

**Association of Connecticut Fairs
Junior Baking Contest – 2023
Blueberry Buckle**

Ingredients:

Cake:

3/4 cup white sugar
1/4 cup butter
1 egg
2 teaspoons lemon zest
1 1/2 cups plus 1 tablespoon King Arthur Baking All-Purpose flour, divided
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1 1/2 cups fresh blueberries

Topping:

1/4 cup plus 1 tablespoon butter
1/4 cup brown sugar
1/4 cup white sugar
1/3 cup King Arthur Baking All-Purpose flour
1/2 teaspoon ground cinnamon

Instructions:

1. Preheat the oven to 350°F.
2. Grease an 8x8-inch pan.
3. In a large bowl, cream 3/4 cup white sugar, 1/4 cup butter, 1 egg, and the lemon zest together until fluffy.
4. In a separate bowl, combine 1 1/2 cups flour with the baking powder and salt.
5. Add the dry ingredient mixture and the milk into the sugar mixture, alternating between the two as you add and mixing until just combined.
6. Toss the blueberries with 1 tablespoon of flour.
7. Fold the blueberries into the batter.
8. Spread the batter evenly in the prepared pan.
9. For the topping, combine the butter, brown sugar, white sugar, flour, and cinnamon together in a small bowl until a crumbly mixture forms.
10. Sprinkle the topping mixture over the batter in the pan.
11. Bake until a toothpick inserted into the center comes out clean, about 40-45 minutes.
12. Once cooled, cut into 9 equal pieces.

Submit five pieces on a white paper plate.

Continued

Association of Connecticut Fairs Junior Baking Contest – 2023, *continued*

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.