

Association of Connecticut Fairs
JUNIOR BAKING CONTEST

The Junior Baking Contest is open to juniors between the ages of 9 and 15 as of July 1st. There will be one group for both local and state contests. Please refer to the general rules for further information.

A first place ribbon will be awarded to the winning entry. In the event the first place winner will not compete at the state contest, the second place winner will be allowed to represent the fair. It is the responsibility of the local fair to contact their contest winner with information about the state contest or visit www.ctfairs.org for the date and location.

STATE CONTEST: The state contest is held as part of the Fall Meeting and Convention of the Association of Connecticut Fairs. Entries for the state contest are accepted until 12:00 noon on the day of the contest (contact your local fair or visit www.ctfairs.org for the date and location). Contest winners are announced during the banquet on the day of the contest. Each fair is responsible for contacting their contest winner and provide information about the state contest. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to contest and banquet reservations. **NO BANQUET RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.**

ALL DECISIONS OF THE JUDGES ARE FINAL

The following prizes are awarded at the state contest:

1st Place	\$15.00 & Rosette
2nd Place	\$12.50 & Rosette
3rd Place.....	\$10.00 & Rosette
4th Place.....	\$7.50 & Rosette
5th Place.....	\$5.00 & Rosette
6th Place.....	\$5.00 & Rosette
7th Place.....	\$5.00 & Rosette
8th Place.....	\$5.00 & Rosette

Contest Committee

Annette Hamilton, Chairman
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REVISED 05/27/2009

**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)

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.