

OFFICIAL CHURCH BAKE OFF RULES 2024:

PIE SPECIFICATIONS:

- 9-10 in pie
- Fruit filling- any fruit variety, or fruit combination
- Must have a homemade pie pastry crust bottom AND top (NO crumb/streusel top, 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 or have refrigeratable elements
- Pie should NOT be pre-cut
- Must bake and bring ONE pie (no longer need two pies as in previous years)

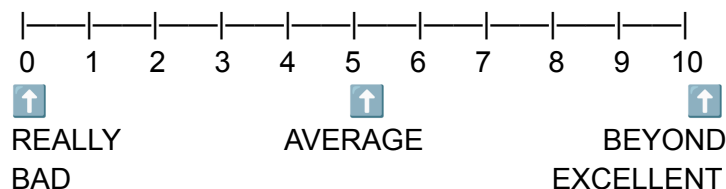
JUDGING CATEGORIES:

- Overall Appearance*- visual aesthetics, appetizing appeal, and well executed design
- Crust*- flavor, texture and doneness- flakey and delicate without falling apart too easily or crumbling; usually a mild, but pleasant flavor to compliment the filling; melts in your mouth; light golden color, baked throughout and even thicknesses on all sides
- Filling*- flavor, consistency, moistness and doneness- nice aroma with pleasant, uniform flavors; ingredients taste fresh and are well balanced and complimentary, not overpowering; smooth uniform components, appealing color, and a nice aftertaste; well defined fruit - good size, evenly distributed and a firm, but not overly crisp, texture
- Overall Pie Flavor*- cohesiveness, merriment of ingredients all together; both filling and crust together as a whole; both flavor and texture

CONTESTS:

- Contestants' Choice*-

Each category will be scored using a 10 point scale:



- People's Choice*-

Judged by panel, using a "Top 5" rating system

ENTRY TIME:

**Pies MUST arrive by 3:40pm, but are encouraged to come earlier if possible. Event starts at 3.
Judging starts at 4pm.

Please contact Manda Bogers at 951.500.6276 with any questions.