



## Attachment 3: 2023 King Arthur Baking Contest

All entries must be dropped off at the Colonial Barn between 8:00 am and 11:00 am on Friday, August 4, 2023. OPEN TO: YOUTH (Ages 5 to 17); ADULT (Ages 18 and up)

### RULES:

1. Exhibitor must bring the opened bag of King Arthur All Purpose Flour or King Arthur Measure for Measure GF Flour or submit a UPC label from the flour bag when he/she submits the entry.
2. Contestant must follow the designated recipe
  - For the Youth entry the recipe for **NO-Fuss Coffee Cake** must be used exactly as it appears in this packet.
  - For the Adult entry the recipe for **Perfectly Pillowy Cinnamon Rolls** must be used exactly as it appears in this packet.
3. An entry form must accompany the baked product.
4. Must provide a legible recipe.
5. All entries must be submitted on a disposable plate for judging, and must contain 4 muffins or 4 scones, and covered with plastic wrap.
6. Criteria for baked good:

**TASTE:** 50 points

**OVERALL APPEARANCE + CREATIVITY:** 25 points

**TEXTURE:** 25 points

**TOTAL:** 100 Points

7. Failure to follow the rules may result in disqualification.
8. King Arthur is not responsible for replacing lost or misplaced prizes or ribbons (including gift cards).

ENTRY FORM FOR THE KING ARTHUR BAKING CONTEST (must accompany baked good)

Name:

Telephone Number:

Mailing Address:

Check the one that applies YOUTH  ADULT

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## No Fuss Coffee Cake

PREP 10 mins

YIELD one 9" by 13" coffee cake

BAKE 45 mins

TOTAL 55 mins

### Ingredients

#### Cake

- 12 tablespoons (170g) unsalted butter, softened
- ½ cup (107g) light brown sugar or dark brown sugar, packed
- 1 cup (198g) granulated sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¾ teaspoon salt
- 1 teaspoon cinnamon
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups (240g) King Arthur Flour Unbleached All-Purpose Flour
- 1 cup (227g) sour cream or plain yogurt

#### Topping

- ¾ cup (160g) light brown sugar or dark brown sugar packed
- ¾ teaspoon cinnamon
- ¾ cup (85g) walnuts, chopped
- 1 cup (170g) semisweet chocolate, caramel or white chocolate chips

### Instructions

1. Lightly grease a 9" x 13" metal pan (see tips below).
2. **For the cake:** In a large bowl, beat together the butter, sugars, baking powder, baking soda, salt, cinnamon, and vanilla, mixing until smooth. Add the eggs, one at a time, mixing until each is absorbed before adding the next.
3. Scrape down the bowl and add the flour, alternating with the sour cream until both are incorporated. Scrape the bowl again and mix for 30 seconds more. Transfer the batter to the prepared pan and smooth the top.
4. **For the topping:** Combine the brown sugar, cinnamon, nuts, and chips. Sprinkle over the batter.
5. If baking right away, preheat the oven to 350°F and bake for 35 to 40 minutes. If the cake was refrigerated overnight, uncover and bake for 40 to 45 minutes in a preheated 350°F oven. Remove from the oven and let cool on a rack before serving.
6. Store leftovers covered on the counter for up to 3 days; freeze for longer storage.

ENTRY IS ONE (1) LOAF ON PLATE



## Perfectly Pillowy Cinnamon Rolls

PREP 30 mins

YIELDS 8 large cinnamon rolls

BAKE 15 to 18 mins

TOTAL 60 mins

### Ingredients

#### Tangzhon

- ½ cup (113g) milk, whole preferred
- 3 tablespoons (24g) King Arthur Unbleached Bread Flour

#### Dough

- 2/3 cup (151g) milk, cold, whole preferred
- 2 1/12 cups (300g) King Arthur Unbleached Bread Flour
- 1 teaspoon (6g) salt
- 2 tablespoons (25g) granulated sugar
- 2 teaspoons (25g) granulated sugar
- 2 teaspoons instant yeast
- 4 tablespoons (57g) unsalted butter

#### Filling

- 1 tablespoon (14g) butter, melted
- ½ cup (107g) light brown sugar, packed
- 2 tablespoons (14g) King Arthur Unbleached Bread Flour
- 3 to 4 teaspoons (8g to 10g) cinnamon\*
- 1/16 teaspoon salt

## Instructions

1. To make the **tangzhong**: Combine both the ingredients in a small saucepan, and whisk until no lumps remain.
2. Place the saucepan over medium heat and cook the mixture, stirring regularly, until thickened, paste-like, and the spon

ENTRY MUST HAVE 3 CINNAMON ROLLS ON PLATE