



Bakewell Cream Baking Competition

Sponsored by New England Cupboard / Bakewell Cream

All Entries accepted Tuesday 9 AM to 8 PM and Wednesday 9 AM to noon.

Youth and Adult 1st, 2nd & 3rd place winners will receive:

- 1st Bakewell Cream Cook Book, Bakewell Cream, Bakewell Cream Baking Powder and \$25 Gift Card to the New England Cupboard
- 2nd Bakewell Cream Cook Book, Bakewell Cream and Bakewell Cream Baking Powder
- 3rd Bakewell Cream Cook Book and Bakewell Cream

Bakewell Cream Sugar Cookies

1. Must use cookie recipe listed below using Bakewell Cream.
2. Enter 6 cookies on disposable plate.
3. Exhibitor must bring in a UPC label from Bakewell Cream or an empty Bakewell can.

Ingredients:

1 cup sugar	5 tbsps. shortening	2 eggs
2 tbsps. milk	½ teaspoon salt	1 tsp. vanilla
2¼ cups flour	1 ½ tsps. Bakewell Cream*	½ tsp. baking soda

Preheat oven to 350°F. Cream shortening and sugar, beat in eggs, add vanilla and milk.

Sift together dry ingredients and add to wet mixture. On lightly floured board, roll and cut cookies ½ inch thick, sprinkle with sugar. Bake for 10 minutes

Bakewell Cream Biscuits

1. Must use biscuit recipe listed below using Bakewell Cream.
2. Enter 4 biscuits on disposable plate.
3. Exhibitor must bring in a UPC label from Bakewell Cream or an empty Bakewell can.

Ingredients:

4 cups flour	4 teaspoons Bakewell Cream*	2 teaspoons baking soda
1 teaspoon salt	½ cup (8 tablespoons) cold butter	1½ cups cold milk



1. Preheat the oven to 475°. Lightly grease a baking sheet, or line with parchment.
2. Whisk the dry ingredients together in a bowl.
3. Work in the butter till the mixture is crumbly; some larger, pea-sized pieces of butter may remain intact.
4. Add the milk, stirring till everything is moistened.
5. Turn the dough out onto a clean work surface (a silicone mat works well), and fold it over once or twice. Pat into a ¾"-thick square or rectangle.
6. Cut the biscuits with a square cutter or cut into 2 ½" size. Place them on the prepared baking sheet. Brush tops with milk or melted butter, if desired.
7. Bake for 5 minutes, then turn off the oven. Leave in the oven for an additional 5 to 10 minutes, till they're golden brown.
8. Yield: about 1 ½ dozen biscuits.

*NOT Bakewell Cream Baking Powder; just plain Bakewell Cream.