

CLASS Y
JUNIOR STATE BAKING CONTEST
Association of Connecticut Fairs

The Junior Baking Contest is open only 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 **Adult Baking and Apple Pie Contests** on page 24 of Department 15 - Food for further information on entering the State Baking Contests.

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 the 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 will be 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 providing information about the state contest. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regard to contest and banquet reservations. **NO BANQUET RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR.** Reservations for the winning junior Exhibitor and one guardian will be made compliments of the Woodstock Agricultural Society, Inc. Additional reservations will be at the Exhibitor's expense. All decisions of the judges are final.

The following prizes will be 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

Woodstock Fair Prizes

1st 6.00	2nd 5.00	3rd 4.00
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Lot No. Description

1. Eight (8) brownies

Cookies & Cream Brownies



1 - 8 oz. package 1/3 less fat cream cheese, at room temperature
1 cup + 2 tablespoons sugar
1 ¼ cups liquid egg substitute such as Egg Beaters
1 teaspoon vanilla extract
8 reduced-fat chocolate Oreo cookies, chopped
1/2 cup butter
6 oz. unsweetened chocolate, chopped
1 package, (5 oz.) pureed prune baby food
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Preheat oven to 350° F. Line a 9" baking pan with enough foil to overhang sides by 2"; coat with cooking spray.

On medium-high speed, beat cream cheese and 2 tablespoons sugar until light and fluffy, 1-2 minutes. Beat in 1/4 cup egg substitute and vanilla. Stir in cookies; reserve.

In pot, melt butter and chocolate over medium heat. Remove from heat; stir in remaining 1 cup sugar until blended, then remaining egg substitute and baby food. Stir in flour, baking powder and salt until combined.

Spread 1/2 of chocolate layer in pan. Drop 1/2 of cream cheese batter by tablespoonfuls over chocolate. Repeat with remaining batters.

Bake 50-55 minutes or until toothpick inserted comes out with moist crumbs. Cool 20 minutes. Using foil, lift brownie from pan, cool completely on rack.

Cut into squares. Submit 8 squares for judging; enjoy the rest.