

**Kids Using Cake Mix Competition**  
**Sponsored by The Sweet & Sassy Girls**  
**Jani Long, Susan Davis, Aubrey Spicer, Taylor Long, and**  
**Emmie Duncan**



**DATE:** Tuesday, July 25

**LOCATION:** Exhibit Hall Board Room

**CLASSES:**

1. Ages 5 to 8
2. Ages 9 to 12
3. Ages 13 to 16

**TIMES:** Check-in and set up 9:00 AM – 10:15 AM  
Judging will begin at 10:30 AM  
(Exhibitors must remain to interview with Judges)

**INSTRUCTIONS:**

1. On-line entries will be accepted from April 1 to June 1 via the Delaware State Fair website.
2. Day of event registration is permitted.
3. This contest is for CHILDREN ONLY.
4. Enter the appropriate class based on the exhibitor's age on January 1, 2023.
5. Enter only one recipe made using a box 2-layer cake mix, any flavor and/or kind, as the main ingredient to make cake, cupcakes, cookies OR other dessert.
6. Each entry must be made **exclusively** by the exhibitor. Recipe and ingredients used should be age appropriate and enhance the basic cake mix recipe.
7. Exhibitors will be expected to enter the entire completed recipe (i.e., NOT just 1 slice of cake, 1 cupcake, 1 cookie, etc.)
8. Please present yourself with your contest exhibit at any gate and a teller will issue you a complimentary gate admission pass good for that day only. Anyone who accompanies you will be required to pay admission. Competitors who wish to deliver their exhibits to the Exhibit Hall via car before 9:45am may do so by going to Exhibitor's Gate 2 (near the Quillen Arena) where they will be given a temporary permit that will allow them to drive to the Culinary end of the Dover Building and park your vehicle. Exhibits will need to be walked to the Exhibit Hall for drop-off (due to the Plaza renovation there is no longer vehicle access directly to the Exhibit Hall). Your vehicle **MUST BE REMOVED** from the grounds and moved into the regular parking lot prior to 10:00 am.

**RULES:**

1. See format as provided on the Delaware State Fair website for the correct way to write recipes. Recipes **MUST** include complete measurements and all ingredients and baking (preparation) instructions.
2. On the day of the competition, bring **ONE (1)** copy of the recipe correctly typed or printed on plain white paper with your name on the back of the paper in the lower right hand corner.
3. Also bring your prepared exhibit on an appropriate serving plate or dish, with serving utensils if desired.
4. No additional table decorations are needed and display space is limited.
5. Upon registration all recipes and prepared exhibits become the property of the Culinary Department of the Delaware State Fair, Inc. The Fair reserves the right to edit, adapt, copyright, publish and use any or all recipes for publicity, promotion or advertising.
6. Incomplete recipes may result in exhibit disqualification.
7. Distribution of the prepared exhibits will be at the discretion of the Culinary Department.

**JUDGING:**

1. This competition will use Interview Judging to determine the winners in each class. It will consist of:
  - A. Talking one-on-one with the Judge about recipe choice and preparation
  - B. Judge offering positive feedback to the exhibitor
  - C. Judge observing and tasting the entry

## Judging Criteria:

Visual Appeal:	20%
Proper Flavor/Texture:	30%
Knowledge of Recipe/Kitchen skills/Safety/Sanitation	20%
Creativity:	10%
Degree of Difficulty:	10%
Properly Written Recipe:	10%

2. The decision of the Judges is final.

**AWARDS:**

Donated by The Sweet & Sassy Girls

Jani Long, Susan Davis, Aubrey Spicer, Taylor Long, and Emmie Duncan

Prizes will be awarded for each class.

First Place:	\$50.00 and Rosette
Second Place:	\$30.00 and Ribbon
Third Place:	\$20.00 and Ribbon