



# 2024 KING ARTHUR BAKING COMPANY CONTEST ENTRY FORM

First and Last Name: \_\_\_\_\_ Check one: \_\_\_ Youth \_\_\_ Adult

Age by July 1, 2024 if a Junior entry \_\_\_\_\_

Mailing Address: \_\_\_\_\_

\_\_\_\_\_

Email: \_\_\_\_\_ Telephone number: \_\_\_\_\_

Email this as an attachment to [lcfehibitbldg@gmail.com](mailto:lcfehibitbldg@gmail.com) by Monday, July 22, 2024.

Or mail to:

Mrs. Edith Main  
10 Quaker Lane  
Quaker Hill, CT 06375

*This entry must be received no later than Monday, July 22, at the above address, or postmarked by Friday, July 19.*



# King Arthur Baking Company

## Contest Rules

Open to :

**Junior/ Youth - up to age 15 as of July 1, 2024**

**Adult - Ages 16 and Older**

### King Arthur Baking Company PRIZES

#### Adult Prizes:

- 1st place:** \$75 gift card
- 2nd place:** \$50 gift card
- 3rd place:** \$25 gift card

#### Junior / Youth Prizes:

- 1st place:** \$40 gift card
- 2nd place:** \$25 gift card
- 3rd place:** King Arthur Tote Bag

### RULES

1. Pre-entry form is required and must be received no later than Monday, July 22, 2024.
  2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when the entry is delivered to the Exhibition Building.
  3. Entry must follow the designated recipe:
    - a. For all the Adult entries, the recipe for **English Muffins** must be used exactly as it appears. For all the Junior / Youth entries, the **Toll House Chocolate Chip Pie** recipe must be used exactly as it appears.
  4. An entry form must accompany the entry.
  5. All entries must be submitted on a white paper or plastic plate or foil-covered cardboard for judging.
  6. Judging will be based on the following criteria:
    - a. Flavor: 50 points**
    - b. Overall Appearance or creativity: 25 points**
    - c. Texture: 25 points**
    - TOTAL: 100 points**
  7. Failure to follow the rules may result in disqualification.
  8. All exhibit building entries must be in the Exhibition Building Thursday, July 25, 2024, between 3:00 pm and 7:00 pm OR Friday, July 26, 2024, between 8:00 am and noon.
  9. EXHIBITS MAY NOT BE REMOVED BEFORE 6:00 PM SUNDAY, July 28, 2024.
- Mail your entry form to: Mrs. Edie Main, 10 Quaker Lane, Quaker Hill, CT 06375  
Or email your entry form to: [lcfexhibitbldg@gmail.com](mailto:lcfexhibitbldg@gmail.com)



## 2024 King Arthur Adult Baking Contest

# English Muffins

### Ingredients:

2 3/4 cups King Arthur flour  
1 slightly rounded teaspoon salt  
1 package active dry yeast (= 2 1/4 teaspoons)  
3/4 cup milk  
1/2 cup warm water  
2 tablespoons sugar  
3 tablespoons butter, softened  
1 large egg  
Cornmeal

### Instructions:

1. Combine milk, water, and sugar. Warm to 110° F. Add yeast and stir in. Let sit 5 minutes.
2. Combine flour and salt.
3. Mix egg and butter into milk mixture and slowly add to dry mixture. Knead by hand or machine 7 minutes until smooth and elastic.
4. Transfer to oiled bowl, cover with a damp cloth. Allow to double in size (2 - 6 hours).
5. Transfer to floured surface and roll or pat down to about 1/2 inch or a bit more.
6. Cut into 3-inch rounds and transfer to a baking sheet dusted with cornmeal. Cover and let rise 30 minutes.
7. Place skillet on low heat, sprinkle surface with cornmeal, and lift 3 - 4 muffins carefully from the baking sheet to the heated skillet. Cook 5-6 minutes on each side, until lightly browned and center is no longer doughy. Cool on rack.
8. Clean out cornmeal after 2 batches.
9. Submit 4 English muffins on a white paper plate.

Recipe Submitted by Madison Doucette, Lebanon, CT



# 2024 King Arthur Junior Baking Contest

## Toll House Chocolate Chip Pie

### Ingredients:

Prepared 9-inch pie crust

2 eggs

1/2 cup flour

1/2 cup sugar

1/2 cup packed brown sugar

1 cup butter, melted and cooled to room temperature

1 cup semisweet chocolate chips

### Instructions:

1. Preheat oven to 325°.
2. Beat eggs until foamy in a large bowl.
3. Beat in flour, white sugar and brown sugar until well blended.
4. Blend in melted butter.
5. Stir in chocolate chips.
6. Pour batter into unbaked pie shell for approximately one hour or until a toothpick stuck in the filling comes out clean and the crust is golden.
7. Cool on a rack. Cut pie into measured 1-inch wedges.
8. Submit 4 1-inch wide pieces of pie on a white paper plate.