

# JUNIOR STATE BAKING CONTEST 2009 RULES

*Sponsored the Association of Connecticut Fairs, Inc.*

**JUNIORS:** The Junior Baking Contest will be open only to juniors between the ages of **nine (9) and fifteen (15) years of age as of July 1<sup>st</sup>, 2009** with no exceptions. There will be ONE GROUP for both local and state competition. Please refer to the general RULES OF CONTEST for further information.

**FAIR SECRETARIES:** A first place blue rosette ribbon will be awarded to the winning entry. In the event the first place winner will not compete at the state judging, the second place winner will be allowed to represent the fair. The secretary of each fair **MUST** contact the winner from that fair and supply information about dinner reservations, time and place of the annual meeting.

**STATE JUDGING:** The State judging will take place at the Annual Meeting of the Association of Connecticut Fairs in October 2009. Entries will be accepted only until 12:00 noon.. **ALL DECISIONS OF THE JUDGES ARE FINAL!** The winning entry at each Fair will be accepted for State Judging, and each local winner must be prepared to go on to the State Contest. Questions should be addressed to the Junior Baking Committee. **All decisions of the judges are final!**

**PRIZES:** (at State Level in November) 1st Prize -\$15, Rosette; 2nd -\$12.50, Rosette; 3rd -\$10.00, Rosette; 4th -\$7.50, Rosette; (4) Honorable Mention Rosette(s) & \$5.00 (5th, 6th, 7th & 8th).

**COMMITTEE:**

Annette Hamilton, chairperson, PO Box 115, South Woodstock, CT 06267 (860-974-0307)  
 Joy Blackmar, PO Box 115, South Woodstock, CT 06267 (860-928-0886)  
 Nancy Dennis, 135 Webster Ridge, Berlin, CT 06037 (860-828-4317)

## ***JUNIOR BAKING RECIPE***

### **CINNAMON - CRUMB BLUEBERRY COFFEE CAKE**

2 1/2 Cups all purpose flour 1 teaspoon baking powder 1/4 teaspoon baking soda 1/4 teaspoon salt 1 1/4 cups sugar 3/4 cup buttermilk 1/2 cup applesauce 1 large egg 1 teaspoon vanilla	2 teaspoons ground cinnamon 2/3 cup brown sugar 2 tablespoons butter, melted 1 1/4 cup fresh blueberries 1 tablespoon confectioners' sugar fresh fruit & mint (optional)
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PREHEAT oven to 350 degrees. Coat an 8 inch spring form pan with cooking spray. In a bowl, mix 2 cups flour, baking powder, baking soda and salt. In a separate large bowl, combine next 5 ingredients. Stir in flour mixture; pour into pan. Mix remaining flour and cinnamon; stir in brown sugar and butter until crumbs form. Sprinkle 1/2 the crumb mixture over batter; sprinkle 1/2 cup blueberries on top. Repeat with remaining crumbs and 1/4 cup blueberries.

**BAKE**

Bake for 1 hour or until toothpick inserted into center comes out clean. Cool in pan for 45 minutes; remove from pan to rack. Top with remaining 1/4 cup blueberries and sprinkle with confectioners' sugar. Garnish with fresh fruit and mint. Enter 1 whole coffee cake.