

**The following recipes must be used for the following fair entries:**

**Department 25**

<b>Lot 1</b>	<b>Traditional Baking Powder Biscuits</b>
<b>Lot 2</b>	<b>Apple Cinnamon Bread</b>
<b>Lot 13</b>	<b>Chocolate Cake</b>
<b>Lot 14</b>	<b>Chocolate Cake—2 pieces</b>
<b>Lot 27</b>	<b>Twisty Pretzels</b>
<b>Lot 28</b>	<b>Cheddar Cheese Twisty Pretzels</b>

**Lot 1 Traditional Baking Powder Biscuits**

2 cups white flour  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1/2 cup shortening  
3/4 to 1 cup milk

1. Heat oven to 450°.
2. In a large bowl, combine flour, baking powder and salt.
3. Using two knives or a pastry blender, cut shortening into flour until consistency of coarse meal.
4. Add milk; stir with fork until mixture leaves sides of bowl and forms soft, moist dough.
5. On a floured surface, toss lightly until dough is not longer sticky.
6. Roll out 1/2" thick and cut with a floured cutter.
7. Place on ungreased cookie sheet or in a baking pan. Bake at 450° for 8-12 minutes or until light golden brown. Serve hot.

**Lot 2 Apple Cinnamon Bread**

1 3/4 cups flour  
3/4 teaspoon cinnamon  
2 1/4 teaspoons baking powder  
1/2 teaspoon salt  
1/3 cup margarine  
2/3 cup sugar  
1 egg, beaten  
1 1/4 cups applesauce  
1 teaspoon vanilla  
1/2 cup walnuts, chopped, optional

1. Preheat oven to 350°. Grease bottom only of a loaf pan.
2. Mix together the flour, cinnamon, baking powder, and salt in a small bowl.
3. In the large bowl, cream margarine and sugar together until light and fluffy. Add egg, applesauce and vanilla. Beat.
4. Add the flour mixture to the applesauce batter mixture. Beat until smooth. Add nuts, if desired.
5. Pour the batter into the loaf pan. Bake for 1 hour at 350° or until toothpick inserted in center comes out clean. Cool completely before slicing.

### **Lot 13 Chocolate Cake**

1 1/2 cups flour  
1 1/4 cups sugar  
1 1/4 teaspoons baking soda  
1/2 cup unsweetened cocoa  
1 teaspoon salt  
1 cup buttermilk\*  
2/3 cup oil or 2/3 cup applesauce  
1 teaspoon vanilla  
2 eggs

1. Preheat oven to 350°. Grease and lightly flour bottoms only of two 8" round cake pans or one 13" x 9" pan.
2. In a large bowl, blend all ingredients at low speed until moistened; beat 3 minutes at medium speed.
3. Pour batter into prepared pan(s).
4. Bake at 350° for 25-30 minutes for round cake pans (or 30-35 minutes for a 13"x9" inch pan) or until toothpick inserted in center comes out clean.
5. Cool 5 minutes on wire racks. Using a sharp knife, loosen cake from sides of pan very carefully.
6. Remove from pan.
7. Cool completely. Frost as desired or dust lightly with powdered sugar. Makes 12 servings.

\*To substitute for buttermilk use 1 tablespoon vinegar or lemon juice plus milk to make 1 cup.

### **Lot 27 Twisty Pretzels**

1 1/2 cups flour  
2/3 cup milk  
2 tablespoons vegetable oil  
2 teaspoons baking powder  
1 teaspoon sugar  
1/2 teaspoon salt  
2 tablespoons flour  
1 egg  
Coarse (or kosher) salt

1. Heat oven to 425°.
2. In a medium bowl, mix together the flour, milk, vegetable oil, baking powder, sugar, and salt. Stir until dough is soft.
3. Sprinkle 2 tablespoons flour over a clean surface. Put the dough on the floured surface.
4. Divide the dough in half to make 2 balls. Roll each ball around 3 or 4 times.
5. Knead each ball of dough by curving your fingers around it and folding it toward you. Then push it away with the heels of your hand using rocking motion. Repeat this rocking motion 10 times.
6. Turn a bowl upside down over the two balls of dough for 15 minutes.
7. Divide each ball of dough into 8 pieces. Use plastic wrap to cover the balls you are not working with so they won't dry out.
8. Roll each ball into a 12" rope (you can use a ruler).
9. Twist halves together to make a pretzel shape and place on an ungreased cookie sheet.
10. Crack an egg into a small bowl. Beat the egg with a fork until yolk and white are mixed. Brush each pretzel with some of the egg mixture. Sprinkle your favorite topping on each pretzel.
11. Bake 9-11 minutes or until pretzels are light golden brown. Use a pancake turner to remove the pretzels. Cool them on a wire rack for 10 minutes. Store in a tightly covered container.

### **Lot 28 Variation: Cheddar Cheese Pretzel**

Same recipe as Lot 27 with following variation:

Add ½ cup shredded cheddar cheese to the flour mixture to make cheesy pretzels.

#### **Tips:**

To practice twisting dough into a pretzel shape use play-doh

If the pretzels are getting too dark on top or on the bottom, move the oven rack up or down.

Look for coarse salt in the spice section in a grocery store, it's in a box.

Pretzels are best if eaten when warm.