

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 9, 2017. Entries in this division will be accepted between 5 PM and 9 PM, Thursday, September 14, 2017, and must remain in place until closing, Sunday, September 17, 2017. 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 Contest



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.

Prizes

1st place: \$50 gift certificate to the Baker's Catalogue / kingarthurfLOUR.com

2nd place: \$25 gift certificate to the Baker's Catalogue / kingarthurfLOUR.com

3rd place: : King Arthur Flour Logo Canvas Tote Bag

All winners will also receive a gorgeous ribbon

King Arthur Flour Easy Hot Cross Buns

Ingredients

Buns

- 1/4 cup apple juice
- 1/3 cup mixed dried fruit
- 1/3 cup golden raisins
- 1/3 cup dried currants
- 1 1/4 cups milk, room temperature
- 2 large eggs, plus 1 egg yolk (save the white for the topping)
- 6 tablespoons butter, room temperature
- 2 teaspoons instant yeast
- 1/4 cup light brown sugar, firmly packed
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg
- 1 3/4 teaspoons salt
- 1 tablespoon baking powder
- 4 1/2 cups King Arthur Unbleached All-Purpose Flour

Topping

- 1 large egg white, reserved from above
- 1 tablespoon milk

Icing

- 1 cup + 2 tablespoons confectioners' sugar
- 1/2 teaspoon vanilla extract
- pinch of salt
- 4 teaspoons milk, or enough to make a thick, pipeable icing

Instructions

1. Lightly grease a 9" x 13" pan.
2. Mix the apple juice with the dried fruit, raisins and currants, cover with plastic wrap, and microwave briefly, just till the fruit and liquid are very warm, and the plastic starts to "shrink wrap" itself over the top of the bowl. Set aside to cool to room temperature.
3. When the fruit is cool, mix together all of the dough ingredients (including the eggs and the egg yolk from the separated egg); hold out the fruit for the time being. Knead the mixture until the dough is soft and elastic. Add in the fruit and any liquid not absorbed and knead until fruit spread throughout dough.
4. Let the dough rise for 1 hour, covered. It should become puffy, though may not double in bulk.
5. Divide the dough into billiard ball-sized pieces, about 3 3/4 ounces each. A heaped muffin scoop (about 1/3 cup) makes about the right portion. You'll make 12 to 14 buns. Use your greased hands to round them into balls. Arrange them in the prepared pan.
6. Cover the pan, and let the buns rise for 1 hour, or until they've puffed up and are touching one another. While the dough is rising, preheat the oven to 375°F.
7. Whisk together the reserved egg white and milk, and brush it over the buns.
8. Bake the buns for 20 minutes, until they're golden brown. Remove from the oven, carefully turn the buns out of the pan (they should come out in one large piece), and transfer them to a rack to cool.
9. Mix together the icing ingredients, and when the buns are completely cool, pipe it in a cross on top of each bun.

Submit six buns on a white paper plate.

