

**Free Fall Festival Baking Contest Application (Elsie, Michigan):  
October 12, 2013**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone #: \_\_\_\_\_

Please circle age category.

Category:      12 and under      13 to 19 years old      20 and over

- Ages 12 and under will make the "Carmel Apple Crisp" recipe
- Ages 13 to 19 years old will make the "Apple Streusel Muffins" recipe
- Ages 20 and over can make the "Apple Blueberry Cobbler" recipe

There is an entry fee of \$5.00, please make checks payable to the **Elsie Food Bank and attach it to your application**. This is a win- win situation, your entry fee will go to help the Elsie Food Bank and you will receive a two pound bag of either Big Chief or Pioneer beet sugar (which is grown in Michigan) for entering this contest. You will have an opportunity to win a \$100 cash prize plus a very bountiful gift basket from Uncle John's Cider Mill and dazzling gift bags from Pioneer Sugar.

The rules are simple:

1. You must be able to prove that you have used apples from Uncle John's Cider Mill (**must bring label from bag of apples**: you may choose the variety of apple to be used in the specified recipe).
2. You must use the Big Chief/Pioneer sugar in the recipe (**must bring label from bag of sugar**).
3. Follow the recipe that is in your age category.
4. Entry application must be postmarked **no later than October 1, 2013**. (Entries postmarked after October 1<sup>st</sup> will be charged a late fee of \$10.00 per entry).
5. Your entry must be delivered on or in a disposable pan or dish.
6. The finished baked good must be left at judging area (145 W. Main Street, Elsie, Michigan) between 8:00 AM and 10:00 AM on Saturday, October 12, 2013
7. Entry applications are to be mailed to: **Village of Elsie  
Elsie Baking Contest  
PO Box 408  
Elsie, Michigan 48831**

The sugar will be distributed when the entry has been delivered for judging on October 12<sup>th</sup>. If you have any other questions concerning the baking contest please call the Village office @ (989) 862-4273.

### **Recipe for 12 and under: Carmel Apple Crisp**

3 cups old-fashioned oats

1 1/2 cup brown sugar

1 cup cold butter

14 ounces caramels, halved

Preheat oven to 350°

2 cups all-purpose flour

1 teaspoon ground cinnamon

8 cups thinly sliced tart apples

1 cup apple cider, divided

Spray your 9" x 13" baking dish well with a good pan spray.

In a large bowl, combine the oats, flour, brown sugar and cinnamon; cut in butter until crumbly. Press half of the mixture into baking dish. Layer with half of the apples and caramels and 1 cup oat mixture; repeat layers. Pour ½ cup cider over top.

Bake uncovered at 350° for 30 minutes. Drizzle with remaining cider; bake 15 to 20 minutes longer or until apples are tender. **Adult supervision is needed.**

### **Recipe for 13 to 19 year old age group: Apple Streusel Muffins**

#### **Muffin batter:**

2 cups all-purpose flour

1 cup Pioneer or Big Chief sugar

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

2 eggs

1/2 cup butter melted

1 1/2 teaspoon vanilla extract

1 1/2 cups chopped peeled tart apples

#### **Streusel topping:**

1/3 cup packed brown sugar

1 tablespoon all-purpose flour

1/8 teaspoon ground cinnamon

1 tablespoon cold butter

#### **Glaze:**

1 1/2 cup confectioners' sugar

1 to 2 tablespoons milk

1 teaspoon butter, melted

1/4 teaspoon vanilla extract

1/8 teaspoon salt

In a bowl, combine the flour, sugar, baking powder, baking soda and salt. In another bowl, whisk the eggs, melted butter and vanilla; stir into dry ingredients just until moistened (batter will be stiff).

Fill greased or paper-lined muffin cups three-fourths full. In a small bowl, combine the brown sugar, flour and cinnamon; cut in butter until crumbly. Sprinkle over batter.

Bake at 375° for 15 to 20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack to cool completely. Combine glaze ingredients; drizzle over muffins.

### **Recipe for 20 and over age group: Apple Blueberry Cobbler**

- Crust:** 1 tablespoon butter, melted  
9 gingersnap cookies crushed
- Filling:** 4 large tart apples, peeled  
1 tablespoon butter  
3/4 cup Pioneer or Big Chief sugar  
3/4 teaspoon ground cinnamon  
1/8 teaspoon ground ginger  
3 cups fresh or frozen blueberries  
2 tablespoons lemon juice  
1 tablespoon grated orange peel
- Topping:** 1 cup all-purpose flour  
3 tablespoons brown sugar  
6 tablespoons cold butter

To make crust: Spread melted butter on bottom of 8 inch baking dish, sprinkle with gingersnap crumbs; press gently and set aside.

Cut each apple into sixteen wedges (remove core). In large skillet sauté apples in butter until crisp-tender; about ten minutes. Remove from heat and cool for ten minutes. Combine sugar, cinnamon, and ginger, sprinkle over apples and mix well. Place blueberries in a bowl. Sprinkle with lemon juice and orange peel; toss gently to mix well.

For crumble topping: combine flour and brown sugar in a bowl, cut in butter until crumbly. Spoon apple mixture into baking dish layer with blueberries and place crumble on top.

Bake at 350° for 35-40 minutes or until bubbly.