

Congratulations to all of our winners, and thank you to all of our sponsors, judges, volunteers, and participants who made the 2009 Festive Faire a success!

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2009



Fresno County 4-H Festive Faire



Dairy

Spritz

Jr. Gold Medal

Julia Armanio; Blossom Trail

1 cup butter, softened

$\frac{3}{4}$ cup sugar

3 egg yolks

1 tsp vanilla

$\frac{1}{8}$ tsp salt

$2\frac{1}{4}$ cups flour

Cream butter and sugar until light and fluffy. Add egg yolks, vanilla and salt; beat well. Add flour gradually; dough will be stiff. Fill cookie press; place cookies on an ungreased cookie sheet. Bake at 400 degrees for 8 to 10 minutes.



Dairy

Cream Puffs

Jr. Silver Medal

Lauren Costa; Reedley

$\frac{1}{2}$ cup margarine or butter	1 cup flour
4 eggs	1 cup milk
3 oz. instant pudding mix	1 pint whip cream
1 cup water	$\frac{1}{8}$ tsp salt

In medium saucepan combine butter, water and salt. Bring to a boil and add flour; stir until mixture forms a ball that doesn't separate. Remove from heat, cool 10 minutes, add eggs one at a time, beating after each addition until smooth.

Drop batter by heaping tablespoons, 3 inches apart onto a greased baking sheet. Bake at 400 degrees for 30 to 35 minutes or till golden. Cool on wire rack, split puffs and add pudding Mixture.

For mixture mix instant pudding mix with 1 cup milk. Refrigerate until set. Beat whipping cream and fold into pudding a little at a time until it reaches desired consistency.

Dairy

Pineapple Cheese Ball

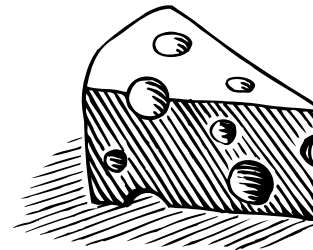
Jr. Bronze Medal

Jonathan Huerta; Fowler

2 8oz. pkg. cream cheese, softened
1 8.5oz. can crushed pineapple, drained
2 cups chopped pecans
 $\frac{1}{4}$ cup finely chopped green pepper
2 tablespoons finely chopped onion
 $\frac{1}{2}$ tablespoon seasoned salt



In medium bowl, beat cream cheese with fork, until smooth. Gradually stir in crushed pineapple, 1 cup pecans, green pepper, onion and salt. Roll into ball, use second cup of pecans to roll ball in. May be topped with pineapple slices, maraschino cherries or parsley sprigs. Makes 40 appetizer servings, serve with crackers.



Dairy

Mardi Gras Mint Cheesecake Int. Gold Medal

Leslie Miller; Reedley

Crust

1 cup graham cracker crumbs
4 tablespoons melted butter 2 tablespoons sugar

Combine graham cracker crumbs, butter, and sugar. Press mixture into bottom of wax-paper lined spring form pan. Set aside

Filling

3 8oz pkg. reduced fat cream cheese, softened
1oz container of reduced fat whipped topping
2 cups of chopped 3 Musketeers mini mints
1 pkg. unflavored gelatin 2 tablespoons water
 $\frac{1}{2}$ cup sugar green food coloring
9 inch spring foam pan wax paper

Sprinkle the gelatin over the water in a small bowl; let stand for 2 minutes. Melt gelatin mixture in microwave for 10-15 seconds. Set aside to cool. Beat cream cheese and sugar until light and fluffy (about 3 minutes). Fold in whipped topping and 3Musketeers into cream cheese mixture. Add food coloring if desired

Dairy

Mardi Gras Mint Cheesecake Continued

Fold in cooled gelatin mixture until well blended. Spoon mixture evenly over crust in pan. Refrigerate 4 hours. Unmold cake by running a thin knife around the outer edge and open the spring form pan. Cut cake using a knife dipped into hot water.



BLT Dip Int. Gold Medal

Hannah Van Vleet; American Union

1 lb bacon 2 cups diced tomatoes
1 cup mayonnaise 1 cup sour cream

Fry bacon until crispy, let cool, then crumble bacon. Dice and deseed tomatoes. Mix mayonnaise, sour cream, bacon and tomatoes in a bowl. Refrigerate overnight. Serve on sliced baguette bread.

Dairy

Chocolate Surprise Cookies Int. Silver Medal

Marissa Neely; Kingsburg

2 cups butter	4 eggs
2 cups brown sugar	2 tsp vanilla extract
2 cups sugar	1 tsp salt
4 cups flour	2 tsp baking powder
24oz chocolate chips	2 tsp baking soda
1 container chocolate frosting	5 cups oatmeal

Cream together butter, brown sugar, sugar. Add eggs, vanilla extract, salt, baking powder, and baking soda. In a separate bowl, blend together then add to above ingredients: flour, oatmeal, and chocolate chip. Take a tablespoon of dough and flatten slightly. Place Snickers on dough then cover with another flattened tablespoon of dough. Seal edges, then roll softly between hands and place on ungreased cookie sheets. Bake at 375 degrees for 10-12 minutes. Let cool then drizzle with melted Chocolate frosting

Dairy

Chocolate Chip tea Cookies Int. Bronze Medal

Analise Buletti; Foothill

1 cup butter	$\frac{1}{2}$ cup powdered sugar
2 cups mini chocolate chips	2 cups flour
1 tsp vanilla	$\frac{1}{2}$ cup melted chocolate

Preheat oven to 350 degrees. Cream together butter and sugar; add vanilla and flour. Mix until thoroughly blended. Stir in mini chip. Bake at 350 for 10-12 minutes. May garnish with melted chocolate.



Dairy

Chocolate Covered Cheesecake Squares

Sr. Gold Medal

Lilliana Toste; Rural Route

Crust

1 cup graham cracker crumbs

$\frac{1}{4}$ cup finely chopped walnuts

$\frac{1}{4}$ cup butter, melted

Line baking pan with foil and grease the foil. In a small bowl combine butter, graham cracker crumbs and walnuts. Press into pan; set aside.

Filling

2 8 oz pkg. cream cheese, softened

$\frac{1}{2}$ cup sugar

2 eggs, lightly beaten

$\frac{1}{4}$ cup sour cream

$\frac{1}{2}$ tsp vanilla

In a large mixing bowl, beat cream cheese, sugar and sour cream until smooth. Add eggs, beat on low speed just until combined, stir in vanilla extract. Pour over crust. Bake at 325 for 35-40 minutes. Cool on wire rack, refrigerate until chilled, freeze overnight.

Coating:

24 oz semisweet chocolate

3 tablespoons shortening

Dairy

Chocolate Covered Cheesecake Squares, continued

Melt chocolate and shortening in microwave, stirring occasionally. Peel foil off of cake cut into squares. Remove a few pieces at a time for dipping; keep remaining squares refrigerated until ready to dip. Completely dip squares, using a toothpick, one at a time into melted chocolate. Place on wax paper-lined baking sheets. Spoon about 1 teaspoon of chocolate over each. Let stand for 20 minutes. Store in airtight containers in refrigerator or freezer.



Dairy

Outrageous Holiday Brownies Sr. Silver Medal

Juliette Voytilla; Dry Creek

1lb unsalted butter 6oz unsweetened chocolate
6 extra large eggs 1 tsp kosher salt
1 tablespoon baking powder 2 $\frac{1}{4}$ cups sugar
1 lb + 12 oz chocolate chips 3 cups diced walnuts
2 tablespoons vanilla extract 1 $\frac{1}{4}$ cups flour
3 tablespoons instant coffee powder

Preheat oven to 350 degrees. Grease and flour a 13x18x1 $\frac{1}{2}$ inch pan. Melt butter, one pound of the chocolate chips and the unsweetened chocolate in a double boiler. Cool slightly. Stir together eggs, instant coffee, vanilla and sugar. Stir into the warm chocolate mixture and cool to room temp. Stir together 1 cup flour, baking powder and salt. Add to cooled chocolate mixture, toss the walnuts with the remaining chocolate chips and flour. Then add to chocolate mixture. Pour into the prepared pan. Bake for approx. 30 minutes or until tester comes out clean. Halfway through baking tap pan on against oven shelf to allow air to escape from dough. Cool thoroughly, refrigerate well and cut into squares. Makes 20 large brownies.

Traditional

Granddad's Famous Bread Jr. Gold Medal

Riley Prewitt; Reedley

4 cups flour 1 pkg. yeast
1 tsp salt $\frac{1}{4}$ cup oil OR butter
 $\frac{1}{2}$ cup sugar $\frac{3}{4}$ cup milk
1 egg $\frac{1}{2}$ cup water

Stir together $1\frac{1}{2}$ cups flour, salt and yeast. Heat milk and sugar until warm. If using butter, add butter and melt in milk and sugar. Add warm milk to flour mixture, oil, water and beaten egg. Beat with mixer. Gradually add remaining flour, mixing with a spoon or by hand. Turn dough out onto floured surface and knead until it feels like the right consistency. Let rise, punch down and make into rolls, donuts or cinnamon rolls. Let rise before baking. 350 degrees for 15-20 minutes.



Traditional

Grand Slam Peanut Butter Cookies Jr. Silver Medal

David Valdez; Fowler

48 Hershey's Kisses ® Milk Chocolates	1 egg
$\frac{1}{2}$ cup shortening	$\frac{1}{3}$ cup sugar
$\frac{3}{4}$ cup Reese's ® Creamy Peanut Butter	
2 tablespoons milk	1 tsp vanilla
$\frac{1}{3}$ cup packed light brown sugar	$\frac{1}{2}$ tsp salt
$1\frac{1}{2}$ cups flour	1 tsp baking soda

Heat over to 375 degrees. Remove wrapper from chocolates. Beat shortening and peanut butter in large bowl until well blended. Add sugar and brown sugar. Add egg, milk and vanilla, beat well. Stir together flour, baking soda and salt; gradually beat into peanut butter mixture. Shape dough into 1 inch balls. Roll in extra sugar; place on ungreased cookie sheet. Bake 8-10 minutes or until lightly browned. Immediately press a chocolate into center of each cookie; cookie will crack around edges. Remove from cookie sheet and cool completely on a wire rack.

Traditional

Baklava Int. Gold Medal

Kristen Kahaian; Fowler

1 lb Apollo Phyllo Dough	$\frac{1}{2}$ cup sugar
1lb clarified butter	1 tsp cinnamon
3 cups fine crushed walnuts	

Spray 17x12 pan with baking grease. Place two sheets of phyllo dough one at a time then butter on top of second sheet. Keep layering until you use half of the dough. Gently spread walnuts over dough, do not press down. Layer remaining sheets with butter over walnuts. Using a very sharp knife cut 3 rows across dough, without pressing down on dough; then cut each square diagonally to make a triangle. Pour melted butter over the dough then spread smooth with the back of a spoon. Bake at 350 degrees for 20-30 minutes until puffy and golden in color.

Syrup: Bring 2 cups sugar and 1 cup water to a boil and cook until clear, then add juice from 1 lemon. Pour warm syrup over warm Baklava then cool.

Traditional

Peanut Butter and Jelly Cookies Int. Silver Medal

Carson King; Fowler

2 $\frac{1}{2}$ cups flour	1 tsp baking soda
1 cup butter	1 cup brown sugar
1 cup sugar	2 eggs; beaten
1 cup peanut butter	1 tsp vanilla
1 cup jam for cookie filling	

*(recipe uses homemade pomegranate jelly)

Sift dry ingredients and set aside. Cream butter and sugars until creamy. Add beaten eggs, vanilla and peanut butter. Add dry ingredients. Mix together. Place dough into small balls and place on a lightly greased cookie sheet. Use a $\frac{1}{4}$ teaspoon to make a small hole in each cookie and fill with jam. Bake at 350 degrees for 18- 20 minutes. Leave in pan until slightly cooled. For jam; take 5 cups of peeled pomegranate berries. Soak and rinse, set aside. Using a cloth to strain smash and strain juice from berries twice. Add 5 cups sugar to juice and cook med. heat, add 1 pkg. of sure gel and stir carefully.

Traditional

Peanut Butter and Jelly Cookies Continued Carson King; Fowler

If it gets too hot it will make lots of bubbles, so add $\frac{1}{2}$ teaspoon of butter and the foam will stop. Set a timer for 12 minutes. Sterilize jars, and lids and rings. Dry jars with a cloth and pour jelly into jars. Put jars into a steam bath for 10-12 minutes. Remove from steam and set aside until they pop. Store in a cool dry place.



Peanut Butter Tasty Cakes Int. Bronze Medal

Emily Zimmerman; Dry Creek

2 cups flour	2 cups sugar
4 eggs	1 tsp baking powder
1 cup milk	1 tsp vanilla
Peanut Butter	8oz. Hershey's ® Chocolate

Mix ingredients, bake at 350 degrees 20-30 minutes in a jelly pan. Cool for 5 minutes then spread with peanut butter. Melt 8 Oz Hershey's ® chocolate and spread over peanut butter. Cut into squares and let cool.

Traditional

Lemon Squares Int. Bronze Medal

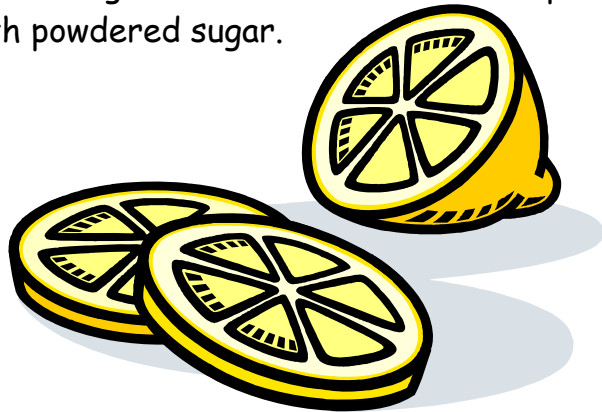
Kenna Sandberg; Fairmont

2 cups flour $\frac{1}{2}$ cup powdered sugar
1 cup butter

Mix above ingredients, bake at 350 degrees for 10-12 minutes.

4 eggs $1 \frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup lemon juice 2 tablespoons flour
 $1 \frac{1}{2}$ tsp baking powder

Beat eggs, sugar, lemon juice, flour, and baking powder. Put over baked layer. Bake at 350 degrees for 20-25 minutes. Top with powdered sugar.



Traditional

Mexican 7 Layer Dip Sr. Gold Medal

Leah Hatayama; Fowler

2 large avocados 1 cup mozzarella cheese
2 tsp lemon juice salt, pepper
1 cup sour cream 16 oz refried beans
2 cups chopped tomatoes $\frac{1}{2}$ cup mayonnaise
1 cup green onion $\frac{1}{2}$ envelope taco seasoning
1 4oz can chili, drained
1 4 oz can chopped black olives

Mash avocado, add lemon juice, salt and pepper to taste. Layer beans, avocado, sour cream, mayonnaise, taco seasoning, onion, chili, tomatoes, olives, and cheese in a 13x9 inch pan. Refrigerate.



Traditional

Burgher Pilaf Sr. Gold Medal

Bianca Barile; Fowler

2 cups chicken or beef broth 1/8 lb butter
1/2 cup fine vermicelli 1 cup burgher

Heat butter in a heavy skillet, add vermicelli
And sauté until lightly browned, stir to avoid
Scorching. Add burgher and sauté a few seconds
Longer. Add broth and salt and pepper to taste.
Cover, bring to boil, then simmer over low heat
for 20-30 minutes or until liquid is absorbed.
Stir occasionally. The may also be baked in oven
After adding liquid seasoning and brought to a
boil as above; pour mixture into a casserole dish.
Cover and bake in oven at 350 degrees for 30
minutes. Remove cover, stir and leave in oven for
10 more minutes.

Traditional

Craig's Cinnamon Rolls Sr. Silver Medal

Craig Deiner; Rural Route

Dough:

1/4 oz pkg. yeast	1/2 cup warm milk
1/2 cup scalded milk	1/4 cup sugar
1/2 cup butter or shortening	1 egg
1 tsp salt	4 cups flour

Filling:

1/2 cup melted butter, plus extra for pan
3/4 cup sugar, plus extra for pan
2 tablespoons cinnamon

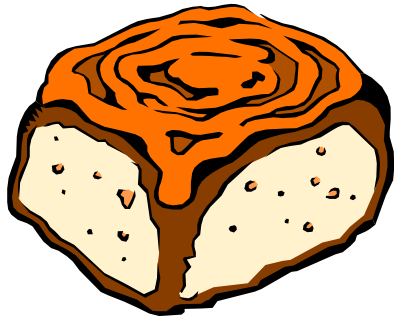
Heat oven to 350 degrees. In a small bowl dissolve yeast in warm water and set aside. In a large bowl mix milk, sugar, melted butter, salt and egg. Add 2 cups of flour and mix until smooth. Add yeast mixture. Mix in remaining flour until dough is easy to handle. Knead dough on a lightly floured surface for 5-10 minutes. Place in a well greased bowl, cover and let rise until doubled in size, usually 1- 1 1/2 hours. When doubled in size punch down. Roll out on a floured surface into a 15x9 inch rectangle. Spread

Traditional

Craig's Cinnamon Rolls Continued

Craig Deiner; Rural Route

melted butter over dough. Mix sugar and cinnamon and sprinkle over buttered dough. Beginning at the 15 in side, roll up dough and pinch the edge together to seal. Cut into 12 -15 inch slices. Coat the bottom of baking pan with butter and sprinkle with sugar. Place cinnamon roll slices close together in the pan and let rise until dough has doubled. About 45 minutes. Bake for 30 minutes or until slightly browned.



Candies

Easy Christmas Toffee

Jr. Gold Medal

Lauren Costa; Reedley

1 package saltine crackers
1 ½ cups of chocolate chips
1 cup of finely chopped nuts

1 cup of Butter
1 cup of sugar

Line a cookie sheet with tin foil then put one layer of saltine crackers on the cookie sheet. In a pot melt 1 cup of butter then add 1 cup of sugar. Bring to a boil. Let boil for 3 minutes (It will start getting creamy). Pour over crackers. Put in preheated oven at 400 degree until golden brown (approx. 6 minutes). Take out of oven and sprinkle with chocolate chips. Put back in the oven until chocolate chips are soft (approx. 1 minute). Take out of oven and spread chocolate chips evenly. Sprinkle with chopped nuts and pat down. Let cool, and then put in the freezer to harden up. Chop up into squares.



Candies

Caramel Corn Jr. Silver Medal

Briel Mosekian;

5 quarts popped corn $\frac{1}{2}$ cup light corn syrup
2 cubes butter 1 tsp salt
2 cups brown sugar packed $\frac{1}{2}$ tsp baking soda

Combine butter, brown sugar, corn syrup, and salt in pot and bring to boil (248 degree candy temperature). Remove from heat and stir in baking soda. Pour over popped corn and bake in 250 degree oven for 45 minutes, stirring every 15 minutes

Peppermint Bark Jr. Bronze Medal

Allison Farrar; Harmony Hills

Crushed candy canes, to yield 1 cup
1 pound white chocolate
 $\frac{1}{2}$ pound dark semi-sweet chocolate
2 tsp peppermint flavoring, optional

Place candy canes in a plastic bag and hammer into $\frac{1}{4}$ inch chunks or smaller. Set aside. Melt the dark chocolate in a double boiler. Pour melted chocolate onto a cookie sheet layered with parchment or waxed paper and place in the refrigerator for 30 minutes.

Candies

My Sweetheart's Fudge Int. Gold Medal

Emily Valdez; Fowler

1 (12 oz) bag semi sweet chocolate morsels
9 oz ($\frac{3}{4}$ of a 12 oz bag) butterscotch morsels
1 (14 oz) can sweetened condensed milk
1 tsp vanilla extract
1 cup mini marshmallows
Hearts shaped cake pan, lightly greased with softened butter

Place a heavy pot on the stove and preheat it over low heat. Add chips and milk and stir until chips are melted and milk combined. Stir in vanilla and remove fudge from heat. Add marshmallows and stir in immediately. The fudge will set up almost immediately. Chill covered in the refrigerator and slice fudge very thin when ready to serve, a little goes a long way.



Candies

Raisin Almond Toffee

Int. Silver Medal

Emily Imfeld; Lone Star

1 tablespoon light corn syrup	1 cup butter
$\frac{1}{2}$ cup whole toasted almonds	$\frac{1}{2}$ cup raisins
1 cup chocolate chips	
$\frac{3}{4}$ cup toasted chopped almonds	
1 $\frac{1}{4}$ cup firmly packed brown sugar	

Cover a cookie sheet that has sides with foil and butter the foil. Melt butter on a medium saucepan and stir in sugar and syrup, bring to a boil stirring constantly. Boil for 9-10 minutes. Stir often to prevent burning. Remove from heat and stir on whole almonds and raisins. Immediately pour into buttered foil, spread into an even layer. Sprinkle with chocolate chips and let stand 3 minutes. When chocolate chips are soft spread over toffee. Sprinkle with almonds. Refrigerate for 45 minutes until the chocolate is firm, break into pieces and serve.

Candies

Butter mints

Int. Bronze Medal

Annalise Buletti; Foothill

$\frac{1}{2}$ cup butter, softened	4 tsp mint extract
$\frac{1}{2}$ cup light corn syrup	4 cup powdered sugar
1 tsp salt	food coloring
Candy sprinkles	

In a bowl use a fork to mix butter, corn syrup, and salt, add mint extract. Gradually add powdered sugar a $\frac{1}{2}$ cup at a time. Patiently knead dough with hands on wax paper and continue adding powdered sugar. Divide and color dough as desired. Make into desired shapes and decorate with candy sprinkles. Store mints in the refrigerator.



Candies

Chocolate Raisin Crisps Sr. Gold Medal

Bryan Chow; Rural Route

24 $1\frac{1}{4}$ inch pleated paper candy cups $\frac{3}{4}$ cup raisins
2 cups milk chocolate morsels $\frac{1}{2}$ cup cashew pieces
1 cup crisped rice cereal

Line 24 miniature muffin pan cups with paper candy cups. Pour the chocolate into a microwave safe bowl and heat on medium (50%) heat for 2 minutes. Stir. Let stand for 1 minute, and then stir again. If not completely smooth, microwave for 20-30 more seconds; do not overheat. Gently stir the rice cereal raisins, and cashews into the chocolate until evenly coated. Quickly spoon about 1 tablespoon of the mixture into each paper cup. Refrigerate at least 30 minutes, or until chocolate is set.



Candies

White Fudge Sr. Silver Medal

Sara Carter; Dry Creek

1 can condensed milk 16 oz. white chocolate
1 tsp vanilla 1 cup walnuts

Mix condensed milk and white chocolate into saucepan, warm until melted. Add vanilla and walnuts and stir together. In an 8 by 11 inch pan, add wax paper to bottom and add fudge mixture and cool

Candied Pecans Sr. Bronze Medal

Amanda Imfeld; Lone Star

3 tablespoon butter $\frac{1}{2}$ cup sugar
1 $\frac{1}{2}$ cup pecan halves

Line a baking sheet with foil and butter. Set aside. In large skillet, melt butter and sugar until golden over medium heat. Add pecan halves, stir until mixture is golden brown and all pecans are coated. Spread over foil and let cool. Break into small pieces and serve.

Candies

Oreo Truffles Sr. Bronze Medal

Nicole Alatorre; Fowler

- 1 pkg. oreo cookies, finely crushed, divided
- 1 pkg. cream cheese, softened
- 2 pkg. baker's semi-sweet chocolate, melted

Mix 3 cups of the cookie crumbs and the cream cheese until well blended. Shape into 42 1-inch balls. Dip balls in melted chocolate; place on wax-paper covered baking sheet. Sprinkle with remaining cookie crumbs. Refrigerate 1 hour or until firm. Store any leftover truffles in tightly covered container in refrigerator.



Made from a Mix

Chocolate Goopy Butter Cookies Jr. Gold Medal

William Hicks; Kingsburg

- 1 (8oz) brick cream cheese, softened
- 1 egg
- 1 stick butter, softened
- 1 tsp vanilla extract
- 1 (18oz) box chocolate cake mix
- Confectioner's sugar, for dusting

Cream the cream cheese and butter until smooth. Beat in the egg, then the vanilla extract. Beat in the cake mix. Cover and refrigerate for 2 hours. Roll the chilled batter into tablespoon sized balls and roll them in confectioner's sugar. Put it on an ungreased cookie sheet and bake for 12 minutes. The cookies will stay soft and gooey. Cool completely and sprinkle with more confectioners' sugar.

Made from a Mix

Black Cat Cupcakes Jr. Silver Medal

Katelyn Merritt; Blossom Trail



Cupcakes

1 pkg. German Chocolate Cake Mix
1 1/3 cups of water 1/2 cup vegetable oil
3 eggs 1 cup chocolate chips

Heat oven to 350 degrees. Line cupcake pan with paper liners. Beat cake mix, oil, water, and eggs in bowl for 2 1/2 minutes. Stir in 1 cup chocolate chips. Bake for 17 minutes.

Chocolate Frosting

1 stick softened butter 2 tsp vanilla
3 tbl. water pinch salt
1/2 cup cocoa powder 3 1/2 cups powdered sugar

Beat all butter, water, and vanilla together. Add salt and cocoa then beat in powdered sugar one cup at a time

Decorations to make Cat's Face

multicolored M&M's black licorice
black gel graham crackers
black frosting other candies

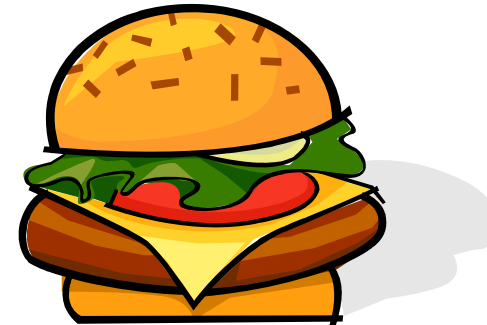
Made from a Mix

Hamburger Cookies Int. Gold Medal

Emily Imfeld; Lone Star

1 (12 oz) box nilla wafers 8 oz vanilla frosting
2/3 cup shredded coconut 1 tsp sesame seeds
2 tablespoons honey
1 (10 oz) box fudge mint cookies

Put coconut in a bowl and add 3-5 drops food coloring, stir until evenly coated. Take two wafers and frost both insides. Put one fudge cookie on a side and frost the side that is not attached to the wafer. Sprinkle coconut on and press both sides together. Wash hands. Spread drop of honey around center top of cookie, place 6-8 sesame seeds on top



Made from a Mix

Present Surprise Cake Int. Silver Medal

Leslie Miller; Reedley

1 box (18.25oz) yellow cake mix
20 red starburst fruit chew
2 cups red and green M&M's
1 can (16 oz) (plus 1 cup) vanilla frosting
1 cup chopped snickers 3 cups milky way
2 8-inch square cake pans wax paper
rolling pin sharp knife

Preheat oven to 350 degrees. Line the two cake pans with wax paper; grease and flour them. Prepare the cake mix according to the package directions. Stir the snickers bars into the batter before dividing it evenly between the prepared cake pans. Bake for 30-35 minutes, or until a toothpick inserted in the center comes out clean. Transfer to a wire rack; cool about 10 minutes. Invert and let cool completely. To make ribbon pieces, soften starburst in the microwave for about 3-5 seconds. Then roll the softened candy into an 8X6-inch rectangle between two sheets of wax paper. Cut the candy lengthwise into two strips, each 1 ½ inches wide. Fold the two stripes in half, making loops of a bow. Notch the

Made from a Mix

Present Surprise Cake continued

Leslie Miller; Reedley

bottoms of the two remaining strips, making the bow's ribbons. Set aside. Place one cake layer on a serving platter. Spread $\frac{3}{4}$ of the frosting. Place the remaining cake layer on top and cover with the remaining frosting. Arrange the milky way around the base of the cake. Mark the top of the cake with an "X", dividing it evenly between four equal squares. Arrange M&M's in three rows over the marks, on top and down the sides of the cake. Arrange the bow pieces in the cake's center.



Made from a Mix

Fancy Fudge Brownies Int. Bronze Medal

Marisa Neely; Kingsburg

Brownies

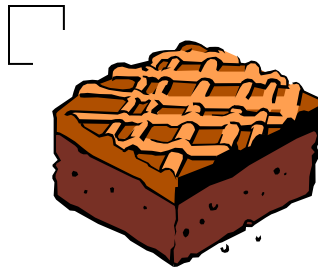
1 pkg. fudge brownie mix 3 eggs
 $\frac{1}{2}$ cup vegetable oil $\frac{1}{4}$ cup water
1 cup chopped pecans $\frac{1}{2}$ cup milk chocolate chips
1 cup (6oz) semisweet chocolate chips
18 miniature peanut butter cups, halved

In a large bowl, combine the brownie mix, eggs, oil, and water just until blended. Stir in the pecans and chocolate chips. Pour into a greased 13x9-inch baking pan. Top with peanut butter cups. Bake at 350 degrees for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack

Peanut Butter and Chocolate Drizzle

$\frac{2}{3}$ cup confectioner's sugar
3 tablespoons creamy peanut butter
2 tablespoons plus 2 tsp water
1 can of chocolate frosting

In a small mixing bowl, beat the confectioner's sugar, peanut butter, and water until smooth;



Made from a Mix

Fancy Fudge Brownies continued

Marisa Neely; Kingsburg

drizzle over brownies. Warm can of frosting in microwave for approx. 15-20 seconds then stir completely; drizzle over brownies. Let set before cutting.

Frankenstein Nut Cake Int. Bronze Medal

Jesse Miller; Reedley

1 pkg. yellow cake mix $\frac{1}{2}$ cup vegetable oil
1 pkg. pistachio instant pudding 4 eggs
 $\frac{1}{2}$ tsp almond extract 1 cup sour cream
1 tsp cinnamon $\frac{1}{2}$ cup nuts, chopped
 $\frac{1}{2}$ cup sugar

Preheat oven to 350 degrees. Combine yellow cake mix, pistachio instant pudding, eggs, sour cream, oil, and almond extract. Beat for 2 minutes. Combine sugar, cinnamon, and nuts. Pour $\frac{1}{3}$ of the batter into a greased and floured 10 inch tube pan; sprinkle with half of the sugar mixture. Repeat layers and top with remaining batter. Bake 50 minutes, or until center springs back. Cool 15 minutes before removing.

Made from a Mix

Fudge Ribbon Cake

Sr. Gold Medal

Nicole Alatorre; Fowler

Fudge Cake

1 (18.25oz) pkg. chocolate cake mix

Preheat oven to 350 degrees. Grease and flour 13X9-inch baking pan. Prepare cake mix as package directs. Pour batter into prepared pan. Prepare Cream cheese layer as directed; spoon evenly over cake batter. Bake 40 minutes or until toothpick inserted near center comes out clean. Cool. Prepare Chocolate Glaze and drizzle over cake. Store covered in refrigerator

Cream Cheese Layer

1(8oz) pkg. cream cheese softened

2 tablespoons cornstarch

1 (14 oz) can sweetened condensed milk

1 egg

1 tsp vanilla extract



In a small mixing bowl, beat cream cheese, butter, and cornstarch until fluffy. Gradually beat in condensed milk. Add egg and vanilla; beat until smooth. Spoon evenly over cake batter.



Made from a Mix

Fudge Ribbon Cake

continued

Nicole Alatorre; Reedley

Chocolate Glaze

1 (1oz) square semi-sweet chocolate

1 tablespoon butter or margarine

2 tablespoons water $\frac{3}{4}$ cup powdered sugar

$\frac{1}{2}$ tsp vanilla extract

In a small saucepan over low heat melt square of semi-sweet chocolate and 1 tablespoon butter with 2 tablespoons water. Remove from heat. Stir in powdered sugar and vanilla extract. Stir until smooth and well blended. Makes about $\frac{1}{3}$ cup Bundt Cake

1 (18.25oz) pkg. chocolate cake mix

Pre heat Oven to 350 degrees. Grease and flour 10-inch Bundt pan. Prepare cake mix as package directs. Pour batter into prepared pan. Prepare cream cheese layer as directed; spoon evenly over batter. Bake 50-55 minutes or until wooden toothpick inserted near center comes out clean. Cool 10 minutes. Prepare Chocolate Glaze and drizzle over cake. Remove from pan. Cool. Store in covered refrigerator

Made from a Mix

Amazing Apple Dumplings Sr. Silver Medal

Bryan Chow; Rural Route

3 Granny Smith Apples 1 $\frac{1}{2}$ cup sugar
2 containers of crescent rolls $\frac{3}{4}$ cup butter
1 (12oz) can of Mountain Dew 1 $\frac{1}{2}$ tsp cinnamon

Preheat oven to 350 degrees. Peel apples and cut into 4-6 slices. Wrap each slice on a crescent roll, beginning at the large end. Place each dumpling in a baking pan/dish with sides at least 1 $\frac{1}{2}$ inch high. Melt butter, then add sugar and cinnamon to the melted butter. Pour over crescent rolls. Pour Mountain Dew around the edges of the pan. Bake uncovered for 45 minutes



Made from a Mix

Little Lemon Tea Cakes Sr. Silver Medal

Samantha Vargas; Fowler



Cakes

1 Lemon Cake Mix

Bake cake mix as directed on the box. Use small cupcakes liners and pans to make cupcakes. Let cool completely before filling.

Filling

5 tablespoons flour 1 cup sugar
 $\frac{1}{2}$ tsp salt $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup butter, softened 1 tsp vanilla extract

In a small saucepan over medium low heat, combine flour and milk. Cook, stirring constantly, until mixture thickens and boils. Remove from heat and cool completely. In a small bowl, beat flour and milk mixture until fluffy. Add sugar and salt; beat well. Add shortening and butter; beat well. And vanilla; mix thoroughly. Total mixing time should be 8-10 minutes. This creates a light and fluffy filling. Using a pastry bag with round tip, push tip into cupcake and slowly squeeze the filling into the cupcake while slowly pulling the tip out.

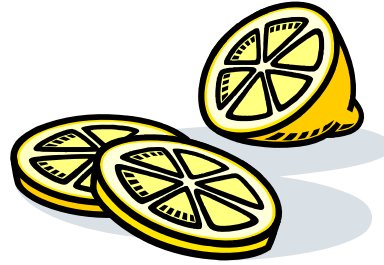
Made from a Mix

Little Lemon Tea Cakes continued

Samantha Vargas; Fowler

Lemon Glaze

- 1 cup powdered sugar
- 1 tablespoon water
- 1 tablespoon lemon juice



Mix powder sugar with lemon juice and water. Add to cupcakes

Cinnamon Raisin Roll-Ups Jr. Gold Medal

Riley Prewitt; Reedley

- 4oz reduced fat cream cheese, softened
- $\frac{1}{2}$ cup shredded carrot
- $\frac{1}{4}$ cup golden or regular raisins
- 4 whole wheat flour tortillas
- 8 thin sliced apple wedges
- 1 tablespoon honey
- $\frac{1}{4}$ tsp honey

Combine cream cheese, carrots, raisins, honey, and cinnamon in small bowl and mix well. Spread tortillas evenly with mixture, leaving $\frac{1}{2}$ inch border around edge of each tortilla. Place 2 apple wedges down the center of each tortilla and roll-up. Wrap in plastic wrap and refrigerate until ready to serve or pack in lunch box

Healthy Goodies

Wyoming "Rot Gut" Salsa Jr. Silver Medal

Lauren Costa; Reedley

- 1 bunch cilantro
- 3 jalapenos
- 1 tablespoon vegetable oil
- 1 bunch green onions
- 3 cans stewed tomatoes

In a saucepan soften jalapenos in vegetable oil. Finely chop cilantro, green onions, and jalapenos. Puree stewed tomatoes. Pour into bowl and add chopped vegetables. Mix together. Add garlic salt and pepper to taste. Enjoy with your favorite corn chips.



Healthy Goodies

Kona Inn Banana Bread

Int. Gold Medal

Samantha Golden; Renegades

2 $\frac{1}{2}$ cups whole wheat flour	2 tsp baking soda
2 cups mashed ripe banana (about 6 medium size bananas)	1 tsp salt
4 eggs, slightly beaten	1 cup water
1 cup vegetable shortening	1 cup chopped pecans
2/3 cup powdered sugar	2 cups sugar
	1 cup chocolate chips

Preheat oven to 350 degrees. Grease and flour a loaf pan(s).

Stir and toss together the flour, salt, and baking soda. In a large bowl, mix the shortening, sugar, mashed bananas, eggs, pecans, and chocolate chips. Add the combined ingredients and stir just until the batter is thoroughly blended.

Pour into the prepared pan and bake for about 65-70 minutes or until a toothpick inserted into the center of the bread comes out clean. Remove from the oven. Mix powdered sugar and water together until smooth and spread over the top of the bread while the bread is still warm. Let cool in the pan for about 5 minutes, and then turn out onto a rack to cool completely

Healthy Goodies

Hummus

Int. Silver Medal

Rachel Jorgensen; Golden Tri-C

2 tablespoons extra-virgin olive oil	
1 (14oz) can chickpeas, drained and rinsed	
3 tablespoons lemon juice	$\frac{1}{4}$ cup water
6 tablespoons tahini	$\frac{1}{2}$ tsp salt
$\frac{1}{4}$ tsp ground cumin	pinch of cayenne
1 tablespoon fresh cilantro or parsley leaves	

Combine lemon juice and water in a small bowl or measuring cup. Whisk together tahini and oil in second small bowl or measuring cup. Set aside 2 tablespoons chickpeas for garnish.

Process remaining chickpeas, garlic, salt, cumin, and cayenne in food processor until almost fully ground, about 15 seconds, Scrape down bowl with rubber spatula. With machine running, add lemon juice-water mixture in steady stream through feed tube. Scrape down bowl and continue to process for 1 minute. With machine running add oil-tahini mixture in steady stream through feed tube; continuing to process until hummus is smooth and creamy, about 15 seconds, scraping down bowl as needed.

Healthy Goodies

Hummus continued

Rachel Jorgenson; Golden Tri-C

Transfer hummus to serving bowl, sprinkle reserved chickpeas and cilantro over surface, cover with plastic wrap, and let stand until flavors meld, at least 30 minutes. Drizzle with olive oil and serve.

Honey Crystal Almonds Int. Bronze Medal

Emily Imfeld; Lone Star

2 cup whole almonds	1 cup raw sugar
2 tablespoons butter	$\frac{1}{4}$ cup honey

Spread almonds in a shallow pan. Place in cold oven, turn over to 350 degrees and roast 12-20 minutes stirring occasionally. Over medium heat, heat honey and butter to boiling, reduce heat to medium low and simmer for 2 minutes, stirring occasionally. Add almonds, simmer and stir for two minutes. Using a slotted spoon, transfer almonds onto a baking sheet lined with parchment paper and sprayed with cooking spray. Spread the almonds in a single layer to cool slightly. To coat, toss almonds with sugar into a medium plastic bag and shake.

Healthy Goodies

Party Pineapple Salsa Sr. Gold Medal

Samantha Vargas; Fowler

1 whole fresh pineapple	$\frac{1}{2}$ of a cucumber
3-5 jalapeno pepper (seeded)	kosher salt
3 cloves of garlic	cilantro sprigs

Peel, core and dice the pineapple and cucumber. Chop all ingredients and mix in a bowl. Fry blue corn tortillas in canola oil and salt immediately when pulled out of the fryer. Enjoy this healthy snack



