

#### Dessert Contest Rules:

- Entry fee \$25. Payouts will be from the entry fees. 20% to the contest, the rest will be split: 50% Grand Champion and 30% to the Reserve Grand Champion, 20% to 3<sup>rd</sup> of what's left.
- Cakes – Pies – Cheesecakes – Cup Cakes – Cookies. Anything Goes!
- Scoring: The standard KCBS weighted scoring system will be used for Appearance/Visual Appeal/Creativity/Level of Difficulty, Taste/Flavor/Smell and Texture/Tenderness/Quality:
  - Appearance: .5600 (14.00% of total score)
  - Taste: 2.2972 (57.43% of total score)
  - Tenderness/Texture: 1.1428 (28.57% of total score)
- Some notes regarding criteria used to judge:
  - Appearance/Visual Appeal/Creativity/Level of Difficulty: Does this recipe present beautifully on a serving plate or baking dish? Do your eyes make you want to eat the dessert before you even smell or taste it?
  - Taste/Flavor/Smell: Does this recipe taste great with every bite? Does it have mass appeal? Would you want to make this recipe over and over again based on taste alone? Does it contain interesting, yet gratifying flavor combinations? 50% of total score
  - Texture/Tenderness/Quality: Does this recipe have a great texture and “mouth-feel”?

Contestants can either provide their own serving tray or plates etc or pick up a 9x9 Styrofoam container at the Senior Center on Friday. Contestants must their assigned #number attached. Entries can be in 6 servings or can be cut into 6 servings after turn in and appearance is judged (for example if you want to turn in a whole pie, we will cut it before serving.

Entries do not need to be assembled on site. A team may not turn in an entry that was store-bought.

Garnish is open and optional.

Alternative heat sources are allowed.