

State of Maine Two Crusted Pie Contests

Apple Pie Contest & Blueberry Pie Contest

Prizes - 1st-\$100 / 2nd-\$50 / 3rd-\$25

All pies must be in a disposable pie plate.

1. The pie must be a two-crust pie. Recipes must be cooked as submitted.
2. There can not be any other fruit in these pies.
3. Recipe must accompany the entry
4. Pies are judged on appearance, preparation, and taste.

Appearance: Overall eye appeal, uniformity of shape & color, and appearance of the crust.

Taste: Crust and filling will be judged separately. Flavor and consistency will be judged.

Preparation: Will be determined from the written recipe. Other things considered will be ease of preparing the recipe & how clearly the recipe ingredients and instructions are written

SCORING : 30pts.- overall appearance;
30 pts.- crust flavor, color, & texture;
30 pts. -filling- flavor and consistency
10 points-ease of recipe preparation

Please have your pies at the exhibit hall at least ½ hour before contest time.

Blueberry Pie Contest – Sunday July 3rd, 2011 at 4pm -Exhibit Hall

Apple Pie Contest – Monday 4th, 2011 at 4pm -Exhibit Hall

KIDS 12 & UNDER COOKING CONTEST

Open To Children 12 Years & Younger:

Prize Money: 1st: \$25.00; 2nd \$15.00; 3rd \$10.00

Bring In 6 Bars on a Plate
THIMBLE COOKIES

½ Cup Butter
¼ Cup of Brown Sugar
1 Egg Yolk
1 Teaspoon Vanilla
1 Cup All Purpose Flour
1 Egg White
¾ Cup Chopped Walnuts
½ Cup Jam or Jelly

Directions:

Preheat Oven to 350 Degrees

Cream Butter, Gradually add sugar and continue beating until fluffy. Add Egg yolk and Beat well. Stir In vanilla, Add Flour and Stir Until Combines.

Roll Mixture Into balls the Size of a Walnut. Roll Balls in Unbeaten Egg Whites, Then in Chopped Walnuts .

Make a Dint in the top of the cookies and place on a greased cookie sheet, and bake 5 minutes.

Remove and redint the tops of the cookies. Then continue baking until done -Another 5 to 10 Minutes.

They should be slightly brown.

Fill the dint with a teaspoon of Jam or Jelly while they're hot and remove to a rack or plate to cool

***CONTEST WILL BE HELD ON FRIDAY JULY 1ST AT 1:15PM IN THE
EXHIBIT HALL***

13-17 YEAR OLD COOKING CONTEST

Open to children 13yrs. Old -17 yrs. old Prizes - 1st-\$25 / 2nd-\$15 / 3rd-\$10

CHOCOLATE RASPBERRY SQUARES

INGREDIENTS:

1 CUP ALL-PURPOSE FLOUR
¼ CUP BROWN SUGAR
½ CUP BUTTER
1 CUP SWEETEND CONDENSED MILK
½ CUP FLOUR
½ TSP BAKING POWDER

¼ TSP SALT
2 EGGS
6 OUNCES CHOC. CHIPS
1 CUP COCONUT
½ CUP CHOPPED NUTS
½ CUP COCONUT
½ CUP RASPBERRY JAM

Heat Oven to 350 Degrees

Combine the 1 cup of flour, sugar and butter. Press into 9-inch square pan. Bake 20 minutes

Combine remaining ingredients except ½ cup coconut and jam. Mix well. Pour over cookie base and bake 25 minutes longer

Spread Jam over top and sprinkle with ½ cup coconut. Let cool completely and cut into

1 -1/2 inch squares. Makes 36 squares

Bring in 6 squares on a Disposable Plate

CONTEST WILL BE HELD ON MONDAY JULY 4TH AT 2PM IN THE EXHIBIT HALL

HOULTON FARMS DAIRY COOKING CONTEST

THE BEST CHOCOLATE SHEET CAKE

Bring In 6 Slices of cake on a Plate

1ST: \$40.00 2ND: \$30.00 3RD: \$20.00

INGREDIENTS

FOR THE CAKE:

2 CUPS FLOUR

1 CUP BOILING WATER
½ CUP HOULTON FARMS DAIRY BUTTERMILK
2 CUPS SUGAR
2 WHOLE BEATEN EGGS
¼ TSP SALT
1 TSP BAKING SODA
4 TABLESPOONS(HEAPING) COCOA
1 TSP VANILLA
2 STICKS HOULTON FARMS DAIRY BUTTER

FROSTING:

½ CUPS FINELY CHOPPED PECANS
6 TABLESPOONS HOULTON FARMS DAIRY MILK
1 TSP VANILLA
1 ¾ STICK HOULTON FARMS DAIRY BUTTER
1 POUND(MINUS ½ CUP) POWERED SUGAR
4 TABLESPOONS(HEAPING) COCOA

INSTRUCTIONS:

In a Mixing Bowl Combine Flour, Sugar, and Salt
In a Saucepan Melt Butter, Add Cocoa and Stir Together
Add Boiling Water, Allow Mixture to Boil for 30 Seconds. Then Turn off Heat
Pour Over Flour Mixture and Stir Lightly to Cool
In a Measuring Cup, Pour the Buttermilk/Chocolate Mixture
Pour Into Sheet Cake Pan and Bake at 350 Degrees for 20 Minutes
While Cake is Baking, Make The Icing, Chop Pecans Finely, Melt Butter in a
Saucepan
Add Cocoa, Stir to Combine, Then Turn off the Heat , Add The Milk, Vanilla, and
Powdered
Sugar. Stir Together. Add The Pecans, Stir Together, and Pour Over Warm Cake
Cut Into Squares

***Contest Will Be Held on Sunday July 3rd at 2pm in the Exhibit
Hall***

KIDS CHOCOLATE CHIP COOKIE CONTEST

Open to children 12yrs. old and under Prizes - 1st-\$25 / 2nd-\$15 / 3rd-\$10

1. Entry must include 8 chocolate chip cookies from the same batch.
2. Cookies will be judged on taste, appearance and texture.
3. Following recipe must be used by all entrants:

Ingredients:

1 1/8C. all purpose flour
3/8 C. packed brown sugar
1/2 tsp. baking soda
1/2 tsp. vanilla extract
1/2 tsp. salt
1 egg
1/2 C. butter, softened
1 C. (6oz. pkg.) Chocolate
3/8 C. granulated sugar chips

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla in large mixer bowl. Add egg and beat well. Gradually beat in flour mixture. Stir in chocolate chips. Drop by rounded tablespoon onto an ungreased baking sheet.

BAKE in preheated 375°F. oven for 9 to 11 minutes or until golden brown. Let stand for

2 minutes. remove to wire racks to cool completely.

Please bring in cookies at least 1/2 hour before contest time.

Contest to be Held on Friday July 1st at 4 pm in the Exhibit Hall

BAKING CONTESTS CONTINUE:

HOMEMADE CINNAMON ROLLS CONTEST

BRING IN RECIPE ON A 3X5 RECIPE CARD

NO NAME OR ADDRESS ON CARD

BRING IN 6 CINNAMON ROLLS ON A DISPOSABLE PLATE

CONTEST WILL BE HELD ON: **Saturday July 2nd, 2011 at 12:30pm**

HOMEMADE BISCUIT CONTEST

CONTEST WILL BE HELD ON: **Saturday July 2nd, 2011 at 3pm**

BRING IN 6 BISCUITS ON DISPOSAL CONTAINER .

BRING IN THE RECIPE ON A 3X5 RECIPE CARD

NO NAME OR ADDRESS ON CARD.

PRIZES ARE: 1ST: \$30.00 2ND: \$20.00 3RD: \$10.00

HOMEMADE POTATO SALAD CONTEST

BRING IN THE RECIPE ON A 3X5 RECIPE CARD

No Name or Address on Recipe Card

CONTEST WILL BE HELD ON: **Saturday July 2nd 2011 at 4pm**

PRIZES ARE: 1ST: \$30.00 2ND: \$20.00 3RD: \$10.00

NEW ENGLAND BAKED BEAN CONTEST

BRING IN THE RECIPE ON A 3X5 RECIPE CARD

Bake your traditional baked beans and bring them Disposable Container or
crock pot for judging with the recipe and empty dried bean bag or receipt.

CONTEST WILL BE HELD ON : **Saturday July 2nd at 5:30pm**

PRIZES ARE: 1ST: \$50.00 2ND: \$30.00 3RD: \$20.00