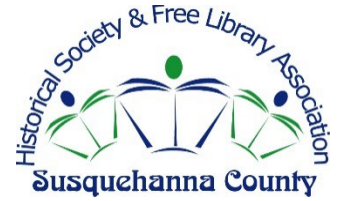




The Great Blueberry Bake Off
at
The Blueberry Festival in Montrose
August 2nd & 3rd 2024



Registrant Name: _____

Address: _____

Email: _____ Phone: _____

Recipe Name: _____

Recipe Category: Pie _____ Cake _____ Scone _____

Send registration form to: Susquehanna County Historical Society & Free Library Association, 458 High School Rd, Montrose PA 18801 or email to info@susqcolibrary.org or fax to 570-278-9336 or drop off at any library branch location.

Contest entry registration deadline: July 31, 2024

Baked Goods Drop Off: Please drop your baked goods at the Montrose Branch Library, 458 High School Rd, Montrose PA 18801 on August 2nd between 1 pm and 4 pm.

All baked goods **MUST** be accompanied by a 3X5 card with registrant name, recipe name, list of ingredients, list of all common food allergens (i.e. "This pie contains nuts, soy, etc.").

- Blueberry Festival staff will have final say on acceptability of all entries.
- Baked goods will be judged on 75% taste and 25% overall appeal & presentation.
- Winners will be announced at the Blueberry Festival on August 3rd at 11am.
- Winners with their winning baked goods recipes will appear on our organization's website.
- All baked goods will be auctioned off with proceeds benefiting the Susquehanna County Historical Society & Free Library Association at 11am on August 3rd at the Blueberry Festival

Contest Rules

- Each person may submit one entry per category.
- All entries must be made by hand, including the crust. No store-bought pies.
- Non-edible materials are not permitted.
- All ages are welcome. There are no age categories for entries.
- Recipes for each category are attached. Give us your best version of it!

Recipes are all taken from *Blueberries for Sal* by Robert McCloskey:

Blueberry Upside-Down Cake (pgs 95-97)

Makes one 8 inch cake

- 1¼ sticks (10 tablespoons) unsalted butter, melted, plus more for the pan
- ⅓ cup plus ¼ cup packed light brown sugar
- 1 cup fresh or frozen blueberries
- Finely grated zest and juice of 1 lime
- 1½ cups all-purpose flour
- ½ cup almond meal (almond flour)
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup milk
- Confectioners' sugar, for dusting

1. Preheat the oven to 350°F. Lightly brush the bottom and sides of an 8-inch round cake pan with a little of the melted butter and line with an 8-inch circle of parchment paper. Add 1 tablespoon of the melted butter and spread out evenly across the pan bottom. Sprinkle the bottom of the pan with ¼ cup of the brown sugar, spreading it out evenly. Add the blueberries, distributing them evenly, and sprinkle with the lime zest. Set aside.

2. In a medium bowl, whisk together the flours, baking powder, baking soda, and salt. In a small bowl, whisk together the milk, remaining ⅓ cup of brown sugar, remaining 9 tablespoons of melted butter, and the lime juice. Add the liquid to the flour mixture and stir until combined and no dry streaks remain. Pour the batter over the berries and use a silicone spatula to even it out.

3. Bake until the cake is golden, resists light pressure, and a toothpick inserted into the center comes out clean, 35 to 42 minutes.

4. Remove the pan from the oven and immediately set a plate over the top of the cake. Using oven mitts, carefully hold the cake pan and the plate and flip over the cake so it is centered on the plate. Set the plate down and peel off and discard the parchment circle (rearrange any berries that may come off).

5. Cool completely before dusting with confectioners' sugar and serving.

Blueberry Pie (pgs 87-89)

Makes one 9-inch pie

- 5 $\frac{1}{3}$ cups fresh or frozen blueberries
- Zest and juice of 1 lemon
- $\frac{1}{2}$ cup sugar
- $\frac{1}{4}$ to $\frac{1}{3}$ cup cornstarch
- $\frac{1}{2}$ teaspoon plus a pinch of kosher salt
- 2 disks homemade (page 90) or store-bought pie dough
- All-purpose flour, for rolling
- 1 large egg
- Vanilla ice cream, for serving (optional)

1. Preheat the oven to 375°F. Adjust one oven rack to the lower-middle position and the other to the lowest position.
2. Add the blueberries to a large bowl and toss with the lemon zest and juice, the sugar, cornstarch (add $\frac{1}{4}$ cup for a slightly looser filling and $\frac{1}{3}$ cup for a tighter filling), and $\frac{1}{2}$ teaspoon of salt.
3. If using homemade pie dough, roll out a disk on a lightly floured surface into a 10- to 11-inch circle. Dust the top of the dough with flour as needed to prevent it from sticking to the pin. Transfer the rolled dough to a 9-inch pie plate, trimming the edges so there is just $\frac{1}{2}$ to 1 inch of overhang, and roll the edges under.
4. Add the blueberries to the pie crust and top with the second rolled-out piece of dough. Trim the edges (if necessary) so there is no more than $\frac{1}{2}$ to $\frac{3}{4}$ inch of overhang, and then fold the edges under and crimp using your fingers or a fork. Cut a few slits into the top of the dough so the pie vents as it bakes.
5. In a small bowl, use a fork to combine the egg with the pinch of salt and 1 tablespoon of water. Using a pastry brush, coat the top of the pie with egg wash.
6. Set the pie on the lower-middle rack and bake until the top and bottom crust are browned, 55 minutes to 1 hour and 5 minutes. Check occasionally to make sure blueberry juices aren't dripping from the pie-if they are, simply add a foil-lined baking sheet to the lowest rack to catch the drips.
7. Remove the pie from the oven and cool completely before slicing. Serve with ice cream, if desired.

Blueberry Maple Pecan Scones (pgs 34-36)

Makes 8 scones

- 2¼ cups all-purpose flour, plus extra for shaping
- ¼ cup granulated sugar
- 2 teaspoons baking powder
- 1 teaspoon plus a pinch of kosher salt
- 6 tablespoons unsalted butter, cut into ½-inch pieces
- 1 to 1¼ cups frozen blueberries
- ½ cup roughly chopped pecans
- ¾ cup heavy cream
- ½ cup maple syrup
- 3 to 4 tablespoons confectioners' sugar

1. Line a rimmed sheet pan with parchment paper or a nonstick baking mat.

2. In a large bowl, whisk together the flour, granulated sugar, baking powder, and 1 teaspoon of salt.

3. Add the butter pieces to the dry ingredients and use your fingers or a pastry cutter to cut the butter into the flour until there aren't any pieces larger than a small pea. Add the blueberries and pecans and toss with your fingers. Pour in the cream and use a wooden spoon to combine, trying your best to not break up the blueberries, but also creating a dough that holds together (there shouldn't be any dry spots in the bottom of the bowl). Gather the dough into a rough ball.

4. Set the dough on top of the parchment-lined pan. Using lightly floured hands, pat the dough into a ¾-inch-thick circle. Use a knife or bench knife to cut the circle into 8 wedges, like a pie. Place the pan in the freezer and chill for 15 minutes, or refrigerate for 30 minutes.

5. Preheat the oven to 425°F. Bake until the scones are golden brown and the centers resist light pressure, 12 to 15 minutes. Remove from the oven and cool on the pan 5 minutes before transferring the scones to a wire rack.

6. Immediately whisk the maple syrup, confectioners' sugar, and a pinch of salt together in a small bowl. Use a spoon to drizzle as much glaze as you like over each scone. The scones are best served warm but can be stored in an airtight container at room temperature for 1 day.