

# media release

*Colorado State Fair*  
*Colorado Department of Agriculture*  
[www.coloradostatefair.com](http://www.coloradostatefair.com)

## FOR IMMEDIATE RELEASE

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## ***Cake Makers Compete at the Colorado State Fair***

### **Enter the King Arthur Flour “Great Cake Contest”**

PUEBLO, Colo. – King Arthur Flour invites you to compete in their “Great Cake Contest” at the Colorado State Fair. Prizes valued at \$450 are awarded to the top three winners, plus the first place winner has a shot at the grand prize valued at \$500.

Great cakes come in many different shapes, sizes and flavors, so put on your creativity cap. Bake your cake using any type of King Arthur Flour, but no cake mixes please. Any theme is welcome and use any frosting, topping or delightful decoration you desire.

Winners of the top three cakes receive gift cards for King Arthur Flour’s popular baking website and online catalog, [www.kingarthurfLOUR.com](http://www.kingarthurfLOUR.com). First place gets \$200 and runner-ups win \$150 and \$100 each. The online catalog gives winners access to a huge selection of baking ingredients and kitchen essentials, from spatulas and baking pans to bread machines and stand-up mixers.

Cakes are judged on Taste (50%), Presentation (25%) and Texture (25%). All ages may enter; limit one entry per person. Out of 15 first place winning cakes at official host fairs, King Arthur Flour Company will choose a grand prize winning cake and award the maker a \$500 online shopping spree at [www.kingarthurfLOUR.com](http://www.kingarthurfLOUR.com)

The contest will be held on August 30, 2012; registration is now open with an entry deadline of August 28, 2012. For contest details, official rules, and a list of other special contests, contact the Colorado State Fair general entry office at 719-404-2080 or visit [http://www.coloradostatefair.com/events\\_detail.aspx?id=164](http://www.coloradostatefair.com/events_detail.aspx?id=164).

The Colorado State Fair runs from August 24 – September 3, 2012. For more information, visit [www.coloradostatefair.com](http://www.coloradostatefair.com).

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***Editor's Note: Photo of "Fudge-Glazed Creamy Peanut Butter Cake" is available by emailing [Christi.lightcap@ag.state.co.us](mailto:Christi.lightcap@ag.state.co.us).***

Practice with this spectacular Fudge-Glazed Creamy Peanut Butter Cake and enter your own great cake into the competition.

### **Fudge-Glazed Creamy Peanut Butter Cake**

Cake

1 cup (7 ounces) granulated sugar

1 cup (4 1/4 ounces) King Arthur Unbleached All-Purpose Flour

1 tablespoon (1/4 ounce) Instant ClearJel® or cornstarch

1/3 cup (1 ounce) Double-Dutch Dark Cocoa, black cocoa, or Dutch-process cocoa

1 teaspoon baking powder

1 teaspoon espresso powder

1/4 teaspoon baking soda

1/2 teaspoon salt

2 large eggs

1/3 cup (2 3/8 ounces) vegetable oil

1 teaspoon vanilla extract

1/2 cup + 2 tablespoons (5 ounces) water

#### Filling

3/4 cup (7 ounces) peanut butter, creamy or chunky

2 cups (8 ounces) confectioners' sugar or glazing sugar

1 teaspoon vanilla extract

1/3 cup (2 5/8 ounces) milk or cream

#### Icing

1 cup (6 ounces) chopped semisweet or bittersweet chocolate

6 tablespoons (3 ounces) heavy or whipping cream

1/2 cup chopped salted peanuts, for garnish (optional)

Preheat the oven to 350 degrees F. Lightly grease and flour (or grease, then line with parchment, then grease again) an 8-inch round cake pan. Note: This pan needs to be at least 2-inch tall; if you have a non-standard, shorter 8-inch pan, substitute a 9-inch round pan.

To make the cake: Whisk together the dry ingredients. Add the eggs, oil, and vanilla, beating until smooth. Gradually add the water, beating until smooth. Pour the batter into the prepared pan.

Bake the cake for 35 to 38 minutes (about 25 minutes if you're using a 9-inch pan), or until a cake tester inserted into the center comes out clean. Cool the cake in the pan for 15 minutes, and then turn it out of the pan to cool completely on a rack.

To make the filling: Beat together the peanut butter, sugar, and vanilla till crumbly, then add the milk or cream, beating till smooth. Add additional milk or cream, if necessary, to make a spreadable filling.

To make the icing: Combine the chocolate and cream in a microwave-safe bowl, and heat until the cream is hot, and the chocolate soft. Stir to melt the chocolate completely, reheating very briefly if necessary. Allow the icing to rest for about 30 to 45 minutes, or until it's thickened enough to be spreadable.

To assemble the cake: Slice the cake in half horizontally, to make two layers. Place one piece, cut side up, on a serving plate. Spread with the filling. Top with the second piece, cut side down. Spread the top and sides of the cake with the icing. Garnish with chopped peanuts, if desired. Yield: one 8-inch cake, 8 to 10 servings.