



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

### **Adult Category**

#### **Prizes:**

- 1<sup>st</sup> place: \$75 gift certificate to the Baker's Catalogue
- 2<sup>nd</sup> place: \$50 gift certificate to the Baker's Catalogue
- 3<sup>rd</sup> place: King Arthur Flour Baker's Companion Cookbook

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

### **Classic Cinnamon Buns**

- 6 tablespoons softened butter – divided into 3 equal parts
- ½ cup plus 2 tablespoons granulated sugar
- 1 egg
- ½ cup water
- 2 cups King Arthur Unbleached All-Purpose Flour
- 1 teaspoon salt
- 4 teaspoons baking powder
- 2 teaspoons cinnamon
- ¼ cup raisins
- 2 tablespoons brown sugar



Cream 2 tablespoons of butter with 2 tablespoons granulated sugar. Beat in egg and water, then stir in flour, salt, baking powder and cinnamon until you have a smooth dough.

On a floured work surface, roll dough into a ¼-inch thick rectangle. Spread dough with 2 tablespoons butter; sprinkle with ½ cup granulated sugar and raisins.

Starting with a long side, roll dough up jellyroll fashion. Cut it in half to make two even log-shaped pieces, place pieces on a plate, and cover loosely with plastic wrap. Refrigerate overnight.

Next morning, remove dough from refrigerator. Preheat oven to 400°F. Melt remaining 2 tablespoons butter, stir in brown sugar, and pour mixture into a round 9 or 10-inch cast iron skillet, or into a 9 x 9-inch pan, tilting to coat entire bottom of pan. Cut dough into 1-inch slices and place cut sides up in prepared pan. Bake for 25 minutes, or until tops of buns are lightly browned. Remove from oven and invert onto serving dish. Wait a few seconds, then remove pan. Serve warm.  
Makes about 1 dozen buns.



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

### **Junior Category**

#### **Prizes:**

- 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**



### **Half-Moon Cookies**

These jumbo-sized cookies (a.k.a Black and Whites, Half and Halfs) are soft and cake-like, and would be quite plain save for their faint hint of lemon and the assertive vanilla and chocolate icings on top. Their distinctive taste (and look) seems to be a great attraction to many kids...and, truth be told, their parents as well.

Yield: 2 dozen 3 ½-inch cookies.      Baking temperature: 400°F.      Baking time: 11 minutes

#### **Dough**

- 1 cup (2 sticks, 8 ounces) unsalted butter
- 1/8 teaspoon lemon oil, or 1 teaspoon grated lemon rind (zest)
- 1 ½ teaspoons salt
- 2 teaspoons vanilla extract
- 1 tablespoon baking powder
- 1 ½ cups (10½ ounces) sugar
- 3 large eggs
- 4 ½ cups (19 ounces) unbleached all-purpose flour
- 1 cup (8 ounces) milk (regular or low fat, not nonfat)

#### **White Icing**

- ½ cup (3 ounces) white confectionery coating or white chocolate pieces
- 2 cups (8 ounces) confectioners' sugar
- 2 tablespoons (1 3/8 ounces) light corn syrup
- ¼ cup (2 ounces) hot water
- ½ teaspoon vanilla extract

### Chocolate Icing

½ cup (3 ounces) semisweet or bittersweet chocolate chips

2 cups (8 ounces) confectioners' sugar

2 tablespoons (1 3/8 ounces) light corn syrup

¼ cup (2 ounces) hot water

½ teaspoon vanilla extract

Preheat the oven to 400°F. Lightly grease (or line with parchment) two baking sheets.

To make the dough: In a large mixing bowl, cream together the butter, lemon, salt, vanilla, and baking powder. Beat in the sugar, then the eggs, one at a time, beating well after each addition. Stir in the flour alternately with the milk, beginning and ending with the flour. Do this gently; there's no need to beat the batter.

Using a muffin scoop or a ¼-cup measure, drop the dough onto the prepared cookie sheets. With wet fingers, icing spatula, or the greased bottom of a drinking glass, flatten each mound of dough to a circle about 3 inches across. Leave 2 to 2 ½ inches between each cookie.

Bake the cookies for about 11 minutes, or until they're a very light golden brown around the edges. Cool them on the sheet for 5 minutes, then transfer to a rack to cool completely.

To make the white icing: In a saucepan set over low heat, or in the microwave, melt the white chocolate or confectionery coating, stirring until smooth. Stir in the melted chocolate. Sift the confectioner's sugar into a large bowl and add the corn syrup, hot water, and vanilla, stirring until smooth. If you're using a mixer, set it on low speed so the icing doesn't become too aerated. If the mixture is too thick to pour, reheat it briefly over low heat and stir in 2 to 4 teaspoons additional hot water.

Spread half of each cookie with the white icing. The easiest way to do this is to pour some icing across the equator of the cookie, then tilt it so it spreads nicely over one half. Place the cookies on a rack and let them set while you make the chocolate icing.

To make the chocolate icing: Using the chocolate icing ingredients, follow the directions above for the white icing.

Spread the other half of each cookie with the chocolate icing (pouring and tilting as you did with the white icing), and place them on a rack to allow the icing to set fully.