

Maine Wild Blueberry Baking Competition

Sponsored by The Wild Blueberry Commission of Maine

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



Premiums	1st	2nd	3rd
Youth (15 & under)	\$30.00	\$20.00	\$10.00
Adult (16 years and over)	\$50.00	\$25.00	\$15.00

1. Must use recipe below and Wild Maine Blueberries.
2. No substitutions or alterations to this recipe.
3. Enter one Blueberry Cake in a disposable plate.

Marjorie Standish's Melt-In-Your Mouth Blueberry Cake

Ingredients:

2 Eggs separated	1 tsp Baking Powder
2 Tbs Sugar	1 ½ cups Flour
½ cup (one stick) butter	¾ cup Sugar
1 tsp Vanilla	¼ tsp Salt
1 ½ cups fresh Wild Blueberries	1/3 cup Milk

1. Heat oven to 350 degrees and grease an 8" or 9" square pan or line with parchment.
2. In a small bowl, beat the egg whites until frothy. Gradually add sugar, continue beating until stiff peaks. Set aside.
3. Sift together flour and baking powder.
4. Cream together butter and 3/4 cup sugar. Add egg yolks, vanilla and salt, mix to incorporate.
5. Add dry ingredients alternately with milk.
6. Fold in egg whites, then fold in berries.
7. Pour in pan spreading into corners.
8. Sprinkle top with sugar
9. Bake 40-45 min until tester comes out clean.