

**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 1st 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 12th. 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	2 cups all-purpose flour
1 1/2 cup brown sugar	1 teaspoon ground cinnamon
1 cup cold butter	8 cups thinly sliced tart apples
14 ounces caramels, halved	1 cup apple cider, divided

Preheat oven to 350°

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.