

Association of Connecticut Fairs (State) Baking Contests

2016 Baking Contests Rules

Full version available at www.ctagfairs.org

Each year The Association of Connecticut Fairs sponsors baking contests open to the public at participating member fairs. Separate contests for Junior and Senior divisions baking a specific recipe are held.

WHO MAY ENTER: The contest at each participating member fair is open to all men, women and juniors who are residents of Connecticut. Commercial, industrial or professional bakers are not eligible. Divisions: Juniors (ages 7 to 15 as of July 1st) and Senior

HOW TO ENTER: Any Connecticut resident 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: Judging will be based on 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 Bethlehem Fair 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 contest are accepted until 11:00 am on the day of the judging (contact your local fair or visit 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 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.**

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Additional 2016 State Contest Prizes

2016 Prizes provided by King Arthur Flour Gift certificates to be redeemed at the online Baker's Catalogue at kingarthurfLOUR.com:

Adult Baking

1st place: \$75 gift certificate to the online Baker's Catalogue
2nd place: \$50 gift certificate to the online Baker's Catalogue
3rd place: 9" x 13" Cake and Brownie Pan

Junior Baking

1st place: \$50 gift certificate to the online Baker's Catalogue
2nd place: \$25 gift certificate to the online Baker's Catalogue
3rd place: 8" Square Brownie Pan

Two-Crusted Apple Pie

1st place: \$75 gift certificate to the online Baker's Catalogue
2nd place: \$50 gift certificate to the online Baker's Catalogue
3rd place: 9" x 13" Cake and Brownie Pan

All winners will also receive a ribbon from King Arthur Flour

*The gift cards can also be redeemed at the Baker's Store in Norwich, Vermont
(2 hr 15 min north of Hartford, exit 13 on 91)*

2016 State Adult Baking Contest Recipe

Six-Layer Chocolate Cake With Toasted Marshmallow Filling & Malted Chocolate Frosting

Ingredients

CHOCOLATE CAKE

2½ cups + 1 tablespoon King Arthur all-purpose flour
3 cups granulated sugar
1 cup + 1 tablespoon Dutch-process cocoa powder
1 tablespoon baking soda
1½ teaspoons baking powder
1½ teaspoons salt
3 eggs, at room temperature
1½ cups buttermilk, at room temperature
1½ cups strong black coffee, hot
¾ cup vegetable oil
4½ teaspoons vanilla extract

TOASTED MARSHMALLOW FILLING

16 large marshmallows
1 cup powdered sugar
1 cup unsalted butter, at room temperature
½ teaspoon vanilla extract
1 (7½-ounce) jar Marshmallow Fluff

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MALTED CHOCOLATE FROSTING

- 2 cups unsalted butter, at room temperature
- 4 cups powdered sugar
- ¾ cup Ovaltine Classic
- 1 tablespoon vanilla extract
- Pinch of salt
- 8 ounces semisweet chocolate, melted and cooled
- ½ cup heavy cream

Directions

CHOCOLATE CAKE

1. Preheat oven to 350 degrees F. Grease three 8-inch round cake pans, line the bottoms with rounds of parchment paper, grease the parchment, then flour the insides of the pans, tapping out excess; set aside.
2. In a large mixing bowl, sift together the flour, sugar, cocoa powder, baking soda, baking powder and salt. In a medium bowl, whisk together the eggs, buttermilk, coffee, oil and vanilla.
3. Add the wet ingredients to the dry ingredients and mix for 2 minutes on medium speed. Scrape the sides and bottom of the bowl and mix for an additional 20 seconds (the batter will be very thin).
4. Divide the batter evenly among prepared pans. Bake for 20 minutes and rotate the pans in the oven. Continue to bake until a toothpick inserted into the center of one of the cakes comes out almost clean (with a few moist crumbs), about 12 more minutes. Cool the cakes (in the pans) on wire racks for 20 minutes, then carefully turn them out onto cooling racks to cool completely.

TOASTED MARSHMALLOW FILLING

1. Place the marshmallows on a baking sheet lined with aluminum foil and sprayed with nonstick cooking spray. Place on the lowest rack of oven, and broil marshmallows until nice and brown on top, keeping an eye on them the entire time so they do not burn. Remove pan from oven and gently turn the marshmallows over, and broil until the other side is golden brown.
2. Beat the butter and powdered sugar on low speed until blended together, about 1 minute. Add the vanilla extract and increase the speed to medium-high; beat for 3 minutes. Stop the mixer, add the Marshmallow Fluff and toasted marshmallows, and mix on the lowest speed for about 1 minute, scraping the sides of the bowl as necessary.

MALTED CHOCOLATE FROSTING

1. Beat the butter and powdered sugar on low speed until blended together, about 1 minute.
2. Add the Ovaltine, vanilla and salt, and continue to beat on low until well combined, about 1 to 2 minutes.
3. Add the melted chocolate and beat on medium speed until smooth, about 2 minutes.
4. Add the heavy cream and beat on medium-high speed for another minute.

CAKE ASSEMBLY

1. Slice each cake layer in half horizontally so you have six cake layers.
2. Place your first layer face-up on a foil-covered cardboard* and cover with one-third of the Toasted Marshmallow Frosting.
3. Place another cake layer face-up and cover with ¾ to 1 cup of Malted Chocolate Frosting.

4. Repeat, alternating marshmallow and chocolate filling layers, until your cake final layer, which you will place face-down.

5. Frost the entire outside of cake with the remaining Malted Chocolate Frosting.

* Foil-covered cardboard should extend no more than one inch from edge of cake.

King Arthur Flour Adult Baking Contest

Prizes

ADULT CATEGORY: **1st Place:** \$75 gift certificate to the Baker's Catalogue
2nd Place: \$50 gift certificate to the Baker's Catalogue
3rd Place: 9" x 13" Cake and Brownie Pan

JUNIOR CATEGORY: **1st Place:** \$50 gift certificate to the Baker's Catalogue
2nd Place: \$25 gift certificate to the Baker's Catalogue
3rd Place: 8" Square Brownie Pan

Contest Rules

1. Pre-entry is required on the Fair's General Entry Form and received by Tuesday before the Fair.
2. Exhibitor must bring opened bags of King Arthur Flour or submit UPC labels from the flour bags when he/she brings baked goods to the Fair.
3. Entry must follow the designated recipe.
4. All entries must be in Ziploc type bags and on plate.
5. Judging will be based on the following criteria:
Taste – 50 Points; Presentation – 25 Points; Texture – 25 Points = Total – 100 Points
6. Failure to follow rules may result in disqualification.

VERMONT WHOLE WHEAT OATMEAL HONEY BREAD (Yields: 2 sandwich loaves)

INGREDIENTS

2 cups boiling water	1 tablespoon kosher salt or 2½ teaspoons table salt
1 cup rolled oats (traditional or quick)	1 teaspoon ground cinnamon
½ cup maple sugar or brown sugar	1 tablespoon instant yeast
1 tablespoon honey	1½ cups King Arthur White Whole Wheat Flour
¼ cup butter	4 cups King Arthur Unbleached All-Purpose Flour

DIRECTIONS

1. In a medium mixing bowl, combine the water, oats, maple or brown sugar, honey, butter, salt, and cinnamon. Let cool to lukewarm, about 10 to 15 minutes.
2. Add the yeast and flours, stirring to form a rough dough. Knead (about 10 minutes by hand) until the dough is smooth and satiny.
3. Transfer the dough to a lightly greased bowl, cover the bowl with lightly greased plastic wrap, and allow the dough to rise for 1 hour. Since the dough is warm to begin with (from the boiling water), it should become quite puffy.
4. Divide the dough in half, and shape each half into a loaf. Place the loaves in two greased 8½" x 4½" bread pans.
5. Cover the pans with lightly greased plastic wrap and allow the loaves to rise until they've crowned about 1" over the rim of the pan, about 60 to 90 minutes.
6. Bake the loaves in a preheated 350°F oven for 35 to 40 minutes, tenting them lightly with aluminum foil after 25 minutes, to prevent over-browning. Remove them from the oven when they're golden brown, and the interior registers 190°F on a digital thermometer.
7. Turn the loaves out onto a rack to cool.

Submit 1 bread loaf on a disposable plate inside a Ziploc type bag