

CLASS 3 – J JUNIOR BAKING



1. Exhibitors are encouraged not to use prepared mixes.
2. Rules and recipe for State Junior Baking Contest (Section C) can be found at www.ctagfairs.org
3. All baking must be in plastic storage bags or plastic wrap and on disposable plates.
4. Lots that have fewer than 3 entries may be combined with other lots of a similar nature at superintendent's discretion.

SECTION A - BREADS

1st - \$2.00 2nd - \$1.50 3rd - \$1.00

LOT

1. **Yeast Bread** – includes oatmeal, rye, white, whole wheat, raised biscuits (1/2 dozen), raised coffee cake and others)
2. **Quick Bread** – includes Banana bread, muffins (1/2 dozen), cranberry bread, date & nut bread, quick rolls (1/2 dozen) and others

SECTION B – DESSERTS

1st - \$2.00 2nd - \$1.50 3rd - \$1.00

LOT

21. Brownies (6)
22. Cookies (Bar, Dropped or Rolled), (6)
23. Cup Cakes (6)
24. Fudge, ½ pound

LOT

25. Layer Cake
26. Loaf Cake
27. Pie
28. Other Dessert

SECTION C – CT STATE BAKING CONTESTS

1st - \$2.00 2nd - \$1.50 3rd - \$1.00

LOT

31. Iced Oatmeal Applesauce Cookies *Refer to recipe on www.ctagfairs.org*
32. Two Crusted Apple Pie

SECTION D – KING ARTHUR FLOUR CONTEST

LOT

31. Classic Peanut Butter Cookies
See recipe in this booklet. Special Prizes!!!



1st Place: \$50 King Arthur Flour Gift Certificate
2nd Place: King Arthur Flour Essential Cookie Cookbook
3rd Place: King Arthur Flour 8" square brownie pan

Class 3-J / Best of Class – Rosette and \$2.00