

# KING ARTHUR FLOUR BAKING CONTEST

Sponsored by King Arthur Flour

Entries accepted Tuesday 9 AM to 8 PM and

Wednesday 9 AM to noon.



Adults – age 16 and up

PRIZES 1<sup>st</sup> \$75 gift certificate

2<sup>nd</sup> \$50 gift certificate

3<sup>rd</sup> \$25 gift certificate

Junior/Youth – age 15 and under

1<sup>st</sup> \$40 gift certificate

2<sup>nd</sup> \$25 gift certificate

3<sup>rd</sup> King Arthur Tote Bag

All winners will also receive a ribbon from King Arthur Flour

## Category – 6 Scones

- Scones must use King Arthur Flour and be made from scratch. No mixes.
- Exhibitor must submit the opened bag of King Arthur Flour or the UPC label from the flour bag at entry.
- A printed hand written copy of the recipe used must be included with each entry.
- Entries must be submitted on a disposable container for judging.

### Scones

- 2  $\frac{3}{4}$  cups King Arthur Unbleached Flour
- 1/3 cup granulated sugar
- $\frac{3}{4}$  teaspoon table salt
- 1 tablespoon baking powder
- 1 teaspoon cinnamon
- 8 tablespoons cold unsalted butter
- $\frac{3}{4}$  cup fresh apple, in  $\frac{1}{2}$ " pieces
- $\frac{3}{4}$  cup cinnamon chips
- 2 large eggs
- 1 teaspoon vanilla
- $\frac{1}{2}$  cup unsweetened applesauce

### Topping

- 3 tablespoons coarse sparkling sugar
- $\frac{1}{2}$  teaspoon cinnamon
- water or milk for brushing

- In a large mixing bowl, whisk together the flour, sugar, salt, baking powder, and spice.
- Work in the butter just until the mixture is unevenly crumbly.
- Stir in the chopped apple and cinnamon chips.
- In a separate mixing bowl, whisk together the eggs, vanilla, and applesauce.
- Add the liquid ingredients to the dry ingredients and stir until all is moistened and holds together.
- Line a baking sheet with parchment.
- Scrape the dough onto the floured parchment or pan, and divide it in half. Gently pat and round each half into a 5" to 5 1/2" circle about 3/4" thick.
- **Topping:** Stir together coarse sugar and cinnamon. Brush each circle with a bit of water or milk, and sprinkle with the topping.
- Using a knife or bench knife that you've run under cold water, slice each circle into 6 wedges.
- Freeze scones for 30 minutes, uncovered and preheat oven to 425°F.
- Bake 18 to 22 minutes, or until golden brown.