



## **BAKING CONTEST PRIZES FROM KING ARTHUR FLOUR**

### **Adult Category**

1<sup>st</sup> place: \$75 gift certificate to the Baker's Catalogue

2<sup>nd</sup> place: A pair of King Arthur Flour Cookbooks

3<sup>rd</sup> place: A King Arthur Flour Tote Bag

### **Junior Category**

1<sup>st</sup> place: \$50 gift certificate to the Baker's Catalogue

2<sup>nd</sup> place: King Arthur Flour Cookie Companion Cookbook

3<sup>rd</sup> place: A King Arthur Flour Apron

**All winners will also receive a gorgeous ribbon**



### **Zesty Cornbread**

Take plain cornbread to new heights by adding your own favorite herb or spice mixture.

1 1/4 cups (5 1/2 ounces) yellow cornmeal

1 cup (4 1/4 ounces) King Arthur Unbleached All-Purpose Flour

1/4 cup (1 1/4 ounces) buttermilk powder

2 teaspoons baking powder

1/2 teaspoon salt

2 tablespoons sugar

2 teaspoons pizza seasoning, taco seasoning, ground cumin, or mixed herbs

2 large eggs

1 cup (8 ounces) milk

1/4 cup (2 ounces) melted butter

3/4 cup (2 to 3 ounces) diced red bell pepper (about half a large pepper)

1 cup (4 ounces) corn (roasted, fresh, or thawed frozen)

1/4 cup (1 ounce) grated cheese, to sprinkle over the top (optional)

Preheat the oven to 400°F. Grease a round scone pan, pig baker, or an 8" x 8" square pan.

Whisk together the cornmeal, flour, buttermilk powder, baking powder, salt, sugar, and seasoning. Beat in the eggs, milk, and melted butter. Stir in the diced pepper and corn.

Scoop the batter into the prepared pan, sprinkle with cheese, and bake for 20 to 22 minutes (in a scone pan) or 30 to 35 minutes (in a pig baker or 8" x 8" pan), until the bread is golden brown and a cake tester inserted in the center comes out clean. Remove from the oven and serve warm. Yield: 8 large or 16 small servings.