

**CLASS Y  
JUNIOR STATE BAKING CONTEST  
Association of Connecticut Fairs**

The Junior Baking Contest is open to juniors, *who are residents of Connecticut*, between the ages of 7 and 15 as of July 1<sup>st</sup>. There will be one group for both local and state contests.

Please refer to the **Adult Baking and Apple Pie Contests on page 26 of Department 15: Food for further information on entering the State Baking Contests.** Reservations for the winning junior exhibitor and one guardian will be made compliments of the Woodstock Agricultural Society, Inc. Additional reservations will be at the exhibitor's expense. No banquet reservations for contest winners will be accepted at the door.

The following prizes and a Rosette will be awarded at the State Contest:

<b>1<sup>st</sup> Place</b> \$15.00	<b>2<sup>nd</sup> Place</b> \$12.50
<b>3<sup>rd</sup> Place</b> \$10.00	<b>4<sup>th</sup> Place</b> \$7.50
<b>5<sup>th</sup> Place</b> \$5.00	<b>6<sup>th</sup> Place</b> \$5.00
<b>7<sup>th</sup> Place</b> \$5.00	<b>8<sup>th</sup> Place</b> \$5.00
<b>9<sup>th</sup> Place</b> \$2.50	<b>10<sup>th</sup> Place</b> \$2.50

**Woodstock Fair Prizes**

1<sup>st</sup> 6.00    2<sup>nd</sup> 5.00    3<sup>rd</sup> 4.00

**Lot No. Description**

365. 6 Iced Oatmeal Applesauce Cookies

**Iced Oatmeal Applesauce Cookies**



**Cookie Dough**

- 4 tablespoons unsalted butter
- 1 cup light brown sugar
- ½ cup granulated sugar
- 1 large egg
- ½ cup unsweetened applesauce
- 1 ½ cup old-fashioned rolled oats
- 1 ¼ cup King Arthur all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup raisins

**Icing**

- 1 ¾ cup confectioners' sugar
- 3 tablespoons pure maple syrup
- 3 tablespoons water

**Directions**

- 1) Preheat oven to 350° F.
- 2) Put butter and sugars in a large mixing bowl. Mix until combined.
- 3) Add egg and applesauce, mixing until well blended, 2 to 3 minutes.
- 4) Mix in oats, flour, baking soda, baking powder and salt. Mix in raisins.
- 5) Using a 1 ½" ice cream scoop, drop dough onto baking sheets lined with parchment paper, spacing 2" apart. Bake cookies until golden and just set, 13 to 15 minutes. Let cool on sheets 5 minutes. Transfer cookies to a wire rack set over parchment paper; let cool completely.
- 6) Whisk confectioners' sugar, syrup and 3 tablespoons water until smooth. Drizzle over cookies, let set.

**Submit 6 cookies on a white paper plate.**

**Judging Criteria**

Overall Appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
<b>Total</b>	<b>100 points</b>

**ALL DECISIONS OF THE JUDGES ARE FINAL**