

Baking Contests at Expo 1

Friday July 17

Blueberry Muffin

Entries accepted from 10:00am to 12:00pm in Expo I

Judging at 3:00pm

Two age groups: 5 to 10 years (with adult help)

11 to 15 years

Prizes: 1st \$3.00 2nd \$2.00 3rd \$1.00 and ribbons

Rules

1. 6 muffins on a paper plate, one for judging and five to be sold at the Fairs Food Booth to benefit Fair Programs.
2. Recipe your choice.



King Arthur Chocolate Cake

Entries accepted from 10:00am to 12:00pm in Expo I

Judging at 3:30pm

Recipe at kingarthurbaking.com/recipes/king-arthurs-favorite-fudge-cake-recipe

Or as follows

King Arthur's Favorite Fudge Cake

This old-fashioned chocolate sheet cake is incredibly moist, and can be stirred together by hand if need be. The fudge frosting is also stir-together simple, and creates a lovely thick layer on top. You can line the pan with parchment or foil before baking, grease it, and lift the cake out of the pan once it's cool before frosting. This makes cutting the cake easier to do, and individual portions nestle nicely into muffin papers. It's sure to be a hit at your next potluck.

Prep 20 mins – Bake 30 mins – Total 1 hr 20 mins – 1/9" x 13" cake

Ingredients

Cake

- 16 tablespoons (227g) unsalted butter, cold
- 1/2 cup (42g) unsweetened cocoa, Dutch-process or natural
- 1 cup (227g) water, hot
- 2 cups (240g) King Arthur Unbleached All-Purpose Flour
- 2 cups (397g) granulated sugar
- 1 teaspoon baking soda
- 1/2 to 3/4 teaspoon table salt, to taste*
- 1/2 cup (113g) buttermilk or yogurt, at room temperature
- 2 large eggs, at room temperature
- 1 teaspoon King Arthur Pure Vanilla Extract

*Use 3/4 teaspoon salt if you prefer your foods on the saltier.

Frosting

- 8 tablespoons (113g) unsalted butter
- 1/4 cup (21g) unsweetened cocoa, Dutch-process or natural
- 6 tablespoons (85g) buttermilk or yogurt
- 4 cups (454g) confectioners' sugar

Instructions

1. Preheat the oven to 350°F. Grease and flour a 9" x 13" pan.

2. **To make the cake:** Melt the butter; stir in the cocoa and hot water. In a separate bowl, combine the flour, sugar, soda, and salt.
3. Pour the cocoa mixture over the dry ingredients, stirring to blend. Beat in the buttermilk or yogurt, eggs, and vanilla. Pour the batter into the prepared pan.
4. Bake the cake for 30 minutes, or until it tests done. You'll smell the chocolate aroma, and the cake will begin to pull away from the edge of the pan. Remove the cake from the oven and cool it on a rack.
5. **To make the frosting:** Melt the butter in a medium-sized saucepan. Stir in the cocoa and buttermilk or yogurt.
6. Bring the mixture to a boil, then remove it from the heat and mix in the confectioners' sugar, beating until smooth.
7. Pour the frosting over the cake while the frosting is still warm. Serve the cake right from the pan.

Tips from our Bakers

- This makes a typical sheet cake, which means it's fairly flat: about 1" to 1 1/4" tall. For a more substantial cake, one that's about 1 1/2" to 2" tall, increase all of the cake ingredients by 50%, and bake the cake for 40 to 45 minutes, until it tests done. The frosting measurements will remain the same.

Saturday July 18

Classic Two Crust Apple Pie

Entries accepted from 10:00am to 12:00pm in Expo I

Judging at 3:00pm

Prizes: Top Pie will receive \$25.00

Other prizes will be awarded to second and third pie

Rules

1. Must contain only the fruit of the contest (Apple or Blueberry).
2. Recipes must be cooked as submitted with recipe card.
3. Judging will be done on:
 - a. **Appearance:** Overall eye appeal, uniformity of shape and color and appearance of the crust.
 - b. **Taste:** Crust and Filling (flavor and consistency)



America 250 Cake Decorating Contest

Entries accepted from 10:00am to 12:00pm in Expo I

Judging at 3:30pm

Celebrate America's 250th anniversary with your cake design!

Rules

Who Can Enter

- **Youth:** Age 12 and under.
- **Teen:** Age 13 to 17.
- **Adult:** Age 18 to 99.
- **Amateur:** Hobby bakers who do not sell cakes.

Cake Rules

- **Theme:** "America 250" (History, USA symbols, or patriotism).
- **Base:** You can use real cake any kind.
- **No Fridge:** Cakes must stay safe without refrigeration.
- **Edible Outside:** Every visible decoration must be edible.

Size Limits

- **Width:** The cake board cannot be bigger than 18" x 18".
- **Height:** The cake cannot be taller than 24 inches. [\[1\]](#)

Sunday July 19

Blueberry Pie

Entries accepted from 10:00am to 12:00pm in Expo I

Judging at 3:00pm

Prizes: Top Pie will receive \$25.00

Other prizes will be awarded to second and third pie

Rules

4. Must contain only the fruit of the contest (Apple or Blueberry).
5. Recipes must be cooked as submitted with recipe card.
6. Judging will be done on:
 - c. **Appearance:** Overall eye appeal, uniformity of shape and color and appearance of the crust.
 - d. **Taste:** Crust and Filling (flavor and consistency)
 - e. **Preparation:** To be determined from the written recipe which shall accompany each entry

Lemon Blueberry Cupcake

Entries accepted from 10:00am to 12:00pm in Expo I

Judging at 3:30pm