**FOR IMMEDIATE RELEASE**

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*N.C. State Fair*

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**Zebulon Woman’s Almond Joy Scones wins first place in the N.C. State Fair’s King Arthur Baking Contest**

RALEIGH – Zebulon resident Melissa Bentley’s Almond Joy Scones earned her first place in the N.C. State Fair’s King Arthur Baking Contest and a $100 gift certificate to the Baker's Catalogue/kingarthurflour.com.

Lemon Cream Scones by Lou Mitchell of Raleigh earned second place and a $75 gift certificate to the Baker’s Catalogue/kingarthurflour.com. Mary Boury of Knightdale won third place, a King Arthur Flour Baker's Companion Cookbook and a King Arthur Flour Whole Grain Baking Cookbook for her Maple Bacon Pecan Scones.

Justyn Thompson of Raleigh won first place in the youth category and a $75 gift certificate to the Baker's Catalogue/kingarthurflour.com for his Red Velvet Drop Cookie.

Raleigh resident Maya Thompson’s German Chocolate Drop Cookies earned second place and a $50 gift certificate to the Baker’s Catalogue/kingarthurflour.com. Third place, a King Arthur Flour Baker’s Companion and a King Arthur Flour Cookie Companion Cookbook went to Maggie Fuentes of Charlotte for her Cream Cheese Cookies.

Entries were judged on taste, creativity and texture.   
 The winning recipe follows:

**Almond Joy Scones**

2 cups King Arthur all-purpose flour

1/2 teaspoon salt

1 stick of butter, cold and cut into small pieces

1/4 cup sugar

2 teaspoons baking powder

3/4 cup sweetened shredded coconut

3/4 cup sliced toasted almonds

3/4 cup milk chocolate bits

3/4 cup heavy cream

1 large egg

Preheat oven to 400 degrees.   
Mix together flour, sugar, baking powder and salt in a large mixing bowl. Using a pastry cutter, cut in the butter until mixture is coarse and crumbly. In a separate bowl, combine cream and egg. Add the wet mixture to the dry mixture until combined (dough will look crumbly) and then mix in chocolate bits, almonds and coconut. Place dough on lightly floured surface and pat out gently until dough is about 1 inch thick. Using a cookie cutter, cut out 12 to 14 scones. Place on a greased baking sheet and bake for 16 to 18 minutes until golden brown. For best baking, rotate cooking sheet in the oven halfway through.