**DATE: October 15, 2018 TIME: Judging begins at 6:00 pm LOCATION: Midway Stage**

**OPEN TO:** Youth- (8-18)**;** Adults (Commercial, industrial or professional bakers are not eligible.)

**CATEGORY PRIZES:**

Both divisions (youth and adult) will have 1st, 2nd, and 3rd place winners. Winners will receive prizes and ribbons.

**RULES:**

1. Pre-entry must be received by **October 5, 2018.** (Entry form attached)

2. Exhibitors must use King Arthur Flour to bake their pie.

3. **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 for judging.**

4. Contestant must follow the designated recipe (attached)

5. All exhibitors will be assigned an exhibitor number. This number must accompany the entry.

6. All entries must be submitted in a disposable container for judging

7. Entries may be submitted beginning at 5:15pm. Judging begins at 6:00 pm – no entries will be accepted after judging begins.

8. Judging criteria:

Taste -- 50 points

Overall Appearance -- 25 points

Texture -- 25 points

**TOTAL 100 points**

9. The Judge’s decisions are final.

10. Failure to follow the rules may result in disqualification.

**Recipe Source: King Arthur Flour Website – The Best Apple Pie**

**Crust**

* 2 cups King Arthur [Pastry Flour Blend](https://www.kingarthurflour.com/shop/items/pastry-flour-blend-3-lb) or King Arthur Unbleached All-Purpose Flour
* heaping 1/2 teaspoon salt
* 1/2 cup (8 tablespoons) cold unsalted butter
* 3 to 5 tablespoons ice water

**Filling**

* 9 whole apples (about 10 cups) Cortland or other baking apples, peeled, cored and sliced
* 3/4 cup granulated sugar

If you cannot find the pie filling enhancer, use one of the following to thicken your filling:

All-purpose flour - 1/4 cup + 2 tsp

Instant ClearJel - 1 tbsp + 1 tsp

Cornstarch - 1 tbsp + 1 tsp

* 1 1/2 teaspoons Apple Pie Spice
* 1/4 cup [boiled cider](https://www.kingarthurflour.com/shop/items/boiled-cider-1-pint)
* 1 tablespoon rum (optional)
* 1/4 cup King Arthur [Pie Filling Enhancer](https://www.kingarthurflour.com/shop/items/pie-filling-enhancer-12-oz)
* 1/8 teaspoon salt
* 2 teaspoons [vanilla extract](https://www.kingarthurflour.com/shop/items/pure-vanilla-extract-16-oz)
* juice of 1/2 lemon (about 2 tablespoons)

**Topping (Optional)**

* 2 tablespoons milk
* 2 tablespoons [sparkling sugar](https://www.kingarthurflour.com/shop/items/sparkling-white-sugar-15-oz)

**Instructions**

1. To make the crust: Whisk together the flour and salt, then cut in half the butter until crumbly. Add the remaining butter and work it in roughly with your fingers, a pastry cutter, or a mixer. Don't be too thorough; the mixture should be very uneven, with big chunks of butter in among the smaller ones.
2. Drizzle just enough water over the mixture to make it cohesive, tossing until it begins to come together.
3. Gather it into a ball, divide in half, flatten each half into a disk about 3/4" thick, and wrap well. Refrigerate for 30 minutes.
4. To make the filling: In a large bowl, stir together the filling ingredients, mixing until well-combined. Set aside.
5. Preheat the oven to 425°F with a rack on the lower shelf.
6. To assemble the pie: Roll one piece of pie crust into a 12" round, and lay it gently into a 9" pie plate. Spoon in the filling. Roll out the other piece (or make a lattice), lay it over the filling, and seal and crimp the edges. Brush the top crust with milk, and sprinkle it with sparkling sugar, if desired.
7. To bake the pie: Place the pie on a baking sheet to catch any drips. Bake for 15 minutes, then reduce the heat to 375°F, and bake for an additional 45 minutes, or until the top is brown and filling is bubbly.
8. Remove the pie from the oven, and place it on a rack to cool completely before cutting.
9. Store, loosely covered, on the counter for a day. Refrigerate, tightly wrapped, for up to a week.

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King Arthur Flour may be purchased at the following Laurel locations: Kroger and Wal-Mart

Adult Category Prizes

1st Place: $75 gift certificate to the Baker’s Catalogue (King Arthur Website)

2nd Place: $50 gift certificate to the Baker’s Catalogue (King Arthur Website)

3rd Place: King Arthur Flour Baker’s Companion Cookbook

Youth Category Prizes

1st Place: $30 gift basket (may include baking supplies, cookbook, etc.)

2nd Place: $20 gift basket (may include baking supplies, cookbook, etc.)

3rd Place: $10 gift basket (may include baking supplies, cookbook, etc.)

**ENTRY FORM**

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

Mailing Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Telephone number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Check the one that applies: Youth ☐ Adult ☐

This entry must be received no later than Friday, October 5, 2018 at the Jones County Extension Office.

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Office use ONLY

Received by: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Date Received: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Exhibitor Number Assigned: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_