

CLASS Y

JUNIOR STATE BAKING CONTEST ASSOCIATION OF CONNECTICUT FAIRS

Must be a Connecticut Resident

The **Junior Baking Contest** is 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 the state contest, or visit www.ctfairs.org for the date and location of the state contest.

STATE CONTEST: The state contest is held as part of the Fall Meeting and Convention of the Association of Connecticut Fairs. 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 providing 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:

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

No. Description

373. Ten (10) cookies



"Almond Glazed Sugar Cookies"

1 cup butter, softened
3/4 cup sugar
1 teaspoon almond extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt

Glaze:
1 1/2 cups powdered sugar
1 teaspoon almond extract
4-5 teaspoons water
sliced almonds

PREHEAT oven to 400 degrees.

Combine butter, sugar and almond extract in a large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (1-2 minutes). Reduce speed to low; add all remaining cookie ingredients. Beat until well mixed (1-2 minutes).

Roll dough into 1 inch balls; place 2 inches apart on cookie sheet. Flatten balls to 1/4 inch thickness with bottom of buttered glass dipped in sugar.

Bake for 7-9 minutes or until edges are very lightly browned. Cool 1 minute; remove from cookie sheet. Cool completely.

Stir together all glaze ingredients in a small bowl, with a wire whisk. Decorate cooled cookies with glaze and sliced almonds. Glaze sets up quickly so frost and decorate only a few cookies at a time. Makes 3 1/2 dozen cookies.

Enter 10 of your best cookies for judging; enjoy the rest!

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