

King Arthur Flour Baking Contests!

Juniors: Ages 4 – 15

Adults: Ages 16 and up



2018 Prizes provided by King Arthur Flour as listed here:

ADULT BAKING

- 1st Place: \$30 gift certificate to the online Baker's Catalogue/kingarthurfLOUR.com
- 2nd Place: King Arthur Flour Baker's Companion Cookbook
- 3rd Place: King Arthur Flour Standard Bread Loaf Pan

JUNIOR BAKING

- 1st Place: \$30 gift certificate to the online Baker's Catalogue/kingarthurfLOUR.com
- 2nd Place: King Arthur Flour Baker's Companion Cookbook
- 3rd Place: King Arthur Flour Standard Bread Loaf Pan

RULES:

1. Contestants must be a resident of Hartford county; one entry per person.
2. **Exhibitor must use King Arthur Flour in the entry and provide proof of purchase (UPC Code from the flour bag or receipt) when submitting the entry.**
3. Entry must follow the 2018 designated recipe exactly as it appears in the Wapping Fair premium book.
 - a. Junior Recipe: Potato Chip Cookies
 - b. Adult Recipe: Cinnamon Star Bread
4. All entries must be submitted on a disposable container for judging.
5. 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	
6. Failure to follow the rules may result in disqualification.

Celebrating our 126th Year



Potato Chip Cookies

Potato chip cookies? No joke. Crushed potato chips add salt and crunch to these sweet little nuggets.



Ingredients

- 1/2 cup vegetable shortening
- 1/2 cup granulated sugar
- 1/2 cup firmly packed brown sugar, light or dark
- 1/2 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon vanilla extract
- 1 large egg
- 1 cup rolled oats, traditional or quick
- 1 cup King Arthur Unbleached All-Purpose Flour
- 1 2/3 cups gently crushed potato chips
- additional salt for sprinkling on top, optional



Directions

1. Preheat the oven to 350°F. Lightly grease (or line with parchment) two baking sheets.
2. Beat together the shortening, sugars, salt, baking powder, and vanilla.
3. Beat in the egg, then stir in the oats and flour, mixing till cohesive. The dough will be stiff.
4. Gently stir in the potato chips.
5. Drop the dough in chestnut-sized pieces (about 1 level tablespoon) onto the prepared baking sheets, leaving about 1 1/2" space around each cookie.
6. Bake the cookies for approximately 12 minutes, until they're barely beginning to brown. This will yield a cookie that's crunchy on the outside, and softer within.
7. Remove the cookies from the oven, and cool right on the pan.
8. Yield: about 42 cookies. Submit 6 on a paper plate, covered with plastic wrap or in a plastic bag.

AT A GLANCE

PREP

10 mins. to 15 mins.

BAKE

12 mins. to 14 mins.

TOTAL

22 mins. to 29 mins.

YIELD

42 cookies

WE'RE HERE TO HELP



BAKER'S HOTLINE

call | email | chat

855-371-BAKE (2253)

KINGARTHURFLOUR.COM/CONTACT

Enter in the Wapping Fair under the following category:

Class 3-J: Junior Baking
Section D: King Arthur Flour Contest
Lot 31: KAFC - Potato Chip Cookies

