



2025 KING ARTHUR BAKING COMPANY CONTEST ENTRY FORM

First and Last Name: _____ Check one: ____ Youth ____ Adult

Age by July 1, 2025 if a Junior entry _____

Mailing Address: _____

Email _____ Telephone number: _____

Email this as an attachment to lcfehibitbldg@gmail.com by Monday, July 21, 2025

or mail to:

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

This entry must be received no later than Monday, July 21, at the above address, or postmarked by Friday, July 19.



King

King Arthur Baking Company

Contest Rules

Open to :

Junior/ Youth - up to age 15 as of July 1, 2025

Adult - Ages 16 and Older

Arthur Baking Company PRIZES

Adult Prizes: Ribbon plus

1st place: \$75 gift card

2nd place: \$50 gift card

3rd place: \$25 gift card

Junior / Youth Prizes: Ribbon plus

1st place: \$40 gift card

2nd place: \$25 gift card

3rd place: \$25 gift card (same as 2nd prize)

RULES

1. Pre-entry form is required and must be received no later than Monday, July 21, 2025.
 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 **Classic Three Layer Cake with Mocha Frosting** must be used exactly as it appears. For all the Junior / Youth entries, the **Scandinavian Almond Cake** 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 24, 2025, between 3:00 pm and 7:00 pm OR Friday, July 26, 2025, between 8:00 am and noon.
 9. EXHIBITS MAY NOT BE REMOVED BEFORE 6:00 PM SUNDAY, July 27, 2025.
- Mail your entry form to: Mrs. Edie Main, 10 Quaker Lane, Quaker Hill, CT 06375
- Or email your entry form to: lcfehibitbldg@gmail.com

Classic Three Layer Cake with Mocha Frosting



INGREDIENTS

CAKE

- 1 1/4 cups buttermilk
- 3 large eggs
- 2 large egg yolks
- 1 tablespoon pure vanilla extract
- 2 1/2 cups King Arthur Unbleached All-Purpose Flour
- 1 1/2 cups sugar
- 1 1/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup unsalted butter, room temperature

FROSTING

- 1 cup unsalted butter, room temperature
- 8 cups powdered sugar
- 1 cup cocoa powder
- 1/2 teaspoon salt
- Strong coffee (about 1/4 cup)

1. Preheat oven to 350° and prepare three 8 inch pans with parchment paper in the bottom and baking spray on the sides.
2. Combine the buttermilk, eggs, egg yolks and vanilla extract in a large bowl, then separate about 3/4 of the mixture into another bowl or measuring cup. About 1 1/4 cups should remain in the other bowl. Set both aside.
3. In a large mixer bowl, combine flour, sugar, baking powder, baking soda and salt.
4. With the mixer on the lowest speed, add the butter about one tablespoon at a time, allowing it to incorporate before adding the next tablespoonful. As you add more butter, the mixture will start to clump together a bit and should end up looking like wet sand.
5. Add the larger of the egg mixture to the dry ingredients/butter mixture, stir on the lowest speed until it's incorporated, then scrape the sides of the bowl.
6. Increase the speed to medium high and beat until light and fluffy, about 45 seconds to a minute. Scrape down the sides of the bowl.
7. Turn the speed down to low and slowly add the remaining egg mixture in a slow stream until incorporated.
8. Scrape the sides of the bowl, then turn the speed backup and mix until well combined, about 10-15 seconds.
9. Divide the batter evenly between the three cake pans and bake 20 - 25 minutes or until a toothpick inserts comes out clean.
10. Remove the cakes from the oven and allow to cool for 2 - 3 minutes, then turn onto a cooling rack to cool completely.
11. To make the frosting, combine the room temperature butter, confectioners' sugar, cocoa, and salt in a mixing bowl. Add enough strong coffee to make a creamy frosting.
12. To put the cake together, use a large serrated knife to remove the domes from the top of the cakes so they're flat.
13. Place the first layer on a serving plate or a cardboard cake round.
14. Spread about 1 cup of the frosting evenly on top of the cake.
15. Add the second layer and another cup of the frosting.
16. Top the cake with the remaining layer and frost the outside of the cake. Store in a cool place in an airtight container until ready to enter in the Baking Contest.
17. Submit entire cake on a white plate.



King Arthur Junior Baking Contest

Scandinavian Almond Cake

INGREDIENTS

1 1/4 cup sugar
1 large egg
1 1/2 teaspoon almond extract
2/3 cup milk
1 1/4 cups flour
1/2 teaspoon baking powder
1 stick butter or margarine, melted
Powdered sugar

1. Preheat oven to 350°. Grease and flour an 8" square pan.
2. Beat together sugar, egg, almond extract, and milk.
3. Add and beat in flour and baking powder.
4. Add melted butter and beat well.
5. Pour batter into pan and bake 35 - 40 minutes, until toothpick inserted comes out clean.
6. Cool on rack. After 10 minutes, remove the cake from the pan and cool completely.
7. Dust with confectioner's sugar.
8. Measure to cut 2-inch squares.
9. Submit four 2-inch squares on a white paper plate.