

JUNIOR STATE BAKING CONTEST 2011 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 1st, 2011** 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. 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) 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:

JrBaking@CTAgFairs.org **Annette Hamilton, Chairman** 860.974.0307

Nancy Dennis & Joy Blackmar

JUNIOR BAKING RECIPE Cookies & Cream Brownies

<p>Ingredients</p> <ul style="list-style-type: none"> • 1 - 8 oz. package 1/3 less fat cream cheese, at room temperature • 1 cup + 1 & 1/4 Tbs sugar • 1 & 1/4 cups liquid egg substitute such as Egg Beaters • 1 teaspoon vanilla extract • 8 reduced-fat chocolate Oreo cookies, chopped 	<ul style="list-style-type: none"> • 1/2 cup butter • 6 oz unsweetened chocolate, chopped • 1 package, (5 oz.) Pureed prune baby food • 1 cup all-purpose flour • 1 teaspoon baking powder • 1/4 teaspoon salt
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PREHEAT oven to 350 degrees.

LINE a 9 inch baking pan with enough foil to overhang sides by 2 inches; coat with cooking spray.

On medium-high speed, beat cream cheese and 2 tablespoons sugar until light and fluffy, 1-2 minutes.

Beat in 1/4 cup egg substitute and vanilla. Stir in cookies; reserve. In pot, melt butter and chocolate over medium heat. Remove from heat; stir in remaining 1 cup sugar until blended, then remaining egg substitute and baby food. Stir in flour, baking powder and salt until combined. Spread 1/2 of chocolate layer in pan. Drop 1/2 of cream cheese batter by tablespoon fulls over chocolate. Repeat with remaining batters. Bake 50-55 minutes or until toothpick inserted comes out with moist crumbs. Cool 20 minutes. Using foil, lift brownie from pan, cool completely on rack. Cut into squares, submit 8 squares for judging, enjoy the rest.