

2024 FAIR CONTEST PACKET

SPECIAL BAKING CONTESTS

**Angel Food Cake &
Apple Pie**

KEVIN BIEBER

484-256-8009

kbieber1123@comcast.net

**Chocolate Cake &
PA Preferred Junior Baking**

Cookies, Brownies, Bars

KAREN DOBSON

610-212-6180

kardob@msn.com



Register By: FEB 15

Final Reports Due: NOV 15



2024 PSACF Baking Contests

Angel Food Cake Apple Pie Chocolate Cake Junior Baking Cookies-Brownies-Bars

Angel Food Cake / Apple Pie:

Kevin Bieber, Cell: 484-256-8009
Email: kbieber1123@comcast.net

Junior Baking Cookies-Brownies-Bars / Chocolate Cake

Karen Dobson, Cell: 610-212-6180
Email: kardob@msn.com

WHAT THE FAIR NEEDS TO DO

- ☐ **SIGN UP** – register to be in the database and receive changes and updates throughout the year

1. Complete the Google online form

<https://forms.gle/JzBjNUSm4xirg39w6>

OR

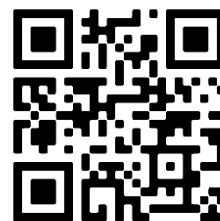
2. Mail or email the paper form included in this packet



- ☐ **DOWNLOAD** the 2024 Official Contest Packet (*available after Convention*)

<https://www.pafairs.org/p/members/baking-contest>

1. Contest Rules
2. Press Releases
3. Contest Summary Forms (*online option available*)



- ☐ **PLAN & CONDUCT CONTESTS**

1. Advertise the **2024 Official Contests Rules** in your Fair's Premium Book.
2. Publish **Pre-Contest Press Releases** prior to the Contest. (*newspaper, website, etc. Samples included in the Contest Packet available for download at www.pafairs.org (Members/Baking Contest)*)
3. **Accept entries only from contestants who have not won 1st place** at any other fair in 2024 for that particular PSACF Special Baking contest. (*i.e. "once and done" – once a person wins 1st place in one contest, they cannot compete in that same contest for the rest of 2024*)
4. **Display all contest entries. Include Sponsor signage.** (*Angel Food Cake & PA Preferred Junior Baking Cookies-Brownies-Bars contest banners previously distributed by PSACF; other signage at the discretion of the fair*).
5. Keep an **accurate count** of all special baking contest entries.
6. Keep a **record of the 1st through 3rd place winners' names, home mailing addresses, home county, phone numbers, and email addresses.** Also keep a record of the Jr Baking Cookies, Brownies, Bars winner's **age**.
7. Determine **only one 1st place, one 2nd place, and one 3rd place winner for each contest** according to the Judging Criteria listed in the 2024 Official Contest Rules (*included in this packet*).
8. Publish **Post-Contest Press Releases** announcing the Contest winners. (*newspaper, website, etc. Samples included in the Contest Packet available for download (see #2 above for link)*)

POST CONTEST

1. Ask winners if they want to **advance to the state finals at the PA Farm Show**.
If the 1st place winner is not attending the PA Farm Show, certify the next place winner (if that individual has not won 1st place at another Fair). We want many fairs represented at Farm Show!
9. **Give the certified winners the copy of the 2025 Pennsylvania Farm Show Certification Information Sheet** with contest entry requirements and schedule (*included in the 2024 Official Contest Packet at www.pafairs.org (Members/Baking Contest)*)
2. Advise winners that **the Official PA Farm Show Certification Entry Form will be emailed/mailed directly from the PA Fairs Special Baking Contest Committee by December 2.**
3. Submit only the “**Contest Summary Report**” to the appropriate PSACF coordinator by November 15. No need to send copies of winning recipes.
 - Complete the Google online form
<https://forms.gle/ch8hfi76JdCLqQcJ6>
 - OR
 - Mail or email the paper form included in the Contest Packet
4. **Fairs are reimbursed for premiums awarded to 1st, 2nd and 3rd place winners in the Angel Food Cake and the PA Preferred Junior Baking Cookies, Brownies, Bars contests.** Premium reimbursement will be calculated after the November 15 Contest Summary Report deadline. No premiums will be distributed if Fairs do not submit the Contest Summary Reports.



Any Fair not complying with the above will be ineligible for funding for the 2025 Contests.

WHAT PSACF DOES

Provide the following:

1. Official **Rules and Contest Requirements**
2. **Logo Artwork** for Premium Catalog/Tabloid contest announcements
3. **Sponsored premium monies** for Fair's Family Living Area for applicable baking contests.
(Angel Food = **\$50**; Apple Pie = **\$0**; Chocolate Cake = **\$0**; Jr Baking Cookies-Brownies-Bars = **\$45**)
4. **NOTE: All contest ribbons are at the discretion of the Fair**
5. **Contest Summary Form** – *to be submitted by the Contest Coordinator by Nov. 15.*
6. **Official PA Farm Show Certification Entry Forms** – *PA Fairs Special Baking Committee will email/mail directly to winners listed in the fair's Contest Summary Report. Fairs will receive a courtesy reminder if no report is received within thirty (30) days after the Fair concludes its event.*
7. Samples of official Contest **Press Releases**

2024 PSACF SPECIAL BAKING CONTESTS PARTICIPATION FORM

SUBMIT OPTIONS:

Online <https://forms.gle/JzBjNUSm4xirg39w6> (Google Forms)

Mail: Karen Dobson, 9 Ebelhare Rd., Pottstown, PA 19465

Scan: kardob@msn.com

DEADLINE: FEBRUARY 15, 2024

FAIR NAME:

CONTACT
PERSON:

(person who should receive all future correspondence and materials related to the contest(s))

EMAIL:

MAILING
ADDRESS:

Street or PO Box:

City:	State:	Zip:
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(for mail delivered by US Postal Service)

PHONE: () -

Best phone number to reach Contact Person

Our Fair agrees to advertise and conduct a baking contest in the following categories:

(check all that apply)

☐

Incredible Angel Food Cake Contest

☐

Homemade Chocolate Cake Contest

☐

Blue Ribbon Apple Pie Contest

☐

PA Preferred Junior Baking Cookies-Brownies-Bars Contest

Our fair has the correct sponsor banners for Angel Food Cake and PA Preferred Junior Baking

☐

Yes

☐

Yes

☐

I understand that the Fair will only be reimbursed for premiums awarded to 1st, 2nd and 3rd place winners in the Angel Food Cake and the PA Preferred Junior Baking Cookies, Brownies, Bars contests. Any premiums for the Apple Pie and Homemade Chocolate Cake contests are at the discretion of my fair.

☐

I understand the all ribbons for any of the four (4) PSACF Special Baking Contests are at the discretion of my Fair

☐

I have reviewed and agreed to the 2024 Fair Participation requirements for each contest checked above

☐

I understand that premium monies will be calculated after November 15 based on the winners listed on each Contest Summary Report. No premiums will be distributed if our Fair does not submit the Contest Summary Reports.

☐

I understand our fair needs to supply signage for the Homemade Chocolate Cake and the Apple Pie contests
(no banner supplied by PSACF)

Signature

Date

This form also available in Google Forms

DEADLINE: FEBRUARY 15, 2024

ONLINE <https://forms.gle/JzBjNUSm4xirg39w6>

For Questions or Concerns, Contact:

ANGEL FOOD CAKE or APPLE PIE

Kevin Bieber, Cell: 484-256-8009

Email: kbieber1123@comcast.net

JUNIOR BAKING COOKIES-BROWNIES-BAR or CHOCOLATE CAKE Karen Dobson, Cell: 610-212-6180 Email: kardob@msn.com



ANGEL FOOD CAKE CONTEST RULES

1. Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.
2. Entrants may **NOT** have won 1st place in this Angel Food Cake contest at any other fair in 2024.
3. The Cake and any Fillings and Frostings must be **made from scratch with edible ingredients**. No pre-packaged ingredients may be used (*ex: no pre-made mixes, cookie dough, pie crust, frosting, etc.*). Any decorations must just be edible.
4. The recipe shall include eggs that were produced in Pennsylvania, if possible.
5. The entire cake entry must be submitted for judging **on cardboard or other food safe disposable setting**. (*All pans, plates and dishes are considered to be disposable and will not be returned.*)
6. Recipe(s) listing the ingredients and the preparation instructions must be submitted with the entry (*printed on one-side of 8-1/2" x 11" size sheets of paper*). Entrant's name, address and phone number must be printed on the back of all the pages. (*All recipes and cakes will become the property of the Fair or PA Farm Show and will not be returned.*)
7. Refrigeration is NOT available at the Fair or PA Farm Show. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned, or otherwise distributed for consumption after judging for food safety reasons.
8. Judging will be based on the following criteria:

Flavor (smell, taste, flavoring)	30 points
Inside Characteristics (texture & lightness)	25 points
Overall Appearance (surface, size, color)	20 points
Creativity	15 points
Topping, Icing or Decoration	10 points

FAIR PRIZES: 1st = \$25 2nd = \$15 3rd = \$10

First Place Winner is eligible for the 2025 PA Farm Show competition.

Premiums for the 2025 PA FARM SHOW competition

First Place - \$500.00 Second Place - \$250.00 Third Place - \$100.00

Fourth Place – Rosette Ribbon

Fifth Place – Rosette Ribbon

Sponsors: Pennsylvania's Egg Farmers & PA State Association of County Fairs



Sample Pre-Contest Press Release

(For release prior to the contest)

USE FAIR LETTERHEAD AND INSERT SPECIFIC FAIR INFORMATION

Pennsylvania's 20th Annual INCREDIBLE Angel Food Cake Contest

CONTACT NAME

CONTACT PHONE NUMBER

DATE

(TOWN) - The Angel Food Cake contest is returning to the competitive exhibit lineup at the **FAIR NAME** Fair this year. The INCREDIBLE Angel Food Cake contest, sponsored by Pennsylvania Egg Farmers and the Pennsylvania State Association of County Fairs, will be held on **DAY, DATE, TIME.**

Baking a cake is a very rewarding area of home cookery. There are two main types of cakes: butter and foam (egg-leavened). Angel food is the classic example of a foam cake. The cake is 100% fat free and, because of the eggs, is a good source of the highest quality protein, as well a source of choline, which is essential to memory and brain development.

Entrants may NOT have won 1st place in this Angel Food Cake contest at any other fair in 2024.

Prizes awarded will be 1st place: _____; 2nd place: _____; and 3rd place: _____. The winning cake will be eligible for competition at the PA Farm Show in January 2025, where the winner will receive \$500.00 for first prize.

The Cake and any fillings and frostings must be made from scratch with edible ingredients (i.e. no pre-packaged ingredients such as pre-made mixes, cookie dough, frosting, etc.). Any decorations must just be edible. The recipe shall include eggs that were produced in Pennsylvania, if possible.

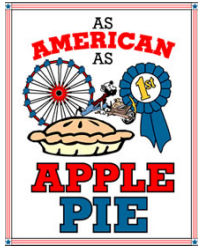
All recipes listing the ingredients and the preparation instructions must be submitted with the entry (printed on one side of 8-1/2" x 11" sheets of paper).

Cakes will be judged on the following categories and percentages:

- 30% Flavor (smell, taste, flavoring)
- 25% Inside Characteristics (texture, lightness)
- 20% Overall appearance (surface, size, color)
- 15% Creativity
- 10% Topping, Icing or Decoration

If you have any questions, contact **CHAIRMAN** from the **FAIR NAME** Fair at **PHONE NUMBER.**

BLUE RIBBON APPLE PIE CONTEST



INSTRUCTIONS TO BE USED BY FAIRS AT THEIR 2024 EVENT

Each county/local fair is encouraged to conduct a 36th Annual Blue Ribbon Apple Pie Contest at their 2024 event. Listed below are the criteria which we would like each fair to use in their contest. The certified first place winner from each fair will then have the opportunity to enter an apple pie in the BLUE RIBBON APPLE PIE CONTEST at the 2025 PENNSYLVANIA FARM SHOW.

RULES for local Fair and the PA Farm Show contests are as follows:

1. Open to any individual **amateur** baker who is a Pennsylvania resident. One entry per person.
2. **Entrants may NOT have won 1st place in this Blue Ribbon Apple Pie contest at any other fair in 2024.**
3. The Apple Pie, including fillings and crust, must be **made from scratch with edible ingredients**. No pre-packaged ingredients may be used (*ex: no pre-made mixes, cookie dough, pie crust, frosting, etc.*) Any decorations must just be edible.
4. Recipe **must include at least 60% apples in the filling**. It does not need to be a “traditional” two crusted apple pie and it can have a variety of fillings.
5. The entire pie must be submitted for judging in a food safe disposable pie pan. (*All pans, plates and dishes are considered to be disposable and will not be returned.*)
6. The recipe for the pie and pie crust must be submitted with the entry. It should be submitted on one side of 8 ½” by 11” sheets of paper. The recipe must list all the ingredients, quantities, and the preparation instructions. Entrant’s name, address and phone number must be printed on the back side of all the pages. (*All recipes and pies will become the property of the Fair or PA Farm Show and will not be returned.*)
7. Refrigeration is not available at the Fair or PA Farm Show. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.
8. Judging will be based on the following criteria:

Flavor	30 points
Filling: consistency, doneness, moistness & flavor	25 points
Crust: color, flavor, texture doneness	20 points
Overall Appearance	15 points
Creativity	<u>10 points</u>
TOTAL	100 Points

Creativity is essential to a varied competition. Do not limit your contest to a “traditional” two-crusted apple pie. We are looking for a variety of fillings in the pies; the pie must include at least 60% apples in the filling.

Each Fair must submit the Contest Summary Report verifying the winning apple pie baker. This person will then be eligible to enter the state competition at the 2025 PA Farm Show and will receive the Official PA Farm Show Certification Entry Form directly from the PA Fairs Special Baking Contest Committee by December 2.

NOTE: *If an individual has already won 1st place at another fair in 2024 for this Blue Ribbon Apple Pie contest, that individual is now considered qualified through that Fair to compete at the 2025 PA Farm Show and is no longer eligible to enter this contest at any upcoming Fairs.*

First Place Winner is eligible for the 2025 PA Farm Show competition.

Premiums for the 2025 PA FARM SHOW competition

First Place - \$500.00 Second Place - \$250.00 Third Place - \$100.00
Fourth Place – Rosette Ribbon Fifth Place – Rosette Ribbon

Sponsor: PA State Association of County Fairs

2024 Participating Fair and 2025 PA Farm Show Contest Rules

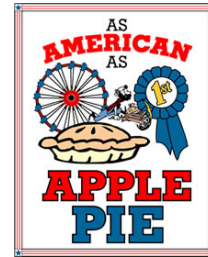
PSACF Release: January 2024

36th ANNUAL BLUE RIBBON APPLE PIE CONTEST

SAMPLE PRE-CONTEST PRESS RELEASE

(Please insert specific Fair information)

CONTACT NAME:
CONTACT PHONE NUMBER:
DATE:



(TOWN) – Calling all bakers for the 2024 Blue Ribbon Apple Pie baking contest to be held on **DATE** at the **NAME OF FAIR**. The contest is sponsored by The Pennsylvania State Association of County Fairs.

Over 100 fairs across Pennsylvania will offer cash prizes for the best pie. **NAME OF FAIR'S** contest is preliminary competition that leads to the selection of the final Blue Ribbon Apple Pie winner held each January at the Pennsylvania Farm Show. The first-place winner at the Farm Show will be awarded a cash prize of \$500.00 for their winning entry.

The rules for **NAME OF FAIR'S** contest are as follows:

1. Open to any individual amateur baker who is a Pennsylvania resident. One entry per person.
2. Entrants may **NOT** have won 1st place in this Blue Ribbon Apple Pie contest at any other fair in 2024.
3. The Apple Pie, including fillings and crust, must be **made from scratch with edible ingredients**. No pre-packaged ingredients may be used (*ex: no pre-made mixes, cookie dough, pie crust, frosting, etc.*). Any decorations must just be edible.
4. Entry to be a pie that must include at least 60% apples in the filling. It does not need to be a “traditional” two crusted apple pie and it can have a variety of fillings.
5. The entire pie must be submitted for judging in a food safe disposable pie pan. (*All pans, plates and dishes are considered to be disposable and will not be returned.*)
6. The recipe for the pie and pie crust must be submitted with the entry. It should be submitted on one side of 8 ½” by 11” sheets of paper. The recipe must list all the ingredients, quantities and the preparation instructions. Entrant’s name, address and phone number must be printed on the back side of all the pages. (*All recipes and pies will become the property of the Fair or Pennsylvania Farm Show and will not be returned.*)

7. Refrigeration is not available at the Fair or Pennsylvania Farm Show. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.
8. Judging will be based on the following criteria:
- | | |
|--|------------------|
| Flavor | 30 points |
| Filling: consistency, doneness, moistness & flavor | 25 points |
| Crust: color, flavor, texture doneness | 20 points |
| Overall Appearance | 15 points |
| Creativity | <u>10 points</u> |
| TOTAL | 100 Points |

So dig out that favorite Apple Pie recipe and give it a try. You could end up being the Blue Ribbon Apple Pie winner at the Pennsylvania Farm Show. For more information on entry requirements, obtain a **NAME OF FAIR** Premium Book at **LOCATION**, or contact **NAME OF FAIR COORDINATOR** at **COORDINATOR'S PHONE NUMBER**.



2024 HOMEMADE CHOCOLATE CAKE CONTEST

RULES:

1. Open to any individual **amateur** baker who is a Pennsylvania resident. One entry per person.
2. Entrants may **NOT** have won 1st place in this Homemade Chocolate Cake contest at any other fair in 2024.
3. The Cake and any Fillings and Frostings must be **made from scratch with edible ingredients**. No pre-packaged ingredients may be used (*ex: no pre-made mixes, cookie dough, pie crust, frosting, etc.*). Any decorations must just be edible.
4. Cake recipe **must feature chocolate or cocoa** as a main ingredient.
5. Entry must be **a layered chocolate cake**.
6. Entry **must be frosted** and frosting must also be made from "scratch" (no pre-packaged frosting).
7. The entire cake entry must be submitted for judging **on cardboard or other food safe disposable setting**. (*All pans, plates and dishes are considered to be disposable and will not be returned.*)
8. Recipes must be submitted with the entry, printed on one side of 8-1/2" x 11" sheets of paper. Recipe must list all ingredients, quantities, and the preparation instructions. Entrant's name, address and phone number must be printed on the back side of all the pages. (*All recipes and cakes will become the property of the Fair or PA Farm Show and will not be returned.*)
9. Refrigeration is not available at the fair or PA Farm Show. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.

10. **Judging Criteria:**

Flavor	30 points
<i>(aroma, taste, good balance of flavorings)</i>	
Texture	25 points
<i>(moist and tender crumb; not soggy or dry)</i>	
Inside Characteristics	20 points
<i>(even grain, evenly baked; free from air pockets)</i>	
Outside Characteristics	15 points
<i>(consistent shape/size/surface; overall appeal)</i>	
Frosting	10 points
<i>(taste, texture, even color)</i>	

TOTAL **100 points**

First Place Winner is eligible for the 2025 PA Farm Show competition.

Premiums for the 2025 PA FARM SHOW competition

First Place - \$500.00 Second Place - \$250.00 Third Place - \$100.00
Fourth Place – Rosette Ribbon Fifth Place – Rosette Ribbon

Sponsor: PA State Association of County Fairs



(For Release BEFORE the Contest)

Sample Pre-Contest Press Release
[Please insert specific Fair information]

CONTACT NAME
CONTACT PHONE NUMBER
DATE

(INSERT TOWN OF FAIR) – Calling all bakers for the **2024 Homemade Chocolate Cake** contest to be held on **(INSERT DATE)** at the **(INSERT NAME OF FAIR)**. The contest is sponsored by the Pennsylvania State Association of County Fairs (PSACF).

PSACF has been in existence since 1912. Over 100 member fairs, associations or societies hold annual events that showcase the Commonwealth's top industries – agriculture and tourism. An estimated 5.5 million people visit PA fairs each year to enjoy amusements, food, entertainment, judged competitions and our rich Pennsylvania agricultural heritage. Visit pafairs.org to learn more a PSACF Fair near you.

A contest participant must be an individual amateur baker and a resident of Pennsylvania. The Cake and any fillings and frostings must be made from “scratch” with edible ingredients. Any decorations must just be edible. The entry must be a layered chocolate cake that is frosted. The cake recipe must feature chocolate or cocoa as a main ingredient.

More than 100 fairs across Pennsylvania will offer cash prizes for the best Homemade Chocolate Cake contest. **(INSERT NAME OF FAIR)**'s contest is a preliminary competition that leads to the selection of the final Homemade Chocolate Cake blue ribbon winner each January at the Pennsylvania Farm Show in Harrisburg. The first-place winner at the Farm Show will be awarded a cash grand prize of \$500 for the winning chocolate cake recipe.

For a complete list of rules, visit **(INSERT FAIR'S WEBSITE)** or contact contest coordinator **(INSERT NAME OF FAIR COORDINATOR)** at **(INSERT COORDINATOR'S PHONE NUMBER)**. # # #



2024 PA Preferred® Junior Baking Contest Cookies, Brownies and Bars

The goal of the PA Preferred® Baking Contest is to encourage young people across the Commonwealth to participate in Pennsylvania's agricultural fairs by showcasing Pennsylvania grown and produced products in their contest entries.

RULES:

1. Open to any individual **amateur** baker (ages 8 through 18 at the time of the fair's contest) who is a Pennsylvania resident. One entry per person.
2. **Entrants may NOT have won 1st place in this PA Preferred® Junior Baking contest at any other fair in 2024.**
3. Entry must be **six (6) individual sized portions** of the baked entry item (cookies, brownies or bars).
4. The Cookies, Brownies or Bars, and any fillings and frostings, must be **made from scratch with edible ingredients**. No pre-packaged ingredients may be used (*ex: no pre-made mixes, cookie dough, pie crust, frosting, etc.*). Any decorations must just be edible.
5. At least two (2) PA Preferred® or locally produced ingredients must be used in the recipe. Some examples of qualifying ingredients include grains (*such as oats or flour*), butter, milk, eggs, fruits and/or vegetables.
6. **A PA Preferred® logo is not required** because not all PA Preferred® products carry the label. The name of the ingredient and the source is sufficient (*see attached example*). Contact RA-AGPAPreferred@pa.gov for any assistance with qualifying ingredients.
7. Entry must be submitted for judging **on a food safe disposable setting**. (*All pans, plates and dishes are considered to be disposable and will not be returned.*)
8. Recipe(s) must be submitted with the entry, printed on one side of 8-1/2" x 11" sheets of paper. Recipe must list all ingredients, quantities, and the preparation instructions. **The name of each PA Preferred® ingredient or locally produced ingredient must be clearly listed along with the name of the source that made/grew the product** (*ex: PA Preferred Milk – Galliker's brand or Apples - Smith Farm Orchard*). Entrant's name, age, address and phone number must be printed on the back side of all the pages. (*All recipes and cookies-brownies-bars will become the property of the Fair or PA Farm Show and will not be returned.*)
9. Refrigeration is not available at the fair or PA Farm Show. Entries that require refrigeration after baking must indicate so in the recipe. Those entries will not be sold, auctioned or otherwise distributed for consumption after judging for food safety reasons.
10. **Judging Criteria:**

Flavor	30 points
(aroma, taste, good balance of flavorings)	
Texture	25 points
(appropriate for the type of cookie, brownie or bar)	
Inside Characteristics	20 points
(even grain, evenly baked; free from air pockets)	
Outside Characteristics	15 points
(uniform size, shape, appearance; overall appeal)	
Creativity	10 points
TOTAL	100 points

FAIR PRIZES: 1st = \$20 2nd = \$15 3rd = \$10

First Place Winner is eligible for the 2025 PA Farm Show competition.

Premiums for the 2025 PA FARM SHOW competition

First Place - \$500.00 Second Place - \$250.00 Third Place - \$100.00

Fourth Place – Rosette Ribbon

Fifth Place – Rosette Ribbon

2024 Participating Fair and 2025 PA Farm Show Contest Rules

PSACF Release: January 2024

Recipe

Name of recipe: Ashlee's Apple Crisp Bars

Prep Time: _____ Bake Time: _____ Serves: _____

Ingredients

shortbread Crust

- 1/4 cup brown sugar, packed
- 1/2 teaspoon vanilla extract
- 1 1/4 cups all-purpose flour
- 1/2 cup (1 stick) unsalted butter (PA Preferred, Lapp Valley Farm)

Apple Filling

- 4 cups apples, peeled, cored and thinly sliced (Smith Farm Orchard)
- 2 Tablespoons flour
- 1/4 cup sugar

Crisp Topping

- 1/2 cup brown sugar
- 1/4 cup sugar
- 3/4 cup flour
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 1/3 cup chilled butter, cut into 1/2-inch cubes



Instructions

Shortbread Crust

1. Preheat oven to 350° F. Line a 9x9 pan with parchment paper, leaving extra hanging over the ends, spray with cooking spray.
2. In a large mixing bowl, beat together the butter and sugar until light and fluffy, about 2-3 minutes. Add vanilla and mix until combined. Add flour and mix until combined and dough is crumbly.
3. Press dough evenly into bottom of prepared pan. Bake for 12-14 minutes, until dough is slightly puffed. Remove from oven and set aside, maintain oven temperature.

Apple Filling

4. In a large bowl, combine apples, flour and sugar. Mix until apples are thoroughly coated. Arrange apples on baked crust.

Crisp Topping

5. In a medium bowl, mix together first five ingredients. With a pastry blender or two knives, cut in butter until mixture is crumbly. Spread topping over apples in an even layer.
6. Bake uncovered at 350° F for 45 minutes, or until topping is golden and apple mixture is bubbly. Let cool, lift apple crisp using the extra parchment paper at the ends as handles, and cut into bars.



(For Release BEFORE the Contest)

Sample Pre-Contest Press Release
[Please insert specific Fair information]

CONTACT NAME
CONTACT PHONE NUMBER
DATE

(INSERT TOWN OF FAIR) – Calling all bakers for the **2024 PA Preferred® Junior Baking Cookies-Brownies-Bars** contest to be held on **(INSERT DATE)** at the **(INSERT NAME OF FAIR)**. The contest is sponsored by the Pennsylvania Department of Agriculture's **PA Preferred®** program and coordinated by the Pennsylvania State Association of County Fairs.

The goal of the **PA Preferred® Junior Baking Contest** is to encourage young people across the Commonwealth to participate in Pennsylvania's agricultural fairs by showcasing Pennsylvania grown and produced products in their contest entries.

A contest participant must be an individual amateur baker age 8 through and including 18 years old and a resident of Pennsylvania. The Cookies, Brownies or Bars, and any fillings and frostings, must be made from scratch with edible ingredients and **must include at least two (2) PA Preferred® or locally produced** ingredients.

More than 100 fairs across Pennsylvania will offer cash prizes for the best **PA Preferred®** cookies, brownies or bars in the Junior Baking Contest.

(INSERT NAME OF FAIR)'s contest is a preliminary competition that leads to the selection of the final **PA Preferred® Junior Baking Contest Cookies, Brownies and Bars** blue ribbon winner each January at the Pennsylvania Farm Show in Harrisburg. The first-place winner at the Farm Show will be awarded a cash grand prize of \$500 for the winning **PA Preferred®** cookie, brownie or bar recipe.

For a complete list of rules, visit **(INSERT FAIR'S WEBSITE)** or contact contest coordinator **(INSERT NAME OF FAIR COORDINATOR)** at **(INSERT COORDINATOR'S PHONE NUMBER)**. # # #