling are to be used, unless otherwise stated.
- Squares to be cut into 1 ½" squares, cookies to be 2" – 2 ½" round.
- Pies are to be baked in a foil plate and are to be tempered. To temper: place foil pie plate in heated oven at 400° to 450° F for 10-15 minutes before using. This helps brown the bottom crust.
- No paper liners are to be used on muffins or cupcakes.
- If previously frozen, item must be thawed and date made attached. Fresh will take preference.
- Judging will refer to Home Craft Judging Standards unless otherwise stated.
- Absolutely no cannabis or cannabis by-products allowed.
- Only 1 entry per category.

Junior Culinary Arts Champion Rules

- Open to exhibitors up to 15 years of age inclusive as of fair day, August 11, 2023.
- Exhibitors may have to submit date of birth to the Junior Culinary Arts Committee prior to judging.
- Numbers 1 to 15 count for points.

PRIZES	1st - \$6.00	2nd - \$4.00	3rd - \$2.00
POINTS	1st - 3 points	2nd - 2 points	3rd - 1 point

- The exhibitor winning the most points in Class 11-B will be declared Junior Baking Champion. Winner is eligible every 2 years and will be invited to attend the Awards Presentation to receive their awards. Winner will receive an award of \$25.

Breads and Quick Breads

1. White Bread, one loaf, may be made in a bread maker
2. Banana Muffins (6)

Cookies

3. Oatmeal Cookies (6)
4. Sugar Cookies, iced and decorated using fair theme, "Summer Fun Happens Here" (6)
5. Gingerbread Family Cookies, decorated (3)
6. No Bake Cookies made with cereal, recipe attached (6)
7. Decorate one purchased cookie using fair theme, "Summer Fun Happens Here"
8. Make this recipe: Monster Cookies (6)

2 eggs	1 cup peanut butter
2/3 cup packed brown sugar	3 cup oatmeal
2/3 cup white sugar	1/3 cup chocolate chips
1/3 cup butter	1/3 cup M & M's

Preheat oven 350 F. Mix ingredients in order given. Drop large tablespoons on baking sheet. Flatten slightly. Bake 12 minutes.

Cakes and Squares

9. Brownies, iced, no nuts (3)
10. Cake Pops, iced and decorated (3)
11. Ice Cream Cone Cupcakes, decorated (3) (batter baked in an ice cream cone)

Fun to try Extras - Judged on Decoration/Creativity 50%/50%

12. Decorated Hard Boiled egg, unpeeled (3)
13. Rice Krispies in shape of Beach Ball, Flip Flops, Popsicle. Decorated.
14. Chocolate Bark, with your choice of add ins/toppings (3 pieces)
15. "Wanna-be-Cookies in a jar gift" – 1L jar to be used. Follow the recipe:

Chocolate Chip Cookie Mix

1 ¼ cups flour	1/2 cup packed brown sugar
½ tsp baking soda	1/3 c white sugar
½ tsp salt	2/3 cups chocolate chips
	2/3 cups white chocolate chips
	1 cup chopped pecans or walnuts

Blend flour, baking soda and salt together. Spoon into 1-quart canning jar. Layer remaining ingredients in order given. Screw lid onto jar and decorate. Add the text below on a tag to jar:

To Bake: Cream 2/3 cup softened butter, 1 tsp water, 1 tsp vanilla and 1 egg. Add cookie mix from jar and blend well. Drop by spoonful onto cookie sheet. Bake at 375F for 7 to 10 minutes.

Yield: 3 dozen

Plain Chocolate Chip Cookie Competition

The first place winner in #16 "Plain Chocolate Chip Cookie Competition" is invited to submit an entry again to the OAAS District level competition in November. You will represent Parkhill Fair and compete against the winning entry from our other local District 13 fairs. See the OAAS Competition page at the end of this book for more information.

16. 6 plain chocolate chip cookies, with no nuts, displayed on a plate inside of a clear plastic bag. Cookies must be no larger than 2.5" (6.5 cm) and no smaller than 2" (5 cm).

