

## **COOKING 401 - DIVISION 412**

Any bread item prepared or baked using a bread machine should be entered under the Cooking 201 project. 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. **Double Crust Fruit Pie** - Made with homemade fruit filling. **NO** egg pastries or cream fillings. **NO** canned fillings or premade pie crusts. May be a double crust, crumb, cutout or lattice topping. Using an 8" or 9" disposable pie pan is recommended.
- \*2. **Family Food Traditions** - Any recipe, at least  $\frac{3}{4}$  of baked product or 4 muffins or cookies on a paper plate. May be baked in a disposable pan. Any baked item associated with family tradition and heritage. Entry **MUST** include: 1) recipe, 2) tradition or heritage associated with preparing, serving the food, and 3) where or who the traditional recipe came from.
- \*3. **Ethnic Food Exhibit** - Any recipe. At least  $\frac{3}{4}$  of baked product or 4 muffins or cookies on a paper plate or in a disposable pan. The name of the country, culture, or region should be included as part of the supporting information with the recipe, as well as some background information about the country or culture the food item is representing.
- \*4. **Candy** - Any recipe. 4 pieces of candy on a paper plate or  $\frac{1}{2}$  cup. **NO** items containing cream cheese will be accepted (example: cream cheese mints). Candy may be cooked or no-cook; dipped, molded, made in the microwave or other methods of candy preparation. Recipe **MUST** be included.
- \*5. **Foam Cake** - Original recipe (**NO** mixes) of at least  $\frac{3}{4}$  of the cake. Foam cakes are cakes that have a high ration of eggs to flour and fall into three categories: angel food cakes or meringues; sponge or jelly roll cakes; and chiffon cakes. Cake may be frosted with a non-perishable frosting. **NO** cream cheese or egg white based frostings allowed.
- \*6. **Specialty Pastry** - Any recipe, at least  $\frac{3}{4}$  of a baked product or 4 muffins or cookies on a paper plate or in a disposable pan. Baked items such as pie tarts, puff pastry, phyllo doughs, biscotti, choux, croissants, Danish, strudels. Phyllo dough may be pre-made or from scratch. Pastries made with cream or egg-based fillings will be disqualified.