

COOKING 301 - DIVISION 411

Any bread item prepared or baked using a bread machine should be entered under the Cooking 201 Non-Tradition Baked Product. All exhibits made in the Cooking 301 or Cooking 401 projects **MUST** have been prepared without the assistance of a bread machine for mixing, raising, or baking of the food item.

Class

- *1. **White Bread** - Any yeast recipe. At least $\frac{3}{4}$ of a standard loaf displayed on a paper plate.
- *2. **Whole Wheat or Mixed Grain Bread** - Any yeast recipe. At least $\frac{3}{4}$ of a standard loaf displayed on a paper plate.
- *3. **Specialty Rolls** - Any yeast recipe. 4 rolls on a paper plate. May be sweet rolls, bagels, English muffins, kolaches, bagels or any other similar recipe that makes individual portions.
- *4. **Dinner Rolls** - Any yeast recipe. 4 rolls on a paper plate. May be cloverleaf, crescent, knot, bun, bread sticks, or any other type of dinner roll.
- *5. **Specialty Bread** - Any yeast recipe. Includes tea rings, braids, or any other full-sized specialty bread products. **MUST** exhibit at least $\frac{3}{4}$ of a full-sized baked product.
- *6. **Shortened Cake - NOT FROM A CAKE MIX!** At least $\frac{3}{4}$ of the cake. Shortened cakes use fat for flavor and texture. Recipes usually begin by beating fat with sugar by creaming and include leavening agents in the recipe. Cake may be frosted with a non-perishable frosting. **NO** cream cheese or egg white based frostings allowed.