

JUNIOR BAKING CONTEST

This contest is open to junior bakers between 9 and 15 years of age as of July 1st. They will compete as one group in both the Bethlehem and state contests.

STATE JUDGING: The State judging will take place at the Annual Meeting of the Association of Connecticut Fairs in November of 2009. The winner at the Bethlehem Fair should be prepared to represent Bethlehem at the State Contest. The following prizes are to be awarded at the State Contest in November,
1st \$15.00 & Rosette 2nd \$12.50 & Rosette 3rd \$10.00 & Rosette
4th \$ 7.50 & Rosette 5th–8th \$5.00 & Rosette

Junior Contest Recipe

Cinnamon-Crumb Blueberry Coffee Cake

2 1/2 cups all purpose flour	1 teaspoon vanilla
1 teaspoon baking powder	2 Teaspoons ground cinnamon
1/4 teaspoon baking soda	2/3 cup brown sugar
1/4 teaspoon salt	2 tablespoons butter, melted
1 1/4 cups sugar	1 1/4 cups fresh blueberries
3/4 cup buttermilk	1 tablespoon confectioners' sugar
1/2 cup applesauce	Fresh fruit & mint (optional)
1 large egg	

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.