

King Arthur Flour Baking Contests

This year's senior and youth contest recipes are adapted from desserts served around the time of the Revolution

Open to adults ages 15 and up

King Arthur Senior Baking Contest

Washington Cake

Makes 1 cake

Please enter on a disposable plate

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.

Adult Prizes

First Place : \$75 Gift Card

Second Place: \$50 Gift Card

Third Place: \$25 Gift Card

Ingredients

2 Sticks (1 Cup) butter, softened	1 teaspoon baking soda
1 cup sugar	1 teaspoon grated nutmeg
5 eggs	1 cup raisins
1 teaspoon lemon extract	1 cup dried currants
4 cups King Artur Unbleached All Purpose Flour	1 cup milk or cream
1 teaspoon salt	¼ cup brandy

Instructions:

- 1.) Preheat oven to 350 F. Grease and flour a 9-to-10-inch Bundt Pan.
- 2.) Cream the butter and sugar in a bowl until light, pale color, about 1-2 minutes. Add the eggs one at a time, continuing to beat until well mixed, then add the lemon extract.
- 3.) Sift the flour with the salt, baking soda, and nutmeg in a separate bowl, then stir in dried fruit. Gradually add the dry ingredients to the butter, sugar, and egg mixture, alternating with the milk and brandy. Mix until thoroughly combined.

- 4.) Pour batter into the Bundt pan. Place on the oven's center rack and bake for about 60 minutes or until a toothpick inserted comes out clean. Place pan on a wire rack to cool, about 30 minutes, then place another wire rack over the base of the cake and invert the pan to release the cake. You may need to run a knife along the pan edges and/or tap the sides.
- 5.) When cool, sprinkle with confectioner' sugar.