

Wapping Fair 2019 - King Arthur Flour Baking Contests!

Juniors: Ages 4 – 15

Adults: Ages 16 and up



2019 Prizes provided by King Arthur Flour as listed here:

ADULT BAKING

- 1st Place: \$40 gift certificate to the online Baker's Catalogue/kingarthurfLOUR.com
- 2nd Place: \$25 gift certificate to the online Baker's Catalogue/kingarthurfLOUR.com
- 3rd Place: King Arthur Flour Baker's Companion Cookbook

JUNIOR BAKING

- 1st Place: \$40 gift certificate to the online Baker's Catalogue/kingarthurfLOUR.com
- 2nd Place: \$25 gift certificate to the online Baker's Catalogue/kingarthurfLOUR.com
- 3rd Place: King Arthur Flour Baker's Companion Cookbook

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 2019 designated recipe exactly as it appears in the Wapping Fair Exhibitor Guide.
 - a. Junior Recipe: Sugar Cookies
 - b. Adult Recipe: Lemon Bliss Cake
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.

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Celebrating our 127th Year



Junior Challenge: Sugar Cookies

Ingredients

- 3 cups King Arthur Unbleached All-Purpose Flour
 - 1 teaspoon baking powder
 - ¼ teaspoon baking soda
 - ¾ teaspoon salt
 - 1 cup (2 sticks) unsalted butter
 - 1 ¼ cups sugar
 - ¼ cup cream cheese*
 - 1 teaspoon vanilla extract
 - ¼ teaspoon almond extract
 - 1 large egg
- *Adding cream cheese creates a puffy, cake-like cookie.



Quick and easy; a delicious, guaranteed classic!

Topping

- ¾ cup sugar for dredging

Directions

1. Preheat the oven to 375°F. Lightly grease two baking sheets, or line with parchment. In a medium bowl, whisk together the flour, baking powder, baking soda and salt. Set aside.
2. In a large bowl, cream together the butter, sugar, and cream cheese (if you're using it) until light and fluffy.
3. Beat in the vanilla and almond extracts, and the egg; scrape the sides and bottom of the bowl.
4. Add the flour mixture, and mix at low to medium speed until the mixture is evenly moistened.
5. Place the ¾ cup sugar in a large plastic bag, or in a shallow pan. Scoop the dough by tablespoonfuls into the sugar, rolling them in the pan or gently shaking them in the bag to coat them with the sugar.
6. Place on the prepared baking sheets, leaving 2" between them. Using a flat-bottomed glass, flatten the cookies to about 1/4" thick.
7. Bake for 10 to 12 minutes — 10 minutes for softer cookies, 12 minutes for crunchier. The edges of the cookies will just barely begin to brown.
8. Remove from the oven and cool on the pan for 5 minutes, before transferring to a rack to finish cooling completely.

Submit 6 cookies on a paper plate, covered with plastic wrap or in a plastic bag.

Enter in the Wapping Fair under the following category:



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

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