

King Arthur Flour

Adult Baking Contest – 2023

PRIZES

- 1st Place: \$75 gift certificate to the Baker's Catalogue/kingarthur.com
2nd Place: \$50 gift certificate to the Baker's Catalogue/kingarthur.com
3rd Place: \$25 gift certificate to the Baker's Catalogue/kingarthur.com

CONTEST RULES

1. Pre-entry is required on the Fair's General Entry Form and received by the Tuesday before the Fair.
2. **Exhibitor must bring opened bags of King Arthur Flour or submit UPC labels from the flour bags when they bring their baked goods to the Fair.**
3. Each entry must follow the designated recipe.
4. Each entry must be in a Ziploc-type bag and on a plate.
5. Judging will be based on the following criteria:
 - a. Taste 50 Points
 - b. Presentation 25 Points
 - c. Texture 25 Points
 - Total 100 Points
6. Failure to follow these rules may result in disqualification.
7. King Arthur is not responsible for replacing lost or misplaced prizes or ribbons (including gift cards).

Traditional Angel Food Cake

Ingredients:

- 1 cup (120g) King Arthur Unbleached Cake Flour or King Arthur Unbleached All-Purpose Flour
- 1 1/2 cups (298g) granulated sugar
- 12 (425g) large egg whites, room temperature
- 1/2 teaspoon salt
- 1 teaspoon King Arthur Pure Vanilla Extract or almond extract, or a combination
- 1 1/2 teaspoons cream of tartar

Instructions:

1. Preheat the oven to 325°F. Don't grease or flour your angel food cake pan.
2. In a large bowl, whisk together the flour and 3/4 cup of the sugar. Set aside.
3. In a large mixing bowl, combine the egg whites, salt, and extract. Beat until the mixture is just frothy, then sprinkle the cream of tartar on top and continue beating until the mixture forms stiff, glossy peaks.
4. Add the remaining sugar, 1/4 cup at a time, then gradually fold in the dry ingredients.
5. Spoon the batter into the pan, and bake the cake for 40 to 45 minutes, or until it's golden brown and the top springs back when lightly touched.
6. Remove the cake from the oven, and set it upside down with a bottle through its center cone to keep its top from flattening on the counter. Let the cake cool for 1 1/2 hours. This cooling period sets the structure, and keeps the cake from collapsing.
7. Loosen the edges of the cake with a knife, and remove it from the pan.
8. Place the cake on a disposable plate inside a Ziploc-type bag, with tags attached to the plate.