



Lapeer County 4-H Pi(e) Day Contest



March 14, 2026

10:00am

North Branch American Legion

Ready to roll out the dough and wow the judges? Showcase your pie-baking skills and creativity in this fun (and delicious!) contest. Participants will bring their best homemade pie and present it to a panel of judges. Entries will be evaluated on overall appearance, crust, filling, flavor, and creativity.

REGISTRATION, RULES & REGULATIONS

- Complete Spring Achievement Registration Form and return by March 2nd. To include entry into this contest on your form you will need to add it to your form as Dept 11, Section 4, Description: Pi(e) Day Contest.
- All entries must be at Spring Achievement by 10:00am.
- Do not write your name on the pie tin, or recipe. Your pie will be assigned a number at registration, which allows anonymity during judging.
- Pie must be prepared by the individual submitting the pie entry for judging.
- No more than two pies may be entered per youth.
- A recipe must accompany your pie. Recipes must include pie flavor, ingredient list, and instructions. The recipe(s) should contain the following information, as applicable:
 - The ingredients listed in the order used
 - Each step given in the order of preparation
 - The oven temperature
 - The size of the cooking container
 - The number of servings

- Pies must be homemade and not store-bought. Mixes, premade crusts, and canned fillings are allowed; however, these ingredients must be clearly noted on the submitted recipe. Ready-to-serve pies, frozen bake-at-home pies, or similar preassembled products will be disqualified.

JUDGING

- Judging will begin at 10:00am. All pies must be submitted at the registration table before 10:00am on March 14th.
- Judges will not know the identity of the pie bakers. Please do not show judges which pies you made until after judging is completed.
- Do not write your name on the pie tin, recipe or other materials. Your pie will be assigned a number at registration, which allows anonymity during judging.
- All judges' decisions are final.
- Judges will score the pies based on the following criteria:
 - Overall Appearance: 15 points
 - Crust: 15 points
 - Filling: 15 points
 - Flavor/Taste: 35 points
 - Creativity and Impression: 10 points
 - Recipe Card: 10 points
 - Total possible points: 100
- Winners will be announced during the awards ceremony.
- Pies will be served during the luncheon after judging.
- There will be an opportunity for attendees to vote for a "People's Choice" winning pie.
- Champion pies in each age division will earn the opportunity to bake their winning pie again and have it featured for sale during the live 4-H Fundraiser Auction on April 18.

Overall Appearance – 15 points

Basic eye appeal and the extent to which the whole pie entices you to want to try it, Color, Shape, Crust and Filling Consistency, a single slice unveils the looks and consistency of the filling and crust. Pies should have generous, well distributed fruit as well as, good color and definition.

Crust – 15 points

Pastry crusts should be flaky and delicate, but not fall apart too easily. They should melt in your mouth with a mild, pleasant taste that complements the filling. They should be a light golden color, baked throughout and an even thickness across the side and bottom. The crimp should seal thoroughly all the way around the pie.

Generally, crust has a pleasant, mild flavor that complements the filling. However, in some specialty pies, the crust may be used to help create flavor accents.

Filling – 15 points

Fillings should have a nice aroma with pleasant, uniform flavors. Ingredients taste fresh and are well balanced with a complimentary use of spices and seasonings that is not overpowering.

Filling should fill the crust and have the appropriate texture and color

Overall Flavor/Taste and Aroma – 35 points

Crust – flaky, melt in your mouth consistency that has a mild, pleasant flavor and is baked evenly throughout to a light golden color with a tight seal around the edges.

Filling – smooth uniform components with pleasant aroma and flavor which matches the advertised flavor, appealing color, and a nice aftertaste. Fruit used in quality pies should be well defined; good size, evenly distributed and have a firm, but not overly crisp, texture.

Creativity and Impression – 10 points

The overall memorability of the pie (the “wow factor”). This includes originality, creativity, and an appetizing presentation. Judges will consider the overall impact of the design, recipe, and flavor, as well as the effort involved (including making components from scratch).

Recipe Card – 10 points

Clear, legible, and complete. Must include all components as listed in the rules.

Pie Judging Score Sheet

		Participant Entry Number	
		Maximum Points	Points Awarded
Overall Appearance			
Color and Shape	5		
Texture and Consistency	5		
Crust/Topping and Filling Distribution	5		
Total Points for Appearance	15		
Crust/Topping			
Texture and Consistency	5		
Color and Thickness	5		
Fully baked/prepared	5		
Total Points for Crust/Topping	15		
Filling			
Texture and Consistency	5		
Baked Appropriately/Filling Set	5		
Attractive and Appropriate Color	2		
Well Blended	3		
Total Points for Filling	15		
Flavor/Taste & Aroma			
Flavor Strength and Balance of Ingredients	10		
Taste of Crust	8		
Taste of filling	8		
Mouthfeel, Aftertaste, and Aroma	9		
Total Points for Flavor/Taste	35		
Creativity and Impression			
Presentation, Design	4		
Recipe and Effort	3		
Originality and Creativity	3		
Total Points for Creativity and Impression	10		
Recipe Card			
Clear and Legible	4		
Ingredients	2		
Instructions Including Bake Temp. and Time	2		
Size of Baking Container and # of Servings	2		
Total Points for Recipe Card	10		
Total Points		100	