

DEPARTMENT 15 – HOME and DAIRY PRODUCTS

SECTION 9 - KING ARTHUR ADULT BAKING CONTEST

1. The only requirements are that you follow the recipe using King Arthur Flour and make this cake from scratch.
2. Entries must be on a disposable plate.
3. Each entry must be accompanied by an empty King Arthur Flour Bag or the UPC label from the bag.
4. **Submit 10 pieces.**

PRIZES

1st - \$75 gift certificate to Baker's Catalog & \$20
2nd - \$50 gift certificate to Baker's Catalog & \$15
3rd - \$25 gift certificate to Baker's Catalog & \$10
Baker's catalog at www.kingarthurfour.com



OLD-FASHIONED APPLESAUCE CAKE (WITH BUTTERCREAM FROSTING)

Ingredients

- 2 1/2 cup King Arthur Flour
- 1 3/4 cup sugar
- 1/4 tsp. baking powder
- 1 1/2 tsp. baking soda
- 1 1/2 tsp. salt
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. all spice
- 1/2 tsp. nutmeg
- 1/2 cup shortening
- 3 eggs
- 1 cup seedless raisins
- 1/2 cup chopped walnuts
- 1 3/4 cup applesauce

Vanilla Buttercream Frosting Ingredients

- 3 cups powdered sugar
- 1/3 cup butter, softened
- 1 1/2 teaspoons vanilla
- 1 to 2 tablespoons milk

Instructions

1. Preheat oven to 350 degrees.
2. Grease and flour 9 x 13 inch pan.
3. Sift flour, sugar, baking powder, soda, salt and spices into large bowl.
4. With electric mixer, add shortening and applesauce, beat at low speed to combine.
5. At medium speed beat for 2 minutes.
6. Add eggs.
7. Beat 2 more minutes.
8. Fold raisins & walnuts into batter.
9. Turn batter into prepared pan.
10. Bake 45 minutes or until cake tester comes out clean.
11. Cool cake in pan on wire rack. Serves 8

Vanilla Buttercreams Frosting Instructions

1. In medium bowl, mix powdered sugar and butter with spoon or electric mixer on low speed. Stir in vanilla and 1 tablespoon of the milk
2. Gradually beat in just enough remaining milk to make frosting smooth and spreadable. If frosting is too thick, beat in more milk, a few drops at a time. If frosting becomes too thin, beat in a small amount of powdered sugar.
- . Frosts 13x9-inch cake generously.

Submit cake on cardboard covered with aluminum foil or food safe disposable plate.

Judging Criteria

Flavor	50 points
Texture	25 points
Overall appearance	15 points
Total	85 points