



# Association of Connecticut Fairs

## STATE BAKING CONTESTS



### 2018 State Baking Contests Rules

Each year The Association of Connecticut Fairs sponsors baking contests open to the public at participating member fairs. There are separate contests for Junior and Adult divisions, each with a specific recipe. A Two-Crusted Apple Pie Baking contest is also held.

**WHO MAY ENTER:** The contest at each participating member fair is open to all men, women and juniors who are residents of Connecticut. Commercial, industrial or professional bakers are not eligible. Divisions: Juniors (ages 7 to 15 as of July 1st) and Adult.

**HOW TO ENTER:** Any Connecticut resident entering a contest at any participating member fair is automatically entered and competing in the local contest. Contestants may enter the contest at as many fairs as they 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 disposable plates. The Association of Connecticut Fairs and the member 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 are 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 11:00 a.m. on the day of the judging (contact your local fair or visit [www.ctagfairs.org](http://www.ctagfairs.org) for the date and location). Contest winners are announced at the Fall Meeting. Each fair is responsible for contacting their contest winner and providing them with information. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to contest and banquet reservations nor does the Association of Connecticut Fairs cover the costs of attending the awards banquet. **NO BANQUET RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.**

#### Judging Criteria

Overall appearance.....	25 points
Following Directions...	10 points
Texture.....	15 points
Aroma.....	10 points
Flavor.....	40 points

TOTAL..... 100 points

## ALL DECISIONS OF THE JUDGES ARE FINAL



# Association of Connecticut Fairs



## 2018 Adult Baking Contest

### Majestic and Moist New Year's Honey Cake



#### INGREDIENTS

3 1/2 cups King Arthur Flour all-purpose flour	1 cup honey
1 tablespoon baking powder	1 1/2 cups granulated sugar
1 teaspoon baking soda	1/2 cup brown sugar
1/2 teaspoon salt	3 eggs
4 teaspoons ground cinnamon	1 teaspoon vanilla extract
1/2 teaspoon ground cloves	1 1/4 cup warm strong tea
1/2 teaspoon ground allspice	1/2 cup fresh orange juice
1 cup vegetable oil	1/2 cup sliced almonds

#### **Preparation**

1. Preheat the oven to 350°F. Lightly grease an angel food cake pan and line the bottom with lightly greased parchment paper.
2. In a large bowl, whisk together the flour, baking powder, baking soda, salt, and spices. Make a well in the center and add the oil, honey, sugars, eggs, vanilla, tea and orange juice.
3. Using a strong wire whisk or an electric mixer on slow-speed, combine the ingredients well to make a thick batter, making sure that no ingredients are stuck to the bottom of the bowl.
4. Spoon the batter into the prepared pan and sprinkle the top of the cake evenly with the almonds.
5. Place the angel food cake pan on 2 baking sheets stacked together and bake for 60 to 70 minutes until the cake springs back when you touch it gently in the center.
6. Let the cake stand for 15 minutes before removing it from the pan. Place onto a wire rack to cool completely.

Yield – Serves 8 – 10

**Submit on strong cardboard covered in aluminum foil no more than two inches from edge of cake.**

## 2018 Junior Baking Contest

### Raspberry Sour Cream Coffee Cake



#### Ingredients For the topping:

- 1/2 cup sugar
- 2 teaspoons ground cinnamon

#### For the coffee cake:

- 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 Flour 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 the oven to 350°F. Grease a 9-inch 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 of 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 coffee cake to cool for 5 to 10 minutes in the pan then cut it into 9-pieces.

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

# Association of Connecticut Fairs



## STATE TWO CRUSTED APPLE PIE CONTEST



### CONTEST RULES:

1. Each pie must be a 9" (measured at the top inside edge of the dish) Two Crusted Pie, lattice-top excluded.
2. Submit a 3"X5" card with your recipe, your name and 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. Failure to adhere to these rules will **disqualify** the entered pie from the competition.
6. All pies become the property of the Association of Connecticut Fairs (baking dishes will not be returned).

### JUDGING CRITERIA:

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

**ALL DECISIONS OF THE JUDGES ARE FINAL**