



King Arthur Flour Baking Contest

2023 ADULT & JUNIOR RECIPES



Adult: & Junior:

Blueberry Breakfast Cake

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, September 21, 2022 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	King Arthur Flour Tote Bag

----- 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, September 21, 2022 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

Blueberry Breakfast Cake

Adult



Ingredients:

- 3 large eggs
- 1/2 cup + 2 tablespoons (124g) granulated sugar
- 6 tablespoons (85g) butter, melted
- 1 cup (227g) ricotta cheese
- 1 cup (227g) sour cream
- 1 teaspoon King Arthur Pure Vanilla Extract
- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon salt
- 1 1/4 teaspoons baking powder
- 1 1/2 cups (255g) blueberries, fresh or frozen
- cinnamon or confectioners' sugar, for serving (optional)
-

Instructions

1. Preheat the oven to 350°F. Lightly grease an 8" round cake or springform pan that's at least 2" deep.
2. In a large mixing bowl, using a whisk attachment, beat together the eggs and sugar until thick and lighter in color. Add the butter, ricotta, sour cream, and vanilla.
3. Add the flour, salt, and baking powder, mixing until combined.
4. Pour the batter into the pan and scatter the berries evenly over the top.
5. Bake the cake for 45 to 50 minutes if using fresh berries (55 to 65 minutes for frozen), until the edges of the cake are lightly browned. The cake should be set throughout, although it will still jiggle when gently shaken.
6. Remove from the oven and let rest at room temperature for 30 minutes to firm up. Serve warm with cinnamon or confectioners' sugar (if desired).

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

Blueberry Breakfast Cake

Junior



Ingredients:

- 3 large eggs
- 1/2 cup + 2 tablespoons (124g) granulated sugar
- 6 tablespoons (85g) butter, melted
- 1 cup (227g) ricotta cheese
- 1 cup (227g) sour cream
- 1 teaspoon King Arthur Pure Vanilla Extract
- 1 cup (120g) King Arthur Unbleached All-Purpose Flour
- 1/2 teaspoon salt
- 1 1/4 teaspoons baking powder
- 1 1/2 cups (255g) blueberries, fresh or frozen
- cinnamon or confectioners' sugar, for serving (optional)

Instructions

1. Preheat the oven to 350°F. Lightly grease an 8" round cake or springform pan that's at least 2" deep.
2. In a large mixing bowl, using a whisk attachment, beat together the eggs and sugar until thick and lighter in color. Add the butter, ricotta, sour cream, and vanilla.
3. Add the flour, salt, and baking powder, mixing until combined.
4. Pour the batter into the pan and scatter the berries evenly over the top.
5. Bake the cake for 45 to 50 minutes if using fresh berries (55 to 65 minutes for frozen), until the edges of the cake are lightly browned. The cake should be set throughout, although it will still jiggle when gently shaken.
6. Remove from the oven and let rest at room temperature for 30 minutes to firm up. Serve warm with cinnamon or confectioners' sugar (if desired).

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