

DEPARTMENT 11 – YOUTH EXHIBITS

SECTION 145 – 2023 King Arthur Junior Baking Challenge

Open to children 8 to 16 years of age as of June 1, 2023. One entry per exhibitor.



PREMIUMS: 1st (\$10) 2nd (\$6) 3rd (\$4)
 Entry 6 Cookies 1st Place: \$40 gift certificate to the online Baker's catalogue/kingarthurbaking.com
 2nd Place: \$25 gift certificate to the online Baker's catalogue/kingarthurbaking.com
 3rd Place: King Arthur Tote Bag

RULES: • Exhibitor must bring empty King Arthur Flour Bag or the UPC label from bag.
 • The only requirements are that you follow the recipe using King Arthur Flour and make these cookies from scratch.

Buttery Snickerdoodles

Ingredients

8 tablespoons unsalted butter*, at room temperature
 3/4 cup sugar
 1 large egg
 1 teaspoon vanilla extract
 1 teaspoon baking powder
 1/2 teaspoon salt
 1 1/3 cups King Arthur Unbleached Bread Flour OR King Arthur Unbleached All-Purpose Flour

**If you use salted butter, decrease the salt to 1/4 teaspoon*

Coating

2 tablespoons sugar
 1 to 1/2 teaspoons cinnamon, to taste

Directions

- **To make the cookies:** Preheat the oven to 375°F. Lightly grease two baking sheets, or line with parchment paper.
- Beat together the butter and sugar until smooth.
- Add the egg, beating until smooth.
- Beat in the vanilla, salt, and baking powder.
- Add the flour, mixing until totally incorporated.
- **To make the Coating:** Shake together the sugar and cinnamon in a medium-sized zip top plastic bag.
- Drop small (1" diameter) balls of dough into the bag; a teaspoon cookie scoop works well here. Roll/toss the cookies in the

cinnamon-sugar until they're completely coated.

- Space the cookies at least 1 1/2" apart on the prepared baking sheets. Use a flat-bottom glass to flatten them to about 3/8" thick; they'll be about 1 1/2" in diameter.
- Bake the cookies for 8 minutes (for soft cookies) to 10 minutes (for crunchier cookies). Remove them from the oven, and cool them on the pan until they're firm enough to transfer to a rack to cool completely.

Submit 6 cookies on a paper plate, covered with plastic wrap or in a plastic bag.

SECTION 150 – YOUTH BAKED PRODUCTS

1. Baked goods to be judged on flavor, lightness, general appearance, and texture.
2. Recipe to be supplied on a 3x5 or 4x6 index card and include exhibitor's name and age on back.
3. Exhibits should be placed on non-returnable serving materials.
4. Baked foods must be wrapped in clear plastic, zip bags, or clear disposable containers to retain freshness and prevent contamination until judged.

PREMIUMS: 1st (\$5) 2nd (\$4) 3rd (\$3)

CLASS

MUFFINS 221 Fruit (4)
 222 Plain (4)
 350 Decorated Cake (exterior judging only)

CUPCAKE 410 Chocolate (4)
 420 White (4)
 430 Yellow (4)
 440 Gluten Free (4)

CANDY 610 Chocolate Covered (5)
 620 Fudge (5)
 630 Cereal (5)
 640 Molded Chocolate (5)

BAR 700 Brownies (5)
 710 Other (5)

COOKIES 720 Chocolate Chip (5)
 740 Sugar (5)
 750 Rolled (use cookie cutters) (5)
 760 Peanut Butter (5)
 770 Oatmeal (5)
 790 Snicker-doodle (5)
 800 Gluten Free (5)