



# Better Batter Baking Contest - 2026 Guidelines



**When:** Saturday, February 28<sup>th</sup>, 2026

**Timeframe:** 7:45am - 1:00pm

**Where:** Herrick Hall Food Lab #120 (MSU Campus)

**Contest Purpose:** To prepare an appealing, delicious baked good using kitchen safe techniques.

**Participants:** Members can compete as individuals or in teams of two. Teams must be the same age category for competition. Divisions are: Juniors (ages 8-10), Intermediates (ages 11-13), or Seniors (ages 14+). Age is based on age as of October 1, 2025. The County Baking contest can act as a qualifying event for Senior teams and Senior individuals wishing to compete at the Montana Congress 4-H Stir-Ups Cooking Contest held in Bozeman July 7-10, 2026.

## Theme: **SCONES**

The 2026 Better Batter Baking Contest will highlight **SCONES**! Recipes can range from the simplest to more complicated combinations of ingredients. Creativity is key to unique bars – there is no reason to stick to traditional ingredients or recipes. Think “outside of the box” (literally), **scones must be made from scratch**.



### Time Frame:

Meal preparation and cleanup: *up to 60 minutes*

Presentation/Taste-Testing/Interview: *up to 15 minutes*

**Ingredients:** Contestants will be responsible for all ingredients and supplies needed for their baked good. This includes main ingredients (ex. flour, sugar, butter, fruit) and any other additional ingredients (ex. baking powder, salt). You can go sweet, savory or anything in between!

**Contestants must bring** ALL materials needed to make their dish in order to compete (ingredients, bowls, mixers, utensils, baking pans, etc.) Dress appropriate for baking – apron and hair back, if applicable.

**Contestants will prepare** a dish that is visually appealing, tasty and shows creativity. Contestants should use effective work habits and sanitary food preparation practices. All work is to be done by the contestants the day of the contest in front of the judges. **\*No pre-preparation of the meal is acceptable** (i.e making the batter or frosting). You are making one dish that will be done and prepared at the Better Batter Baking contest and presented on a plate for the judges to taste.

**Presentation/Judging:** Following the preparation of the meal the contestant(s) will present an oral presentation to judges. Oral presentation should address proper table setting; selection of recipe; preparation process; nutritional value; and overall learning. **Bring a plate to present your dish on to each of the judges.** Judges will taste the baked good and ask more questions about your creation during/after the presentation. **\*Please bring a copy of your recipe for each of the three judges.**

**Questions? Please read all of the information first,** then contact the Extension Office:

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