

Kent County 4-H Favorite Foods Contest Recipe Collection



Saturday, March 4, 2017
Delaware State Fairgrounds Exhibit Hall

Recipe Collection Sponsored by the Kent County Links Association

Senior Breads

Lake	Vasey	Pure Country	Walnut-Filled Butterhorns
Leslie	Webb	Peach Blossom	Cheddar Cheese Bread
McKenna	Corbeil	Westville	Overnight Stuffed French Toast

Senior Desserts

Christopher	Wood	Create 2L & 2L	Grandma's S'mores Cheesecake
Natalie	Buchmoyer	Happy Harvesters	White Chocolate Peppermint Cheesecake
Rachel	Taylor	Harrington Sunshine	Sweet Tarts
Shannon	O'Hara	Houston Cardinals	Lemon Cream Puffs
Spring	Vasey	Pure Country	Cinn-a-Bun Cheesecake
Maggie	Kling	Westville	Southern Red Velvet Cake
Jeremy	Mahoney	Harrington Sunshine	Sprite Cupcakes

Senior Fruits & Vegetables

Autumn	Abbott	The Lord's Clay	German Potato Salad
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Senior Meats and Main Dishes

Hannah	O'Hara	Houston Cardinals	Stuffed Sea Shells
Maci	Carter	Peach Blossom	Chicken and Broccoli Holiday Braid
Riley	Taylor	Harrington Sunshine	Pork Sliders

Junior Appetizer

Michael	Blose	Legacy	Bongo Bongo Dip
Vanessa	Gaines	Westville	Creamy Chicken Dip on Crack
Isabella	Tranchina	Houston Cardinals	Lumpiang (Spring Roll) Shanghai
Lily	Allaband	Westville	Low-Fat Baked Jalapeno Poppers
Olivia	Gaines	Westville	Mr.Keith's Incredible Crab Dip

Junior Bread

Rain	Vasey	Pure Country	Morning Muffins
Noelle	Withrow	Midstate	Turtle Bread

Junior Dessert

Autumn	Wood	Create 2L & 2L	Coconut (Haupia) and Chocolate Pie
Seth	Flaherty	Legacy	Dreamy Devil's Food Cakes
Brielle	Carter	Peach Blossom	Banana Split Cake
Weston	Williams	Harrington Sunshine	Dark Chocolate Raspberry Tart
Garrett	Payne	Legacy	M&M's in a Jar Cookies
Emily	Ford	Westville	Undertale Chara Cake

Junior Fruits & Vegetables

Bryan	Couzens	Midstate	Broccoli Cauliflower Casserole
Sydney	Messick	Peach Blossom	Summer Squash Casserole

Junior Meats and Main Dishes

Carson	Epps-Byerly	Midstate	Stuffed Chicken Breast
Julia	Swearingen	Legacy	Lasagna Presto
Benjamin	Abbott	The Lord's Clay	Dutch Oven Muskrat
Rylee	Barlow	Peach Blossom	Oven Baked Parmesan Chicken Strips
Ivan	Spangler	New Horizons	Texas Pulled Pork
Morgan	Kling	Westville	4 Bean Chili with Venison

Beginner Appetizer

Stephanie	Strachar	Hearts 4 Horses	Veggie Pizza
Maddie	Payne	Legacy	Chips and Guacamole
Taylor	Abbott	The Lord's Clay	Sausage Crescent Cheese Balls

Beginner Bread

Mason	Buchman	Midstate	Garlic Parmesan Dinner Rolls
Aidan	Flaherty	Legacy	Rise and Shine Zucchini Bread
Addison	Brode	Harrington Sunshine	Lemon Blueberry Bread
Cassidy	Kelly	Midstate	Lighter Blueberry Banana Bread
Victoria	Pedigo	Westville	Decadent Cinnamon Roll Monkey Bread with Icing

Beginner Dessert Div I

Savannah	Messick	Peach Blossom	Pineapple Upside Down Cupcakes
Ava	Gedney	Legacy	Play Ball
Austin	Yourek	New Horizons	Chewy Gingerbread Cookies
Trevor	Spangler	New Horizons	Spicy Pumpkin Pie

Beginner Dessert Div II

Mackenzie	Bogetti	Legacy	Lemon Brownies
Brendon	Holston	Legacy	Mint Chocolate Chip Ice Cream Pie
Karra	Subrick	Harrington Sunshine	Chocolate-Covered Strawberry Brownies
Hope	Newton	County Line	Chocolate Balloon Bowl / Dirt Cake
Aaron	Wallace	Happy Harvesters	Sand
Alexis	Starke	Harrington Sunshine	Brownies

Beginner Fruits & Vegetables

Riley	Buchman	Midstate	Spaghetti Squash Casserole
Carley	Rebuck	Peach Blossom	Overnight Fruit Salad

Beginner Meats and Main Dishes

Delayna	Barlow	Peach Blossom	Chicken Pot Pie
Annika	Genke	De Military	Taco Pizza
Rylan	Rust	Peach Blossom	Tripie R's Saucy Ribs
Alex	Armstrong	Legacy	Chinese Dumplings

Cloverbud Brownies

Sarah	Armstrong	Legacy	Chocolate Butterscotch Brownies
Austin	Coverdale	Legacy	Rocky Top Brownies
Moriah	Kynard	Westville	Hot Fudge Brownies
Kaiden	North	On Target	M&M Brownies
Ephraim	Yourek	New Horizons	4 Ingredient M+M Brownies

Cloverbud Cookies

Joshua	Abbott	The Lord's Clay	Sugar Cookies
Madelyn	Gallo	Peach Blossom	Hot Chocolate Cookies Cups
Ty	Gustafson	Peach Blossom	Christmas Cookies
Johnny	Kling	Westville	Chocolate Chip Cookies
Duncan	Pallmann	On Target	Soft Molasses Drop Cookies
Emily	Pratt	Westville	Pride of Iowa Cookies
Matthew	Abbott	The Lord's Clay	Lucky Charms Cupcakes

Cloverbud Cupcakes

Amaya	Fleming	Harrington Sunshine	Perfect Moist and Fluffy Vanilla Cupcakes
Allison	Guiteras	Legacy	Springtime Cupcakes
Ian	Pallmann	On Target	Black Bottom Cupcakes
Regan	Rust	Peach Blossom	Happy Girl Cupcakes
Savanna	Starke	Harrington Sunshine	Strawberry Cupcakes
Zoe	Woodward	Peach Blossom	Strawberry Cupcakes with Cream Cheese Frosting

Senior Bread

Walnut-Filled Butterhorns, Lake Vasey, Pure Country *Division Winner*

Dough:

3 packages (1/4 ounce each) Active dry yeast
2 tablespoons sugar
1 package (8 ounces) cream cheese, softened
1 cup (8 ounces) sour cream
1/8 teaspoon salt

Filling:

6 egg whites
1 cup sugar, divided
2 teaspoons ground cinnamon

Icing:

3 cups confectioners' sugar
1/2 teaspoon vanilla extract

1/4 cup warm milk (110 to 115)
2 cups butter, softened
1 cup heavy whipping cream
7 egg yolks (be sure to reserve 6 egg whites for filling)
8 to 8 1/2 cups all-purpose flour

1 teaspoon cream of tartar
3 cups ground walnuts

2 tablespoons butter, softened
5 to 7 tablespoons milk

For Dough: In a large bowl, dissolve yeast in warm milk. Add sugar; let stand for 5 minutes. Add the butter, cream cheese, whipping cream, sour cream, egg yolks, salt and 2 1/2 cups flour. Beat until smooth. Stir in remaining flour to form soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease the top. Cover with a plate and refrigerate overnight.

Preheat oven to 350 F. Grease two baking sheets with vegetable shortening and set aside. For Filling: In a large bowl, beat egg whites and cream of tartar on medium speed until soft peaks form. Gradually add 2 tablespoons sugar, beating until glossy stiff peaks form. Fold in walnuts. Turn dough onto a lightly floured surface; divide into fourths. Roll each portion into a 12-in. circle; spread a fourth of the filling over each circle. Add cinnamon to remaining sugar; sprinkle over filling. Cut each into 12 wedges. Roll up wedges from the wide end; place point side down 3 inches apart on greased baking sheets. Curve ends to form a crescent shape. Bake for 17-20 minutes or until golden brown. Remove from pans to wire racks to cool. For Icing: In a large bowl, combine the confectioners' sugar, butter, vanilla extract and enough milk to achieve drizzle consistency. Yields: 48 Butterhorns.

Cheddar Cheese Bread, Leslie Webb, Peach Blossom

2 3/4 to 3 1/4 cups all-purpose flour
1 envelope fast-acting yeast
3/4 cup water
1 cup shredded very sharp cheddar cheese

2 1/2 tablespoons sugar
1 teaspoon salt
1/3 cup milk
1 egg white, beaten with 1 tablespoon water

Combine 1 cup flour, sugar, undissolved yeast and salt in a large mixer bowl. Heat water and milk until very warm (120-130 F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add cheese and 1/2 cup flour; beat 2 minutes at high speed, scraping bowl occasionally. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes. Divide dough into 3 equal parts. Form each into a smooth ball; place in greased 9x5-inch loaf pan. Cover; let rise in warm, draft-free place until doubled in size, about 30-45 minutes. Brush with egg white mixture. Bake at 375 degrees for 25 to 30 minutes or until done. Cover loosely with foil halfway through baking time to prevent over-browning. Remove from pan; cool on wire racks. To make braided loaves: Divide dough into 3 equal pieces. Roll each piece to 16-inch rope. Braid ropes together, pinching ends to seal. Place on a greased baking sheet. Cover; let rise and bake as directed.

Overnight Stuffed French Toast, McKenna Corbeil, Westville

French Toast Mixture:

2- 3 ounce packages of cream cheese, softened	2 tablespoons orange marmalade or apricot preserved
1 teaspoon finely chopped crystallized ginger	1/8 teaspoon ground nutmeg
¼ cup chopped almonds, toasted	6- 1 ½ inch slices French bread
4 eggs	1 cup milk
1 teaspoon vanilla	1 recipe orange sauce

Orange Sauce:

½ teaspoon finely shredded orange peel	1 ¼ cups orange juice
2 tablespoon honey	4 teaspoons cornstarch

Generously grease a 3-quart rectangular baking dish; set aside. In a small bowl beat together cream cheese, marmalade, ginger and nutmeg. Stir in the almonds. Cut a pocket in the top crust of each bread slice. Divide cream cheese mixture evenly among pockets. Place slices in prepared baking dish. In a small bowl beat the eggs, milk, and vanilla; slowly pour the egg mixture over bread slices, covering all the tops. Cover and chill overnight. Bake, uncovered, in a 350-degree oven 30 to 35 minutes or until golden. Serve with Orange Sauce.

Orange Sauce: In a small saucepan stir together ½ teaspoon finely shredded orange peel, 1 ¼ cups orange juice, 2 tablespoons honey and 4 teaspoons cornstarch. Cook and stir over medium heat until thickened and bubbly. Cook and stir 2 minutes more.

Senior Dessert

Grandma's S'mores Cheesecake, Christopher Wood, Create 2 Learn & 2 Lead * Division Winner*

Crust:

1 ¼ cups graham cracker crumbs	3 tablespoons granulated sugar
¼ cup plus 2 tablespoons butter, melted	

Cheesecake:

3 packages (8 oz each) cream cheese, softened	1 cup packed light brown sugar
1/3 cup marshmallow crème	1 tablespoon vanilla extract
4 eggs	¼ teaspoon ground cinnamon

1 cup milk chocolate chips (6 oz)

Topping:

1 cup milk chocolate chips	¼ cup heavy whipping cream
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Heat oven to 425 F. Spray 10-inch springform pan with cooking spray. In small bowl, mix all crust ingredients. Remove ½ cup mixture for topping; set aside. Press remaining mixture evenly into bottom of pan. Bake 5 minutes or until crust is just turning deep golden around the edge. In a large bowl, beat cream cheese with an electric mixer on medium speed, stopping to scrape side occasionally, until smooth. Add brown sugar, marshmallow crème, and vanilla, and beat until smooth. Add eggs, 1 at a time, beating 1 minute after each addition. Mix in cinnamon on low speed. Sprinkle 1 cup chocolate chips over crust. Pour batter over chips. Bake cheesecake 15 minutes at 425 degrees; reduce oven temperature to 225 degrees. Bake 55 minutes longer or until cheesecake is set around the edge and center is almost set but just slightly wiggly. (Do not insert knife to test doneness because hole could cause cheesecake to crack.) Turn off oven, open oven door slightly and allow cheesecake to cool to room temperature. Remove from oven, cover loosely with foil and refrigerate at least 3 hours. In 1-quart saucepan, heat 1 cup chocolate chips and whipping cream over low heat, occasionally stirring, until chocolate chips are melted. Spread over cheesecake and sprinkle with reserved ½ cup crumbs. Cover with foil and refrigerate cheesecake 1 hour up to 48 hours. Run metal spatula along side of cheesecake to loosen and remove side of pan before serving. Store leftovers covered in refrigerator. Serves 16.

White Chocolate Peppermint Cheesecake, Natalie Buchmoyer, Happy Harvesters

Crust:

10 Ounces mint flavored chocolate sandwich cookies (about 25)

4 Tablespoons (1/2 stick) unsalted butter, melted

Filling:

4 packages (8oz.) cream cheese room temperature

2 tablespoons all-purpose flour

4 large eggs

Glaze:

2 ounces white chocolate, chopped, or white chips

¾ cup confectioners' sugar

Peppermint patty candies, for garnish

1 1/3 cup granulated sugar

2 teaspoons vanilla extract

2 tablespoons sour cream

1 tablespoon unsalted butter

2 tablespoons half and half or heavy cream

For the crust: Preheat the oven to 350 degrees. Position a rack in the center of oven. Wrap foil around outside and up the sides of a 9-inch spring form pan. In a food processor, pulse cookies into fine crumbs. Add melted butter; process until crumbs are moist and hold together when squeezed. Press crumbs into bottom and up sides of prepared pan. Bake for 10 minutes. Transfer to wire rack to cool. For Filling: In a large bowl with an electric mixer on medium speed, beat the cream cheese until fluffy. Gradually beat in sugar, flour, and vanilla. Stop and scrape down sides of the bowl. Add eggs one at a time, beating after each addition. Mix in sour cream until blended. Carefully pour filling into crust. Place foil-wrapped pan into a larger, deep pan. Heat water in the microwave and pour into larger pan so that it reaches about halfway up the sides of the cake pan. Bake for 1 hour and ten minutes, until the edges are set, and the center jiggles slightly when the pan is shaken. Transfer to wire rack to cool. Loosely cover cooled cake and refrigerate until cold, for at least 4 hours. Run a knife around the edges to loosen the cake from the pan. For Glaze: Melt white chocolate and butter in a bowl set over a saucepan of hot water, stirring often. Remove from heat; whisk in confectioner sugar and cream to desired consistency. Drizzle glaze over cooled cake. Cut peppermint patties in half; arrange decoratively on cake.

Sweet Tarts, Rachel Taylor, Harrington Sunshine

Tart:

½ cup butter

3 ounce package cream cheese

1 ½ cups flour

¼ tsp. salt

Filling:

1- 8 ounce package cream cheese

1 can sweetened condensed milk

1/3 cup lemon juice

1 tsp. vanilla extract

Desired fruit topping

Directions for Tart: Preheat oven to 350 degrees. Soften butter and cream cheese. Combine butter and cream cheese. Beat in flour half at a time. Add salt to the mixture. Press into shells. Bake for 20 minutes or until golden brown.

Directions for Filling: Beat cream cheese until fluffy. Add milk while stirring. After mixed add lemon juice. Add vanilla extract. Stir until mixed – chill. Chill mixture for 1 hour. It will be runny but will thicken.

Lemon Cream Puffs, Shannon O'Hara, Houston Cardinals

Dough:

1 cup water

1/8 teaspoon salt

4 eggs

Filling:

2 (8-ounce) packages softened cream cheese

1 tablespoon lemon zest

½ cup butter

1 cup all-purpose flour

1 ½ cups sugar

2 tablespoons lemon juice

Garnish:

½ cup powdered sugar

Preheat oven to 400 degrees. In a medium saucepan combine water, butter, and salt. Bring to a boil. When butter is completely melted, stir in flour all at once, until the mixture forms a soft ball. Remove from heat and cool for 10 minutes. Add eggs, one at a time, mixing well with a wooden spoon after each addition. Drop rounded teaspoons of the dough onto greased baking sheets. Bake for approximately 18 minutes, or until golden. Cool for 30 to 35 minutes. Filling: In a medium bowl, beat cream cheese, sugar, lemon zest and lemon juice. After the pastry has been cooled, use a piping bag with a Wilton 230 tip to squeeze the filling into the pastry. Lightly dust with powdered sugar.

Cinn-a-Bun Cheesecake, Spring Vasey, Pure Country

Crust:

1 ½ cups finely crushed spice cookies

¼ cup unsalted butter, melted

2 tablespoons brown sugar

Filling:

1 ½ pounds cream cheese, softened

1 cup sugar

½ cup sour cream or whipping cream

4 large eggs

2 teaspoons pure vanilla extract

¼ cup all-purpose flour

1 cup coarsely chopped spice cookies, divided

1 cup raisins (plump raisins by soaking in hot water and dry with tea towel), divided

¼ cup caramel sundae topping

Finishing Touches:

Confectioners' Sugar

½ cup slightly warm caramel sundae topping

Preheat oven to 325 degrees F. Line a baking sheet with parchment paper. Spray sides of an 8-inch springform pan with nonstick cooking spray. Place spring form pan on prepared baking sheet. For Crust: In a bowl, mix together cookie crumbs, butter, and brown sugar. Press mixture into bottom of spring form pan. For Filling: In a mixer bowl, blend cream cheese, sugar, and sour cream until smooth; scraping the bottom and the sides of the bowl to incorporate everything, about 3 to 4 minutes. Stir in eggs, vanilla and flour; blend well 2-3 minutes. Spoon one-third of filling into prepared pan and top with 1/3 cup chopped cookies and ½ cup raisins. Drizzle on caramel topping and dust with 1 tablespoon cinnamon sugar mixture. Cover with another third of the cream cheese filling, and top with another 1/3 cup chopped cookies, remaining raisins and 1 tablespoon cinnamon sugar. Add last 1/3 of filling and finish top of cake with remaining cookie crumbs, and remaining cinnamon sugar. You want to end up with a streusel-looking topping. Bake 45 to 55 minutes. Turn off oven, open oven door slightly, let cool in oven 1 hour before removing to fridge. Chill cheesecake at least 6 hours or overnight before serving. Dust with confectioners' sugar. Then add a final drizzle of sundae topping before serving. Yield: 12-14 Servings.

Southern Red Velvet Cake, Maggie Kling, Westville

Cake:

Nonstick cooking spray

5 cups non self-rising flour

2 teaspoon kosher salt

2 tablespoons unsweetened cocoa

3 cups sugar

3 cups canola oil

4 large eggs

4 tablespoons red food coloring

2 teaspoons vanilla extract

2 cups well shaken buttermilk

1 tablespoon baking soda

5 teaspoon distilled white vinegar

Frosting:

3 – 8 ounce packages of cream cheese, softened

1 ½ cups unsalted butter, softened

5 cups sifted confectioner sugar

1 ½ teaspoons vanilla extract

Preheat oven to 350 degrees. Generously spray 3 – 9x2 inch round baking pans with nonstick cooking spray. Line each with parchment paper. Lightly spray the paper with cooking spray and dust with cocoa powder. Tap out excess cocoa powder and set aside. **Cake Directions:** Whisk flour, salt, and cocoa in a medium bowl then set aside. Mix sugar and oil with a mixer on medium speed. Add eggs 1 at a time, mixing well after each addition. Mix food coloring and vanilla. Add flour in 3 batches, alternate with buttermilk mixing well after each addition. Stir together baking soda and vinegar. Add to batter, mix at medium speed for 10 seconds. Divide equally in cake pans. Bake at 350 degrees for 35-40 minutes. Cool for 5 minutes the invert cakes on cake rack until cool. **Frosting Directions:** Mix cream cheese and butter on low until mixed well. Add sugar and vanilla, mix on high until fluffy. Refrigerate for 15 minutes. **Assembling Cake:** Place 1 layer top down on cake stand. Spread frosting ¼ inch thick. Place the next layer top down on frosted layer. Spread frosting ¼ inch thick. Place third layer top down on the second. Frost this top layer working from the center toward the edges and down coating evenly.

Sprite Cupcakes, Jeremy Mahoney, Harrington Sunshine

1 Box White Cake Mix	1 can of Sprite (equivalent to 1.5 cups)
1 stick butter, room temperature	3 cups of powdered sugar
3 tablespoons of milk	1 teaspoon of Vanilla
Green Food Coloring (optional)	Green Sprinkles

Heat oven to 350 degrees. In a large mixing bowl, combine the cake mix and Sprite. **IGNORE INSTRUCTIONS ON THE BOX!** Whisk the cake mix and Sprite. Place paper liners in a cupcake tray and fill them about 2/3 full. Bake cupcakes for about 15 minutes, yielding 20 cupcakes. The cupcakes are done when a toothpick inserted in the center of the cupcake comes out clean. Place completed cupcakes on a cooling rack while getting to work on the frosting. Cream the butter using a mixer at medium speed. Once butter is nice and fluffy, mix in vanilla. Add powdered sugar about a half cup at a time, making sure it is mixed completely before adding more. Alternate adding sugar and a tablespoon of milk while mixing. The frosting is complete once you have added all 3 cups of the powdered sugar and the frosting is the consistency you desire. An optional last step is to add green food coloring to the frosting until it reaches the shade of green you desire. Each cupcake should get about three tablespoons of frosting spreading it evenly with a knife. Once all frosted, top with green sprinkles.

Senior Fruits & Vegetables

German Potato Salad, Autumn Abbott, The Lord’s Clay *Division Winner*

5 lbs of potatoes (peeled, cubed and cooled)	1 large red onion (diced)
2 orange peppers (diced)	1 turkey kielbasa sausage (cubed)
8 oz jar of sweet relish	1 cucumber (peeled and diced)
Sauce:	
1 cup mayonnaise	2-3 Tbsp. pickle juice
Salt and pepper to taste	

Wash potatoes and place potatoes whole and unpeeled into a pot of water and boil them until just tender. (Do not over boil) Drain and carefully peel the skin off of the potatoes and cut them into small cubes. Mix potatoes, onion, peppers, sausage, relish and a cucumber in a large bowl. In a separate bowl stir together the mayonnaise, pickle juice, salt, and pepper. Taste to check flavor then stir into the vegetable mixture. Refrigerate for 3 hours or overnight.

Senior Meats and Main Dishes

Stuffed Sea Shells, Hannah O'Hara, Houston Cardinals *Division Winner*

24 uncooked jumbo pasta shells	1 tablespoon finely chopped green pepper
1 tablespoon chopped red onion	1 teaspoon plus ¼ cup butter, divided
2 cans (6 ounces each) lump crab meat, drained	1 package (5 ounces) frozen cooked salad shrimp, thawed
1 large egg, lightly beaten	½ cup shredded part-skim mozzarella cheese
¼ cup mayonnaise	2 tablespoons plus 4 cups 2 % milk, divided
1 ½ teaspoons seafood seasoning, divided	¼ teaspoon pepper
¼ cup all-purpose flour	¼ teaspoon coarsely ground pepper
1 ½ cups grated Parmesan Cheese	

Cook pasta according to package instructions. Meanwhile, in a small skillet, sauté green pepper and onion in 1 teaspoon butter until tender; set aside. In large bowl, combine crab, shrimp, egg, mozzarella cheese, mayonnaise, 2 tablespoons milk, 1 teaspoon seafood seasoning, pepper and green pepper mixture. Preheat oven to 350 F. Drain and rinse pasta; stuff each shell with 1 rounded tablespoon of seafood mixture. Place in greased 13x9-in. Baking dish. In small saucepan, melt remaining butter over medium heat. Whisk flour and coarsely ground pepper; gradually whisk remaining milk. Bring to a boil; cook and stir 2 minutes or until thickened. Stir in Parmesan Cheese. Pour over stuffed shells. Sprinkle with remaining seafood seasoning. Bake, uncovered, 30-35 minutes or until bubbly. Yield: 8 servings.

Chicken and Broccoli Holiday Braid, Maci Carter, Peach Blossom

2 cups diced, cooked chicken meat	1 cup fresh broccoli, chopped
½ cup red bell pepper, chopped	1 clove crushed garlic
1 cup shredded Cheddar cheese	½ cup mayonnaise
2 teaspoons dried dill weed	¼ teaspoon salt
2 tablespoons slivered almonds	¼ cup diced onion
1 (8 ounce) packages refrigerated crescent rolls	1 egg white, beaten

Preheat oven to 375 degrees. In a large bowl, toss together chicken, broccoli, red bell pepper, garlic, Cheddar cheese, mayonnaise, dill weed, salt, almonds, and onion. Unroll crescent roll dough, and arrange flat on a medium baking sheet. Pinch together perforations to form a single sheet of dough. Using a knife or scissors, cut 1 inch wide strips about 3 inches wide down the center, with the cut strips forming a fringe down each side. Spread the chicken mixture along the center strip. Fold the side strips over chicken mixture, alternating strips from each side. Pinch or twist to seal. Brush braided dough with the egg white. Bake in the preheated oven 25-28 minutes, or until golden brown.

Pork Sliders, Riley Taylor, Harrington Sunshine

Pork:	Homemade BBQ Sauce:	
2 pounds boneless pork loin	5 tbsp. sugar	5 tbsp. light brown sugar
½ onion sliced	½ tbsp. ground mustard	½ tbsp. onion powder
1 tbsp. paprika	2 cup Ketchup	1 cup water
1 tsp. black pepper	½ cup apple cider vinegar	1 tbsp. Worcestershire sauce
2 tsp. salt	1 tbsp. lemon juice	1 tsp. tabasco sauce
2 cloves garlic pressed	½ tbsp. ground black pepper	
½ cup water		
8 oz. homemade BBQ sauce		

Add all ingredients to slow cooker. Cook on medium for 6 hours or low for 8-10 hours.

Junior Appetizer

Bongo Bongo Dip, Michael Blose, Legacy *Division Winner*

1 cup mayonnaise	1 cup sour cream
1 small chopped onion	1 package vegetable soup mix
1 can chopped water chestnuts	1 cup shredded cheddar cheese
1 box frozen spinach thawed, drained and patted dry.	Pumpnickel Bread or crackers

Mix all the ingredients well in a large bowl. Place mixture in baking dish. Cook at 350 degrees for 30 minutes. Serve on crackers or bread.

Creamy Chicken Dip on Crack, Vanessa Gaines, Westville

8 ounces bacon	2 pounds boneless chicken breast
1 ounce water	1 (1ounce) packets dry Ranch seasoning
2 (8 ounces) cream cheese	8 ounces sharp cheddar shredded cheese
Ritz crackers	

Fry bacon until crispy. Drain on paper towels. In a slow cooker, place chicken on the bottom, Pour water around the edges of the slow cooker. Sprinkle one packet of dry Ranch seasoning evenly over chicken. Cut cream cheese into cubes and place on top. Sprinkle second packet of dry Ranch seasoning over the cheese. Cook on low for 6-8 hours or on high for 4 hours – until the chicken shreds easily. Shred chicken in the slow cooker. Stir all slow cooker ingredients together. Crumble bacon and stir into mixture. Top with shredded cheese. Serve on Ritz crackers. Yields 4-6 servings.

Lumpiang (Spring Roll) Shanghai, Isabella Tranchina, Houston Cardinals

½ lb ground pork	¼ cup onion, finely chopped
1 small clove garlic, minced	1 small egg slightly beaten
¼ cup carrots, finely chopped	½ Tbsp. soy sauce
½ tsp. salt	¼ tsp. ground black pepper
½ package wonton wrappers	Vegetable oil for deep frying
Sweet and Sour Sauce	

Mix all the ingredients except wonton wrappers and oil. Place a level teaspoon of filling on each wrapper, roll tightly and seal with a few drops of water. Deep fry in hot oil until golden brown. Drain on paper towels. Garnish and serve with sweet and sour sauce.

Low-Fat Baked Jalapeno Poppers, Lily Allaband, Westville

12 Jalapeno peppers	4.5 oz. light cream cheese
2 oz. shredded low fat sharp cheddar	5 medium scallions, green part only, sliced
¾ cup panko crumbs	1/8 tsp. paprika
1/8 tsp. chili powder	1/8 tsp. garlic powder
½ cup egg whites, beaten	olive oil spray

Preheat oven to 350 degrees. Line baking with parchment paper. Wearing rubber gloves, cut peppers in half lengthwise and scoop out the seeds and membrane. Combine cream cheese, cheddar, and scallions in a medium bowl. Combine panko, paprika, chili powder and garlic powder in another bowl. Fill peppers with cheese filling with a small spoon or spatula. Dip peppers in egg whites. Place stuffed pepper half in panko mixture. Use a spoon to cover the pepper with the

seasoning. Lightly spray the pepper tops with olive oil spray. Bake in the oven for 20-25 minutes, until golden and cheese, oozes out. Remove from oven and serve immediately. Serve hot.

Mr. Keith's Incredible Crab Dip, Olivia Gaines, Westville

Crab Dip:

8 ounce cream cheese	1 cup heavy cream
¼ cup sherry	½ cup Parmesan Cheese
1 tablespoon dry mustard	2 teaspoon Old Bay
1 pound crab meat	

Baguettes:

1 bag of original Baguettes	1 stick of butter
Old Bay Seasoning	

Crab Dip: Cube cream cheese. Heat heavy cream and Sherry to a simmer with constant slow stirring on low heat in a saucepan. Add cream cheese to simmering liquids, continuing to stir on low heat. Continuing to stir on low heat, add Parmesan to thicken. After liquid has thickened, stir in Old Bay and dry mustard. Add crab meat, continuing to stir until warm, Remove from heat. Keep warm.

Baguettes: Preheat oven to 400 degrees. Melt butter. Coat both sides of the baguette in butter. Sprinkle lightly with Old Bay. Place on cookie sheet. Bake in oven for 10 minutes or until crispy.

Serve yummy crab dip with seasoned baguettes. Yields 4-6 servings.

Junior Breads

Morning Muffins, Rain Vasey, Pure Country *Division Winner*

¼ cup butter, softened	½ cup packed brown sugar
2 eggs	1 cup (8 ounces) sour cream
1 cup shredded carrots	½ cup flaked coconut
½ cup raisins	1 ½ cup all-purpose flour
1 teaspoon baking soda	1 teaspoon ground cinnamon
½ cup chopped nuts	

Preheat oven to 375 F. Grease 12-cup muffin tin and set aside. In a mixing bowl, cream butter and brown sugar together. Add eggs and sour cream; beat well. Stir in carrots, coconut, and raisins. In a separate bowl, combine flour, baking soda, and cinnamon. Stir into creamed mixture just until moistened. Fold in nuts. Fill greased or paper-lined muffin cups ¾ full. Bake at 375 F for 20-25 minutes or until a toothpick inserted into the center of muffin comes out clean. Cool 2-3 minutes before removing from pan to a wire rack. Yield: 1 dozen.

Turtle Bread, Noelle Withrow, Midstate

2 ½ to 3 cups all-purpose flour	1 package quick active dry yeast
1 tablespoon sugar	1 teaspoon salt
½ cup water	1/3 cup milk
1 tablespoon butter	1 egg
2 raisins	

In a large bowl, mix 1 ½ cups of flour, the yeast, sugar, and salt; set aside. In 1-quart saucepan, heat water, milk, and butter over medium heat, occasionally stirring, to 125 to 130 degrees; stir into yeast mixture. Stir in egg. Stir in enough remaining flour to make dough easy to handle. On lightly floured surface, knead dough about 5 minutes or until smooth and springy. Cover and let rest 10 minutes. Lightly grease cookie sheet with cooking spray, Shape a 2-inch piece of dough

into a ball for turtle's head. Shape 4 walnut-size pieces of dough into balls for feet. Shape 1 walnut sized piece of dough into tail. Shape remaining dough into ball for turtle body; place on cookie sheet and flatten slightly. Attach head, feet, and tail by placing 1 end of each under edge of body to secure. Press raisins into head for eyes. Cover and let rise in warm place for 20 minutes. Heat oven to 400 degrees. Make ¼ -inch deep circular cut around top edge of body, then make crisscross cuts in center to look like a turtle's shell. Bake 20 to 25 minutes or until golden brown.

Junior Dessert

Coconut (Haupia) and Chocolate Pie, Autumn Wood, Create 2 Learn & 2 Lead *Division Winner*

Pie Crust:

1 cup sifted flour	½ teaspoon salt
¼ cup plus 2 tablespoons solid vegetable shortening (Crisco)	
¼ cup very cold water	

Filling:

1 cup milk	1 (14 ounce) can coconut milk
1 cup granulated sugar	½ cup cornstarch
1 cup water	1 ¼ cup semi-sweet chocolate chips
1 ½ cup heavy cream	¼ cup granulated sugar

Pie Crust: Preheat oven to 350 degrees. This recipe makes a single crust for up to a 10-inch pie. Combine flour and salt in a mixing bowl. Cut in shortening with a pastry blender or knives until mixture is uniform and about the size of peas. Sprinkle with water, a tablespoon at a time; toss lightly with a fork. (May add a small additional amount of water, if necessary.) When all water has been added, work dough into a firm ball. Overworking the dough will make it tough. Press into a flat circle with smooth edges, no large cracks. On a lightly floured board or pastry cloth, roll the crust to a circle 1/8-1/4 inch thick and 1 ½ inches larger than inverted pie plate. Gently roll dough back over a rolling pin and transfer to pie plate. Ease dough into pie plate and gently press into plate. Trim edge ¾ inch larger than the pie plate. Turn under edge and flute or do other decorative edge. "Dock" the crust by pricking crust with a fork all over bottom and up sides of pie crust. Bake in lower third of oven for 10-15 minutes or until crust is lightly browned. Be careful that the edges don't burn. Allow to cool at least 1 hour before adding filling.

Pudding: In a medium saucepan, whisk together milk, coconut milk, and 1 cup sugar. In a separate bowl, dissolve the cornstarch in water. Bring coconut mixture to a boil. Reduce to simmer and slowly whisk in the cornstarch. Continue stirring mixture over low heat until thickened, about 3 minutes. In a glass bowl, microwave chocolate chips for 1 minute or until melted. Divide the coconut pudding evenly into 2 bowls. Mix chocolate into one bowl of coconut mixture. Spread it on the top of the pie crust. Pour remaining portion of pudding on top of the chocolate and spread smooth. Refrigerate for about an hour. Whip cream with ¼ cup sugar until stiff peaks form. Layer the cream on pie; if desired garnish with chocolate shavings. Serves 8.

Dreamy Devil's Food Cakes, Seth Flaherty, Legacy

Devil's Food Cake mix and the ingredients to make cake

White Frosting:

5 tablespoons all-purpose flour	1 cup milk
1 teaspoon vanilla	2 sticks (1 cup) butter
1 cup granulated sugar (not powdered sugar)	

Chocolate Glaze:

2 tablespoons melted butter	3 tablespoons cocoa powder
1 ¼ cup powdered sugar	2-3 tablespoons warm water
1 teaspoon vanilla	
1 jar maraschino cherries	

Bake Devil's Food cake mix according to directions on the box. Let cool completely. Cut the cooled cake into circles with a 2 ½ inch biscuit cutter. Lay the circles on another sheet pan with a wire rack. For the white frosting: In a small saucepan, whisk flour into the milk and heat, constantly stirring until it thickens. It needs to be very thick, more like a brownie mix. Remove from heat and let cool to room temperature. It must be completely cooled. Stir in vanilla. While the mixture is cooling, cream the butter and granulated sugar together until fluffy. You don't want any sugar graininess left. Then add the completely cooled milk/flour mixture and beat it. Beat mixture until it resembles whipped cream. For the chocolate glaze: Melt butter. Add all other ingredients. Stir until well mixed, shiny and smooth. Add more water if you want it thinner at this point. To assemble: Place the white frosting into a frosting bag. Squeeze the frosting onto one circle of cake. Press a second circle on top. Using a ladle, pour glaze over the cake, allowing the chocolate to run over the sides. Place 3 maraschino cherries on the center of each cake, Repeat this process with each cake. Makes approximately 10 cakes.

Banana Split Cake, Brielle Carter, Peach Blossom

Crust:

3 cups graham crackers 1 ½ sticks butter, melted

Mix and press in 13x9 pan

Filling:

1 lb. box 10x sugar 2 eggs

2 sticks butter, softened

Beat 15 minutes and pour over crust. Slice 3-5 bananas, spread over filling. Spread 1 large can crushed drained pineapple over banana. Top with Cool Whip. Sprinkle pecans and cherries over top. Set overnight in the refrigerator. Keep cake in refrigerator.

Dark Chocolate Raspberry Tart, Weston Williams, Harrington Sunshine

20 cream filled chocolate sandwich cookies

3 tablespoons unsalted butter, melted

½ cup raspberry jam

8 oz. (62% cacao) bittersweet chocolate bar

1 ¼ cups heavy cream

2 large eggs

1 ½ teaspoon vanilla extract

½ teaspoon kosher salt

Powdered Sugar

Fresh raspberries

Sweetened whipped cream

Pulse cookies in a food processor until finely ground. Transfer crumbs to a medium bowl; stir in melted butter until well combined. Press mixture firmly onto bottom and up sides of a 9-inch tart pan. Freeze crust for 30 minutes. Preheat oven to 350 degrees. Remove crust from freezer. Bake in oven until crust begins to smell fragrant and chocolaty, 8-10 minutes. Remove crust from oven and let cool completely about 30 minutes. Spread jam in an even layer on bottom of crust. Place chopped chocolate in a heatproof bowl. Heat heavy cream in a saucepan over medium until the cream simmers. Pour hot cream over chopped chocolate; let stand 2 minutes. Stir mixture until the chocolate melts and mixture is smooth. Whisk in eggs, vanilla, and salt. Pour mixture onto crust. Bake tart until sides are set, but center is still wobbly 25-30 minutes. Chill in refrigerator until cool, about 4 hours. To serve, sprinkle tart with powdered sugar and top with raspberries and whipped cream.

M&M in a Jar Cookies, Garrett Payne, Legacy

In the Jar:

1 ½ cups flour

What You'll Need:

¼ cup butter

½ cup brown sugar

¼ cup oil

½ cup sugar

1 egg

½ tsp. baking soda

½ tsp. vanilla

½ tsp. baking powder

½ tsp. salt

2/3 cup chocolate chips

2/3 cup M&M's

Preheat oven to 350 degrees. Cream butter, oil, egg, and vanilla. Add contents of the jar and mix until combined. Spoon onto greased cookie sheet. Bake for 7-8 minutes.

Undertale Chara Cake, Emily Ford, Westville

2 cups flour

1 Tbsp. baking powder

1 tsp. salt

½ cup butter, softened

1 ¼ cup sugar

2 eggs

¾ cup fluid milk

1 tsp. vanilla

Confectioners' sugar icing:

1/3 cup butter

¼ cup fluid milk

¼ tsp. salt

1 tsp. vanilla

About 2 ½ cups confectioners' sugar

Beat together butter and sugar until light and fluffy. Sift together the flour, baking powder, and salt. Set aside. To mix the cake add flour mixture slowly to butter mixture in a large bowl, beating well (300 times). Add half of the flour mixture, then half of the milk and the vanilla. Mix (50 times). Add eggs, beating well after each addition. Add remaining flour mixture, then the rest of the milk. Mix until smooth (200 times). Fill a greased, floured baking pan or 2 layer pans no more than half full. Bake at 375 degrees (moderate oven) 25-35 minutes until cake springs back when lightly touched near center. Confectioner Sugar Icing: Mix all ingredients except sugar. Mix 1 cup of the sugar. Beat well. Mix in rest of sugar as needed to make icing that will spread well and stay on the cake. Put on cooled cake. Makes about 1 ½ cups icing.

Junior Fruits & Vegetables

Broccoli Cauliflower Casserole, Bryan Couzens, Midstate *Division Winner*

1 cauliflower head

¼ teaspoon seasoned salt, more to taste

1 large broccoli head

kosher salt and black pepper to taste

½ cup (1 stick) butter

¼ teaspoon paprika, plus more for sprinkling

1 medium onion

1/3 cup seasoned breadcrumbs

2 garlic cloves, minced

1 ½ cups grated Monterey Jack cheese

¼ cup all-purpose flour

2 ½ cups low sodium chicken broth

4 ounces cream cheese, at room temperature

Preheat oven to 375 degrees F. Using your hands, break the cauliflower and broccoli into very small florets. Place florets into a steamer and steam them over simmering water until slightly tender, 3-4 minutes. Set aside. Melt 6 tablespoons of the butter in a large skillet over medium heat, then add the onions and garlic and cook until the onion is translucent 3-4 minutes. Sprinkle in the flour. Stir the flour into the onion mixture and cook it for a minute or so. Pour in the broth, stirring continuously, until it begins to thicken, about 3 minutes. Add cream cheese and stir until it melts completely. (It helps if you have cut it into 4-6 chunks.) Then stir in the seasoned salt, kosher salt, pepper, and paprika. Turn off the heat and set sauce aside. Melt remaining 2 tablespoons of butter in the microwave. In a small bowl, combine the breadcrumbs and the remaining 2 tablespoons of melted butter and blend with a fork. To assemble, butter a small (2 quart) casserole and add half the broccoli-cauliflower mixture. Pour on half the sauce. Top with half the cheese. Sprinkle with a little paprika. Repeat another round of veggies, sauce, cheese and paprika. Top the casserole with the buttery breadcrumbs. Bake, the casserole for 25-30 minutes, or until the breadcrumbs, are golden and the casserole is bubbly around the edges. Serve it nice and piping hot.

Summer Squash Casserole, Sydney Messick, Peach Blossom

2 lbs yellow squash (6 cups), sliced	¼ cup onion, sliced
1 can cream of chicken soup	1 can sour cream
1 (8 oz) package cubed stuffing mix	½ cup butter or margarine, melted

In saucepan, cook sliced squash and onion in salted boiling water for 5 minutes; drain. In large bowl, combine cream of chicken soup and sour cream. Fold in drained squash and onion. In a medium size bowl, combine stuffing and butter. Spread half of the stuffing mix in the bottom of an 8x8 inch baking dish. Add squash mixture. Sprinkle remaining stuffing over squash. Bake at 350 degrees for 25 to 30 minutes or until hot.

Junior Meats and Main Dishes

Stuffed Chicken Breast, Carson Epps-Byerly, Midstate *Division Winner*

4 chicken breast	1 tsp. minced garlic
¼ lb fresh mushrooms, sliced	2 Tbsp. fresh parsley, chopped
5 oz. chopped spinach	1 (5 oz) pkg. Bousin cheese
Crumb mixture: mix all ingredients	
1 cup crushed herb seasoned stuffing mix	¼ parsley flakes
½ cup grated Parmesan Cheese	¼ tsp. garlic powder

Clean and slit chicken breast. Sauté garlic and mushrooms in butter. Sauté chopped spinach separately then mix with garlic and mushrooms. Cook until dry. Put into mixing bowl and add cheese and parsley. Stuff breast with mixture. Dip chicken in melted butter and roll in crumb mixture. Place on cooking sheet drizzle with butter. Bake for 50-60 minutes at 350 degrees. Slice diagonally.

Lasagna Presto, Julia Swearingen, Legacy

½ pound of ground beef	½ cup chopped onion
1 (8oz) cans of tomato sauce	¼ cup water
1 tsp. vinegar	½ pound of lasagna noodles
½ pint (8 oz.) cottage cheese	1 cup shredded mozzarella
Grated Parmesan Cheese	

In pan brown beef and onion. Add tomato sauce, water, and vinegar to the meat mixture. Simmer 30 minutes. In a baking dish arrange 3 alternate layers of noodles, cottage cheese, meat sauce and mozzarella. Top with grated cheese. Bake at 350 for 30 minutes. Let stand for 10 minutes before cutting.

Dutch Oven Muskrat, Benjamin Abbott, The Lord's Clay

1 (6-8 pound) Muskrat cut into pieces	vinegar and salt brine
6 strips bacon, chopped	1 onion, sliced
1 cup seasoned all-purpose flour	1 cup beef consommé
1 cup sour cream	

Soak Muskrat pieces in a bowl of vinegar and salt brine overnight. Remove meat and throw brine away. Remove as much fat as possible and set meat aside. Fry chopped bacon in dutch oven until beginning to brown. Add onion and cook 3 or 4 minutes. Dredge meat in flour and brown over medium-high heat with the bacon and onion. Brown in two batches to avoid crowding the pan. When browned, place meat back in pan. Add beef consommé and simmer for about an hour or until meat is fork tender. Add sour cream and warm through.

Oven-Baked Parmesan Chicken Strips, Rylee Barlow, Peach Blossom

2 large boneless skinless chicken breast, cut into 8-10 strips	¼ cup milk
1 egg, beaten	2/3 cup Parmesan Cheese, grated
2/3 cup plain breadcrumbs	¼ teaspoon onion powder
¼ teaspoon garlic powder	¼ teaspoon dried thyme
1 ½ teaspoons dried basil	¼ teaspoon black pepper
1 teaspoon paprika	

Spray a baking sheet with non-stick spray. In a shallow dish, combine milk and egg. In a plastic zipper bag, combine Parmesan Cheese, bread crumbs, onion powder, garlic powder, thyme, basil, pepper, and paprika. Dip chicken strips first in milk mixture, then toss to coat evenly in the breadcrumb/cheese mixture. Place on baking sheets and bake at 400 degrees F for 20 minutes or until golden.

Texas Pulled Pork, Ivan Spangler, New Horizons

1 teaspoon vegetable oil	1 (4 pound) pork shoulder
1 cup barbeque sauce	½ cup apple cider vinegar
½ cup chicken broth	¼ cup light brown sugar
1 tablespoon prepared yellow mustard	1 tablespoon Worcestershire sauce
1 tablespoon chili powder	1 extra large onion, chopped
2 large cloves garlic, crushed	1 ½ teaspoon dried thyme
8 hamburger buns, split	2 tablespoons butter or as needed

Pour the vegetable oil into the bottom of a slow cooker; pour in barbecue sauce, apple cider vinegar, and chicken broth. Stir in the brown sugar, yellow mustard, Worcestershire sauce, chili powder, onion, garlic, and thyme. Cover and cook on high until roast shreds easily with a fork, 5 to 6 hours. Remove roast from slow cooker, and shred the meat using two forks. Return the shredded pork to the slow cooker, and stir the meat into the juices. Spread the inside of both halves of the hamburger buns with butter. Toast buns, butter side down, in a skillet over medium heat until golden brown. Spoon the pork into the toasted bun.

4 Bean Chili with Venison, Morgan Kling, Westville

Olive Oil	1 quart of crushed tomatoes
2 cups of water	1- 4 ounce can diced chili peppers
1 tablespoon chili lime seasoning	1 tablespoon fresh or canned crushed garlic
1 pound of ground Venison	3 tablespoons vinegar
1- 15.5 ounce can red kidney beans	1- 15.5 ounce white or cannellini beans
1- 15.5 ounce can black beans	1- 15.5 ounce can garbanzo beans

Set crock pot on high. Add ¼ cup olive oil. Add crushed tomatoes. Add water. Add 2 ounces of chili peppers. Cover and cook for 2 hours. After 2 hours: Add 1/8 cup olive oil to a skillet over low heat. Add lime chili seasoning, garlic, burger, and vinegar. Stir with a spatula until all the meat is brown. Pour all the contents of the skillet into the crockpot and stir. Open all your cans of beans. One can at a time, pour beans into a colander and rinse with water. After each batch of beans is rinsed, add to the crockpot. Stir the crockpot/ Recover, cook for another hour, stirring occasionally; then chili is ready to serve.

Beginner Appetizer

Veggie Pizza, Stephanie Strachar, Hearts 4 Horses *Division Winner*

1 package of frozen pizza dough (16ozs)- thawed	1 cup sour cream
1 (8 oz) package of cream cheese, softened	¼ tsp garlic salt
1 (1 oz) package Ranch dressing mix	1 stalk celery
1 ½ cups broccoli (chopped)	1 carrot (grated)
1 red bell pepper (chopped)	

Preheat oven to 350 degrees. Spray a baking sheet with non-stick cooking spray. Roll out pizza dough, covering entire baking sheet. Let dough rest 5 minutes, then pierce dough with a fork. Bake dough 10 minutes, then remove from oven and let it cool completely. In a mixing bowl, combine sour cream, cream cheese, garlic salt, and ranch dip mixture together. Once dough has cooled, spread the mixture on top of the dough, covering all parts of the pizza, evenly. Place all the chopped broccoli, grated carrots, chopped celery, and chopped peppers over the entire pizza, evenly. Cover, and let chill in the fridge for at least 1 hour or more before serving. Once chilled, cut into squares, and enjoy! Serves 10-12

Chips and Guacamole, Maddie Payne, Legacy

2 Avocados	2 Cloves Garlic
4 dashes of salt	Lime Juice (to taste)
Tortilla Chips	

Cut open the avocado and scoop out the inside. Discard pit. Mash avocado with a spoon in a bowl. Place garlic in press and press. Scrape garlic off with a knife. Put with avocado. Add 4 dashes of salt. Add lime juice and mix all together. Eat with chips.

Sausage Crescent Cheese Balls, Taylor Abbott, The Lord's Clay

1 8oz Pillsbury Refrigerated crescent dinner rolls	1 lb Spicy Sausage
2 cups shredded cheddar cheese	½ tsp. dried rosemary leaves, 2 Tbsp. 2 Tbsp. all-
purpose flour	crushed

Heat oven to 375 degrees. Line pan with foil; spray with cooking spray. In large bowl mix sausage, cheese and rosemary; mix well using hands or spoon. Unroll crescent dough on work surface; coat each side of the dough with 1 tablespoon flour. Using a pizza cutter, cut dough into ¼ pieces. Mix crescent dough pieces into bowl of sausage mixture in small amounts until well blended. Shape mixture into 42 (1 ¼ inch) balls. Place in pan. Bake 15-17 minutes or until golden brown.

Beginner Bread

Garlic Parmesan Dinner Rolls, Mason Buchman, Midstate *Division Winner*

2 packets yeast	6 Tbsp. sugar
¼ cup warm water	1 ¼ cup milk
¾ tsp. Salt	¼ cup (1/2 stick) unsalted butter
4 ½ cups sifted all-purpose flour	1 large egg
Topping:	
4 cloves garlic crushed	½ cup salted butter, melted
2 Tbsp. chopped parsley	½ cup shredded Parmesan Cheese

In a large bowl, dissolve the yeast with 1 Tbsp. of sugar, in warm water. Set aside. In small pot, heat the milk with 5 Tbsp. sugar, salt, and butter until lukewarm. Add egg to the yeast mixture. Combine yeast mixture, the milk and all the flour in large bowl. Stir to combine well. Cover dough and let rest for 15 minutes. Remove dough from bowl and knead for 5 minutes. Preheat oven to 350 degrees. On floured surface, roll out the dough and divide it into 24 balls. Roll out each ball and tie each into a knot. Place on cookie sheet lined with parchment paper. Cover and let rise for 25 minutes. Meanwhile prepare the garlic-herb butter by combining all the topping ingredients together, except the Parmesan Cheese. Right before putting the rolls into the oven, brush the butter mixture generously on the surface of each roll and top with the Parmesan Cheese. Bake for 10 minutes. Brush hot rolls with the remaining butter mixture and serve warm.

Rise and Shine Zucchini Bread, Aidan Flaherty, Legacy

3 eggs	2 cups sugar
1 cup vegetable oil	1 tablespoon vanilla
2 cups coarsely grated zucchini, unpeeled	3 cups flour
2 teaspoons baking soda	1 teaspoon salt
¼ teaspoon baking powder	1 tablespoon cinnamon
1 cup chopped nuts (optional)	

In a large bowl, beat 3 eggs until they are frothy. Beat in sugar, oil, and vanilla. Beat the mixture until it is thick and lemon colored. Stir in Zucchini and flour which has been sifted with the baking soda, salt, baking powder, and cinnamon. Fold in the chopped nuts and pour mixture into two oiled and floured loaf pans. Bake the bread at 350 degrees for 60 minutes or until the center comes out clean. Invert loaves onto a rack and let cool completely.

Lemon Blueberry Bread, Addison Brode, Harrington Sunshine

1 cup Blueberries, fresh or frozen	2 Tbsp. Lemon, zest
2 eggs	5 Tbsp. Lemon juice
1 ½ cup all-purpose flour	1 tsp. baking powder
¾ cup powdered sugar	½ tsp. salt
1 cup sugar	1/3 cup butter
½ cup Greek yogurt	

Preheat oven to 375 F. In a medium mixing bowl, whisk melted butter, sugar, lemon juice and eggs. In a separate bowl, mix together the flour, baking powder, and salt. Add flour mixture to the butter mixture alternately with the Greek yogurt, stirring gently. Fold in lemon zest and blueberries. Do not over mix. Pour into a well-greased 8x4 inch loaf pan. Bake at 375 F for 20 minutes. At the 20 Minute mark, turn the oven down to 350 F. Bake for an additional 30-40 minutes. Let cool in the pan for 10 minutes. Then remove to a wire rack. Combine about ¼ cup powdered sugar and 2 tablespoons of lemon juice to form a glaze. Drizzle bread while still warm. ** Bread will be more moist on the second day.

Lighter Blueberry Banana Bread, Cassidy Kelly, Midstate

Baking Spray	1 ¼ cups white whole wheat flour
¼ tsp. baking soda	¼ tsp. salt
½ cup light brown sugar, packed	2 Tbsp. butter, softened
2 Tbsp. unsweetened applesauce	2 large egg whites
3 ripe medium bananas, mashed	1 tsp. vanilla extract
1 cup blueberries	

Preheat oven to 350 F. Lightly spray a 8x4 inch loaf pan with baking spray. In a medium bowl, combine flour, baking soda and salt with a wire whisk. Set dry mix aside. In a large bowl cream butter and sugar with an electric mixer. Add applesauce, egg whites, bananas, and vanilla, and beat at medium speed until thick. Scrape down sides of the bowl. Add flour mixture and blend at low speed until combined, do not overmix. Fold in blueberries and pour batter into prepared loaf pan. Bake in the center rack of oven for about 50-55 minutes or until a toothpick inserted in the center comes out clean. Allow pan to cool for at least 20 minutes; bread should be room temperature before slicing.

Decadent Cinnamon Roll Monkey Bread with Icing, Victoria Pedigo, Westville

3 packages of Pillsbury Grands Cinnabon Cinnamon Rolls with Icing	
1 cup sugar	1 tablespoon of cinnamon
1 stick of butter	½ cup brown sugar
2 tablespoons of maple syrup	
* Also needed:	
Gallon Ziploc bag	
Pam Cooking Spray	
Bundt pan	

Preheat oven to 400 degrees. Divide each of the premade cinnamon rolls into half and roll into a ball shape. Place them in a gallon Ziploc bag as you roll them. In a separate small bowl, mix 1 cup of sugar with 1 tablespoon of cinnamon. Once mixed well, pour the mixture into the gallon Ziploc bag containing the rolled cinnamon rolls. Seal the bag and shake well making sure that all the balls are coated with the sugar and cinnamon mixture. Take Pam cooking spray and coat the inside of the Bundt pan. Once coated, place the cinnamon roll balls into the Bundt pan. In a microwave safe bowl, melt 1 stick of butter with ½ a cup of brown sugar and 2 tablespoons of maple syrup (approximately 1 minute). Mix until uniform and pour over dough mixture. Bake for 30-35 minutes or until the inner dough is baked through and the outside is a deep golden brown. Remove from oven and allow to cool for five minutes before flipping onto a plate and topping with frosting.

Beginner Dessert Div I

Pineapple Upside Down Cupcakes, Savannah Messick, Peach Blossom *Division Winner*

1 can (20 oz) sliced pineapple, drained, juice reserved	1 box Betty Crocker Super Moist yellow cake mix
½ cup vegetable oil	3 eggs
1/3 cup butter, melted	2/3 cup packed brown sugar
12 maraschino cherries, cut in half	

Heat oven to 350 degrees. Spray 24 regular-size muffin cups with cooking spray. Cut each pineapple slice into 4 pieces; set aside. In large bowl, beat cake mix, oil, eggs and reserved pineapple juice with electric mixer on low speed for 30 seconds. Beat on medium speed 2 minutes, scraping the bowl occasionally. In small bowl, stir together melted butter and brown sugar. Spoon ½ teaspoon butter mixture into each muffin cup. Top each with 2 pineapple pieces. Place cherry half, cut side up, in center of pineapple slices. Spoon ¼ cup batter into each cup. Bake 20-15 minutes or until toothpick

inserted in the center comes out clean. Cool 5 minutes. Run knife around edges to loosen; invert onto cookie sheet, Serve warm.

Play Ball, Ava Gedney, Legacy

2 cups plus 1 tablespoon of all purpose flour, divided	¾ cup granulated sugar
¾ cup packed brown sugar	1 tablespoon baking powder
1 teaspoon salt	½ teaspoon baking soda
1 ¼ cups milk	3 eggs
½ cup shortening	1 ½ teaspoon vanilla
½ cup mini semisweet chocolate chips	1 container (16 ounces) vanilla frosting
Assorted candies and food coloring	

Preheat oven to 350 degrees. Line 24 regular- size muffin cups with baking cups. Combine 2 cups flour, sugars, baking powder, salt and baking soda in a medium bowl. Beat milk, eggs, shortening and vanilla in a large bowl with electric mixer at medium speed until well combined. Add flour mixture, blend well. Beat at high speed for 3 minutes, scraping side of bowl frequently. Toss mini chocolate chips with remaining 1 tablespoon flour; stir into batter. Divide evenly among prepared muffin cups. Bake 20 minutes or until toothpick inserted into centers comes out clean. Cool in pan on wire rack for 5 minutes. Remove cupcakes to racks; cool completely. Decorate with desired frosting and candies.

Chewy Gingerbread Cookies, Austin Yourek, New Horizons

2 cups flour	1 tsp baking powder
1 tsp ground ginger	1 tsp cinnamon
½ tsp nutmeg	¼ tsp salt
1 ½ sticks of butter or margarine, softened	1 cup brown sugar
½ cup light molasses	1 egg
2 tbsp. sugar, to sprinkle on top of cookies	

Preheat the oven to 350 degrees. In a large bowl, mix together flour, baking powder, ginger, cinnamon, nutmeg, and salt, and set aside. In a mixing bowl, using an electric mixer beat together the butter and brown sugar until it is creamy. Add molasses and the egg. Gradually add the dry ingredients into the batter, and mix together until the batter is smooth. Put the dough into the refrigerator for at least 1 hour. Drop dough by tablespoons onto a cookie sheet, leaving about 2" between each cookie. Flatten each cookie with the back of a spoon or with a spatula, and sprinkle cookies with sugar. Bake for 8-10 minutes, or until the cookies are crinkled and crackly looking. Remove the cookies from the oven, and cool slightly before removing them from the cookie sheet.

Spicy Pumpkin Pie, Trevor Spangler, New Horizons

15 ounce can pumpkin pie (not pumpkin pie filling)	½ cup granulated sugar
¼ cup lightly packed brown sugar	2 large eggs
1 large egg yolk	1 teaspoon pure vanilla extract
½ cup heavy whipping cream	¼ cup milk (1% or above)
2/3 cup all purpose flour	2 teaspoons pumpkin pie spice
¼ teaspoon salt	¼ teaspoon baking soda
¼ teaspoon baking powder	
Sweetened Whipped Cream:	
1 ½ cups heavy cream	2-3 tablespoons powdered sugar
1 tablespoon sour cream	¼ teaspoon vanilla extract

Optional garnish:
Sprinkle of freshly grated nutmeg

Beginner Dessert Div II

Lemon Brownies, Mackenzie Bogetti, Legacy *Division Winner*

1 cup butter	2 cups sugar
6 eggs	6 Tbsp. Lemon juice (about 2 lemons)
2 Tbsp. Lemon zest	2 cups flour
½ tsp. salt	
Glaze:	
1 cup powder sugar	2 Tbsp. Lemon juice
1 Tbsp. Lemon zest	

Preheat oven to 350 F. In a bowl, cream together the butter and sugar until light and fluffy. Add eggs one at a time, mixing until fully incorporated. Add lemon juice and lemon zest. Slowly add the flour and salt and mix until combined. Pour batter into a greased and floured 9x13- inch pan. Bake for 30 minutes. Allow brownies to cool before adding glaze. Glaze: In a small bowl, combine the powdered sugar, lemon juice, and lemon zest and mix. Pour over cooled brownies. Allow glaze to set before cutting into bars.

Mint Chocolate Chip Ice Cream Pie, Brendon Holston, Legacy

4 cups mint chocolate chip ice cream, slightly softened
1 package (6 ounces) ready to use chocolate-flavored pie crust
½ package of 10 oz. Keebler Grasshoppers (makes 1 ¼ cup crushed chocolate-covered mint cookies)
1 cup hot fudge topping

Crumble Grasshopper cookies inside a Ziploc bag. Spread 2 cups of ice cream in pie crust. Sprinkle 1 cup crushed cookies over the ice cream (keeping ¼ cup to the side for serving). Cover and freeze 1 hour. Spread remaining 2 cups ice cream over cookies. Cover and freeze about 3 hours or until firm. Let stand at room temperature for 10 minutes before cutting. In a small bowl, warm fudge topping in the microwave on high for 20 seconds. Stir and heat on high for another 20 seconds. Drizzle fudge topping across each cut slice. Sprinkle each slice with remaining cookie crumbs. Cover and freeze any remaining pie.

Chocolate-Covered Strawberry Brownies, Karra Subrick, Harrington Sunshine

Fudgy Brownies:

7 ounces semisweet or bittersweet chocolate, chopped (or about 1 cup plus 2 tablespoons chocolate chips)	
½ cup (1 stick) unsalted butter, cut into quarters	3 tablespoons cocoa powder
3 large eggs	1 ¼ cups granulated sugar
2 teaspoons vanilla extract	½ teaspoon salt
1 cup unbleached all purpose flour	

Topping:

1 cup fresh strawberries, diced	½ cup chocolate chips
1 tablespoon shortening	

Preheat oven to 350 F. Spray an 8-inch square baking pan with non-stick cooking spray, set aside. Using a double boiler or medium heatproof bowl set over a pan of almost-simmering water or microwave at 50% power level; melt the chocolate and butter, occasionally stirring until smooth. Whisk in the cocoa. Set aside to cool. Whisk together the eggs, sugar, vanilla and salt in a medium bowl until combined, about 30 seconds. Whisk the warm chocolate mixture into the egg mixture, then stir in the flour with a wooden spoon until just combined. Pour mixture into the prepared pan, spread into the corners and level with a spatula. Bake 35 to 40 minutes, or until slightly puffed and a toothpick inserted into the

center comes out with a small amount of sticky crumbs clinging to it. Cool on a wire rack to room temperature, about 2 hours. When brownies are completely cooled, spread the strawberries evenly over the brownies. Melt the chocolate chips and shortening together in a double boiler or microwave at 5-% power level. Pour evenly over the strawberries. Refrigerate for at least 1 hour. When ready to serve, cut brownies into one-inch squares.

Chocolate Balloon Bowl / Dirt Cake, Hope Newton, County Line

Dirt Cake:

1 large bag Oreo cookies	1 (8oz) package cream cheese
1 stick margarine	1 cup 10X sugar
3 boxes instant French vanilla pudding	3 ½ cup milk

1 (12 oz) container Cool Whip

Chocolate Balloon Bowls:

Water Balloons	12 oz Wilton candy melts
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Chocolate Balloon Bowls: Blow up balloons. Melt chocolate. Dip balloons into chocolate. Place on baking sheet. Place into freezer for ½ an hour. Remove from freezer. Cut the top of balloon to let air out. Remove balloon from bowl. Fill bowl with treat.

Dirt Cake: Completely crush package of Oreo cookies in food processor. Cream together cream cheese, margarine, and 10X sugar. Then add dry vanilla pudding and milk. Stir in Cool Whip. Layer cookie crumbs and pudding mixture into chocolate bowl beginning with crumbs. You can also use gummy worms to place over the edge of the bowl and chocolate covered peanuts to appear as stones. Serves approximately 20 people.

Sand, Aaron Wallace, Happy Harvesters

2 boxes of vanilla cookies	1 8 oz. package cream cheese, softened
1 stick butter, softened	1 cup powdered sugar
3 sm. Boxes (12 oz. total) Jello Instant French Vanilla Pudding	
3 ½ cups milk	1 (12 oz) Cool Whip

Crumble cookies into a fine texture, set aside. Combine cream cheese, butter, and powdered sugar. Beat until smooth, set aside. Mix pudding and milk until smooth, fold in Cool Whip, fold in cream cheese mixture. Mix thoroughly. Butter sides of sand bucket. Alternate layers of cookie crumbs, then pudding mixture. Finish with cookie crumbs on top. Insert shovel and chill for 2 hours before serving.

Brownies, Alexis Starke, Harrington Sunshine

Brownie Mix:

8 cups sugar	5 ½ cups flour
3 cups cocoa (8 oz. can)	4 teaspoons baking powder
2 teaspoon salt	

Put into a large covered container

Brownies:

3 cups brownie mix	¾ cup margarine, melted
3 eggs- beaten	½ teaspoon vanilla

Blend ingredients together for 2 minutes. Bake at 350 degrees in a 8" greased pan for 15-20 minutes.

Beginner Fruits & Vegetables

Spaghetti Squash Casserole, Riley Buchman, Midstate *Division Winner*

1 Spaghetti Squash	6 cloves garlic
1 medium green pepper	1 medium yellow pepper
1 medium orange pepper	1 medium carrot
2 Tbsp. olive oil	½ tsp. black pepper
½ tsp. dried basil	½ cup chicken broth
½ cup shredded Parmesan Cheese	

Fill a deep baking pan half full with water and add 4 peeled cloves of garlic in water. Place metal baking rack on top of pan. Cut spaghetti squash in half and place both pieces face down on rack. Bake at 325 degrees for 45 minutes. Remove from oven and let cool. After cooled scrape out inside seeds and stringy pulp that's attached and discard. The with fork or spoon, scrape out remaining flesh into large bowl. You will notice this comes out looking like spaghetti strings. Set aside. Slice peppers into small strips. Peel carrot and then take peeler and make small strips of carrot with peeler. Slice 2 cloves of garlic. In large fry pan, add olive oil. Heat on medium heat and add peppers, carrots, and garlic. Season with black pepper and basil. Cook until slightly soft. Add in spaghetti squash and chicken broth. Let cook about 5 minutes longer. Turn off fry pan and place all ingredients into medium to large sized covered baking dish. Sprinkle shredded Parmesan Cheese on top and place lid on dish. Bake covered for 15 minutes. Remove and serve.

Overnight Fruit Salad, Carley Rebeck, Peach Blossom

1-30 ounce can Fruit Cocktail (drained)	1-11 ounce can Mandarin Oranges (drained)
1-20 ounce can Pineapple Chunks (drained)	1 jar Maraschino cherries
3 egg yolks	2 Tbsp. Lemon Juice
2 Tbsp. Pineapple Syrup	2 Tbsp. Sugar
Dash of Salt	1 Tbsp. butter
2 cups heavy whipping cream	2 cups miniature marshmallows

Drain the fruit cocktail, mandarin oranges, pineapple chunks (reserving the pineapple syrup only) and cherries. Combine egg yolks, lemon juice, pineapple syrup, sugar, salt and butter in top of a double boiler. Cook until thick, stirring occasionally. Cool. While mixture is cooling, whip the heavy cream. Fold the whipped cream into the cooked dressing. Add the fruit and the miniature marshmallows. Mix all together. Garnish with cherries, if desired. Chill 24 hours. Yields: 8 servings.

Beginner Meats & Main Dishes

Chicken Pot Pie, Delayna Barlow, Peach Blossom *Division Winner*

2 cups cooked chicken, cut into bite-size chunks	1 (10 ½ ounce) cans cream of potato soup
1 (16 ounce) bag frozen mixed vegetables or 2 (15 ounce) cans Veg-All	
2 pie crust (top and bottom)	salt and pepper

Mix soup, chicken, vegetables, and seasoning. Put bottom pie crust in 9-inch baking dish. Add mixture. Top with pie crust and pinch. Bake at 375 F for 45-60 minutes until heated through.

Taco Pizza, Annika Genke, Delaware Military 4-H

2 tubes (8 oz each) refrigerated crescent rolls	1 package (8 oz) cream cheese, softened
1 cup (8 oz) sour cream	1 pound ground beef or ground turkey
1 envelope taco seasoning mix	½ cup water
1 cup shredded lettuce	1 medium tomato, chopped
½ cup chopped black olives	1 cup shredded cheddar cheese
1 cup shredded mozzarella cheese	

Preheat the oven to 375 degrees. Unroll the crescent roll dough and lay out in the ungreased cookie sheet. Pinch the perforations together to seal. Bake at 375 for 8-10 minutes or until light golden brown. Cool. In a small bowl, mix the softened cream cheese and sour cream with an electric mixer. Spread over the cooled crust. (I let my crust cool for around 20 minutes) Chill in the refrigerator. Brown the ground beef and drain. Add taco seasoning packet and water. Simmer for 5 minutes, stirring occasionally. Sprinkle the ground beef evenly over the cream cheese layer. Top with lettuce, tomato, and cheese. Cut into serving size pieces and serve immediately or refrigerate.

Triple R's Saucy Ribs, Rylan Rust, Peach Blossom

Ribs:

2 racks of pork baby back ribs	1 cup mustard
2 cups dry rib rub	

Sauce:

1 Tbsp. butter	¼ cup white vinegar
5 Tbsp. brown sugar	1 cup ketchup
¼ cup mustard	½ cup honey
2 Tbsp. molasses	2 tsp. black pepper
1 tsp. salt	2 tsp. garlic powder
1 tsp. cayenne powder	1 tsp. onion powder

Ribs: Remove the membrane from the ribs. Rub the ribs with mustard. Sprinkle and rub with dry rib rub. Place ribs with the meaty side up in an aluminum pan. Let sit for 15 minutes until the rub begins to dissolve. Set up smoker to cook at 230 F. Place ribs bone side down. Let the ribs cook at 230 for 2 hours. While ribs are cooking, make the sauce. Wrap ribs with foil and place them back in the smoker for 2 hours. Unwrap ribs and return them to the smoker for 1 hour. Brush on one layer of sauce every twenty minutes. Remove from the smoker and enjoy. Sauce: Combine all ingredients in a small sauce an. Whisk while you heat on low until the butter has melted and the sugar has dissolved.

Chinese Dumplings, Alex Armstrong, Legacy

Dumplings:

2 cups unbleached all-purpose flour (plus extra for coating kneading surface)
¾ cup of water at room temperature

Filling:

2/3 lb ground chicken pork or beef	5 cups loosely packed Napa cabbage; finely chopped
2 tablespoon light soy sauce	¼ water or stock
2 tablespoon sesame oil	1 tablespoon Chinese rice cooking wine (Shaoxing-amber color)
1/2-1 teaspoon salt	2 tablespoon grated ginger (divided)
6 sprigs of scallions; chopped (divided)	

Sauce:

1/3 cup light soy sauce	
2 ½ tablespoons dark rice vinegar	
1 teaspoon grated ginger	2 teaspoon chopped scallion

a few drops sesame oil

1teaspoon chopped garlic

In a large mixing bowl, add water to flour and mix until dough just holds together. Knead the dough on a floured surface for 3-5 minutes until smooth. Cover with plastic wrap and let rest; at least 30 minutes. Finely chop (6) sprigs of scallions. Grate 2 tablespoon ginger. Divide scallions into (2) equal portions. Divide the ginger into (2) equal portions. Clean Napa cabbage leaves then finely chop (5) cups. Toss cabbage with ½ teaspoon salt and let sit 15 minutes. The cabbage should start to de-water and reduce to half the volume. Squeeze out as much water as possible. In mixing bowl, combine soy sauce, cooking wine and sesame oil with ground meat. Stir in one direction and add water, half the ginger and half the scallion. Add Napa cabbage and stir until evenly mixed. Take ½ lb of dough and roll it into a 12" long by 1" wide log. Cut log into (12) 1" pieces. Press to flatten each piece. With a pastry roller, roll the disks from edge to center in a circular pattern until the dumpling is 3" in diameter. Place dumpling over mold and place filling in center. Fold mold in half to seal dumpling; open mold and remove dumpling and stage on a floured tray. In a bowl, combine dark rice vinegar, remaining grated ginger, remaining scallions, sesame oil and chopped garlic and stir until blended. Divide sauce into ramekins for dipping. Bring 3quarts of water to a boil and add dumplings; stir gently, let water return to a boil. Add 1cup of cold water; let water return to a boil. Add 1cup of cold water a second time; let water return to a boil. Dumpling will float to the surface when done. Approximately 5-7 minutes in total. Remove from boil with a strainer and place on a rack to cool slightly.

Cloverbud Brownies

4 Ingredient M&M Brownies, Ephraim Yourek, New Horizons

1 13 ounce jar Nutella
½ cup all-purpose flour

2 large eggs, room temperature
½ cup M&M's candies

Preheat oven to 350 degrees. Grease an 8"x8" non-stick baking pan. Set aside. Mix first three ingredients in a large bowl with a wooden spoon until smooth. Do not overmix. Pour batter into prepared pan and smooth top with a spatula. Sprinkle M&M's candies over batter, distributing evenly. Bake for 20-25 minutes or until toothpick in center comes out clean. Do not overbake. Let brownies cool and set before cutting and serving. Cut into nine squares. Store covered for up to 3 days at room temperature or up to 1 week in the refrigerator.

M&M Brownies, Kaiden North, On Target

½ cup butter, softened
2 eggs
½ tsp salt
1 ¾ cup flour
1 ½ cup mini M&M's candies, divided

2 cups brown sugar
2 tsp almond extract
2 tsp baking powder
½ cup dark cocoa powder

Beat butter and sugar until creamy. Add eggs and extract and beat. Stir together salt, baking powder, flour and cocoa powder. Slowly beat into butter mixture until combined. Add 1 cup mini M&M's and stir gently. Spoon mixture into greased 9x13 glass dish. Top with remaining candies. Bake at 350 degrees for 25 minutes. Remove and let cool completely before cutting into 24 squares. Store in a tightly sealed container.

Hot Fudge Brownies, Moriah Kynard, Westville

1 stick butter, softened
2 eggs
3 Tbsp. cocoa powder
½ cup all-purpose flour

1 cup sugar
1 tsp vanilla
1 tsp salt
cooking spray

Preheat oven to 350 degrees. Cream butter and sugar with mixer until fluffy, approximately 3 minutes. Add eggs and vanilla. Mix well. Add cocoa powder, salt, and flour. Stir until combined. Spray an 8x8 inch baking pan with cooking spray. Add mixture to pan. Bake 30 to 35 minutes. Let cool before cutting.

Rocky Top Brownies, Austin Coverdale, Legacy

1 (19.5 ounce) package brownie mix
3 large eggs
1 (13 ounce) package miniature chocolate covered peanut butter cups
½ cup butter or margarine, melted and cooled

Preheat oven to 350 degrees. Stir together first 3 ingredients in a big bowl until blended. Spoon batter into a lightly greased 13x9 inch baking pan. Bake at 350 degrees for 23 minutes or just until center is set. While brownies are baking, unwrap the peanut butter cup, and chop them. Remove baking pan from oven using mitts, and place on a wire rack. Top brownies with chopped peanut butter cups. Return pan to oven using oven mitts, and bake 2 more minutes. Remove pan from oven using oven mitts, cool completely on a wire rack. Cut brownies into squares. Makes 2 dozen brownies.

Chocolate Butterscotch Brownies, Sarah Armstrong, Legacy

Butter for greasing baking dish
½ cup unsweetened cocoa powder
½ teaspoon salt
½ cup packed brown sugar
2 large eggs
½ cup butterscotch chips
2/3 cup all-purpose flour
½ teaspoon baking powder
½ cup unsalted butter, room temperature
½ cup granulated sugar
1 teaspoon vanilla extract

Preheat the oven to 350 F. Butter an 8-inch square baking dish. Put the flour, cocoa powder, baking powder, and salt in a small bowl. Stir with a wooden spoon until well mixed. Set aside. Put butter, brown sugar, and granulated sugar in one large bowl. Using the electric mixer set on high, beat together until well blended and creamy, about 3 minutes. Beat in the eggs and vanilla extract. Add the flour mixture and stir with the wooden spoon until blended. Stir in the butterscotch chips. Pour into the prepared baking dish and smooth the top with a rubber spatula. Using pot holders, put the baking dish in the preheated oven. Bake until a toothpick inserted into the center comes out clean, about 25 minutes. Transfer dish to the cooling rack. Let cool completely.

Cloverbud Cookies

Hot Chocolate Cookie Cups, Madelyn Gallo, Peach Blossom

1 package Pillsbury Sugar Cookie Dough
½ cup heavy whipping cream
1 cup semi-sweet chocolate chips
12 mini pretzels
*optional – granulated sugar
2 tablespoons hot chocolate mix
½ cup white chocolate chips
1 cup Jet-Puffed Mallow Bits

Preheat oven to 375 degrees. Put one tablespoon of the sugar cookie dough into 24 greased mini muffin tins. *An optional step would be to roll the sugar cookie dough balls in granulated sugar before putting them into the mini muffin tins to help prevent sticking. Bake for 12-14 minutes at 375 degrees. Allow cookies to cool completely in the pan before gently removing them. Make the chocolate ganache by bringing the whipping cream to a boil. Stir in the hot cocoa mix. Pour the Hot cream over the semi-sweet chocolate chips and let sit for 3 minutes. Then, stir until the chocolate chips are melted, and ganache is smooth. Break off the loops on some mini pretzels to use as handles. Melt the white chocolate and use it to attach the pretzel handles to the cookie cups. Spoon the chocolate ganache into the cookie cups and top with the mini marshmallows. For best results, store the hot chocolate cookie cups in the refrigerator.

Sugar Cookies, Joshua Abbott, The Lord's Clay

1 ¼ cup sugar
2 eggs
1 tsp. almond extract or vanilla
¾ tsp. baking powder
½ tsp. salt

1 cup butter flavor Crisco
¼ cup light corn syrup
3 cups flour
½ tsp. baking soda
colorful sugar

Place sugar and shortening in a large bowl. Beat at medium speed until well blended. Add eggs, syrup, and extract; beat until well blended and fluffy. Combine 3 cups flour, baking powder, baking soda, and salt. Add gradually to shortening mixture on low speed till blended. Divide dough into 4 equal pieces; shape each piece into disk. Wrap and refrigerate 1 hour. Heat oven to 375 degrees. Sprinkle 1 tablespoon flour on countertop. Place dough down and roll out. Cut out dough with cookie cutters. Place 2 inches apart on ungreased baking sheet. Sprinkle with sugar. Bake 5-7 minutes until golden brown.

Christmas Cookies, Ty Gustafson, Peach Blossom

1 ½ cups of Margarine
1 Egg
Pinch of Salt
2 ½ cups of All-Purpose Flour
1 teaspoon of Cream of Tartar
Sprinkles

1 cup of Granulated Sugar
½ cup of Vegetable Oil
½ teaspoon of Vanilla
1 teaspoon of Baking Soda
Additional Granulated Sugar for Rolling Cookies

Pre-heat oven at 350 degrees F. Cream the margarine and 1 cup of granulated sugar. Add egg, vegetable oil, salt, and vanilla to the cream mixture and mix well. Sift together the flour, baking soda, and cream of tartar in a separate bowl. Mix the dry mixture (flour, baking soda, and cream of tartar) with the cream mixture. Roll dough into balls the size of walnuts. Place the additional granulated sugar into a small bowl. Roll balls in granulated sugar. Place sugar covered balls on ungreased cookie sheet. Place bottom of glass in granulated sugar and then slightly flatten each cookie ball. Re-dip glass into sugar after flattening each ball. Add desired sprinkles to decorate cookies. Bake at 350 degrees F for 8 to 10 minutes.

Chocolate Chip Cookies, Johnny Kling, Westville

2 ¼ cups all-purpose flour
1 teaspoon salt
¾ cup granulated sugar
1 teaspoon vanilla extract
2 cups chocolate chips

1 teaspoon baking soda
1 cup softened butter
¾ cup packed brown sugar
2 large eggs

Preheat oven to 375 degrees. Combine flour, salt and baking soda in a small bowl. Beat butter, granulated sugar, brown sugar and vanilla in a large bowl until creamy. Add eggs, one at a time, beating well after each addition. Beat in flour mixture. Stir in chocolate chips. Drop onto greased cookie sheet. Bake for 9-11 minutes.

Soft Molasses Drop Cookies, Duncan Pallmann, On Target

1 cup sugar
½ cup shortening
½ cup baking molasses
3 cups all-purpose flour

½ cup butter or margarine, softened
¾ cup sour cream
1 egg
1 ½ teaspoons baking soda

½ teaspoon salt
1 teaspoon ground cinnamon

1 teaspoon ground ginger

Heat oven to 375 degrees. Mix sugar, shortening, sour cream, molasses and egg in a large bowl. Stir in remaining ingredients. Drop dough by rounded tablespoonful's about 2 inches apart onto ungreased cookie sheet. Bake 9 to 11 minutes or until almost no indentation remains when touched in the center. Cool slightly; remove from cookie sheet. Cool on wire rack. Sprinkle with sugar while warm is desired.

Pride of Iowa Cookies, Emily Pratt, Westville

1 cup brown sugar
1 cup shortening
2 cups of flour
½ teaspoon salt
1 cup chocolate chips
3 cups oatmeal

1 cup white sugar
2 eggs
1 teaspoon baking soda
1 teaspoon vanilla extract
1 cup coconut
½ cup crushed walnuts

Blend sugar and shortening. Add beaten eggs. Sift together dry ingredients and add to first mixture. Stir in vanilla, coconut, chocolate chips, oats, and nuts; mix well. Drop by teaspoonful onto greased cookie sheet. Flatten with bottom of glass. Bake at 375 degrees until light brown. Do Not Overbake.

Cloverbud Cupcakes

Perfect Moist and Fluffy Vanilla Cupcakes, Amaya Fleming, Harrington Sunshine

Cupcakes:
1 2/3 cup all-purpose flour
1 cup sugar
¼ tsp baking soda
1 tsp baking powder
¾ cup salted butter
3 egg whites
3 tsp vanilla
½ cup sour cream
½ cup milk

Icing:
½ cup salted butter
½ cup shortening
4 cups powdered sugar
2-3 tbsp. water or cream
1 tsp vanilla extract

For Cupcakes: Preheat oven to 350 degrees. Whisk together flour, sugar, baking soda and baking powder in a large bowl. Add butter, egg whites, sour cream, milk and vanilla extract and mix on medium speed until smooth. Do not over mix. Fill cupcake liners a little more than half way. Bake for 18-20 minutes. Allow to cool for 1-2 minutes, then remove to a cooling rack. For Icing: Combine butter and shortening and mix until smooth. Add 2 cups powdered sugar and mix until smooth. Add vanilla extract and 1-2 tablespoons water or cream and mix until smooth. Add the remaining powdered sugar and mix until smooth. Add a little more water or cream until desired consistency is reached. Top the cupcakes with icing. Makes 12-14 cupcakes.

Strawberry Cupcakes with Cream Cheese Frosting, Zoe Woodward, Peach Blossom

Cream Cheese Frosting
2 ounces cream cheese
4 tablespoons butter, softened
1 pouch Duncan Hines cream cheese

Strawberry Cupcakes
1 box Duncan Hines Decadent Strawberry Cheesecake Cupcake Mix
2 eggs

Frosting mix
2 teaspoons water

½ cup water
¼ cup oil
1 cup fresh strawberries, diced into small pieces

Cupcakes: Preheat oven to 350 F. Line muffin pan with baking cups. Empty the cake mix into a large bowl. Add eggs, water, oil and fresh strawberries. Mix until moistened, about 30 seconds. Beat at medium speed on mixer for 2 minutes. Spoon the batter into the baking cups until ½ full. Bake in the center of the oven for 18-20 minutes or until a toothpick inserted into the center of the cupcake comes out clean. Cool for 5-10 minutes in the pan before transferring to a wire rack to cool completely. Frosting: Mix softened butter and cream cheese with electric mixer until light and fluffy. Scrape bowl. Slowly add frosting mix while on low speed. Mix for 1 minute. Scrape bowl. Add water. Mix on low. As frosting starts to come together, gradually increase the speed of the mixer to high and mix for 3 minutes more. Fill pastry bag with frosting. Cut ½ inch from the tip of the bag. Insert tip into the top of a cupcake and squeeze 1 tablespoon of frosting onto the top of the cupcake. Repeat with the remaining cupcakes.

Strawberry Cupcakes, Savanna Starke, Harrington Sunshine

Cake Mix
3 eggs
1 jar icing

1 cup water
1 box vanilla pudding

Preheat oven to 350 degrees. Use cupcake holders. Mix cake mix, water, eggs and vanilla pudding in a large bowl at low speed until moist. Then turn it up to medium speed for about 2 minutes. Pour batter into cupcake holders. Bake for about 15 to 20 minutes. Cool completely before frosting.

Happy Girl Cupcakes, Regan Rust, Peach Blossom

Cupcakes
24 cupcake liners
1 box Duncan Hines chocolate fudge cake mix
1 pouch Dream Whip
1 small box chocolate instant pudding
1 cup cold water
4 eggs

Icing
1 stick room temperature butter
1 cup creamy peanut butter
1 – 1lb box 10x sugar
2 Tbsp. milk

Cake: Combine all ingredients and mix on medium speed for 3 minutes. Place batter in cupcake pans lined with cupcake liners. Bake at 350 F for 18 minutes.

Icing: Mix all on medium speed until creamy. Add additional milk one (1) Tbsp. at a time if needed to thin. Top cooled cupcakes with icing.

Black Bottom Cupcakes, Ian Pallmann, On Target

Filling:
1 package (8 ounces) cream cheese, softened
1/3 cup sugar
1 large egg
1/8 teaspoon salt
1 cup (6 ounces) mini semisweet chocolate chips

Cupcake:
1 cup sugar
1 cup water
1/3 cup vegetable oil
1 large egg
1 tablespoon white vinegar
1 teaspoon vanilla extract
1 ½ cups all-purpose flour
¼ cup baking cocoa
1 teaspoon baking soda

½ teaspoon salt

In small bowl, beat the cream cheese, sugar, egg and salt until smooth. Stir in chips; set aside. For cupcakes, in a large bowl, beat sugar, water, oil, egg, vinegar and vanilla until well blended. Combine flour, cocoa, baking soda and salt; gradually beat into egg mixture until blended. Fill paper-lined muffin cups half full with chocolate batter. Drop a heaping tablespoon of cheese mixture in the center of each cupcake. Bake at 350 degrees for 18-20 minutes or until a toothpick inserted in the cake portion comes out clean. Cool in pans for 10 minutes before removing to racks to cool completely. Refrigerate leftovers. Optional, top with whipped cream right before serving. Yield: 20-24 cupcakes.

Springtime Cupcakes, Allison Guiteras, Legacy

Vanilla Cupcakes

2 ½ cups all-purpose flour
2 cups sugar
3 tsp baking powder
1 tsp salt
1 cup milk
1/2 cup vegetable oil
1 Tbsp. vanilla extract
2 large eggs
1 cup hot water

Filling

1 cup heavy whipping cream, divided
1 Tbsp. powdered sugar, divided
1 tsp vanilla extract, divided
food coloring

Frosting

½ cup salted butter, room temperature
½ cup shortening
4 cups powdered sugar
1 ½ tsp vanilla extract
2-3 Tbsp. water or milk

Cake: Preheat oven to 350 F and prepare a cupcake pan with liners. Add flour, sugar, baking powder and salt to a large mixer bowl and combine. Set aside. Add milk, vegetable oil, vanilla extract and eggs to a medium sized bowl and combine. Add wet ingredients to the dry ingredients and beat until well combined. Slowly add hot water to the batter and mix on low speed until well combined. Scrape down the sides of the bowls needed to make sure everything is well combined. Fill cupcake liners about half way and bake for 15-17 minutes, or until a toothpick comes out with a few moist crumbs. Remove the cupcakes from the oven and allow to cool for 2 minutes, then fill with the whipped cream filling as described below.

Filling: Measure ½ cup heavy whipping cream into a cold bowl. Add one drop of food coloring at a time to tint the cream just a little to a light colors such as pink, pale green, yellow, etc.... Add 1 ½ teaspoons powdered sugar and ½ teaspoon vanilla into the cream. Whip all ingredients until fluffy and set aside in a separate dish and refrigerate. Repeat using the remaining ingredients and a different color (this is optional, can do 1 all one color, or as many small batches as desired). Using a narrow decorating tip, fill each warm cupcake with about 2 Tbsp. of colored filling. Move to a cooling rack to finish cooling.

Frosting: To make the frosting, combine the butter and shortening in a large mixer bowl and mix until smooth. Add 2 cups of powdered sugar and mix until smooth. Add the vanilla extract and 1 tablespoon of water or milk and mix until smooth. Add remaining powder sugar and mix until smooth. Pipe the frosting onto the cooled, cream-filled cupcakes. Decorate with sprinkles, candy flowers, sugar pearls, jelly beans, or any other springtime decorations.

Lucky Charm Cupcakes, Matthew Abbott, The Lord's Clay

1 box yellow cake mix
1 container vanilla frosting

water, eggs, oil called for on the cake box
3 cups Lucky Charms cereal

Heat oven to 350. Place paper baking cup in each of 24 muffin cups. Make and bake cake mix as directed on the box for 24 cupcakes. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes. Frost cupcakes with frosting. Top each cupcake with 2 tablespoons cereal; sprinkle with glitter. Store loosely covered.

