

Dairy Foods – Junior Division

Gold Medal - Nicole Ward – Reedley 4-H

Bavarian Apple Torte

1/2 cup butter, softened
1 cup flour
1 egg
1/2 teaspoon ground cinnamon
Caramel sauce or ice cream topping

1 cup sugar, divided
1 8-oz pkg cream cheese, softened
1/2 teaspoon vanilla
3-4 apples, peeled and sliced

1) Heat oven to 425 degrees. Beat butter and 1/3 cup of the sugar in small bowl with electric mixer on medium speed until light and fluffy. Add flour; mix well. Spread onto bottom and 1" up the side of a 9" springform pan.

2) Beat cream cheese and 1/3 cup of the remaining sugar in same bowl with electric mixer on medium until well blended. Add egg and vanilla; mix well. Spread evenly over crust. Combine remaining 1/3 cup sugar and the cinnamon. Add to apples in large bowl; toss to coat. Place over cream cheese layer.

3) Bake 10 min. Reduce temperature to 375 degrees; continue baking 25 min or until center is set. Cool on wire rack. Loosen torte from rim of pan. Cover and refrigerate 3 hours before serving. Drizzle with caramel sauce when serving.

Silver Medal – Emmalee Balch – Fairmont 4-H

Pumpkin Shaped Ranch and Onion Cheese Ball

Ingredients: 2 - 8-oz packages cream cheese
3-4 green onions, thinly sliced
Garnish: 1 frozen pie crust
Santa Maria Valley Style Seasoning
Food Coloring

1 packet Ranch Mix
6-10 Ritz crackers crushed
Rod Pretzel
Cheddar Cheese

- 1) Mix cream cheese until smooth. Add ranch mix packet and mix until well blended. Then add the green onions until incorporated.
- 2) Using a spatula, scoop cheese mixture onto large piece of plastic wrap. Wrap plastic around the cream cheese mixture to create pumpkin shape. Roll ball into cracker crumbs. Keep covered and refrigerated if not eating right away. Serve with crackers.

For Garnish:

- 1) Roll out frozen pie crust and use a leaf shaped cookie cutter to cut out leaves. Paint leaves with food coloring. Bake in 425 degree oven for 5-7 minutes.
- 2) Break a piece of pretzel rod and place in center of cheese ball for stem.
- 3) Cut strips of cheddar cheese for groves in pumpkin.

Dairy Foods – Intermediate Division

Gold Medal - Ariana Delavan – Renegades 4-H

7 Layer Dip

2 cans bean dip	3 ripe avocados
16-oz sour cream	1 packet taco seasoning
2 cups shredded cheddar cheese	1 large tomato, diced
1 small can sliced olives	¼ cup green onions, diced
2 Tablespoons lemon juice	Salt and Pepper to taste

Spread bean dip onto a platter. Combine avocados, lemon juice and salt and pepper and mix until smooth. Spread on top of bean dip layer. Combine sour cream and taco seasoning. Spread on top of avocado layer. Sprinkle olives, tomato and green onions on top of sour cream layer. Sprinkle cheese on top. Serve with tortilla chips!

Silver Medal – Allison Lemm – Kerman 4-H

Rainbow Jello

1 package each small Jello: strawberry, orange, lemon and lime

Vanilla Ice Cream

Sour Cream

Dissolve lime Jello in one cup of boiling water. Add one cup vanilla ice cream. Pour in dish. Let set in fridge. Top with thin layer of sour cream. Repeat with lemon, orange and strawberry Jello's.

Bronze Medal – Katrina Suarez – Fairmont 4-H

Double Chocolate & Caramel Bars

3 cups Gold Medal all-purpose flour	¾ cup packed brown sugar
2 cans (14-oz each) sweetened condensed milk	1 egg beaten
1 ½ cups firm butter or margarine	48 caramels
1 bag (12-oz) semisweet chocolate chips (2 cups)	2/3 cup baking cocoa

Chocolate Glaze

1 bag (6-oz) semisweet chocolate chips (1 cup)

1 teaspoon shortening or vegetable oil

Heat oven to 350 degrees. Line a 15x10x1-inch pan with foil, leaving about 2" of foil hanging over sides of pan.

In large bowl, stir together flour, brown sugar, cocoa and egg. Cut in 1 ¼ cups of butter, using pastry blender, until crumbly. Stir in walnuts; reserve 3 cups of the crumb mixture. Press remaining mixture firmly in bottom of pan; sprinkle with 2 cups chocolate chips. Bake 15 minutes.

Meanwhile, in heavy 2-qt saucepan, melt caramels with sweetened condensed milk and remaining ¼ cup butter over low heat, stirring constantly. Pour over crust. Top with reserved crumb mixture. Bake about 20 minutes longer or until bubbly. Cool completely, about 2 hours.,

In small microwavable bowl, microwave 1 cup chocolate chips and the shortening uncovered on High 1-3 minutes stirring halfway through heating time, until melted and thin enough to drizzle. Drizzle over bars. Cut into 12 rows by 6 rows.

Dairy Foods – Senior Division

Gold – Kristina Copeland – Renegades 4-H

No Bake Cookies & Cream Bars

1 16-oz pkg of Oreos

5 cups large marshmallows

4 Tablespoons butter

- 1) Place Oreos in a blender and pulse until ground.
- 2) Melt butter and marshmallows in microwave until puffed – about 1 ½ to 2 minutes. Remove and pour in ground Oreo cookies. Stir to combine and transfer to a foil lined 8x8 baking pan.
- 3) Let set up for 10 minutes. Remove bars out of pan with edges of foil and cut into squares. Makes 18 small bars.

Silver – Bethany Campbell – Fairmont 4-H

Peppermint Trifle

Ingredients: Angel Food Cake Mix

1 ½ cups water

Crushed Candy Canes

Whipped Cream

Directions: Mix Angel Food cake. Do not grease the pan. Spread in pan. Bake the Angel Food cake in a 350 oven for 30 minutes or until top is dark golden brown.

Combine the crushed candy canes and the whipped cream together.

In a trifle dish, put a layer of cake in the bottom of the dish, then a layer of the whipped cream mixture. Repeat until you reach the top of the dish and sprinkle the top with some crushed candy canes.

Traditional – Junior Division

Gold Medal – Sandra Flores –

Tamarind Apples

5 Granny Smith Apples

1 “Forritos” coating box

5 wooden sticks

Bottle of Classic Tajin

Take the wrapping off of the “Forritos” coat. Put the “Forritos” coat in the microwave for 10 seconds. Next twist the stem out of the apples. Take the coat out of the microwave and place in your hands and flatten it evenly until it is thin. Place the coat on the apple and spread the coat on the apple covering it entirely with the coating. Prepare a bowl of “Tajin”. Grab the coated apple and roll it in the bowl. Stick a wooden stick where the stem of the apple was. Lastly, slice the apple and enjoy.

Silver Medal – Caydin Simonian –

Sticky Chocolate Pudding

½ cup butter, softened

pinch of salt

¾ cup light brown sugar

¼ cup unsweetened cocoa

3 eggs, beaten

1 cup self-rising flour

2-oz dark chocolate finely chopped & 2 ¾ oz white chocolate finely chopped

- 1) Lightly grease 6 individual ¾ cup pudding molds
- 2) Cream together the butter and sugar until pale and fluffy. Beat in eggs, one at a time.
- 3) Sift the salt, cocoa, and flour into the creamed mixture and fold through the mixture. Stir the chopped chocolate into the mixture until evenly combined.
- 4) Divide the mixture between the prepared pudding molds. Lightly grease 6 squares of foil and use them to cover the tops of the molds. Press around the edges to seal.
- 5) Place molds in a roasting pan and pour in boiling water to come halfway up the sides.
- 6) Bake in a preheated oven at 350 for 50 minutes or until a toothpick inserted into the center comes out clean. Remove the molds from the roasting pan and set aside.

Sauce

2/3 cup heavy cream

1/3 cup brown sugar

- 7) Put the cream and butter into a pan and bring to a boil over a gentle heat. Simmer gently until the sugar has dissolved.
- 8) Turn the pudding out onto individual serving plates. Pour sauced over the top of the pudding and serve warm.

Bronze Medal – Nicole Ward – Reedley 4-H

Those Little White Ones

1 cup butter, softened	¼ cup sugar
1 cup whole almonds	2 cups flour
2-3 cups confectioners' sugar	

- 1) Cream butter and sugar. Use food processor to finely chop almonds; add to butter mixture.
- 2) Add flour, one cup at a time and mix. Turn dough onto counter. Roll into log approximately 2 inches in diameter. Cover and chill overnight.
- 3) Preheat oven to 275 degrees. Slice dough ¼ inch thick. Place on cookie sheets lined with parchment paper. Bake for 40 minutes.
- 4) While cookies are still warm, gently toss them in a bowl of confectioners' sugar. Cool on metal racks.

Traditional – Intermediate Division

Gold – Abby Kelley – Fairmont 4-H

Ooey Gooey Delights

2 ¼ cups all-purpose flour	1 teaspoon baking soda
1 teaspoon salt	1 cup (2 sticks) butter, softened
¾ cup granulated sugar	¾ cup brown sugar
1 teaspoon vanilla extract	2 eggs
2 cups chocolate chips	Marshmallows

- 1) Combine flour, baking soda and salt, set aside.
- 2) Cream butter, granulated sugar, brown sugar and vanilla extract.
- 3) Add eggs, one at a time, beating well after each addition.
- 4) Gradually beat in flour mixture.
- 5) Take five marshmallows and cut them in tiny pieces.
- 6) Stir in chocolate chips and chopped marshmallows.
- 7) Drop by rounded tablespoon onto ungreased baking sheets.
- 8) Take a marshmallow and cut into four pieces.
- 9) Take one piece and push it on top of the cookie.
- 10) Repeat these two steps until every cookie has a marshmallow on top.
- 11) Bake at 375 degrees for 9 minutes.

Silver Medal – Allison Lemm – Kerman 4-H

Banana Pudding

Oops! Wrong card picked up so no recipe. Sorry

Bronze Medal – Katrina Suarez – Fairmont 4-H

Cupcakes in an Ice Cream Cone

1 box favorite cake mix	½ cup cold water	2 eggs
3 Tablespoons water	1 teasp vanilla extract	1 Tablespoon cooking oil

Combine cake mix and ½ cup cold water, beat 2 minutes. Beat in eggs, water, vanilla and oil. Mix well. Place ice cream cones in muffin tins and fill each ½ full with batter. Add fillings like caramel or strawberry if you want. Bake 20 minutes at 350 degrees or until cake springs back to the touch. Frost and decorate how you want.

Traditional – Senior Division

Gold Medal - Korbyn Moore – Fairmont 4-H

Care Package Cookies

2 cups butter	24 oz chocolate chips
4 cups flour	1 teaspoon salt
2 teaspoons baking soda	1 8-oz Hershey Bar – grated
2 cups granulated sugar	4 eggs
2 cups brown sugar	2 teaspoons baking powder
5 cups blended oatmeal (measure oatmeal and blend in blender to a fine powder)	
3 cups chopped nuts of your choice	2 teaspoons vanilla

Cream the butter and both sugars. Add eggs and vanilla; mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, grated Hershey Bar and nuts. Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375 degrees. Make 112 cookies.

Silver Medal – Loren Parley – Blossom Trail 4-H

Snowmen Cookies

1 cup butter	1 8-oz package cream cheese, softened
2 cups sugar	1 egg
1 teaspoon vanilla extract	¼ teaspoon almond extract
3 ½ cups all-purpose flour	1 teaspoon baking powder
Semi-sweet mini morsels	Red cinnamon candies or mini M&M's
1 tube green decorating frosting	

Miniature peanut butter cup candies unwrapped and cut in half

Beat butter and cream cheese at medium speed with an electric mixer until fluffy. Gradually add sugar, beating well. Add egg, vanilla and almond extracts, beating until blended.

Combine flour and baking powder; add to butter mixture, mixing well. Cover and refrigerate 8 hours or overnight.

Shape dough into 48 (1-inch) balls, 48 (3/4 inch) balls and 48 (1/2 inch) balls. Place 1 ball of each size in a row to resemble a snowman on ungreased baking sheets; press together gently. Repeat procedure with remaining balls.

Press 2 mini-morsels on the 1/2 inch ball for eyes; press 1 red candy on the 3/4 inch ball and 2 red candies on the 1 inch ball for buttons. Repeat procedure with remaining candies and cookies.

Bake at 350 degrees for 18 minutes or until edges are firm and bottoms are golden. Remove from oven; cool on baking sheets 5 minutes. Remove to wire rack to cool completely.

Pipe frosting between 1/2 inch and 3/4 inch balls to resemble a scarf. Pipe frosting at top of 1/2 inch ball; press kiss or candy half into frosting for hat.

Yield 4 dozen

Candies – Junior Division

Gold Medal – Makenna Gobby –

Shaped Lollipops

60 mini Candy Canes

Vanilla Bark – melted

Candy Sprinkles

Put two candy canes together to shape a heart. Place a lollipop stick and pour melted vanilla bark in center of candy canes. Sprinkle with candies of your choice. Freeze for five minutes and then enjoy!

Silver Medal – Athena Pennebaker –

Chocolate Peppermint Bark

12 oz Ghirardelli white chocolate

12 oz Ghirardelli dark chocolate

½ cup crushed peppermint candy

- 1) Line a 9x12 pan with parchment paper
- 2) Melt the dark chocolate, either double boiler or microwave, cook 30 seconds in a heat-proof bowl at 50%, stir and repeat until you have a smooth consistency. (I used the microwave)
- 3) Pour the melted dark chocolate on the parchment paper, spread the chocolate out until it is about 1/3' thick. You can do this by hitting the pan on the countertop repeatedly, or maybe you could use a spatula to spread the chocolate and put it in the refrigerator.
- 4) Unwrap the mints, or peppermints of your choice and put them into a heavy duty Ziploc bag. Using a hammer or meat tenderizer – crush the mints, then while the white chocolate is still melted, sprinkle on top or use a food processor to chop them up. (I used the food processor)
- 5) Melt the white chocolate, using the steps above. After the chocolate is smooth, pour it on top of the dark chocolate – trying to make the layers the same thickness while the white chocolate is soft.
- 6) Let the chocolates harden in the refrigerator for 2 hours, then break the candy into pieces.

Bronze Medal – Nick Bradley – Pleasant Valley 4-H

Oreo Truffles

1-lb Oreo cookies (3 sleeves)

8 ounces cream cheese at room temp

½ teaspoon vanilla extract

1-lb milk chocolate

½ lb white chocolate

- 1) Using a food processor, grind cookies to a fine powder. With a mixer, blend cookie powder, cream cheese and vanilla extract until thoroughly mixed. (There should be no white traces of cream cheese)
- 2) Roll into small balls and place on wax-lined cookie sheet. Refrigerate for 45 minutes.
- 3) Line two cookie sheets with wax paper. In double-boiler, melt milk chocolate. Dip balls and coat thoroughly. With slotted spoon, lift balls out of chocolate and drip off. Place on wax-paper-lined cookie sheet.
- 4) In separate double boiler, melt white chocolate. Using a fork, drizzle white chocolate over balls. Let cool.

5) Store in airtight container in refrigerator.

Candies – Intermediate Division

Gold Medal – Diana Flores –

Oreo Truffles

8-oz Philadelphia Cream Cheese

1 –lb of Oreo Cookies (3 sleeves)

½ teaspoon of vanilla extract

1-lb of milk chocolate

Using a food processor, grind cookies to a fine powder. With a mixer, blend cookie powder, cream cheese and vanilla extract until mixed. Roll into small balls and place on wax-lined cookie sheet. Refrigerate for 45 minutes.

Line two cookie sheets with wax paper. In double boiler, melt the milk chocolate. Dip balls and coat thoroughly. With slotted spoon, lift balls out of chocolate and let excess chocolate drip. Place on wax-paper lined cookie sheet. Let cool.

Store in airtight container in refrigerator.

Silver Medal – Allison Lemm – Kerman 4-H

See's Chocolate Fudge

3 packages chocolate chips (8-oz)

1 pint jar marshmallow whip

½ lb melted butter

3 or 4 Tablespoons vanilla extract

Dash of salt

Melt butter and pour over the above and let sit while cooking the milk and sugar.

1 tall can pet milk

4 ½ cups sugar

In pan, bring to a rolling boil and boil for eight minutes. Then pour into the above mixture and beat until cool enough to hold its shape. Add 4 cups nuts.

Pour into greased dish and cut in squares when set.

Bronze Medal – Ariana Delavan – Renegades 4-H

Best Ever Butter Toffee

2 1/3 cups sugar

2 cups butter

¼ cup water plus 2 Tablespoons

2 Tablespoons light corn syrup

1 ½ cups chopped walnuts or pecans, toasted

1 cup semi-sweet chocolate chips

Butter a 15x10x1 inch baking pan; set aside. Combine all ingredients except nuts and chocolate chips in a heavy 3-quart saucepan. Cook over medium heat, stirring constantly, until butter is melted. Reduce heat to medium low. Cook 35-40 minutes, stirring occasionally until candy thermometer reaches 300 degrees. Stir in 1 cup nuts. Pour mixture into prepared pan; spread to desired thickness. Sprinkle chocolate chips over hot candy; let stand 5 minutes. Spread melted chocolate evenly over candy. Sprinkle with remaining nuts. Cool 3 hours. Break into pieces.

Candies – Senior Division

Gold Medal – Korbyn Moore – Fairmont 4-H

Saltine Toffee Cookies

4 ounces saltine crackers

2 cups semi-sweet chocolate chips

1 cup butter

¾ cup chopped pecans

1 cup dark brown sugar

- 1) Preheat oven to 400 degrees
- 2) Line cookie sheet with saltine crackers in single layer.
- 3) In a saucepan combine sugar and the butter. Bring to a boil and boil for 3 minutes. Immediately pour over saltines and spread to cover crackers completely.
- 4) Bake at 400 degrees for 5-6 minutes. Remove from oven and sprinkle chocolate chips over the top. Let sit for 5 minutes. Spread melted chocolate and top with chopped nuts. Cool completely and break into pieces.

Healthier Goodies – Junior Division

Gold Medal – Lindsay Cressall – Dry Creek 4-H

Banana Nut Mini Muffins

2 cups all-purpose flour	2 beaten eggs
1 ½ tsp baking powder	1 ½ cups mashed bananas
½ tsp baking soda	1 cup sugar
¼ tsp ground cinnamon	½ cup melted butter
1/8 tsp ground nutmeg	¼ tsp salt
¼ cup chopped pecan pieces (optional)	

Grease a mini muffin pan. Set aside. Combine flour, baking powder, baking soda, cinnamon, nutmeg and salt. Make a well in center of flour mixture. Set aside. In a medium bowl, combine eggs, bananas, sugar and butter. Add egg mixture all at once to flour mixture. Stir to combine. Mixture should be lumpy. Spoon mixture into muffin pans until each one is $\frac{3}{4}$ full. Sprinkle pecans on top of muffins.

Bake in 350 degree oven for 12 minutes or until a wooden toothpick comes out clean.

Silver Medal – Nicole Ward – Reedley 4-H

Yogurt Fruit Dip with Fruit Kabobs

1 cup vanilla yogurt

¼ cup honey

¼ teaspoon cinnamon

Assorted fruits, cut into chunks

Skewers

Combine yogurt, honey and cinnamon in medium bowl. Put fruit onto skewers and serve together with dip.

Healthier Goodies – Intermediate Division

Gold Medal – Abby Kelley – Fairmont 4-H

Sun Gold Bread

1 cup honey

4 eggs – separated

1 cup butter – softened

1 cup milk

3 cups whole wheat flour

3 tsp baking powder

Pinch of salt

1 tsp vanilla

- 1) Mix together honey, egg yolks, butter, milk and vanilla.
- 2) Mix together whole wheat flour, baking powder and salt.
- 3) Add flour mixture to wet ingredients.
- 4) Beat egg whites and fold into butter.
- 5) Bake at 350 degrees for 30 minutes.

Silver Medal – Katrina Suarez – Fairmont 4-H

Happy Trails Trail Mix

1 cup pistachios	1 cup peanuts	1 cup raisins
1 cup cranberries	1 ½ cup white chocolate chips	
½ cup dried apricots	½ cup chocolate chips	

Mix and enjoy!

Bronze Medal – Bryan Welch – Pleasant Valley 4-H

Honey Peanut Butter Balls

½ cup Peanut Butter	1 cup dark chocolate chips
1 cup oats	1 teaspoon vanilla
1/3 cup honey	½ cup raisins (optional)

Mix peanut butter and oats. Add honey and vanilla. Mix in chocolate chips. Let chill in refrigerator ½ hour. Roll into balls. Store in an air-tight container.

Made-From-A-Mix – Junior Division

Gold – Nicole Ward – Reedley 4-H

Peppermint Bars

1 package brownie mix	2 ½ cups confectioners' sugar
1 cup butter, divided	1 ½ Tablespoons heavy cream
1 teaspoon peppermint extract	12 oz semi-sweet chocolate chips
Crushed peppermint candies	

- 1) Preheat oven to 350 degrees. Prepare brownie mix as directed on package. Spread in greased foil-lined 15x10x1 inch baking pan.
- 2) Bake 15 minutes or until toothpick inserted into center comes out almost clean. Cool in pan on wire rack.
- 3) Meanwhile, beat confectioners' sugar, ½ cup of the butter melted, cream and peppermint extract in large bowl with electric mixer on medium speed until well blended and smooth. Spread evenly over cooled brownie. Refrigerate 30 minutes.
- 4) Microwave chocolate chips and remaining ½ cup butter in large microwave bowl on HIGH 2 minutes or until butter is melted. Stir until chocolate is completely melted. Spread over top of chilled brownie. Sprinkle with crushed peppermint candies. Cut into bars.

Silver Medal – Koltyn Moore – Fairmont 4-H

Cheese Cake Brownies

2 boxes Pillsbury Milk Chocolate Brownies	1/3 cup milk
2 (8 ounce) packages cream cheese	2 eggs
¾ cup white sugar	½ cup sour cream
½ Tablespoon vanilla extract	1/8 cup all-purpose flour

Prepare cheesecake filling – Cream the cheese with an electric mixer (or wooden spoon) until it is soft and contains no lumps. Whisk the flour and sugar together to prevent flour lumps. Pour this mixture into the cream cheese and scrape the sides of the bowl with a rubber spatula to incorporate the ingredients and prevent lumps from forming. Add the eggs one at a time, mixing each egg in. Finally add milk, sour cream, and vanilla. Then preheat oven at 350 degrees. Mix the two boxes of brownies per directions on the back of the box. Pour mix into a 13x9 inch glass pan. Take your cheesecake filling and swirl it into the brownie batter. Then take fork and make sure cheesecake swirls are evenly distributed. Bake for 28-31 minutes.

Bronze Medal – Emmalee Balch – Fairmont 4-H

Strawberry Chip Cookies

1 box Strawberry Cake mix	1 teaspoon baking powder
2 eggs	2/3 cup vegetable oil
1 teaspoon vanilla	1 ½ cups white chocolate chips

- 1) Heat oven to 350 degrees.
- 2) Mix together the dry cake mix and baking powder.
- 3) Add the eggs, oil and vanilla; mix.
- 4) Add the white chocolate chips and mix again.
- 5) Drop onto baking sheets lined with parchment paper.
- 6) Bake for 9-10 minutes.

Made-From-A-Mix – Intermediate Division

Gold Medal – Abby Kelley – Fairmont 4-H

Tropical Pineapple Coconut Bars

Base: 1 package yellow cake mix 1 ½ cups quick oats
½ cup butter – softened 1 egg

Filling: ½ cup flour ½ teaspoon nutmeg
14 oz can sweetened condensed milk
8 oz can crushed pineapple (well drained: reserve juice)

Topping: 1 cup chopped nuts 1 cup coconut
1 cup white vanilla chips

Glaze: 1 ½ cups powdered sugar
6-10 teaspoons reserved pineapple juice

- 1) Combine all base ingredients until crumbly.
- 2) Reserve 1 ½ cups of base mixture.
- 3) Press remaining base mixture into a greased 9x13 pan.
- 4) Combine all filling ingredients.
- 5) Pour filling over base layer in the pan.
- 6) Combine reserved base mixture with all topping ingredients.
- 7) Sprinkle over filling.
- 8) Bake at 350 degrees for 30 minutes.
- 9) Let cool.
- 10) Combine glaze ingredients and drizzle over cooled bars.

Silver Medal – Anthony Faulks –

Chunky Chocolate Peanut Butter Bars

1 package Yellow Cake mix	2 cups semi-sweet chocolate chips
1 cup Chunky Peanut Butter	14 oz can sweetened condensed milk
8 Tablespoons butter for mix	2 Tablespoons butter for filling
2 large eggs	2 teaspoons vanilla extract

Preheat oven to 325 degrees. Set aside ungreased 13x9 inch baking pan. In large bowl, mix for one minute the cake mix, peanut butter, melted butter and eggs. Reserve 1½ cups of mix for the topping. Transfer the remaining mixture to the pan and spread evenly over the bottom of the pan. Set aside.

For the filling, place the chocolate chips, condensed milk and 2 Tlbs butter in a medium sauce pan over low heat. Stir and cook until the chocolate is melted and mixture is well combined. Remove from heat and add the vanilla extract. Mix well. Pour the chocolate mixture over the crust and spread evenly.

Crumble the remaining mixture over the top of the chocolate. Place the pan in the oven and bake until it is light brown, about 30 minutes.

Remove pan from oven and let cool for 30 minutes. Cut the cake into bars of desired size and remove with spatula and serve.

Bronze Medal – Ariana Delavan – Renegades 4-H

Chocolate Kahlua Cake

1 Betty Crocker Fudge Cake Mix	16 oz sour cream
½ cup Kahlua	½ cup vegetable oil
1 cup chocolate chips	3 Tablespoons butter
2 oz unsweetened chocolate squares	1 cup powdered sugar
1 teaspoon vanilla	

Preheat oven to 350 degrees. Spray Bundt pan with non-stick cooking spray. Set aside.

Combine cake mix, sour cream, Kahlua, oil and chips. Mix thoroughly. Pour into Bundt pan and bake for 45 minutes. Cool on wire rack for 15 minutes. Remove to plate and cool completely.

Heat butter and unsweetened chocolate in microwave until melted. Add powdered sugar and vanilla. Mix in hot water, 1 tablespoon at a time until desired consistency. Pour onto cooled cake.

Made-From-A-Mix – Senior Division

Gold Medal – Korbyn Moore – Fairmont 4-H

Jalapeno Corn Bread

2 Famous Dave's Corn Bread Mix

2 small cans diced Jalapenos

Preheat the oven at 425 degrees. Prepare the Famous Dave's Corn Bread Mix. Stir in jalapenos. Pour mixture into individual cup cakes. Bake for 17-18 minutes.

Silver Medal – Amanda Kimmons –

Marble Swirl Cakes

1 box Duncan Hines Marble Cake Mix

2 oz cream cheese

4 oz whipping cream

1 tsp nutmeg

1 tsp cloves

1 tsp salt

Topping: ½ stick softened butter

2 pinches salt

4 oz cream cheese – chilled

1 cup confectioners' sugar

Mix cake mix per instructions on the box, including the required ingredients (1 cup water, 1/3 cup vegetable oil and 3 large eggs). Then add nutmeg, cloves and salt and stir thoroughly. Fold in cream cheese and whipping cream.

PREHEAT oven to 350 degrees for metal or glass pans, 325 for dark or coated pans. GREASE sides and bottom of each pan with shortening. FLOUR lightly (use baking cups for cupcakes).

BAKE following chart below. *Add 3-5 minutes to bake time for dark or coated pans. Cake is done when toothpick inserted in center comes out clean. COOL in pan on wire rack for 15 minutes. Cool completely before frosting.

Meanwhile, using an electric mixer, cream the softened butter with the cream cheese. Add the confectioners' sugar and the remaining 2 pinches of salt and ½ teaspoon vanilla; mix on low speed until blended, then beat on medium-high speed until fluffy, about 2 minutes.

Spread on top of cakes with the cream cheese frosting.

Bronze Medal – Kristina Copeland – Renegades

Peppermint Ribbon Cake

- 1) Prepare cake batter as usual. Transfer 1 cup to a small bowl; stir in extract, food coloring and ½ cup crushed candies.
- 2) Spoon 2 cups of remaining batter into greased and floured 10 inch Bundt cake pan. Carefully top with peppermint batter; do not swirl. Top with remaining batter.
- 3) Bake at 350 for 35-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
- 4) Combine powdered sugar and milk; drizzle over cake. Sprinkle with remaining crushed candies.