2027 Florida State Fair Creative Living Competitions

Baking

Competition Handbook

YOUTH



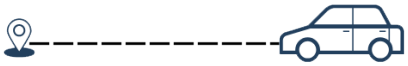
IMPORTANT DATES

Entry Deadline: October 9, 2026
Late Entry Deadline: October 16, 2026
Item Delivery: November 7, 2026 - 9:00am-11:00am
Awards Ceremony: November 7, 2026 - 5:00pm

ENTRY DELIVERY & PICK-UP

Enter off of the Martin Luther King Jr. BLVD Entrance and park at gate 3.

A map with directions to the Special Events Center available on the Creative Living webpage.



ENTRY FEES

Youth Divisions (Ages 6-18): $2 Per Entry
Late Entry: $4 Per Entry

ENTRY FEES ARE NON-REFUNDABLE

ELIGIBILITY

- *The Youth Baking Divisions are open to Florida residents in grades 1 – 12, as of August 1, 2026.*

GUIDELINES

- **Exhibitors may enter as many divisions and classes as they like, but only one (1) entry per class.**
- Entries should be “Home-Made” and “Made from scratch.” Commercially made ingredients may be used if they are not the main ingredient in the final product. For example, using frozen cookie dough to make a cookie sandwich. Try to avoid using commercially made ingredients The judges will take this into consideration when awarding prizes.
- Entries made with bread machines are not allowed.
- All piecrusts must be made from scratch.
- All baked items must be sweet, not savory. (This does not include breads)
- **Entries requiring a freezer are not allowed. Entries are mostly stored at room temperature or positioned on ice packs to keep cool. For example, cheesecake or a crème pie.**
- Entered items must be accompanied by the attached recipe form and must be typed.
- **Entries must be on disposable trays, pans, platters, ect.**
- After the awards ceremony you will be able to retrieve your baked goods.
- Each youth exhibitor will receive two (2) admission tickets to the Fair.
- Exhibitors cannot use any previous years’ recipes.
- Entries must have been prepared by the exhibitor whose name they are entered under.
- Entries may be disqualified by the judges for any reason if an entry is deemed unsafe to consume, does not meet quantity requirement or if they are not delivered on time.
- **The Florida State Fair is a family-friendly event. Entries may not contain content that includes hate speech, discriminatory messages, illegal drugs or drug paraphernalia, explicit material, political campaigning or figures, or other content deemed inappropriate or offensive by the Fair. Entries that violate this rule may be disqualified and removed from exhibition at the discretion of the Fair.**

ENTRY REQUIREMENTS

- Due to high temperatures and food safety during Fair, all perishables must be kept in an insulated container such as a cooler or similar.
- Quantity Requirements:
  - **Cakes** — half or whole cake
  - **Cupcakes** — six cupcakes
  - **Coffee Cakes** — one whole coffee cake
  - **Pies** — one whole pie, 8-10 inches
  - **Pastries** — six items
  - **Tarts** — one whole Tart, 8 – 10 inches
  - **Tartlets** — three items, 4 – 5 inches
  - **Breads or Quick Breads** — one whole loaf
  - **Donuts, Scones** — six items
  - **Biscuits, Muffins and Rolls** — six items
  - **Cookies, Bars, and Confections** — six items

JUDGING & AWARDS

- The Fair selects judges who are experienced and knowledgeable in the categories they are assigned. Judges are expected to be fair and unbiased. They may reassign an entry to a different division or class if they feel it's a better fit.
- All entries will be judged using a scorecard to help ensure fairness and consistency. Judges' decisions are final.
- If the judge feels that an entry does not meet the standards for an award, no ribbon or prize will be given, even if it is the only entry in the class.
- Winners and final displays will be announced during the Fair.

JUDGING CRITERIA

Divisions and Classes in this handbook will be judged by a combination of the following criteria:
General Appearance, Texture, Lightness, Crust, Flavor, Crumb, Filling

BAKING DIVISIONS & CLASSES

Baking - Youth (Age 6-10) Division 115.301
Baking - Youth (Age 11-13) Division 115.401
Baking - Youth (Age 14-18) Division 115.501
1 Bread (any kind)
2 Cakes/Cupcakes (any kind)
3 Pies, Pastries & Specialty Desserts (any kind)
4 Cookies (any kind)
5 Confections (any kind)
6 Gluten-Free Baking (any kind)

See Definitions on next page for clarifications.



BREAD DEFINITIONS

Leavened Breads: Any type of Bread using yeast or a culture as the leavening agent, including sourdough breads.
Non-Yeast Breads: Breads made without a leavening agent (flat breads).
Quick Breads: Any bread or bread-type product made using a leavening agent other than yeast or culture, such as baking soda.
Healthy Alternatives: Recipes that are lower in fat and sugar.

CAKE DEFINITIONS

Frosted Cakes: A frosted cake, that does not have any filling or any frosting that requires refrigeration.
Unfrosted Cakes: An unfrosted cake. Such as pound cakes, fruit cakes, ect. However may include a light glaze or powder sugar dusting.
Refrigerated Cakes: Any cake with a frosting or filling that requires refrigeration or other cake that requires refrigeration (i.e. Cheesecakes, creams, custards, etc.) **Please bring a cooler with ice to keep your cake cold.**
Cookie Crumb Crust: Using any type of cookies plus butter/oil/fruit to make a crust. Cookies for crust must be made from scratch – not using commercially prepared cookies like graham crackers, Oreos, etc.
Coffee Cake: A sweet, leavened, bread-like cake usually flavored with nuts, fruit, or spices and topped with frosting, glaze, or streusel.
Healthy Alternatives: Recipes that are lower in fat and sugar.

PIES, PASTRIES & SPECIALTY DESSERTS DEFINITIONS

Crème Pie: Pie shell and filling are cooked separately.
Custard Pie: Both filling and crust are baked together.
Refrigerated Pie: Any pie that requires refrigeration (creams, custards, pumpkin, pecan, meringue, etc.) **Please bring a cooler with ice to keep your pie cold.**
Single Crust Pie: Any non-refrigerated pie with only a bottom crust.
Double Crust Pie: Any non-refrigerated pie with a top and bottom crust.
Cookie Crumb Crust: Using any type of cookies plus butter/oil/fruit to make a crust. Cookies for crust must be made from scratch – not using commercially prepared cookies like graham crackersor Oreos.
Pastries: Includes Shortcrust, Pate a Choux, Puff, Danish, or Phyllo Made by exhibitor.
Tarts & Tartlets: A shallow, baked shortcrust pastry or crumb crust with a filling and no top crust. Must be removed from the pan. Tartlets are baked in mini tart pans.
Healthy Alternatives: Recipes that are lower in fat and sugar.

COOKIES DEFINITIONS

Bar Cookies: Any cookie that is baked flat, cut into “bars” usually done in a pan with sides.
Brownies: Any type of Brownie
Drop Cookies: Any cookie that is formed by dropping dough from a spoon to the cookie sheet.
Macarons: A type of Drop Cookie. A light cookie made with egg white, sugar, and usually ground almonds or coconut.
Filled cookies are made from rolled cookie dough filled with a fruit or confectionery filling before baking.
Shaped or Rolled cookies are made from stiff dough that is pressed or rolled and cut into shapes.
Refrigerator (icebox) cookies are made from stiff dough that is refrigerated to make the raw dough more stiff before cutting and baking. The dough is typically shaped into cylinders, which are sliced into round cookies before baking.
Healthy Alternatives: Recipes that are lower in fat and sugar.

CONFECTIONS DEFINITIONS

Confections: Any type of candy
Healthy Alternatives: Recipes that are lower in fat and sugar.

GLUTEN-FREE BAKING DEFINITIONS

Gluten-Free Baking: Any baked item made without using wheat, oats, barley, or rye flour.

2027 KING ARTHUR FLOUR BAKING CONTEST DIVISION 115.345

King Arthur Flour believes that every one of us is a baker at heart. Their mission is to inspire connections and community by spreading the joy of baking.

King Arthur Flour, was the first flour company in the young United States who has a long and storied history, stretching back nearly to the American Revolution. No flour is subject to stricter specifications than King Arthur Flour. The resulting purity and consistency have made King Arthur Flour the trusted flour for baking enthusiasts and professionals for over 200 years.

The Florida State Fair and King Arthur Flour invite you to enter the King Arthur Flour Baking Contest for a chance to win ribbons and prizes.

FIRST PLACE

State Fair Ribbon $15 and a $40 gift certificate to the Baker's Catalogue/ kingarturflour.com

SECOND PLACE

State Fair Ribbon $10 and a $25 gift certificate to the Baker's Catalogue/ kingarturflour.com

THIRD PLACE

State Fair Ribbon $5 and a $25 gift certificate to the Baker's Catalogue/ kingarturflour.com

ENTRY RULES

- **Eligibility: is open to all youth Florida residents in grades 1 – 12, as of August 1, 2026.**
- **The exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.**
- Contestants must follow the designated recipe for **Tasty Toaster Tarts**. All bakers will be using the same recipe.
- For the Youth entry the recipe for **Tasty Toaster Tarts** must be used exactly as it appears in the premium book on the following page.
- **For the King Arthur Flour Baking Contest ONLY you do not have to attach the recipe to the item.**
- Failure to follow the rules may result in disqualification.
- King Arthur Flour is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).
- **Entries must be on disposable trays, pans, platters, ect.**
- **Quantity Requirement - 6 Toaster tarts**
- The winner of the King Arthur Flour Baking Contest is not eligible for Best of Show Award..

Recipe Must be used from the following website:
https://www.kingarthurbaking.com/recipes/tasty-toaster-tarts-recipe

Tasty Toaster Tarts

Who doesn't love that classic cereal-aisle favorite, the toaster tart? This is our take on that legendary breakfast pastry, inspired by chef-owner Joanne Chang of Flour Bakery in Boston.



2027 KING ARTHUR FLOUR BAKING CONTEST RECIPE

Tasty Toaster Tarts

PREP	BAKE	YIELDS
23 mins	30-35 mins	9 Toaster Tarts

INGREDIENTS

Crust
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 1 tablespoon (11g) granulated sugar
- 1 teaspoon table salt
- 16 tablespoons (227g) unsalted butter, cold, cut into pats
- 1 large egg
- 2 tablespoons (28g) milk

Filling
- 1/2 cup (106g) light brown sugar or dark brown sugar, packed
- 4 teaspoons King Arthur Unbleached All-Purpose Flour
- 1 1/2 teaspoons ground cinnamon
- 1 large egg, to brush on pastry before filling

Frosting
- 1 1/2 cups (170g) confectioners' sugar
- pinch of table salt
- 1 1/2 to 2 tablespoons water, milk, or heavy cream
- sprinkles or nonpareils, for garnish

INSTRUCTIONS

1. **To make the dough:** Whisk together the flour, sugar, and salt. Work in the butter until the mixture holds together when you squeeze it, with pecan-sized lumps of butter still visible. Mix the egg and milk, and add it to the dough, mixing just until everything is cohesive.

2. Divide the dough in half. Shape each half into a rough 3" x 5" rectangle, smoothing the edges. Wrap in plastic or waxed paper, and refrigerate for 30 min. This will relax the gluten and firm up the dough a bit, making it easier to roll. You can also refrigerate the dough for up to 2 days; let it rest for 15 to 20 minutes at room temperature before you roll it out.

3. **To make the filling:** Whisk together the brown sugar, flour, and cinnamon.

4. **To assemble the tarts:** Place one piece of the dough on a generously floured work surface, and roll it into a rectangle about 1/8" thick, large enough that you can trim it to an even 9" x 12". Trim off the edges; place the scraps on a baking sheet, and set them aside, along with the 9" x 12" rectangle of dough.

5. Roll the second piece of dough just as you did the first. Press the edge of a ruler into the dough you've just rolled, to gently score it in thirds lengthwise and width-wise; you'll see nine 3" x 4" rectangles.

6. Beat the egg, and brush it over the entire surface of the dough. Place a heaping tablespoon of filling into the center of each marked rectangle. Place the second sheet of dough atop the first, using your fingertips or a chopstick to press firmly around each pocket of filling, sealing the dough well on all sides.

7. Press the tines of a fork (or the chopstick) all around the edge of the rectangle. Cut the dough evenly in between the filling mounds to make nine tarts. Press the cut edges with your fingers to seal, then press with a fork or chopstick to seal again.

8. Gently place the tarts on a lightly greased or parchment-lined baking sheet. Prick the top of each tart multiple times with a fork; you want to make sure steam can escape, or the tarts will become billowy pillows rather than flat toaster pastries. Refrigerate them, uncovered, for 30 minutes.

9. Preheat your oven to 350°F.

10. Remove the tarts from the fridge, sprinkle the dough scraps with a bit of cinnamon sugar and bake them for 30 to 35 minutes, until they're a light golden brown. Remove them from the oven, and allow them to cool on the pan.

11. **To make the frosting:** Mix the confectioners' sugar with a pinch of salt and enough water, milk, or cream to make a soft, spreadable frosting. Add the liquid gradually, starting with 1 tablespoon. Drizzle/spread the frosting on the completely cooled tarts. Garnish with sprinkles or nonpareils, if desired.

GENERAL RULES

DISCLAIMER

All entries are submitted at the exhibitor's own risk. The Florida State Fair is not responsible for any loss, damage, or theft of exhibits even if caused by staff, volunteers, contractors, or visitors. If you want insurance for your entry, you must arrange it through your personal insurance provider before the Fair. Reasonable care will be taken to protect exhibits. No unauthorized people are allowed in the building after closing hours.

DIVISION OR CLASS CANCELLATION

The Florida State Fair may cancel any division or class if there are not enough entries to ensure fair competition. Any affected entries will be returned.

ENTRY ERRORS

Exhibitors are responsible for making sure their entries are correct. This includes online forms and summary sheets. The Fair is not responsible for correcting mistakes, and no awards will be given for entries disqualified due to exhibitor error. If an award is later found to be ineligible, it will be withheld or recovered. You may appeal a disqualification in writing within 90 days of being notified. Include your name, address, full entry details, and your reason for requesting a review.

PREMIUM PAYMENTS

Prizes will be awarded based on the Judging Criteria Record Sheets. **Prize checks are void 6 months after the date on the check. No replacement checks will be issued after that, so please cash them promptly.**

SUBSTITUTIONS

If needed, substitutions must be made within the same department as the original entry. They must be completed by the last day of the entry delivery period. You may not transfer your entry to another person.

PREVIOUSLY ENTERED ITEMS

Entries that have been shown at past Florida State Fairs are not allowed, except for entries in Horticulture and Aquarium Beautiful.

VERIFICATION OF ENTRY

To confirm that your mailed entry form and fees were received, include a self-addressed stamped envelope with your submission. Online entries will receive a confirmation code after submitting.

RESPONSIBILITY FOR EXHIBITS

The Fair is not responsible for exhibits left behind after the scheduled pick-up time. **Anything left after that time will be treated as abandoned and discarded by April 1st of the same year.**

ENTRY REMOVAL

Once accepted, entries cannot be removed until the official release date listed in the Competition Handbook. Early removal is only allowed in cases like serious illness, emergencies, or at the Fair's discretion.

RETURNED OR BOUNCED CHECKS

A $25 fee applies to any returned checks. This must be paid with cash, a certified check, or a money order.

MAILING PAPER ENTRY FORMS

Entry Forms must be postmarked by Friday, December 5, 2025. Failure to complete any portion of the entry form may result in disqualification. Late entries must be postmarked before December 12, 2025. If you're submitting a late entry form, you must include the extra $5 per entry fee. **Make checks payable to:** Florida State Fair Authority

Mail Entry Form to:
Creative Living Competitions – Youth Baking
Florida State Fair
P.O. Box 11766
Tampa, FL 33680

ENTRY DELIVERY

All entries must be hand delivered to the Florida Center Building at the Florida State Fairgrounds between 9:00 – 11:00 a.m. on Saturday, November 7, 2026.

Enter off of Martin Luther King Jr. Blvd. through the MLK Fairgrounds entrance. Park near Gate 2. Enter through Gate 2 to head towards the Florida Center.

RETRIEVING ENTRIES

All entries not claimed by April 1st of the same year will be recycled, disposed or donated through our program department.

EXHIBIT DESIGN & SET UP

The Florida State Fair controls how exhibits are displayed. If your entry is meant to be hung but isn't ready to hang, the Fair will display it as they see fit. No changes can be made once items are on display. Exhibitors cannot handle their entries after drop-off. Fair staff will handle final placement and assembly, using any instructions you provide. If your item needs assembly or disassembly, include clear instructions and diagrams. The Fair may use pins or other tools to secure your exhibit for display. Online entries will receive a confirmation code after submitting.

AWARD PREMIUMS

First Place - State Fair Ribbon **$12**
Second Place - State Fair Ribbon **$7**
Third Place - State Fair Ribbon **$4**

Best of Division - State Fair Ribbon **$15**
Best of Division Awards will be chosen from the first place winners in each age division.

Style & Design - State Fair Ribbon **$15**
Style & Design will be chosen from any of the entries within each age group.

Director's Choice Award - State Fair Ribbon **$35**
Honorable Mention Ribbons may be awarded at the discretion of the judge(s).

Florida State Fair Recipe Form Guidelines

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

ALL RECIPES BECOME THE PROPERTY OF THE
FLORIDA STATE FAIR INCLUDING PUBLICATION RIGHTS.

If shipping, please include your recipe with entry.

Ship to:

Florida State Fair
Baking Competition
4800 U.S. Hwy 301 N
Tampa, FL 33610

Recipe Form Guidelines

Entered items must be accompanied by the attached recipe form.

- **Type or print legibly**. Winning recipes may be included in future Florida State Fair Cookbooks.
- These recipes will become the property of the Florida State Fair with right to use them at a future date.

Recipes must include:

- Title of the recipe
- List the source of your recipe, if you did not create it totally by yourself
- Name of exhibitor
- List all ingredients in order of use
- Include container sizes, for example, 8 oz. can or 1 lb. package.
- Instructions in paragraph form, not in numbered steps. Use the name of the ingredients in the instructions versus using statements like stir the first 4 ingredients together.
- Temperatures and times for baking, chilling, etc.

Other things to consider:

- **Use standard abbreviations for measurements:**

  T. or tbsp. — tablespoon
  tsp. — teaspoon
  c. — cup
  pt. — pint
  qt. — quart
  gal. — gallon
  oz. — ounce
  doz. — dozen
  lb. — pound
  pkg. — package
  env. – envelope
  opt. – optional
  reg. – regular
  lg. – large
  med. – medium
  sm. – small
  ctn. – carton or container

- Be consistent in the spelling of the title of your recipe

Florida State Fair Recipe Form

PLEASE COMPLETE THIS FORM AND BRING WITH ENTRY

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FLORIDA STATE FAIR INCLUDING PUBLICATION RIGHTS.

If shipping, please include your recipe with entry.

Ship to:
Florida State Fair
Baking Competition
4800 U.S. Hwy 301 N
Tampa, FL 33610

Please Print or type (Contact information is used for OFFICE USE ONLY, it is not published in the cookbook)

❑ Baking Adult ❑ Baking Youth ❑ Best of Florida Baking

Exhibitors Name (First, Last):

Address:

Division Name: Division #:

Class Name: Class #:

Phone ( ) Email:

OFFICE USE ONLY

Place

- ❑ 1st
- ❑ 2nd
- ❑ 3rd
- ❑ Best of Division (B)
- ❑ Grand Champion (B)
- ❑ Best of Show (Youth)
- ❑ Best of Show (BOF)

Name of Recipe

Recipe guidelines:

On a separate sheet of paper type or legibly write out your recipe. **Staple the recipe to this form.** If you used a computer to type your recipe, please save it to your computer. In the event that you are asked to contribute your recipe to a future Florida State Fair Cookbook, you will be able to quickly send us your recipe in a document.

Sample of Recipe format

Golden Lemon Bread

by Carol O'Donnell

Source: *Family Recipe taught to me by my grandmother*

Ingredients:
½ c. shortening
¾ c. sugar
2 eggs
1 ½ c. all-purpose flour
1 ½ tsp baking powder
½ tsp. salt
¾ c. milk
1 tsp. Lemon Extract
1 zest of one lemon

Glaze:
½ c. confectioner's sugar
2 tsp. grated lemon zest
2-3 tsp. lemon juice

Directions:
Preheat oven to 350°.

Cream shortening and sugar until light and fluffy. Add eggs, one at a time. Add lemon extract and zest. Combine flour, baking powder and salt, then add to creamed mixture alternately with milk.

Pour into greased 9x5 loaf pan. Bake 40-45 minutes.

Combine glaze ingredients and pour over warm bread. Cool before removing from pan. Enjoy...