2026 GREAT ENDLESS ARCTIC® APPLE BAKE-OFF!

PRESENTED BY: ENDLESS ORCHARD CIDER

203 BIGHORN WAY

509.888.7278

The 2026 Great Endless Arctic Apple Bake-Off is open to all ages! Any apple dessert is welcome into the contest. This includes, but is not limited to pies, tarts, cakes, caramel apples, cobblers, crisps, cupcakes, donuts, or fritters. Unleash your imaginative flair to dazzle our judging panel with your unique dessert that will complement our delicious Endless Orchard Ciders!

**Limit 1 Dessert per person **

ENTRY FORM, APPLES AND TURN-IN RULES:

- 1. Entry forms must be turned into the Endless Orchard Cider tasting room at 203 Bighorn Way, or by email to smacnamara@osfruits.com
- 2. Pick up apples at Endless Orchard Cider Thursday, January 8th anytime between 9:00 am-5:00 pm. You will receive 4 Granny, 4 Golden, and 4 Fuji Arctic Apples. ONLY these apples may be used in your dessert.
- 3. Deliver dessert entries to be judged at 5:00 pm on Saturday, January 16th to Endless Orchard Cider. Late entries will not be accepted for judging.
- 4. There are no facilities for cooling or heating of entries; they must be prepared and ready to serve.
- 5. Desserts should be turned in by the baker/contestant as a picture will be taken with their dessert at that time.
- 6. Preparation of the entry must be done primarily by the contestant. Please no props or accessories for presentation; we will only accept the dessert.
- 7. Please write your name and phone number on the bottom of the serving dish. Dishware can be picked up following the awards announcement.

DESSERT RULES:

- 1. Use your creativity! All desserts must feature our Arctic Apples as the main ingredient.
- 2. Please turn in your recipe, typed or handwritten, on an 8 ½ x 11 piece of paper.
- 3. The recipe must include a complete INGREDIENT LIST, which includes apple varieties used and potential food allergies, as well as full cooking instructions for the apple dessert entered.
- 4. Prizes will be judged on the following criteria:

Appearance: (Crust & Filling Color, Detailing of the Dessert)

Creativity: (Use of Ingredients, Recipe, and other elements)

Flavor: (Distribution of filling/ingredients, taste, texture, and consistency)

Presentation: (How was the dish presented)

WINNING DESSERT PRIZES:

1st Place Home Baker – \$150 2nd Place Home Baker - \$100 1st Place – Professional \$150

Kids Category (up to age 18) - \$50

Contest Judging: A panel of local judges from KOZI radio will taste - Winners announced promptly after judging.

DESSERT ENTRY FORM:

Please bring your apple dessert Friday, January 16 th - 5:00 pm @ 203 Bighorn Way	
Name:	
Address:	_City/State/Zip
Phone:	E-mail:
Please attach your typed or handwritten recipe on an 8 $\frac{1}{2}$ x 11 piece of paper and include the following:	
1. Recipe Name	
2. Recipe Ingredients	
3. Recipe Directions	
4. What makes this your favorite apple recipe? Do you have a special memory with the dish? Tradition?	
I give permission to Endless Orchard to share my recipe on the website	