

2016 State Junior Baking Contest Recipe

LEMON - GLAZED BLUEBERRY HAND PIES

Ingredients

CREAM CHEESE PIE DOUGH

- 1 ½ cups King Arthur all-purpose flour
- ½ teaspoon salt
- ½ cup cream cheese, cold and cut into cubes
- ½ cup unsalted butter, cold and cut into cubes
- 1 tablespoon water, ice cold
- 1 teaspoon lemon juice

BLUEBERRY FILLING

- 1 ½ cups blueberries
- 2 tablespoons plus 2 teaspoons sugar
- 1 tablespoon cornstarch
- ½ teaspoon lemon juice
- 1/4 teaspoon lemon zest
- 1/8 teaspoon salt
- 1 egg mixed with 1 teaspoon water for egg wash

LEMON ICING GLAZE

- 1/4 cup confectioners' sugar
- 1/4 teaspoon vanilla extract
- 1 teaspoon lemon juice
- 2 teaspoon milk, plus more as needed

Directions

CREAM CHEESE PIE DOUGH

1. In a medium sized bowl, combine the flour and salt thoroughly.
2. Add the cream cheese pieces to the mixing bowl and combine until the mixture resembles cornmeal. Add the butter pieces and cut in with a pastry blender or by rubbing your fingers together through the mixture until it appears rough, with pieces like the size of peas.
3. Sprinkle the ice-cold water and the lemon juice over the mixture and mix until dough is rough but pliable. The dough should hold together when pressed to the side of the bowl, and not form a ball in the bowl.
4. Turn out the dough onto a lightly floured work surface. Form dough into a 5-6 inch disc and wrap tightly with plastic wrap. Refrigerate 1 hour, until firm.

BLUEBERRY FILLING

1. Preheat oven to 375°F and set the rack in the lowest position. Line a baking sheet with parchment paper.
2. In a small saucepan, combine the blueberries, sugar, cornstarch, lemon juice, lemon zest and salt; stir to combine. Bring to a gentle simmer over medium heat, and cook, stirring, until the juices are thickened and clear, 2-3 minutes. Remove the pan from the heat and cool to room temperature, about 30 minutes.
3. Roll out the chilled dough to 1/8 inch thick. Using a round 4 ½ inch cutter, cut 8 discs from the dough, re-rolling scraps as necessary. Transfer the discs to

prepared baking sheet and refrigerate for 10 minutes.

4. Remove the dough discs from the refrigerator. Place 1 tablespoon of the filling in the center of each disc. Lightly brush water around the edge of half of the disc, and then fold the other half over the filling to create a half-circle. Seal and add a decorative border by pressing the edges of the dough together with a fork.

5. Brush them with egg wash. Using a paring knife cut a few steam vents into the top of each pie.

6. Bake until filling is bubbly and thick and the crust is golden brown, 20-25 minutes. Remove from the oven and place them on a cooling rack. Let cool completely. *It is customary for blueberry filling to ooze slightly in baked pastries*

LEMON ICING GLAZE

1. In a small bowl, mix together confectioners' sugar and vanilla.

2. Add the lemon juice, then the milk, and stir to combine. If necessary, add more milk, 1 teaspoon at a time, until the glaze is smooth and fluid.

3. Drizzle glaze over the top with a fork.

Yield – 8 hand pies *Submit 6 hand pies on a white paper plate.*

King Arthur Flour Junior Baking Contest

CHOCOLATE CRINKLE COOKIES (Yield 2 dozen)

Ingredients

- 1½ cups (6 ¼ ounces) unbleached all-purpose flour
- 1½ cups (10 ½ ounces) sugar
- 1½ teaspoons baking powder
- ¾ teaspoon salt
- 6 tablespoons (¾ stick, 3 ounces) unsalted butter, melted
- ¾ cup (2¼ ounces) cocoa powder, natural or Dutch process
- 3 large eggs
- ½ teaspoon vanilla extract
- ¾ cup (3 ounces) confectioners' sugar, for coating cookies

Directions

1. Preheat the oven to 350°F. Lightly grease (or line with parchment paper) two baking sheets.
2. In a large mixing bowl, whisk together the flour, sugar, baking powder, and salt. Set aside.
3. Combine the melted butter with the cocoa in a medium-sized bowl and stir until the mixture is smooth. Cool to lukewarm.
4. Add the eggs and vanilla, stir to combine, and then add this mixture to the dry ingredients. Mix thoroughly, until the flour is evenly moistened. The dough will seem too dry at first, but keep mixing and it will become the consistency of stiff brownie batter.
5. Scoop the dough into balls with a tablespoon cookie scoop or by a heaping tablespoon, and roll each ball of dough in confectioners' sugar to coat. Place the cookies on the prepared baking sheets.
6. Bake the cookies for 12 to 14 minutes. They'll spread out and form cracks, and the insides may look a little wet, but that's okay. For a crisper cookie, leave in the oven for a few minutes longer.
7. Remove the cookies from the oven and let them cool on the pan for 5 minutes before transferring them to a rack to cool completely

Submit 6 cookies on a disposable plate inside a Ziploc type bag.