

4-H BREADS, PIES, and COOKIES GUIDELINES

The following are guidelines for the breads project.

1. All breads, pies, and cookies, must be made from scratch. No mixes allowed. Bread baking machines are not allowed.
2. Learn about the history and nutritional value of baking.
3. Gain a better understanding of the ingredients and how their reactions in a recipe are important to successful bread baking.
4. Experiment with the different methods of handling yeast (quick mix, rapid mix and conventional).
5. Learn the different ways of handling dough.
6. Learn the terminology and techniques of baking bread such as stirring down, kneading, punching down, etc..
7. Learn the importance of the right pan size and differences in pan materials.
8. Try different recipes and have fun!

For fair: enter 1 loaf of bread, 1 pie, or a dozen cookies.