

# 2021 King Arthur Junior Baking Challenge

## Buttery Snickerdoodles

### Ingredients

- 8 tablespoons unsalted butter\*, at room temperature
- ¾ cup sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 1/3 cups King Arthur Unbleached Bread Flour OR King Arthur Unbleached All-Purpose Flour

*\*If you use salted butter, decrease the salt to ¼ teaspoon.*



### Coating

- 2 tablespoons sugar
- 1 to 1 ½ teaspoons cinnamon, to taste

### Directions

1. **To make the cookies:** Preheat the oven to 375°F. Lightly grease two baking sheets, or line with parchment paper.
2. Beat together the butter and sugar until smooth.
3. Add the egg, beating until smooth.
4. Beat in the vanilla, salt, and baking powder.
5. Add the flour, mixing until totally incorporated
6. **To make the coating:** Shake together the sugar and cinnamon in a medium-sized zip-top plastic bag.
7. Drop small (1" diameter) balls of dough into the bag; a teaspoon cookie scoop works well here. Roll/toss the cookies in the cinnamon-sugar until they're completely coated.
8. Space the cookies at least 1 ½" apart on the prepared baking sheets. Use a flat-bottom glass to flatten them to about 3/8" thick; they'll be about 1 ½" in diameter.
9. Bake the cookies for 8 minutes (for soft cookies) to 10 minutes (for crunchier cookies). Remove them from the oven, and cool them on the pan until they're firm enough to transfer to a rack to cool 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 Baking Contest

**Lot 31:** KABC – Buttery Snickerdoodles





## Wapping Fair 2021 King Arthur Baking Contests

*Juniors: Ages 4 - 15*  
*Adults: Ages 16 and up*

**2021 Prizes provided by King Arthur Baking Company to the Wapping Fair as listed here:**

### ADULT BAKING

1<sup>st</sup> Place: \$75 Gift Card to the online Baker's Catalogue/kingarthurbaking.com  
2<sup>nd</sup> Place: \$50 Gift Card to the online Baker's Catalogue/kingarthurbaking.com  
3<sup>rd</sup> Place: \$25 Gift Card to the online Baker's Catalogue/kingarthurbaking.com

### JUNIOR BAKING

1<sup>st</sup> Place: \$40 gift certificate to the online Baker's Catalogue/kingarthurbaking.com  
2<sup>nd</sup> Place: \$25 gift certificate to the online Baker's Catalogue/kingarthurbaking.com  
3<sup>rd</sup> Place: King Arthur Baking Tote Bag

### **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 2021 designated recipe exactly as it appears in the Wapping Fair Exhibitor Guide.
  - a. Junior Recipe: Buttery Snickerdoodles
  - b. Adult Recipe: Cinnamon Apple Twist 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.

VISIT [WWW.WAPPINGFAIR.ORG](http://WWW.WAPPINGFAIR.ORG) FOR ENTRY FORM AND DROP-OFF INFO

JOIN OUR FACEBOOK PAGE "EXHIBITORS AT WAPPING FAIR"

