

**Department 51 –
Chocolate Baking Contest**

Superintendent: Karen Stangl
Telephone 320-468-6088

Entry Time Noon - 1 p.m. Saturday
at Baking and Canning Department

No entry fee

Judging at 1:30 p.m. on Saturday
Adult Chocolate Dessert Contest
1st - \$25; 2nd - \$20, 3rd - \$15

Cocoa Classic 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.
5. Entire dessert entry must be submitted on cardboard/disposable container for judging. (No doily required).
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

* Note: The baked dessert description is broad enough to encourage variety and can include cakes, cookies, bars, brownies, etc.

Kids Cookie/Brownie/Bar Contest

1st - \$20; 2nd - \$15, 3rd - \$10

Cocoa Classic Contest Rules:

1. Open to any individual who is age 8 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 side 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