

OFFICIAL CHURCH BAKE OFF RULES:

Pie Specifications:

- 9-10 in pie
- Fruit filling- any fruit variety, or fruit combination
- Must have a pastry crust bottom, AND either a pastry top or a crumb/strudel top (No meringue or other such topping)
- Must be made from scratch -No store bought crusts or fillings (or full pies for that matter!)
- Should not need to be refrigerated
- Pie should NOT be pre-cut
- Must bake and bring TWO of the same pie (One is for tasting contests. Second is for presentation and viewing, later to be shared for further enjoyment)

Contests:

- Contestants' Choice
- People's Choice

Judging Categories:

- Overall Appearance- visual aesthetics, design and crust/topping color
- Crust- flavor, texture and doneness
- Topping- flavor, texture and doneness
- Filling- flavor, consistency, moistness and doneness
- Overall Pie Flavor- cohesiveness, merriment of ingredients all together.

Each category will be scored using a 5 point scale:

- 1- poor
- 2- below average
- 3- average
- 4- great
- 5- excellent