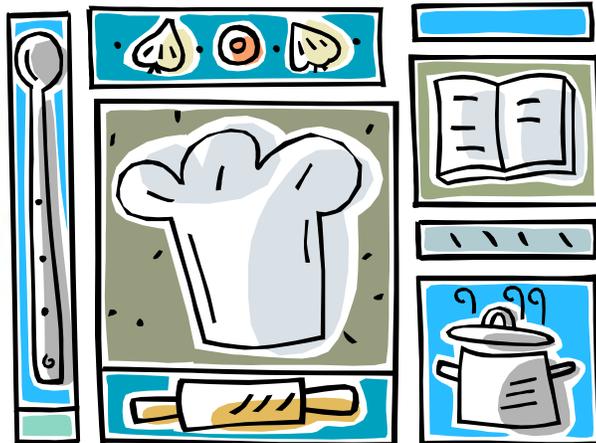


# Kent County 4-H Favorite Foods Contest Recipe Collection

Saturday, February 20, 2016  
Delaware State Fairgrounds Exhibit Hall



**Senior Appetizers**

Drew	Harris	Peach Blossom	Crab Cake Stuffed Portobello's
Cheyenne	Galloway	Westville	Island Coconut Shrimp Rolls

**Senior Breads**

Leslie	Webb	Peach Blossom	German Rye Bread
Lake	Vasey	Pure Country	Chocolate Coconut Braid
Autumn	Abbott	The Lord's Clay	Refrigerator Rolls
Jeremy	Mahoney	Harrington Sunshine	Pumpkin Bread & Dip

**Senior Fruits & Vegetables**

Abigail	Harrington	Dover Clovers	Amazing Mashed Potato Puffs
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**Senior Meat & Main Dish**

Summer	Thomas	New Horizons	Chicken Chesapeake with Creamy Sauce
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**Senior Dessert**

Lida	Gannon	Peach Blossom	Chai Spiced Cupcakes
Spring	Vasey	Pure Country	Key Lime Cheesecake with Strawberry Sauce
Morgan	Galloway	Westville	Apple Roses
Garrett	Geidel	Peach Blossom	Oatmeal-Raisin Energizer Bars
McKenna	Corbeil	Westville	Delicate Pear Cake with Caramel Sauce

**Junior Appetizer**

Maycee	Collison	Harrington Sunshine	Veggie Wonton Quiches
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**Junior Breads**

Weston	Williams	Harrington Sunshine	Surprise Raisin Bread
Olivia	Gaines	Westville	Marvelous Maple Walnut Bread
Charlie	Moller	Woodside Emeralds	Grandma's White Bread
Sophia	Fitler	Harrington Sunshine	Healthy Banana Muffins
Brenna	Geidel	Peach Blossom	Cinnamon Streusel Applesauce Muffins

**Junior Fruits & Vegetables**

Elizabeth	Pallmann	On Target	Brussel Sprout, Apple & Bacon Hash
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**Junior Meat & Main Dish**

Rachel	Taylor	Harrington Sunshine	Cheeseburger Casserole
Brielle	Carter	Peach Blossom	Cheesy Ham & Potato Frittata
Benjamin	Abbott	The Lord's Clay	Hawaiian Chicken
Jenna	Davis	New Horizons	Seafood Enchilada Casserole

**Junior Dessert**

Riley	Taylor	Harrington Sunshine	Pumpkin Roll
Seth	Flaherty	Legacy	Cool Candy Cakes
Julia	Swearingen	Legacy	Snowball Cookies
Maci	Carter	Peach Blossom	Lemon Blueberry Trifle
Emily	Ford	Westville	Boston Cream Poke Cake

**Beginner Appetizers**

Zoe	Thomas	New Horizons	Spinach & Artichoke Dip
Rain	Vasey	Pure Country	Spicy Baked Crab & Artichoke Dip

**Beginner Bread**

Ava	Gallo	Peach Blossom	Cherry Pecan Bread
Addison	Brode	Harrington Sunshine	Monkey Bread

**Beginner Fruits & Vegetables**

Bryan	Couzens	Midstate	Cold Veggie Pizza
Sydney	Thompson	Westville	Slow Cooked String Beans
Taylor	Abbott	The Lord's Clay	Farmhouse Potato Salad

**Beginner Meat & Main Dish**

Riley	Buchman	Midstate	German Rouladen
Sydney	Messick	Peach Blossom	Shrimp & Crab Casserole
Austin	Yourek	New Horizons	BBQ Venison Sandwich
Mason	Hay	Peach Blossom	Cheesy Stuffed Meatloaf Roll
Torrin	Pallmann	On Target	Delmarva Chicken & Slippery Dumplings
Caleb	Holderman	Happy Harvesters	Creamy Macaroni and Cheese

**Beginner Desserts**

Thomas	Knight	Peach Blossom	Oreo Cookie Balls
Madison	Masten	New Horizons	Peanut Butter & Jelly Cookies
MacKenzie	Bogetti	Legacy	Lemon Drop Cupcakes
Rylee	Barlow	Peach Blossom	Zucchini Brownies
Rachel	Adkins	Peach Blossom	Mint Stuffed Fudge Brownies
Mary	Moller	Woodside Emeralds	Chewy Oatmeal Spice Bars
Madison	Abbott	The Lord's Clay	Pineapple Upside Down Cake
Haley	Holderman	Happy Harvesters	Flourless Peanut Butter Cake with Confectioner's Glaze
Alex	Armstrong	Legacy	Bosk Brownies
Elizabeth	Tucker	Harrington Sunshine	Chocolate Chip Cookies
Vanessa	Gaines	Westville	Scrumptious Strawberry Angel food Cake

**Cloverbud Brownies**

Delayna	Barlow	Peach Blossom	Five Ingredient Brownie
Allison	Guiteras	Legacy	Easy Almond Flour Peanut Butter Fudge Brownies
Alexiana	Hay	Peach Blossom	Delightful Brownie Bites
Karra	Subrick	Harrington Sunshine	Mint Chocolate Chip Brownies
Kameron	Vann	Harrington Sunshine	Pudgy Fudgy Brownies

**Cloverbud Cookies**

Austin	Coverdale	Westville	Lemon Drop Delights
McKenzie	Cusick	Legacy	Chocolate Chip Cake Mix Cookies
Aubree	Duke	Harrington Sunshine	Chocolate Chip Cookies
Savannah	Messick	Peach Blossom	Peanut Butter Blossom Cookies
Flynn	Mucha	Peach Blossom	Orange Marmalade Cookies with Orange Icing
Kaiden	North	On Target	M&M Cookies
Ian	Pallmann	On Target	Super Soft Chocolate Chip Cookies
Ethan	Swearingen	Legacy	Hole in One!

**Cloverbud Cupcakes**

Sarah	Armstrong	Legacy	Best Strawberry Cupcakes
Madelyn	Gallo	Peach Blossom	Cotton Candy Cupcakes
Ava	Gedney	Legacy	Red's Rockin Rainbow Cupcakes
Aidan	Flaherty	Legacy	Magically Minty Cupcakes
Sarabeth	Thompson	Westville	Little Lamb Cakes
Caroline	Maher	New Horizons	Chocolate Cupcakes with Creamy Peanut Butter Frosting

## Senior Appetizers

Crab Cake-Stuffed Portobello's, Drew Harris, Peach Blossom \*DIVISION WINNER\*

6 large Portobello mushrooms	½ cup seasoned bread crumbs
¾ cup finely chopped sweet onion	½ cup + 1 tsp grated Parmesan cheese, divided
2 tablespoons olive oil, divided	1 teaspoon seafood seasoning (Old Bay)
1 package (8oz.) cream cheese, softened	2-6.5oz cans lump crabmeat, drained
1 large egg	¼ teaspoon of paprika

Remove stems from mushrooms (discard or save for another use); set caps aside. In a small skillet, sauté onion in 1 tablespoon oil until tender. In a small bowl, combine the cream cheese, egg, bread crumbs, ½ cup cheese and seafood seasoning. Gently stir in crab and onion. Spoon ½ cup crab mixture into each mushroom cap; drizzle with remaining oil. Sprinkle with paprika and remaining cheese. Place in a greased 15-in. x 10-in. baking pan. Bake, uncovered, at 400 degrees for 15-20 minutes or until mushrooms are tender. Yield: 6 servings

Island Coconut Shrimp Rolls, Cheyenne Galloway, Westville

16 cooked deveined large shrimp, peeled	4 Tbsp apricot preserves
¼ c cream of coconut	1 tsp grated orange peel
1 Tbsp rum or ¼ tsp rum extract	½ c flaked coconut
1 can Pillsbury refrigerated crescent dinner rolls	

Heat oven to 375. Line large cookie sheet with cooking parchment paper. Pat shrimp dry with paper towels. In a small bowl toss shrimp with cream of coconut and rum to coat. Separate dough into 8 triangles. Cut each triangle lengthwise in half to make 16 triangles. Place 1 shrimp on shortest side of each. Roll up, starting at shortest side and leaving tail sticking out of one side, rolling to opposite point. Place rolls point side down on cookie sheet. In small microwavable bowl, mix 2 Tbsp of the preserves with orange peel. Microwave uncovered on High about 20 seconds or until melted. Brush over each roll. Sprinkle each with coconut. Bake 15-18 minutes or until golden brown. In same microwavable bowl, microwave the remaining preserves uncovered on High about 20 seconds or until melted. You can spoon the mixture over top of the shrimp or it can be used as a dipping sauce. Cool 5 minutes; remove from pan. Serve warm.

## Senior Breads

German Rye Bread Leslie Webb, Peach Blossom \*DIVISION WINNER\*

2 (.25 ounce) packages active dry yeast	1/2 cup molasses
1/2 cup warm water (110 degrees F)	2 tablespoons butter
1 1/2 cups lukewarm milk	3 1/4 cups rye flour
2 tablespoons white sugar	2 1/2 cups bread flour
1 teaspoon salt	

Dissolve yeast in warm water. In a large bowl combine milk, sugar, and salt. Use a mixer to beat in molasses, butter, yeast mixture, and 1 cup of rye flour. Use a wooden spoon to mix in the remaining rye flour. Add bread flour by stirring until the dough is stiff enough to knead. Knead 5 to 10 minutes, adding

flour as needed. If the dough sticks to your hands or the board add more flour. Cover dough and let rise 1 to 1 1/2 hours or until double. Punch down dough and divide to form two round loaves. Let loaves rise on a greased baking sheet until double, about 1 1/2 hours. Preheat oven to 375 degrees. Bake for 30 to 35 minutes.

#### Chocolate Coconut Braid, Lake Vasey, Pure Country

Filling:	½ tsp salt
¾ cup semi-sweet chocolate chips	½ c milk
1/3 c evaporated milk	¼ c water
2 Tbsp sugar	½ c butter
1 c flaked coconut	1 egg, room temp
½ c pecans, chopped	2 Tbsp vegetable oil
1 tsp vanilla extract	Glaze:
¼ tsp ground cinnamon	1 c confectioners' sugar
Dough:	1 Tbsp butter, softened
2 ½ - 2 ¾ cups all-purpose flour, divided	½ tsp vanilla extract
2 Tbsp sugar	2-3 Tbsp milk
.25oz pkg rapid rise yeast	½ c pecans, chopped

For filling: Combine chips, milk and sugar in small saucepan. Cook over low stirring constantly, until chips are melted and mixture is smooth. Stir in remaining ingredients and set aside to cool.

For dough: Combine 1 ½ cups flour, sugar, yeast and salt in large bowl. In small saucepan, heat milk, water and butter until very warm. Gradually add to dry ingredients; beat for 2 minutes on medium speed. Add the egg and 1 cup flour; beat 2 minutes. Stir in enough remaining flour to form a stiff dough. Cover and let rest 10 minutes. Heat oven to 375. Turn out dough on a well-floured surface; roll into a 10 x 18 rectangle. Transfer to a greased baking sheet. Spread filling lengthwise down center third of dough. Cut 1 inch wide strips diagonally on both sides to within ¼ inches of filling. Alternately fold opposite strips of dough at angles across filling. Shape into a ring; pinch ends to seal. Brush lightly with oil; let stand 20 minutes. Bake at 375 for 20-25 minutes or until lightly browned. Remove from baking sheet to wire rack. Cool completely.

For glaze: In a small bowl, beat all ingredients until smooth. Drizzle over braid. Sprinkle with pecans.

Yield: 10-12 servings

#### Refrigerator Rolls, Autumn Abbott, The Lord's Clay

3 cups of water	1 package of yeast
1/4 cup sugar	2 eggs
1/2 cup shortening	7 1/2 cups of flour
1Tbsp. salt	

Heat water, shortening, sugar and salt until it just comes to a boil. Cool to lukewarm. Don't have liquid too hot or it will kill the yeast. Beat eggs, then mix in liquids. Add part of the flour and mix well. Add yeast mixture, mix well. Add flour a little at a time until it is all used or until dough is stiff enough. Put dough in a greased bowl, grease top of dough, cover and let rise in a warm place until double. Push down and make out rolls. Dip each roll in melted butter as you put them in the pan. Let rise until double again. Bake @ 400 degrees for 20 to 25 minutes. Dough can be refrigerated for 3-4 days.

## Pumpkin Bread & Dip, Jeremy Mahoney, Harrington Sunshine

Bread:	1 tsp ground cinnamon
5 eggs	½ tsp salt
1 ¼ cups vegetable oil	Dip:
15oz solid-pack pumpkin	½ tsp ginger
2 c all-purpose flour	2 tsp cinnamon
2 c sugar	16oz pumpkin pie filling
2-3oz pkgs cook-serve vanilla pudding mix	8oz cream cheese
1 tsp baking soda	2 c powdered sugar

In a mixing bowl, beat the eggs. Add oil and pumpkin; beat until smooth. Combine remaining bread ingredients and gradually beat into pumpkin mixture. Pour batter into 6 miniature loaf pans. Bake at 325 for 50-55 minutes or until toothpick inserted near center comes out clean. Cool on wire racks. For dip, mix all ingredients together except sugar. After mixing well, slowly add powdered sugar. Serve with bread or can also be served with graham crackers.

### Senior Fruits & Vegetables

Amazing Mashed Potato Puffs, Abigail Harrington, Dover Clovers \*DIVISION WINNER\*

2 lbs Yukon Gold potatoes, peeled	2 eggs
½ tsp salt	1/3 c sour cream
4 Tbsp heavy cream	1 c shredded sharp Cheddar cheese
2 Tbsp butter	2 Tbsp grated Parmesan cheese
4 Tbsp milk	2 Tbsp chopped chives

Preheat the oven to 400 degrees. Butter the wells of a cupcake pan. Cut the peeled potatoes into quarters. Place the peeled and cut potatoes into a medium saucepan. Add cold water to the pan until the potatoes are covered by at least an inch. Add the salt to the water. Turn the water on high and bring the water to a boil. Reduce the heat to low to maintain a simmer. Cover the pan. Cook for 25 to 30 minutes, or until you can easily poke through the potatoes with a fork. While the potatoes are cooking, place the butter and cream in a small saucepan. Heat them together on low until the butter is melted. When the potatoes are done, drain the water and place the steaming hot potatoes into a large bowl. Pour the heated cream and melted butter over the potatoes. Mash the potatoes with a potato masher. Then use a strong wooden spoon to beat until creamy. Add the milk and beat until the potatoes are smooth. Don't over beat or the potatoes can become gluey. In a medium mixing bowl, whisk the eggs then whisk in the sour cream. Mix in both of the cheeses and chives. Add this mixture to the bowl of potatoes and combine well. Spoon the potatoes into the pan, filling the cups just to the top. Bake for 25-30 minute until they pull away from the sides of the cup and are golden brown all over. Remove from oven and let cool for 5 minutes. Turn them out on a platter. If desired, serve with sour cream, bacon or shredded cheese.

## Senior Meats & Main Dish

Chicken Chesapeake with Cream Sauce, Summer Thomas, New Horizons \*DIVISION WINNER\*

### Crab Imperial:

¼ pounds Crab Meat  
1 whole Egg  
4 slices Green Pepper, Diced  
1 Tablespoon Mayonnaise  
1 Tablespoon Parsley  
4 whole Saltine Crackers, Crushed  
1-½ Tablespoon Old Bay Seasoning  
1 Tablespoon Butter  
1 teaspoon Milk  
Salt And Pepper

### Chicken:

3 pieces Boneless, Skinless Chicken Breasts  
1 teaspoon Old Bay Seasoning  
Salt And Pepper

### Sauce:

2 egg yolks  
1/4 lemon, juiced, or to taste  
1 pinch salt  
1 pinch cayenne pepper  
1/4 cup salted butter, melted

**CRAB IMPERIAL:** Pick through the crab meat removing any shells or cartridge. Preheat the oven to 350F. In a small bowl, mix together the raw egg, green pepper, mayo, parsley, crackers, Old Bay seasoning and butter. Stir in the crab meat and season lightly with salt and pepper. Lightly grease a small baking dish. Add the crab mixture and pour milk over top. Bake for 15-20 minutes or until the milk has soaked through and the mixture has browned. Let cool for 10 minutes.

**CHICKEN CHESAPEAKE:** Butterfly the chicken breasts and season liberally with Old Bay, salt and pepper. Lightly grease a 9x13 baking dish. Stuff approximately 2 tablespoons of the crab imperial into each chicken breast. Secure with a toothpick if necessary. Transfer the chicken to the baking dish and bake for 20-30 minutes or until the chicken is cooked through and no longer pink. Microwave the remaining crab imperial for 30 seconds and top chicken breasts with it. Prior to serving pour sauce over top of stuffed, topped chicken breast.

**SAUCE:** Beat egg yolks, lemon juice, salt, and cayenne pepper together in a microwave-safe bowl until smooth. Slowly stream melted butter into the egg yolk mixture while whisking to incorporate. Heat in microwave for 15 to 20 seconds

## Senior Desserts

Chai Spiced Cupcakes, Lida Gannon, Peach Blossom \*DIVISION WINNER\*

### Cupcakes

½ teaspoon ground ginger  
½ teaspoon cinnamon  
½ teaspoon cardamom  
½ teaspoon ground cloves  
1/8 teaspoon black pepper  
½ cup butter (room temperature)  
1 egg  
½ teaspoon vanilla extract  
1 ½ cups all-purpose flour  
1 ½ teaspoons baking powder  
¼ teaspoon salt  
2/3 cup milk

### Frosting

1/3 cup butter (room temperature)  
3 ½ cups powdered sugar  
½ teaspoon vanilla extract  
2 tablespoons milk  
Cinnamon (optional) 1 cup sugar

Cupcakes: Preheat the oven to 350 degrees Fahrenheit. Place cupcake liners into muffin cups. In a small bowl, combine the ground ginger, cinnamon, cardamom, cloves and black pepper and set aside. In a large bowl, cream together the sugar and the butter until light and fluffy. Beat in the egg and the vanilla, scraping the bowl as needed. In another bowl, combine the flour, baking powder, salt and 1 ½ teaspoon of the reserved spice mixture and the milk, beating just until combined after each addition. Fill the prepared cups 2/3 full of batter. Bake for 18-20 minutes, or until a test inserted in the center comes out clean. Cool for 10 minutes then remove from the pans to cool completely on a cooling rack.

Frosting: In a large bowl beat the butter until fluffy. Slowly beat in the powdered sugar, vanilla and remaining spice mixture. Beat until smooth. Add enough of the milk to reach the desired consistency. Pipe the frosting on to the cupcakes, if desired sprinkle with cinnamon.

#### Key Lime Cheesecake with Strawberry Sauce, Spring Vasey, Pure Country

Cheesecake:	8oz sour cream
2 c graham cracker crumbs	1 ½ tsp grated lime rind
¼ c sugar	½ c Key lime juice
½ c butter or margarine, melted	Strawberry Sauce:
3-8oz pkgs cream cheese softened	1 ¼ cups fresh strawberries
1 ¼ c sugar	¼ c sugar
3 large eggs	1 ½ tsp grated lime rind

Preheat oven to 350. Stir together cracker crumbs, sugar and butter; firmly press on bottom and 1 inch up sides of greased 9 inch spring form pan. Bake at 350 for 8 minutes; cool. Reduce oven heat to 325. Beat cream cheese at medium speed until fluffy; gradually add sugar, beating until blended. Add eggs, 1 at a time, beating well after each addition. Stir in sour cream, lime rind and juice. Pour batter into crust. Bake for 1 hour 5 minutes; turn oven off. Partially open oven door; let stand in oven 15 minutes. Remove from oven and immediately run a knife around edge of pan, releasing sides. Cool completely in pan on a wire rack; cover and chill 8 hours. Garnish if desired, and serve with strawberry sauce. Serves 10-12. For strawberry sauce, process all ingredients until smooth, stopping to scrape down sides.

#### Apple Roses, Morgan Galloway, Westville

1 frozen puff pastry sheet, thawed	3 Tbsp apricot preserves
2 red organic apples	Cinnamon (optional)
½ lemon, juice	Powdered sugar (optional)
1 Tbsp flour, to sprinkle on the counter	

Thaw the puff pastry if you haven't done so yet, it should take about 20 to 30 minutes. Prepare a bowl with some water and lemon juice. Cut the apples in half, remove the core and cut the apples in paper thin slices. Leave the peel on so it will give the red color to your roses. Right away, place the sliced apple into the bowl with lemon and water, so they won't change color. Place the apples on the dough. Fold up the bottom part of the dough. Carefully roll, seal the edges, and place in a silicone muffin cup. No need to grease the muffin mold if its silicone, otherwise, make sure to grease it. Do the same for the rest of the roses. Bake at 375 degrees F, for about the 40-45 minutes until fully cooked. Sprinkle powdered sugar on top.

### Oatmeal Raisin Energizer Bars, Garrett Geidel, Peach Blossom

1/4 cup chilled butter or stick margarine, cut into small pieces	1 teaspoon ground cinnamon
2/3 cup packed brown sugar	1/4 teaspoon ground nutmeg
3 cups regular oats	2 large egg whites, lightly beaten
1 cup raisins	1/2 cup chunky peanut butter
1/2 cup dried cranberries	1/2 cup fat-free sweetened condensed milk
1/2 cup dried apricots	Cooking spray

Preheat oven to 350. In a large bowl, cut butter into brown sugar with a pastry blender until crumbly. Stir in oats, raisins, cranberries, apricots, cinnamon, and nutmeg. Combine egg whites, peanut butter, and condensed milk in a small bowl; stir with a whisk until smooth. Add egg mixture to oats, and stir well. Press mixture into a jelly-roll pan coated with cooking spray. Bake in oven for 20 minutes. Cool completely. Cut into 28 bars. Yield: 28 bars

### Delicate Pear Cake with Caramel Sauce, McKenna Corbeil, Westville

<b>Cake:</b>	<b>Sauce:</b>
4 egg whites	1 cup firmly packed brown sugar
2 cups all-purpose flour	1/2 cup butter
1 teaspoon baking powder	1 cup whipping cream
1/2 teaspoon baking soda	<b>Frosting:</b>
1/8 teaspoon salt	1 cup whipping cream
1/2 cup shortening or butter, softened	2 tablespoons sugar
1 3/4 cups sugar	1 tablespoon pear brandy or 1 teaspoon vanilla
1 teaspoon vanilla	1-15oz can pear halves in light syrup, well drained
1 1/3 cups buttermilk	1/2 cup finely chopped hazelnuts or walnuts, toasted
1 (15 ounce) can pear halves in light syrup	

Allow egg whites to stand at room temperature for 30 minutes. Meanwhile, grease and lightly flour 10-inch tube pan. Drain 1 can pear halves, reserving 1/3 cup liquid. Place pear halves in food processor bowl with metal blade or blender container; cover and process until smooth. In a medium bowl stir together flour, baking powder, baking soda, and salt; set aside. In a large mixing bowl beat shortening with an electric mixer on medium to high speed for 30 seconds. Add sugar and vanilla; beat until well combined. Add egg whites 1 at a time, beating well after each addition. Alternately add flour mixture and buttermilk to shortening mixture, beating on low speed after each addition just until combined. Add pureed pears and reserved 1/3 cup pear liquid; beat at low speed until moistened. Spread batter into the prepared pan. Bake at 350 degrees for 40 to 45 minutes or until toothpick comes out clean. Cool cake upright in pan 15 minutes. Invert onto serving plate. Cool 1 1/2 hours or until completely cooled. Meanwhile, in medium saucepan, combine all sauce ingredients; mix well. Bring to a boil. Boil over medium heat 5 minutes, stirring occasionally. Remove from heat; cool to room temperature. In small bowl, beat 1 cup whipping cream and sugar until stiff peaks form. Fold in pear brandy. Frost cooled cake with whipped cream. Cut drained pear halves lengthwise into about 32 slices. Arrange on top of cake, slightly overlapping slices. Press nuts into sides of cake. Drizzle 2 tablespoons sauce over pear slices. Refrigerate until serving time. To serve, spoon about 2 tablespoons sauce onto each individual dessert plate. Top each with slice of cake. Store cake and sauce in refrigerator.

### Junior Appetizers

Veggie Wonton Quiches, Maycee Collison, Harrington Sunshine \*DIVISION WINNER\*

24 wonton wrappers	1 Tbsp water
1 c finely chopped fresh broccoli	2 tsp dried parsley
¼ c diced fresh mushrooms	¼ tsp salt
½ c diced sweet red pepper	¼ tsp dried thyme
¼ c finely chopped onion	¼ tsp white pepper
2 tsp canola oil	Dash cayenne pepper
3 eggs	¾ c shredded Cheddar cheese

Gently press wonton wrappers into miniature muffin cups coated with cooking spray. Lightly coat wontons with cooking spray. Bake at 350 for 5 minutes. Remove wontons from cups; place upside down on baking sheets. Lightly coat with cooking spray. Bake 5 minutes longer or until light golden brown. In a nonstick skillet, cook vegetables in oil over medium heat for 4-5 minutes or until crisp-tender. In small bowl, whisk eggs and water; stir in seasonings. Add to vegetable mixture; cook over medium heat for 4-5 minutes or until eggs are completely set. Remove from heat, stir in cheese. Spoon 1 tablespoonful into each cup. Bake for 5 minutes or until filling is heated through. Serve warm. Yield: 2 dozen

### Junior Breads

Surprise Raisin Bread, Weston Williams, Harrington Sunshine \*DIVISION WINNER\*

3 cups all-purpose flour	¾ teaspoon salt
2 1/2 tablespoons white granulated sugar	1 1/2 tablespoons unsalted butter, softened
1 cup milk	2 1/4 tsp instant active dry yeast (1 envelope)
1 egg yolk	¾ cup raisins (dark, not golden)
Red and green food coloring	

Mix milk, butter and egg yolk together in a large bowl and place in microwave for 40-60 seconds until the mixture feels very warm to the touch. Add sugar, salt and yeast and mix together. Blend in one cup of flour with a spoon or whisk. Blend in second cup of flour with spoon. Dough will pull away from sides. You want the dough to be wet and sticky but firm enough to divide into halves or quarters. Divide the dough in half. Cut one of the halves into two pieces. Place the smaller pieces into individual bowls. Leave the whole half in the big bowl. Add red or pink (or both) food color to the largest portion of dough and stir until combined. Add ¾ cup of raisins to the red dough and stir until incorporated. Add small amount of flour and stir until you can't stir any more. Turn out onto a counter and knead the bread dough, sprinkling small amounts of flour onto the counter if the bread dough sticks. Continue to knead for about 8-10 minutes until the dough is smooth and elastic. Poke any raisins that fall out back into the dough ball. Coat the dough ball lightly with oil or flour and place back into the bowl. Cover with plastic wrap and place in a warm spot to rise until doubled in size. Take one of the smaller pieces of dough and add a few drops of green food color and then add enough flour to be able to knead it. Knead the green dough until smooth and elastic and place in a covered bowl and allow to rise until doubled. With the remaining white dough, add enough flour to be able to knead it until smooth. Place the white dough into a covered bowl and allow to rise until doubled. Once the dough balls have doubled in size (about 1 1/2-2 hours) do the following: Place the red dough ball on the counter lightly dusted with flour. Punch down to remove large air bubbles and roll into a log shape, making it as smooth as possible. The

length of the red log should be the length of the bottom of your bread pan. Roll out the white dough ball with a rolling pin until large enough to completely cover the red log. Brush some milk on the red log and on the white piece of dough and then wrap the white piece around the red log. Make sure all the red is covered and pinch seams to seal. Roll out the green piece of dough large enough to cover the now white log shape. Brush with milk and wrap completely around the white log, covering completely and pinching seams to seal. Place the completed dough log into a greased loaf pan. Cover loosely with plastic (you can grease the plastic wrap so it doesn't stick to the dough) and let it rise in a warm place until doubled in size (about an hour). Bake at 375F for about 20-25 minutes. When it is done the outside will be a nice golden brown and when you tap on the loaf it makes a hollow sound. Let the bread cool slightly in the pan and then remove and let cool on a wire rack. Let the bread cool completely before cutting. When you cut into the bread it will look like a watermelon!

#### Marvelous Maple Walnut Bread, Olivia Gaines, Westville

2 teaspoons butter	1/3 cup chopped walnuts, toasted
1 teaspoon all-purpose flour	1/2 cup sour cream
2 cups Heart Healthy Bisquick mix	1/3 cup real maple syrup
2/3 cup sugar	1/4 cup milk
1/2 cup quick-cooking oats	2 eggs

Heat oven to 350 degrees. Grease 9x5-inch loaf pan with butter, sprinkle with flour. Remove excess flour. In a large bowl, stir together the Bisquick mix, sugar, oats and walnuts. Stir in remaining ingredients until blended. Pour batter into pan. Bake 1 hour or until toothpick inserted in center comes out clean and bread is firm to the touch. Cool 5 minutes and then remove from pan to cooling rack. Cool completely, approximately 1 hour.

#### Grandma's White Bread, Charlie Moller, Woodside Emeralds

1 cup warm water	1 Tbsp + 1 tsp vegetable oil
1Tbsp active dry yeast	2 Tbsp + 2 tsp white sugar
1 tsp salt	2 2/3 cups bread flour, divided

In a large bowl, combine warm water, yeast, salt, oil, sugar and 1 1/3 cups flour. Mix thoroughly and let sponge rise until doubled in size. Gradually add about 1 1/3 cups flour, kneading until smooth. Place dough in a greased bowl, and turn several times to coat. Cover with a damp cloth. Allow to rise until doubled. Punch down the dough and let it rest a few minutes. Shape into a loaf and place in a 8 1/2 x 4 1/2 inch greased bread pan. Let rise until almost doubled. Bake at 350 degrees for 35 - 45 minutes. Top should be golden brown.

#### Healthy Banana Muffins, Sophia Fitler, Harrington Sunshine

2 c. oats	1/2 tsp. baking soda
2 large very ripe bananas	1/2 tsp. pure vanilla extract
2 large eggs	1 tsp. cinnamon
1 c. plain Greek Yogurt (preferably 0% fat)	1/2 tsp. allspice
2 1/2 Tbsp. honey	1/8 tsp. kosher salt
1 & 1/2 tsp. baking powder	1/2 c. chopped dark chocolate

Preheat the oven to 400 degrees. Line a 12 cup muffin tin with baking papers. Place all the ingredients but the chocolate pieces in a blender: oats, bananas, eggs, Greek Yogurt, honey, baking powder, baking soda, vanilla extract, cinnamon, allspice and salt. Blend or process on high, stopping to scrape down and stir the ingredients once or twice as needed, until the batter is smooth and the oats have broken down almost completely, about 3 minutes. By hand stir in the dark chocolate pieces. Divide the batter between the prepared muffin cups, filling each no more than 3/4 of the way to the top. Bake for 15 minutes, until the tops of the muffins set and a toothpick inserted in the center comes out clean. Place the pan on a wire rack and let the muffins cool in the pan for 10 minutes. Remove from the pan and enjoy!

#### Cinnamon Streusel Applesauce Muffins, Brenna Geidel, Peach Blossom

##### Topping:

1/3 cup granulated sugar  
 1/4 cup firmly packed light brown sugar  
 3 tablespoons Bisquick baking mix  
 1/4 teaspoon ground cinnamon  
 2 tablespoons butter, melted

##### Muffins:

Cooking spray  
 4 cups Bisquick baking mix  
 1/2 cup sugar  
 2 teaspoons ground cinnamon  
 2/3 cup chunky applesauce  
 1/2 cup milk  
 1/4 cup vegetable oil  
 2 large eggs

For the Topping: Whisk together sugar, brown sugar, baking mix, and cinnamon in a medium bowl until blended. Stir butter into sugar mixture until well blended and crumbly.

For the Muffins: Preheat oven to 400. Lightly grease a 12-cup muffin pan with vegetable oil or cooking spray. Whisk together baking mix, sugar, and cinnamon in a large bowl; make a well in center of mixture. In a separate bowl, whisk together applesauce, milk, oil, and eggs. Add to sugar mixture, stirring until dry ingredients are moistened. Spoon batter into muffin pan, filling cups almost completely full. Sprinkle Cinnamon Streusel Topping over batter. Bake for 18-20 minutes or until a wooden toothpick inserted in the center of a muffin comes out clean and tops are golden brown. Cool 5 minutes in pan on a wire rack. Remove from pan to the wire rack; cool completely. Yield: 12 muffins and 1 cup streusel topping

### Junior Fruits & Vegetables

#### Brussel Sprout, Apple, and Bacon Hash, Elizabeth Pallmann, On Target \*DIVISION WINNER\*

3 cups Brussel sprouts, trimmed, halved  
 Extra-virgin olive oil  
 Coarse salt and freshly ground pepper  
 8 ounces thick-cut bacon (about 5 slices),  
 cut into 1/2-inch pieces  
 1 large red onion, peeled, small pieces

1-2 apples, Gala or Golden Delicious, cored, cut  
 into small pieces  
 1 tablespoon butter  
 Nutmeg  
 Cinnamon

Preheat oven to 375 degrees. Toss Brussel sprouts with just enough oil to coat; season with salt and pepper. Spread them in a single layer on a rimmed baking sheet. Roast until tender when pierced with a fork 40 to 45 minutes. Meanwhile, cook bacon in a large, heavy skillet over medium heat until fat renders and bacon begins to crisp, about 12 minutes. Pour off most fat, leaving behind enough to coat

bottom of pan. Add butter to pan with bacon grease and sauté onion and apple together in the bacon fat until apples are tender when pierced with a fork, about 10 minutes. Sprinkle lightly with some nutmeg and cinnamon. Add salt & pepper to taste. Add Brussel sprouts to skillet, and cook over medium heat, stirring occasionally, until heated through, about 15 minutes.

### Junior Meats & Main Dish

Cheeseburger Casserole, Rachel Taylor, Harrington Sunshine \*DIVISION WINNER\*

1 Tbsp olive oil	2 c water
½ large yellow onion, diced	¼ c ketchup
1.5 lbs lean ground beef	2 tsp Dijon mustard
2 tsp seasoned salt	1 lb rotini pasta
2 tsp pepper	2 c shredded cheddar cheese
28oz can whole peeled tomatoes	Freshly diced tomato
8oz can tomato sauce	Green onions
2 c low-sodium chicken broth	Shredded lettuce

Start with a large pot. Add oil in a pan and sauté onions until soft over medium heat. Increase heat to high and add beef. While cooking, season with 1 tsp salt plus several turns of ground pepper. Brown beef and drain any excess fat. Use kitchen scissors to chop up whole tomatoes while still in can. Add tomatoes, sauce, broth, water, ketchup, mustard, pasta and additional tsp salt to the pot and bring mixture to a boil. Turn heat down, cover, and let simmer for 15-20 minutes, or until pasta is tender. Once pasta is cooked, remove from heat and stir in 1 cup cheese. Sprinkle additional cheese on top and re-cover pot until cheese is melted. Add your choice of traditional cheeseburger toppings.

Cheesy Ham & Potato Frittata, Brielle Carter, Peach Blossom

2 c. refrigerated shredded hash brown potatoes	½ c. milk
3 ounces ham, chopped	½ tsp. salt
½ c. red bell pepper	1/8 tsp. pepper
½ c. sliced green onions	2 oz. cheddar cheese (1/2 c.)
8 eggs	

Preheat oven to 350 degrees. Combine potatoes, ham, pepper, and onions. Mix well. Spoon into pan or casserole dish. Whisk together eggs, milk, salt, and pepper using whisk. Pour egg mixture over potato mixture. Bake 30-32 minutes or until eggs are just set in center. Remove from oven. Sprinkle cheddar cheese evenly over frittata. Let stand 5 minutes. Cut into wedges and serve.

Hawaiian Chicken, Benjamin Abbott, The Lord's Clay

1-9 ounce can pineapple	1/4 cup vinegar + 1 teaspoon corn starch
1/4 cup butter	1/2 teaspoon Worcestershire sauce
1/4 cup brown sugar	1 teaspoon soy sauce
1/3 cup ketchup	3 pounds chicken
1 teaspoon salt	

Combine pineapple, butter, brown sugar, ketchup, salt in a crock pot. Add the cornstarch to the vinegar and put in the crockpot with Worchester and soy sauce. Stir with a spoon to combine. Add the Chicken and cover. Cook on low for 6-8 hours. If you're in a hurry you could bake it on 325 degrees for 2 hours. Serve hot over rice. Enjoy!

Seafood Enchilada Casserole, Jenna Davis, New Horizons

8 ounces ziti (3 cups uncooked)	1 (14.5 ounce) can of chicken broth
1 pound large shrimp, peeled & deveined	2 tablespoons sherry
8 ounces imitation crab meat	1/4 teaspoon white pepper
1/2 teaspoon old bay seasoning	1/4 cup all-purpose flour
2 tablespoons butter	1 cup sour cream
1/3 cup sweet onion, chopped	3/4 cup shredded Colby jack cheese
2 cloves of garlic, minced	Cilantro for garnish
1/4 cup jalapeño pepper, chopped	

Cook ziti according to directions. Drain and set aside. Sprinkle the shrimp with old bay seasoning. Toss to coat. Melt the butter in a large pan or pot. Add the onion, garlic and jalapeño and cook over medium low heat until tender. Add the shrimp, imitation crab meat, sherry and chicken broth and cook until the shrimp are opaque. Break apart the imitation crab meat while the mixture is cooking. Whisk together the sour cream, white pepper and flour. Add to the seafood mixture and mix well. Reduce heat to low and simmer until thickened. Mix in the pasta and then pour mixture into 9 x13 baking dish. Top with the shredded Colby jack cheese. Bake at 350 for 10 minutes. Then turn on the broiler and broil until the cheese is bubbly and slightly browned. Garnish with cilantro.

**Junior Desserts**

Pumpkin Roll, Riley Taylor, Harrington Sunshine \*DIVISION WINNER\*

Cake:	2 tsp cinnamon
3 eggs	Filling:
1 c sugar	8oz cream cheese
2/3 c pumpkin	4 Tbsp margarine
¾ c flour	½ tsp vanilla
1 tsp baking soda	1 c 10x sugar

Beat eggs for 5 minutes. Beat in sugar. Stir in pumpkin, flour, baking soda and cinnamon. Put in large greased jelly roll pan. Bake 375 for 15-20 minutes. Loosen with knife around edges. Turn on to paper towel covered with 10x sugar. Roll jell roll fashion and cool 20-30 minutes. While cooling, beat cream cheese and margarine together. Add vanilla and sugar. Beat until smooth and creamy. Unroll then spread with filling. Roll and refrigerate.

Cool Candy Cakes, Seth Flaherty, Legacy

1 c milk	2 tsp baking powder
2 Tbsp melted margarine	1 tsp vanilla
2 c flour	½ jar peanut butter
2 c sugar	1 bag chocolate chips (I used semi-sweet)
4 eggs	

Mix first 7 ingredients until well blended. Pour into lightly greased jelly roll pan and bake at 350 for 25 minutes, just until edges start to turn golden. Do not over bake! Remove from oven and cover with a generous amount of peanut butter, while the cake is still hot. Refrigerate until the peanut butter sets. Melt the chocolate chips in the microwave for about 1 minute on high or in a double boiler. Spread the chocolate over the peanut butter layer. Return to refrigerator until chocolate hardens.

#### Snowball Cookies, Julia Swearingen, Legacy

2 c granulated sugar	2 tsp vanilla
¾ c vegetable oil	2 1/3 c flour
1 c cocoa powder	2 tsp baking powder
4 eggs	½ tsp salt
Powdered sugar	

Combine sugar and oil in large bowl, add cocoa, beat until well blended. Beat in eggs and vanilla. Stir together flour, baking powder and salt. Gradually add to cocoa mixture, beating well. Cover and refrigerate until dough is firm enough to handle, about 2-3 hours. Heat oven to 350. Grease cookie sheet. Shape dough into 1 inch balls and roll in powdered sugar to coat. Place 2 inches apart on cookie sheet. Bake 10-12 minutes. Cool slightly then remove and cool completely. Enjoy!

#### Lemon Blueberry Trifle, Maci Carter, Peach Blossom

1-16oz frozen prepared pound cake	8oz frozen whipped topping, thawed, divided
2 lemons	2-3.4oz pkgs lemon instant pudding & pie filling
1 ½ c milk	1 pt blueberries
8oz sour cream	1oz white baking chocolate

Cut pound cake into 1 inch cubes; place in large bowl. Zest one lemon; set aside. Juice same lemon. Sprinkle lemon juice over cake; toss gently. In bowl, combine milk, sour cream, half of the topping and reserved lemon zest; whisk until smooth. Add pudding mix; whisk until mixture begins to thicken. Set aside 10 blueberries for garnish. To assemble trifle, place 1/3 cake cubes in bottom of 10-cup serving bowl. Top with 1/3 blueberries. Using a cheese grater, grate ¼ chocolate over blueberries. Top with 1/3 pudding, spreading evenly. Repeat layers 2 more times. Reserve remaining chocolate for garnish. Using a decorator with a star tip, fill with remaining whipped topping. Pipe 10 rosettes around edge of bowl. Score remaining lemon lengthwise; slice lemon into five ¼ inch slices. Cut each slice in half and place between rosettes. Place one reserved blueberry on each rosette. Grate remaining chocolate in center. Refrigerate at least 30 minutes before serving. Yield: 10 servings

#### Boston Cream Poke Cake, Emily Ford, Westville

2 ¼ c all-purpose flour	1 c milk
1 1/3 c sugar	2 eggs
3 tsp baking powder	1 tsp pure vanilla or lemon extract
½ tsp salt	2 boxes instant vanilla pudding
¼ c unsalted butter	4 c milk
¼ c vegetable shortening	1 container chocolate frosting

Preheat oven to 350. Butter and lightly flour 2 round cake pans. In a large mixing bowl, whisk together all dry ingredients. Add butter and shortening, milk and vanilla or lemon extract. Beat for 1 minute. Scrape bowl. Stir in eggs. Beat on medium for 2 minutes. Bake 30-35 minutes. Remove from oven and let cool for 5 minutes. Combine milk and pudding and whisk until well blended. Use spoon handle to poke holes evenly across cake. Pour pudding over cake making sure it gets down in all holes. Refrigerate cake for several hours to allow pudding to settle and set up. Open frosting container and remove foil seal. Microwave for 15 seconds and stir. Pour over pudding layer and spread with a spatula to cover completely. Refrigerate again for several more hours.

### **Beginner Appetizers**

Spinach & Artichoke Dip, Zoe Thomas, New Horizons \*DIVISION WINNER\*

14oz can artichoke hearts, drained, chopped	1 c mayonnaise
10oz pkg frozen chopped spinach, thawed & drained	1 c grated Parmesan cheese
	2 ½ c shredded Monterey Jack cheese

Preheat oven to 350. Lightly grease a 1 qt baking dish. In a medium bowl, mix all ingredients, but reserve ½ cup Monterey Jack cheese. Transfer mixture to the prepared dish and sprinkle with reserved cheese. Bake in center of the oven until cheese is melted, about 15 minutes. Serve warm with chips and/or crackers of choice.

Spicy Baked Crab & Artichoke Dip, Rain Vasey, Pure Country

2-8oz pkgs cream cheese, softened	3 cloves garlic, minced
1 lb crabmeat, drained	2 Tbsp lemon juice
14oz can artichoke bottoms, drained, chopped	¾ tsp dried tarragon
6oz white cheddar cheese, shredded	1 tsp Worcestershire sauce
½ c red bell pepper, finely diced	1/8 tsp black pepper
1/3 c green onions, chopped	2 Tbsp cheddar cheese
½ c sour cream	1/8 tsp cayenne pepper
¼ c mayonnaise	

Preheat oven to 375. Grease a baking dish and set aside. In large bowl, combine all ingredients except last 2, and transfer to baking dish. Top with 2 Tbsp cheddar cheese and cayenne pepper. Bake 30 minutes or until top is golden brown. Garnish, if desired. Can be served with sturdy crackers, baguette slices, or small pieces of bread toasted or untoasted. Yield: 12-16 servings

### **Beginner Breads**

Cherry Pecan Bread, Ava Gallo, Peach Blossom \*DIVISION WINNER\*

¾ Cup Sugar	1 Teaspoon Baking Soda
½ Cup Butter or Margarine	1 Cup Buttermilk
2 Eggs	1 Cup Pecans (Chopped)
2 Cups All Purpose Flour (Sifted)	10 oz jar Maraschino Cherries, (Drained & Chopped)
½ Teaspoon Salt	1 Cup Confectioner's Sugar (For Glaze)
1 Teaspoon Vanilla	

In a large mixing bowl, cream together sugar, butter and eggs until light and fluffy. Sift together flour, baking soda, and salt. Add to creamed mixture and with the buttermilk. Beat until blended. Stir in nuts, cherries and vanilla. Pour batter into greased 9 x 5 x 3 inch loaf pan. Bake at 350 degrees for 55-60 minutes. Remove from oven and cool. Glaze with confectioner's sugar if desired.

Monkey Bread, Addison Brode, Harrington Sunshine

2/3 cup granulated sugar	10 Tablespoons butter
2 teaspoons cinnamon	1 cup packed brown sugar
4 cans Pillsbury Refrigerated Buttermilk Biscuits	

Heat oven to 350 degrees. Spray 12-cup fluted tube pan. Mix granulated sugar and cinnamon in 1-gallon bag. Separate dough into biscuits; cut each in quarters. Shake biscuit quarters in bag to coat; place in pan. Sprinkle any extra sugar mixture over biscuits. In 1-quart saucepan, bring butter and brown sugar to boiling over medium-high heat; boil 1 minute, stirring constantly. Pour over biscuits quarters. Bake 30 to 45 minutes or until golden brown. Cool 5 minutes. Turn upside down; pull apart to serve.

**Beginner Fruits & Vegetables**

Cold Veggie Pizza, Bryan Couzens, Midstate \*DIVISION WINNER\*

3-8oz tubes of refrigerated crescent rolls	1 c chopped tomatoes
2-8oz pkgs cream cheese, softened	1 ½ c finely chopped celery
1 c sour cream	¾ c chopped red pepper
2 pkgs powdered Hidden Valley Ranch Salad Dressing mix	¾ c chopped green pepper
2 c chopped fresh broccoli	8oz pkg cheddar cheese
2 c chopped fresh cauliflower	½ c feta cheese
	1/3 c black olives

Preheat oven to 375. Line a large cookie sheet with parchment paper. Remove dough from packaging, but do not unroll. Using a serrated knife, cut each roll into ten slices. Arrange each slice in the form of a 4-leaf clover. The rolls should not touch, as they will, once baked. Bake for 15-20 minutes or until golden brown. Allow to cool for 5 minutes and you may transfer to a serving platter. Allow to cool completely. While cooling, in a small bowl, beat cream cheese, sour cream and dressing packets until smooth. Spread mixture over the clover. Top with veggies and sprinkle cheese and olives on top. Serve immediately, as the crust gets soggy after a few hours.

Slow Cooked String Beans, Sydney Thompson, Westville

2 lbs frozen or fresh string beans	1 Tbsp olive oil
5 pieces bacon	1 medium onion, diced
2 garlic cloves or	½ tsp salt
2 Tbsp prepared garlic	½ tsp black pepper

Place 3 pieces bacon in the bottom of a crockpot. Place the beans on top of bacon. Put remaining pieces of bacon next. Sprinkle remaining ingredients on top. Pour oil over top and allow to drip down. Cook on low for 8 hours.

Farmhouse Potato Salad, Taylor Abbott, The Lord's Clay

4 cups hash browns	4 tablespoons diced sweet pickles
1 tablespoon salt in 1 quart boiling water	1/2 teaspoon mustard
1/4 cup sour cream	1/4 cup chopped celery
1 teaspoon salt	2 tablespoons sweet onions, chopped
1/4 teaspoon pepper	2 hard-boiled eggs, shelled and chopped

Cook hash browns and 1 tablespoon salt in water, in a large covered saucepan, until tender. Drain. Set aside. Combine sour cream, 1 teaspoon salt, pepper, pickles, and mustard. Mix until smooth. Add celery, onions, and eggs. Stir lightly. Pour over warm potatoes. Toss lightly and cover. Refrigerate for several hours. Serve chilled.

**Beginner Meat & Main Dish**

German Rouladen, Riley Buchman, Midstate \*DIVISION WINNER\*

Beef rolls:	1 Tbsp Olive Oil
1 1/2 lbs thin cut top round beef	1 1/2 cups water
5 slices of bacon	Gravy:
1 1/2 medium onions	1/2 cup water
6 Vlastic kosher dill stackers	2Tbsp Wondra quick mixing flour
Toothpicks - approximately 20	

Cut beef into 3"x4" rectangles and set aside. Cut bacon long ways in half, then cut the halves into 4 pieces. Cut onion into strips and also cut pickles into strips. Place 1 slice bacon, 2 onion slices and 1 pickle slice onto a beef rectangle and form into roll. Use toothpick to insert into roll to hold shut. Heat skillet over med-high heat with olive oil. Brown beef rolls on 2 sides. After browned add water and cover skillet. Let cook for 1 hour or until beef is tender, turning rolls about every 15 mins. In small bowl combine water and Wondra; mix well and set aside. Remove beef rolls from skillet and place in shallow bowl. Add flour/water mix to remaining juices in the skillet and stir until it thickens into a gravy. Pour gravy over beef rolls and serve.

Shrimp & Crab Casserole, Sydney Messick, Peach Blossom

1 stick butter	11oz cream cheese
2 stalks celery, diced	½ tsp red pepper
1 bell pepper, diced	½ tsp black pepper
1 large onion, diced	½ tsp salt
1 lb cooked shrimp	3 c cooked rice
1 lb imitation crab meat	½ c shredded Cheddar cheese
1 can cream of mushroom soup	

Preheat oven to 300. Melt butter in a large saucepan. Add celery, bell pepper and onion. Sauté until tender. Stir in shrimp and crab. Add soup and cream cheese. Continue stirring until all cheese is melted. Add remaining ingredients, except rice and cheddar cheese. Cook and stir for another 10 minutes. Add rice and stir well. Pour mixture into a 9x13 pan which has been coated with Pam. Sprinkle the top with cheese. Bake for 15-20 minutes. Serve hot.

### BBQ Venison Sandwich, Austin Yourek, New Horizons

3-5 lb venison roast	2 tsp salt
4 bay leaves	Black pepper to taste
3 c BBQ sauce	2 tsp Worcestershire sauce

Place deer roast and bay leaves in crock pot and cook on low for 6-8 hours. Take 2 forks and pull apart meat. Add BBQ sauce. Add salt, pepper and Worcestershire sauce. Stir the sauce and cook on low for 15 minutes. Serve on hamburger buns.

### Cheesy Stuffed Meatloaf Roll, Mason Hay, Peach Blossom

1 1/2 lbs ground beef	3/4 teaspoon oregano
3/4 cup dry bread crumbs	1-8oz can tomato sauce
2 eggs, beaten	1 cup shredded Mozzarella cheese
1 small onion, chopped	1 cup shredded Sharp cheese
1 small green bell pepper, chopped	2-8oz cans crescent roll sheets
1/2 teaspoon salt	

Preheat oven to 375 degrees. In large bowl, combine beef, bread crumbs, beaten egg, onion, green pepper, salt and oregano. Stir in the tomato sauce, set mixture aside once all mixed together. Cut 2 pieces of waxed paper 15 inches long. Unroll crescent sheets and lay end to end on top of waxed paper and place second piece of waxed paper on top. Now take a rolling pin and roll the dough out until its half of the thickness it was originally. Remove top layer of waxed paper. Place meat mixture in center and spread over dough evenly. Sprinkle meat with both cheeses. Roll up meat, jelly-roll fashion, starting at the narrow end, use the waxed paper to help roll. Line your loaf pan (9 1/4 and 5 1/2) with aluminum foil up past the sides. Place the roll seam down in the pan. Bake at 375 for 30 minutes, drain off any fat that accumulates and return to oven for 30 minutes. Remove from oven and let rest for approximately 10 minutes. Lift Cheesy Meatloaf Roll out of pan with foil, lay on cutting board cut and serve.

### Delmarva Chicken & Slippery Dumplings, Torrin Pallmann, On Target

Chicken & Broth:	3 quarts water
2-3 lbs boneless, skinless chicken breast	salt & pepper to taste
2 tsp. sodium free herb ox chicken bouillon (additional to taste)	Dumplings:
2 carrots, peel and cut into 3 or 4 large pieces	4 cups all-purpose flour
2 celery stalks, cut into 3 or 4 large pieces	1 teaspoon salt
1 medium onion, quartered	1/4 cup shortening or butter
1-2 tsp poultry seasoning	1-1/3 cup warm broth or water

Place all chicken and broth ingredients into a lined 6 quart crock pot early in the day. Allow enough time to cook on low 6-8 hours or on high 5-6 hours. When the chicken is done, remove it from the crock pot and place in a bowl. Strain the broth through a sieve into an 8 quart stock pot. Discard the veggies used in the crock pot. Add enough additional water to fill the stock pot halfway and add additional bouillon to taste. Reserve 1-1/3 cups broth to make your dumplings. Put the stock pot on the stove on high to bring to a boil. While the broth is heating up, make your dumplings. Mix flour and salt together by hand in a

mixing bowl. Work in shortening with pastry cutter. Gradually add liquid, working it in until smooth and not sticky; knead on floured board until dough will stretch. Roll very thin and cut into squares. Drop a few at a time into the boiling chicken broth. Let boil 10-15 mins. Stir very carefully as you don't want to break up dumplings. While dumplings are cooking, pull chicken apart with forks. Add chicken to pot and season to taste with additional salt, pepper, and chicken bouillon. If the broth is too thin, you can thicken with a bit of cornstarch and water. Serve hot by itself or over mashed potatoes or rice.

#### Creamy Macaroni and Cheese, Caleb Holderman, Happy Harvesters

1 ½ c elbow macaroni	1 c shredded Cheddar cheese
2 Tbsp butter	½ c shredded Colby cheese
2 Tbsp flour	½ tsp Dijon mustard
¾ c whole or 2% milk	2oz cream cheese in cubes
½ half and half (or whole/2% milk)	Salt & Pepper

Bring a large pot of salted water to a boil; add pasta and cook until al dente, according to package directions. Don't overcook, set aside. In a medium saucepan, melt butter and add flour. Cook on medium until flour browns slightly, approximately one minute. Add milk and half and half, adding a dash of salt and pepper. Cook until thickened and starting to bubble, about 5-7 minutes. Add mustard and stir to combine. Mix in cheeses and stir until melted. Add pasta, stir to coat. Add cream cheese cubes, mix until completely melted and sauce is smooth. Serve hot.

#### **Beginner Desserts Division I**

#### Oreo Cookie Balls, Thomas Knight, Peach Blossom \*DIVISION WINNER\*

36 OREO Cookies  
1 pkg. 8oz brick cream cheese, softened  
1 pkg. 12oz red colored vanilla flavored chocolate chips  
1 pkg. Sprinkles to decorate

Crush the OREO Cookies finely into a bowl. Mix the cream cheese into the cookie crumbs until well blended. Scoop out a small mixture and shape into a 1 inch ball. Continue until you have used all the mixture. Put them in the freezer for 10 minutes. Melt the chocolate in a double boiler. Dip the balls in the melted chocolate. Place them in a single layer waxed paper-lined pan. Decorate the top with sprinkles. Refrigerate for an hour until they are firm.

#### Peanut Butter & Jelly Cookies, Madison Masten, New Horizons

1 egg	1 tsp vanilla extract
¾ c sugar	5 tsp grape jelly
1 c peanut butter, creamy	

Preheat oven to 350. Mix egg and sugar until combined. Add peanut butter and vanilla, stir until combined. Scoop 1 tablespoon drops on cookie sheet. Press down with back of spoon. Add ¼ tsp jelly to center of each cookie. Bake 15-18 minutes. Let cool. Enjoy!

Lemon Drop Cupcakes, MacKenzie Bogetti, Legacy

1 box lemon cake mix  
3oz box lemon Jell-O  
4 eggs  
¼ c oil  
¾ c water

Glaze:  
1 ½ c powdered sugar  
¼ c lemon juice  
Zest from 1 lemon

Preheat oven to 350. Put cupcake liners in cupcake pan. Mix first 4 ingredients in large bowl for 3 minutes. Add water and mix for 3 more minutes. Pour batter into liners until ¾ full. Bake for 18-20 minutes. Cool 10 minutes before adding glaze. For the glaze, in separate bowl, using a spoon, mix together the sugar and lemon juice. Using a cake stick or skewer, poke holes in tops of the cupcakes. Pour 2 tablespoons of the glaze onto each. Sprinkle the zest on top of each cupcake and serve.

**Beginner Desserts Division II**

Zucchini Brownies, Rylee Barlow, Peach Blossom \*DIVISION WINNER\*

Brownies:  
2 cups all-purpose flour  
1/2 cup cocoa powder  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
1/2 cup vegetable oil  
1 1/2 cups sugar  
2 teaspoons vanilla extract  
2 cups shredded zucchini (1 large or 2 small)

3-5 tablespoons water  
Frosting:  
1/4 cup butter, melted  
3 tablespoons cocoa powder  
Pinch of salt  
2 cups powdered sugar  
1/4 cup milk  
1 tablespoon vanilla extract

Preheat oven to 350°F. Line a 9x13" baking pan with foil and spray with cooking spray. Set aside. In a medium bowl, whisk together flour, cocoa, baking soda, and salt. Set aside. Using an electric mixer fitted, mix together the oil, sugar, and vanilla until well combined. Add the dry ingredients and stir. Fold in the zucchini. Let the mixture sit for a few minutes so the batter can absorb the moisture from the zucchini. Then, if your mixture is still very powdery, add up to 5 tablespoons water (start with 1 tablespoon and work up from there, stirring well after each addition). The batter will be very thick but shouldn't be powdery. You may need to use your hands to work the water in instead of a spoon. Do not add too much water! Spread in prepared pan. Bake 25-30 minutes until the brownies spring back when gently touched.

For the frosting: Whisk butter, cocoa, salt, and powdered sugar. Whisk in milk and vanilla. Spread over cooled brownies. Cut into squares and chill to semi-set. The frosting hardens slightly on the top but stays wet and gooey underneath. These brownies are best stored in an airtight container and chilled.

Mint Fudge Stuffed Brownies, Rachel Adkins, Peach Blossom

Brownies:  
1 c unsalted butter  
1 ¼ c semisweet chocolate chips  
¾ c unsweetened cocoa powder  
2 c sugar

¼ c brown sugar  
1 tsp vanilla extract  
½ tsp salt  
4 eggs  
1 ¼ c flour

Mint fudge:	1 ½ tsp mint extract
1 ½ c white chocolate chips	6 drops green food coloring
1 c sweet condensed milk	1 c Andes baking chips

Preheat oven to 350. Line 9x13 pan with foil, leaving enough to hang over the edges. Spray lightly with cooking spray. Fill a saucepan with 2 inches of water. Place a heat-safe bowl over the pan, making sure the bottom does not touch the water. Heat on low until simmering. Place butter and chocolate in bowl, stirring constantly until mostly melted. Remove from heat and stir until completely melted and smooth. Stir in cocoa powder until incorporated. Add sugars, vanilla and salt, stirring to combine. Stir in eggs, one at a time until completely mixed through. Gently stir in flour until just incorporated and no flour is visible. The batter will be thick. For the mint fudge: In a separate bowl, heat the chocolate chips and milk in the microwave in 30 second intervals, stirring between each burst, until melted and smooth. Add mint and food coloring and stir to combine. Spread half of the brownie batter evenly in the pan (cooling the pan at this point is helpful). Carefully spread the fudge on top, heating it slightly to make it easier to spread. Gently spread the remaining brownie batter over the fudge. Sprinkle evenly with baking chips and bake on center rack for 30-35 minutes or until brownies are set and edges start to slightly pull away from pan. Allow to cool, refrigerate until completely set, at least 2 hours. Yield: 32 brownies.

#### Chewy Oatmeal Spice Bars, Mary Moller, Woodside Emeralds

1 cup butter, softened	1 Tbsp ground cinnamon
1/2 cup sugar	1 tsp ground nutmeg
1 1/2 cups firmly packed light brown sugar	1/2 tsp ground ginger
2 large eggs	2 tsp vanilla extract
1 cup all-purpose flour	2 cups uncooked quick-cooking oats
1 tsp baking soda	1 (3.5 ounce) can flaked coconut
1/2 tsp salt	1 cup raisins

Line a 13 x 9 inch pan with aluminum foil and grease the foil. Preheat oven to 350 degrees F. Beat butter at medium speed with an electric mixer until creamy. Gradually add 1/2 cup sugar and 1 1/2 cups brown sugar, beating well. Add eggs, one at a time, beating well after each addition. Combine flour and spices and add a little at a time to butter mixture, beating well. Stir in vanilla and remaining ingredients. Spoon batter into the lined pan. Bake at 350 degrees for 35 to 40 minutes or until a wooden toothpick inserted in the center comes out clean. Cool 10 minutes before cutting into bars. Yields 2 dozen bars.

#### Pineapple Upside Down Cake, Madison Abbott, The Lord's Clay

3 (8 ounce) cans sliced pineapple in heavy syrup	1 1/2 tsp. baking powder
1/4 cup butter	1/2 tsp. salt
3/4 cup light brown sugar	1/4 cup shortening
1/2 cup pecan halves	1/2 cup milk
1 cup all-purpose flour	1 egg
3/4 cup sugar	whipped cream

Drain pineapple slices, reserving 2 tbsp. of syrup. In a 10-inch iron skillet with heat-resistant handles, melt butter over medium heat. Add brown sugar, stirring until sugar is melted. Remove from heat. Arrange 8 pineapple slices on sugar mixture. Put one pineapple slice in the center. Fill centers with

pecan halves. Halve 3 more pineapple slices. Arrange around inside edge of skillet, and fill with pecans. Set aside. Sift flour with sugar, baking powder, and salt in a large bowl. Add shortening and milk. Beat for 2 minutes or until mixture is smooth. Add egg and reserved 2 tablespoons pineapple syrup; beat 2 minutes longer. Gently pour cake batter over pineapple in skillet, spreading evenly, being careful not to disturb pineapple. On rack in center of oven, bake 40 to 45 minutes at 350 degrees or until golden in color and surface of cake springs back when pressed with fingertip. Let skillet stand on wire rack 5 minutes to cool just slightly. With spatula, loosen cake from edge of skillet, and turn upside down; shake gently. Lift from skillet. Serve cake warm with whipped cream.

#### Flourless Peanut Butter Cake with Confectioner's Glaze, Haley Holderman, Happy Harvesters

8oz creamy peanut butter	1 ½ c confectioner's sugar
4 large eggs	2-4 Tbsp milk
¾ c sugar	

Preheat oven to 350. Grease an 8 inch cake pan and line with parchment paper. In a standing mixer, beat eggs until more than double in volume, about 8 minutes on high. Add sugar and beat until fully combined on medium-high about 1 minute. Scrape sides of bowl. Add peanut butter and mix on lowest speed until no streaks remain and color is consistent. Pour into prepared pan and bake for 20-25 minutes or until knife inserted in center comes out mostly clean. Immediately loosen edges by running a knife around edges of pan. Allow to cool completely before inverting onto a cake platter. Mix milk and sugar to desired consistency by adding milk 1 tablespoon at a time. Drizzle over cake. Serve at room temperature. Store leftovers in the refrigerator.

#### Bosk Brownies, Alex Armstrong, Legacy

2/3 c all-purpose flour	½ c packed brown sugar
½ c unsweetened baking cocoa powder	½ c granulated sugar
½ tsp baking powder	2 large eggs
½ tsp salt	1 tsp vanilla extract
½ c unsalted butter, room temp	½ c white chocolate or butterscotch chips

Preheat oven to 350. 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 the butter and sugars in one large bowl. Using an electric mixer on high, beat together until well blended and creamy, about 3 minutes. Beat in the eggs and vanilla. Add the flour mixture and stir until blended. Stir in chocolate chips. Pour into prepared dish and smooth the top. Put the dish in the oven and bake until a toothpick comes out clean, about 25 minutes. Transfer the dish to a cooling rack and cool completely.

Yield: 16 brownies

#### Chocolate Chip Cookies, Elizabeth Tucker, Harrington Sunshine

2 ¼ c all-purpose flour	¾ c packed brown sugar
1 tsp baking soda	1 tsp vanilla
1 tsp salt	2 large eggs
2 sticks butter, softened	2 c Nestlé Toll House semi-sweet morsels
¾ c granulated sugar	1 c chopped nuts

Preheat oven to 375. Combine dry ingredients in small bowl. In large mixer bowl beat butter and sugars with vanilla until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate and nuts. Drop by rounded tablespoon onto no-greased baking sheets. Bake for 9-11 minutes or until golden brown. Cool for 2 minutes then remove to wire racks to cool completely. Yield: 4 dozen

### Scrumptious Strawberry Angel Food Cake, Vanessa Gaines, Westville

Filling:	1 1/2 teaspoons cream of tartar
6 ounce box strawberry Jell-O	1 cup granulated sugar
1 cup boiling water	1 1/2 teaspoons vanilla
16 ounce frozen sliced strawberries	1/2 teaspoon almond extract
Cake:	1/4 teaspoon salt
1 1/2 cups of egg whites (approx 12 eggs)	Topping:
1 1/2 cups powdered sugar	2-8 ounce tubs low-fat Cool Whip
1 cup all-purpose flour	1 cup sliced fresh strawberries

30 minutes before making the cake, separate yolks from egg whites. Place the egg whites in a clean large bowl and let stand at room temperature. In medium size bowl, mix strawberry Jell-O powder with boiling water until dissolved. Add sliced strawberries and put in refrigerator just before preparing and baking cake. Move the oven rack to the lowest position. Heat the oven to 375 degrees. In a medium bowl, mix the powdered sugar and flour; set aside. Add the cream of tartar to the egg whites and beat with an electric mixer on medium speed until mixture looks foamy and forms stiff peaks. On high speed, beat in the granulated sugar, 2 tablespoons at a time. Add the vanilla, almond extract and salt with the last addition of the sugar. Continue beating until the meringue is stiff and glossy. Do not under-beat. Sprinkle the powdered sugar-flour mixture, 1/4 cup at a time, over the meringue; to fold in until sugar-flour mixture disappears. When all sugar-flour mixture has been folded in, spoon the batter into an ungreased 10x4 inch angel food cake pan. Bake 30-35 minutes or until cracks in cake feel dry and top springs back when touched lightly. Immediately turn pan upside down onto a glass beverage bottle. Let cake hang about 1-2 hours or until completely cool. Remove pan from bottle. Loosen the cake by running a knife or long metal spatula between the cake and side of pan. Place a serving plate upside down on pan; turn plate and pan over together and remove pan. Remove the top of the cake by cutting 1 inch from the top. Remove the center of the cake leaving 1 inch margins on the bottom and sides. Gently mix the pieces of cake that were removed with the Jell-O mixture. Place the Jell-O mixture in the open cavity of the cake and replace the top of the cake. Spread Cool Whip on the top and sides of cake. Arrange sliced strawberries on the top of cake. Refrigerate until ready to serve. Yield: 10-12 servings

### Cloverbud Brownies

Five Ingredient Brownie, Delayna Barlow, Peach Blossom

1/2 c flour	1/2 c salted butter, melted
1 c sugar	2 eggs
1/3 c cocoa powder	

Preheat oven to 350. Grease 9x9 baking pan. In a medium bowl, combine flour, sugar and cocoa powder. In another small bowl, whisk together butter and eggs. Add egg mixture to the flour mixture, stirring until just combined. Bake for 25-35 minutes, or until toothpick inserted comes out clean. Remove from oven and let cool for 5 minutes. Cut into 16 squares and serve.

### Easy Almond Flour Peanut Butter Fudge Brownies, Allison Guiteras, Legacy

½ cup coconut oil, melted	½ teaspoon baking powder
½ cup of dark or milk chocolate chips	¼ teaspoon salt
½ cup granulated sugar	2 teaspoons pure vanilla extract
¼ cup packed brown sugar	3 large eggs, room temperature
1 cup finely ground almond flour	½ cup of semi-sweet chocolate chips
3 tablespoons of unsweetened cocoa powder	½ cup of peanut butter, melted

Preheat oven to 325 degrees. Line an 8x8-inch baking pan with parchment paper or foil sprayed with cooking spray. In a large microwaveable bowl, melt coconut oil and chocolate chips in 30 second increments until smooth, stirring after each increment. Set aside and let cool slightly. Whisk in granulated sugar and brown sugar until smooth. Whisk in vanilla extract and eggs one at a time until well incorporated. Meanwhile in a medium bowl, sift together the almond flour, cocoa powder, baking powder and salt. Gently fold the dry ingredients into the chocolate mixture until just combined. Stir in another ½ cup of semi-sweet chocolate chips. Pour into prepared baking pan and smooth evenly with an offset spatula. Drizzle melted peanut butter over brownie batter. Bake 25-28 minutes just until set. Be careful not to over bake! Cool in the pan completely before cutting into squares.

### Delightful Brownie Bites, Alexiana Hay, Peach Blossom

1 box Betty Crocker Brownie mix	¼ c water
2/3 c oil	2 eggs

Preheat oven to 350. Grease 2-24 cup mini cupcake pans. Combine all ingredients and stir together until completely mixed and batter is thick. Using a cookie scoop, put 1 scoop per mini cup in pan. Top with favorite topping and bake 14 minutes. Remove from oven and let cool. Remove from pan and place on tray. Serve and enjoy.

### Mint Chocolate Chip Brownies, Karra Subrick, Harrington Sunshine

12 Tbsp unsalted butter	1 tsp pure vanilla
1 ½ c granulated sugar	1 c all-purpose flour
2/3 c dark cocoa powder	½ tsp Kosher salt
3 large eggs	1 c dark chocolate mint chips; divided

Preheat oven to 250. Line a 8x8 baking pan with parchment and spray with non-stick cooking spray; set aside. Set a medium sized saucepan over medium heat and warm the butter until melted. Add the sugar and stir well. Remove from heat and whisk in cocoa powder. In a separate bowl, lightly beat eggs and vanilla. Pour chocolate mixture into the bowl and whisk in with eggs and vanilla until well combined. Gently stir in flour and salt; do not beat or over mix. Fold in ¾ cup of mint chips. Pour batter into baking pan and smooth top. Evenly distribute remaining ¼ cup of chips across the top of the brownies. Bake at 350 for 30-35 minutes. Take care not to overbake. Cool completely.

Pudgy Fudgy Brownies, Kameron Vann, Harrington Sunshine

10 Tbsp unsalted butter	2 large cold eggs
¾ c + 2 Tbsp Dutch cocoa powder	½ c all-purpose flour
¼ tsp salt	1 pkg chocolate frosting
1 tsp vanilla	1 bag caramels

Preheat oven to 325. Spray 8x8 pan with non-stick spray. Combine butter, sugar, cocoa powder and salt. Stir in vanilla. Add eggs one at a time, then add flour and mix well for 50 strokes. Pour in pan and bake 20-25 minutes. In microwave-safe bowl melt ½ of caramels. Once brownies cool pour melted caramel on top and let cool and frost.

**Cloverbud Cookies**

Lemon Drop Delights, Austin Coverdale, Westville

1 c butter, softened	2 c all-purpose flour
¾ c granulated sugar	Powdered sugar
3 tsp finely shredded lemon peel	

Preheat oven to 350. In a large mixing bowl, beat butter on medium for 30 seconds. Add sugar, beating until mixture is combined, scraping side of bowl. Beat in lemon. Beat in as much of the flour as you can and stir in remaining flour. Drop dough by rounded teaspoons, 2 inches apart, onto an ungreased cookie sheet. Bake for 15 minutes or until edges are light brown. Transfer to a wire rack. Sift powdered sugar over tops of cookies. Yield: 36 cookies

Chocolate Chip Cake Mix Cookies, McKenzie Cusick, Legacy

1 box cake mix, yellow or white	1/3 c canola oil
1 tsp baking powder	½ tsp vanilla extract
2 large eggs	1 ½ cups semi-sweet chocolate chips

Preheat oven to 350 and line baking sheets with parchment or silicone baking mat. In large bowl, mix together cake mix and baking powder. In small bowl, whisk together eggs, oil, and vanilla. Add the wet to the dry and stir until combined. Continue to mix batter until there are no more lumps. Stir in chips. Drop rounded tablespoons of batter onto baking sheets. Make sure the balls are at least 2 inches away from each other. Bake for 10 minutes and take out of the oven to let continue cooking, still on the sheets. After a few minutes, transfer to wire rack. Let cool and enjoy.

Chocolate Chip Cookies, Aubree Duke, Harrington Sunshine

2 ¼ c all-purpose flour	1 tsp vanilla
1 tsp baking soda	2 large eggs
1 tsp salt	2 c chocolate chips
1 c butter, softened	1 cup nuts, chopped
¾ c granulated sugar	

Preheat oven to 375. Combine flour, baking soda and salt in small bowl. Beat butter, sugar and vanilla in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chips and nuts and drop by rounded tablespoons onto ungreased baking sheets. Bake for 9-11 minutes or until golden brown. Cool on baking sheets for 2 minutes, remove to wire racks to cool. Enjoy.

Peanut Butter Blossom Cookies, Savannah Messick, Peach Blossom

48 Hershey's Kisses Milk Chocolates	2 Tbsp milk
½ c shortening	1 tsp vanilla
¾ c Reese's Creamy Peanut Butter	1 ½ c all-purpose flour
1/3 c granulated sugar	1 tsp baking soda
1/3 c packed light brown sugar	½ tsp salt
1 egg	Additional granulated sugar

Heat oven to 375. Remove wrappers from chocolates. Beat shortening and peanut butter in large bowl until well blended. Add both sugars and beat until fluffy. Add egg, milk and vanilla; beat well. Stir together the dry ingredients and gradually beat into wet mixture. Shape dough into 1 inch balls. Roll in sugar; place on ungreased cookie sheet. Bake 8-10 minutes until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet to wire rack to cool completely. Yield: 4 dozen

Orange Marmalade Cookies with Orange Icing, Flynn Mucha, Peach Blossom

Dough:	Icing:
3 c all-purpose flour	Finely grated zest from 1 orange & ½ lemon
½ tsp baking soda	¼ c freshly squeezed orange juice
½ tsp sea salt	1 Tbsp freshly squeezed lemon juice
½ c unsalted butter	3 Tbsp unsalted butter, melted
1 c sugar	1/8 tsp sea salt
2 large eggs	3 c confectioners' sugar
1 cup orange marmalade	

Sift together flour, baking soda and salt in medium bowl. In a large bowl beat together butter and sugar until creamy. Add eggs and marmalade. Beat at medium speed until combined. Add dry ingredients and beat on low until just combined. Cover bowl and chill dough 1-2 hours. Preheat oven to 350. Roll dough into 1 ½ inch balls and place on cookie sheet, spacing 3 inches apart. Bake for 17 minutes. Cool on baking sheet for 2 minutes, then transfer to wire rack to cool. For the icing: Combine first 5 ingredients, then whisk in sugar until well combined and smooth. Ice cookies once cooled to room temperature.

M & M Cookies, Kaiden North, On Target

2 1/4 cups All-Purpose Flour	3/4 Cups packed Brown Sugar
1 tsp. Baking Soda	1 tsp. Vanilla Extract
1 tsp. Salt	2 Large Eggs
1 Cup (2 sticks) Butter, softened	2 Cups (12 oz.) M&Ms
3/4 Cups Granulated Sugar	

Preheat oven to 375 degrees. Combine flour, baking soda and salt in a small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in M&Ms. Drop by rounded spoon on ungreased baking sheet. Bake 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes then move to wire racks to cool completely.

#### Super Soft Chocolate Chip Cookies, Ian Pallmann, On Target

2 sticks (16 Tbsp, 8oz) butter, softened	3 cups (15 oz) flour
3/4 cup (5.25 oz) packed light brown sugar	1 teaspoon baking soda
3/4 cup (5.25 oz) granulated sugar	1 teaspoon baking powder
2 large eggs	1/2 teaspoon salt
2 teaspoons vanilla extract	2 cups (12 oz) chocolate chips

Preheat the oven to 350 degrees F. Line baking sheets with parchment paper or lightly grease with cooking spray. In a large bowl or in the bowl of an electric stand mixer, cream together the butter, brown sugar, granulated sugar, eggs, and vanilla until light and fluffy, 2-3 minutes. Add the flour, baking soda, baking powder, salt and chocolate chips. Mix until combined. Roll into balls (about 2 tablespoons in size) and drop onto the prepared baking sheets. Bake for 10-11 minutes until the edges are just set and the middles are still light and fluffy. Let the cookies rest on the baking sheets for 3-4 minutes before removing to a wire rack to cool completely. Yield: 3 dozen

#### Hole in One!, Ethan Swearingen, Legacy

1/2 c shortening	3/4 tsp baking powder
1/2 c peanut butter	1/4 tsp salt
1/2 c white sugar	1 egg
1/2 c brown sugar	Miniature peanut butter cups
1 1/4 c flour	

Cream shortening and peanut butter. Add sugar gradually, cream thoroughly. Blend in beaten egg. Add flour, baking powder and salt. Blend thoroughly. Make small balls and place in mini muffin pans. Bake at 375 for 10-12 minutes. When removed from oven put a miniature peanut butter cup in the center of each cookie. Let cool before removing from the pans. Enjoy!

### Cloverbud Cupcakes

#### Best Strawberry Cupcakes, Sarah Armstrong, Legacy

Cupcakes:	1/2 tsp baking soda
1/2 c butter	1/8 tsp salt
1 c sugar	Frosting:
3 egg whites	1/4 c butter, softened
2 tsp strawberry extract	8oz cream cheese, softened
1 c pureed fresh strawberries	2 tsp strawberry extract
1/4 c sour cream	6 c confectioners' sugar, sifted
1 1/2 c cake flour	Pink food coloring
1 tsp baking powder	

Preheat oven to 350. In large mixing bowl beat sugar and butter on medium until fluffy. Add egg whites one at a time, beating well after each addition. Stir in strawberries, extract and sour cream. In a medium bowl, sift together dry ingredients. Gradually add to butter mixture, beating until combined. Pour batter into prepared cupcake pans and bake for 15-20 minutes or until toothpick comes out clean. Cool in pans for 10 minutes then remove to wire rack. Cool completely before frosting. For frosting: In large bowl, beat butter and cheese on medium until smooth. Add extract until combined. Add food coloring until desired color is reached. Gradually beat in sugar until smooth. Yield: 18

#### Cotton Candy Cupcakes, Madelyn Gallo, Peach Blossom

Cupcakes:	royal blue/cornflower blue icing color
1 2/3 cups all-purpose flour	Icing:
1 cup sugar	1/2 cup butter
1/4 tsp baking soda	1/2 cup shortening
1 1/4 tsp baking powder	4 cups powdered sugar
3 egg whites	1 tsp cotton candy extract
1 1/2 tsp cotton candy extract or flavor	2-3 tbsp water or cream
1/2 cup sour cream	pink/burgundy icing color
1/2 cup milk	royal blue/cornflower blue icing color
3/4 cup salted butter, melted and cooled	cotton candy or cotton candy flavored suckers,
pink/burgundy icing color	for decorating

For Cupcakes: Preheat oven to 350 degrees. Whisk together flour, sugar, baking soda and baking powder in a large mixing bowl. Add egg whites, extract, sour cream and milk and mix on medium just until smooth. Do not overmix. Add butter and mix until smooth. Divide batter evenly between 2 bowls and dye one pink and one blue. Fill cupcake liners a bit more than halfway, adding a little bit of each color to each liner. Bake 18-20 minutes. Allow to cool for 1-2 minutes, and then remove to cooling rack. For Icing: Combine butter and shortening and mix until smooth. Add 2 cups of sugar and mix until smooth. Add extract and 1-2 Tbsp water or cream and mix until smooth. Add remaining sugar and mix until smooth. Add a little more water until desired consistency is reached. Divide icing evenly into 2 bowls and dye one pink and one blue. To pipe icing onto cupcakes with dual tone, add pink icing to one bag and blue icing to another. Place both bags into a third bag, fitted with your icing tip. Top cupcakes with candy right before serving, since if left on cupcakes, they will melt. Yield: 12-14

#### Red's Rockin' Rainbow Cupcakes, Ava Gedney, Legacy

2 ¼ c all-purpose flour	2 tsp vanilla
1 Tbsp baking powder	3 large egg whites
½ tsp salt	Blue & assorted food coloring
1 2/3 c granulated sugar	16oz white frosting
1 stick butter, softened	1 ½ c M&M's chocolate Mini Baking Bits,
1 c milk	divided

Preheat oven to 350. Lightly grease 24 muffin cups or line with paper or foil; set aside. In large bowl combine flour, baking powder and salt. Blend in sugar, butter, milk and vanilla; beat 2 minutes. Add egg whites; beat 2 minutes. Divide batter into muffin cups. Place 2 drops desired food coloring into each muffin cup and swirl gently with knife. Sprinkle evenly with ¼ c M & M's. Bake 20-25 minutes or until toothpick comes out clean. Cool completely on wire racks. Combine frosting and blue food coloring. Spread frosting over cupcakes, decorate with remaining M & M's to make rainbows.

### Magically Minty Cupcakes, Aidan Flaherty, Legacy

1 chocolate cake mix +  
Ingredients to prepare  
2 tsp mint extract

1 container white frosting  
Green & white sprinkles or  
Candy decorations

Preheat oven to 350. Line mini muffin cups with paper cups or use nonstick cooking spray. Prepare cake mix according to directions and stir in extract. Spoon batter into mini cups, filling 2/3 full. Bake 12 minutes or until toothpick comes out clean. Cool cupcakes and remove to wire rack to cool completely. Frost cupcakes. Decorate with sprinkles or candy.

### Little Lamb Cakes, Sarabeth Thompson, Westville

1 yellow cake mix +  
Ingredients to prepare as directed  
1 container vanilla frosting  
15 large marshmallows

1 pkg mini marshmallows  
Pink jelly beans  
Black string licorice  
44 mini chocolate chips

Preheat oven to 350. Line 2 muffin tins with cupcake liners. Prepare cake mix as directed. Spoon batter into tins about 2/3 full. Bake 18-22 minutes or until toothpick comes out clean. Cool cupcakes in pans for 10 minutes; remove to wire rack to cool. Frost cupcakes. Cut each large marshmallow crosswise into 3 pieces; stretch pieces into an oval shape; arrange on cupcakes to make ears. Attach a pink jelly bean in center of ear with frosting. Press mini marshmallows into frosting around edges of cupcakes. Cut a few jelly beans in half; cut licorice into 1/2 inch pieces. Arrange chocolate chips and cut candy on each to create faces. Yield: 22

### Chocolate Cupcakes with Creamy Peanut Butter Frosting, Caroline Maher, New Horizons

Icing:  
1 cup butter, softened  
1 cup creamy peanut butter  
1 teaspoon vanilla extract  
1 pinch salt  
3 cups confectioners' sugar  
1 1/4 cup milk  
Cake:  
2 cups white sugar  
1 3/4 cups all-purpose flour

3/4 cup unsweetened cocoa powder  
1 1/2 teaspoons baking powder  
1 1/2 teaspoons baking soda  
1 teaspoon salt  
2 eggs  
1 cup milk  
1 1/2 cup vegetable oil  
2 teaspoons vanilla extract  
1 cup boiling water

For Icing: Beat butter in a bowl using an electric mixer until fluffy. Add peanut butter, vanilla extract and salt; beat until incorporated. Slowly pour confectioners' sugar into peanut butter mixture while continuing to beat with the mixer; add milk until desired thickness is reached.

For cakes: Preheat oven to 350 degrees F. Grease and flour cupcake tins. In a large bowl, stir together the sugar, flour, cocoa, baking powder, baking soda and salt. Add the eggs, milk, oil and vanilla. Mix for 2 minutes on medium speed. Stir in the boiling water. Pour evenly into the prepared cupcake tins. Bake 30 to 35 minutes in the preheated oven, until the cake tests done with a toothpick. Cool in the pans for 10 minutes, then remove to a wire rack to cool completely.