



King Arthur Flour Baking Contest



2018 ADULT & JUNIOR RECIPES

Adult: : Yeasted Lemon Cake

Junior: Chocolate Chip Muffins

The only requirements are that you follow the rules using King Arthur Flour and make the cake from scratch.

Rules of Contest:

1. No boxed or canned mixes allowed.
2. Entries must be on a disposable paper plate.
3. Each recipe must be accompanied by an empty King Arthur Flour bag or the UPC label from the bag. King Arthur entry form is required (see below) and is due with entry.
4. Entries must be received at the fairgrounds on Thursday, August 16, 2018 from 10:00AM – 8:00PM.
5. All rules must be followed – NO EXCEPTIONS. Failure to follow the rules may result in disqualification.

Judging Criteria:

Overall appearance..... 25 points
 Following Directions... 10 points
 Texture..... 15 points
 Aroma..... 10 points
 Flavor..... 40 points
 TOTAL..... 100 points

Prizes:

CATEGORY	1 st	2 nd	3 rd
Adult	\$30 Baker's Catalogue gift certificate	King Arthur Flour Baker's Companion Cookbook	King Arthur Flour Standard Bread Loaf Pan
Junior	\$30 Baker's Catalogue gift certificate	King Arthur Flour Baker's Companion Cookbook	King Arthur Flour Standard Bread Loaf Pan

----- cut here and return form below -----



KING ARTHUR FLOUR BAKING CONTEST ENTRY FORM



NAME: _____

ADDRESS: _____

CITY/STATE/ZIP: _____

TELEPHONE #: _____

Check the one that applies: Adult – 18 & up () Junior – 8 to 17 ()

**** All entries must be received on Thursday August 16, 2018 from 10:00AM – 8:00PM ****

----- cut here and return form above -----



King Arthur Adult Baking Contest

YEASTED LEMON CAKE

CAKE

2 ¼ cups King Arthur Unbleached All-Purpose Flour, divided
2 ¼ teaspoons instant yeast
¼ cup sugar
½ teaspoon salt

½ cup warm milk
10 tablespoons unsalted butter, melted
4 large eggs
1 tablespoon European lemon zest, or the grated rind (zest) of 1 lemon

SYRUP

¾ cup sugar
½ cup water
½ cup lemon juice

INSTRUCTIONS

1. Grease a 10" diameter monkey bread pan or ring pan.
2. For the cake, combine ¾ cup (3 ounces) of the flour, the yeast, sugar, and salt.
3. Combine the warm milk and melted butter, and gradually add to the flour mixture, mixing for 2 minutes.
4. Add the eggs, the remaining 1 ½ cups (6 ¼ ounces) of the flour, and the zest.
Beat vigorously for 2 minutes.
5. Spread the dough evenly into the pan. Cover, and let rise for 1 hour. Towards the end of the cake's rising time, preheat the oven to 375 F
6. For the syrup, combine the sugar and water in a saucepan and bring to a boil over medium-high heat. Simmer for about 10 minutes, until the syrup thickens.
7. Add the lemon juice, and remove from the heat.
8. Bake the cake for 22 to 25 minutes, until a tester inserted into the center comes out clean. Remove it from the oven.
9. Brush half the syrup over the cake, and allow it to cool for 5 minutes.
10. Turn the cake out onto a rack set over parchment or a pan. Brush the remaining syrup over the newly exposed bottom crust.
11. Turn the cake right-side up onto a plate, and cool completely. Serve with whipped cream and berries.
12. Yield: one 10" cake.

Enter cake on a paper plate, along with King Arthur entry form and empty King Arthur flour bag or UPC label



King Arthur Junior Baking Contest

Chocolate Chip Muffins



Ingredients

- 2 cups all-purpose flour
- 1/2 cup white sugar
- 3 teaspoons baking powder
- 1/2 teaspoon salt
- 3/4 cup milk
- 1/3 cup vegetable oil
- 1 egg
- 3/4 cup mini semi-sweet chocolate chips
- 3 tablespoons white sugar
- 2 tablespoons brown sugar

Directions

1. Heat oven to 400 degrees F (205 degrees C). Grease bottoms only of 12 muffin cups or line with baking cups.
2. In a medium bowl, combine flour, 1/2 cup sugar, baking powder, chocolate chips, and salt; mix well. In a small bowl, combine milk, oil and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened (batter will be lumpy.)
3. Fill cups 2/3 full. Sprinkle tops of muffins before baking with a combination of 3 tablespoons sugar and 2 tablespoon brown sugar.
4. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 1 minute before removing from pan.

Enter six (6) muffins on a paper plate along with the King Arthur entry form and a empty King Arthur flour bag or UPC label

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