

King Arthur Flour Baking Contest!

Juniors- Ages 4 - 15
Adults- Ages 16 and up



□ **County Fair Prizes:**

Adult: First Place = \$50 Gift certificate to the Baker's Catalogue
Second Place = Baker's Companion Cookbook
Third Place = A King Arthur Flour Tote bag

Junior: First Place = \$40 Gift certificate to the Baker's Catalogue
Second Place = A King Arthur Flour Tote bag & Dough Whisk
Third Place = A King Arthur Flour Apron

□ **Rules:**

1. Contestants must be a resident of Hartford county; one entry per person.
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. Entry must follow the designated recipe.
 - a. For the Junior entry the recipe for The Essentially Chewy Chocolate Chip Cookie must be used exactly as it appears in the premium book (page 47)
 - b. For the Adult entry the recipe for Classic Cinnamon Coffee Nut Ring must be used exactly as it appears in the premium book (page 48)
4. All entries must be submitted on a disposable container for judging. (please submit 1/2 dozen cookies)
5. Judging will be based on the following criteria:

| | |
|-----------------------|-------------------|
| a. Flavor | 50 points |
| b. Overall Appearance | 25 points |
| c. Texture | <u>25 points</u> |
| TOTAL | 100 points |
6. Failure to follow the rules may result in disqualification.

JUNIOR RECIPE

On-the-Fence Brownies

Fudgy, cakey, fudgy, cakey... can't make up your mind? These brownies combine the best of both worlds: the fudge brownie's ultra-moist texture, and the nice rise of a cake brownie.

1 cup (2 sticks) unsalted butter
2 1/4 cups sugar
1 1/4 cups Dutch-process cocoa
1 teaspoon salt
1 teaspoon baking powder
1 tablespoon vanilla extract
4 large eggs
1 1/2 cups King Arthur Unbleached All-Purpose Flour
1 cup (6 ounces) chocolate chips
1 teaspoon espresso powder (optional)
1 cup chopped walnuts or pecans (optional)

In a medium-sized microwave-safe bowl, or in a saucepan set over low heat, melt the butter, then add the sugar and stir to combine. Return the mixture to the heat (or microwave) briefly, just until it's hot (about 110°F to 120°F), but not bubbling; it'll become shiny looking as you stir it. Heating this mixture a second time will dissolve more of the sugar, which will yield a shiny top crust on your brownies.

Stir in the cocoa, salt, baking powder, and vanilla. Whisk in the eggs, stirring until smooth; then add the flour, chips, espresso powder, and nuts, again stirring until smooth. Spoon the batter into a lightly greased 9 x 13-inch pan.

Bake the brownies in a preheated 350°F oven for 28 to 30 minutes, until a cake tester inserted into the center comes out clean, or with just a few moist crumbs clinging to it. The brownies should feel set on the edges and in the center (barely). Remove them from the oven and cool on a rack before cutting and serving. Yield: Two dozen 2-inch brownies.