

Department 51 – Chocolate Baking Contest

- **No pre-registration, just bring your wares on Saturday, August 12, 2017 at Noon to the Baked and Canned Goods Department.**
- **Judging takes place at 1 pm.**
- **No entry fee**
- **Superintendent: Karen Stangl | (320) 468-6088**
- **One entry per person**

1. Adult Chocolate Dessert, entire dessert 1st - \$20; 2nd - \$15
2. Chocolate Cookie/Brownie/Bars, six 1st - \$15; 2nd - \$10

Adult Contest Rules:

1. Open to any individual who is a Minnesota resident, one entry per person. Participant does not have to reside in county where fair is held.
2. Entry must be a baked dessert made from “scratch”/no mixes.
3. A minimum of 1/4 cup of cocoa must be used.
4. If frosting is used and it’s chocolate, cocoa must be used and listed as “cocoa” in the recipe.
5. Entire dessert entry must be submitted.
6. Recipe(s) listing the ingredients, preparation instructions and recipe author must be submitted with the entry, printed on one side of the page. Include, name, address and phone number on back of page.
7. Judging will be based on the following criteria:
 - a. Flavor 30 points
 - b. Overall Appearance 25 points
 - c. Moistness and Crumb/Texture 20 points
 - d. Consistency (size and shape)..... 15 points
 - e. Creativity..... 10 points
(appearance, ingredients, etc.)TOTAL 100 points

Kid’s Cookie/Brownie/Bar Contest Rules:

1st - \$20.00; 2nd - \$15.00; 3rd - \$10.00

1. Open to any individual who is age 7 through 18 years only and a Minnesota resident, one entry per person. Participant does not have to reside in county where fair is held.
2. Entry must be cookies, brownies or bars made from “scratch”, no mixes.
3. A minimum of 1/4 cup of baking chips (any variety) must be used and listed with the name of the specific chip variety in the recipe.
4. If the entry has chocolate icing/drizzle, cocoa must be used and listed as cocoa in the icing/drizzle recipe.
5. Entry must be submitted as a plate of six (6) on a doily-covered cardboard/disposable container.
6. Recipe(s) listing the ingredients, preparation instructions and recipe author must be submitted with the entry, printed on one side of the page. Include, name, address and phone number on back of page.
7. Judging will be based on the following criteria:
 - a. Flavor 30 points
 - b. Overall Appearance 25 points
 - c. Moistness and Crumb/Texture 20 points
 - d. Consistency (size and shape)..... 15 points
 - e. Creativity..... 10 points
(appearance, ingredients, etc.)TOTAL 100 points