

# SENIOR FAIR

## Class 22 - Home Baking

Convenor: Anna Gagliardi 416-838-2662

PRIZES: 1<sup>st</sup> - \$5.00 2<sup>nd</sup> - \$4.00 3<sup>rd</sup> - \$3.00

### **RULES:**

- One entry per household out of the same batch
- Entries must be placed on sturdy paper plates in plastic zip-lock bags
- No commercial mixes
- DO NOT ADD NUTS OR NUT PRODUCTS, or any “extras” (ie raisins) unless specified
- Recipe must be included with entry where specified
- Judging is based on the following: appearance, presentation, taste, texture and creativity

### **SECTIONS:**

#### **Baking with Yeast**

1. 3 Pumpkin yeast bread rolls
2. 3 pumpkin cinnamon rolls
3. 3 baked pumpkin yeast doughnuts

#### **Muffins & Scones:**

4. 3 pumpkin ginger scones
5. 3 pumpkin oatmeal muffins (pumpkin seeds permitted)
6. 3 savory pumpkin biscuits (fresh or dried herbs)

#### **Loaf & Squares**

7. ½ pumpkin loaf (pumpkin seeds permitted)
8. 3 whole wheat pumpkin bars with frosting
9. 3 pumpkin brownie squares
10. 3 maple pumpkin fudge squares

#### **Cookies:**

11. 3 pumpkin gingerbread cookies
12. 3 pumpkin hermit cookies (pumpkin seeds permitted)
13. 3 pumpkin biscotti (dried cranberries permitted)
14. 3 pumpkin whoopie cookies

#### **Candy:**

15. 3 pumpkin truffles
16. 3 pumpkin cake pops
17. 3 pumpkin butter cups (no nuts or nut butter, chocolate permitted)

#### **Gluten-Free:**

18. 3 pumpkin muffins, your choice, named)
19. 3 pumpkin cookies, your choice, named

**Cake:**

20. 3 individual pumpkin cheesecakes
21. 3 slices pumpkin chocolate chip bundt cake
22. 3 slices pumpkin roll cake

**Pie:**

23. ¼ classic pumpkin pie with traditional pastry crust (8-9")
24. ¼ maple pumpkin pie with cookie crumb crust (8-9")
25. 3 pumpkin hand pies

