

Department L

BAKING

Chairman: Laurie Skornia 203-464-0933

Committee: Frank Skornia, Lynn Mann, Jean Hardy

Fred Mauzey, Valerie Ferrucci, Kristy Faulkner, Kathy-Leigh Russo,
Bob Russo, Diane Richard, Pete Stone, Tony Stone, Tania Grgurich

ENTRIES WILL BE ACCEPTED ONLY IN CLASSES LISTED.

Entries positively close at 5 PM, Saturday, September 9, 2023. Entries in this division will be accepted between 5 PM and 9 PM, Thursday, September 14, 2023, and must remain in place until closing, Sunday, September 17, 2023. The tent will close at 6:00 P.M.

Exhibits will be available after 7:00 P.M.

Entries not picked up by 8PM become property of the fair

No prepared mixes may be used in this department.

Entries requiring refrigeration cannot be accepted unless specifically noted.

(See Class 49 under Specialties)

All candy and cookies should be on plain white paper plates.

Cakes accepted only on plain white paper plates or foil-covered cardboard, cut no larger than 1" over entry size otherwise entry will be disqualified.

Where there is no competition, entries will be judged according to quality.

Rosette for Best in Show in Each Category

One Prize Award will be awarded for the Best in Show in the department.

\$25 Gift Card from Bishop's Orchards to 1st place in Class 29

Class 1:	First - \$25.00	Second - \$20.00	Third - \$15.00
Classes 2 - 37:	First - \$ 5.00	Second - \$ 4.00	Third - \$ 3.00
Classes 38 - 49:	First - \$ 7.00	Second - \$ 5.00	Third - \$ 3.00
Class 50:	First - \$20.00	Second - \$15.00	Third - \$10.00

COOKERY COLLECTION

Class

1. 1 Layer Cake, 1 Yeast Bread,
1 Pie, 1 Doz. Cookies
(None of which shall be entered for single premium.)

BREAD — ROLLS

2. White Yeast
3. Dark Yeast
4. Yeast Rolls - 1/2 Doz.
5. Coffee Cake - Yeast
6. Coffee Cake — Quick
7. Nut Bread
8. Banana Bread — no nuts
9. Date-Nut Bread
10. Pumpkin Bread — no nuts
11. Vegetable Bread. Give name — no nuts
12. Baking Powder Biscuits - 1/2 Doz
13. Muffins - 1/2 Doz.

CANDY - 1/2 Dozen

14. Chocolate Fudge - no nuts
15. Filled Candy
16. Any other variety. Give name on entry blank

COOKIES - 1/2 Dozen

17. Sugar, (traditional)
18. Oatmeal
19. Chocolate Chip - no nuts
20. Peanut Butter
21. Bar Cookies/Brownies – no nuts
22. Any other variety. Give name on entry blank

CAKE

23. Angel Food
24. Sponge
25. Layer Cake
26. Bundt Cake
27. Any other cake
28. Cupcakes, any kind – 1/2 Doz., Frosted

PIE

29. Apple
30. Peach
31. Pumpkin
32. Any Other Variety - Give Name on entry blank

JUNIOR BAKING (Age 15 and Under)

33. Cookies
34. Bar Cookies/Brownies
35. Cake
36. Muffins
37. Any Other

BAKING CONTESTS

38. Junior Baking Contest ([page 11](#))
39. Adult Baking Contest ([page 9](#))
40. State Two Crusted Apple Pie Contest ([page 12](#))
41. King Arthur Baking Co. Adult Contest (see next pages)
42. King Arthur Baking Co. Junior Contest (see next pages)

SPECIALTIES*

43. A Family Recipe* – Mom’s, Grandmas?
44. For Men Only* - “Bake us your favorite recipe”
45. A Chocolate Affair* — “Any heavenly chocolate baked item”
46. Any Vegan baked item
47. Gluten Free* “Any gluten-free baked item”
48. Baked Savory Item - e.g. Pretzel, Cracker, etc.
49. Refrigerated Baked Item...Lemon Meringue Pie
50. Spotlight on Historical Recipe: Hartford Election Day Cake

Guilford Fair Baking Department
Class 50 - Spotlight on a Historical Recipe
Hartford Election Day Cake (Modern Version)



1771 – These cakes were baked to celebrate Election Days at least as early as 1771 in Connecticut, before the American Revolution of 1775. The Election Cake, as all cakes baked in colonial homes, was yeast-leavened, as there was no commercial baking powder, and they were baked in brick fireplace ovens. Colonial women vied with each other as to who baked the best cakes as families exchanged visits and treated their guest with slices of this cake. Historians feel that the recipe for Election Cake was adapted from popular period English yeast breads.

Links to additional historical information on Election Day Cakes:

<https://connecticuthistory.org/when-elections-in-hartford-were-a-piece-of-cake/>

<https://whatscookingamerica.net/history/cakes/electioncake.htm>

Ingredients

- 1 cup raisins
- 4 tablespoons apple cider
- 1 3/4 cups King Arthur Baking all-purpose flour, sifted
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground cloves
- 1/2 teaspoon ground mace
- 1/2 teaspoon ground nutmeg
- 3/4 cup butter, room temperature
- 1 cup sugar (granulated)
- 3 eggs, room temperature
- 3/4 cup pecans, chopped

Sponge:

- 3 1/3 teaspoons instant dry yeast
- 1 1/2 cups warm water (110 to 115 degrees F.)
- 2 teaspoon sugar (granulated)
- 1 1/2 cups King Arthur Baking all-purpose flour, sifted

Lemon Glaze:

- 1 cup powdered sugar (confectioners' sugar), sifted
- 1/4 cup lemon juice, freshly-squeezed

Election Day Cake Instructions:

1. Grease and flour a 10 in Bundt or tube pan or a 9 x 5-inch loaf pan. Your choice.
2. In a small bowl, combine raisins and the apple cider. Let sit at least 1 hour or overnight to let the raisins plump up. Strain the apple cider and the raisins; set the apple cider and raisins aside in separate bowls until needed.
3. Prepare Sponge (yeast mixture). In a large bowl, sprinkle yeast over the water; stir to dissolve. Add sugar and flour; beat for 2 minutes. Cover and let rise in a warm place until bubbly, approximately 30 to 40 minutes. Prepare cake batter while the Sponge is rising for 30 minutes.
4. Sift together the flour, salt, cinnamon, cloves, and nutmeg; set aside.
5. In a large bowl cream butter and sugar until light and fluffy. Add eggs, one at a time and beating well after each addition. Beat in the apple cider. Add the Sponge (yeast mixture) and continue to beat. Add the flour mixture, a little at a time, beating well after each addition, until smooth (the batter will be soft and sticky). Blend in raisins and pecans.
6. Pour batter into prepared pan, smooth top with a rubber spatula, cover lightly with plastic wrap, and let rise in a warm place until doubled in size, approximately 2 to 3 hours. The batter will rise slowly and the rising time may take as long as 4 to 6 hours, depending on the temperature of your room. Your batter should be at least 1-1/4" below the rim of the pan before rising.
7. NOTE: If you let the batter rise over the top of the pan during the rise, the cake will collapse.
8. Preheat oven to 375 degrees F. Place oven rack in center of oven.
9. After the cake has risen, bake 40 to 45 minutes or until a toothpick inserted into the cakes comes out clean.
10. Remove from oven and let cool on a wire cooling rack for 30 minutes. Remove from pan and let cool completely.
11. Prepare Lemon Glaze. In a small saucepan over low heat, heat the powdered sugar and lemon juice until the sugar is dissolved and slightly thickened, about 1 minute. Remove from heat and brush the prepared glaze over the top and sides of the cooled cake.

Submit on foil-covered paper plate no wider than one inch from sides of the cake.

King Arthur Baking Company– Adult Baking 2023

Apple Butter Apple Galette



Rules:

1. Exhibitor must bring the opened bag of **King Arthur Flour** or the UPC label from the flour bag when the entry is submitted.
2. Entry must follow the designated recipe.
3. Judging will be based on the following criteria:

a. Flavor	50 points
b. Overall Appearance	25 points
c. Texture	<u>25 points</u>
TOTAL	100 points
4. Failure to follow the rules may result in disqualification.

Prizes

1st place: \$75 gift card to the Baker's Catalogue/kingarthurfour.com

2nd place: \$50 gift card to the Baker's Catalogue/kingarthurfour.com

3rd place: \$25 gift card to the Baker's Catalogue/kingarthurfour.com

Ingredients

Crust

- 1 cup (113g) King Arthur White Whole Wheat Flour
- 1/2 cup (60g) King Arthur Unbleached All-Purpose Flour
- 1 1/2 teaspoons granulated sugar
- 3/4 teaspoon salt
- 12 tablespoons (170g) unsalted butter, cold; cut into 1/2" cubes
- 6 tablespoons (85g) sour cream

Apple butter

- 1 1/2 cups (383g) applesauce, unsweetened
- 2 1/2 tablespoons (34g) dark brown sugar or light brown sugar, packed
- 1/2 teaspoon cinnamon
- 1/4 teaspoon salt

Apples

- 5 1/2 cups (622g) apples, peeled and sliced about 1/8" thick (roughly 3 medium apples)
- 1 tablespoon dark brown sugar or light brown sugar, packed
- juice of 1/2 lemon (about 1 tablespoon)
- pinch of salt

Topping

- 1 tablespoon butter, cubed
- 1 large egg, beaten (egg wash)
- coarse sparkling sugar

Instructions

1. To make the crust: In a large bowl, whisk together the flours, sugar, and salt. Add the butter to the bowl, then use your hands to separate the cubes and coat each one in flour. Flatten the cubes between your thumbs and forefingers. Continue to pinch the pieces and toss them in the flour until you've broken down the butter into pieces that range in size from lentils to almonds.
2. Add the sour cream and use a fork to evenly distribute it into the flour mixture. Stir until large clumps of dough begin to form, then use your hands to gently knead and squeeze the dough together until you have a cohesive mass with only some dry bits remaining on the bottom of the bowl.
3. Transfer the dough to a sheet of plastic wrap or reusable wrap and transfer any dry bits from the bowl to the top of the dough, pressing to incorporate them. Wrap the dough and use the plastic wrap/reusable wrapper to form the dough into a smooth, crack-free disk about 2" thick. Roll the disk on its edges to smooth out the sides; this will make it easier to roll your dough into a circle later. Transfer the dough to the refrigerator until firm, at least 90 minutes and up to 48 hours. While the dough chills, make the apple butter.
4. To make the apple butter: In a medium heavy-bottomed saucepan, combine the applesauce, brown sugar, cinnamon, and salt. Bring to a simmer over medium heat, then cook, stirring frequently and adjusting the heat to prevent scorching, until the applesauce has reduced, darkened, and begun to stick to the bottom of the pan, about 13 to 18 minutes. Remove from the heat and transfer to a liquid measuring cup or small bowl to cool completely. Your mixture should have reduced to about 3/4 cup (200g).
5. To make the apple filling: In a large bowl, toss the sliced apples with the brown sugar, lemon juice, and salt.
6. Preheat the oven to 425°F with a rack in the middle.
7. To assemble the galette: Unwrap the chilled dough and place it on a piece of floured parchment, then let it soften for 5 to 10 minutes at room temperature.
8. Sprinkle the top of the dough lightly with flour. Use a rolling pin to bang your disk into an even round about 1" thick. Rotate and flip your dough as you work, and roll the dough into a 12" to 13" circle about 1/8" thick. Add more flour as needed to prevent the dough from sticking. If your dough begins to crack or feels dry, lightly spritz or flick it with cold water. If your dough becomes delicate and warm at any point, transfer it to the refrigerator for about 5 to 10 minutes to firm up before continuing to roll.
9. Once the dough is fully rolled out, spread the apple butter in a thin, even layer over the dough, leaving a small 1/2" bare border around the edges.
10. Starting about 2 1/2" to 3" in from the edge of the dough, shingle the apple slices in 2 or 3 concentric circles, working from the outside toward the center. (Discard any excess lemon juice left in the bowl.)
11. Use kitchen scissors or a sharp knife to cut slits from the edge of the dough to the start of the apple slices, in 3" to 4" intervals around the circumference of the galette. Fold the flaps towards the center of the galette; they'll overlap to create a decorative border. Press lightly to seal.
12. Slide the parchment and galette onto a baking sheet, then chill in the refrigerator or freezer while the oven preheats (at least 15 minutes).
13. When ready to bake, distribute the cubes of butter over the apples. Brush the crust generously with the egg wash, then sprinkle the tart all over with coarse sparkling sugar.
14. Bake the galette for 35 to 40 minutes, until the crust is deep brown and the apples are tender.
15. Let cool on the baking sheet.

**Submit on a foil-covered cardboard
cut no more than one inch from edge of the Apple Butter Apple Galette.**

King Arthur Baking Company

Junior Baking 2023



Prizes

- 1st place: \$40 gift card to the Baker's Catalogue/kingarthurfLOUR.com
2nd place: \$25 gift card to the Baker's Catalogue/kingarthurfLOUR.com
3rd place: King Arthur Tote Bag

Orange Craisin Scones



Rules:

1. Exhibitor must bring the opened bag of King Arthur Flour or the UPC label from the flour bag when the entry is submitted.
2. Entry must follow the designated recipe.
3. Judging will be based on the following criteria:
 - a. Flavor 50 points
 - b. Overall Appearance 25 points
 - c. Texture 25 points

TOTAL 100 points
4. Failure to follow the rules may result in disqualification.

Ingredients - Scones

- 3 cups flour, King Arthur Baking all-purpose unbleached flour
- 1 tablespoon baking powder
- 1/2 teaspoon baking soda
- 3/4 teaspoon salt
- 6 tablespoons sugar
- 6 tablespoons butter, unsalted
- 1 cup Craisins
- 1 cup orange juice

Ingredients - Glaze

- 1 cup confectioner's sugar
- 2-3 tablespoons orange juice

Directions

1. Preheat oven to 500 degrees
2. In a large mixing bowl blend together flour, baking powder, baking soda, salt, sugar, and butter until mixture resembles breadcrumbs. Mix in Craisins.
3. Stir in orange juice for about 20 seconds. Do not overmix
4. Turn out onto well-floured board and knead gently 8 to 10 times with well-floured hands just enough to bring together. Add more flour sparingly if needed to keep dough from sticking
5. Shape into circle about 8 inches in diameter and 3/4 inch thick. Cut into 8 wedges with floured knife or dough scraper.
6. Place on cookie sheet, either lightly floured or lined with parchment.
7. Place in oven, reduce temperature to 425 degrees and bake approximately 20 minutes (check at 15) until just beginning to brown.
8. Remove from oven and let cool.
9. Make the glaze: Whisk the confectioners' sugar and orange juice together. Add a little more confectioners' sugar to thicken or more juice to thin. Drizzle over scones.

Yield 8 scones.

Submit 6 scones on a white paper plate.