

Junior Baking Contest – 2019

Pumpkin Apple Crumb Muffins

Muffin Ingredients

1 ½ cups King Arthur Flour all-purpose flour
1 1/8 cups white sugar
2 teaspoons pumpkin pie spice
¾ teaspoon baking soda
¼ teaspoon salt
1 cup (8 oz) 100% pure pumpkin
2 eggs
2 tablespoons canola oil
1 small apple (Macintosh) peeled, cored and finely chopped



Crumb Top Ingredients

1/8 cup white sugar
¼ teaspoon ground cinnamon
1 tablespoon butter

The following prizes will be awarded at the state contest plus a Rosette.

1 st Place: \$15.00	5 th Place: \$5.00	9 th Place: \$2.50
2 nd Place: \$12.50	6 th Place: \$5.00	10 th Place: \$2.50
3 rd Place: \$10.00	7 th Place: \$5.00	
4 th Place: \$7.50	8 th Place: \$5.00	

Honorable Mention Ribbons will also be awarded

Judging Criteria

Overall appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
TOTAL	100 points

Directions

Preheat oven to 350 degrees.

Place 12 paper baking cups in a muffin tin.

Combine flour, sugar, pumpkin pie spice, baking soda and salt in large bowl.

Combine pumpkin, eggs, oil and apple in medium bowl and mix well. Stir into flour mixture just until moistened.

Fill baking/muffin cups ¾ full.

Crumb Top – Combine sugar, flour and cinnamon in medium bowl. Cut in butter with pastry blender or fork until crumbly.

Sprinkle over top of muffins.

Bake for 30 minutes or until tested with toothpick and it comes out clean.

Cool in pan for 5 minutes, remove to wire racks to cool.

Submit six muffins on a white paper plate.