

# CASS COUNTY 4-H FUN WITH FOOD MIXES MANUAL



Purdue University is an equal access/equal opportunity institution.

**Revised 10-2020**

## FUN WITH FOOD MIXES

This project is designed to allow the use of a purchased box or package mix as one of the ingredients in a recipe. The exhibited product cannot be the result of using the standard ingredients and following the basic instructions with the mix. The mix is to be used as a base with other added ingredients to create a new **non-perishable product**. 4-H'ers may create their own recipe or use suggestions from a box or package mix, cookbook, or project manual.

- ❖ **All exhibits are to be baked items.**
- ❖ The recipe is to be exhibited with the product and completed Record Sheet. The recipe should be on an index card (5"X8"). It can be obtained at the Extension Office. It should be covered in some fashion, i.e. clear plastic wrap, baggie, etc.
- ❖ All of the products must be exhibited on a disposable paper or Styrofoam plate, cardboard, etc.
- ❖ Products too large for a plate should be exhibited on a sturdy disposable board, covered with foil, freezer paper, waxed paper, etc.
- ❖ Disposable display board or plate should be at least 1 inch larger than exhibited product but suggested no larger than 2 inches more than the product.
- ❖ All materials must be disposable including covering.
- ❖ The use of fresh fruit garnishes are left to the discretion of the exhibitor.
- ❖ No alcoholic beverages are to be used in recipes. Substitutes could be ginger ale, fruit juice, etc.

**For baked product competitions:** Filling, frosting, glazing, pie filling, and meringue, whether uncooked or cooked, are not permitted to contain cream cheese, whipped cream, Cool Whip®, non-dairy whipped topping, unpasteurized milk or uncooked eggs/egg whites (pasteurized eggs or eggs cooked to 160°F may be used). Home-canned fruits, vegetables, or meats are not permitted in products. Recipes must be provided that show which ingredients were used in each part of the product. Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. Contestants should not prepare ready-to-eat foods to be entered into competition if they are ill with vomiting, diarrhea, fever, sore throat or jaundice. Whenever possible, baked products should be transported and stored in chilled coolers (41°F).

### Please note:

- ❖ Custard, cream, or cream cheese frostings or fillings and raw egg white frosting are not acceptable in an exhibit because they are highly perishable when left at room temperature.
- ❖ **Attention:** ONLY EXCEPTION, Canned/"Ready To Use" frosting may be used, including cream cheese flavor, in the Bake With A Mix project **ONLY**. This does not include frosting and fillings purchased in the refrigerator section of the store.
- ❖ All materials must be disposable including covering.
- ❖ The use of fresh fruit garnishes are left to the discretion of the exhibitor.



## **EXHIBIT REQUIREMENTS**

### **Beginner – Grades 3, 4, 5:**

4-H'ers are to exhibit a different cookie or brownie recipe in each year of the Beginner category.

1. Using a purchased mix, add at least two ingredients different than those listed on the package directions to create cookies or brownies.
2. Cookies or brownies may include a **non-perishable** frosting or topping.
3. Exhibit **six** baked drop, molded or bar cookies or brownies. Also exhibit the product recipe on a 5"x8" covered recipe card.
4. Turn in a completed record sheet with your exhibit.

### **Intermediate – Grades 6, 7, 8:**

4-H'ers are to exhibit a different cake or bread recipe in each year of the Intermediate category.

1. Using a purchased mix, add at least two ingredients different from those listed on the package directions to create a bread or cake. Cake products may be round, square, rectangle, bundt, single or double layer and may include **non-perishable** topping or frosting. (Yeast may be one of the added ingredients.)
2. Exhibit cake or bread with the product recipe on a 5"x8" covered recipe card.
3. Turn in a completed record sheet with your exhibit.

### **Advanced – Grades 9, 10, 11, 12**

4-H'ers are to exhibit a different recipe in each year of the Advanced category.

1. Using a purchased mix, add at least two ingredients different from those listed on the package directions to create a non-perishable baked product. (Yeast may be one of the added ingredients.)
2. If exhibiting cookies, muffins, rolls, etc. – exhibit **six** items.
3. Baked product may include a **non-perishable** topping, or frosting.
4. Exhibit baked product with the product recipe on a 5"x8" covered recipe card.
5. Turn in a completed record sheet with your exhibit.

## RECIPES

### **Snickerdoodles**

1 package white cake mix  
¼ C. vegetable oil  
2 eggs  
2 Tbsp. sugar  
1 tsp. ground cinnamon

Heat oven to 350° F. Mix cake mix, oil, and eggs in large bowl with spoon until dough forms (some dry mix will remain).

Shape dough into 1-inch balls. Mix sugar and cinnamon in small bowl. Roll balls in cinnamon-sugar mixture. Place about 2 inches apart on ungreased cookie sheet.

Bake 10 – 12 minutes or until set. Remove from cookie sheet to wire rack.

### **Easy Mix Lemon Crinkles**

1 pkg. lemon cake plus pudding mix  
4-oz. container (1 ¾ C.) frozen whipped topping, thawed  
3 Tbsp. oil  
1 egg, slightly beaten  
sugar or colored sugar

In large bowl, combine cake mix, whipped topping, oil and egg; mix thoroughly. Cover; chill dough 1 hour for easier handling.

Heat oven to 350° F. Lightly grease cookie sheets. Shape dough into 1-inch balls; roll in sugar. Place 2 inches apart on prepared cookie sheets. Bake at 350° F for 10 – 12 minutes or until light golden brown around edges. Allow cookies to cool 1 minute before removing from cookie sheets. Cool completely. Store cookies in tightly covered container. Yield: 3 ½ dozen

## Old-Fashioned Peanut Butter Cookies

1 pkg. yellow or butter recipe yellow cake mix  
1/3 C. water  
1 C. creamy peanut butter  
2 eggs  
Sugar

Preheat oven to 375° F. Beat half of the cake mix, the water, peanut butter and eggs in large bowl with electric mixer on medium speed until smooth, or mix with spoon. Stir in remaining cake mix.

Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Flatten in crisscross pattern with fork dipped in sugar.

Bake 10 – 12 minutes or until golden brown. Cool 1 minute; remove from cookie sheet to wire rack. Yield: about 4½ dozen

## Chocolate Chip – Pecan Bars

1 package white or yellow cake mix  
1/2 C. butter or margarine, softened  
2 C. pecan halves  
2/3 C. butter or margarine  
2/3 C. packed brown sugar  
1 bag (6 oz.) semi-sweet chocolate chips (1 cup)

Heat oven to 350° F. Cut 1/2 cup butter into cake mix in medium bowl, using pastry blender or crisscrossing 2 knives, until crumbly. Press firmly in bottom of ungreased rectangular pan, 13 x 9 x 2 inches. Bake 10 – 12 minutes or until crust is dry.

Sprinkle pecan halves evenly over baked layer. Heat 2/3 cup butter and the brown sugar to boiling in 2-quart saucepan over medium heat, stirring occasionally; boil and stir 1 minute. Spoon mixture evenly over pecans.

Bake about 20 minutes or until bubbly and light brown. Sprinkle chocolate chips over warm bars. Cool completely, about 1 hour. Cut into bars.

## Spicy Pumpkin Cookies

1 pkg. yellow cake mix  
2 tsp. pumpkin pie spice  
1 C. canned pumpkin  
¼ C. butter or margarine, softened  
½ C. raisins, if desired

Heat oven to 375° F. Lightly grease cookie sheet with shortening. Mix cake mix and pumpkin pie spice in large bowl. Stir in pumpkin and butter until well blended. Stir in raisins.

Drop dough by generous tablespoonfuls about 2 inches apart onto cookie sheet.

Bake 11 – 12 minutes or until set and light golden brown around edges. Cool 1 – 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

Frost cookies with favorite frosting. Sprinkle with nutmeg.

## Honey-Nut Oatmeal Jam Bars

½ C. butter or margarine, softened  
½ C. packed brown sugar  
1¾ C. flour  
pinch of salt  
½ tsp. baking soda  
4 (1.51 oz.) honey nut flavor instant oatmeal packets  
¾ C. strawberry jam

Preheat oven to 400° F. In large bowl, cream butter and brown sugar. Add flour, salt, baking soda, and oatmeal; mix well. (Mixture will be crumbly.)

Press half of mixture firmly into bottom of a greased 8" x 8" baking pan. Spread jam over mixture. Top with remaining crumbled mixture. Bake for 25 – 30 minutes, or until lightly browned. Cool slightly and cut into bars.

## Crispy-Topped Brownies

1 pkg. brownie mix (for 9" x 13" pan), batter prepared according to package directions  
¾ C. mini chocolate chips  
3 Tbsp. butter or margarine, melted  
1 C. packed brown sugar  
½ C. chopped nuts  
1 C. shredded coconut

Preheat oven to 350° F. Spread prepared batter in greased and floured 9" x 13" baking pan. Sprinkle chocolate chips evenly over surface.

In small bowl, combine butter, brown sugar, nuts and coconut; mix well. Sprinkle mixture over chocolate chips.

Bake for 25 – 30 minutes.

## Pumpkin Bread

1 pkg. yellow cake mix	¼ tsp. ground nutmeg
⅓ C. vegetable oil	1 can (15 oz.) pumpkin
2 tsp. ground cinnamon	3 eggs
½ tsp. ground ginger	1 C. currants or raisins, if desired
¼ tsp. ground cloves	

Preheat oven to 350° F. Grease bottom and sides of 2 loaf pans (8½ x 4½ x 2½ or 9 x 5 x 3 inches) with shortening; lightly flour.

Beat cake mix, oil, cinnamon, ginger, cloves, nutmeg, pumpkin, and eggs in large bowl with electric mixer on low speed for 30 seconds; beat on medium speed for 2 minutes. Stir in currants. Pour into pans.

Bake 8-inch loaves for 50 – 60 minutes; bake 9-inch loaves for 40 – 45 minutes, or until toothpick inserted in center comes out clean. Cool for 10 minutes. Remove from pans to wire rack. Cool completely, about 1 hour.



## Honey – Walnut Breakfast Loaves

1 pkg. yellow or butter recipe yellow cake mix  
1 C. water  
½ c. chopped walnuts or pecans  
⅓ C. butter or margarine, softened  
¼ C. honey  
3 eggs

Vanilla Glaze:  
1 C. powdered sugar  
1 – 2 Tbsp. milk  
½ tsp. vanilla

Preheat oven to 350° F. Grease bottom and sides of 2 loaf pans (8½ x 4½ x 2½ or 9 x 5 x 3 inches) with shortening; lightly flour.

Beat cake mix, water, walnuts, butter, honey, and eggs in large bowl with electric mixer on low speed for 30 seconds; beat on medium speed for 2 minutes. Pour into pans.

Bake 8-inch loaves for 50 – 60 minutes; bake 9-inch loaves for 40 – 45 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes. Run knife around sides of pans to loosen loaves; remove from pans. Cool completely, about 1 hour.

For Vanilla Glaze: Mix powdered sugar, 1 tablespoon milk, and vanilla. Stir in additional milk, 1 teaspoon at a time, until smooth and consistency of thick syrup.

Spread glaze over tops of loaves, allowing some to drizzle down sides. Sprinkle with additional walnuts.

## Banana Bread

1 pkg. yellow cake mix  
1 C. mashed very ripe bananas (about 2 medium)  
½ C. buttermilk  
⅓ C. vegetable oil  
3 eggs  
1 C. chopped nuts, if desired

Preheat oven to 350°F. Grease 2 loaf pans (8½ x 4½ x 2½ or 9 x 5 x 3 inches) with shortening; lightly flour.

Beat cake mix, bananas, buttermilk, oil, and eggs in large bowl with electric mixer on low speed 30 seconds; beat on medium speed 2 minutes. Pour into pans. Sprinkle each loaf with ½ cup nuts.

Bake 8-inch loaves for 50 – 60 minutes; bake 9-inch loaves for 40 – 45 minutes, or until toothpick inserted in center comes out clean. Cool for 10 minutes. Remove from pans to wire rack. Cool completely, about 1 hour.

## Banana Peanut Bread

### Bread:

1 pkg. banana quick bread mix  
½ C. chopped peanuts  
1 C. milk  
1 egg

### Frosting:

½ C. powdered sugar  
¼ C. creamy peanut butter  
3 Tbsp. milk

Preheat oven to 350° F. Generously grease and flour bottom only of 8 x 4 or 9 x 5-inch loaf pan. In large bowl, combine quick bread mix, peanuts, milk, and egg; stir 50 to 75 strokes until dry particles are moistened. Pour into prepared pan.

Bake for 40 – 50 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; loosen edges and remove from pan. Cool completely. In small bowl, beat frosting ingredients until well blended. Frost bread. Store tightly covered in refrigerator.

## Merry Cherry Muffins

1 pkg. cherry nut quick bread mix  
½ C. water  
½ C. orange juice  
¼ C. oil  
1 tsp. grated orange peel  
1 egg

### Topping:

2 Tbsp. sugar  
½ tsp. cinnamon  
1 Tbsp. margarine or butter, melted

Preheat oven to 375° F. Generously grease bottom only of 12 to 15 muffin cups or line with paper baking cups. In large bowl, combine quick bread mix, water, orange juice, oil, orange peel, and egg. Stir 50 to 75 strokes until dry particles are moistened. Fill prepared muffin cups half to two-thirds full. Bake for 20 – 25 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan.

Topping: In small bowl, combine sugar and cinnamon. Brush tops of muffins with melted margarine. Sprinkle with sugar-cinnamon mixture. Serve warm.

## Bright Morning Blueberry Muffins

1 pkg. blueberry nut quick bread mix  
8 oz. carton lemon yogurt  
2 Tbsp. lemon juice  
1 egg

Topping:  
¼ C. granola cereal  
1 Tbsp. margarine or butter, softened  
1 Tbsp. brown sugar  
⅛ tsp. cinnamon

Preheat oven to 375° F. Generously grease bottom only of 12 to 15 muffin cups or line with paper baking cups. In large bowl, combine quick bread mix, lemon yogurt, lemon juice, and egg. Stir 50 to 75 strokes until dry particles are moistened. Gently fold in contents of blueberry packet. Fill prepared muffin cups half to two-thirds full.

In small bowl, combine all topping ingredients; mix until crumbly. Sprinkle about 1½ teaspoons topping mixture on each muffin. Bake for 15 – 20 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan. Serve warm.

## Easy Red Velvet Cake

1 pkg. german chocolate cake mix  
¾ C. buttermilk  
¼ C. water  
¼ C. vegetable oil  
3 eggs  
1 bottle (1 oz.) red food coloring

Preheat oven to 350° F. Grease bottoms and sides of two round pans (8 or 9 x 1½ inches) with shortening.

Beat all ingredients in large bowl with electric mixer on low speed for 30 seconds; beat on medium speed for 1 minute. Pour into pans.

Bake 8-inch rounds for 27 – 32 minutes; bake 9-inch rounds for 23 – 28 minutes, or until toothpick inserted in center comes out clean. Cool for 10 minutes. Run knife around side of pans to loosen cake; remove from pans to wire rack. Cool completely, about 1 hour.

Frost cake with favorite frosting.

## Maple Syrup Cake

1 pkg. (18.5 oz.) yellow cake mix  
1/3 C. sugar  
1 tsp. cinnamon  
1 C. maple-flavored syrup  
1/2 C. chopped nuts

Bake cake in baking pan, 13x9x2 inches, as directed on package. Cool 5 minutes. Cut cake into large diamond shapes. Mix sugar and cinnamon; sprinkle over top of cake. Heat syrup slightly; pour over cake. Sprinkle with nuts. Let stand a few minutes. Serve warm or cool.

## Banana Upside-Down Cake

1/4 C. butter or margarine  
1/2 C. brown sugar (packed)  
2 or 3 bananas  
1 pkg. (18.5 oz.) yellow or devils food cake mix

Preheat oven to 350° F. Melt butter over low heat in square pan (8x8x2 or 9x9x2 inches) or round layer pan (8 or 9 x 1 1/2 inches). Sprinkle brown sugar over butter. Peel bananas; cut into 1/2-inch slices and arrange slices evenly over sugar mixture.

Prepare cake mix as directed on package, except pour half the batter (about 2 1/2 cups) evenly over banana slices.

Bake 35 – 45 minutes or until toothpick inserted in center comes out clean. Invert cake immediately onto plate; leave pan over cake a few minutes. Serve warm. (Bake remaining batter in greased and floured 8- or 9-inch round layer pan as directed on package. Use cake as desired.) Yield: 9 servings

## Triple Fudge Cake

1 pkg. (4 oz.) cook and serve chocolate pudding and pie filling (not instant)  
1 pkg. (18.5 oz.) devils food cake mix  
1/2 C. semisweet chocolate pieces  
1/2 C. chopped nuts

Preheat oven to 350° F. Grease and flour baking pan, 13x9x2 inches. In large saucepan, cook chocolate pudding and pie filling as directed on package. Blend cake mix (dry) thoroughly into hot pudding, beating by hand or with mixer for 1 – 2 minutes. Pour into pan. Sprinkle batter with chocolate pieces and nuts. Bake 30 – 35 minutes or until toothpick inserted in center comes out clean. Serve warm or cool.

## **Pina Colada Cake**

1 pkg. yellow cake mix  
1 can (8 oz.) crushed pineapple in juice, undrained  
1¼ C. water  
⅓ C. vegetable oil  
3 eggs  
1 tsp. rum extract

Preheat oven to 350° F. Grease bottoms and sides of 2 round pans, 8 or 9 x 1½ inches, with shortening; lightly flour.

Drain pineapple in colander set over a bowl, pushing pineapple against side and bottom of colander with back of wooden spoon to squeeze out as much juice as possible. Beat cake mix, water, oil, eggs, pineapple, and 1 teaspoon rum extract in large bowl with electric mixer on low speed for 2 minutes. Pour into pans.

Bake 8-inch rounds for 30 – 35 minutes; bake 9-inch rounds for 25 – 30 minutes, or until toothpick inserted in center comes out clean. Cool for 10 minutes. Run knife around side of pans to loosen cakes; remove from pans to wire rack. Cool completely, about 1 hour.

Frost cake with your favorite frosting and toasted coconut.

## **Chocolate Turtle Cake**

1 pkg. devils food cake mix	1 bag (14 oz.) caramels
1⅓ C. water	½ C. evaporated milk
½ C. vegetable oil	1 C. chopped pecans
3 eggs	1 bag (6 oz.) semi-sweet chocolate chips (1 cup)

Preheat oven to 350° F. Grease bottom and sides of rectangular pan, 13 x 9 x 2 inches, with shortening; lightly flour.

Make cake mix as directed on package, using water, oil, and eggs. Pour half of the batter into pan. Bake 25 minutes.

Meanwhile, heat caramels and milk in 1-quart saucepan over medium heat about 10 minutes, stirring frequently, until caramels are melted. (Or place caramels and milk in 4-cup glass measuring cup. Microwave uncovered on High 2 minutes to 3½ minutes, stirring once or twice.) Pour and spread caramel over warm cake in pan. Sprinkle with pecans and chocolate chips. Spread with remaining batter.

Bake 30 minutes. Run knife around side of pan to loosen cake. Cool completely, about 1 hour.

## Lemon-Poppy Seed Brunch Cake

1 pkg. lemon cake mix  
1¼ C. water  
⅓ C. vegetable oil  
3 eggs  
2 Tbsp. poppy seed  
Lemon Glaze (see right)  
Grated lemon peel, if desired

Lemon Glaze:  
1 C. powdered sugar  
1 to 2 Tbsp. lemon juice  
¼ tsp. grated lemon peel

Preheat oven to 350° F. Grease 12-cup bundt cake pan with shortening; lightly flour.

Make cake mix as directed on package, using water, oil and eggs. Stir poppy seed into batter. Pour into pan.

Bake 35 – 40 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes. Turn pan upside down onto wire rack or heatproof serving plate; remove pan. Cool cake completely, about 1 hour.

For Lemon Glaze: Mix powdered sugar, 1 tablespoon lemon juice and the lemon peel. Stir in additional lemon juice, 1 teaspoon at a time, until smooth and consistency of thick syrup.

Spread Lemon Glaze over top of cake, allowing some to drizzle down side. Garnish with lemon peel. Store loosely covered at room temperature.

## Brownie Mallow Mountains

1 pkg. (15 ½ oz.) fudge brownie mix  
¼ C. very hot tap water  
¼ C. oil  
1 egg

Topping:  
14 marshmallows, cut in half  
1 can ready to spread chocolate fudge frosting  
Multi-colored sprinkles

Preheat oven to 350° F. Line 28 miniature muffin cups with paper baking cups. In large bowl, combine brownie mix, hot water, oil, and egg. Beat 50 strokes with spoon. Fill prepared muffin cups two-thirds full. Bake for 20 – 25 minutes. DO NOT OVERBAKE.

Remove from oven; immediately top each brownie cupcake with marshmallow half, placing cut-side-down. Return to oven; continue baking for 3 minutes or until marshmallows are puffed. Cool 5 minutes. Remove from pan; cool completely. Frost; decorate with multi-colored sprinkles. Store in airtight container.

Tip: Brownie mixture can be spooned into 12 regular size, paper-lined muffin cups. Bake as directed. Top each brownie cupcake with whole marshmallow. Continue as directed.

## Apple Pie Pizza

1 pkg. applesauce spice cake mix with pudding	1 egg
1 ¼ C. quick-cooking rolled oats	¼ C. chopped nuts
2 oz. (½ C.) shredded cheddar cheese	½ C. firmly packed brown sugar
½ C. margarine or butter, softened	21 oz. can apple fruit pie filling

Preheat oven to 350° F. Grease 12-inch pizza pan or 13x9-inch pan. In large bowl, combine cake mix, 1 cup oats, cheese, and 6 tablespoons margarine at low speed until crumbly. Reserve 1 cup crumbs for topping. To remaining crumbs, blend in egg. Press into prepared pan. Bake for 12 minutes.

Meanwhile, to reserved crumbs, in same large bowl, add remaining ¼ cup oats, 2 tablespoons margarine, nuts, and brown sugar. Mix thoroughly. Remove pan from oven and spread pie filling over crust. Sprinkle evenly with reserved crumb mixture. Return to oven and bake 15 – 20 minutes or until crumbs are light golden brown. Cool completely. Cut into wedges or squares. If desired, serve with whipped cream or ice cream. Yield: 12 servings

## Oatmeal Spice Cake with Brown Sugar Frosting

1¼ C. water	<u>Brown Sugar Frosting:</u>
1 C. quick-cooking oats	½ C. (1 stick) butter or margarine
1 (18.25 oz.) spice cake mix	1½ C. packed dark brown sugar
4 eggs	½ C. milk
⅓ C. vegetable oil	3½ C. powdered sugar
½ C. milk	1 tsp. vanilla

Preheat oven to 350° F. Boil water and combine with oats in medium bowl; stir well and set aside to cool slightly.

In large bowl, combine cake mix, eggs, oil and milk. Beat on low speed to blend, then beat on medium speed for 2 minutes. Add the cooled oatmeal and beat for 1 minute more.

Divide batter between 2 greased and floured round cake pans. Bake for 30 – 35 minutes or until cakes test done. When cool, frost with Brown Sugar Frosting.

For Brown Sugar Frosting: In medium saucepan, melt butter and brown sugar. Bring to a boil, stirring constantly, and slowly add milk.

Bring mixture back to a boil and boil for 2 minutes. Remove from heat and cool. Stir in powdered sugar and vanilla. Beat until smooth and of spreading consistency.

**BAKE WITH A MIX**  
**Beginner or Advanced (circle one)**  
**Cookies, Brownies, Bar Cookies**  
 Score Sheet

Name \_\_\_\_\_ Placing \_\_\_\_\_

	Excellent	Good	Needs to Improve
<b>Outside Characteristics</b>			
Color (typical of this kind).....			
Uniform shape.....			
Uniform size.....			
<b>Inside Characteristics</b>			
Moist, neither soggy nor too dry.....			
Crisp, chewy, or soft according to kind.....			
Tenderness.....			
Even cells or holes (especially for bar cookies).....			
<b>Flavor</b>			
Well-blended, characteristic of ingredients.....			
Not too much spice, flavoring, molasses, etc.....			
No off-flavor from fat, leavening, nuts, etc.....			
<b>Recipe Card</b>			
Clear, legible, and complete.....			
Comments:			

**BAKE WITH A MIX**  
 Intermediate or Advanced (Circle One)  
**Baked Yeast Product**  
 Score Sheet

Name \_\_\_\_\_ Placing \_\_\_\_\_

	Excellent	Good	Needs to Improve
<b>Outside Characteristics</b>			
Color--even, golden-brown.....			
Shape--characteristic for product			
Size--large compared to weight...			
<b>Inside Characteristics</b>			
Tender, springy crumb.....			
Neither dry nor doughy.....			
Small holes, longer from top to bottom.....			
Color even and characteristic of ingredients.....			
<b>Flavor</b>			
Well-blended, characteristic of ingredients.....			
No off-flavor (yeasty, sour, rancid, musty).....			
<b>Recipe Card</b>			
Clear, legible, and complete.....			
Comments:			

**BAKE WITH A MIX**  
 Intermediate or Advanced (Circle One)  
**Cake**  
 Score Sheet

Name \_\_\_\_\_ Placing \_\_\_\_\_

	Excellent	Good	Needs to Improve
<b>Outside Characteristics</b>			
Color -- uniform light brown for light or white cakes; darker but uniform for dark cakes.....			
Shape -- even, smooth, slightly rounded.....			
Size -- large compared to weight.....			
<b>Inside Characteristics</b>			
Moist and tender crumb - neither soggy nor too dry.....			
Fine and even cells or holes.....			
<b>Flavor</b>			
Well-blended, characteristic of ingredients.....			
Not too much spice, flavoring, etc.....			
No off-flavor from fat, leavening, etc.....			
<b>Recipe Card</b>			
Clear, legible, and complete.....			
Comments:			

**BAKE WITH A MIX**  
 Intermediate or Advanced (Circle One)  
**Quick Bread Product**  
 Score Sheet

Name \_\_\_\_\_ Placing \_\_\_\_\_

	Excellent	Good	Needs to Improve
<b>Outside Characteristics</b>			
Color -- golden brown crust with somewhat pebbled surface...			
Shape -- well-rounded top			
Size -- uniform.....			
<b>Inside Characteristics</b>			
Moist and tender crumb -- neither soggy, nor too dry.....			
Fine and even cells or holes.....			
<b>Flavor</b>			
Well-blended, characteristic of ingredients.....			
No off-flavor from fat, leavening, flour, nuts.....			
<b>Recipe Card</b>			
Clear, legible, and complete.....			
Comments:			





# Cass County Fun With Food Mixes Record Sheet

Year \_\_\_\_\_

Level (circle one): Beg. (Gr. 3-5)  
Int. (Gr. 6-8)  
Adv. (Gr. 9-12)

Name \_\_\_\_\_ Grade (as of Jan. 1) \_\_\_\_\_

Address \_\_\_\_\_

Telephone \_\_\_\_\_ Club \_\_\_\_\_

Year in 4-H \_\_\_\_\_ Year in Project \_\_\_\_\_  
(including this year) (including this year)

I have reviewed this record and believe it to be correct:

Member Signature \_\_\_\_\_ Date \_\_\_\_\_

Leader Signature \_\_\_\_\_ Date \_\_\_\_\_

1. The Fun With Food Mixes product I made for exhibit this year: \_\_\_\_\_

\_\_\_\_\_

2. Box or package mix you used: \_\_\_\_\_

\_\_\_\_\_

3. Three mix recipes I've made this year:

A. \_\_\_\_\_

B. \_\_\_\_\_

C. \_\_\_\_\_

4. Did you use an existing recipe or did you create a new one? If you made a new creation, describe what you did to create your new product. If you used an existing recipe, what additional ingredients did you use?

---

---

---

---

5. List two new things you learned in the project this year.

---

---

---

---

6. How did you help your family by taking this project?

---

---

---

---