

Department 26 - King Arthur Flour Contest

Awards for this department provided by the King Arthur Flour Company

Exhibit in French Building.

Superintendents: Emily Howarth & Warren Howarth

King Arthur Flour must be used and recipe must be followed exactly in order to participate in this department.

All participants will receive a ribbon.

2 Categories: Adult and Youth (ages 18 and under as of September 8, 2011.)



Cupcakes - Entry is 6 cupcakes

Prepare your favorite frosted cupcake recipe—creativity strongly encouraged. Recipe to be made with King Arthur Flour. No cake mixes or prepared frosting allowed. Entry to include 6 cupcakes. The full recipe, preferably typed, must accompany your entry.

For recipe ideas go to <http://www.kingarthurfour.com/cupcakes/>

Adult Category

1st place: \$75 gift certificate to the Baker's Catalogue

2nd place: \$50 gift certificate to the Baker's Catalogue

3rd place: King Arthur Flour Large Tote Bag

Youth Category

1st place: \$50 gift certificate to the Baker's Catalogue

2nd place: \$25 gift certificate to the Baker's Catalogue

3rd place: King Arthur Flour Brownie Pan

Department 27 - Home Baking Contest - Baked Mini Donuts and Cranberry-Orange Nut Bread

Exhibit in French Building

Superintendents: Emily & Warren Howarth

Exhibitor may enter one or both contests. All exhibitors will receive a ribbon. Divisions for Adult and Youth (age 18 & under as of September 8, 2011)

Rules: Put your name on bottom of plate. Include the recipe written on clean 3"x 5" card. Printed recipe must be followed in order to participate in this department. All foods must be wrapped in a plastic bag or transparent covering, unsealed. Judges will cut all items.

Baked Mini Donuts - Entry is 6 donuts

2 Cups Flour

$\frac{3}{4}$ Cup Sugar

2 teaspoons baking powder

$\frac{3}{4}$ Cup milk

1 teaspoon salt

2 eggs, beaten

1 teaspoon vanilla

1 Tablespoon shortening, melted

$\frac{1}{4}$ teaspoon nutmeg

$\frac{1}{4}$ teaspoon cinnamon

Glaze:

1 cup confectioner's sugar

2 tablespoons HOT water

Preheat oven to 325 degrees. Lightly spray petite donut pan with cooking oil. Mix together flour, sugar, baking powder and salt. Add shortening, eggs, milk and vanilla. Beat until well blended. Fill each petite donut hole $\frac{2}{3}$ full. Bake 8 minutes or until top springs back when lightly touched. Cool. Remove from pan and dip into glaze. Decorate with sprinkles, nuts, shaved chocolate or coconut. Petite donuts may also be dipped into cinnamon and sugar instead of glaze. When the pan has cooled, wipe clean with cloth or paper towel and repeat process.

Makes 26 petite donuts.

Awards: 1st Place : \$15 & Rosette 2nd Place: \$10 & Rosette 3rd Place: Rosette

Cranberry-Orange Nut Bread – Entry is one loaf

2 cups unbleached all-purpose flour

¾ cup sugar

1 ½ teaspoons baking powder

½ teaspoon baking soda

¾ teaspoon salt

1 orange, zest and juice (or 1/8 teaspoon orange oil and ¾ cup orange juice)

¾ cup buttermilk, sour cream or yogurt

1 large egg, beaten

3 Tablespoons vegetable oil

1 cup cranberries: fresh, frozen or dried, roughly chopped

½ cup chopped nuts (optional)

Preheat oven to 350 degrees F.

In a large mixing bowl, whisk together the flour, sugar, baking powder, baking soda, and salt. In a medium-size bowl, combine the orange juice and zest, buttermilk, egg, and vegetable oil. Add the wet ingredients to the dry in a bowl and mix until evenly combined. Stir in the cranberries and nuts, then pour the batter into a greased 9 x 5 inch loaf pan. Bake the bread for 55 to 65 minutes, until a tester inserted in the center of the loaf comes out clean and the bread starts to pull away from the edges of the pan. Remove it from the oven and cool on a rack for 15 minutes, then turn it out of the pan to finish cooling. This loaf will slice better if wrapped when cool and left to rest overnight before serving.

Makes 1 loaf

Awards: 1st Place - \$15 & Rosette; 2nd Place - \$10 & Rosette; 3rd Place - Rosette