

Fresno County 4-H
Festive Food Faire 2020
Winning Recipes



University of California
Agriculture and Natural Resources

DAIRY CATEGORY



Junior

Bronze – Kashlynn Moore, Fairmont 4-H

Silver – Ava Capozzi, American Union 4-H

Gold – David Sharp, Fairmont 4-H

Oreo Truffle Delight

Strawberry Pizza

Thanksgiving Cheeseball

Intermediate

Bronze – Hannah McReynolds, Sierra 4-H

Silver – Cathy Calzada, Kerman 4-H

Gold – Hannah Rusconi, Blossom Trail 4-H

Russian Tea Cakes

Choco Flan

Goat Milk Fudge

Senior

Silver – Nicole Ward, Reedley 4-H

Gold – Harley McCorkle, Sierra 4-H

Mocha Icebox Cake

Aunt's Lemon Cake

**Dairy - Junior
Bronze Medalist
Kashlynn Moore – Fairmont 4-H**

OREO TRUFFLE DELIGHTS



Ingredients:

- 1 (14 ounce) packaged Oreo cookies*
- 1 (8 oz) packaged cream cheese room temp*
- 1 (24 oz) package white melting wafers*

Directions:

1. Put Oreos in a food processor, and pulse until it is fine crumbs, and no big pieces.
2. Pour crushed Oreos in a large bowl, and add the softened cream cheese. Use a fork or spoon to mix it in good until sticky and no cream cheese showing.
3. Take 1 ½ tablespoons of dough and roll it into small balls. Put them on a cookie sheet and pop them into freezer for 20-25 minutes.
4. Melt the wafers in a microwavable bowl for 15 second intervals, stirring until melted. Take a dough ball and place it on a skewer and dunk it into the chocolate. Shake off excess chocolate and put on a piece of wax paper. Do this over a cookie sheet.
5. If you want toppings, add them while the chocolate is still wet.
6. Place in the fridge to set them up and enjoy! They are best after an hour chilled.

**DAIRY – Junior
Silver Medalist
Ana Capozzi – American Union 4-H**

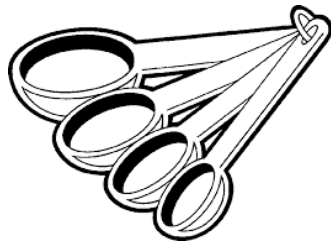
STRAWBERRY PIZZA

Ingredients:

- 1 package sugar cookie mix* *2 – 8 oz cream cheese* *2 cups powdered sugar*
- 1 pack fresh strawberries* *2 – 14 oz strawberry glaze* *1 stick of butter*
- 1 egg*

Directions:

1. Preheat oven to 350°F
2. Make cookie dough as directed on package, press dough onto small cookie sheet; bake for 10-12 minutes. Let crust completely cool.
3. Combine cream cheese and powdered sugar with hand mixer until mixed well. Spread over crust
4. Wash and cut strawberries. Place on top of cream cheese mixture. Top with strawberry glaze.
5. Refrigerate 2 hours; cut and serve.



DAIRY - Junior
Gold Medalist
David Sharp – Fairmont 4-H

THANKSGIVING CHEESE BALL

Ingredients:

<i>8 oz. cream cheese bar</i>	<i>1 cup cheddar cheese shredded</i>
<i>1 cup dried cranberries chopped & divided</i>	<i>¼ cup chopped green onion</i>
<i>1 cup pecans chopped & divided</i>	<i>½ tsp garlic powder</i>
<i>1 box crackers</i>	

Directions:

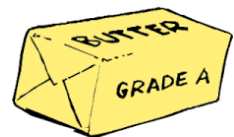
1. Mix all Ingredients combine cream cheese, cheddar cheese, cranberries, green onions, pecans, and powder garlic.
2. Form mixture into a ball shape
3. Roll into divided mixture of cranberries, pecans, and green onions
4. Chill in fridge until ready to serve. Enjoy with crackers.

DAIRY - Intermediate
Bronze Medalist
Hannah McReynolds – Sierra 4-H

RUSSIAN TEA CAKES

Ingredients:

<i>1 cup unsalted butter, partly melted</i>	<i>1 tsp vanilla extract</i>
<i>½ cup icing/powdered sugar, plus extra for rolling</i>	<i>2 ½ cups flour</i>
<i>¾ cup finely chopped nuts</i>	<i>¼ tsp salt</i>



Directions:

1. Preheat oven to 350° F and line baking tray.
2. Whisk together the butter, vanilla and icing sugar until smooth and combined.
3. Add the flour and salt; mix to form a soft, but not sticky dough. Fold in the chopped nuts
4. Roll the dough into tablespoon sized balls and place them 2 inches apart on prepared baking tray.
5. Bake for 12-14 minutes until firm but not brown. Transfer them to a wire rack to cool slightly.
6. Roll the warm cookies into icing sugar, and allow to cool completely on wire rack. Once cool, roll them in icing sugar again.



Dairy - Intermediate
Silver Medalist
Cathy Calzada – Kerman 4-H

CHOCO FLAN

Ingredients:

1 box chocolate cake mix *8 oz cream cheese* *5 eggs*
1 can evaporated milk *1 can sweetened condensed milk* *1 tsp vanilla*
¾ cup sugar

Directions:

1. Preheat oven to 350° F
2. Prepare box mix in medium bowl (set aside)
3. Add evaporated milk, sweetened condensed milk and vanilla to egg mixture.
4. Melt sugar over medium heat until golden brown, when it is melted, pour into a Bundt cake pan.
5. Pour in CHOCOLATE CAKE MIX FIRST (I know this sounds weird, because the flan goes on top, but it will as you bake, make sure to put the chocolate cake first.
6. Add flan mixture
7. Put pan in water bath in the oven until cake is done
8. Flip over on plate and enjoy!

DAIRY - Intermediate
Gold Medalist
Hannah Rusconi – Blossom Trail 4-H

GOAT MILK FUDGE



Ingredients:

1 lb powdered sugar *¼ cup whole goat milk* *½ cup cocoa*
1 tsp vanilla *½ cup chopped walnuts* *½ cup butter*

Directions:

1. Grease 8”x8” square pan to hold the fudge.
2. Combine the sugar and cocoa in a large microwaveable bowl, and make a well in the center.
3. Place cut up butter and milk into the well; do not stir!
4. Microwave on high for 2 minutes and then add the vanilla.
5. Blend with a stick blender or mixer until smooth.
6. Stir in the nuts and pour into greased pan.
7. Refrigerate until firm, cut into squares and serve or package for gifting.

**DAIRY - Senior
Silver Medalist
Nicole Ward – Reedley 4-H**



MOCHA ICEBOX CAKE

Ingredients:

2 cups cold heavy cream

12 ounces Italian mascarpone cheese

2 TBS unsweetened cocoa powder

3 – 8 oz packages chocolate chip cookies

Shaved semisweet chocolate for garnish

¼ cup coffee liqueur, Kahlua

½ cup sugar

1 tsp instant espresso powder

1 tsp vanilla extract

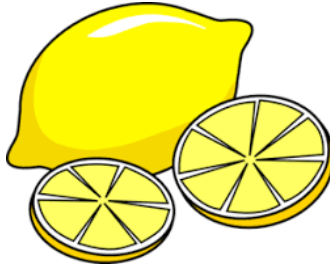
Directions:

1. In electric mixer bowl fitted with whisk attachment, combine heavy cream, mascarpone, sugar, coffee liqueur, cocoa powder, espresso powder and vanilla. Mix on low speed to combine then slowly raise the speed until it forms firm peaks.
2. To assemble the cake, arrange chocolate chip cookies flat in an 8” springform pan, covering the bottom as much as possible. (I break some cookies to fill in the spaces). Spread a fifth of the mocha whipped cream evenly over the cookies. Place another layer of cookies on top, lying flat and touching, followed by another fifth of the cream. Continue layering cookies and cream until there are 5 layers of each, ending with a layer of cream. Smooth the top, cover with plastic wrap and refrigerate overnight.
3. Run a small sharp knife around the outside of the cake, and remove the sides of the pan. Sprinkle the top with chocolate garnish, cut into wedges and serve cold.



**DAIRY- Senior
Gold Medalist
Harley McCorkle – Sierra 4-H**

AUNT'S LEMON CHEESECAKE



Ingredients:

Crust

1 package Graham Crackers – crushed ½ cube butter – melted

Filling

*3 packages cream cheese - softened ¾ cup granulated sugar
1 ½ tsp lemon extract 3 eggs*

Topping

16 oz sour cream ½ cup granulated sugar

Directions:

1. Preheat oven to 350°F
2. Mix together crust and pat into 10” spring form pan. DO NOT precook the crust before filling.
3. Mix together filling until smooth and pour into crust.
4. Bake for 30-40 minutes, until the center is set.
5. Mix together topping ingredients, remove cheesecake from oven (the center should be set)
6. Spoon topping over the cheesecake (do not pour)
7. Return to oven for 10 minutes
8. Cool completely in pan, then cover with foil. Chill thoroughly in refrigerator for a few hours.

TRADITIONAL

Category



Junior

Bronze – Gabriella Hood, Fairmont 4-H	Coconut Crowned Cappuccino Brownies
Silver – David Sharp, Fairmont 4-H	Banana Bread
Gold – Emilia Calzada, Kerman 4-H	Bread Pudding

Intermediate

Bronze – Atianna Marquez, Fairmont 4-H	Zucchini Bread Recipe
Silver – Lillian Johnston, Sierra 4-H	Lemon Donuts w Raspberry Glaze
Gold – Rachel Rusconi, Blossom Trail 4-H	Bestamor's Apple Pie

Senior

Bronze – Matthew Skierka, Sierra 4-H	Winter Squash Rolls
Bronze – Diana Flores, Lonestar 4-H	Soft Flour Tortillas
Silver – Sandra Flores, Lonestar 4-H	Mexican Buñuelos Recipe
Gold – Katrina Suarez, Fairmont 4-H	Sonoma Thanksgiving Corn Chowder

**TRADITIONAL – Junior
Bronze Medalist
Gabriella Hood – Fairmont 4-H**



COCONUT CROWNED CAPPUCINO BROWNIES

I like to look through my grandma's cook books when we have meals together at her house. I found this recipe and I thought it sounded good and it was. So it is now one of our favorite family recipes.

Ingredients:

<i>1 cup plus 2 TBS unsweetened cocoa powder</i>	<i>1 TBS freeze dried coffee granules</i>
<i>1 cup plus 2 TBS sugar</i>	<i>1 TBS boiling water</i>
<i>½ cup plus 2 TBS butter, softened</i>	<i>3 eggs, divided</i>
<i>¾ cups all purpose flour</i>	<i>½ tsp baking powder</i>
<i>¾ tsp ground cinnamon</i>	<i>¼ tsp salt</i>
<i>¼ cup whipping cream</i>	<i>1 tsp vanilla</i>
<i>¾ cup flaked coconut, divided</i>	<i>½ cup semisweet chocolate chips.</i>

Directions:

1. Pre-heat oven 350°F, grease 8" square baking pan.
2. Dissolve coffee in boiling water in small cup, set aside.
3. Beat sugar and butter in a large bowl until light and fluffy. Beat in 2 eggs, 1 at a time
4. Beat in cocoa powder and coffee until well blended. Spread evenly in prepared pan.
5. Combine whipping cream, remaining 1 egg and vanilla in medium bowl; blend well.
6. Stir in ½ cup coconut and chocolate chips.
7. Spread evenly over brownie batter, sprinkle with remaining ¼ cup coconut.
8. Bake 45-50 minutes or until coconut is browned and center is set.
9. Remove pan to wire rack, cool completely.



**TRADITIONAL – Junior
Silver Medalist
David Sharp - Fairmont 4-H**

BANANA BREAD

Ingredients:

*2 ripe bananas, peeled
1 tsp vanilla
Pinch of salt*

*1/3 cup melted butter
1 tsp baking soda
1 ½ cup flour*

*1 cup sugar
1 egg*

Directions:

1. Pre-heat oven 350°F, grease loaf pan
2. In mixing bowl, mash bananas until smooth, stir melted butter into mashed bananas
3. Mix in the rest of ingredients into banana mixture
4. Pour batter into prepared pan, bake for 1 hour
5. Let cool or serve warm, Enjoy!



**TRADITIONAL– Junior
Gold Medalist
Emilia Calzada - Kerman 4-H**

BREAD PUDDING

Every Thanksgiving or Christmas my family will enjoy nice warm bread pudding for dessert. This year we created our bread pudding on Christmas. Usually my sister and I will bake it. Sometimes our aunt and mom will join us and occasionally our Cousin, Marty.

Ingredients:

*1 loaf French bread cut into 1” cubes
3 TBS unsalted butter, melted
¼ tsp allspice*

*1 qt milk
2 cups sugar
½ tsp cinnamon*

*3 eggs
2 TBS vanilla*

Directions:

1. Preheat oven at 350°F
2. In large mixing bowl, add milk and bread that is cut into squares. Press the bread into milk until all of the milk is absorbed.
3. In separate bowl, mix eggs, sugar, vanilla, allspice and cinnamon. Add bread and milk mixture.
4. Pour the melted butter into the bottom of baking pan, coat the bottom and the sides well with butter. Pour the mixture into the pan and bake for 35-45 minutes (until the liquid has set)

**TRADITIONAL – Intermediate
Bronze Medalist
Atianna Marquez – Fairmont 4-H**

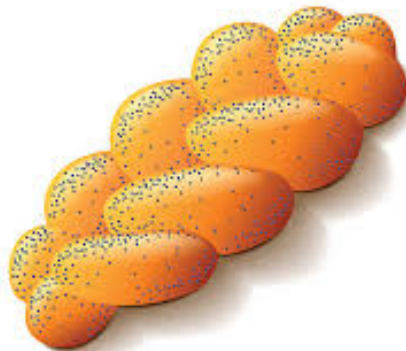
ZUCCHINI BREAD RECIPE

Ingredients:

<i>3 large eggs</i>	<i>2 cups sugar</i>	<i>1 cup vegetable oil</i>	<i>2 cups flour</i>
<i>½ tsp baking powder</i>	<i>2 tsp baking soda</i>	<i>2 tsp cinnamon</i>	<i>½ tsp salt</i>
<i>2 tsp vanilla</i>	<i>2 cups grated fresh zucchini</i>		

Directions:

1. Preheat oven to 350°F, grease bottom and sides of loaf baking pans.
 2. Start with beating 3 eggs until well blended with a wooden spoon. Add sugar, one cup at a time continue hand mixing.
 3. Add all ingredients one at a time, making sure to blend each ingredient well into your mixture.
 4. Your final ingredient will be the fresh grated zucchini.
 5. Finally pour mixture $\frac{3}{4}$ full into your loaf baking pans and bake 40-45 minutes.
 6. Before taking out of the oven, make sure to poke the center of loaf with a toothpick. If toothpick comes up clean, your bread is done. If not, leave in for an additional 5 minutes.
 7. Once the zucchini bread is done, let set in baking pan for 10 minutes before cooling on rack.
- ** Remember to wash the zucchini before grating and do not squeeze the excess water.



TRADITIONAL – Intermediate
Silver Medalist
Lillian Johnston – Sierra 4-H

LEMON DONUTS WITH RASPBERRY GLAZE

Ingredients:

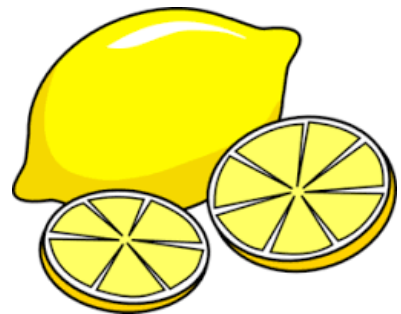
<i>¼ cup melted butter</i>	<i>2 2/3 cup all-purpose flour</i>	<i>1 cup buttermilk</i>
<i>1 ½ tsp lemon extract</i>	<i>¼ cup vegetable oil</i>	<i>2 large eggs</i>
<i>1 ½ tsp baking powder</i>	<i>1 ½ tsp lemon zest</i>	<i>½ tsp salt</i>
<i>1 cup granulated sugar</i>	<i>¼ tsp baking soda</i>	<i>1 tsp vanilla</i>

Glaze Ingredients:

<i>1 ¾ cup powdered sugar</i>	<i>1 cup raspberry puree</i>	<i>1 TBS heavy whip cream</i>
<i>1 tsp lemon juice</i>		

Directions:

1. Preheat the oven at 425°F, spray pan with coconut oil cooking spray
2. Whisk together butter, oil and sugar. Add eggs, vanilla and lemon extract, add lemon zest. Whisk until combined.
3. In separate bowl, add flour, baking powder, salt and baking soda.
4. Combine with wet ingredients and add buttermilk.
5. Spoon into donut pan 2/3 full; bake for 20 minutes.
6. Whisk together all glaze ingredients and once donuts are cooled, dip tops into glaze.



TRADITIONAL – Intermediate
Gold Medalist
Rachel Rusconi – Blossom Trail 4-H

BESTAMOR'S APPLE PIE



Crust Ingredients:

2 cups flour 2/3 cup butter flavored shortening 1 tsp salt 12-14 TBS hot water

Crust Directions:

1. Sift together flour and salt
2. Cut in shortening with a pastry blender or fork until mixture pieces are the size of small peas.
3. Sprinkle water, one tablespoon at a time over small part of mixture. Gently mix with fork, push to one side of bowl. Repeat until all the mixture is moistened – DO NOT OVER MIX.
4. Gather all the mixture up to form a ball. Let it stand for at least 5 minutes
5. Divide the dough in half and roll out on floured surface to fit pie dish.

Pie Ingredients:

Bestamor's Double Pie Crust 3 TBS butter 6 large Fuji apples
½ tsp cinnamon ¾ cup sugar 2 TBS flour

Pie Directions:

1. Preheat oven to 375°F.
2. Peel apples and slice into ¼ inch slices.
3. Roll out half of dough for crust and line bottom of pie dish. Leave some of the dough overlapping the sides.
4. Fill pie dish with apple slices. You'll have a slight mound of apple slices when it's full.
5. Sprinkle flour all over apples. Sprinkle sugar and cinnamon to taste.
6. Dot slices of butter all over apple slices.
7. Roll out other half of dough and cover pie. Trim and seal edges of dough. Cut small vents in top pie crust for ventilation and sprinkle with sugar.
8. Cover with foil and bake for 45 minutes. Remove foil and check doneness of apples with a fork. Continue baking uncovered until apples are tender, approximately 20-30 minutes more.

**TRADITIONAL - Senior
Bronze Medalist (tie)
Matthew Skierka – Sierra 4-H**

WINTER SQUASH CAKE

Ingredients:

<i>1 cup pumpkin puree (any cooked/mashed winter squash works)</i>	<i>½ cup sugar</i>
<i>2 TBS active dry yeast</i>	<i>½ cup warm water</i>
<i>2 ½ tsp salt</i>	<i>1 cup milk</i>
	<i>6 cups flour</i>
	<i>½ cup butter</i>

Cake Directions:

1. Preheat oven at 400°F
2. Dissolve yeast in warm water.
3. Stir together 6 cups flour, sugar and salt in a large bowl.
4. Heat milk and butter until scalded.
5. Stir in squash, yeast mixture and milk mixture into flour mixture.
6. Add remaining cup flour ½ cup at a time, stirring well after each addition.
7. Knead until smooth, about 8 minutes.
8. Lightly oil a large bowl, add dough and turn to coat with oil.
9. Cover with a cloth and let rise in a warm place until doubled in volume, about 1 hour.
10. Roll dough into desired size balls and arrange on a baking stone. Let rise until doubled in volume, about 30 minutes.
11. Bake until rolls are golden brown, 18-20 minutes, brush with butter when done.



In my family, home-made bread is a tradition. When my parents were married, mom received a family cookbook, and page one contained Grandma’s dinner roll recipe. When friends and family come for a meal, they always ask if mom made the bread. For many years, my cousins and I told everybody our favorite food was “bread and butter.” Our go-to dinner roll recipe is not squash rolls. Pumpkin rolls quickly became a family favorite. There is nothing better than smelling and eating warm rolls with butter because it means family has gathered for a meal.

TRADITIONAL - Senior
Bronze Medalist (tie)
Diana Flores – Lone Star 4-H

SOFT FLOUR TORTILLIAS

Ingredients:

5 cups all-purpose flour
½ cup butter

½ tsp baking powder
½ cup warm water

pinch of salt

Directions:

1. Mix the flour, baking powder, and salt in a large bowl. Rub the butter in and gradually add enough water to draw the flour together into a stiff dough.
2. Turn out the dough into a lightly floured surface and knead it for 10-15 minutes until it's elastic.
3. Divide the dough into 14 even sized pieces using the palm of your hand. Cover the pieces with plastic while you are working, so that they don't dry out.
4. Roll out each ball onto a lightly floured surface. Give the dough a quarter turn after each roll to keep the round even. Keep rolling until the round is about 12".
5. Heat up a large frying pan or a griddle over medium heat. Cook one tortilla at a time, placing each one in the ungreased pan or griddle and cook it for 45 seconds to a minute, or until the lower surface begins to blister and brown. Turn over and cook the other side for about 1 minute.
6. Wrap the cooked tortillas in a clean, dry dish towel to keep them soft and warm while you're cooking the rest.

****This is an optional step, but you can fill them with beans, rice, and guacamole to make mini burritos or whatever your heart desires.**



In the Hispanic culture, homemade soft tortillas are a type of comfort food that makes us feel at home anywhere! I remember travelling to Mexico for the first time and when we stayed with my grandma, she made us these exact burritos, just a little bit bigger. I was always fascinated by somebody being able to make tortillas at home, so I thought I would try it this time and share the recipe with you all today. So you can all taste the same “feeling of home” that I do.

**TRADITIONAL - Senior
Silver Medalist
Sandra Flores – Lone Star 4-H**

MEXICAN Buñuelos Recipe

Ingredients:

<i>2 cups all-purpose flour</i>	<i>1 tsp baking powder</i>	<i>1 TBS vanilla</i>
<i>1 TBS melted butter</i>	<i>2 eggs</i>	<i>Warm Water</i>
<i>2 cups corn or vegetable oil</i>	<i>4 Piloncillos (unrefined brown sugar)</i>	
<i>3 cinnamon sticks</i>	<i>1 anise flower</i>	<i>1 liter of water</i>

Directions:

1. In a mixing bowl, whisk together the flour and baking powder. Make a fountain at the center of the dry ingredients and add the vanilla, butter and eggs. Stir together until moist. Gradually add a little warm water, 1 tablespoon at a time, until a soft and elastic dough forms. Cover dough and let stand at room temperature for 30-45 minutes.
2. Divide dough in half. Roll out as thin as possible with a rolling pin and stretch it using both hands being careful not to tear it down.
3. In a pan, heat oil over low heat. Drop a small piece of dough into oil to test if it is hot. If the oil starts to bubble around the dough, it is ready. Carefully drop each disk into the oil. Cook each side until it is golden brown, about 1 to 2 minutes. Transfer each buñuelo onto paper towels to let drain.
4. Heat water, piloncillos, anise flower and cinnamon sticks in a medium sized pot and bring to a boil. Constantly stir the mix so it does not burn as well. Once all the ingredients have melted completely, take off from stove and set aside.
5. Take each buñuelo and dip into the brown sugar mixture. Make sure to drain the buñuelos and start stacking them on top of each other on a plate. Serve warm and enjoy!

This buñuelos recipe has been passed down in my family for many generations starting when my parents got married since my Dad's grandma passed down the recipe to my mom. Since then, my mom has made these delicious buñuelos every Christmas for as long as I can remember. In fact, I vividly remember enjoying a nice glass of milk with a warm buñuelo! As for me choosing this recipe, I always enter an item in Traditional every year and once my grandma passed away, I thought that making it today would be a good way to honor her legacy since she always had a love for cooking.





**TRADITIONAL - Senior
Gold Medalist
Katrina Suarez – Fairmont 4-H**



SONOMA THANKSGIVING CORN CHOWDER

Ingredients:

<i>3 TBS butter</i>	<i>1 tsp garlic powder</i>	<i>¾ cup chopped onion</i>
<i>1 tsp salt</i>	<i>½ cup chopped celery</i>	<i>1 tsp pepper</i>
<i>½ cup chopped carrots</i>	<i>1 tsp parsley</i>	<i>1 crushed garlic clove</i>
<i>1 can cream corn</i>	<i>2 diced potatoes</i>	<i>1 can kernel corn</i>
<i>3 TBS flour</i>	<i>1 cup chicken broth</i>	<i>2 cups milk</i>
<i>2 ½ TBS cream cheese-softened</i>		

Directions:

1. Combine onion, garlic, parsley and butter – sauté
2. Add flour, whisk in milk and broth, add cream corn and cream cheese until melted.
3. Blend in garlic powder, salt and pepper for taste.
4. Add potatoes, kernel corn and celery into crock pot.
5. Cook on high for one hour, then low for 2-4 hours.

In 2014, our family went to Sonoma, Arizona a few days before Thanksgiving. The first night we were there, we went to a restaurant called The Golden Goose American Grill. When I ordered my dinner, it came with a soup. One of the options was corn chowder, it sounded interesting so I decided to try it. It tasted so good! Everyone was stealing tastes from my bowl! We asked for another bowl it was so yummy! Since we all liked it, and Google can find anything; mom found the recipe online. When we got home from our trip my mom and I made it and it tasted just like the one we had at the restaurant. I have wonderful memories of our time in Sedona, seeing the majestic mountains and climbing rocks. When we make the soup, we talk about our trip to Sedona, that has become our Thanksgiving tradition.

CANDY CATEGORY



Junior

Bronze – Jordan Flores, Kerman 4-H

Silver – Logan Friend, Sierra 4-H

Gold – Austynn Beckman, Sierra 4-H

Rocky Road Fudge

Saltine Cracker English Toffee

Cow Pies

Intermediate

Bronze – Stephano Groppetti, Reedley 4-H

Silver – Ashlyn Johnson, Blossom Trail 4-H

Gold – Hannah Rusconi, Blossom Trail 4-H

Fantasy Fudge

Turtle Candy

Peanut Brittle

Senior

Bronze – Lauren Leonard, Blossom Trail 4-H

Silver – Katrina Suarez, Fairmont 4-H

Gold – Diana Flores, Lonestar 4-H

Apple Pie Caramel Apples

Sugar Cookie Truffles

Cake Pops

CANDY - Junior
Bronze Medalist
Jordan Flores – Kerman 4-H

ROCKY ROAD FUDGE

Ingredients:

1 ¼ cup sweetened condensed milk 1 tsp vanilla 1 cup chopped walnuts
2 cups semi-sweet chocolate chips 3 cups mini marshmallows

Directions:

1. Line 9"x13" pan with foil, lightly grease
2. Microwave chocolate chips and sweet condensed milk in large bowl on high for 1 minute. Stir.
3. Microwave in 10-20 second intervals, stirring until smooth; stir in vanilla.
4. Fold in marshmallows and nuts.
5. Press mix into prepared pan. Refrigerate until ready to serve.

CANDY - Junior
Silver Medalist
Logan Friend – Sierra 4-H

SALTINE CRACKER ENGLISH TOFFEE

Ingredients:

40 salted saltine crackers 2 cups dark chocolate chips
1 cup (2 sticks) butter 1 cup brown sugar

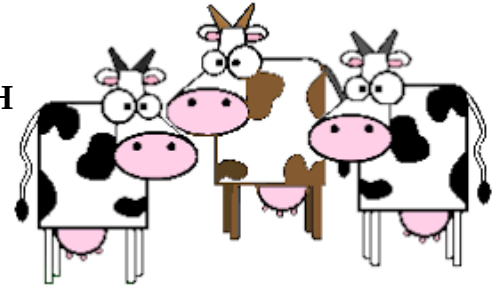
Directions:

1. Pre-heat oven to 400°F.
2. Line a large jelly roll pan with parchment paper, then lay the crackers evenly on the paper, edges touching.
3. In a saucepan, melt the butter and brown sugar over medium heat. Bring to a boil and let boil for 3 minutes without stirring. Pour the hot brown sugar mixture evenly over the crackers. Bake for 5-7 minutes.
4. Remove from oven and sprinkle the chocolate chips across the toffee. Let melt for a couple of minutes and then use spatula to spread the chocolate evenly over the toffee like a frosting.
5. Let cool....and eat!





CANDY - Junior
Gold Medalist
Austynn Beckham – Sierra 4-H



COW PIES

Ingredients:

16 oz salted peanuts *16 oz unsalted peanuts* *12 oz milk chocolate chips*
2 bags peanut butter chips *12 oz semi-sweet chocolate chips*
2 packages Almond bark or vanilla candy coating (white)

Directions:

1. Layer all ingredients in a large Crockpot (starting with peanuts)
2. Break apart the bark into chunks and place into Crockpot as the last layer.
3. Turn the pot on low, cover with lid and leave sitting for one hour
4. Remove the lid and stir to combine.
5. Replace lid and leave sitting for another 30 minutes keeping to make sure it doesn't burn.
6. Stir again. Then spoon mixture onto wax paper or non-stick aluminum foil.
7. Allow candy to harden for at least 1 hour. Enjoy!

CANDY - Intermediate
Bronze Medalist

Stephano Groppetti – Kerman 4-H



FANTASY FUDGE

Ingredients:

1 – 12 oz package semi-sweet chocolate pieces *3 cups sugar* *¾ cup butter*
1 – 7 oz jar marshmallow crème *1 tsp vanilla*
2/3 cup evaporated milk *1 cup chopped walnuts*

Directions:

1. Combine sugar, butter and milk in heavy 2 ½ quart saucepan, bring to a full rolling boil, stirring constantly.
2. Continue boiling 5 minutes over medium heat, stirring constantly to prevent scorching.
3. Remove from heat, stir in chocolate pieces until melted. Add marshmallow crème, nuts and vanilla; beat until well blended.
4. Pour into greased 9"x13" pan.
5. Cool at room temperature, cut into squares

CANDY - Intermediate

Silver Medalist

Ashlyn Johnson – Blossom Trail 4-H

TURTLE CANDY RECIPE



Ingredients:

3 cups whole pecans

1 ½ cups chocolate chips

7 oz sweetened condensed milk

½ cup butter

½ tsp vanilla

½ cup corn syrup

1 cup brown sugar

½ tsp vegetable oil

dash of salt

Directions:

1. Pre-heat oven to 350°F
2. Place pecans in single layer on a baking sheet, bake for about 10 minutes or until lightly browned and fragrant. Arrange in clusters of 3-4 on silicone liners or parchment paper.
3. Continue cooking and stirring til mixture reaches 235-240°F. I like to use the ice water test, it's more accurate. Drop a small spoonful of the hot caramel into a bowl of ice water. When you take it out, you should be able to roll into a ball. Then it's done.
4. Quickly spoon the caramel over the pecan clusters, making sure caramel is touching each of the pecans. Let sit to harden.
5. Melt the chocolate chips and oil in the microwave at half power, stirring often til smooth. Spoon chocolate on top of each layer of caramel.

CANDY - Intermediate

Gold Medalist

Hannah Rusconi – Blossom Trail 4-H

PEANUT BRITTLE



INGREDIENTS:

1 cup white sugar

½ cup light corn syrup

1 tsp baking soda

1 ½ cups roasted peanuts

2 TBS butter, softened

¼ cup water

¼ tsp salt

DIRECTIONS:

1. Cover a large rimmed cookie sheet with foil.
2. In a heavy 2-quart saucepan, over medium heat, bring to a boil; sugar, corn syrup, salt and water. Stir until sugar is dissolved. Stir in peanuts. Set a candy thermometer in place, and continue cooking. Stir frequently until temperature reaches 300°F.
3. Remove from heat and immediately stir in butter and baking soda. Pour at once onto cookie sheet. With 2 forks, lift and pull peanut mixture into rectangle about 12"x14".
4. Cool; snap candy into pieces.

**CANDY - Senior
Bronze Medalist
Lauren Leonard – Blossom Trail 4-H**

APPLE PIE CARMEL APPLES



Ingredients:

Granny Smith Apples

Carmel

White Chocolate

Cinnamon and Sugar mix

Treat Sticks

Directions:

1. Clean and dry the apples. Put them in the refrigerator to get cold.
2. Melt the caramel. Put the sticks into the top of the apple and then you dip the apple into the caramel.
3. Then you put it on the wax paper to dry.
4. Now melt the white chocolate. Dip the caramel apple into the melted chocolate and roll it in the cinnamon and sugar.
5. Leave the caramel apple to dry and enjoy!

**CANDY - Senior
Silver Medalist
Katrina Suarez – Fairmont 4-H**

SUGAR COOKIE TRUFFLES

INGREDIENTS:

*2 cups all-purpose flour
¼ tsp coarse salt
1 tsp vanilla*

*1 tsp baking powder
1 cup vegetable shortening
1 egg*

*½ tsp baking soda
1 cup sugar
Extra sugar, for rolling*

DIRECTIONS:

1. Preheat the oven at 350°F, line 2 cookie sheets with parchment paper.
2. In medium bowl, whisk together the flour, baking powder, baking soda and salt. Set aside.
3. In large bowl with an electric mixer, cream the shortening and sugar until fluffy – about one minute. Add the egg and vanilla extract. Beat until combined. Add the flour mixture in ½ cup increments, mixing to combine and scraping sides when necessary. Using a small cookie scoop, form dough into balls and roll in extra sugar. Place on cookie sheet about 2” apart.
4. Bake cookies for 10-11 minutes or until cookie has spread and the tops begin to crack. Remove from oven and allow the cookies to rest for 5 minutes before transferring them to a cooling rack.



Truffle Ingredients:

*2 cups or 12 sugar cookies, about 2 ½ in diameter
2 cups white chocolate melting wafers, or candy melts*

*4 TBS cream cheese, room temp
sprinkles for decorations*

DIRECTIONS:

1. Line a cookie sheet with parchment paper and set aside.
2. Place sugar cookies in a food processor and process until cookies turn into fine crumbs. Add cream cheese and process again until well-combined and mixture pressed into a ball, 1 to 2 minutes.
3. Shape cookies into balls, about 1” to 1 ½” in diameter. Place on prepared cookie sheet and place in freezer for 15-20 minutes.
4. While truffles freeze, melt white chocolate in a medium bowl according to instructions.
5. Remove the cookie truffles from freezer. Using 2 forks, dip and roll chilled truffles, one at a time, in chocolate coating.
6. Return to lined cookie sheet and immediately top with sprinkles. Repeat process for remaining truffles.



**CANDY - Senior
Gold Medalist
Diana Flores – Lone Star 4-H**



CAKE POPS

Ingredients:

Any cake of your preference

2 – 12 oz bags of candy melt of preferred color

8 oz Philadelphia cream cheese

pearl sprinkles

Directions:

1. Bake any cake of your choice whether it be from scratch or a box.
2. Allow the cake to completely cool and cut off caramelization from all sides.
3. Wash your hands and crumble your cake into a giant bowl. Once completely crumbled, add in the cream cheese.
4. Combine ingredients until solid enough to form a firm ball.
5. Rub your hands with a little butter and use a tablespoon as a measuring tool to shape into balls.
6. Melt a little bit of candy melts in a double boiler or candy melt warmer. Grab a stick and dip the end into the candy melts and insert into the cake pop ball.
7. Place your cake pops on a piece of Styrofoam in the fridge for about 20 minutes.
8. Melt the rest of the candy melts. Once cake pops are chilled, take them out of the fridge and dip them into the candy melts.
9. Sprinkle a little pearl sprinkles at the top and place cake pop back in the Styrofoam.
10. Put cake pops in the fridge to completely cool and enjoy!

HEALTHY CATEGORY



Junior

Bronze – Alyssa Bauer, McKinley 4-H	Peanut Butter Oatmeal Cookies
Silver – Ava Youngberg, Kerman 4-H	Persimmon Cookies
Gold – Ronan Ryan, Blossom Trail 4-H	No Recipe Granola Bars

Intermediate

Bronze – Faith Collup, Fairmont 4-H	Banana Bread
Silver – Rachel Rusconi, Blossom Trail 4-H	Banana Nut Bread
Gold – Brianna Johnson, McKinley 4-H	Strawberry Mousse

Senior

Bronze – Katrina Suarez, Fairmont 4-H	Snickers with Oats
Silver – Caydin Simonian, Sierra 4-H	Harvest Bars
Gold – Rachel Leonard, Blossom Trail 4-H	Hummingbird Cake

**HEALTHY - Junior
Bronze Medalist
Alyssa Bauer – McKinley 4-H**

PEANUT BUTTER OATMEAL COOKIES

Ingredients:

1 cup peanut butter ½ cup oats ½ cup sugar
¼ cup chopped dates 1 egg

Directions:

1. Pre-heat oven to 350°F
2. Mix all ingredients together.
3. Use teaspoon to drop onto ungreased cookie sheet.
4. Bake 12-14 minutes and then cool for 1-2 minutes.

**HEALTHY - Junior
Silver Medalist
Ava Youngberg – Kerman 4-H**

PERSIMMON COOKIES

INGREDIENTS:

2 ripe persimmon – pureed *1 tsp baking soda*
½ tsp cinnamon *½ tsp salt*
½ cup butter *1 cup raisins*
1 egg *2 cups flour*
½ cup white sugar
1 cup chopped walnuts

DIRECTIONS:

1. Pre-heat oven to 350°F
2. Dissolve baking soda in persimmon pulp and set aside.
3. Sift flour, spices and salt together, set aside
4. Cream together butter and sugar until fluffy, beat in egg and persimmon. Stir in dry ingredients; then nuts and raisins.
5. Drop by teaspoonfuls onto greased cookie sheet.
6. Bake for 12-15 minutes.



**HEALTHY - Junior
Gold Medalist
Ronan Ryan – Blossom Trail 4-H**

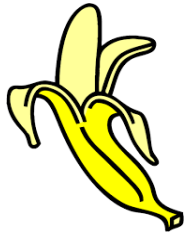
NO RECIPE GRANOLA BARS

INGREDIENTS:

<i>3 cups oats</i>	<i>½ cup shredded coconut</i>	<i>½ cup chopped almonds</i>
<i>Drizzle of maple syrup</i>	<i>½ cup brown sugar</i>	<i>1 TBS cinnamon</i>
<i>½ cup coconut oil</i>	<i>¼ cup extra virgin olive oil</i>	<i>1 egg white</i>

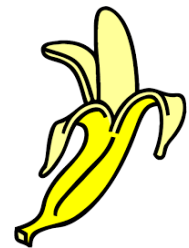
DIRECTIONS:

1. Preheat oven to 300°F
2. Mix all ingredients in a bowl together.
3. Scoop mixture into a bar pan and bake for 15 minutes, check every 15 until golden-brown and dry. (approximately 40 minutes)



**HEALTHY - Intermediate
Bronze Medalist
Faith Collup – Fairmont 4-H**

BANANA BREAD



INGREDIENTS:

<i>2 cups whole wheat flour</i>	<i>1 tsp baking soda</i>	<i>2 eggs beaten</i>	<i>¼ tsp salt</i>
<i>½ cup applesauce</i>	<i>¾ cup honey</i>	<i>3 mashed ripe bananas</i>	

DIRECTIONS:

1. Preheat the oven to 350°F and grease 9"x5" loaf pan.
2. In a large bowl mix flour, baking soda and salt.
3. In a separate bowl, mix together the honey and applesauce. Then add in the eggs and bananas.
4. Stir in wet mixture into the dry mixture and pour into the pan.
5. Bake for 60-65 minutes.

**HEALTHY – Intermediate
Silver Medalist
Rachel Rusconi – Blossom Trail 4-H**

BANANA NUT BREAD

INGREDIENTS:

<i>2 ½ cups all-purpose flour</i>	<i>3 TBS vegetable oil</i>	<i>1/3 cup milk</i>
<i>½ packed brown sugar</i>	<i>½ cup granulated sugar</i>	<i>1 egg</i>
<i>3 ½ tsp baking powder</i>	<i>1 ½ cups mashed bananas</i>	<i>1 tsp salt</i>
<i>1 ¼ chopped walnuts</i>		

DIRECTIONS:

1. Preheat the oven to 350°F and line a 9” loaf pan.
2. Mix all ingredients; beat 30 seconds. Pour into pan. Bake until wooden toothpick inserted in center comes out clean; approximately 65-70 minutes.
3. Cool slightly before removing pan. Cool completely before slicing.

**HEALTHY - Intermediate
Gold Medalist
Brianna Johnson – McKinley 4-H**

STRAWBERRY MOUSSE



Ingredients:

<i>12 ½ oz strawberries</i>	<i>½ cup granulated sugar</i>	<i>1 cup heavy cream</i>
-----------------------------	-------------------------------	--------------------------

Directions:

1. Clean and slice strawberries in a blender or food processor; add sliced strawberries and sugar – puree
2. Remove ½ cup puree and set aside
3. In a cold bowl add the cream and beat until stiff peaks form. Fold remaining puree gently.
4. Divide the ½ cup of puree between 4 glasses and top with strawberry mousse.
5. Refrigerate for 1 hour.
6. Top with fresh sliced strawberries and serve.

**HEALTHY - Senior
Bronze Medalist
Katrina Suarez – Fairmont 4-H**

HEALTHY SNICKERS WITH OATS

Bottom Layer INGREDIENTS:

¾ cups smooth peanut butter, unsalted *2 TBS coconut oil, melted*
½ tsp vanilla *¼ tsp salt* *1 ½ cups rolled oats*

Top Layer INGREDIENTS:

10-12 dates, pitted *¼ cup peanuts, plain* *1 cup chocolate chips*
1 TBS coconut oil *2 TBS peanuts, finely chopped* *sea salt, to taste*

DIRECTIONS:

1. Line 9"x5" loaf pan with parchment paper and set aside.
2. In medium bowl, add peanut butter, coconut oil, vanilla, salt and stir to combine.
3. Add oats and mix well (might use your hands)
4. Transfer to prepared loaf pan and pat into a layer using your hands and spatula.
5. Layer chopped pitted dates, sprinkle with ¼ cup peanuts.
6. Melt chocolate chips with coconut oil, either in microwave or double boiler.
7. Pour over layers and spread with spatula.
8. Remove from pan by holding onto parchment paper flaps and cut into squares.
Enjoy frozen.



**HEALTHY - Senior
Silver Medalist
Caydin Simonian – Sierra 4-H**

HARVEST BARS

INGREDIENTS:

*1 ½ cup packed brown sugar
2 cups whole wheat flour
½ tsp nutmeg
1 ½ cups shredded zucchini*

*½ cup butter, softened
2 tsp baking soda
¼ tsp cloves
1 ½ cups shredded carrots*

*1 tsp vanilla
¾ tsp cinnamon
2 eggs*

Lemon Glaze INGREDIENTS:

*1 ½ cups powdered sugar
juice*

2 TBS butter, softened

2 TBS lemon

Glaze Directions:

Mix powdered sugar and butter in medium bowl. Stir in lemon juice 1 teaspoon at a time until smooth with spreading consistency.



Cream Cheese Frosting:

*3 oz cream cheese
1 tsp vanilla*

*¼ cup plus 2 TBS butter softened
2 cups powdered sugar*

Frosting Directions:

Mix cream cheese, butter and vanilla. Gradually beat in powdered sugar until smooth with spreading consistency.

DIRECTIONS:

1. Preheat oven to 350°F and grease 13x9x2” rectangular pan.
2. Mix brown sugar, butter, vanilla and eggs in large bowl.
3. Stir in flour, baking soda, cinnamon, nutmeg and cloves.
4. Stir in zucchini and carrots. Spread in pan
5. Bake 25-35 minutes or until toothpick comes out clean.
6. Spread with lemon glaze
then frost with cream cheese
7. Cut into bars.

while warm, or cool and frosting.



**HEALTHY - Senior
Gold Medalist
Rachel Leonard – Blossom Trail 4-H**

HUMMINGBIRD CAKE

Cake Ingredients:

<i>2 cups mashed ripe bananas</i>	<i>1 ½ cups applesauce</i>	<i>3 large eggs, room temp</i>
<i>8 oz unsweetened crushed pineapple, undrained</i>		<i>1 ½ tsp vanilla</i>
<i>3 cups all purpose flour</i>	<i>2 cups sugar</i>	<i>1 tsp salt</i>
<i>1 tsp baking soda</i>	<i>1 tsp ground cinnamon</i>	<i>1 cup chopped pecans</i>

Pineapple Frosting Ingredients:

<i>1/4 cup shortening</i>	<i>½ cup unsweetened pineapple juice</i>
<i>2 TBS butter, softened</i>	<i>2 tsp half & half cream</i>
<i>¼ tsp salt</i>	<i>6 cups confectioners' sugar</i>

Frosting Directions:

1. In a large bowl, beat the shortening, butter, lemon zest and salt until fluffy. Add confectioner's sugar, alternately with pineapple juice.
2. Beat in cream. Spread between layers and over top and sides of cake.
3. If desired, sprinkle with pecans.



Cake Directions:

1. Preheat oven to 350°F
2. In a large bowl, beat the bananas, applesauce and vanilla until well blended.
3. In another bowl, combine the flour, sugar, salt, baking soda and cinnamon; gradually beat into banana mixture until blended. Stir in in walnuts.
4. Pour into 3 greased and floured 9" round baking pans. Bake for 25-30 minutes; cool for 10 minutes before removing from pans to wire racks to cool completely.

TRIX FROM A MIX CATEGORY



Junior

Bronze – Kashlynn Moore, Fairmont 4-H

Silver – David Sharp, Fairmont 4-H

Gold – Enzo Martinez, Kerman 4-H

Espresso Chocolate Cake

Apple Cinnamon Bread

Gingerbread Cake W Orange

Cream Glaze

Intermediate

Bronze – Ashlyn Johnson, Blossom Trail 4-H

Silver – Mary Rhoades, Kerman 4-H

Gold – Georgia Karlson, Blossom Trail 4-H

Brownie Cookie Recipe

Chocolate Kahlua Cake

Easy Chocolate Cake Pops

Senior

Bronze – Harley McCorkle, Sierra 4-H

Silver – Diana Flores, Lone Star 4-H

Gold – Katrina Suarez, Fairmont 4-H

Grandma's Just Cake

Princess Cakes

Mint Ice Cream Cake

**TRIX FROM A MIX – Junior
Bronze Medalist
Kashlynn Moore – Fairmont 4-H**

ESPRESSO CHOCOLATE CAKE

Cake INGREDIENTS:

<i>1 ½ cups buttermilk</i>	<i>½ cup butter, melted</i>	<i>4 eggs</i>
<i>1 box devil's food cake mix</i>	<i>1 tsp vanilla</i>	<i>½ cup sugar</i>
<i>½ cup all-purpose flour</i>	<i>3 TBS cocoa powder</i>	

Chocolate Buttercream INGREDIENTS:

<i>2 sticks butter, room temperature</i>	<i>1 tsp vanilla</i>	<i>2/3 cup cocoa powder</i>
<i>2 cups powdered sugar</i>	<i>dash of milk or heavy cream if frosting too thick</i>	

Cake DIRECTIONS:

1. Preheat oven to 350°F, spray 9x13 pan with nonstick cooking spray.
2. In large mixing bowl combine buttermilk, melted butter, eggs, vanilla, devil's food cake mix, sugar, flour and cocoa powder. Beat with an electric mixer until combined, 2-3 minutes.
3. Pour the batter into the pan and bake for 30-32 minutes or until a toothpick inserted in the center of the cake comes out clean. Allow the cake to cool completely before adding frosting.

Chocolate Buttercream DIRECTIONS:

1. In mixing bowl, beat the butter using an electric mixer until fluffy. Add in the vanilla extract and cocoa powder, gently mix by hand with a spatula.
2. Begin to add the powdered sugar, about 1 cup at a time, mixing by hand.
3. Continue adding powdered sugar until the frosting no longer looks wet and tastes good to you.
4. Then I use my electric mixer one last time to make sure the powdered sugar is really incorporated and ready to go
5. If the frosting becomes too thick, add a dash of milk or heavy cream.

Spread on top of cooled cake, add chocolate curls if desired.





**TRIX FROM A MIX – Intermediate
Bronze Medalist
Ashlyn Johnson – Blossom Trail 4-H**

BROWNIE COOKIE RECIPE

Ingredients:

1 box brownie mix 3 TBS flour 2 eggs 1/3 cup oil

Directions:

1. Preheat oven to 350°F and line two baking sheets with parchment paper.
2. Mix brownie mix with the flour and then add in the eggs and oil
3. Using a 1.5 tablespoon cookie scoop, drop batter onto the prepared cookie sheet about 2” apart.
4. Bake cookies 8-10 minutes. The cookie will look set at the edges but still be a little wet looking in the center. Don't overbake or the cookies won't be crackly and fudgy.
5. The shiny crackly crust will develop as the cookies cool on the baking sheet

**TRIX FROM A MIX - Intermediate
Silver Medalist
Mary Rhoades – Kerman 4-H**

CHOCOLATE KAHLUA CAKE

Ingredients:

*1 box chocolate cake mix 1 pint sour cream 4 eggs
1 small package vanilla instant pudding 1/3 cup Kahlua 1/3 cup oil
1 6oz package chocolate chips*

Directions:

1. Preheat oven at 350°F and grease Bundt cake pan
2. Combine cake mix, pudding mix, sour cream, eggs, oil and Kahlua.
3. Mix until well blended; stir in chocolate chips
4. Pour into pan. Bake for approximately 1 hour or until tests done.
5. When cool, sprinkle with powdered sugar.



**TRIX FROM A MIX - Intermediate
Gold Medalist
Georgia Karlson – Blossom Trail 4-H**

EASY CHOCOLATE CAKE POPS

Ingredients:

1 box chocolate cake mix plus ingredients to make cake

Frosting Ingredients:

*2/3 cup Hershey's Special Dark Cocoa Powder ½ cup butter, melted
3 cups powdered sugar 1/3 cup milk 1 tsp vanilla*

Chocolate Coating Ingredients:

*1 bag semi-sweet chocolate chips, 24 oz or candy melts sprinkles (optional)
Cake Pop Sticks Styrofoam block**

Cake Directions:

1. Mix together cake ingredients according to box directions. If you want to speed up the cooking time, bake the cake in a greased rimmed baking sheet. It usually only takes 15 minutes to bake. Allow the cake to cool completely.
2. While cake is cooling, make the frosting.

Frosting Directions:

1. Combine melted butter and cocoa powder in a medium size bowl
2. Alternate between adding in the powdered sugar and milk, stirring after each addition.
3. Stir in the vanilla.



Cake Pop Directions:

1. Once cooled, using your hands, crumble the cake. Mix in the frosting so it is thoroughly combined.
2. Form cake mixture into rounded balls and place on a parchment lined baking sheet.
3. Melt ¼ cup chocolate chips in the microwave, stirring every 30 seconds until melted.
4. Dip one end of a cake pop stick into the melted chocolate and then insert it into the cake ball. Repeat with all the cake balls.
5. Stick entire baking sheet into the freezer for at least 20 minutes.
6. Melt the remaining chocolate (I usually only melt about 1 ½ cups at a time, use it up then melt more as needed)
7. Dip your cake pops into the chocolate, spooning the chocolate up and over the sides to get a good coating. You can gently spin the cake pop to try to get the excess chocolate off.
8. Decorate with sprinkles, stick into Styrofoam and let harden at room temperature.
9. Once hardened you can eat right away or store in an air tight container in the refrigerator.

**TRIX FROM A MIX - Senior
Bronze Medalist
Harley McCorkle – Sierra 4-H**

GRANDMA'S JUST CAKE

Ingredients:

1 box yellow cake mix *¼ cup vegetable oil* *4 large eggs*
¾ cup pale dry sherry *1 box vanilla instant pudding* *1 tsp nutmeg*

Directions:

- 1- Preheat oven to 350°F
- 2- Mix ingredients above well
- 3- Pour into greased and floured non-stick Bundt pan



Topping:

Spoon topping of your choice
Cool Whip
Over sliced Just Cake!

**TRIX FROM A MIX - Senior
Silver Medalist
Diana Flores – Lonestar 4-H**



PRINCESS CAKES

Ingredients:

1 cup cake mix *6 TBS milk* *3 TBS beaten egg*

Ingredients for Buttercream Frosting:

½ cup softened butter *4 cups powdered sugar* *2 tsp vanilla*
3-5 TBS milk/cream

Directions:

1. Pre-heat oven to 350°F
2. Lightly grease baking mold provided with either butter or non-stick cooking spray.
3. In a bowl combine the ingredients using a whisk.
4. Place baking mold on an oven safe baking tray and pour half the cake mix into the mold, filling it all the way up to the line marked inside.
5. Place in oven and bake for 15 minutes or until toothpick comes out clean from the center.
6. Carefully take cakes out of the oven, and let them cool for at least 5 minutes.

7. Repeat previous steps with the remaining amount of cake mix.
8. To make the buttercream, beat the softened butter in a mixer on medium-high speed for 3 minutes until fluffy.
9. Just before the end of the 3 minutes, add in the vanilla and milk/cream. Continue to beat the mix until the full 3 minutes.
10. Reduce the speed to a medium low or medium and slowly add in powdered sugar. Continue to beat for the minutes while increasing the speed to ensure the sugar is incorporated (if butter cream is too stiff, add 1 TBS of milk/cream at a time).
11. Let it cool to room temperature before spreading on cakes.
12. Once cakes are completely cool, use the cake cutter tool from the kit to slice and level the cakes while using the mold as a guide. Stack the cakes from the bottom working upwards from the biggest to the smallest while adding butter cream in between the layers.
13. Crumb coat the cakes with the butter cream and place in the fridge to cool for about 10-15 minutes or until buttercream is set. Place them in the fridge again to set the second layer of buttercream.
14. While they cool in the fridge, make the fondant. Fondant mix is provided in the baking set and only need 4 TBS of water (make both mixes of fondant; pink and green). Use a spatula to mix in a small bowl then take out to knead on a mat.
15. Roll out pink fondant wide enough and cut a 7 ½ circle. Using a sculpting tool, make small indents all around the circle and use a paintbrush with water to add pearls in the dents.
16. Take one cake out of the fridge and very carefully remove the fondant and drape on cakes. Lightly pinch and stretch the fondant to create pleats on the lower half of the cake; this is the bottom layer of the dress.
17. With the remaining pink fondant, knead and roll it out big enough to cut out a 5 ½ inch circle. In the circle, lightly mark the center and make another mark 7/16 of an inch away. From the second mark, cut out a 180° angle.
18. Use some water to lightly coat the fondant along the lines made from the angular cut and dust some sprinkles. Drape the fondant over the cake and roll up the excess fondant.
19. For the third layer of the dress, roll out the pink fondant big enough for a 3 ½ circle. Create a center mark and another mark ¼" from the center; create a 70° angle cut. Use some water and dust sprinkles on desired area. Place the third layer on top of the second fondant layer.
20. Roll out some more of the remaining pink fondant for a bow, flower and ribbon lace. Cut out a bow using a bow cutter and fold into a bow using water. Cut 2 ribbon pieces and twist. Place the flower in the center of the bow with a pearl bead in the middle and place the two ribbon pieces behind the bow to hide seams.
21. Place the finished bow in the center of the dress and insert a pink doll into the center of the cakes to hold them up.
22. Repeat steps 14-16 with green fondant.
23. With the remaining green fondant, cut out leaves and flowers. Use water to place them around the top of the dress and place pearls in the center of the flowers.
24. Repeat steps 21 and add wings to the doll.

**TRIX FROM A MIX - Senior
Gold Medalist
Katrina Suarez – Fairmont 4-H**

BAKED MINT ICE CREAM CAKE

Ingredients:

*2 ½ cup mint chip ice cream, melted 1 box white cake mix 4 egg whites
4 cups chocolate frosting, whipped 20-mint chocolate cookies, crushed*

Directions:

1. Pre-heat oven to 350°F, grease 2 8” round cake pans with non-stick spray.
2. In a large bowl, combine the melted ice cream, cake mix, and egg whites. Whisk until smooth.
3. Divide the cake batter evenly between the prepared pans. Bake according to package instructions, about 30 minutes or until toothpick is inserted in center of cakes comes out clean.
4. Let cool completely 30 minutes.
5. Place 1 cake on cake stand or platter. Spread an even layer of frosting crumb coating over the cake. Top with the other cake layer. Spread a thin layer of frosting over the top and sides of the cake.
6. Chill the cake in the refrigerator for 15 minutes.
7. Use the remaining frosting to coat the top and sides of the cake. Place the cake over a baking sheet to catch an excess cookies. Use your hands to cat the sides of the cake with crushed mint cookies.



CHOCOHOLIC CATEGORY



Junior

Bronze – Ava Capozzi, American Union 4-H

Silver – Kashlynn Moore, Fairmont 4-H

Gold – Adalynn Imber, Blossom Trail 4-H

Vava's Fudge

Double Dark Chocolate Truffles

Peppermint Bark

Intermediate

Bronze – Alexis Minas, Sanger 4-H

Silver – Jakob Johnson, Kerman 4-H

Gold – Sloan Ryan, Blossom Trail 4-H

No Bake Chocolate Peanut Butter Bars

Wookiee Cookies

Nutella Stuffed Deep Dish Chocolate
Cookie

Senior

Bronze – Caydin Simonian, Sierra 4-H

Silver – Nicole Ward, Reedley 4-H

Gold – Katrina Suarez, Fairmont 4-H

Chocolate Crinkle Cookies

Espresso Caramel Bars

Mini Death by Chocolate Cheesecake

**CHOCOHOLIC – Junior
Gold Medalist
Adalynn Imber – Blossom Trail 4-H**

PEPPERMINT BARK



Ingredients:

*12 oz semi sweet chocolate, chopped
9 candy canes, crushed*

12 oz white chocolate, chopped

Directions:

1. Line a baking sheet with parchment paper
2. Fill bottom of large pot with water, place a large pan and put it on top, add chocolate and wait for it to melt.
3. Pour even layer of chocolate on your pan, then leave it in the fridge for 20 minutes.
4. Place the white chocolate on top with peppermint.
5. Leave in the fridge until ready to eat.

**CHOCOHOLIC – Intermediate
Bronze Medalist
Alexis Minas – Sanger 4-H**

NO BAKE CHOCOLATE PEANUT BUTTER BARS

Peanut Butter Layer Ingredients:

*1 cup unsalted butter, melted then cooled
2 cups powdered sugar*

*1 cup creamy peanut butter
2 cups graham cracker crumbs*

Chocolate Topping Ingredients:

12 oz package semi-sweet chocolate chips ¼ cup creamy peanut butter

Directions:

1. Line a 9x13 baking pan with parchment paper. Set aside
2. Combine butter and peanut butter in big mixing bowl. Mix well
3. Add powdered sugar then mix again; finally add graham crackers one cup at a time.
4. Scoop mixture into pan, then spread out the mixture.

To Make Chocolate Topping:

1. Add chocolate chips and peanut butter in bowl. Microwave for 20-30 increments.
2. Pour mixture on top of peanut butter layer.
3. Cover and refrigerate for 1 ½ hours
4. Cut and Enjoy!

**CHOCOHOLIC – Intermediate
Silver Medalist
Jakob Johnson – Kerman 4-H**



WOOKIEE COOKIES

Ingredients:

<i>2 ½ cups all purpose flour</i>	<i>1 tsp baking soda</i>	<i>1 tsp salt</i>
<i>1 cup unsalted butter, room temp</i>	<i>1 tsp ground cinnamon</i>	<i>2 large eggs</i>
<i>1 cup packed brown sugar</i>	<i>½ cup granulated sugar</i>	<i>1 ½ tsp vanilla</i>
<i>1 cup milk chocolate chips</i>	<i>1 cup semi-sweet chocolate chips</i>	

Makes about 3 dozen

**CHOCOHOLIC – Intermediate
Gold Medalist
Sloan Ryan – Blossom Trail 4-H**

NUTELLA STUFFED DEEP DISH CHOCOLATE CHIP SKILLET COOKIE

Ingredients:

<i>½ cup butter, softened</i>	<i>½ cup lightly packed brown sugar</i>	<i>1 large egg</i>
<i>1/3 cup granulated sugar</i>	<i>1 cup flour</i>	<i>2 tsp vanilla</i>
<i>½ tsp baking soda</i>	<i>1/3 tsp salt</i>	<i>½ cup Nutella</i>
<i>½ cup dark/semi-sweet chocolate chips</i>		

Directions:

1. Preheat oven to 350°F, Line a 9” cast iron pan with baking parchment paper and set aside.
2. In a large bowl, whisk the butter, sugar and vanilla until light and creamy. Whisk in the egg until combined. Add the flour, baking soda and salt, mix the dry ingredients into the wet until just combined. Fold in half of the chocolate chips and spoon ½ the cookie dough onto the prepared baking sheet.
3. Melt the Nutella in the microwave for 30 seconds until it becomes thinner in consistency.
4. Spread the Nutella over the cookie dough in the skillet evenly to 1” of the edges. Top with remaining cookie dough, smoothing the layer with the back of a metal spoon (and your fingers if you need to) Sprinkle with remaining chocolate chips.
5. Bake for 25-30 minutes for a gooey cookie, or cover after 30 minutes with aluminum foil and bake for further 10 minutes for a set cookie.

**CHOCOHOLIC – Senior
Bronze Medalist
Caydin Simonian – Sierra 4-H**

A DAY AT THE BEACH WITH CHOCOLATE CRINKLE COOKIES

Ingredients:

<i>1 cup unsweetened cocoa powder</i>	<i>2 cups white sugar</i>	<i>4 eggs</i>
<i>1 cups all-purpose flour</i>	<i>2 tsp baking powder</i>	<i>½ cup vegetable oil</i>
<i>½ cup powdered sugar</i>	<i>½ tsp salt</i>	<i>2 tsp vanilla</i>
<i>½ cup melted semi sweet chocolate</i>		

Directions:

1. Preheat oven to 350°F, line cookie sheets with parchment paper.
2. In a medium bowl, mix together cocoa, white sugar and vegetable oil
3. Beat in eggs one at a time, then stir in vanilla.
4. Combine flour, baking powder & salt; stir into cocoa mixture.
5. Stir in melted chocolate chips
6. Cover dough & chill for 4 hours
7. Roll dough into 1” balls, then roll in powdered sugar before placing them onto prepared cookie sheets.
8. Bake for 10-12 minutes.
9. Let stand on cookie sheet for a minute before moving to wire racks to cool completely.



**CHOCOHOLIC – Senior
Silver Medalist
Nicole Ward – Reedley 4-H**

ESPRESSO CARAMEL BARS

Crust Ingredients:

Vegetable cookie spray $\frac{1}{4}$ cup sugar $\frac{1}{2}$ tsp cinnamon
1 $\frac{1}{2}$ sticks unsalted butter, melted *12 whole graham crackers, crumbled*

Caramel:

$\frac{1}{2}$ cup heavy cream *1 $\frac{1}{2}$ cups light brown sugar* *1 TBS water*
1 stick unsalted butter, room temperature

Chocolate Layer:

2 cups semisweet chocolate chips *$\frac{1}{2}$ cup heavy cream*
2 tsp instant espresso powder

Himalayan sea salt – optional



Directions:

1. Preheat oven to 350°F, line the bottom of a 9" round springform pan with parchment or waxed paper. Spray the paper and sides of the pan with cooking spray. Position the oven rack in the middle of the oven.
2. In the bowl of a food processor, combine the graham crackers, sugar and cinnamon. Process until the mixture resembles fine bread crumbs. Add the melted butter and blend until the mixture forms into clumps. Spread the mixture into the bottom of the prepared pan, pressing gently to form an even layer. Place the pan on a baking sheet and bake for 10-12 minutes until the crust is golden. Cool for 15 minutes.

For the Caramel:

1. While the crust is cooling, in a medium heavy-bottomed saucepan, combine $\frac{1}{2}$ cup of cream, butter, sugar and water. Stir over medium heat until the mixture is smooth. Bring the mixture to a boil and cook, without stirring, until a candy thermometer registers 240°F, about 5-7 minutes. Carefully pour the caramel over the warm crust. Cool for 20 minutes. Freeze until firm, about 10 minutes.

For the Chocolate Layer:

1. Combine the chocolate chips and cream into a small bowl and microwave into 30 second increments, stirring each time, until melted and smooth. Stir in the espresso powder. Remove the springform pan from the freezer. Pour the chocolate mixture over the caramel layer and smooth with a spatula. Sprinkle the top with sea salt. Refrigerate for at least 1 hour until firm. Store in refrigerator.

**CHOCOHOLIC – Senior
Gold Medalist
Katrina Suarez – Fairmont 4-H**

MINI DEATH BY CHOCOLATE CHEESECAKE

Ingredients for the Cheesecakes:

<i>12 Oreos</i>	<i>4 TBS melted butter</i>	<i>1 / 3 cup granulated sugar</i>
<i>1 8 oz block cream cheese, softened</i>		<i>2 large eggs</i>
<i>1 cup bittersweet choco chips</i>	<i>¼ tsp kosher salt</i>	<i>1 TBS all-purpose flour</i>
<i>1 TBS cocoa powder</i>		

For the Chocolate Ganache:

1 / 4 cup chocolate chips *3 TBS heavy cream*

For the Chocolate Whipped Cream:

¾ heavy cream *3 TBS chocolate syrup*
1 Hershey's bar, broken into small pieces, for garnish



Directions:

1. Preheat oven to 350°F. Line 12 muffin tins with paper liners.
2. Make crust: In a large resealable plastic bag or a food processor fitted with a metal blade, crush or blend Oreos until fine crumbs form. Transfer to a bowl and pour in melted butter. Stir until crumbs are completely coated and moistened. Press about 1 TBS of crumb mixture into the bottom of each liner.

Make cheesecake

1. In a large bowl using a hand mixer; beat cream cheese, sugar, flour, cocoa powder, and salt until light and fluffy. Add eggs; beat until well combined. Fold in melted chocolate.
2. Pour cheesecake filling over crust in prepared liners.
3. Bake cheesecakes until only slightly jiggly in the center, 12-14 minutes.
4. Let cook for 5 minutes in the pan and then transfer to a rack to cool completely. Refrigerate until cold, at least 1 hour.

Make Chocolate Ganache:

1. Once cheesecakes are cold, add chocolate chips and heavy cream to a microwave safe dish. Microwave in 10 second intervals until chocolate melts; stir until smooth and creamy.
2. Spread about 1 TBS chocolate sauce on top of each cheesecake. Return to refrigerator to let chocolate sauce set, about 10 more minutes.
3. Make chocolate whipped cream; in a large bowl, beat heavy cream with chocolate syrup just until stiff peaks form, about 4 minutes.
4. Transfer to a piping bag fitted with a star tip. Top each cheesecake with chocolate whipped cream and garnish with a piece of chocolate.