

CLASS Y

JUNIOR STATE BAKING CONTEST ASSOCIATION OF CONNECTICUT FAIRS

Must be a Connecticut Resident

The **Junior Baking Contest** will be open only to Juniors between the ages of **NINE (9) and FIFTEEN (15)** as of July 1st with no exceptions. There will be **ONE GROUP** for both local and state contests. Please refer to the general rules for further information.

A first place blue ribbon will be awarded to the winning entry. In the event the first place winner will not compete at the state contest, the second place winner will be allowed to represent the fair. The secretary of each fair **MUST** contact the winner from that fair and supply information about dinner reservations, time and place of the Annual Meeting.

STATE CONTEST: The State contest is held as part of the Fall meeting and Convention of the Association of Connecticut Fairs in November, 2009. Entries for the state contest will be accepted until 12:00 noon on the day of the contest. Contest winners are announced during the banquet on the day of the contest. Each fair is responsible for contacting their contest winner and provide information about the state contest.

ALL DECISIONS OF THE JUDGES ARE FINAL!

The following prizes and Rosettes are to be awarded at the
State Contest in November.

1st Prize 15.00 2nd Prize 12.50 3rd Prize 10.00
4th Prize 7.50 5th, 6th, 7th, 8th Prize 5.00

WOODSTOCK FAIR PRIZES

1st 6.00 2nd 5.00 3rd 4.00

Lot No. Description

373. 1-whole (8 inch) cake (ages 9 to 15)



"CINNAMON-CRUMB BLUEBERRY CAKE"

2 1/2 cups all purpose flour	2 teaspoons ground cinnamon
1 teaspoon baking powder	
1/4 teaspoon baking soda	2/3 cup brown sugar
1/4 teaspoon salt	2 tablespoons butter, melted
1 1/4 cups sugar	1 1/4 cup fresh blueberries
3/4 cup butter milk	1 tablespoon confectioners sugar
1/2 cup applesauce	
1 large egg	
1 teaspoon vanilla	fresh fruit & mint (optional)

PREHEAT oven to 350 degrees. Coat an 8 inch spring form pan with cooking spray.

In a bowl, mix 2 cups flour, baking powder, baking soda and salt. In a separate large bowl, combine next 5 ingredients. Stir in flour mixture; pour into pan. Mix remaining flour and cinnamon; stir in brown sugar and butter until crumbs form. Sprinkle 1/2 the crumb mixture over the batter; sprinkle 1/2 cup blueberries on top. Repeat with remaining crumbs and 1/2 cup blueberries.

BAKE for 1 hour or until toothpick inserted into center comes out clean. Cool in pan for 45 minutes; remove from pan to rack. Top with remaining 1/4 cup blueberries and sprinkle with confectioner's sugar. Garnish with fresh fruit and mint.

Enter 1 whole coffee cake.

**Read the rules for entering the State Baking Contests
on page 27 of the Food Department.**