

## Association of Connecticut Fairs

### JUNIOR BAKING CONTEST

The Junior Baking Contest is open 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 general rules for further information.

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 information about the state contest or visit [www.ctfairs.org](http://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 are accepted until 12:00 noon on the day of the contest (contact your local fair or visit [www.ctfairs.org](http://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 provide information about the state contest. The Association of Connecticut Fairs does not contact individual fairs or contest winners in regards to contest and banquet reservations. **NO BANQUET RESERVATIONS FOR CONTEST WINNERS WILL BE ACCEPTED AT THE DOOR. ALL DECISIONS OF THE JUDGES ARE FINAL**

The following prizes are awarded at the state contest:

1st Place \$15.00 & Rosette	5th Place \$5.00 & Rosette
2nd Place \$12.50 & Rosette	6th Place \$5.00 & Rosette
3rd Place \$10.00 & Rosette	7th Place \$5.00 & Rosette
4th Place \$7.50 & Rosette	8th Place \$5.00 & Rosette

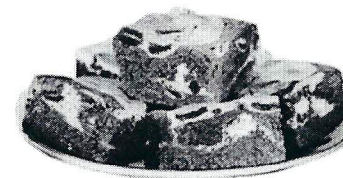
### Cookies & Cream Brownies

#### Ingredients

- 1 8 oz. package 1/3 less fat cream cheese, at room temperature
- 1 cup & 2 Tablespoons sugar
- 1 & 1/4 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

[www.bethlehemfair.com](http://www.bethlehemfair.com)

### JUNIOR BAKING CONTEST, CONTINUED



#### Directions:

1. Preheat oven to 350 degrees.
2. Line a 9 inch baking pan with enough foil to overhang sides by 2 inches; coat with cooking spray.
3. On medium-high speed, beat cream cheese and 2 tablespoons sugar until light and fluffy, 1-2 minutes.
4. Beat in 1/4 cup egg substitute and vanilla.
5. Stir in cookies; reserve.
6. In pot, melt butter and chocolate over medium heat.
7. Remove from heat; stir in remaining 1 cup sugar until blended, then remaining egg substitute and baby food.
8. Stir in flour, baking powder and salt until combined.
9. Spread 1/2 of chocolate layer in pan. Drop 1/2 of cream cheese batter by tablespoon fulls over chocolate.
10. Repeat with remaining batters.
11. Bake 50-55 minutes or until toothpick inserted comes out with moist crumbs.
12. Cool 20 minutes.
13. Using foil, lift brownie from pan, cool completely on rack.
14. Cut into squares, submit 8 squares for judging, enjoy the rest.