

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

About the Contest

Vintage Vines & Valentines allows Neapolitans and visitors alike to eat and drink their way down Main Street, while enjoying the hospitality and warmth of our community. To add to this local tradition, the Society is proud to host our annual Naples Chocolate Cake Contest. We invite bakers to share their works of sumptuous, chocolatey perfection and join the annals of Neapolitan history as the next chocolatiers *par excellence*.

Vintage Vines and Valentines revelers may partake in the festivity by purchasing slices. All proceeds will benefit the Naples Historical Society, ensuring that the memories of this and other events will be preserved for generations to come.

Categories for 2026

- Best Cake Overall
- Best Appearance

- Best Use of Local Product(s) - *optional, more info at*

naplesnyhistoricalsociety.org/chocolate-cake-contest

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. Torte and gateau will also be considered.
2. Bring your chocolate cake and entry form to the Morgan Hose building on Saturday, February 7, 2026 between 9:00 am and 10:30 am for judging. The Cake Committee will register your submission. You will also be asked to describe dominant flavors (for cake sale purposes).
3. Do not put your name on your cake or your 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 (by placing a sticker on the bottom of your cake plate) that will be used for judging and to allow you to retrieve your plate after the contest.
4. 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.
5. The judging will begin at 11:00 am at the Morgan Hose Building. Winners will be announced at 1:00 pm at Morgan Hose.
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.
7. The winners will be announced and awarded their prizes & 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 next newsletter.



Up for a fun challenge? Try going for
Best Use of Local Product(s)
(last year this category was 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
Wohlschlegel's Naples Maple Farm Syrups

2026 Naples Chocolate Cake Contest ENTRY FORM

I understand the rules listed above and will identify my cake with the numbered sticker.

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)