

The Great Cake-Off

RULES

- One entry per person
- All contestants must pre-register on-line.
- Each entry can be baked entirely from scratch or the contestant can choose to use a boxed cake mix as part of their recipe.
- Entries must include a full typed recipe with a list of ingredients and directions, preferably all on one piece of paper or recipe card.
- Cakes must be brought in disposable bakeware
- Special handling, i.e. refrigeration and heating, is not allowed after a cake has been dropped off
- Final cakes may not contain raw or uncooked eggs

PHOTO OF FINISHED ENTRY

- HIGHLY ADVISED: take a photo of your entry BEFORE you leave your home.
- Make sure there is plenty of natural light so the details of your hard work are easily seen!
- You will be invited to TEXT your photo to a phone number when you arrive.
- This photo will serve as PROOF of the APPEARANCE of your entry in the unlikely event that it is compromised in transit or at any time prior to judging.

NOTES

- Please bring your cake to the Cafeteria between 10:00 - 10:45 A.M. to the CAKE table set up in the cafeteria.
- Judging will begin at 11:00 A.M.
- Winners will be asked to have their photograph taken
- Copies of winning recipes may be used in publications and/or otherwise shared publicly

JUDGING

It is the responsibility of the Cake-Off Committee to interpret the rules and make any decisions necessary. Judges will be comprised of members from our local community.

Judging criteria (100 Possible Points):

External Characteristics (40pts)

Shape– symmetrical, flat or evenly rounded top. **10pts (maximum points)**

Covering– **10pts (maximum points)**

- **Unfrosted:** uniform light brown except where darkened by ingredients. Looks appealing.
- **Frosted:** Consistency characteristic of the type of frosting, creamy, moist, free from stickiness, crystals, or crustiness.
- **Flavor:** Characteristic of type of covering, delicate, and pleasing in combination with cake. Distribution, style, and color, suitable to kind of cake and covering.

Toppings/Decorations/Art: pleasing presentation of shapes, colors, textures, design & balance. **10pts (maximum points)**

Overall Creativity: imaginative/innovative use/arrangement of elements, while still maintaining thematic cohesiveness. **10pts (maximum points)**

Internal Characteristics (30pts)

Made-from-scratch- 10pts

Box mix- 0 pts

Texture– tender, moist crumb, velvety for you to tongue. Added ingredients supply appropriate textural changes (nut should be crunchy, fruits moist and soft etc.)

Ingredients well: distributed. **10pts (maximum points)**

Color: characteristic to the kind of cake. **10pts (maximum points)**

Flavor (30pts)

Blended flavor of ingredients. Free from undesirable flavor from fat, leavening, flavoring, or other ingredients.

MISCELLANEOUS

- Decisions of the Cake-Off Committee are final.
- All entries will be cut up and distributed as refreshments during the Beach Assembly picnic meal.

FAQs

Q: Does my entry have to have been baked in a conventional oven?

A: Yes. All Cake-Off entries must have spent time in a conventional oven. Stovetop or microwave recipes will not be permitted.

Q: Will refrigeration or a microwave be available at the judging site?

A: No. Entries will be judged as quickly as possible. Entries that cannot stand at room temperature are highly discouraged.

Q: Can children enter?

A: Yes. Please note that all cakes will be judged anonymously and on an even-footing, with no special account being taken of age.