2020 Irish Soda Bread Baking Contest
Saturday, March 14 | 11 a.m.

Arbor Terrace Morris Plains - 361 Speedwell Ave, Morris Plains, NJ 07950

Entries accepted between 9–11 a.m. Judging starts at 11:30 a.m. Prizes for the top three entries!
For questions and RSVP (by March 11) contact Mary Beth Kane at 973-718-3636
or email marybeth.kane@arborcompany.com.

Please complete and bring a completed and signed copy of the contest registration form (below) when dropping off contest entries.

CONTEST RULES:
Open to amateur bakers
All purpose, wheat, bran, or rye flours may be used
One entry per person
Please bring your entry on a disposable plate

Traditional Irish Soda Bread is made with baking soda, instead of yeast or baking powder, to make the dough rise. This gives the bread a special cake-like flavor. Traditional recipes include flour, baking soda, salt, buttermilk or sour milk, and butter. Ideas for recipes: www.sodabread.info.

ENTRY FORM

Name: ________________________________________________________________

Phone: ______________________________________________________________

Email: ______________________________________________________________

I certify that I am not a professional baker, that the bread was baked by me and that only the permitted ingredients have been used.

Signature: __________________________________________________________