



Association of Connecticut Fairs

STATE BAKING CONTESTS



2023 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 from **8:00 am to 10:00 a.m.** on the day of the judging (contact your local fair or visit 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 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

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STATE ADULT BAKING CONTEST – 2023

Pane Bianco



Ingredients:

3 cups King Arthur Baking Company All-Purpose flour
2 teaspoons instant yeast
1 1/4 teaspoons salt 1 large egg 1/2 cup milk, lukewarm
1/4 cup water, lukewarm
3 tablespoons olive oil

Filling:

1/2 cup shredded Fontina cheese
1/4 cup shredded Parmesan cheese
1/2 cup oil-packed sun-dried tomatoes
3 garlic cloves, peeled and minced
1 1/2 tablespoons dried basil

Instructions

1. To make the dough: Measure the flour and gently spoon it into a cup, then sweep off any excess. Combine all of the dough ingredients in a bowl, then mix and knead to make a smooth, very soft dough.
2. Place the dough in a lightly greased bowl, cover, and let it rise until it's doubled in size, about 45 to 60 minutes.
3. Meanwhile, thoroughly drain the tomatoes, patting them dry. Use kitchen shears or a sharp knife to cut them into smaller bits.
4. Place the dough on a lightly floured surface and pat or roll into a 22" x 8 1/2" rectangle, deflating it slightly. Spread with the cheese, tomatoes, garlic, and basil.
5. Starting with one long edge, roll the dough into a log the long way. Pinch the edges to seal. Place the log seam-side down on a lightly greased or parchment-lined baking sheet.
6. Using kitchen shears, start 1/2" from one end and cut the log lengthwise down the center about 1" deep, to within 1/2" of the other end.
7. Keeping the cut side up, form an "S" shape. Tuck both ends under the center of the "S" to form a "figure 8;" pinch the ends together to seal. When shaping the loaf, tuck any larger pieces of tomato or basil down into the dough (to avoid char).
8. Cover and let rise in a warm place until double, 45 to 60 minutes.
9. While the loaf is rising, preheat the oven to 350°F.
10. Uncover the bread, and bake it for 35 to 40 minutes, tenting it with foil after 20 to 25 minutes to prevent over-browning.
11. Remove the bread from the oven and transfer it to a rack to cool

Submit on foil-covered cardboard no wider than one inch from the bread

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Junior Baking Contest – 2023

Blueberry Buckle



Ingredients For the cake:

3/4 cup white sugar
1/4 cup butter
1 egg
2 teaspoons lemon zest
1 1/2 cups plus 1 tablespoon King Arthur Baking All-Purpose flour, divided
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1 1/2 cups fresh blueberries

For the topping:

1/4 cup plus 1 tablespoon butter
1/4 cup brown sugar
1/4 cup white sugar
1/3 cup King Arthur Baking All-Purpose flour
1/2 teaspoon ground cinnamon

Instructions

1. Preheat the oven to 350 degrees F.
2. Grease an 8x8-inch pan.
3. In a large bowl, cream 3/4 cup white sugar, 1/4 cup butter, 1 egg, and the lemon zest together until fluffy.
4. In a separate bowl, combine 1 1/2 cups flour with the baking powder and salt.
5. Add the dry ingredient mixture and the milk into the sugar mixture, alternating between the two as you add and mixing until just combined.
6. Toss the blueberries with 1 tablespoon of flour.
7. Fold the blueberries into the batter.
8. Spread the batter evenly in the prepared pan.
9. For the topping, combine the butter, brown sugar, white sugar, flour, and cinnamon together in a small bowl until a crumbly mixture forms.
10. Sprinkle the topping mixture over the batter in the pan.
11. Bake until a toothpick inserted into the center comes out clean, about 40-45 minutes.
12. Once cooled, cut into 9 equal pieces.

Submit five pieces on a white paper plate.

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STATE TWO CRUSTED APPLE PIE CONTEST- 2023



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