

King Arthur Flour Baking Contest!

NEW!

*New this year,
in addition to the State Baking Contest*



**Open to :
Juniors- Ages 8 - 17 Adults- Ages 18 and up**

Rules: (Please Read Carefully)

1. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
2. Entry must follow the designated recipe.
 - a. For the Junior entry the recipe for On-the-Fence Brownies must be used exactly as it appears in the premium book (page 11)
 - b. For the Adult entry the recipe for Classic Cinnamon Nut Coffee Ring must be used exactly as it appears in the premium book (page 12)
3. An entry form must accompany the entry. **Cut out, make photocopy, or get entry form at the Fair.**
4. All entries must be submitted on a disposable container for judging.
5. Judging will be based on the following criteria:

| | |
|-----------------------|------------------|
| a. Flavor | 50 points |
| b. Overall Appearance | 25 points |
| c. Texture | <u>25 points</u> |
| TOTAL | 100 points |
6. Failure to follow the rules may result in disqualification.

BAKING CONTEST PRIZES FROM KING ARTHUR FLOUR

Adult Category

- 1st place: \$75 gift certificate to the Baker's Catalogue
- 2nd place: A pair of King Arthur Flour Cookbooks
- 3rd place: A King Arthur Flour Tote Bag

Junior Category

- 1st place: \$50 gift certificate to the Baker's Catalogue
- 2nd place: King Arthur Flour Cookie Companion Cookbook
- 3rd place: A King Arthur Flour Apron

All winners will also receive a gorgeous ribbon

_____ *cut here and submit the form below* _____

***Note Rules 1 & 3 ***

ENTRY FORM KING ARTHUR FLOUR BAKING CONTEST

Name: _____

Mailing Address: _____

Telephone number: _____

Check the one that applies: Adult or Junior Contest

Submit with Entry



King Arthur Flour Baking Contest Junior Recipe King Arthur Flour Awesome Banana Bread

- 2 large eggs
- 1 cup sugar
- 1/3 cup vegetable oil
- 1 cup mashed ripe bananas (2 -3 bananas)
- 2 teaspoons vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 2 2/3 cups King Arthur All-purpose or White Whole Wheat Flour
- 1 cup plain yogurt (low fat or fat free)
- 1 cup of any of the following: chopped nuts, dried fruit, chocolate chips, coconut (optional)

Preheat oven to 350°F. Grease and flour a 9 X 5-inch loaf pan.

In a medium-sized bowl, beat together eggs, sugar, and oil. Stir in mashed bananas. In a separate bowl, whisk together baking soda, baking powder, salt, cinnamon, nutmeg, and flour. Quickly add all the dry ingredients to the banana mixture. Stir in yogurt and nuts (or fruit or chocolate chips). Stir just until combined. Pour mixture into prepared pan.

Bake 1 hour. Cover loosely with foil if bread browns too quickly. Let bread rest for 10 minutes. Remove bread from pan and cool on a rack.

PS. If you want, you can use this recipe to make 12 muffins. Pour batter into muffin cups and bake 20 minutes.

_____ *cut here and submit the form below* _____

***Note Rules 1 & 3 ***

ENTRY FORM KING ARTHUR FLOUR BAKING CONTEST

Name: _____

Mailing Address: _____

Telephone number: _____

Check the one that applies: Adult or Junior Contest

Submit with Entry

King Arthur Flour Baking Contest

Adult Recipe

Cranberry Almond Coffeecake

Sixteen 3/4-inch slices



Cake

8 tablespoons (1 stick, 4 ounces) butter
1 cup (7 ounces) granulated sugar
2 large eggs
1 cup (8 ounces) buttermilk or yogurt
(nonfat is fine)
1 teaspoon almond extract
1 teaspoon baking powder
1 teaspoon baking soda
2 cups (8 1/2 ounces) unbleached all-
purpose flour
1/2 teaspoon salt
1 cup (7 1/2 ounces) cranberry sauce
(whole berry is preferable)
1/2 cup (1 1/2 ounces) blanched slivered
almonds, toasted

Glaze

3/4 cup (3 ounces) confectioners' sugar
2 tablespoons (1 ounce) milk
1/2 teaspoon almond extract

Preheat the oven to 350°F.

For the cake

In a large bowl, cream together the butter and sugar. Beat in the eggs, buttermilk, and almond extract. In a separate bowl, mix together the baking powder, baking soda, flour, and salt. Add all at once to the wet ingredients, stirring just to blend.

Grease and flour a 9- or 10-inch tube pan. Spoon half the batter into the pan. Spread half the cranberry sauce evenly atop the batter, then spread the remaining batter over that. Top with the remaining cranberry sauce and sprinkle toasted almonds evenly over the sauce.

Bake the coffeecake for 55 minutes, or until a cake tester inserted in the center comes out clean. Remove it from the oven, and cool it in the pan for 5 minutes.

For the Glaze

While the cake is cooling, make the glaze by mixing confectioners' sugar, milk, and almond extract. Turn the cake out of the pan and drizzle the glaze over the warm cake. Let the cake cool completely before serving (or serve it warm if you don't mind it crumbling a bit).