

2018 Junior Baking Contest

Raspberry Sour Cream Coffee Cake

Ingredients

For the topping:

- 1/2 cup sugar
- 2 teaspoons ground cinnamon

For the coffee cake:

- 1/2 cup (1 stick) unsalted butter, plus more for greasing pan
- 1 cup sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 2 cups King Arthur Flour all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup sour cream
- 1 cup raspberries



Instructions

Make the topping:

1. In a small bowl, mix together the sugar and cinnamon. Set the mixture aside.

Make the coffee cake:

1. Preheat the oven to 350°F. Grease a 9-inch square baking pan with unsalted butter.
2. In a medium bowl, mix together the butter and sugar until well combined. Add the eggs and vanilla extract and beat until combined.
3. In a separate medium bowl, whisk together the flour, baking powder and salt. Alternately add the flour mixture and the sour cream to the batter, mixing between each addition.
4. Pour half of the coffee cake batter into the prepared pan, spreading it into an even layer. Sprinkle half of the topping mixture and half of the raspberries atop the batter then repeat by layering the remaining batter with the remaining topping and raspberries.
5. Bake the coffee cake for 50 to 60 minutes until a toothpick inserted comes out clean and the center is set. Allow the coffee cake to cool for 5 to 10 minutes in the pan then cut it into 9-pieces.

Submit 6 pieces on a white paper plate.

Judging Criteria

Overall appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
TOTAL	100 points

The following prizes will be awarded at the state contest plus a Rosette.

1st Place: \$15.00 5th Place: \$5.00 9th Place: \$2.50

2nd Place: \$12.50 6th Place: \$5.00 10th Place: \$2.50

3rd Place: \$10.00 7th Place: \$5.00

4th Place: \$7.50 8th Place: \$5.00

Honorable Mention Ribbons will also be awarded