



# KING ARTHUR FLOUR

## 2018 Baking Contest



Name \_\_\_\_\_  Adult  Youth  
Mailing Address \_\_\_\_\_  
\_\_\_\_\_  
Email Address \_\_\_\_\_ Phone \_\_\_\_\_

**Bring baked entries to the Expo Building Friday, August 17th from 10:00 a.m. to Noon.  
JUDGING BEGINS PROMPTLY AT NOON!**

### **RULES:**

Contestant **MUST** use King Arthur Flour. Contestant must bring the opened bag of King Arthur Flour or the UPC label from it when he/she submits the entry. Contestant must substantially follow the designated recipe given below. Failure to follow the rules may result in disqualification. An entry form must accompany the entry (entry forms available at the Fairgrounds Office or at [www.nwmtfair.com](http://www.nwmtfair.com)). All entries must be submitted in/on a disposable container for judging (minimum of 6 rolls/cookies)

Criteria for baked good:	Taste	50 points
	Overall Appearance + Creativity	25 points
	<u>Texture</u>	<u>25 points</u>
	<b>TOTAL</b>	<b>100 points</b>

### **ADULT CATEGORY PRIZES**

1st place: \$75 gift certificate to the Baker's Catalogue/ [kingarthurfLOUR.com](http://kingarthurfLOUR.com)  
2nd place: \$30 gift certificate to the Baker's Catalogue/ [kingarthurfLOUR.com](http://kingarthurfLOUR.com)  
3rd place: King Arthur Flour Baker's Companion Cookbook

### **YOUTH CATEGORY PRIZES**

1st place: \$50 gift certificate to the Baker's Catalogue/ [kingarthurfLOUR.com](http://kingarthurfLOUR.com)  
2nd place: \$30 gift certificate to the Baker's Catalogue/ [kingarthurfLOUR.com](http://kingarthurfLOUR.com)  
3rd place: King Arthur Flour Standard Bread Loaf Pan

**Adult recipe (ages 18 & up)**  
**Roasted Strawberry Cream Cheese Rolls**

**Dough:** 3/4 cup milk  
1/2 cup cream cheese  
2 tablespoons unsalted butter  
2 tablespoons granulated sugar  
1 large egg  
2 teaspoons active dry or instant yeast  
1 teaspoon salt  
3 1/4 cups King Arthur Unbleached All-Purpose Flour

**Filling:** 1 quart fresh or frozen strawberries  
1/2 cup + 2 tablespoons granulated sugar, divided  
4 teaspoons Instant ClearJel  
1/2 teaspoon ground cinnamon  
2 teaspoons grated orange peel (zest)

**Frosting:** 1/4 cup cream cheese, at room temperature  
1 cup confectioners' sugar  
1/2 teaspoon vanilla extract  
1 1/2 to 2 teaspoons milk or cream

**Directions**

1. **For the dough:** Place the milk, cream cheese, and butter in a microwave-safe bowl and heat for 90 seconds, or until lukewarm. Transfer to a large mixing bowl and add the sugar, egg, yeast, salt, and flour. Mix and knead to make a soft dough that bounces back when you give it a poke.
  2. Cover dough. Let rise for 45 min to 1 hour, until almost doubled and puffy-looking.
  3. Preheat the oven to 350°F. Line a baking sheet with parchment.
  4. **To make the filling:** Wash and hull the strawberries and toss them in a bowl with 2 tablespoons of the sugar. Spread the berries in a single layer on a baking sheet and bake for 25 to 30 minutes for fresh, or 40 to 45 minutes if baking from frozen. The berries will collapse somewhat and give up their juices. Remove from the oven and let cool for 10 minutes on the pan.
  5. Scrape the berries and any liquid from the pan into a medium bowl. With a fork or potato masher, break up the berries until they're in 1/4" to 1/2" chunks. Mix together the remaining 1/2 cup sugar with the ClearJel and cinnamon and sprinkle over the roasted berries. Stir well. Add the orange zest and stir. Set aside.
  6. **To assemble:** Turn the risen dough out and pat it into an 18" x 13" rectangle. Spread the strawberry filling over the dough, leaving a 1/2" strip along one long edge uncovered.
  7. Starting with the filling-covered long edge, roll the dough into a log, pinching the seam to seal it. Cut into 12 equal pieces and place the rolls, cut side up, in a greased 9" x 13" pan.
  8. Cover the pan with plastic and let rise for 40 to 45 minutes, until puffy-looking. While the rolls are rising, preheat the oven to 350°F.
  9. Uncover the rolls and bake them for 28 to 30 minutes, until they're a light golden brown. Remove them from the oven and cool to lukewarm on a rack.
  10. **To make the frosting:** Beat the cream cheese and confectioners' sugar together until smooth, with no lumps remaining. Add the vanilla, then the milk (or cream) 1/2 teaspoon at a time until the frosting is spreadable but still thick. Spread or pipe over the rolls while they're still slightly warm.
  11. Store any leftover rolls, well wrapped, in the refrigerator for a couple of days.
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## Youth recipe (ages 12-17)

### Gingersnaps

#### Cookies:

3/4 cup vegetable shortening\*  
1 cup sugar  
1/2 teaspoon salt  
2 teaspoons baking soda  
1 large egg  
1/3 cup molasses  
2 1/3 cups King Arthur Unbleached All-Purpose Flour  
1 to 2 teaspoons ground ginger  
1/2 teaspoon ground cloves  
1 teaspoon ground cinnamon

\*Can you substitute butter for shortening? Yes; but the cookies will be soft, not crisp.

#### Coating:

1/4 cup sugar  
1 teaspoon ground cinnamon

#### Directions

1. Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.
2. Beat together the shortening, sugar, salt, and baking soda.
3. Beat in the egg, then the molasses.
4. Add the flour and spices, beating to make a smooth, fairly stiff dough.
5. To make the coating, combine the sugar and cinnamon, and place in a shallow pan or dish.
6. Drop the dough in 1" balls into the cinnamon-sugar mixture; a teaspoon cookie scoop is perfect here.
7. Roll the balls in the sugar to coat, then transfer them to the prepared baking sheets, leaving at least 1 1/2" between them; they'll spread as they bake.
8. Bake the cookies for 11 minutes, for cookies that are crisp around the edges, and "bendy" in the center. Bake for 13 minutes, for cookies that are crisp/crunchy all the way through.
9. Remove the cookies from the oven, and cool right on the pan, or on a rack. Cool completely, then store tightly wrapped, at room temperature.

Yield: about 5 dozen cookies.