

# Honey Bee Bake Off

## All Cookies/Munchies

Use one per entry.

EXHIBITOR NUMBER \_\_\_\_\_ (Assigned by Bake Off Official)

Full Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

St: \_\_\_\_\_ Zip Code: \_\_\_\_\_

Phone #: \_\_\_\_\_

Email (Optional): \_\_\_\_\_

**Please visit [Palocedrohoneybeefestival.com](http://Palocedrohoneybeefestival.com) for Entry Rules**

- Please submit recipe with Baked Goods.
- Winners to be announced Sun. Sept. 22<sup>nd</sup>, between 2pm & 3pm
- It is the responsibility of each contestant to pick up their awards at the stage as they are announced.



# 2019 HONEY BEE BAKE OFF ENTRY RULES

Saturday – September 21, 8am – 5pm Festival

Sunday – September 22, 8am – 4pm Festival

8am – 12pm, Bake Off Entry Drop Off

Bring your entry form, recipe, and 1 dozen samples

Contact: Gail Batdorf (941-1558)

The Honey Bake-Off is designed to encourage the everyday cook to discover the many benefits of using honey, not just as a sweetener of choice, but as a common ingredient in a variety of recipes. You are not only adding healthy sweetness and rich flavor when you cook with honey, you are adding vitamins, minerals and antioxidants!

## ABOUT BAKING OR COOKING WITH HONEY

Honey will provide some special attributes to your favorite recipes – golden crust, color, flavor, moistness and moisture retention in the products. Honey's flavor varies with the type of flower the bees worked to produce the honey. There are over 300 varieties of honey produced in the US, ranging from almost clear to almost black in color with flavor more robust the darker the honey. Choose a flavor to suit your end product. To learn more about honey and find some new and exciting recipes check out [honey.com](http://honey.com), the web site for the National Honey Board

## TIPS FOR USING HONEY

- You can use a one-to-one substitution of honey for sugar in most recipes, using honey for up to ½ of the sweetener called for (i.e. recipe calls for 1 cup sugar – use ½ cup sugar and ½ cup honey)
- When substituting honey in recipes, reduce the other liquids by ¼ cup for each cup of honey used. (i.e. recipe calls for 1 cup sugar – use ½ cup sugar & ½ cup honey and reduce liquid in recipe by 1/8 cup)
- In recipes not calling for any liquid – add 2 tablespoons flour to each cup honey.
- Add ½ teaspoon baking soda for each cup honey used.
- To avoid over browning, reduce the oven temperature by 25 degrees F if it is a recipe not originally written for honey.
- Oil of spray the liquid measuring cup to make it easy for the honey to slide out after measuring.
- To re-liquefy honey that has crystallized, remove lid and place container of honey in a sauce pan of water, heat water to hot simmer (do not boil) stir honey occasionally to distribute heat.
- One 12oz. jar of honey is one cup.
- Don't forget honey or flavored honeys for a drizzle on baked goods, ice creams, pudding or other desserts..

## HONEY BEE BAKE OFF ENTRY RULES

### General

- No Entry Fee. Open to all. Recipes need not be original.
- Entry must be covered and set on or inside a disposable container. One entry per container. No refrigeration available.
- Contestants limited to one entry per category.
- Entrants' name is not to be anywhere on their item, neither on the container or recipe form. Violating this rule may result in disqualification.

### Registration

- Registration is Sunday September 22, between 8am and 12pm. Bring entry, Entry form and Recipe form.
- Entries must be taken directly to the Information Booth. Entries will be accepted on Sunday, September 22nd from 8am until 12pm.
- An Exhibitor Number will be assigned to each entrant at registration. The entrant's Exhibitor Number will be placed on each of their entries.

Judging will take place Sunday between 12pm and 2pm – judging not open to the public. Entries will be judged on (1) Use of Honey – required amount of honey for entry. (2) Flavor – great taste (3) Texture – smooth and moist and (4) Appearance – pleasing to the eye.

Awards: Winner will receive a T-Shirt and Honey!

Categories: Cookies/Munchies – Any Cookies/Unique or imaginative snack using honey, ie pop corn, granola, snack mix. Honey must be 50% of all sweeteners.

**Winner** will be announced between 2 and 3pm Sunday September 22<sup>nd</sup>, at the Honey Bee Entertainment Stage.