

KING ARTHUR FLOUR BAKING CONTEST



Friday, September 4, 2009

Open to both Youth and Adult Exhibitors

Premiums: For both Adults and Youth: 1st - \$20 2nd - \$15 3rd - \$10

General Rules:

1. Send in entry forms to the Exhibit Hall Superintendent by Monday, August 24, 2009. If you have any questions call Cecelia Hauschild at 413-467-3777.
2. Exhibitors must bring in entries to the Three County Fair Exhibit Hall on Friday, September 4, from 9 A.M. to 11 A.M.
3. Exhibitor must bring the open bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the baked good.
4. Entry must follow the designated recipe.
5. All entries must be submitted on a disposable plate covered with clear plastic covering for judging.
6. Judging will be based on the following criteria:
 - a. Flavor 50 points
 - b. Overall Appearance 25 points
 - c. Texture 25 points
100 points
7. Failure to follow the rules may result in disqualification.
8. There is a recipe for the Adults and there is a recipe for the Youth. Please be sure to select the appropriate recipe.

Adult Recipe:

CLASSIC YELLOW CAKE

Cake:

12 Tbsp. (1 1/2 stick) butter
1 3/4 cups sugar
3/4 tsp. salt

4 large eggs, plus 2 yolks
2 3/4 cups King Arthur Unbleached
All-Purpose flour

2 1/2 tsp. baking powder
2 tsp. vanilla extract

1 1/2 milk, buttermilk, or yogurt

Preheat oven to 350 F.

In a large mixing bowl, cream together the butter, sugar, salt, baking powder and vanilla until fluffy and light, at least 5 minutes.

Add the eggs to the mixture one at a time, beating well after each addition. Slowly blend one-third of the flour into the creamed mixture, then half the milk, another third of the flour, the remaining milk, and the remaining flour. Be sure to scrape the sides and bottom of the bowl occasionally throughout the process.

Pour the batter into greased and floured or parchment-lined 8 or 9 inch round pans. Bake for 23 to 26 minutes (for 8-inch pans), 25 to 30 minutes (for 9-inch pans). Remove the cakes from the oven, cool for 10 minutes in the pan, then turn out on a rack to cool completely before frosting.

Frosting:

Use icing or filling of your choice between layers. Frost cake with icing of your choice. Please include frosting recipe on a 3' x 5' index card.

ADULT BAKING CONTEST PRIZES FROM KING ARTHUR FLOUR

- 1st Place: \$75 gift certificate to the Bakers Catalogue
- 2nd Place: 2 Baker's Companion Cookbook
- 3rd Place: A King Arthur Flour Tote Bag

All winners will also receive a gorgeous ribbon

Youth Recipe:

REVERSE WHOOPEE PIES

Cookies:

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|------------------------|----------------------------------|
| 1 cup unsalted butter | 3 large eggs |
| 1 1/2 tsp. salt | 4 1/2 cups King Arthur Flour |
| 2 tsp. vanilla extract | unbleached All-Purpose Flour |
| 1 Tbsp. baking powder | 1 cup milk |
| 1 1/2 cups sugar | 2 cups chocolate chips, optional |

Chocolate Filling:

- | | |
|----------------------------------|-------------------------|
| 4 cups semisweet chocolate chips | 4 Tbsp. unsalted butter |
| 2 Tbsp. light corn syrup | 1 1/2 cups heavy cream |

Preheat the oven to 400 F. Lightly grease (or line with parchment) two baking sheets.

To make the cookies: In a large mixing bowl, cream together the butter, salt, vanilla, baking powder, and sugar. Add the eggs one at a time, beating well after each addition. Add the flour to the wet ingredients alternately with the milk, beginning and ending with the flour. Do this gently; there's no need to beat the batter. Stir in the chocolate chips at the end.

