

# BAKE WITH A MIX

County project only, there are no State Fair entries for this project.

Bake with a Mix will be divided by the member's current grade in school. For judging, a 4-Her's grade is determined by the grade during the current school year (September-August).

All divisions of Bake with a Mix will use the Grant County 4-H Bake with a Mix manual.

## ***BEGINNER- (grades 3-5)***

4-Her's are to exhibit a different cookie or brownie recipe in each year of the Beginner category. Using a purchased mix, add at least two additional ingredients different than those listed on the package directions to create cookies or brownies. Cookies or brownies may include **non-perishable** frosting or topping. **Exhibit three baked drop, molded, or bar cookies, or brownies.** Also provide the product recipe on a recipe card (provided by the Extension Office) with the original box recipe attached. Highlight which products are in addition to your box mix. Record sheet and recipe card must be presented at the time of project check-in.

## ***INTERMEDIATE- (grades 6-8)***

4-Her's are to exhibit a different cake or bread recipe in each year of the Intermediate category. Using a purchased mix, add at least two additional ingredients different from those listed on the package directions to create a bread or cake. Cake products may be round, square, rectangle, Bundt, single or double layer and may include **non-perishable** topping or frosting. (Yeast may be one of the added ingredients). **Exhibit cake or bread** with the product recipe on a recipe card (provided by the Extension Office) with the original box recipe attached. Highlight which products are in addition to your box mix. Record sheet and recipe card must be presented at the time of project check-in.

## ***ADVANCED- (grades 9-12)***

4-Her's are to exhibit a different recipe in each year of the Advanced category. Using a purchased mix, add at least two additional ingredients different from those listed on the package directions to create a **non-perishable** baked product. (Yeast may be one of the added ingredients). If exhibiting cookies, muffins, rolls, etc., exhibit **three** items. Baked product may include a **non-perishable** topping or frosting. **Exhibit baked product** with the product recipe on a recipe card (provided by the Extension Office) with the original box recipe attached. Highlight which products are in addition to your box mix. Record sheet and recipe card must be presented at the time of project check-in.

### **BAKE WITH A MIX – Check-in and judging**

**Check-in: Wednesday, June 12, 5-7 p.m. OR Thursday, June 13, 10-11:30 a.m.**  
(bring project with attached recipe card)

**Judging: Open judging, June 13, Noon**

After check-in of **all** projects, put current year's record sheets in Green Record Book and turn in at designated boxes in the Community Building.

You have until May 15 to add or drop this project from your current year's enrollment.

The Best of Show and Runner-Up Best of Show winners will be recognized Sunday of the fair.

**\*\*\*Please read important food safety policy on back page.**

## **Purdue Extension Food Safety Policy (revised 10/2022)**

**For Food Competitions:** Fillings, frostings, glazes, and meringues are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream if they are not fully cooked/baked. These items are allowed as ingredients in food products if the final product is cooked/baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160°F (i.e. pasteurized or included as part of a batter and baked) are acceptable. No home-canned fruits, vegetables, or meats are permitted as ingredients in food products. Foods should be transported to the competition in a way that minimizes contamination and maintains the quality of the food (i.e. foods that are judged as frozen should remain frozen at all times).

Recipes must be provided that identifies all ingredients that were used in each part of the product. Any ingredient that could be a potential allergen must be clearly identified. Each food product must be labeled with the following information:

- Name
- Address
- Contact information (phone and/or email address)
- Date the food product was made

Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. If cuts are present, the wound should be bandaged and a single use food service glove worn on the hand during all stages of food production. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. People experiencing symptoms of vomiting, diarrhea, fever, and/or jaundice should not be allowed to prepare food.

Judges and individuals who will consume products from county and/or state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry has been properly prepared or handled before, during or following the competition. The food products for competitions are home produced and processed and the production are as is not inspected by the Indiana State Department of Health. Tasting of a food product is solely at the discretion of the judge and consumers. Judges are NOT to taste any home preserved foods such as low-acid or acidified foods like green beans, tomatoes or tomato products, jams/jellies/fruit preserves or fermented products produced in the home.