



# King Arthur Baking Contest

DATE OF CONTEST \_\_\_\_\_ TIME \_\_\_\_\_

LOCATION AT FAIR GROUNDS \_\_\_\_\_

**OPEN TO:** Junior/Youth- (Ages TBD by Fair) ; Adults - (Ages TBD by Fair) ; or All Ages

## RULES:

1. Pre-entry determined by fair, sample entry form provided by King Arthur (see 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 (entry form developed by fair or use the form provided below).
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:

<b>TASTE:</b>	<b>50 points</b>
<b>OVERALL APPEARANCE + CREATIVITY:</b>	<b>25 points</b>
<b>TEXTURE:</b>	<b>25 points</b>
<b>TOTAL:</b>	<b>100 Points</b>

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).

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## ENTRY FORM FOR THE KING ARTHUR BAKING CONTEST

Name \_\_\_\_\_ Telephone Number \_\_\_\_\_

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

Check the one that applies: youth ☐ adult ☐

Send to or submit with entry (decided by fair committee)

**\*\*EXAMPLE** if required prior to date of contest be sure to include additional information such as: This entry must be received no later than Friday July 27 (in person, via email) or postmarked by Wednesday July 25. **\*\***

Please contact [bakingcontests@kingarthurbaking.com](mailto:bakingcontests@kingarthurbaking.com) with any questions or concerns.

# 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

- 2 cups 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.