



**King Arthur Flour Baking Contest!**  
Entry Postmarked by August 20, 2016  
Oxford Fair Agricultural Exhibition

**Open to :**  
**Juniors- Ages (8 - 17)**  
**Adults- Ages 18 and up**

□ **Rules:**

1. Pre-entry form is required and is due postmarked August 18, 2016
2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when he/she submits the entry.
3. Entry must follow the designated recipe
  - a. For the Junior entry the recipe for chocolate chip oatmeal cookies must be used exactly as it appears in the premium book
  - b. For the Adult entry the recipe for Cinna-Buns rolls must be used exactly as it appears in the premium book
4. All entries must be submitted on a disposable container for judging
5. Juniors must submit six chocolate chip oatmeal cookies
6. Adults must submit 6 Cinna-Buns
7. Judging will be based on the following criteria:

a. Flavor	50 points
b. Overall Appearance or creativity	25 points
c. Texture	<u>25 points</u>
<b>TOTAL</b>	<b>100 points</b>
8. Failure to follow the rules may result in disqualification.

\_\_\_\_\_ cut here and return the form below \_\_\_\_\_

**ENTRY FORM KING ARTHUR FLOUR BAKING CONTEST**

Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Telephone number: \_\_\_\_\_ Check the one that applies:  Adult or  Junior Contest

Form postmarked by 8/18/2016 mail to Oxford Fair, PO Box 193, Norway, Maine 04268

Exhibition Hall will be open to accept entry Tuesday September 13<sup>th</sup> 4-7



## Chocolate Chip Oatmeal Cookies



These cookies, our 2015 Recipe of the Year, are soft and chewy, packed with chips, and go beyond the standard chocolate chip cookie with the addition of nutty tasting oats. They're a specialty of our Bake Truck, which travels the country serving these as part of our [Bake for Good](#) fundraising program.

Our thanks to the [Cookies for Kids' Cancer](#) non-profit, the originator of this recipe.

And finally, for those of you baking gluten-free, enjoy our recipe for [Gluten-Free Chocolate Chip Oatmeal Cookies](#).

- 1 cup (16 tablespoons) unsalted butter, at room temperature
- 1 cup light brown sugar, packed
- 1/2 cup granulated sugar
- 1 large egg, at room temperature
- 1 large egg yolk, at room temperature
- 1 tablespoon [vanilla extract](#)
- 2 cups [King Arthur Unbleached All-Purpose Flour](#)
- 1 cup quick-cooking or old-fashioned oats
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon kosher salt or 3/4 teaspoon regular table salt
- 3 cups semisweet chocolate chips

## Directions

1. Preheat the oven to 325°F. Line several cookie sheets with parchment paper, or lightly grease with non-stick vegetable oil spray.
2. Beat together the butter and sugars until smooth.
3. Add the egg, egg yolk, and vanilla one at a time, beating well after each.
4. Whisk together the flour, oats, baking powder, baking soda, and salt, and add to the butter mixture in the bowl.
5. Mix until everything is thoroughly incorporated. Scrape the bottom and sides of the bowl, and mix briefly.
6. Stir in the chocolate chips.
7. Decide what size cookies you want to make. A [muffin scoop](#) (1/4 cup) will make 20 large, palm-sized cookies. A [tablespoon cookie scoop](#) (4 teaspoons) will make 50 medium (2 3/4" to 3") cookies; and a [teaspoon cookie scoop](#) (2 teaspoons) will make 100 small (2 1/2") cookies.
8. Scoop the dough onto the prepared baking sheets, leaving about 1 1/2" to 2" between cookies.

9. Bake the cookies for 12 to 17 minutes, until they're a light golden brown, with slightly darker edges. Their middles may still look a tiny bit shiny; that's OK, they'll continue to bake as they cool on the pan.
10. Remove the cookies from the oven, and as soon as they're set enough to handle, transfer them to racks to cool.
11. Yield: 20 to 100 cookies, depending on size.

## Tips from our bakers

- Feel free to substitute a 1-pound bag of chocolate chips for the 18 ounces (3 cups) called for.



## Cinna-Buns



Love those ooey-goey cinnamon buns you find at the shopping mall? These sweet, tender (some would say squishy) cinnamon buns, crowned with a thick dollop of rich cream cheese icing, make a trip to the mall (or airport) unnecessary.

### Dough

- 1 cup lukewarm milk
- 2 large eggs, at room temperature
- 1/3 cup unsalted butter, cut up
- 4 1/2 cups King Arthur Unbleached All-Purpose Flour
- 1 3/4 teaspoons salt
- 1/2 cup granulated sugar
- 2 1/2 teaspoons instant yeast or active dry yeast

### Filling

- 1/3 cup unsalted butter, softened
- 1 cup brown sugar, packed
- 3 tablespoons ground cinnamon

### Icing

- 6 tablespoons (generous 1/3 cup) cream cheese, softened
- 1/4 cup unsalted butter, softened
- 1 1/2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract

## Directions

1. To make the dough: Mix together and knead all of the dough ingredients — by hand, mixer, or bread machine — to make a smooth, soft dough.
2. Place the dough in a lightly oiled bowl, turn to grease all sides, cover the bowl, and let the dough rise for 60 minutes, or until it's nearly doubled in bulk.
3. To fill and shape the buns: Gently deflate the dough, and transfer it to a lightly greased work surface. Roll the dough into a 16" x 21" rectangle.
4. Spread the dough with the 1/3 cup butter. Mix the brown sugar and cinnamon, and sprinkle it evenly over the dough.
5. Starting with a short end, roll the dough into a log and cut it into 12 slices.
6. Place the buns in a lightly greased 9" x 13" pan. Cover the pan and let the buns rise until they're nearly doubled, about 30 minutes.
7. While the buns are rising, preheat the oven to 400°F.
8. Uncover the buns, and bake them until they're golden brown, about 15 minutes. While the buns are baking, make the icing.
9. To make the icing: In a small bowl, beat together the cream cheese, butter, sugar, and vanilla.
10. Remove the buns from the oven. Spread the icing on the buns while they're warm.
11. Serve buns warm, or at room temperature. Wrap in plastic and store at room temperature for a day or so; freeze for longer storage.
12. Yield: 12 large buns.

## Tips from our bakers

- Counting calories? Feel free to make 2 dozen smaller buns, placing them in the pan in six rows of four buns each.