



# 2022 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 5, 2022.

**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 **EASY PUMPKIN BREAD** must be used exactly as it appears in this packet.
  - For the Adult entry the recipe for **PUMPKIN WHOOPIE PIES** 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:

<b>TASTE:</b>	50 points
<b>OVERALL APPEARANCE + CREATIVITY:</b>	25 points
<b>TEXTURE:</b>	25 points
<hr style="width: 100px; margin-left: auto; margin-right: 0;"/>	
<b>TOTAL:</b>	<b>100 Points</b>

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



# Easy Pumpkin Bread



PREP 10 mins  
BAKE 1 hr to 1 hr 20 mins  
TOTAL 1 hr 10 mins

YIELD 2 loaves

## Ingredients

### Bread

- 1 cup (198g) vegetable oil
- 2 2/3 cups (528g) granulated sugar
- 4 large eggs
- 2 scant cups (425g) or one 15-ounce can pumpkin purée
- 2/3 cup (152g) water
- 3 1/3 cups (400g) King Arthur Unbleached All-Purpose Flour
- **FOR GLUTEN FREE - substitute King Arthur Gluten-Free Measure for Measure Flour - SIFT BEFORE MEASURING**
- 1/2 teaspoon baking powder
- 1 teaspoon baking soda
- 1 1/2 teaspoons salt
- 1 teaspoon nutmeg
- 1 teaspoon vanilla extract
- 1 1/2 cups (260g) Golden Raisins
- 1 cup (113g) chopped walnuts or pecans, **optional**

### Glaze

- 1 cup (113g) confectioners' or glazing sugar
- 2 tablespoons (28g) butter, melted
- 1 tablespoon milk

## Instructions

1. Preheat the oven to 350°F. Lightly **grease two 8 1/2" x 4 1/2" loaf pans (if you're making the plain version of the bread); two 9" x 5" loaf pans (if you're adding Golden Raisins and / or nuts); or one of each, if you're making one plain loaf, and one loaf with chips and nuts.**
2. In a large bowl, beat together the oil, sugar, eggs, pumpkin, and water.
3. Add the flour, baking powder, baking soda, salt, nutmeg, and vanilla, stirring to combine.
4. Mix in the Golden Raisins and / or nuts, if you're using them. To make one loaf with Golden Raisins and / or nuts, one loaf without, divide the batter in half. Leave one half plain, **and add 3/4 cup Golden Raisins and / or 1/2 cup nuts to the other half.**
5. Spoon the batter into the prepared pans.
6. Bake the bread for 60 to 80 minutes, or until a cake tester or toothpick inserted in the center of the loaf comes out clean; and that same tester inserted about 1/2" into the top of the loaf doesn't encounter any totally unbaked batter.
7. Remove the bread from the oven, and cool it on a rack. When it's completely cool, wrap it well in plastic wrap and if time allows, store it overnight before serving. Waiting to enjoy the bread allows the flavors to meld and texture to completely set.
8. The next day, stir together the glaze ingredients. Drizzle the glaze over the bread and cut into slices to serve.
9. **Storage information:** Store leftover bread, tightly wrapped, at room temperature for several days. Freeze for longer storage.

**ENTRY IS ONE (1) LOAF ON PLATE**



# Pumpkin Whoopie Pies



PREP 40 mins  
BAKE 12 to 18 mins  
TOTAL 1 Hr 15 mins

YIELDS ONE dozen 4" whoopie pies

## Ingredients

### Cookies

- 8 tablespoons (113g) unsalted butter, softened
- 1/2 cup (99g) vegetable oil
- 2 cups (425g) light brown sugar or dark brown sugar, packed
- 2 tablespoons (43g) molasses
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon salt
- 2 teaspoons cinnamon
- 1 teaspoon ginger
- 1/2 teaspoon nutmeg
- 1/4 teaspoon cloves
- 2 large eggs
- 2 scant cups (425g) or one 15-ounce can pumpkin purée
- 3 1/4 cups (390g) King Arthur Unbleached All-Purpose Flour
- **FOR GLUTEN FREE - substitute King Arthur Gluten-Free Measure for Measure Flour -SIFT BEFORE MEASURING**

### Filling

- one 8-ounce package cream cheese, room temperature
- 4 tablespoons (57g) butter, softened
- 2 cups (227g) glazing sugar or confectioners' sugar, sifted
- 1 teaspoon vanilla extract
- 1/4 cup (39g) diced crystallized ginger, **optional**

## Instructions

1. **To make the cookies:** Preheat the oven to 375°F. Grease two baking sheets or line with parchment paper.
2. Beat together the butter, oil, sugar, molasses, cake enhancer, baking powder, baking soda, salt, and spices.
3. Scrape the bottom and sides of the bowl, then beat in the eggs one at a time, until fluffy.
4. Stir in the pumpkin.
5. Add the flour in two additions, mixing well after each addition.
6. Use a muffin scoop to deposit the thick batter onto the prepared baking sheets, leaving about 2" around each mound.
7. Bake until the cookies feel firm; a slight indentation will remain when you gently press them in the middle, about 16 to 18 minutes.
8. Remove from the oven, cool on the baking sheets for 5 minutes, then move to a rack to cool completely.
9. **To make the filling:** Beat the cream cheese and butter until smooth and fluffy.
10. Beat in the sugar in two additions.
11. Add the vanilla and xanthan gum. Beat for 2 to 3 minutes, until very fluffy.
12. Stir in the crystallized ginger.
13. **To assemble:** Sandwich two cookies around 2 tablespoons of filling. For best storage, wrap each pie in plastic wrap.

**ENTRY MUST HAVE 6 WHOOPIE PIES ON PLATE**