2019 King Arthur Flour
Baking Contest

DATE: Saturday, October 5th **TIME:** Apple Pie/Apple Cake must be submitted by 10 am

LOCATION: Franklin County Historical and Museum Society, 51 Milwaukee Street, Malone, NY 12953

COORDINATOR: Anne Daino (860) 463-4209 for any and all questions

WHO CAN PARTICIPATE: Open to ***AMATEUR*** bakers: Youth – to age 15 Adults: 16 and over
***See note below for Professional Bakers

PRIZES: Prizes and ribbons are the same for both **AMATEUR ADULTS AND YOUTH**
1st place $40 gift certificate to the Baker's Catalogue/kingarthurflour.com
2nd place $25 gift certificate to the Baker's Catalogue/kingarthurflour.com
3rd place King Arthur Flour Baker's Companion Cookbook

1. Mail your entry form to Anne Daino, P.O. Box 32, Owls Head, NY 12969 or email form to annedaino@gmail.com

2. **Exhibitors must bring an opened bag of King Arthur Flour or submit a UPC code from the flour bag when he/she submits the entry.**

3. **ADULT CONTEST (ages 16 and over)**

   Apple Pie – any recipe of your choosing.

   a. 1 double-crusted apple pie **NO LATTICE TOP**
   b. Apple must be the main ingredient. You may include any other fruit or ingredient.

   YOUTH CONTEST (ages up to 15)

   Apple Cake – any recipe of your choosing.

   a. Apple must be the main ingredient. You may include any other fruit or ingredient.

   b. Cake can be any size, any shape, or be any number of layers.

   c. Because we do not have a refrigerator, please avoid whipped cream or any other frosting which would need refrigeration.

4. **RULES**

   All entries must be submitted in a disposable pan inside of a zipper plastic bag if possible or well covered with plastic wrap. You may submit your baked good in your favorite dish or pan, but you must be there to pick it up on 10/5.

   Exhibitors must include a 4'x5" card with the recipe, name and address.

   All entries must be **completely cooled.** No hot or warm items will be accepted.

   All entries must be dropped off the morning of the competition between 8 and 10 am.

5. **JUDGING CRITERIA**

   judging is done by determining the success of your baked good with your recipe. Judging does not compare one baked good against the other baked goods. BE CLEVER! BE CREATIVE!

ADULT CONTEST - PIE		**YOUTH CONTEST - APPLE CAKE**	
Appearance/Creativity	25 points	Appearance/Creativity	25 points
Crust	25 points	Frosting/Topping	25 points
Filling	25 points	Cake Texture	25 points
Overall taste	25 points	Overall Taste	25 points

   Feel free to take a peek at the over 2,500 recipes on the King Arthur Flour website for inspiration, education, or baking assistance at kingarthurflour.com.

Note: New addition to the King Arthur Flour Baking Contest: PROFESSIONAL CLASS
Our community would love to see and sample the talent of our local professional bakers. Please submit the baked good for which you are most noted for along with brochures and business cards. We will display and serve samples as part of our fundraiser. The judges from Paul Smith's Culinary School will be available to discuss any questions you may have concerning baking. Your participation in the King Arthur Baking Contest is invaluable to the success of our" Fall for History" fundraiser!

The Apple Pie and Apple Cake competitions are a fundraiser for the Franklin County Historical and Museum Society. We are asking all contestants to donate their baked good for a Bake Sale. "Fall for History" attendees will buy slices of your baked good. We will be prominently and gratefully display your name next to your donation.

Thank you to all you bakers for participating in the King Arthur Flour Baking Competitions! The sharing of your time and talents will contribute greatly to the success of "Fall for History." What a great opportunity to see displayed the town pride we have in our residents of Franklin County!

Thank you and good luck!!