Moderator/Judging Instructions

- 1. Print out enough worksheets and technical bake instructions for each participant. Give time to research/plan what they want to make for the signature and show-stopper challenge. The instructions give 20 minutes of preparation time. They may want or need more time. Do whatever works best for your group.
- THE GREAT FAMILY BAKE OFF

- 2. Gather the following ingredients:
 - -4 to 6 slices of bread per participant (signature challenge)
 - -Ingredients, bowls, spoons, 4-6 inch "personal-sized" baking dish, recipe printable (technical challenge)
 - -4 cupcakes per participant, 2 cups of frosting per participant, food coloring, candy, toothpicks, etc... available to decorate the cupcake art. (show-stopper challenge)
- 3. Give each person their own "station" to work in. Before starting your timer to begin a challenge, make sure each person is ready and has the ingredients they need to participate.
- 4. If you are playing with young children or a larger group it is helpful to have one adult help moderate/organize everything and help throughout the competition and another adult (or more) to be the judge. You may want to pair up kids and adults if you have a big group instead of single competitors.
- 5. Take a mini break between challenges to clean—trust me on this one! It can get a little messy! Also set up for the next challenge during this break time.
- 6. You will need to set everything up for the technical challenge. Remember it is judged "blind." Keep the recipe a secret until it is time to bake! Set up some numbers and have the players set their bakes behind a number for them to be judged.
 - -The correct baking time is 20-25 minutes for the brownies in the technical challenge. The written instructions are not included in the participant's recipe. Typically you would combine the butter, sugar, cocoa and salt in a microwave safe bowl and melt/mix until smooth. Then stir in the vanilla, add eggs one at a time and add the flour. Stir vigorously before adding to a pan, then bake for 20-25 minutes.
- 7. Plan for about 4 hours start to finish for this whole competition. It would make a very fun extended family reunion activity, birthday party for older kids or just a fun night or afternoon with friends or family!

Judging: The judges do not have to be present for the entire competition, though it is fun! They should sample every creation and give feedback where appropriate. During the technical bake the judges are not present. They judge the bake blind (they don't know who baked what). This is the one bake where they should rank the bakes from worst to best. At the end of the competition they can award Star Baker. We opted not to do that when playing only with kids. If we played with a group of kids and adults we may award Star Baker or choose a creative title for each person to win (ie: most creative, best use of color, etc...) Most of all, have fun!

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