

ST. JOHNS COUNTY 4-H CAKE BAKING CONTEST GUIDELINES

All St. Johns County 4-H youth are invited to take part in our 4-H Baking Contest. This year we will focus on cake. Please review the guidelines below and start searching for your award-winning recipe!

- Cake must be made by the 4-H member. Minimal help may be given, and adult supervision is encouraged.
- Choose an original recipe. Commercially prepared cake mixes are not allowed.
- Cakes can be single layer or multi-layered.
- Cupcakes are not accepted.
- Cake entry must be turned in on a sturdy, disposable plate, stand, or container and brought to the St. Johns County 4-H Office by **April 17th, 2024 by 10:00 AM.**
- Completed entry form and your recipe must be turned in with your cake entry.
- Individual blue, red, white, or green ribbons will be awarded for each cake entry.
- One Best of Show ribbon will be awarded per age division.
- ALL Cloverbud entries will receive green participation ribbons.
- One entry per 4-H youth who has been enrolled in the SJC 4-H Program for 30 days or more.
- Cakes will be displayed and enjoyed at the St. Johns County 4-H Fashion Revue/Share the Fun event on Thursday, April 18th. This event will be held at the St. Johns County Extension Office at 6:00pm. Everyone is invited and encouraged to attend!

JUDGING CRITERIA INCLUDES:

Appearance: evenly colored, evenly shaped, proper mixing of ingredients, good volume

Texture: good consistency, moist, tender, even distribution of fruit/nuts

Taste: pleasing blend of ingredients, no "off" flavors, well-baked, fresh tasting

Design: neat & tidy, attractive, appealing theme or colors, visual appeal

Please contact the St. Johns County 4-H Office if you have questions by calling
(904) 209-0430.

St. Johns County 4-H Cake Contest Entry Form

Name _____

Age Category: Cloverbud Junior Intermediate Senior

Name of Cake: _____

What flavors should judges be able to notice in your cake?

What helped you decide which cake recipe to choose?

What did you enjoy about doing this project?

What did you learn from doing this project?

What was most challenging about doing this project?

Do you plan to continue baking cake for your family? _____

Did you attend the cake workshop? _____

Estimate how much the ingredients for your cake cost? _____

A copy of the recipe must be attached to this form.