

Junior Baking Contest 2017

Iced Oatmeal Applesauce Cookies



Ingredients

Cookies:

- 4 tablespoons unsalted butter
- 1 cup light-brown sugar
- ½ cup granulated sugar
- 1 large egg
- ½ cup unsweetened applesauce
- 1½ cup old-fashioned rolled oats
- 1¼ cup King Arthur Flour all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup raisins

Icing:

- 1¾ cup confectioners' sugar
- 3 tablespoons pure maple syrup
- 3 tablespoons water

Directions

Preheat oven to 350 degrees F.

Put butter and sugars in a large mixing bowl. Mix until combined.

Add egg and applesauce, mix until well blended, 2 to 3 minutes.

Mix in oats, flour, baking soda, baking powder, and salt. Mix in raisins.

Using a 1 1/2-inch ice cream scoop, drop dough onto baking sheets lined with parchment paper, spacing 2 inches apart. Bake cookies until golden and just set, 13 to 15 minutes. Let cool on sheets 5 minutes. Transfer cookies to a wire rack set over parchment paper; let cool completely.

Whisk confectioners' sugar, syrup, and 3 tablespoons water until smooth. Drizzle over cookies, let set.

Submit 6 cookies on a white paper plate.

Judging Criteria

Overall appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
TOTAL	100 points

The following prizes will be awarded at the state contest plus a Rosette.

1 st Place: \$15.00	5 th Place: \$5.00	9 th Place: \$2.50
2 nd Place: \$12.50	6 th Place: \$5.00	10 th Place: \$2.50
3 rd Place: \$10.00	7 th Place: \$5.00	
4 th Place: \$7.50	8 th Place: \$5.00	

Honorable Mention Ribbons will also be awarded.