

## Department POA JUNIOR CULINARY BAKED GOODS

Beth Schultz, Superintendent .....(815) 646-4734 Princeton, IL

Premiums Offered.....\$118.00 Entry fee.....\$ .50 per lot

Entry blank and fee payment must be at fair office by MONDAY AUGUST 4 BY 7:00 PM

EXHIBITS MUST BE IN PLACE BY 9:30 AM DAILY- New Time

Schedule for shows is as follows

|                     |                     |
|---------------------|---------------------|
| Thursday, August 21 | all bread & rolls   |
| Friday, August 22   | all candy & cookies |
| Saturday, August 23 | all cake & pies     |

1. Age of exhibitor must be attached to the article.
2. See rules and regulations of the Bureau County Agricultural Board, Fine Arts and Junior Fine Arts.

### CLASS 1 CAKES

**Note Change: Judging is Saturday at 9:30 am**

**1<sup>st</sup> \$3.00      2<sup>nd</sup> \$2.00      3<sup>rd</sup> \$1.00**

POA-1-2901 Child's birthday, decorated  
POA-1-2902 Cup Cakes, decorated (6)

POA-1-2903 Devils food, commercial mix can be used  
POA-1-2904 White, (iced)  
POA-1-2905 Any other decorated cake

### CLASS 2 BREAD

**Note Change: Judging is Thursday at 9:30 am**

**1<sup>st</sup> \$3.00      2<sup>nd</sup> \$2.00      3<sup>rd</sup> \$1.00**

POA-2-2906 Banana (1 loaf)

POA-2-2907 Coffee cake, sugar and cinnamon  
topping  
POA-2-2908 Muffins, any (6)

### CLASS 3 CANDIES

**Note Change: Judging is Friday at 9:30 am**

**1<sup>st</sup> \$3.00      2<sup>nd</sup> \$2.00      3<sup>rd</sup> \$1.00**

POA-3-2909 Carmel Corn  
(zip bag or covered plate)

POA-3-2910 Any Candy (10 pieces)  
POA-3-2911 Decorated Pretzels (6): Pretzel rods or  
regular pretzels

### CLASS 4 COOKIES

**Note Change: Judging is Friday at 9:30 am**

**1<sup>st</sup> \$3.00      2<sup>nd</sup> \$2.00      3<sup>rd</sup> \$1.00**

POA-4-2911 Brownies (6)  
POA-4-2912 Chocolate chip (6)  
POA-4-2913 Oatmeal (6)  
POA-4-2914 Peanut butter (6)  
POA-4-2915 Marshmallow Rice Krispies (6)

POA-4-2916 Peanut butter Rice Krispies (6)  
POA-4-2917 Sugar (6)  
POA-4-2918 Assorted cut out cookies  
(shaped and iced)  
POA-4-2919 King Arthur Brownies Contest- **See next  
page**

### CLASS 5 PIES

**Note Change: Judging is Saturday at 9:30 am**

**1<sup>st</sup> \$5.00      2<sup>nd</sup> \$3.00      3<sup>rd</sup> \$2.00**

POA-5-2919 Any two crust pie

### CHAMPION

POA-99-2920 Best of Show, Overall  
POA-99-2921 Best of Show, Cake

Plaque  
Plaque

# **KING ARTHUR BROWNIE CONTEST**

Gift Cards are provided by King Arthur Baking Co. to be used in their online store- must use King Arthur Brownie Recipe

First Place: \$40 gift card

Second Place: \$25 gift card

Third Place: \$25 gift card

## **KING ARTHUR BROWNIE RECIPE FOR BAKING CONTEST**

### **INGREDIENTS**

1 cup (120g) King Arthur Unbleached All-Purpose Flour  
3/4 cup (64g) unsweetened cocoa, Dutch-process or natural  
1 3/4 cups (347g) granulated sugar  
1/2 teaspoon table salt  
1/4 teaspoon baking powder  
1 teaspoon espresso powder, optional; for enhanced chocolate flavor  
3 large eggs  
8 tablespoons (113g) unsalted butter, melted  
1/4 cup (50g) vegetable oil  
2 teaspoons King Arthur Pure Vanilla Extract  
1 cup (170g) semisweet chocolate chips, optional

### **INSTRUCTIONS**

1. Preheat the oven to 375°F. Lightly grease a [9" x 13" pan](#).
2. In a large bowl, place all of the ingredients in the order listed. Stir, then beat the mixture until it's smooth.
3. Spoon the batter into the prepared pan.
4. Bake the brownies for about 25 minutes, or until they're just barely beginning to pull away from the sides of the pan. A toothpick inserted into the center will come out clean or with a few moist crumbs clinging to it; you shouldn't see any wet batter.
5. Remove the brownies from the oven; let them cool completely before cutting.
6. Store any leftover brownies, well-wrapped, at room temperature for 5 to 6 days. Freeze for longer storage.