

CULINARY ARTS

Superintendent: Christy Davis

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Entry must be prepared by the Entrant!

Accompany all entries with the recipe on a 4 x 6 card, on the back print entrant name and address.

Wrap entries in cellophane or plastic and submit in disposable containers only.

Entries that require refrigeration are judged but disposed of if they show spoilage.

All entries become the Fair's property and may be offered for sale.

Products made with commercial mixes will not be judged.

The Fair Association authorizes the Superintendent to reject any entry not in compliance with the above rules.

Entries will be accepted daily between 11:00am and 11:30am with judging to follow.

All winners will receive a ribbon as well as a cash prize listed.

Please enter through Dana Gate when bringing entries to the President's Building. One person will be allowed on the grounds to deliver your entry.

No judge, Superintendent, or paid employees of the Culinary Department will be eligible to display or design for competition in this department.

Judging Criteria

Pies- Appearance, Size and Shape, Crust (texture flaky, tender), Flavor (pleasing), Filling (natural, well blended), Consistency (fruit moist but not syrupy, well-cooked filling, smooth and soft shape), Meringue (light, tender, slightly sweet)

Cupcakes- Degree of Difficulty, Appearance, Flavor, Uniformity of Design

Cookies & Brownies- Appearance (uniform, not too thick, not over 3"), Texture. Flavor

Adult Contests (ages 13 and older)

Premiums for Wednesday and Thursday:

1st \$20.00 2nd \$15.00 3rd \$10.00



Premiums for Friday (King Arthur Flour Contest):

1st \$75 gift card 2nd \$50 gift card 3rd \$25 gift card

Premiums for Saturday:

1st \$25.00 2nd \$20.00 3rd \$15.00

Wednesday, August 14th

Cookie Monster Day- Any kind of cookie you wish to make.

Thursday, August 15th

Apple of My Eye Day- Anything made with apples as the main flavor.

Friday, August 16th



King Arthur Flour contest- Strawberry Cheesecake Cupcakes(see below)

Saturday, August 17th

Ruthie Meigs Memorial Pie Contest

Pie (8" or 9" pie) any flavor/kind.

Children's Contests (ages 6 to 12)

Premiums for Wednesday and Thursday

1st \$6.25 2nd \$5.00 3rd \$3.75



Premiums for Friday- King Arthur Flour Contest

1st \$40 gift card 2nd \$25 gift card 3rd King Arthur Tote Bag

Premiums for Saturday:

1st \$12.50 2nd \$10.00 3rd \$7.50

Wednesday, August 14th

Cookie Monster Day- Any kind of cookie you wish to make.

Thursday, August 15th

Brownies (6)

Friday, August 16th



King Arthur Flour contest– Grasshopper Cupcakes (see below)

Saturday, August 17th

Ruthie Meigs Memorial Pie Contest

Pies (8" or 9" pie) any flavor/kind.

King Arthur Flour Contests:

RULES:

1. 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.

2. Contestant must follow the designated recipe and must be used exactly as it appears below.

3. An entry form must accompany the entry.

4. All entries must be submitted on a disposable container for judging.

5. Criteria for baked good:

TASTE: 50 points

OVERALL APPEARANCE + CREATIVITY: 25 points

TEXTURE: 25 points

TOTAL: 100 Points

6. Failure to follow the rules may result in disqualification.

7. King Arthur is not responsible for replacing lost or misplaced prizes or ribbons (including: gift cards)

Strawberry Cheesecake Cupcakes

Prep 1 hr Bake 20 to 24 mins Total 1 hr 30 mins

Yield 12 cupcakes

Ingredients

Strawberry reduction

- 1 pound (454g) strawberries*
- 3 tablespoons (37g) granulated sugar, divided
- 1 1/2 teaspoons cornstarch or 1/2 teaspoon [Instant ClearJel](#)
- 2 teaspoons lemon juice

Strawberry cake

- 1 1/2 cups (180g) [King Arthur Unbleached Cake Flour](#)
- 1 cup (198g) granulated sugar
- 2 teaspoons baking powder
- 1/4 teaspoon table salt
- 6 tablespoons (85g) butter, at room temperature
- 1 large egg
- 1 large egg white
- 3 tablespoons (43g) water
- 2 teaspoons [King Arthur Pure Vanilla Extract](#)
- 1/2 cup (130g) strawberry reduction, from above
- [natural red food coloring](#), optional; for enhanced color*

Filling and frosting

- one 8-ounce package cream cheese, at cool room temperature (60°F to 65°F)
- 1 1/4 cups plus 2 tablespoons (155g) confectioners' sugar, divided

- 1 teaspoon [King Arthur Pure Vanilla Extract](#)
- pinch of table salt
- 1/2 teaspoon lemon juice
- 1 cup (227g) heavy cream
- 1 1/2 teaspoons [Instant ClearJel](#), optional*

*While stabilizing the frosting isn't required, we strongly recommend it – it will make piping much easier, especially for bakers in warm climates.

Topping (optional)

- graham cracker crumbs, for garnish
- 6 medium strawberries, washed and halved

Instructions

1. **To make the strawberry reduction:** Rinse the strawberries, remove their leaves and stems, then dice; you should have approximately 3 cups (about 400g) of strawberries at this point.
2. Transfer the strawberries to a medium pot and add 2 tablespoons (25g) sugar; mix to combine. Cook over medium-low heat, stirring occasionally, until the strawberries have released their juices and softened, 3 to 5 minutes.
3. Pulse the strawberries and their liquid in a food processor or blender until smooth; you should have approximately 1 1/2 cups (about 370g) of strawberry liquid. Pour the liquid back into the pot and return to the stove. Alternatively, use an immersion blender to purée the mixture off the heat, and then return it to the stove.
4. Bring the mixture to a low boil over medium heat and continue to stir for 6 to 8 minutes. The mixture will become foamy, slightly thick, and darker in color.
5. In a small bowl, stir together the remaining 1 tablespoon (12g) sugar and cornstarch or Instant ClearJel. Add to the strawberry mixture, followed by the lemon juice, and continue stirring at a low boil for 1 minute.
6. Remove the pan from the heat and allow the mixture to cool to room temperature. You should have approximately 1 cup (about 275g) of strawberry reduction at this point. The strawberry reduction can be made up to 5 days in advance. If making in advance, store in an airtight container in the refrigerator until ready to use.
7. **To make the cupcakes:** Preheat the oven to 350°F. Grease a [standard muffin pan](#), or line with baking cups.
8. In the bowl of a stand mixer fitted with the flat beater attachment or working with an electric hand mixer in a large bowl, combine the flour, sugar, baking powder, and salt. Add the butter and mix at low speed until the mixture looks sandy.
9. Beat in the egg, egg white, water, and vanilla, then mix until no dry spots of flour remain. Stop the mixer and scrape the bowl and beater attachment(s) as needed; the mixture will be thick.
10. Add the strawberry reduction and food coloring, then continue to mix on low speed until the batter is smooth. Stop to scrape the bowl and then mix again at low speed for 30 seconds.

11. Spoon the batter into the prepared pan; a [muffin scoop](#) works well here.
12. Bake the cupcakes for 20 to 24 minutes, or until the cake springs back when lightly touched and a toothpick inserted into the center of one of the middle cupcakes comes out clean.
13. Remove the cupcakes from the oven, and as soon as you can handle them, remove them from the pan and transfer them to a rack to cool. Allow them to cool completely before filling and frosting.
14. **To make the filling and frosting:** In the bowl of a stand mixer fitted with the flat beater attachment or working with an electric hand mixer in a large bowl, combine the cream cheese, 1 1/4 cups (141g) of the confectioners' sugar, vanilla, and salt and beat until smooth.
15. Transfer 2/3 cup (about 140g) of the sweetened cream cheese to a small bowl. Add the lemon juice, stir to combine, then cover and refrigerate until ready to assemble. This will be the cupcake filling.
16. Add the cream to the bowl with the remaining cream cheese mixture. If using a stand mixer, switch to the whisk attachment and whip on medium-low speed until soft peaks form.
17. In a small bowl, combine the remaining 2 tablespoons (14g) confectioners' sugar and Instant Clear Jel. Sprinkle over the top of the whipped cream cheese mixture and continue whisking until stiff peaks form. Cover and refrigerate until ready to assemble. This will be the cupcake frosting.
18. **To assemble the cupcakes:** Use a paring knife or a [teaspoon cookie scoop](#) to scoop a 1" to 1 1/4" hole out of the center of each cupcake, reserving the scooped-out top. Spoon a scant tablespoon of the cream cheese filling into each hole, followed by a 1/2 teaspoon of strawberry reduction, then replace the top of the cupcake, pressing gently to adhere. (If you would rather have a baker's snack, it's not necessary to return the top.)
19. **Disclaimer: The following steps are not required for how to frost cupcakes, but they must be frosted.** Fit a [large pastry bag](#) with a plain round tip, about 1/2" in diameter (we like Ateco #806). Tilt the pastry bag to one side and use a spoon to transfer some of the reserved strawberry reduction (about 2 tablespoons) to the bag. Use the back of the spoon to spread a stripe of the strawberry reduction lengthwise up the bag. If your pastry bag has a side seam, use this seam as a guide to spread the reduction.
20. Once the pastry bag is lined with a stripe of strawberry reduction, carefully transfer small spoonfuls of the frosting into the bag. Tilt the pastry bag to the away from the strawberry reduction to avoid mixing the frosting and reduction while filling the bag. If you find this step difficult, see "tips," below for an alternative method to filling the pastry bag with a distinct stripe.
21. When the pastry bag is full, position the tip at the upper left-hand corner of the cupcake and pipe 3 dots of frosting in a vertical line along the edge of the cupcake. As you finish applying pressure, trail the pastry bag to the right, creating a small tail of frosting resembling a teardrop. Moving left to right, pipe 4 dots of frosting in a vertical line next to the first 3 dots of frosting, dragging the tip slightly to create the teardrop shape. Be sure to slightly overlap the piped rounds so no cake is visible. Continue to pipe vertical lines of overlapping dots until the top of the cupcake is covered. Depending on the size of the piped dots, you should be able to get 3 or 4 columns of piped frosting; this is known as a "fish scale design."

22. Depending on the size of your pastry bag, you may need to fill it again or use a fresh bag. If re-using, scrape all the strawberry reduction and frosting out of the bag using the flat edge of a [bowl scraper](#), then refill as described above (steps 19 and 20).
23. To finish the cheesecake cupcakes, sprinkle some graham cracker crumbs over the top of the frosting and garnish with a halved fresh strawberry.

Grasshopper Cupcakes

Prep 20 mins Bake 23 to 25 mins Total 1 hr 43 mins

Yield 24 cupcakes

Ingredients

Cupcakes

- 1 cup (85g) [King Arthur Triple Cocoa Blend](#) or [Dutch-process cocoa](#)
- 2 1/3 cups (280g) [King Arthur Unbleached All-Purpose Flour](#)
- 1 2/3 cups (354g) light brown sugar or dark brown sugar, packed
- 1 1/2 teaspoons baking powder
- 1 teaspoon [espresso powder](#), optional, to enhance chocolate flavor
- 1 1/2 teaspoons baking soda
- 1 teaspoon table salt
- 2 tablespoons (14g) [King Arthur Bread and Cake Enhancer](#), for moist texture
- 3 large eggs, at room temperature
- 1 1/2 cups (340g) milk, evaporated milk, or half-and-half, or light cream, at room temperature
- 1 tablespoon (14g) [King Arthur Pure Vanilla Extract](#)
- 1 tablespoon (14g) white vinegar
- 8 tablespoons (113g) unsalted butter, melted
- 1 1/2 cups (255g) [semisweet chocolate chips](#)

Frosting

- 16 tablespoons (227g) unsalted butter, at room temperature, at least 65°F
- 2 tablespoons (28g) [meringue powder](#)
- 1 teaspoon [peppermint extract](#)*
- 5 cups (567g) confectioners' sugar
- 1/4 cup (57g) milk
- fresh mint, to garnish, optional

*Substitute 1/4 to 1/2 teaspoon of peppermint oil, to taste.

Instructions

1. Preheat the oven to 350°F. Line two standard 12-cup muffin pans with greased cupcake papers.
2. **To make the cupcakes:** Whisk together the dry ingredients; set aside.
3. Whisk together the eggs, milk, and vanilla, and stir into the dry ingredients.
4. Fold in the vinegar, butter, and chocolate chips.
5. Divide the batter among the muffin cups, filling them quite full.
6. Bake the cupcakes for 23 to 25 minutes, until a toothpick inserted into the center comes out clean.
7. Remove the cupcakes from the oven, and turn them out of the pan onto a rack to cool.

8. Once cool, remove a teaspoon-sized portion from the top of each cake; a cupcake corer works well here.
9. **To make the frosting:** Beat together the butter, meringue powder, and peppermint.
10. Add the confectioners' sugar and milk, beating until light and fluffy.
11. Pipe or spoon frosting into the center of each cupcake, and garnish with a fresh mint leaf.