

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

**Woodstock Fair Prizes**

<b>1<sup>st</sup></b> 6.00	<b>2<sup>nd</sup></b> 5.00	<b>3<sup>rd</sup></b> 4.00
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**Lot No. Description**

365. Raspberry Sour Cream Coffee Cake

**Raspberry Sour Cream Coffee Cake**



**Topping**

- 1/2 cup sugar
- 2 teaspoons ground cinnamon

**Coffee Cake Ingredients**

- 1/2 cup (1 stick) unsalted butter, plus more for greasing pan
- 1 cup sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups King Arthur all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup sour cream
- 1 cup raspberries

**Instructions**

**Make the topping:**

- 1) In a small bowl, mix together the sugar and cinnamon. Set the mixture aside.

**Make the coffee cake:**

- 1) Preheat oven to 350° F. Grease a 9" square baking pan with unsalted butter.
- 2) In a medium bowl, mix together the butter and sugar until well combined. Add the eggs and vanilla extract and beat until combined.
- 3) In a separate medium bowl, whisk together the flour, baking powder and salt. Alternately add the flour mixture and the sour cream to the batter, mixing between each addition.
- 4) Pour half the coffee cake batter into the prepared pan, spreading it into an even layer. Sprinkle half of the topping mixture and half of the raspberries atop the batter then repeat by layering the remaining batter with the remaining topping and raspberries.
- 5) Bake the coffee cake for 50 to 60 minutes until a toothpick inserted comes out clean and the center is set. Allow the cake to cool for 5-10 minutes in the pan then cut it into 9 pieces.

**Submit 6 pieces 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**