

Department L

BAKING

Chairman: Laurie Skornia 203-464-0933

Committee: Kathy-Leigh Russo, Bob Russo, Frank Skornia

Terry Thomas, Carol Bohnert

ENTRIES WILL BE ACCEPTED ONLY IN CLASSES LISTED.

Entries positively close at 5 PM, Saturday, September 10, 2016. Entries in this division will be accepted between 5 PM and 9 PM, Thursday, September 15, 2016, and must remain in place until closing, Sunday, September 18, 2016. The tent will close at 6:00 P.M.

Exhibits will be available after 7:00 P.M.

Entries not picked up by 8PM become property of the fair

No prepared mixes may be used in this department.

Entries requiring refrigeration cannot be accepted.

All candy and cookies should be on plain white paper plates.

Cakes accepted only on plain white paper plates or foil-covered cardboard, cut no larger than 1" over entry size otherwise entry will be disqualified.

Where there is no competition, entries will be judged according to quality.

Rosette for Best in Show in Each Category

One trophy will be awarded for the Best in Show in the department.

\$25 Gift Card from Bishop's Orchards to 1st place in Class 29

COOKERY COLLECTION

| Class | First | Second | Third |
|--|---------|---------|---------|
| 1. 1 Layer Cake, 1 Yeast Bread, 1 Pie, 1 Doz. Cookies | \$25.00 | \$20.00 | \$15.00 |
| (None of which shall be entered for single premium.) | | | |

BREAD — ROLLS

| | | | |
|---|------|------|------|
| 2. White Yeast | 2.50 | 2.00 | 1.75 |
| 3. Dark Yeast | 2.50 | 2.00 | 1.75 |
| 4. Yeast Rolls - 1/2 Doz. | 2.50 | 2.00 | 1.75 |
| 5. Coffee Cake - Yeast | 2.50 | 2.00 | 1.75 |
| 6. Coffee Cake — Quick..... | 2.00 | 1.75 | 1.50 |
| 7. Nut Bread | 2.00 | 1.75 | 1.50 |
| 8. Banana Bread – no nuts | 2.00 | 1.75 | 1.50 |
| 9. Date-Nut Bread | 2.00 | 1.75 | 1.50 |
| 10. Pumpkin Bread – no nuts..... | 2.00 | 1.75 | 1.50 |
| 11. Vegetable Bread. Give name – no nuts..... | 2.00 | 1.75 | 1.50 |
| 12. Baking Powder Biscuits - 1/2 Doz. | 2.00 | 1.75 | 1.50 |
| 13. Muffins - 1/2 Doz..... | 2.00 | 1.75 | 1.50 |

CANDY - 1/2 Dozen

| Class | First | Second | Third |
|--|--------|--------|--------|
| 14. Chocolate Fudge - no nuts | \$1.50 | \$1.25 | \$1.00 |
| 15. Filled Candy..... | 1.50 | 1.25 | 1.00 |
| 16. Any other variety. Give name on entry blank..... | 1.50 | 1.25 | 1.00 |

COOKIES - 1/2 Dozen

| | | | |
|---|------|------|------|
| 17. Sugar, (traditional) | 1.75 | 1.50 | 1.25 |
| 18. Oatmeal | 1.75 | 1.50 | 1.25 |
| 19. Chocolate Chip - no nuts | 1.75 | 1.50 | 1.25 |
| 20. Peanut Butter..... | 1.75 | 1.50 | 1.25 |
| 21. Bar Cookies/Brownies – no nuts | 1.75 | 1.50 | 1.25 |
| 22. Any other variety. Give name on entry blank | 1.75 | 1.50 | 1.25 |

CAKE

| | | | |
|---|--------|--------|--------|
| 23. Angel Food | \$2.50 | \$2.00 | \$1.75 |
| 24. Sponge | 2.50 | 2.00 | 1.75 |
| 25. Layer Cake..... | 2.50 | 2.00 | 1.75 |
| 26. Bundt Cake | 2.50 | 2.00 | 1.75 |
| 27. Any other cake..... | 2.50 | 2.00 | 1.75 |
| 28. Cupcakes, any kind – 1/2 Doz., Frosted..... | 2.00 | 1.75 | 1.50 |

PIE

| | | | |
|---|--------|--------|--------|
| 29. Apple..... | \$3.00 | \$2.25 | \$1.75 |
| 30. Peach..... | 3.00 | 2.25 | 1.75 |
| 31. Pumpkin..... | 3.00 | 2.25 | 1.75 |
| 32. Any Other Variety - Give Name on entry blank..... | 3.00 | 2.25 | 1.75 |

BAKING CONTESTS

| | | | |
|--|--------|--------|--------|
| 33. Junior Baking Contest (see page 00 for Recipe)..... | \$5.00 | \$3.00 | \$2.00 |
| 34. Adult Baking Contest (see page 00 for Recipe)..... | 5.00 | 3.00 | 2.00 |
| 35. State Two Crusted Apple Pie Contest..... (see page 00 for rules.) | 5.00 | 3.00 | 2.00 |
| 36. King Arthur Flour Adult Contest (see page 00)..... | 5.00 | 3.00 | 2.00 |
| 37. King Arthur Flour Junior Contest (see page 00)..... | 5.00 | 3.00 | 2.00 |

SPECIALTIES*

| | | | |
|---|--------|--------|--------|
| 38. A Family Recipe* – Mom’s, Grandmas? | \$5.00 | \$3.00 | \$2.00 |
| 39. For Men Only* - “Bake us your favorite recipe” | 5.00 | 3.00 | 2.00 |
| 40. A Chocolate Affair* — “Any heavenly chocolate baked item” | 5.00 | 3.00 | 2.00 |
| 41. Decorated Cupcakes* -- Enter six “Make Cupcake Wars proud” | 5.00 | 3.00 | 2.00 |
| 42. Gluten Free* “Any gluten-free baked item” | 5.00 | 3.00 | 2.00 |
| 43. Baked Savory Item e.g. Pretzel, Cracker, etc. | 5.00 | 3.00 | 2.00 |

King Arthur Flour Adult Contest

Ages 18 and up



Rules:

1. Exhibitor must bring the opened bag of **King Arthur Flour** or the UPC label from the flour bag when the entry is submitted.
2. Entry must follow the designated recipe.
3. 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 |
4. Failure to follow the rules may result in disqualification.

Adult Prizes

1st place: \$75 gift certificate to the Baker's Catalogue / kingarthurfLOUR.com

2nd place: \$50 gift certificate to the Baker's Catalogue / kingarthurfLOUR.com

3rd place: : King Arthur Flour 9" by 13" cake/brownie pan

All winners will also receive a gorgeous ribbon

Chocolate Babka

Dough

- 1 to 1 1/4 cups lukewarm water*
- 2 large eggs
- 6 1/4 cups King Arthur Unbleached All-Purpose Flour
- 1/3 cup nonfat dry milk
- 2 tablespoons instant yeast
- 1/2 teaspoon ground cinnamon
- 1/2 cup sugar
- 2 1/2 teaspoons salt
- 10 tablespoons unsalted butter, at room temperature**
- 1 tablespoon vanilla extract

*Use the greater amount in winter or in a dry climate; the lesser amount in summer or a humid climate.

**Reduce the salt to 2 1/4 teaspoons if you use salted butter.

Filling

- 1/2 cup sugar
- 1/2 teaspoon ground cinnamon
- 1/3 cup Dutch-process cocoa powder
- 1/2 teaspoon espresso powder
- 1/4 cup melted butter
- 1 cup semisweet chocolate chips
- 1 cup diced pecans



Glaze

- 1 large egg beaten with a pinch of salt till well-combined

Directions

1. Combine all of the dough ingredients, just till everything is moistened. Cover the bowl, and let the dough rest for 20 minutes. Then mix/knead it till it's soft and smooth.
2. Let the dough rise till doubled, 1 to 1 ½ hours.
3. Gently deflate the dough, and divide it in half. Set the pieces aside, covered, while you make the filling.
4. To make the filling: Combine the sugar, cinnamon, cocoa, and espresso. Stir in the melted butter. The mixture will look grainy and oily; that's OK.
5. Shape each half of the dough into a 9" x 18", ¼"-thick rectangle.
6. Smear each piece of the dough with half the filling, coming to within an inch of the edges.
7. Scatter half the chips and nuts over each piece.
8. Starting with a short end, roll each piece gently into a log, sealing the seam and ends. Place each log of dough into a lightly greased 9" x 5" loaf pan.
9. Tent each pan with plastic wrap, and let the loaves rise till they're very puffy and have crowned a good inch over the rim of the pan, 2 to 2 1/2 hours. Towards the end of the rising time, preheat your oven to 300°F.
10. Just before baking, brush each loaf with the egg glaze; pop any air bubbles with a toothpick. Then, cut a deep vertical slash the length of each loaf, cutting through at least 3 layers.
11. Bake the bread for 35 minutes. Tent lightly with foil, and bake for an additional 15 to 25 minutes (for a total of 50 to 60 minutes); the loaves should be a deep-golden brown.
12. To ensure the loaves are baked through, insert an instant-read thermometer into the center of one loaf. It should register at least 190°F.
13. Remove the loaves from the oven, and immediately loosen the edges with a heatproof spatula or table knife. Let the loaves cool for 10 minutes, then turn them out of the pans onto a rack to cool completely.
14. Yield: 2 loaves.

Submit one loaf on a foil-covered cardboard cut within one inch of the sides of the loaf.

King Arthur Flour Junior Contest

Ages 8 to 17



Rules:

1. Exhibitor must bring the opened bag of King Arthur Flour or the UPC label from the flour bag when the entry is submitted.
2. Entry must follow the designated recipe.
3. 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 |
4. Failure to follow the rules may result in disqualification.

Junior Prizes

- 1st place: \$50 gift certificate to the Baker's Catalogue / kingarthurfour.com
2nd place: \$25 gift certificate to the Baker's Catalogue / kingarthurfour.com
3rd place: King Arthur Flour 8" Square Brownie Pan
All winners will also receive a gorgeous ribbon.

Frosted Lemon Cookies

Ingredients

Cookies

- 2 1/2 cups King Arthur All-Purpose Flour
- 1 1/2 cup sugar
- 1 cup unsalted butter, softened
- 2 eggs
- 1 tablespoon freshly grated lemon zest
- 1 tablespoon lemon juice
- 1 1/2 teaspoons cream of tatar
- 1 teaspoon baking soda
- 1/4 teaspoon salt

Glaze

- 2 1/2 cups powdered sugar
- 1/4 cup lemon juice



Directions

1. Heat oven to 400°F
2. combine all cookie ingredients in bowl. Beat at low speed, scraping bowl often, until well mixed.
3. Drop dough by rounded teaspoonfuls, 2 inches apart, onto a greased cookie sheet. Bake 6-8 minutes or until edges are slightly browned.
4. combine all glaze ingredients in bowl; stir until smooth. Frost warm cookies with glaze.
5. Yield: Approximately 60 cookies

Submit 6 cookies on a white paper plate.