

# Association of Connecticut Fairs

## Baking Contests

Each year The Association of Connecticut Fairs sponsors baking contests open to the public at participating member fairs. There are separate contests for Junior and Adult divisions, each with a specific recipe. A Two-Crusted Apple Pie Baking contest is also held.

**WHO MAY ENTER:** The contests at each participating member fair are open to all adults and juniors. Commercial, industrial, or professional bakers are not eligible. Divisions: Juniors (ages 7 to 15 as of July 1st) and Adult.

**HOW TO ENTER:** Anyone entering a contest at any participating member fair is automatically entered and competing in the local contest. Contestants may enter the contest at as many fairs as they wish until they win first prize. They will then represent that fair at the state baking contest. Please submit entries to both the local and state contest on disposable plates. The Association of Connecticut Fairs and the member fairs are not responsible for the return of plates, trays or containers.

**JUDGING:** The judging will be based upon appearance, flavor and texture. The Association of Connecticut Fairs will furnish judges' score sheets to each fair and the contestant will receive these sheets at the end of the contest. Additions, deletions or substitutions in the recipe are not permitted and will result in disqualification. All decisions of the judges are final.

**LOCAL CONTEST:** The winner of the local contest will receive a blue ribbon from the Association of Connecticut Fairs and will then become eligible to submit their entry at the state contest. In the event that only one entry is received at the local contest and that entry is worthy of first prize, that entry must be awarded the first place ribbon.

**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 contests are accepted from **8:00 am to 10:00 am** on the day of the judging (contact your local fair or visit [www.ctagfairs.org](http://www.ctagfairs.org) for the date and location). Contest winners are announced at the Fall Meeting. Each fair is responsible for contacting their contest winner and providing them with information. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to the contest and banquet reservations nor does the Association of Connecticut Fairs cover the costs of attending the awards banquet. No banquet reservations for contest winners will be accepted at the door.

**Association of Connecticut Fairs  
Adult Baking Contest – 2023  
Pane Bianco**

**Ingredients:**

**Dough:**

3 cups King Arthur Baking Company All-Purpose flour  
2 teaspoons instant yeast  
1 1/4 teaspoons salt  
1 large egg  
1/2 cup milk, lukewarm  
1/4 cup water, lukewarm  
3 tablespoons olive oil

**Filling:**

1/2 cup shredded Fontina cheese  
1/4 cup shredded Parmesan cheese  
1/2 cup oil-packed sun-dried tomatoes  
3 garlic cloves, peeled and minced  
1 1/2 tablespoons dried basil

**Instructions:**

1. To make the dough: Measure the flour and gently spoon it into a cup, then sweep off any excess. Combine all of the dough ingredients in a bowl, then mix and knead to make a smooth, very soft dough.
2. Place the dough in a lightly greased bowl, cover, and let it rise until it's doubled in size, about 45 to 60 minutes.
3. Meanwhile, thoroughly drain the tomatoes, patting them dry. Use kitchen shears or a sharp knife to cut them into smaller bits.
4. Place the dough on a lightly floured surface and pat or roll into a 22" x 8 1/2" rectangle, deflating it slightly. Spread with the cheese, tomatoes, garlic, and basil.
5. Starting with one long edge, roll the dough into a log the long way. Pinch the edges to seal. Place the log seam-side down on a lightly greased or parchment-lined baking sheet.
6. Using kitchen shears, start 1/2" from one end and cut the log lengthwise down the center about 1" deep, to within 1/2" of the other end.
7. Keeping the cut side up, form an "S" shape. Tuck both ends under the center of the "S" to form a "figure 8;" pinch the ends together to seal. When shaping the loaf, tuck any larger pieces of tomato or basil down into the dough (to avoid char).
8. Cover and let rise in a warm place until double, 45 to 60 minutes.
9. While the loaf is rising, preheat the oven to 350°F.

*Continued*

## Association of Connecticut Fairs Adult Baking Contest – 2023, *continued*

10. Uncover the bread, and bake it for 35 to 40 minutes, tenting it with foil after 20 to 25 minutes to prevent over-browning.
11. Remove the bread from the oven and transfer it to a rack to cool.

**Submit on foil-covered cardboard no wider than one inch from the bread.**

### 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: \$40.00	5th Place: \$15.00	9th Place: \$5.00
2nd Place: \$35.00	6th Place: \$12.50	10th Place: \$5.00
3rd Place: \$30.00	7th Place: \$10.00	
4th Place: \$25.00	8th Place: \$7.50	

Honorable Mention Ribbons will also be awarded.

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