



CLASS 3 - J JUNIOR BAKING

1. Exhibitors are encouraged not to use prepared mixes.
2. Rules and recipe for State Junior Baking Contest are on pages 41-42.
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 - \$3.00

2nd - \$2.50

3rd - \$2.00

LOT

31. Junior Baking Contest – “Raspberry Sour Cream Coffee Cake.” Refer to www.ctagfairs.com for recipe and rules.
32. Two Crusted Apple Pie

SECTION D – KING ARTHUR FLOUR CONTEST

LOT

31. Potato Chip Cookies

See Pages 43 for details. *Special Prizes!!!*



- 1st Place: \$30 King Arthur Flour Gift Certificate
- 2nd Place: King Arthur Flour Baker's Companion cookbook
- 3rd Place: King Arthur Flour Standard Bread Loaf Pan

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