

**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 1st. 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:

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

Woodstock Fair Prizes

1st 6.00	2nd 5.00	3rd 4.00
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Lot No. Description

392. Pumpkin Apple Crumb Muffins

Pumpkin Apple Crumb Muffins



Crumb Top Ingredients

- 1/8 cup white sugar
- 1/4 teaspoon ground cinnamon
- 1 tablespoon butter

Muffin Ingredients

- 1 1/2 cups King Arthur all-purpose flour
- 1 1/8 cups white sugar
- 2 teaspoons pumpkin pie spice
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1 cup (8 oz.) 100% pure pumpkin
- 2 eggs
- 2 tablespoons canola oil
- 1 small apple (Macintosh) peeled, cored and finely chopped

Directions:

- 1) Preheat oven to 350° F.
- 2) Place 12 paper baking cups in a muffin tin.
- 3) Combine flour, sugar, pumpkin pie spice, baking soda and salt in a large bowl.
- 4) Combine pumpkin, eggs, oil and apple in a medium bowl and mix well. Stir in flour mixture just until moistened.
- 5) Fill baking/muffin cups 3/4 full.
- 6) Crumb Top: combine sugar, flour and cinnamon in medium bowl. Cut in butter with a pastry blender or fork until crumbly.
- 7) Sprinkle over top of muffins.
- 8) Bake for 30 minutes or until tested with toothpick and it comes out clean.
- 9) Cool in pan for 5 minutes. Remove to wire racks to cool.

Submit 6 muffins 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>
Total	100 points

ALL DECISIONS OF THE JUDGES ARE FINAL