

SLAB PIE RULES



JUDGING

It is the responsibility of the Bake-Off Committee to interpret the rules and make any decisions necessary. Judges will be comprised of members from our local community. The decisions of the Bake-Off Committee are final. All entries will be cut and distributed as refreshments during the Beach Assembly picnic meal.



JUDGING CRITERIA (100 POSSIBLE POINTS)

EXTERNAL CHARACTERISTICS (40 POINTS)

Crust: Uniform color. Texture must not be soggy. **(10 points max)**

Creativity: Imaginative and innovative use or arrangement of elements, while maintaining thematic cohesiveness. **(10 points max.)**

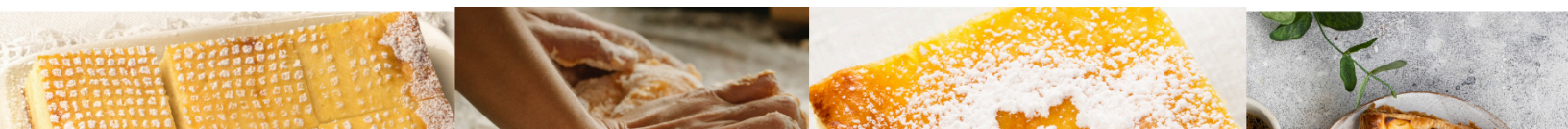
Presentation: A pleasing overall look, including the colors, textures, design, and balance of the slab pie. **(20 points maximum)**

INTERNAL CHARACTERISTICS (30 POINTS)

From-Scratch ingredients: The pie must be made entirely from scratch, including the crust, filling and any toppings. **(10 points max.)**

Texture: Filling should be tender, with a pleasant consistency. Added ingredients should provide appropriate textural changes (e.g., crunchy nuts, soft fruit). All ingredients should be well-distributed **(10 points maximum)**

Color: The filling and any toppings should have a color characteristic of the ingredients used. **(10 points maximum)**





JUDGING CRITERIA (CONT'D)

FLAVOR (30 POINTS)

A well-blended flavor of all ingredients. The pie should be free from undesirable flavors from fat, spices, or other ingredients.



FAQ

Q: Does my entry have to have been baked in a conventional oven?

A: Yes. At least one part of all Bake-Off entries must be baked in a conventional oven.

Q: Will refrigeration or a microwave be available at the judging site?

A: No. Entries will be judged as quickly as possible. Entries that cannot stand at room temperature are highly discouraged.

Q: Can children enter?

A: Yes. Please note that all pies will be judged anonymously and on an even footing with no special account being taken of age.

