

# Naples Chocolate Cake Contest

HOSTED BY THE NAPLES HISTORICAL SOCIETY

**Saturday, February 7th, 2026**

**9 -10:30am cake drop off / 11am judging / 1:15 - 4pm sale**

**@ Morgan Hose Building, 22 Mill St., Naples**

## Contest Rules

1. Submissions must be home-made, contain chocolate in some form, and meet the definition of a cake. This definition includes but is not limited to chocolate layer, birthday, sheet, cheese, Bundt, angel food, and chiffon cakes. Turtles and gateau will also be considered.\*\*\* For an added challenge, bakers are encouraged to compete for Best Use of Local Product(s) (this category is optional). Local product(s) used will be recorded when your cake is delivered.

• No Boozy Cakes. If alcohol is being used, then the alcohol has to be incorporated into the cake. The alcohol cannot be added after the cake is baked. For example, you cannot have a chocolate-rum-soaked cake.

• Use of local ingredients must be incorporated into the cake or filling. For example, you're not drizzling the cake with Chocolate Cabernet Sauvignon Wine Sauce straight from the bottle.

2. **Bring your chocolate cake and entry form to the Morgan Hose building on Saturday, February 7 between 9:00 am and 10:30 am for judging.** The Cake Committee will register your submission. Extra printed Entry Forms will be available on site the day of the event, though forms filled out in advance will ease the intake process. You will also be asked to describe your cake's dominant flavors, for cake sale purposes.

3. **Do not put your name on your cake or cake plate.** If there are identifying marks, the cake will be disqualified from the contest. Only the Cake Committee will know the identity of the baker. The Cake Committee will assign a number to your submission that will be used for judging. **Please deliver your cake on a board or plate that does not need to be returned.**

4. All cakes will be judged by an impartial panel of judges, based on taste, texture, and appearance. Judges may give a score of up to 10 points for each category for a maximum judge's score of 30. Awards given for Best Cake Overall, Best Appearance, and Best Use of Local Product(s). [\*Note: Cakes using local products will be judged with an additional point system based on how well taste and appearance are enhanced by the local product(s). These points will not be considered in awards for Best Cake Overall or Best Appearance Overall]

5. The judging will begin at 11:00 am; Winners will be announced at 1:00 pm.

6. Cakes will be sold by the slice at Morgan Hose from 1:15 pm – 4:00 pm as a fundraiser for the Historical Society. Unsold slices will be donated.

7. **The winners will be announced and awarded their prizes and certificates at Morgan Hose on Saturday, February 7 around 1:00pm.** You do not need to be present to win. Winners will be announced on our Facebook and Instagram accounts, and featured in our Spring 2026 newsletter.



**Up for a fun challenge? Try going for Best Use of Local Product(s)  
(This category is always a big hit!)**

This optional category encourages bakers to celebrate Naples' well-known foodie reputation by incorporating delicious Naples products into your cakes in creative ways. Go subtle, go bold! So many possibilities & here are some of our favorites:

Arbor Hill Chocolate Cabernet Sauvignon Wine Sauce

Engine 14 Oatmeal Stout

Hazlitt Dessert Port

Hollerhorn Distilling Vanilla XXX

Inspire Moore Framboise (Raspberry Dessert Wine)

Woodstead Anything & Everything Hot Sauce

Naples Maple Farm Syrups

## 2026 Naples Chocolate Cake Contest ENTRY FORM

I understand the rules listed above.

I would like my cake to be considered for the "Best Use of Local Products" category. [optional]

I grant my permission for the Naples Historical Society to use photographs taken during this event of me and/or my cake for any legal use, including publicity, social media and web content.

SIGNATURE: \_\_\_\_\_

NAME (Printed): \_\_\_\_\_

ADDRESS: \_\_\_\_\_

EMAIL: \_\_\_\_\_

PHONE: \_\_\_\_\_ ENTRY NO. \_\_\_\_\_

(contest use)

