

2024 Cook-Off

Jr.

SPICE BARS

½ c. brown sugar

3 T. vegetable oil

1 ¼ c. flour

½ t. baking soda,

1/8 t. salt

1 t. pumpkin pie spice

½ c. applesauce

1 egg, medium

½ t. vanilla

For Glaze

½ c. powdered sugar

½ t. pumpkin pie spice

1-2 T. water

Combine brown sugar and oil.

In another bowl, sift together the flour, baking soda, salt and pumpkin pie spice. Gradually stir the dry ingredients into the first mixture. Add applesauce, egg and vanilla. Mix just until blended, **do not beat**.

Place batter into an ungreased 8-inch square baking dish. Bake at 350 degrees F for 25-30 minutes until a toothpick comes out clean.

To prepare the glaze, mix the powdered sugar, pumpkin pie spice, and water together.

Let cake cool slightly. Poke holes across cake top with a fork. Spoon glaze over warm cake. Serve.

Yield: 9-12 bars

IMPORTANT NOTES FOR COOK-OFF PARTICIPANTS:

Preparation time is 30 minutes. **Baking time** is 25-30 minutes.

Members taking longer than the recommended preparation time will be penalized by the judges. It is recommended the member practice to be able to complete this recipe during the allotted time scheduled.

BE SURE TO KEEP ALL INGREDIENTS AT THE PROPER TEMPERATURE.

Check-in time: Be sure to check in at 8:00 a.m. in the Toney Building or send a representative to check you in. All final schedules will be posted at 8:30 a.m.

Starting time: All participants will have ample time to set up. Junior Fair Board Members will tell participants when to start.