

Association of Connecticut Fairs Junior Baking Contest – 2024 Hermits

Ingredients:

- 1 ½ cups King Arthur Baking Unbleached All-Purpose Flour
- 1 cup granulated sugar
- 1 cup raisins
- 2 eggs
- ½ teaspoon vanilla
- 2 teaspoons molasses
- ½ teaspoon cinnamon
- ½ teaspoon ground cloves
- ¾ teaspoon baking soda
- 8 tablespoons unsalted butter (1 stick)

Instructions:

1. Preheat oven to 325 degrees.
2. Spray a 9x13 pan and line with parchment paper that hangs over the sides for easy removal.
3. In a bowl, mix all the ingredients except the butter.
4. Melt the butter and mix in with the other ingredients.
5. Spread in the pan and bake for 30 minutes.
6. Cool in pan for 10 minutes. Transfer to a rack until completely cool.
7. Cut into 3-inch squares.

Submit 6 squares on a white paper plate.

Judging Criteria

Overall Appearance	25 points	Aroma	10 points
Following Directions	10 points	Flavor	40 points
Texture	15 points	TOTAL	100 points

The following prizes and a rosette will be awarded at the annual state contest held in November:

1st Place: \$20.00	5th Place: \$5.00	9th Place: \$2.50
2nd Place: \$15.00	6th Place: \$5.00	10th Place: \$2.50
3rd Place: \$10.00	7th Place: \$5.00	
4th Place: \$7.50	8th Place: \$5.00	

Honorable Mention Ribbons will also be awarded.

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November.