

The following are for Home Arts 2021 – Holmes County Fair

Please replace last years with these.

CLASS WPC01 Women's pie contest

Blueberry Crumb Pie

For the crust:

- 1/3 cup Crisco
- 1/3 cup butter
- 1&1/2 cup flour

For the filling:

- 5 cups fresh blueberries
- 1/2 cup flour
- 1/2 cup sugar
- Zest of one lemon
- 1/2 teaspoon cinnamon

For the crumb topping:

- 3/4 - 1 cup flour
- 1/3 cup sugar
- 1/3 cup butter and/or Crisco

Directions:

Mix crust ingredients with pastry blender. Add 4 Tablespoons ice water, form into a ball and refrigerate for at least 30 minutes. Roll out to fit a 9" pie pan.

Mix all the filling ingredients and place in unbaked crust.

Mix crumbs together with fork or pastry blender and top blueberry filling with crumbs.

Bake at 450 degrees for 15 minutes, lower to 350 for an additional 40-45 minutes.

CLASS WCB01 - Women's cake contest

Apple Bundt cake

- 2 cups (450g) granulated sugar
- 1 1/2 cups (336g) vegetable oil
- 2 tsp. vanilla
- 3 large eggs room temperature
- 3 cups (384g) all-purpose flour
- 1 tsp. baking soda
- 1 tsp. cinnamon spice
- 1 tsp. salt
- 3 medium Granny Smith apples - peeled, cored. and chopped

CARAMEL GLAZE

- 1/2 cup (1 stick, 113g) butter
- 2 tsp. heavy cream
- 1/2 cup packed brown sugar

- 1 tsp. vanilla extract

CAKE

1. Preheat the oven to 325°F (175°C). Grease a 9 inch Bundt pan.
2. In a large bowl, beat the sugar, oil, vanilla, and eggs with an electric mixer until light and fluffy.
3. Combine the flour, baking soda, cinnamon, and salt; stir into the batter just until blended.
4. Fold in the apples by hand. Pour into the prepared bundt pan.
5. Bake for 55-70 minutes or until an inserted toothpick comes out clean.
6. Allow to cool for about 20 minutes in the pan and then invert on to a wire rack.

CARAMEL GLAZE

1. Heat the butter, heavy cream, and brown sugar in a small saucepan over medium heat.
2. Bring to a boil, stirring to dissolve the sugar, then remove from the heat.
3. Add in vanilla and stir until combined. Let sit 5-10 minutes to thicken.
4. Drizzle over the warm cake.

CLASS MCB01 - Mens Cake Contest

[Mayonnaise Cake](#)

- 1 cup sugar
- 1 cup mayonnaise
- 2 cups flour
- 2 tsp baking soda
- ¼ tsp salt
- 5 Tbs cocoa
- 1 tsp vanilla
- 1 cup water

Combine all ingredients in bowl and mix well. Pour into greased and floured 9x13 pan. Bake at 350 for 35 to 40 minutes

[Brown Sugar Icing](#)

- 1 stick soft butter
- 1 cup brown sugar
- ¼ c milk
- Powdered sugar

Cook butter and brown sugar over medium heat and boil for 2 minutes. Mix in the milk, bring to a boil then remove from heat. Cool. Add powdered sugar and beat to a spreading consistency.

CLASS MPC01 - MENS PIE CONTEST

Dutch Apple pie

Crust:

- 1 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 cup butter, chilled and diced
- 1/4 cup ice water + 2 teaspoons

- In a large bowl, combine flour and salt.
- Using a pastry blender or forks, cut in cold butter until mixture resembles pea sized crumbs.
- Stir in 1/4 cup water, a tablespoon at a time (4 Tablespoons total), until mixture forms a ball. May be slightly sticky. If dough is dry, add 1 teaspoon of cold water and a second teaspoon if needed.
- Wrap in plastic wrap and refrigerate for 4 hours or overnight.
- On a floured surface, roll dough out to fit a 9 inch pie plate.
- Place crust in pie plate. Press the dough evenly into the bottom and sides of the pie plate.
- Cook it according to the fillings directions.

Pie Filling

- 5–6 cups Granny Smith Apples, peeled and sliced into 1/4– inch pieces
- 1 tablespoon lemon juice
- 1/3 cup light brown sugar
- 1/3 cup granulated sugar
- 1/4 cup flour
- 1 teaspoon ground cinnamon

Topping

- 1 cup flour, plus 2 tablespoons
- 1/3 cup granulated sugar
- 1/3 cup light brown sugar
- 1/2 cup cold butter, cubed

Instructions:

1. Preheat oven to 375°F. Adjust your oven rack to the lowest position.
2. Roll out your pie dough to a 12- inch circle and fit it into a 9- inch pie plate, crimping the edges. Place the pie plate in the refrigerator while you do the next steps.
3. In a large bowl combine the apples, lemon juice, brown sugar, granulated sugar, flour, and cinnamon. Stir to coat evenly. Set aside.
4. To prepare the topping, combine the flour, granulated sugar, brown sugar, and butter in a medium bowl. Using a pastry cutter or fork blend the mixture together until coarse crumbs form. Using your hands squeeze the mixture together until all the butter is absorbed and your crumb topping comes together.

CLASS CC01 - Cupcake contest

Carrot cake cupcakes:

INGREDIENTS

- 4 large eggs
- 5.3 ounces plain yogurt
- 1/2 cup vegetable oil
- 1 cup light brown sugar
- 1 cup white sugar
- 2 teaspoons vanilla extract
- 2 cups all purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 tablespoon ground cinnamon
- 1/2 teaspoon nutmeg
- 3 cups grated carrots
- 1/4 cup chopped pecans

Cream Cheese Frosting

- 8 ounces cream cheese at room temperature
- 1/4 cup unsalted butter at room temperature
- 3 cups powdered sugar
- 1 teaspoon vanilla

INSTRUCTIONS

- Preheat oven to 350 degrees. Place liners in a cupcake tin and set aside.
- In a large size bowl combine the wet ingredients: eggs, greek yogurt, vegetable oil, sugars, and vanilla extract. Stir until completely combined.
- In a separate medium size bowl combine the dry ingredients: flour, baking powder, salt, nutmeg and cinnamon. Whisk together to combine.
- Slowly add the dry ingredients to the wet and stir until mostly combined. Fold in the grated carrots and the chopped pecans. Don't overmix.
- Scoop the batter and fill the cupcake liners about 3/4 full.
- Bake for approximately 20 minutes, until a toothpick inserted in the center comes out clean.
- Carefully remove the cupcakes from the tin and allow the cupcakes to cool on a wire rack.
- To prepare the frosting add the cream cheese and butter to a mixing bowl. Mix until smooth. Add in the vanilla and powdered sugar. Mix on high speed until frosting is smooth and creamy.
- Spread onto cooled cupcakes

CLASS YB01 - Yeast bread contest:

Ingredients

- 1 cup warm water
- 2 tablespoons white sugar
- 2 teaspoons yeast
- 1/4 cup vegetable oil
- 2.5 – 3.5 cups flour start with 2.5 cups and add more as needed
- 1 teaspoon salt
- In the bowl of your stand mixer , add the water, sugar and yeast and let sit for 10 minutes. Add the rest of the ingredients and mix until a nice ball forms. The dough should feel elastic, but not dry. Add more flour if dough is sticky.
- Let dough rise in a warm place until double, about 1.5 hours. Shape into a smooth log and place in a greased bread pan. Let rise again, about 20 minutes. I usually let it go until it looks the right size for a loaf of bread. Bake at 350 for about 30 minutes, until bread is dark golden and sounds hollow when tapped.