

Maine Wild Blueberry Baking Competition

Sponsored by The Wild Blueberry Commission of Maine

All Entries accepted Tuesday 9 AM to 8 PM and Wednesday 9 AM to noon.

Wild Blueberry Drop Cookies

Youth (15 & under)	1st	2nd	3rd
	\$30.00	\$20.00	\$10.00

1. Must use cookie recipe listed below using only Maine Wild Blueberries.
2. No substitutions or alterations to this recipe.
3. Enter 6 cookies on disposable plate.



Ingredients:

2 cups all-purpose flour	2 teaspoons baking powder	½ teaspoon salt
½ cup shortening	¼ cup milk	1 egg
1 cup white sugar	1 teaspoon almond extract	1 ½ teaspoons lemon zest
1 cup Maine wild blueberries		

In a large mixing bowl, cream shortening, sugar, egg milk, almond extract and lemon zest. Mix well after addition of each ingredient. Combine flour, baking powder and salt. And blend into the sugar mixture. Fold in blueberries. Cover and chill for 4 hours. Preheat oven to 375°F. Drop dough by teaspoonfuls onto greased cookie sheets, about 1 ½ inches apart. Bake 12-15 minutes. Let cookies cool on cookie sheets for a few minutes before transferring to wire racks to cool completely.

Wild Blueberry Muffins

Adult (16 years and over)	1st	2nd	3rd
	\$50.00	\$25.00	\$15.00

1. Must use muffin recipe listed below using only Maine Wild Blueberries.
2. No substitutions or alterations to this recipe.
3. Enter 4 muffins on disposable plate.

Ingredients:

2 cups flour	1/3 cup sugar	1/4 cup light brown sugar
2 teaspoons baking powder	3/4 teaspoon salt	3/4 cup whole or low-fat milk
2 eggs	5 tablespoons melted butter	1 cup wild Maine blueberries (1/2 pint)

Preheat oven to 400°F. Grease 12 cup muffin tin. Measure flour, sugar, brown sugar, baking powder, and salt into bowl. Mix. Whisk milk, eggs, and butter in small bowl. Pour egg mixture into flour mixture and stir gently just until dry ingredients are moistened. (Do not overmix or muffins will be tough.) Fold in the blueberries. Spoon the batter into the muffin tins. Bake until muffins are golden brown and springy to touch, 18 - 22 minutes (15 convection). Cool 5 minutes, remove. Yield 12 muffins.