Food Exhibiting Tips for Fair

FREEZING – Freezing baked products before the fair is acceptable. Be sure they are completely thawed before the judging. Use good storage containers; airtight plastic containers are recommended. Thaw baked goods slowly (in the refrigerator) in the container, bag, or wrap in which they were frozen. This minimizes moisture loss.

BAKING TIPS
**Practice making baked entries several times before the final preparation of your fair entry.**
**Start early, so you can improve your skills and make changes to recipes.**
**Do not over-mix muffin or cupcake batter; over-mixing causes tunnels.**
**Foam cakes should have a rough, slightly cracked top crust; use week old eggs; allow egg whites to come to room temperature before beating; exhibit in upright position with top crust showing.**
**Use solid shortening to grease pans rather than oil or spray.**
**Grease muffin pans and quick bread pans on bottom only to avoid a “fry line” around the top edge of baked products.**
**Use hydrogenated shortening instead of butter or margarine in cake frostings. It has a melting point of 127°F and produces a better product in hot weather.**
**No cream cheese frostings allowed.**

FAIR FROSTING (not required, just an example that meets the percent sugar requirement)

½ cup vegetable shortening 1 tsp. vanilla
1 lb. (4 cups) powdered sugar 3 TBS. milk

Blend together shortening and sugar. Add vanilla and milk; beat until smooth. Makes 2 ½ cups frosting for two 8” or 9” layers or a 9” x 13” cake. If frosting seems a little stiff for spreading, set the bowl in warm water so the frosting (actually the shortening in it) will soften.

FAIR FROSTING PERCENT SUGAR CALCULATIONS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Weight in Grams</th>
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</thead>
<tbody>
<tr>
<td>½ cup vegetable shortening</td>
<td>95</td>
</tr>
<tr>
<td>4 cups powdered sugar</td>
<td>480</td>
</tr>
<tr>
<td>1 tsp. vanilla</td>
<td>5</td>
</tr>
<tr>
<td>3 TBS. milk</td>
<td>43</td>
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<tr>
<td><strong>Total Weight</strong></td>
<td><strong>623</strong></td>
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</tbody>
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% sugar: (480/623) x 100 = 77%
This frosting is more than 65% sugar and considered stable at room temperature.