

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 17 BY 7:00 PM

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

Schedule for shows is as follows

Thursday, August 27	all bread & rolls
Friday, August 28	all candy & cookies
Saturday, August 29	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

1st \$3.00 2nd \$2.00 3rd \$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

1st \$3.00 2nd \$2.00 3rd \$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

1st \$3.00 2nd \$2.00 3rd \$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

1st \$3.00 2nd \$2.00 3rd \$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 Cookies Contest- See next
page

CLASS 5 PIES

Note Change: Judging is Saturday at 9:30 am

1st \$5.00 2nd \$3.00 3rd \$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 CLASSIC CHOCOLATE CHIP

COOKIE CONTEST

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

First Place: \$40 gift card
Second Place: \$25 gift card
Third Place: \$25 gift card

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

KING ARTHUR CLASSIC CHOCOLATE CHIP

COOKIE RECIPE FOR BAKING CONTEST

These homemade chocolate chip cookies are packed with chips and loaded with buttery flavor. They walk the line nicely between crunchy and chewy: the edges are crisp, while the center is "bendy."

Give them a try: They might just be the best chocolate chip cookies you've ever had.

PREP - 12 mins BAKE - 12 mins
TOTAL - 36 mins YIELD - 36 cookies

Ingredients

- 2/3 cup light brown sugar, packed
- 2/3 cup granulated sugar
- 8 tablespoons unsalted butter
- 1/2 cup vegetable shortening
- 3/4 teaspoon table salt, (use 1/2 teaspoon salt if you use salted butter)
- 2 teaspoons Pure Vanilla Extract
- 1/4 teaspoon almond extract, optional
- 1 teaspoon cider vinegar or white vinegar
- 1 teaspoon baking soda
- 1 large egg
- 2 cups King Arthur Unbleached All-Purpose Flour
- 2 cups semisweet chocolate chips*



*For cookies with extra chocolate in every bite, use up to 16 ounces (2 2/3 cups) chocolate chips.

Instructions

1. Preheat the oven to 375°F. Lightly grease (or line with parchment) two baking sheets.
 2. In a large bowl, combine the sugars, butter, shortening, salt, vanilla and almond extracts, vinegar, and baking soda, beating until smooth and creamy.
 3. Beat in the egg, again beating until smooth. Scrape the bottom and sides of the bowl with a spatula to make sure everything is thoroughly combined.
 4. Mix in the flour, then the chips.
 5. Use a spoon (or a tablespoon cookie scoop) to scoop 1 1/4" balls of dough onto the prepared baking sheets, leaving 2" between them on all sides; they'll spread.
 6. For enticing salty-sweet flavor, sprinkle a touch of sea salt atop the cookies before putting them in the oven, if desired.
 7. Bake the cookies for 11 to 12 minutes, until their edges are chestnut brown and their tops are light golden brown, almost blonde.
 8. Remove the cookies from the oven, and cool on the pan until they've set enough to move without breaking. Repeat with the remaining dough.
 9. Store cookies, well wrapped, at room temperature for up to 5 days; freeze for longer storage.
- ☞ For a deeper flavor — more toffee/caramel than vanilla — refrigerate the dough, covered, for 24 to 48 hours before scooping and baking. Bake until the Cookies are brown around the edges with just a bit of pale center, about 12 minutes.