

# King Arthur Flour Baking Contest!

Juniors- Ages 4 - 15

Adults- Ages 16 and up



## □ County Fair Prizes:

Adult: First Place = \$75 Gift certificate to the Baker's Catalogue  
Second Place = \$50 Gift certificate to the Baker's Catalogue  
Third Place = King Arthur Flour Large Tote Bag

Junior: First Place = \$50 Gift certificate to the Baker's Catalogue  
Second Place = \$25 Gift certificate to the Baker's Catalogue  
Third Place = A King Arthur Flour Brownie Pan

## □ 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 Banana Chocolate Chip Muffins must be used exactly as it appears in the premium book (page 47)
  - b. For the Adult entry the recipe for Carrot Cake 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 muffins)
5. Judging will be based on the following criteria:

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

## **JUNIOR RECIPE**

### *Lemon-Raspberry Thumbprints*

#### Ingredients

1 cup unsalted butter	1/2 teaspoon salt
1 cup granulated sugar	1 large egg
1 tablespoon grated lemon rind or 1/4 teaspoon lemon oil	2 3/4 cups King Arthur Unbleached All-Purpose Flour
1 teaspoon vanilla extract	1/2 cup raspberry Jam

#### Directions

- 1) Preheat the oven to 350°F. Lightly grease two baking sheets, or line with parchment.
- 2) In a large bowl, beat the butter, sugar, lemon rind or oil, vanilla, and salt until very light.
- 3) Beat in the egg.
- 4) Add the flour, stirring until well blended.
- 5) Use a teaspoon cookie scoop (about 2 measuring teaspoons) or tablespoon cookie scoop (about 4 measuring teaspoons) of dough for each cookie. Scoop cookies onto the baking sheets, leaving 2" between them.
- 6) Use your fingertip (for smaller cookies) or thumb (for larger cookies) to put an indentation into the center of each.
- 7) Bake the cookies for 12 to 14 minutes. Remove them from the oven.
- 8) Let the cookies cool for about 5 minutes to firm up, then move them to a rack to finish cooling.
- 9) Once the cookies are cool, fill the indentation with raspberry jam, using about 1/4 teaspoon for each teaspoon-scoop cookie, or 1/2 teaspoon for each tablespoon-scoop cookie.

Yield: 2 1/2 dozen to 5 dozen cookies, depending on size. Bring 6 cookies for judging to the fair.