



2017 KING ARTHUR FLOUR BAKING CONTEST



DATE : _____ TIME : _____

LOCATION AT FAIR GROUNDS : _____

OPEN TO: ALL AGES

KING ARTHUR FLOUR PRIZES:

1st place: \$75 gift certificate to the Baker's Catalogue/ kingarthurfLOUR.com

2nd place: \$50 gift certificate to the Baker's Catalogue/ kingarthurfLOUR.com

3rd place: King Arthur Flour Logo Canvas Tote Bag

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.
 - For all ages the recipe for American Flag Pie must be used exactly as it appears.
3. An entry form must accompany the entry. Fill out Entry Form in advance. It will save you time when you bring your exhibit(s).
4. Entries must be in place between 5:00-7:00 PM Wednesday, August 2. Ribbons and prizes must be picked up between 6:00-7:00 PM Monday, August 7. **NO baked goods will be returned.**
5. Must provide a legible recipe, with the entry, preferably typed.
6. All entries must be submitted in a disposable container, covered with plastic wrap for judging. Provide the entire pie.
7. Criteria for baked good:

| | |
|---------------------------------|-------------------|
| Taste | 50 points |
| Overall Appearance + Creativity | 25 points |
| Texture | <u>25 points</u> |
| TOTAL | 100 points |
8. Failure to follow the rules may result in disqualification.



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ENTRY FORM KING ARTHUR FLOUR BAKING CONTEST

Name: _____

Mailing Address: _____

Email: _____

Telephone number: _____

Submit entry form at time of exhibit placement



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AMERICAN FLAG PIE

Yield: One 9 inch pie

Crust

Your favorite prepared double pie crust

Strawberry-Rhubarb Filling

1/2 cup sugar
1/2 cup Pie Filling Enhancer
1/8 teaspoon salt
3 cups lightly packed diced rhubarb, fresh or frozen
2 cups hulled, quartered strawberries, fresh or frozen

Blueberry Filling

2 tablespoons sugar
2 table spoons Pie Filling Enhancer
2 to 2 1/2 cups blueberries, washed and drained
1 1/2 teaspoons lemon juice

Directions:

- To make the crust: Divide the pastry into two pieces – one about 2/3 of the total, the other 1/3. Roll the larger piece of pastry into a round, and place it in a 9" pie pan. Refrigerate for at least 30 minutes.
- Preheat the oven to 425°F.
- To make the strawberry-rhubarb filling: Whisk together the sugar, enhancer, and salt, and toss with the rhubarb and strawberries. Set aside.
- To make the blueberry filling: Whisk together the sugar and enhancer. Toss the blueberries with the sugar mixture, then stir in the lemon juice.
- Fill a 90 degree wedge of the pie shell with blueberry filling and the remaining portion with the strawberry filling.. See "tips" below for suggestions how to do this.
- Roll the remaining crust into a 10" X 6" rectangle about 3/8" thick. Cut the dough lengthwise into five or six 3/4" wide, 10" long strips. Cut three to five 1 1/4" stars from the remaining dough.
- Place the strips parallel to one another over the strawberry-rhubarb section, cutting any excess off the ends and pinching them to the edge of the crust.
- Place the stars above the blueberry filling.



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- Brush stars, stripes and outer crust with water, and sprinkle with sparkling sugar, if desired.
- Place the pie on a baking sheet (to catch drips), and bake for 30 minutes. Reduce the oven heat to 375 and bake for an additional 45 to 60 minutes, until the filling is bubbling and the crust nicely browned.
- Remove the pie from the oven, and let cool for at least an hour before serving.

Tips from the King Arthur Bakers

- The pie may be served warm, but it will be a bit messy; it sets as it cools.
- If rhubarb isn't in season or available, use all strawberries for the red portion of your pie. Combine 5 to 6 cups hulled and quartered strawberries with ½ cup Pie Filling Enhancer and 2 teaspoons lemon juice. Finish and bake the pie according to the recipe directions.
- "When you're dividing your pastry for a double crust- pie, the bottom crust should be a significantly larger chunk than the top crust – about 2/3 for the bottom, 1/3 for the top." A simple tip from our blog, Flourish, that will help you when making this pie.
- To create even wedges for both fillings, starting from the center of the unfilled crust, use a piece of aluminum foil to block off the 90 degree wedge. Remove the foil once you've filled both wedges and before you bake the pie. If you have an adjustable pie dam, it's very handy for this task.
- There are many different thickening options available for fruit pies, from flour to cornstarch to Instant ClearJel and more. For an easy guide to thickener substitutions, see our website Pie Filling Thickening Guide.
- Dissolve the salt in the water, and add to the marshmallow mixture. Add the vanilla, and beat till smooth.