

Association of Connecticut Fairs

JUNIOR BAKING CONTEST

The Junior Baking Contest is open to juniors 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 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.ctagfairs.org for the date and location.

STATE CONTEST: The state contest is held as part of the Fall Convention of the Association of Connecticut Fairs. Entries for the state contest are accepted until 11:00 am on the day of the contest (contact your local fair or visit www.ctagfairs.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 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
- 9th Place \$2.50 & Rosette
- 10th Place \$2.50 & Rosette

Contest Committee:

Laurie Skornia, Chairman – Baking@ctagfairs.org – 203-464-0933

Diane Richard - Frank Skornia - Mildred Bell - Jillian Gagel



Junior Recipe 2017

ICED OATMEAL APPLESAUCE COOKIES



Adapted from a KingArthurFlour.com recipe

Cookies:

4 tablespoons unsalted butter
1 cup light brown sugar
1/2 cup granulated sugar
1 large egg
1/2 cup unsweetened applesauce
1 1/2 cups old-fashioned rolled oats
1 1/4 cups King Arthur flour all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1 cup raisins

Directions:

Preheat oven to 350 degrees F.

Put butter and sugars in a large mixing bowl. Mix until combined.

Add egg and applesauce, mix until well blended, 2 to 3 minutes.

Mix in oats, flour, baking soda, baking powder, and salt. Mix in raisins.

Using a 1 1/2-inch ice cream scoop, drop dough onto baking sheets lined with parchment paper, spacing 2 inches apart. Bake cookies until golden and just set, 13 to 15 minutes. Let cool on sheets 5 minutes. Transfer cookies to a wire rack set over parchment paper; let cool completely.

Whisk confectioners' sugar, syrup, and 3 tablespoons water until smooth. Drizzle over cookies, let set.

Submit 6 cookies on a white paper plate.

Icing:

1 3/4 cups confectioners' sugar
3 tablespoons pure maple syrup
3 tablespoons water



Yield – 8 hand pies • Submit 6 hand pies 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

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