

**2024 MACON COUNTY FAIR  
BEST CAKE ENTRY FORM**

PLEASE PRINT:

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

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

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

Name of Cake Entry: \_\_\_\_\_

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**RULES**

1. Entries must be registered between 10 and 11 a.m. at the Fair Pavilion. Judging will begin at 11 a.m. at the Pavilion stage.
2. A complete written or typed recipe must be submitted with the entry. The recipe must be separate from the cake so that copies can be made.
3. Each entry should be placed on foil-covered heavy cardboard (no cake plates). The cardboard should extend one inch on all sides of the cake. Each entry should be delivered in a disposable cake box so that it can be removed without damaging. Please do not use plastic wrap or a roasting bag.
4. Entries will be judged on overall appearance, characteristics, flavor and recipe originality.
5. All entries, recipes, and photos become the property of the Macon County Fair. Cakes, with original recipes, will be auctioned off at 12 noon.
6. All recipes and photos may be printed in the Macon County Fair Cookbook, the Fair's website and/or the Fair catalog.

Scoring (100 pts): Judging will be based on the following criteria

General Appearance (25 points): first impression, surface, size, shape, color

Characteristics (30 points): moistness, crumb, texture, tenderness, lightness. Frosting – glossy, not granular, soft, suitable flavor. Filling (if applicable) – minimum ¼ inch, fluffy, good flavor blend.

Flavor (30 points): delicate and pleasing, natural flavor

Creativity (15 points): recipe creativity, uniqueness

Premiums awarded in each category: Grand Prize and Runner Up.