



King Arthur Flour Baking Contest

2026 ADULT & JUNIOR RECIPES

Adult: Gingerbread Bundt Cake

Junior: Chocolate Chip Oatmeal Cookies



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 7th from 10:00 AM – 7:00 PM.
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	\$75 Baker's Catalogue gift certificate	\$50 Baker's Catalogue gift certificate	\$25 Baker's Catalogue gift certificate
Junior	\$40 Baker's Catalogue gift certificate	\$25 Baker's Catalogue gift certificate	\$25 Baker's Catalogue gift certificate

----- 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 6th from 10:00 AM – 7:00 PM ****
Form and King Arthur Flour bag or the UPC label from the bag must accompany entry.



King Arthur Adult Baking Contest

Adult : Gingerbread Bundt Cake

Cake

- 2 1/2 cups (300g) [King Arthur Unbleached All-Purpose Flour](#)
- 2 tablespoons (14g) [King Arthur Gingerbread Spice](#), or 2 1/2 teaspoons ginger, 1 1/2 teaspoons cinnamon, 1 teaspoon nutmeg, 1/2 teaspoon cloves, and 1/2 teaspoon allspice
- 1/2 teaspoon table salt
- 1/4 teaspoon baking soda
- 1 teaspoon baking powder
- 12 tablespoons (170g) unsalted butter, at room temperature, at least 65°F
- 1 1/2 cups (319g) light brown sugar or dark brown sugar, packed
- 2 large eggs, at room temperature
- 1/2 cup (170g) molasses
- 1 cup (227g) water

Glaze

- 1/3 cup (74g) rum or water
- 1/2 teaspoon [King Arthur Gingerbread Spice](#), or 1/4 teaspoon ginger and 1/4 teaspoon cinnamon
- 3/4 cup (149g) granulated sugar

1. Preheat the oven to 350°F. Lightly grease a 10- to 12-cup bundt-style pan.
2. In a large bowl whisk together the flour, gingerbread spice, salt, baking soda, and baking powder. Set aside.
3. In a separate bowl, beat together the butter and sugar until fluffy.
4. Add the eggs one at a time, beating well and scraping the bottom and sides of the bowl after each addition. Stir in the molasses.
5. Add the flour mixture in three additions alternately with the water, starting and ending with the flour. Mix just until smooth.
6. Pour the batter into the prepared pan, smoothing the top.
7. Bake the cake for 55 to 65 minutes, or until a cake tester inserted into the center comes out clean.
8. While the cake is baking, make the glaze by stirring together the water spice and sugar. Set aside.
9. Remove the cake from the oven, cool it in the pan for 10 minutes, then turn it out onto a rack.
10. Brush the cake with the glaze, and allow it to cool completely before serving.

Enter 8 pieces of cake on a paper plate along with the King Arthur entry form and an empty King Arthur flour bag or UPC label



King Arthur Adult Baking Contest

Junior Chocolate Chip Oatmeal Cookies

Ingredients

- 16 tablespoons (227g) unsalted butter, at room temperature
- 1 cup (213g) light brown sugar, packed
- 1/2 cup (99g) granulated sugar
- 1 large egg, at room temperature
- 1 large egg yolk, at room temperature
- 1 tablespoon (14g) King Arthur Pure Vanilla Extract
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 1 cup (89g) rolled oats, old-fashioned or quick-cooking
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt or 3/4 teaspoon table salt
- 3 cups (510g) semisweet chocolate chips*

*Substitute a 1-pound bag of chocolate chips for the 18 ounces (3 cups) called for, if desired.

Instructions

1. Preheat the oven to 325°F. Line several cookie sheets with parchment paper, or lightly grease with non-stick vegetable oil spray.
2. In a large bowl or the bowl of your stand mixer, beat together the butter and sugars until smooth.
3. Beat in the egg, egg yolk, and vanilla.
4. Whisk together the flour, oats, baking powder, baking soda, and salt, and add to the butter mixture in the bowl.
5. Mix until everything is thoroughly incorporated. Scrape the bottom and sides of the bowl, and mix briefly.
6. Stir in the chocolate chips.
7. Decide what size cookies you want to make. A muffin scoop (1/4 cup) will make 20 large, palm-sized cookies. A tablespoon cookie scoop (4 teaspoons) will make 50 medium (2 3/4" to 3") cookies; and a teaspoon cookie scoop (2 teaspoons) will make 100 small (2 1/2") cookies.
8. Scoop the dough onto the prepared baking sheets, leaving about 1 1/2" to 2" between cookies.
9. Bake the cookies for 12 to 17 minutes, until they're a light golden brown, with slightly darker edges. Their middles may still look a tiny bit shiny; that's OK, they'll continue to bake as they cool on the pan.
10. Remove the cookies from the oven, and as soon as they're set enough to handle, transfer them to racks to cool.