



## 2026 KING ARTHUR FLOUR BAKING CONTEST

*Date & Drop Off Times : Wednesday, July 22, 2026 8:00 – 10:00 am or 3:00 – 6:00 pm*

*Drop Off Location: Stoddard Arts and Crafts Building  
Judging Completed by Thursday Afternoon*

OPEN TO: Adult & Junior/ Youth Ages 6 and Up

### Adult Category

1<sup>st</sup> place: \$75 gift card

2<sup>nd</sup> place: \$50 gift card

3<sup>rd</sup> place: \$25 gift card

### Junior/ Youth Category

1<sup>st</sup> place: \$40 gift card

2<sup>nd</sup> place: \$25 gift card

3<sup>rd</sup> place: \$25 gift card

### RULES:

1. Entry form is required (see below) and is due when entries are brought to the fair on the July 22nd deadline.
2. Exhibitor must bring the opened bag of King Arthur Flour or submit a UPC label from the flour bag when they submit the entry.
3. Contestant must follow the designated recipe (or Gluten Free equivalent)
4. For the Junior entries the recipe for the **King Arthur Red, White and Blue Blondies** must be used exactly as it appears in the premium book and on the North Haverhill Fair website.
5. For the Adult entries the recipe for the **King Arthur American Flag Pie** must be used exactly as it appears in the premium book and on the North Haverhill Fair website.
6. All entries must be submitted on a disposable container for judging
  - a. Entry size: Junior 12 Blondie Bars
  - b. Entry size: Adult 1 American Flag Pie
7. Judging will be based on the following criteria:

- Flavor 50 points
  - Overall Appearance 25 points
  - Texture 25 points
- Total: 100 points

8. Failure to follow the rules may result in disqualification.
9. Please note, no items, including containers or extra display items will be returned at the end of the fair.

# 2026 KING ARTHUR FLOUR BAKING CONTEST ENTRY FORM KING ARTHUR FLOUR BAKING CONTEST

Name: \_\_\_\_\_

Mailing Address:

\_\_\_\_\_  
\_\_\_\_\_

Telephone number:

\_\_\_\_\_

Check the one that applies:

youth (6-16)

adult (17 & up)



## King Arthur Red, White, and Blue Blondies

### Ingredients:

- 8 tablespoons (113g) unsalted butter, room temperature
- 1 cup (198g) granulated sugar
- 1 teaspoon [King Arthur Pure Vanilla Extract](#)
- 2 large eggs
- 1 cup (120g) [King Arthur Unbleached All-Purpose Flour](#)
- 1/4 teaspoon baking powder
- 1/4 teaspoon table salt
- 1/2 cup (57g) blueberries, fresh or frozen
- 1/2 cup (57g) raspberries, fresh or frozen

### Instructions:

1. Preheat the oven to 350°F. Grease an 8" square pan, line it with parchment paper or foil, and grease the paper or foil.
2. Melt the butter and sugar together. Add the vanilla and let the mixture cool to lukewarm.
3. Mix in the eggs, one at a time. Stir in the flour, baking powder, and salt. Mix until combined, then fold in the berries.
4. Scoop the batter into the prepared pan, and bake for 30 to 35 minutes if using fresh berries; 35 to 40 minutes for frozen, until the edges of the bars just begin to pull away from the pan.
5. Remove from the oven and cool for 20 minutes before lifting carefully out of the pan and setting on a rack to cool completely.



## King Arthur American Flag Pie

### Double Crust Ingredients:

- 2 1/2 cups (300g) [King Arthur Unbleached All-Purpose Flour](#) or 2 1/2 cups (283g) King Arthur Pastry Flour Blend
- 1 1/4 teaspoons table salt\*
- 1/4 cup (46g) vegetable shortening
- 10 tablespoons (142g) unsalted butter, very cold
- 6 to 10 tablespoons (85g to 142g) ice water\*\*

### Strawberry Rhubarb Pie Filling Ingredients:

- 1/2 cup (99g) granulated sugar
- 1/2 cup (85g) King Arthur Pie Filling Enhancer
- 1/8 teaspoon table salt
- 3 cups (340g to 425g) lightly packed diced rhubarb, fresh or frozen
- 2 cups (340g) strawberries, quartered, fresh or frozen, trimmed of their leaves

### Blueberry Pie Filling Ingredients:

- 2 tablespoons (25g) granulated sugar
- 2 tablespoons (21g) King Arthur Pie Filling Enhancer
- 2 to 2 1/2 cups (340g) blueberries, washed and drained
- 1 1/2 teaspoons lemon juice

### Instructions for Crust:

1. Weigh your flour, or measure it by gently spooning it into a cup, then sweeping off any excess.
2. In a medium-sized mixing bowl, whisk together the flour and salt.
3. Add the shortening, working it in until the mixture is evenly crumbly, like coarse beach sand; you want everything thoroughly combined.
4. Cut the butter into small (about 1/2") cubes.
5. Add the butter to the flour mixture, and work it in roughly with your fingers, a pastry cutter, or a mixer. Don't be too thorough; the mixture should be quite uneven, with big chunks of butter in among the smaller ones. People get nervous about pie crust, and in their anxiety they tend to work the dough too much. Working the butter in completely makes a mealy crust rather than a flaky one.
6. Drizzle 4 tablespoons (57g) of water over the flour mixture, tossing gently to combine.

7. Add enough additional water to make a chunky, fairly cohesive mixture. It should hold together when you gather a bit up and squeeze it in your hand. Beware of kneading the pastry too much and/or adding too much water, as this will toughen the crust.
8. Gently shape the pastry into a cohesive mass. Or before shaping, take it a step further: Transfer the shaggy mixture to a piece of parchment paper. Press it into a rough rectangle and fold the dough into thirds, like a business letter. If necessary, spritz any dry areas with cold water and flatten and fold again, repeating the process until all errant bits of dough have been incorporated. Folding the dough in this fashion will create more flaky layers in your final crust.
9. Divide the dough in half. Gather each piece into a rough disk. Smooth the disks; it's OK if they have a few cracks in the surface. Smooth their edges by running the disks along a floured surface like a wheel.
10. Wrap the crusts in plastic or your favorite reusable storage wrap. Chill for 30 minutes, or up to overnight. Or wrap in aluminum foil over the plastic, and freeze for up to two months.

### **Instructions for Pie Fillings:**

1. 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.
2. Preheat the oven to 425°F.
3. To make the strawberry-rhubarb filling: Whisk together the sugar, enhancer, and salt, and toss with the rhubarb and strawberries. Set aside.
4. To make the blueberry filling: Whisk together the sugar and enhancer. Toss the blueberries with the sugar mixture, then stir in the lemon juice.
5. Fill a 90° wedge of the pie shell with blueberry filling and the remaining 270° wedge with strawberry-rhubarb filling.
6. Roll the remaining crust into a 10" x 6" rectangle about 3/8" thick. Cut the dough, lengthwise, into five to six 3/4"-wide, 10"-long strips. Cut three to five 1 1/4" stars from the remaining dough.
7. 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.
8. Place the stars atop the blueberry filling.
9. Brush stars, stripes, and outer crust with water, and sprinkle with sparkling sugar, if desired.
10. Place the pie on a baking sheet (to catch the drips), and bake for 30 minutes. Reduce the oven heat to 375°F and bake for an additional 45 to 60 minutes, until the filling is bubbling and the crust nicely browned.
11. Remove the pie from the oven, and let it cool for at least an hour before serving. If you can't wait, the pie may be served warm but it'll be a bit messy; it sets as it cools.