

BAKING

Superintendent: Debbie O'Brien

Registration Deadline: Tuesday, September 15th, 2026 at 11:59 PM

**Mailed entry forms must be postmarked by September 1st, 2026*

Entry Take-In:

- 🍪 Enter through Gate 12.
- 🍪 Saturday, October 10th, 2026 from 8 AM-6 PM - Education Building
- 🍪 Sunday, October 11th, 2026 from 8 AM-6 PM - Education Building

**Mailed exhibits must be received by Monday, October 5th, 2026*

Judging:

- 🍪 Tuesday, October 13th, 2026 at 9 AM

Entry Pick-Up:

- 🍪 Monday, October 26th, 2026 from 8 AM-6 PM - Education Building
 - 🍪 The fair is not responsible for entries left after 6 PM and will be discarded.

**Claim ticket from entry tags are required to claim your entries.*

BAKING RULES & REGULATIONS

- 🍪 The General Rules and Regulations of the Fair will govern this department, except in cases of conflict, where the following Rules and Regulations will prevail. Please read all rules & regulations carefully before submitting your entries.
- 🍪 Submit questions to: NCSFCompetitions@ncagr.gov
- 🍪 Pre-registration is required, either [online](#) or by mail. Make your entries early.
- 🍪 Open to residents of North Carolina only.
- 🍪 Exhibitors are allowed one entry per Class.
 - 🍪 Only one individual per household may make an entry under a Class number.
 - 🍪 The same product may not be shared for entry by more than one individual. Violators will be disqualified.
- 🍪 Commercially produced entries are not allowed.
- 🍪 Except where noted, all entries must be made from scratch. No mock products will be accepted as entries.
- 🍪 Entries needing refrigeration or those with frosting containing cream cheese, cream, and/or raw egg products will be disqualified.
- 🍪 No product that contains a filling injected after the baking process, such as a cream-filled éclair, will be accepted.
- 🍪 No product that contains a fresh fruit garnish will be accepted.
- 🍪 Once your entry has been accepted, judged, and displayed, the display cases will be locked and will not be opened for any reason during hours of fair operation. Any corrections or repairs to the entries will be done before or after Fair hours.

BAKING

- Baked goods can be delivered to the department in any form of disposable covered container. You can use a rigid plastic plate inside a food grade plastic bag (plastic wrap not allowed). Half cake containers, cup cake clam shell containers, and lidded containers no larger than 8 X 10" are permitted. Unlisted containers may lead to disqualification. Containers are **not** returned to exhibitors.
- All entries will be placed on a standard fair plate following judging for display purposes
- Judges may make remarks and attach to the entry tag. The judges' feedback can be provided upon request by the Entry Office to exhibitors after the conclusion of the fair until November 30th, 2026.



BAKING

DIVISION 101: BREADS

PREMIUMS

1st - \$15 2nd - \$12 3rd - \$10

CLASS

- 01 - White Yeast Bread *½ loaf*
- 02 - Whole Wheat Yeast Bread *½ loaf*
- 03 - Other Flour Yeast Bread *Rye, oatmeal, or flour mixtures, ½ loaf.*
- 04 - Sourdough Bread *Any Flour, ½ loaf*
- 05 - Any Old World Bread *Traditional French, Italian etc. ½ loaf*
- 06 - Any Fruit, Nuts, or Spice bread *½ loaf*
- 07 - Skillet or Soda Bread *½ loaf*
- 08 - Corn Bread, Plain *Muffins, Squares, Wedges or Sticks. 6 items*
- 09 - Corn Bread, Flavored: *Muffins, Squares, Wedges or Sticks. 6 items*
- 10 - White Yeast Rolls *6 rolls*
- 11 - Whole Wheat Rolls *or other flours. 6 rolls*
- 12 - Sticky Buns/Cinnamon Rolls, Yeast *With white flour or other flours. 6 rolls*
- 13 - Fruit Muffin *6 muffins*
- 14 - Vegetable Muffin *6 muffins*
- 15 - Muffin, Any Other *6 muffins*
- 16 - Coffee Cake or Tea Ring *9 inches or less*
- 17 - Quick Bread, Banana *½ loaf*
- 18 - Quick Bread, Any Other Fruit *½ loaf*
- 19 - Quick Bread, Vegetable *½ loaf*
- 20 - Quick Bread, Nut or Other *½ loaf*
- 21 - Gluten Free Quick Bread, Any Fruit *½ loaf*
- 22 - Plain or Buttermilk Biscuits *6 biscuits*
- 23 - Savory Biscuits *Cheese, Garlic, etc. 6 biscuits*
- 24 - Sweetpotato Biscuits *6 biscuits*
- 25 - Cheese Straws *2 dozen*
- 26 - Scones, Any Type or Flavor *6 scones*

BREADS CRITERIA FOR JUDGING

	Good Qualities	Bad Qualities
Appearance 25 points	-Pleasing appearance, with even golden brown color. -Good shape, well proportioned, with an even rounded top.	-Unpleasing appearance, being too pale or brown. -Irregular or poor shape, with cracks or bulges.
Texture 25 points	-Fine, even grain, with small cell walls. -Light for Size -Crisp, dry crust about 1/8" thick.	-Large cells, coarse grain, thick cell walls, tunnels, large holes. -Heavy for size.
Crumb 25 points	-Even color throughout. -Slightly moist, light, elastic, and tender.	-Gray or dark streaks. -Harsh, crumbly, dry, doughy, or tough.

BAKING

DIVISION 102: CAKES

PREMIUMS

1st - \$17 2nd - \$14 3rd - \$12

CLASS

Tube, Sheet, or Loaf Cakes

- 01 - Angel Food Cake $\frac{1}{2}$ cake
- 02 - Cupcakes 6 See Youth categories for Youth Cupcakes
- 03 - Jelly Roll Cake $\frac{1}{2}$ cake
- 04 - Spice Cake $\frac{1}{2}$ cake
- 05 - Baked Fruit Cake 6 $\frac{1}{2}$ inch slices
- 06 - True Pound Cake $\frac{1}{2}$ cake
- 07 - Mock Plain Pound Cake $\frac{1}{2}$ cake
- 08 - Chocolate Pound Cake $\frac{1}{2}$ cake
- 09 - Flavored Mock Pound Cake, Not Listed $\frac{1}{2}$ cake
- 10 - Fruit Flavored Tube, Sheet, or Loaf Cake, Not Listed $\frac{1}{2}$ cake
- 11 - Any Tube, Sheet, or Loaf Cake, Not Listed $\frac{1}{2}$ cake

Layer Cakes, Iced (See Rules)

- 12 - Devil's Food Layer Cake, Any Icing $\frac{1}{2}$ cake
- 13 - German Chocolate Layer Cake, Any Icing $\frac{1}{2}$ cake
- 14 - Other Chocolate Layer Cake, Any Icing $\frac{1}{2}$ cake
- 15 - Coconut Layer Cake, Any Icing $\frac{1}{2}$ cake
- 16 - Spice Layer Cake, Any Icing $\frac{1}{2}$ cake
- 17 - Yellow Layer Cake, Any Icing $\frac{1}{2}$ cake
- 18 - White Layer Cake, Any Icing $\frac{1}{2}$ cake
- 19 - Any Fruit Flavored Layer Cake, Any Icing $\frac{1}{2}$ cake
- 20 - Any Other Layer Cake, Any Icing $\frac{1}{2}$ cake

CAKES CRITERIA FOR JUDGING

	Good Qualities	Bad Qualities
Appearance 25 points	-Pleasing, symmetrical appearance, with a slightly rounded top. -Smooth, uniform crust. -Frosting is smooth and evenly spread.	-Unpleasing appearance, with a peaked or sunken top, flat, or higher on one side. -Humps or cracks on top. -Hard, sticky, shiny, or cracked crust. -Frosting is crystallized, sticky, sugar, or coarse; unevenly spread or too thick.
Texture 25 points	-Fine, even grain, with thin cell walls. -Feathery, light, and crumbly when cut. -Crisp, dry crust about 1/8" thick.	-Thick cell walls, tunnels, or large holes. -Coarse or uneven grain. -Heavy for size.
Crumb 25 points	-Smooth and velvety, slightly moist, light and tender, and pleasing color.	-Soggy or sad, harsh or dry, tough, or off color.
Flavor 25 points	-Good, delicate, well-blended, and sweet flavor. -Free from strong flavor.	-Bitter, flat, or off flavor. -Unpleasurable or strong flavor of egg or other ingredients.

True pound cake contains only butter or margarine, sugar, eggs, and flour. Flavorings permitted. No baking powder, baking soda, or milk is allowed. Mock pound cake can include baking powder, baking soda and milk, but cannot include boxed cake mix.

BAKING

DIVISION 103: COOKIES & BROWNIES

PREMIUMS

1st - \$12 2nd - \$10 3rd - \$8

CLASS

- 01 - Brown Sugar Lace Cookie *Commissioner's Favorite* 9
- 02 - Chocolate Chip/Chocolate Chunk Cookie 9
- 03 - Oatmeal Raisin Cookie 9
- 04 - Plain Sugar Cookie, Sprinkles Allowed 9
- 05 - Any Drop Cookie, Not Listed 9
- 06 - Ice Box or Rolled Cookie *Not decorated.* 9
- 07 - Shaped Cookie, Pressed or Molded 9
- 08 - Royal Icing Decorated Cookies *Not tasted* 4
- 09 - Bar Cookies *Cooked in sheet, cut in strips. Not brownies.* 9
- 10 - Sandwich Cookies or Filled Cookies 9 *See Rules*
- 11 - Plain Brownies *No icing, no nuts, no baking chips, etc.* 9
- 12 - Brownies with Additional Ingredients *Icing, nuts, baking chips, marshmallows, etc.* 9
- 13 - Fat Free Brownies 9
- 14 - Biscotti, Any Type 9
- 15 - Cookies, Not Listed 9

COOKIES & BROWNIES CRITERIA FOR JUDGING

	Good Qualities	Bad Qualities
Appearance 25 points	-Characteristic of type. -Uniform crust color. -Regular, even, uniform shape. -Attractive, with good proportion.	-Unattractive. -Pale, dull, burned, or off color, -Irregular or poor shape. -Too large or small. -Too thick or thin.
Texture 25 points	<u>Rolled, Ice Box, or Pressed</u> -Thin, crisp and tender <u>Drop, Sheet, or Bar</u> -Thick, soft, and tender, with even grain.	-Too hard or dry. -Too limp. -Coarse grain. -Heavy or soggy.
Crumb 25 points	-Tender, but holds together well.	-Tough, rubbery, or crumbly.
Flavor 25 points	-Characteristic of type. -Good, well-blended flavor. -Free from strong flavor.	-Unpleasant, uneven, or flat flavor. -Strong flavor.

BAKING

DIVISION 104: CANDY

PREMIUMS

1st - \$15 2nd - \$12 3rd - \$10

CLASS

- 01 - Cooked Chocolate Fudge *Chocolate only, old fashioned beaten by hand or mixer. 12 pieces*
- 02 - Quick Chocolate Fudge *Chocolate only, quick methods. 12 pieces*
- 03 - Any Other Fudge *Other flavors including chocolate combinations. 12 pieces*
- 04 - Caramels *12 pieces*
- 05 - Fruit Candy *12 pieces*
- 06 - Divinity *12 pieces*
- 07 - Mints, Pulled *12 pieces*
- 08 - Mints, Other *12 pieces*
- 09 - Peanut Brittle *12 pieces*
- 10 - Hand Dipped Candy *12 pieces*
- 11 - Any Other Candy *12 pieces*

CANDY CRITERIA FOR JUDGING

	Good Qualities	Bad Qualities
Appearance 25 points	-Attractive -Uniform color. -Regular, even, and uniform shape.	-Unattractive. -Poor or inconsistent color. -Irregular or poor shape.
Texture/Tenderness 40 points	<u>Crystalline</u> -Firm, not hard or soft. <u>Non-Crystalline</u> -No crystals and should hold shape.	-Too hard, soft, or tough. -Too sticky or dry. -Crumbly. -Undesirable crystal formation.
Flavor 35 points	-Good, well-blended flavor. -Free from strong flavor.	-Unpleasant, uneven, or flat flavor. -Strong flavor.



BAKING

YOUTH BAKING

🍪 True pound cake contains only butter/margarine, sugar, eggs, and flour. No baking powder, baking soda, or milk is allowed. Liquid flavorings, including vanilla and spices are allowed.

🍪 Entries needing refrigeration or those with frosting containing cream cheese, cream and/or raw egg products will be disqualified. No product that contains a filling injected after the baking process, such as a cream-filled éclair, will be accepted.

DIVISION 105: YOUTH BAKING - AGES 6 - 12

PREMIUMS

1st - \$12 2nd - \$10 3rd - \$8

CLASS

- | | |
|--|-------------------|
| 01 - Yeast Bread (1/2 loaf or 6 rolls) | 04 - Cupcakes (6) |
| 02 - Quick Bread (1/2 loaf or 6 rolls) | 05 - Cookies (9) |
| 03 - Biscuits, Plain or Buttermilk (6) | 06 - Brownies (9) |

DIVISION 106: YOUTH BAKING - BREADS & CAKES - AGES 13 - 17

PREMIUMS

1st - \$15 2nd - \$12 3rd - \$10

CLASS

- | | |
|--|---------------------------------|
| 01 - Yeast Bread (1/2 loaf or 6 rolls) | 05 - Muffins (6) |
| 02 - Holiday Bread (1/2 loaf) | 06 - True Pound Cake (1/2 cake) |
| 03 - Quick Bread (1/2 loaf or 6 rolls) | 07 - Cupcakes (6) |
| 04 - Biscuits, Plain or Buttermilk (6) | 08 - Layer Cake (1/2 cake) |

DIVISION 107: YOUTH BAKING - COOKIES & CANDY - AGES 13 - 17

PREMIUMS

1st - \$12 2nd - \$10 3rd - \$8

CLASS

- | | |
|-------------------------|----------------------------------|
| 01 - Drop Cookies (9) | 04 - Fudge, Any Type (12 pieces) |
| 02 - Rolled Cookies (9) | 05 - Peanut Brittle (6 pieces) |

BAKING

GROUP HOME & SPECIAL NEEDS BAKING

-  The same entry will not be allowed in more than one Class number or competition
-  Group home entries must be registered in the group home's name and entered in the group home categories under each class.
-  The NC State Fair abides by developmental age grouping for individuals with exceptional/special needs.

PREMIUMS

1st - \$12 2nd - \$10 3rd - \$8

DIVISION 108: GROUP HOME BAKING CLASS

01 - Group Home, Any Category Listed

DIVISION 109: SPECIAL NEEDS BAKING CLASS

01 - Special Needs, Any Category Listed



BAKING

DECORATED CAKES

- Decorated cakes do not need to be delivered in a plastic bag or covered container.
- Designs should be chosen to adhere to category specifications.
- Entries that do not adhere to size limitations will be disqualified.
- Designs that feature fresh fruit will be disqualified.
- Full sized Decorated Cakes must be on a round base that is no larger than 18" in diameter.
- Entries may not be over 18" high and 18" in diameter, including all decorations, toppings and pillars.
- Miniature Decorated Cakes must be on a round base that is no larger than 6" in diameter and cannot be over 10" high including decorations.
- Measurements include the platter on which the cake rests.
- Entrants are encouraged to use Styrofoam to shape cakes (round, square, or oblong) and novelty designs. All techniques (including the shape of cake/novelty design) must be possible with real cake. Purchased items used as decoration should be kept to a minimum.
- All entries in **Division 111 and Division 112** must be made and submitted by non-professionals only.
- A non-professional is defined as a person who does not teach cooking classes, has not taught cooking classes, and/or does not produce any candies, cookies, breads, cakes, or other baked goods included in this department for sale.
- Decorated cakes may not be sold on the fairgrounds, by order of the NC Health Department.

PREMIUMS

1st - \$25 2nd - \$15 3rd - \$10

DIVISION 110: PROFESSIONAL DECORATED CAKES

DIVISION 111: AMATEUR DECORATED CAKES

CLASS

- 01 - Wedding Cake - Buttercream/Royal Icing Decorations Only
- 02 - Wedding Cake - Gum Paste Decorations Only
- 03 - Shaped Cake - Royal Icing Decorations Only
- 04 - Shaped Cake - Buttercream Decorations Only
- 05 - Novelty Shape & Design - Your Choice of Decorations
- 06 - Any Other, Not Listed *Combination of frosting/icing/decorations not listed above*
- 07 - Decorated Cake - Buttercream Frosting Only
- 08 - Miniature Decorated Cake *Buttercream frosting, fondant icing, or royal icing; your choice of decoration medium(s)*

DIVISION 112: YOUTH AMATEUR DECORATED CAKES

CLASS

- 01 - Ages 6-12 - Decorated Cake, Any Style *(Playdough or use of other mediums for decorations are allowed for this age group only.)*
- 02 - Ages 13-17 - Decorated Cake, Any Style

BAKING

DECORATED PIE CRUST

- Bakers can let their imaginations run wild, crusts are judged on their appearance only.
- Entries will not be tasted. Recipes not required.
- Pies will not be returned to exhibitors.
- Any disposable pie pan from 5 to 10 inches can be used.
- Pie filling can only be puffed rice marshmallow mixture (rice crispy treats) which can be dyed any normal pie filling color. (See instructions below)
- Designs should be chosen to adhere to Class specifications.
- Entries that do not adhere to size limitations will be disqualified.

DIVISION 113: DECORATED PIE CRUST

PREMIUMS

1st - \$25 2nd - \$15 3rd - \$10

CLASS

- 01 - Lattice Design *Any variation of inter-woven pie crust.*
02 - Wild Card *Any design other than lattice.*

INSTRUCTIONS ON HOW TO MAKE A FAKE FRUIT FILLING FOR YOUR PIE CRUST

- You will need:
 - 6 cups Rice Krispies cereal
 - 10 oz. (1 bag) marshmallows (minis melt faster)
 - Food Coloring (spray works best)
- Soften a bowl full of marshmallows in the microwave in 30 second increments. (marshmallows will puff up when ready to mix)
- Mix in 6 cups of Rice Krispies cereal.
- Spoon mixture into disposable pie pan and allow to dry until hard (2-4 days).
- Apply food coloring by either painting it on with a brush or spraying it on.
- Bake pie crust until golden and then air dry for at least a day.
- You can also use dried beans if you wish. Entry must stay on display 11 days.

BAKING SPECIAL AWARDS

AWARDS

PREMIUMS

- | | |
|--|------|
| • Best of Show - Bread <i>Division 101</i> | \$25 |
| • Best of Show - Cakes <i>Division 102</i> | \$25 |
| • Best of Show - Cookies <i>Division 103</i> | \$25 |
| • Best of Show - Candy <i>Division 104</i> | \$25 |
| • Best of Show - Youth Baking <i>Division 105-107</i> | \$25 |
| • Best of Show - Professional Decorated Cakes <i>Division 110</i> | \$25 |
| • Best of Show - Amateur Decorated Cakes <i>Division 111</i> | \$25 |
| • Best of Show - Youth Amateur Decorated Cakes <i>Division 112</i> | \$25 |
| • Best of Show - Decorated Pie Crust <i>Divisions 113</i> | \$25 |