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.**
**Whole wheat products are to contain at least 50% whole wheat flour.**
**Quick breads do not contain yeast.**
**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)
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.