



# 2023 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 2023.**
3. Entry must be **six (6) individual sized portions** of the baked entry item (cookies, brownies or bars).
4. Entire entry must be **made from scratch**. No pre-packaged ingredients may be used (ex: *pre-made mixes, cookie dough, pie crust, frosting, etc.*). **All ingredients and decorations must be edible.**
5. At least two (2) PA Preferred® or locally purchased 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](mailto: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" paper. Recipe must list all ingredients, quantities, and the preparation instructions. **The name of each PA Preferred® ingredient or locally purchased ingredient must be clearly listed clearly along with 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:**

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

**FAIR PRIZES: 1<sup>st</sup> = \$20 2<sup>nd</sup> = \$15 3<sup>rd</sup> = \$10**

*First Place Winner is eligible for the 2024 PA Farm Show competition.*

Premiums for the 2024 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 Preferred®**

**2023 Participating Fair and 2024 PA Farm Show Contest Rules**

*PSACF Release: January 2023*

# 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.