

**Association of Connecticut Fairs
Junior Baking Contest – 2022
Carrot Cake Muffins**



Ingredients:

1/3 cup butter, melted
1 cup packed brown sugar
1 large egg, at room temperature
½ cup buttermilk, at room temperature
½ teaspoon vanilla extract
1 ½ cup King Arthur Baking Company All-Purpose Flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 teaspoon ground cinnamon
1 ½ cups carrots, grated
½ cup coconut, shredded
¼ cup golden raisins
½ cup pecans, chopped

Directions:

- Preheat the oven to 375 degrees F.
- Line 12 muffin tin cups with paper liners.
- In a large bowl, whisk together the melted butter, brown sugar, egg, buttermilk, and vanilla until well-combined.
- Add the flour, baking powder, baking soda, salt and cinnamon to the bowl, stirring until just combined but being careful not to over-mix.
- Stir in the carrots, coconut, raisins, and pecans until just incorporated.
- Divide the batter among the muffin tins.
- Bake until a toothpick inserted into the center of the muffin comes out clean, about 18-25 minutes.

- Let the muffins cool in the pan for about 5-10 minutes, then transfer them to a wire rack to finish cooling.

Submit six muffins on a white paper plate.

Judging Criteria

| | |
|-----------------------------|-------------------------|
| Overall Appearance | 25 points |
| Following Directions | 10 points |
| Texture | 15 points |
| Aroma | 10 points |
| Flavor | <u>40 points</u> |
| TOTAL | 100 points |

The following prizes plus a Rosette will be awarded at the Annual State Contest held in November 2022. Honorable Mention Ribbons will also be awarded.

- 1st Place \$20.00**
- 2nd Place \$15.00**
- 3rd Place \$10.00**
- 4th Place \$7.50**
- 5th Place \$5.00**
- 6th Place \$5.00**
- 7th Place \$5.00**
- 8th Place \$5.00**
- 9th Place \$2.50**
- 10th Place \$2.50**

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November 2022.