



# NEWS RELEASE

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Steve Troxler, Commissioner • G. Kent Yelverton, Manager

**FOR IMMEDIATE RELEASE**  
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CONTACT: *Lisa Prince, cooking contest coordinator*  
*N.C. State Fair*  
*919-906-0067*

## **White Chocolate Berry Pie and Pumpkin Drop Cookies win final State Fair Cooking Contest**

RALEIGH – A White Chocolate Berry Pie made by Mary Doherty of Raleigh placed first and won a \$100 gift certificate to King Arthur Flour Baker's Catalogue in the final cooking competition for the 2018 N.C. State Fair. Melissa Bentley of Zebulon placed second and received a \$75 gift certificate for Cookie Dough Cream Pie. Kristen Frybort of Raleigh placed third and received King Arthur Flour cookbooks for her Chocolate Chess Pie.

In the youth competition, Grace Brescia of Cary placed first and won a \$75 gift certificate for Pumpkin Drop Cookies. Lila Bender of Zebulon placed second and received a \$50 gift certificate for her Caramel Pretzel Chocolate Chip Cookie recipe. Joseph Dunatov placed third and received King Arthur Flour cookbooks for his Sea Salt Mocha Macchiato Drop Cookies.

Pound cake and brownie recipes had to include King Arthur flour and be made from scratch. All ingredients must also be readily available at the grocery store. Judging was based on taste, creativity and texture.

The winning adult and youth recipes follow:

### **Pumpkin Drop Cookies**

- ½ cup margarine or butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 2 eggs
- 1 can (15 ounce) pumpkin



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- 2 ½ cups King Arthur all-purpose flour
  - 2 ½ teaspoons baking powder
  - 1 teaspoon baking soda
  - 1 teaspoon salt
  - 1 teaspoon ground cinnamon
  - ¼ teaspoon ground allspice
  - ¼ teaspoon ground nutmeg
  - 6 tablespoons pumpkin goat cheese
- For confectioner sugar glaze:
- 1 ½ cups confectioners' sugar, sifted
  - 3-4 tablespoons milk or water
  - 2 teaspoons vanilla extract (optional)

## Directions:

1. Heat oven to 375 degrees. Grease cookie sheet with shortening. Mix butter and sugars in large bowl with spoon. Beat in eggs. Stir in pumpkin. Stir in remaining ingredients.
2. Drop dough by tablespoonfuls about 2 inches apart onto cookie sheet.
3. Bake 10 to 12 minutes or until set and golden. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.
4. While cookies are cooling, prepare the glaze by put the sugar in a medium-sized bowl and slowly stir in the milk, water and vanilla. Combine ingredients a little at a time to make sure you get a smooth and pourable glaze.
5. Once the cookies are cooled and the glaze is ready, drizzle or pour the glaze on the cookies.

## White Chocolate Berry Pie

### *For pie dough:*

- 1 ¼ cup King Arthur all-purpose flour
- ½ teaspoon salt
- 1 tablespoon sugar
- 6 tablespoons cold, unsalted butter cut into ¼ inch slices
- ¼ cup Crisco vegetable shortening, chilled
- 2 tablespoons cold vodka
- 2 tablespoons cold water

### *For topping:*

- 3 cups fresh raspberries, blueberries or strawberries
- 2-3 egg whites, whipped
- Granulated sugar



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Make sugared berries by painting them with egg white wash, then roll in granulated sugar and set on parchment lined sheet pan to dry.

### *For drizzle:*

- 2 ounces white chocolate baking squares
- 1 tablespoons milk

In a small bowl over simmering water, melt 2 ounces of white chocolate and milk for drizzle. Set aside to cool.

### *For filling:*

- 5 ounces white chocolate baking squares
- 3 tablespoons milk
- 5 ounces cream cheese, softened
- ½ cup confectionary sugar
- 1 teaspoon grated orange peel
- 1 cup whipping cream, whipped

In a small bowl over simmering water, melt 5 ounces of white chocolate with milk, stir, cool to room temperature. Beat the cream cheese, confectionary sugar and orange peel on low speed of an electric mixer until smooth. Add white chocolate and beat until blended. Fold in whipped cream by hand. Put filling in cooled baked pie crust. Arrange sugared raspberries, blueberries or strawberries on filling then finish with the white chocolate drizzle. Refrigerate for 2 hours. Cover and refrigerate if you have any leftovers.