



King Arthur Baking Contest

DATE OF CONTEST July 28-30, 2023 TIME _____

LOCATION AT FAIR GROUNDS Exhibition Hall

OPEN TO: Junior/Youth – (Ages 15 & under) and Adults – (Any age)

RULES:

1. Pre-entry required; entry form provided below. Submit by email or mail as indicated below.
2. 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.
3. Contestant must follow the designated recipe (or follow determined category and use own recipe)
 - For the junior/youth entry the recipe for _____
must be used exactly as it appears in the premium book (page _____)
 - For the Adult entry the recipe for _____
must be used exactly as it appears in the premium book (page _____)
4. An entry form must accompany the entry.
5. Must provide a legible recipe, if applicable, with the entry, preferably typed.
6. All entries must be submitted on a disposable container for judging (specify size and/ or number of baked items, and time frame for delivery of entry).
7. Suggested criteria for baked good:

TASTE:	50 points
OVERALL APPEARANCE + CREATIVITY:	25 points
TEXTURE:	25 points
TOTAL:	100 Points
8. Failure to follow the rules may result in disqualification.
9. King Arthur is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards).

ENTRY FORM FOR THE KING ARTHUR BAKING CONTEST

Name _____ Telephone Number _____

Mailing Address _____

Check the one that applies: youth ☐ adult ☐

This entry must be received no later than Sunday, July 23 via email to lcfehibitbldg@gmail.com or postmarked by Wednesday July 18 to Edie Main, 10 Quaker Lane, Quaker Hill, CT 06375.



2023 King Arthur Adult Baking Contest

Orange Raisin Bread

Ingredients:

2 packages active dry yeast
1/2 cup warm water
1/2 cup butter
1/4 cup shortening
1/2 cup sugar
1 teaspoon salt

2 large eggs
2 tablespoons grated orange zest from 1 fresh orange
1/2 cup orange juice (squeeze from same orange, add more as needed)
1 1/2 cups warm water
6 - 9 cups King Arthur flour
1 cup raisins

Instructions:

1. Dissolve yeast with 1/2 cup warm water in small bowl for 10 minutes.
2. In a large bowl, cream together butter, shortening, sugar, and salt. Add eggs, one at a time. Add orange juice and zest and beat well. Stir in yeast mixture. Add 1 1/2 cups warm water and stir. Add 2 cups flour and raisins and mix well. Stir in additional 4 cups flour. Add more water or more flour to reach desired soft but firm dough.
3. Knead until pliable, adding more flour as needed so dough is not sticky but remains soft. Place in a greased bowl. Turn dough to grease all sides. Let rise 2 - 3 hours, until doubled.
4. Punch down and form two loaves to fit in two greased 9x5 inch bread pans. Loosely cover the loaves and let rise again 1 - 2 hours, until they are 1/2" over the rim of the pan. Toward the end of rising time, preheat the oven to 350° F.
5. Bake the loaves for about 20 - 25 minutes, tenting with aluminum foil about halfway through baking to prevent over browning and bake additional 15 minutes or until a digital thermometer inserted into the center of the loaf will read 190°F or above.
6. Remove loaves from oven. After 10 minutes, remove the loaves from the pans and transfer it to a rack to cool completely.
7. Submit one loaf on a white paper plate.



2023 King Arthur Junior Baking Contest

Birthday Coffee Cake

Ingredients:

FILLING:

1/3 cup granulated sugar
2 tablespoons dark cocoa

CRUMBS:

1 cup King Arthur flour
6 tablespoons granulated sugar
2 tablespoons confectioners' sugar
1/4 teaspoon salt
6 tablespoons unsalted butter, cut into 1/2" cubes, at room temperature
2 teaspoons vanilla extract
1/4 cup rainbow sprinkles

CAKE:

2 cups King Arthur flour
1/2 cup butter
1/4 cup shortening
3/4 cup granulated sugar
1 teaspoon baking powder
3/4 teaspoon salt
1/4 teaspoon baking soda
6 tablespoons unsalted butter, cut into 1/2" cubes, at room temperature
1 1/2 teaspoons vanilla extract
1/2 teaspoon almond extract
2 large eggs
1 cup buttermilk
3 tablespoons rainbow sprinkles

GLAZE:

3/4 cup confectioners' sugar, sifted if lumpy
2 - 3 teaspoons water
1 tablespoon rainbow sprinkles, for garnish

Instructions:

1. Preheat the oven to 350 F. Line an 8-inch square pan and lightly grease pan sides.
2. **For the filling:** In a small bowl, combine the sugar and cocoa. Set aside.
3. **For the crumbs:** In a medium bowl, whisk together the flour, sugars, and salt. Add the butter and vanilla; toss to combine. Use a bowl scraper or your fingers to work in the butter until crumbs form. Stir in the sprinkles. Set aside.
4. **For the cake:** In a large bowl or bowl of a stand mixer, combine the flour, sugar, baking powder, salt and baking soda. Add the butter and shortening and mix at low speed until the mixture looks sandy, about 1 to 2 minutes.
5. Beat in the extracts and eggs, then mix until no dry spots of flour remain. Scrape the bowl as needed; the mixture will be thick.
6. With the beater running, slowly add the buttermilk. Mix until smooth, then scrape the bowl and mix again for 30 seconds. Gently fold the sprinkles into the batter.

7. Transfer half the batter (about 2 cups) into the prepared pan, spreading it all the way to the edges. Sprinkle the filling evenly across the batter.
8. Evenly spread remaining batter on top of the filling. A small offset spatula is helpful. Sprinkle crumbs evenly over the batter, gently pressing them to adhere.
9. Bake the cake for 45 to 50 minutes, until it's set in the middle and light brown on the top. Do not underbake.
10. Remove cake from the oven and allow it to cool in the pan for 20 minutes before turning out of the pan. While the cake is cooling, prepare the glaze.
11. **For the glaze:** Stir together the glaze ingredients until smooth, starting with the smaller amount of water. Add additional water as needed until the glaze is the consistency of molasses. Drizzle over the cake and garnish with additional sprinkles. For home: After cutting away a 4-inch square for the Lebanon Lions Club Fair, enjoy warm or at room temperature. This recipe has a lot of steps, but involves no frosting that will melt if it's a hot summer day.
12. Submit **one 4-inch square of cake** on a white paper plate.