

**Association of Connecticut Fairs  
Junior Baking Contest – 2021  
Molasses Cornbread**

This recipe was selected to commemorate the 400<sup>th</sup> Anniversary of the Mayflower's Voyage and Founding of Plimoth Plantation. The recipe includes ingredients such as cornmeal and molasses that would have been used in the early 1600s.

For 2021 we are celebrating the First Thanksgiving.



The voyage of the Mayflower took 66 days with 103 passengers aboard. Two babies were born aboard the Mayflower – Oceanus Hopkins and Peregrine White. The Mayflower Compact was written and signed by all adult male passengers. This document created a Civil Body Politik which is a foundation of the Constitution of the United States of America. Plimoth Plantation was the first permanent colony in the New World. The event that Americans commonly call the "First Thanksgiving" was celebrated by the Pilgrims after their first harvest in the New World in October 1621. This feast lasted three days, and—as recounted by attendee **Edward Winslow**— was attended by 90 **Wampanoag** and 53 Pilgrims.

**Ingredients**

1 ¼ cups King Arthur Flour all-purpose flour  
2 ½ teaspoons baking powder  
¾ teaspoon salt  
¼ teaspoon baking soda  
1 ¼ cups stone-ground yellow cornmeal  
3 tablespoons sugar  
1 ¼ cups whole milk  
¼ cup unsulfured molasses  
1 large egg  
1 ¼ sticks (10 tablespoons) unsalted butter, softened

**Directions**

Preheat oven to 400 degrees F. Butter a 9x5x3-inch loaf pan.

Into a large bowl sift together flour, baking powder, salt and baking soda. Whisk in cornmeal and sugar until combined well. In a bowl whisk together milk, molasses, and egg until just combined. Add butter to flour mixture and with an electric mixer or by hand, beat until mixture resembles fine crumbs. Beat in milk mixture until just combined.

Pour batter into pan and bake in middle of oven 35 minutes or until a toothpick comes out clean. Cool cornbread in pan on a rack 10 minutes. Turn out onto rack to cool completely.

**Submit entire loaf on foil-covered cardboard no larger than one-inch from side of loaf.**

**Judging Criteria**

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

**The following prizes plus a Rosette will be awarded at the Annual State Contest held in October/November. 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 October/November.**

**The Mayflower Society is sponsoring awards for the 1<sup>st</sup> Place (\$50), 2<sup>nd</sup> Place (\$25) and 3<sup>rd</sup> Place (\$25) winners at the Annual State Contest held in October/November.**