

King Arthur Junior Contest
Pumpkin Streusel Coffee Cake

Ingredients

Topping:

- 2/3 cup granulated sugar
- Pinch of salt
- 2/3 cup King Arthur Unbleached All Purpose Flour
- 1 teaspoon ground cinnamon
- 1/4 cup chopped pecans (optional)
- 4 tablespoons butter, melted

Filling:

- 1/3 cup light brown or dark brown sugar, packed
- 1 teaspoon ground cinnamon
- 1 teaspoon unsweetened cocoa

Cake:

- 1/2 cup vegetable oil
- 2 large eggs
- 1 cup granulated sugar
- 1 cup pumpkin puree
- 1 teaspoon pumpkin pie spice
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 1/2 cups King Arthur Unbleached All Purpose Flour

Directions

Preheat oven to 350°F. Lightly grease 8" square pan or 9" round pan.

Topping:

Whisk together sugar, salt, flour, cinnamon, and pecans. Add melted butter stirring
Until well combined. Set aside.

Filling:

Mix together sugar, cinnamon and cocoa powder. Set aside

Cake:

Beat together oil, eggs, sugar, pumpkin, cinnamon, salt and baking powder.

Add flour, stirring until smooth

Spread half of batter in prepared pan – spreading all the way to edge.

Sprinkle filling evenly on top of batter.

Spread remaining batter on top of filling. Swirl filling into batter using table knife.

Do not combine totally

Sprinkle topping on top of swirled batter.

Bake until light brown on top and toothpick comes out clean. 40-45 minutes.

Cool at least 20 minutes before cutting.

Bring 4 even squares to Fair on white paper plate.

King Arthur Adult Contest

Oatmeal Cake Squares

Ingredients

Cake:

- ¾ cup boiling water
- ¾ cup oats – rolled, old-fashioned or quickcooking
- 1 ¼ King Arthur Unbleached All Purpose or Gluten Free Flour (indicate which one)
- ¾ teaspoon baking soda
- ¾ teaspoon salt
- ½ teaspoon cinnamon
- 8 tablespoons butter, room temperature
- ½ cup light brown sugar, packed
- ¼ cup granulated sugar
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract

Topping:

- ¼ cup light brown sugar, packed
- 2 tablespoons butter, room temperature
- 1 tablespoon water
- ½ cup diced pecans
- ¼ cup shredded coconut
- 3 tablespoons rolled, old-fashioned or quick oats

Directions

Preheat oven to 350°F. Line 8" square pan with parchment sling and lightly grease

Cake:

Stir together water and oats and let sit for 20 minutes uncovered until water absorbed.

In another bowl whisk together flour, baking soda, salt and cinnamon.

In mixer bowl beat together butter and sugars until light and fluffy.

Add eggs and vanilla to butter mixture and mix until combined may not be smooth.

Add about half of flour mixture and combine. Then add warm oatmeal mixture.

Add remaining flour mixture and stir until just combined (no dry bits),

Transfer batter to prepared pan and spread evenly.

Bake cake 30-35 minutes until top is set and lightly brown. 5 minutes before end of baking time prepare topping.

Topping:

In small saucepan combine sugar, butter & water. Cook mixture over medium heat until the butter is melted and sugar has dissolved and bubbles start to form (1-2 minutes). Add pecans, coconut and oats and combine well.

Remove cake from oven and place on wire rack

Turn oven to broil

Carefully transfer topping onto baked cake and spread evenly- a thin layer.

Return cake to oven and place on center rack and broil for 1-2 minutes until surface is bubbling and lightly toasted.

Remove from oven and allow to cool on rack (15-20 minutes).

Remove from pan using parchment sling.

Bring cake to Fair on foil covered cardboard square one inch larger on each side. Cake will be cut by judges.