

# STATE BAKING CONTESTS

*Sponsored by the  
Association of Connecticut Fairs, Inc.*

## **RULES OF CONTEST**

**WHO MAY ENTER:** The contest at each member fair is open to all men, women and juniors who are residents of Connecticut. Commercial, industrial or professional bakers are not eligible. Divisions: Junior (ages 9 to 15 as of July 1st). Senior (age 15 and over).

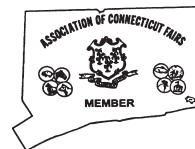
**HOW TO ENTER:** Any Connecticut resident entering a contest at any member fair is automatically entered and competing in the local contest. Contestants may enter the contest at as many fairs the wish until they win first prize. They will then represent that fair at the state baking contest. Please submit entries to both the local and state contest on disposal plates. The Association of Connecticut Fairs and the local fairs are not responsible for the return of plates, trays or containers.

**JUDGING:** Judging will be based on appearance, flavor and texture. The Association of Connecticut Fairs will furnish judges' score sheets to each fair and the contestant will receive these sheets at the end of the contest. Additions, deletions or substitutions in the recipe is not permitted and will result in disqualification. All decisions of the judges are final.

**LOCAL CONTEST:** The winner of the local contest will receive a blue ribbon from the Association of Connecticut Fairs and will then become eligible to submit their entry at the state contest. In the event that only one entry is received at the local contest and that entry is worthy of first prize, that entry must be awarded the first place ribbon.

**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 are accepted until 12:00 noon on the day of the contest (contact your local fair or visit [www.ctfairs.org](http://www.ctfairs.org) for the date and location). 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. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to contest and banquet reservations. **NO BANQUET RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.**

All entries to the state contest become property of the Association of Connecticut Fairs and are not returned.



**The Association of Connecticut Fairs, Inc.  
Member of International  
Association of Fairs and Expositions  
[www.ctfairs.com](http://www.ctfairs.com)**

# **ASSOCIATION OF CONNECTICUT FAIRS**

## **ADULT BAKING CONTEST**

### **CRANBERRY CHUTNEY COFFEECAKE**

#### **CRANBERRY CHUTNEY**

(Note: only 3/4 cup of the chutney will be used in coffeecake recipe)

1/3 cup vinegar  
1/4 cup sugar  
3/4 cup peeled, diced apple  
1/8 teaspoon each: cinnamon, ginger, allspice

Dash ground cloves  
1/2 cup dried cranberries

#### **CAKE**

8 tablespoons (1 stick) butter  
1 cup granulated sugar  
2 large eggs  
1 cup buttermilk  
1 teaspoon almond extract  
1 tablespoon baking powder  
1 teaspoon baking soda

3 cups all-purpose flour  
1/2 teaspoon salt  
3/4 cup cranberry chutney  
(see recipe above)  
1/2 cup blanched slivered almonds,  
toasted (separated)

#### **GLAZE**

3/4 cup confectioners' sugar  
2 tablespoons milk  
1/2 teaspoon almond extract

#### **For the cranberry chutney**

Combine vinegar and sugar in a medium saucepan. Bring to a boil over medium heat. Add apple and return to a boil. Add cinnamon, ginger, allspice, cloves and dried cranberries. Reduce heat to low. Cook for 25 minutes or until apples are tender, stirring occasionally. Set aside to cool.

Preheat the oven to 350 degrees

#### **For the cake**

In a large bowl, cream together the butter and sugar. Beat in the eggs, buttermilk, and almond extract. In a separate bowl, mix together the baking powder, baking soda, flour, and salt. Add all at once to the wet ingredients, stirring just to blend.

Grease and flour a 9- or 10-inch tube pan. Spoon the batter into the pan. Spread 3/4 cup of the chutney evenly atop the batter leaving 1/2 inch between pan and chutney. Sprinkle half the toasted almonds evenly over the chutney.

Bake the coffeecake for 55 minutes, or until a cake tester inserted in the center comes out clean. Remove it from the oven. Cool cake 10 minutes and gently run a knife between pan and cake. Remove outer pan and cool cake completely. Remove cake from bottom of pan. Cool cake 20 minutes and gently run knife between pan and cake. Remove cake from pan.

#### **For the Glaze**

While the cake is cooling, make the glaze by mixing confectioners' sugar, milk, and almond extract. Drizzle the glaze over cake. Sprinkle remaining toasted almonds over the cake.

Note: Please check [www.ctfairs.org](http://www.ctfairs.org) for updated recipe information, recipe demonstrations and to keep in touch with other contest bakers.

# ASSOCIATION OF CONNECTICUT FAIRS

## JUNIOR BAKING CONTEST

### ALMOND GLAZED SUGAR COOKIES

#### RECIPE

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 to 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 to 2 minutes). Reduce speed to low; add all remaining cookie ingredients. Beat until well mixed (1 to 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 butter glass dipped in sugar.

#### BAKE

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

#### GLAZE

Stir together all 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!

**JUNIORS:** The Junior Baking Contest is open to juniors between the ages of 9 and 15 as of July 1st. There will be one group for both local and state contests. Please refer to the general rules for further information. A first place 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. It is the responsibility of the local fair to contact their contest winner with information about the state contest or visit [www.ctfairs.org](http://www.ctfairs.org) for the date and location.

**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 are accepted until 12:00 noon on the day of the contest (contact your local fair or visit [www.ctfairs.org](http://www.ctfairs.org) for the date and location). 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. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to contest and banquet reservations. **NO BANQUET RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.**

*All Decisions Of The Judges Are Final!*

*The following prizes are to be awarded at the State Contest*

1st Place ..... \$15.00 & Rosette	2nd Place ..... \$12.50 & Rosette
3rd Place ..... \$10.00 & Rosette	4th Place ..... \$7.50 & Rosette
5th Place ..... \$5.00 & Rosette	6th Place ..... \$5.00 & Rosette
7th Place ..... \$5.00 & Rosette	8th Place ..... \$5.00 & Rosette

#### CONTEST COMMITTEE

Annette Hamilton, Chairman  
 P.O. Box 115  
 South Woodstock, CT 06267  
 860-974-0307

Nancy Dennis  
 135 Webster Square  
 Berlin, CT 06037  
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# ASSOCIATION OF CONNECTICUT FAIRS

## TWO CRUSTED APPLE PIE CONTEST

*Sponsored by the Association of Connecticut Fairs, Inc.*

### RULES OF CONTEST

**WHO MAY ENTER:** WHO MAY ENTER: The contest held at each fair is open to all Connecticut residents regardless of age. Commercial, Industrial and Professional Bakers are not eligible.

**HOW TO ENTER:** Any Connecticut resident entering the Apple Pie Contest and member fair is automatically entered in the local contest. Contestants may enter the contest at as many fairs as they wish until they win that contest at that fair. The winner will then represent that fair at the state contest. Contestants will be subject to the entry rules at each local fair.

**JUDGING:**

Overall Appearance.....	40 points
Crust .....	10 points
Flavor.....	40 points
Texture.....	10 points
	<b>100 Total</b>

### CONTEST RULES:

1. Each pie must be a 9" Two Crusted Pie.
2. Submit a 3" X 5" card with your recipe, your name & address.
3. No pre-made or pie mixes will be allowed.
4. The main ingredient must be apples. However, pies may include other fruits or ingredients.
5. All pies become property of the Association of Connecticut Fairs (please use a non-returnable baking dish).

The Association of Connecticut Fairs will furnish score sheets to each member fair. Each contestant will receive these sheets at the end of the event. The decisions of the judges is final!

**LOCAL CONTEST:** The winner of the local contest will receive a blue ribbon from the Association of Connecticut Fairs and will then become eligible to submit their entry at the state contest. In the event that only one entry is received at the local contest and that entry is worthy of first prize, that entry must be awarded the first place ribbon.

**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 are accepted until 12:00 noon on the day of the contest (contact your local fair or visit [www.ctfairs.org](http://www.ctfairs.org) for the date and location). 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. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to contest and banquet reservations. **NO BANQUET RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.**

*The following prizes are to be awarded at the State Contest in November*

<b>1st Place:</b> \$40.00	<b>5th Place:</b> \$15.00	<b>9th Place:</b> Ribbon
<b>2nd Place:</b> \$35.00	<b>6th Place:</b> \$12.50	<b>10th Place:</b> Ribbon
<b>3rd Place:</b> \$30.00	<b>7th Place:</b> \$10.00	
<b>4th Place:</b> \$25.00	<b>8th Place:</b> \$7.50	

Honorable Mention Ribbons and Consolation prizes will also be awarded.