



Association of Connecticut Fairs STATE BAKING CONTESTS



2026 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. Commercial, industrial or professional bakers are not eligible. Divisions: Juniors (ages 7 to 15 as of July 1st) and Adult.

HOW TO ENTER: All men, women, or juniors 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. Wolcott Lions will pay for the winning contestant's dinner. At the Fall Convention.

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 from **8:00 am to 10:00 a.m.** on the day November 7, 2026 at [Sheraton Hartford South Hotel, Rocky Hill](#) or visit www.ctagfairs.org for additional information. 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 regard 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

The Association of CT Fairs, Inc Adult Baking Contest 2026

Lemon Bliss Cake



Prep 20 minutes
Bake 45 mins to 1 hour
Total 1 hour 20 minutes
Yield one Bunt cake

Ingredients

Cake

- 16 tablespoons unsalted butter, at room temperature, at least 65°F
- 2 cups granulated sugar
- 1 teaspoon table salt
- 4 large eggs, at room temperature
- 2 teaspoons baking powder
- 3 cups King Arthur Unbleached All-Purpose Flour
- 1 cup whole milk, at room temperature
- zest of 2 medium lemons

Glaze

- 1/3 cup freshly squeezed lemon juice, the juice of about 2 medium size juicy lemons
- 3/4 cup granulated sugar

Icing

- 1 1/2 cups confectioners' sugar, sifted
- pinch of table salt
- 2 to 3 tablespoons freshly squeezed lemon juice

Directions

1. Preheat the oven to 350°F.
2. Beat together the butter, sugar, and salt, first until combined, then until fluffy and lightened in color.
3. Add the eggs one at a time, beating well after each addition. Scrape the sides and bottom of the bowl once all the eggs have been added and beat briefly to re-combine any residue.
4. Measure the flour by gently spooning it into a cup, then sweeping off any excess. Whisk the baking powder into the flour. Add the flour mixture to the batter in three parts alternately with the milk, starting and ending with the flour. The batter may look slightly curdled when you add the milk. That's OK; it'll smooth out as you add the flour. Mix until everything is well combined; the batter will look a bit rough but shouldn't have any large lumps. Stir in the zest.
5. Thoroughly grease a 12-cup Bundt pan of your choice. Spoon the batter into the prepared pan, leveling and smoothing the top with a spatula.
6. Bake the cake for 45 to 60 minutes, or until a cake tester or toothpick inserted into the center comes out clean. A pan with a dark interior will bake cake more quickly; start checking at 40 minutes.
7. While the cake is baking, make the glaze by stirring together the lemon juice and sugar. Microwave or heat over a burner briefly, stirring to dissolve the sugar. You don't want to cook the lemon juice, so microwave just until very warm, but not uncomfortably hot — less than 1 minute should do it. Set the glaze aside.
8. Remove the cake from the oven and carefully run a knife between cake and pan all around the edge. Place the pan upside down on a cooling rack. If the cake drops out of the pan onto the rack, remove the pan. If the cake doesn't drop onto the rack, let it rest for 5 minutes, then carefully lift the pan off the cake. If the cake still feels like it's sticking, give it another 5 minutes upside down, then very gently shake the pan back and forth to loosen and remove it.
9. Brush the glaze all over the hot cake, both top and sides. Let it sink in, then brush on more glaze, continuing until all the glaze is used up.
10. Allow the cake to cool completely before icing.
11. To ice the cake, mix the sugar and salt, then mix in 2-3 tablespoons of the lemon juice, adding just enough additional juice to create a thick glaze, one that's just barely pourable. Drizzle it artfully over the completely cool cake.

Submit on foil-covered cardboard measured no more than one inch from sides of the cake.

**The Association of CT Fairs, Inc
Junior Baking Contest 2026**

S'more Granola Bars



Prep: 15 minutes

Bake: 26 to 37 mins

Total: 1 hour

Yield: sixteen 2 1/4" squares

Ingredients

- 6 tablespoons unsalted butter
- 1/2 cup light brown sugar, packed
- 6 tablespoons maple syrup
- 2 1/4 cup old-fashioned rolled oats
- 1/2 cup King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon table salt
- 1 cup graham cracker crumbs, from about 6 to 7 whole graham crackers
- 1/2 teaspoon cinnamon
- 1 1/2 cups semisweet chocolate chips
- 3 1/2 cups mini marshmallows

Directions

1. Lightly grease with butter, a 9-inch square pan.
2. Place a rack in the top third of the oven.
3. Preheat the oven to 350°F.
4. In a medium saucepan set over medium heat, melt and stir together the butter, brown sugar, and syrup, cooking until the sugar has dissolved.
5. Stir in the oats, flour, salt, graham cracker crumbs, and cinnamon.

6. Press about 3/4 of the mixture evenly into the prepared pan. Reserve a generous cup for the topping.
7. Bake the crust for 15 to 20 minutes.
8. Remove the crust from the oven and sprinkle the chocolate chips evenly over the hot crust. Wait 5 minutes, then spread the melted chocolate evenly over the crust.
9. Sprinkle the marshmallows over the chocolate, then top the marshmallows with the remaining crust mixture; this is the topping.
10. Bake for 10 to 15 minutes, until the marshmallows are puffed.
11. Turn the oven to broil and broil the bars for 1 to 2 minutes until the marshmallows are toasted to your liking. This happens quickly, so be sure to keep a close eye on the bars to prevent them from burning.
12. Turn off the oven/broiler. Remove the bars from the oven and cool completely on a wire rack (in the pan) before cutting.

Submit 6 bars on a 9-inch 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

The Association of CT Fairs, Inc Two-Crusted Apple Pie Contest 2026

Contest Rules

1. Each pie must be a 9" (measured at the top inside edge of the dish) Two-Crusted Pie. Lattice-top is excluded
2. Include the recipe with your name and address. Recipe is for judging only.
3. No pre-made or pie mixes are 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

The following prizes plus a rosette will be awarded at the annual state contest held in November 2026. Honorable Mention Rosettes will also be awarded.

1 st Place: \$40.00	5 th Place: \$15.00	9 th Place: \$5.00
2 nd Place: \$35.00	6 th Place: \$12.50	10 th Place: \$5.00
3 rd Place: \$30.00	7 th Place: \$10.00	
4 th Place: \$25.00	8 th Place: \$7.50	

Bishops Orchards is sponsoring by awarding gift cards for 1st, 2nd and 3rd Place at the Annual State Contest held in November.

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest in November.