

Kings County 4-H
Favorite Foods Fair



2012 Recipes

Sugar Cookie Bars

BARS:

2 ½ cups all purpose flour
1 ¼ cups powdered sugar
1 cup butter, softened
1 egg
1 tsp. vanilla extract
1 tsp. baking soda
1 tsp. cream of tartar

Preheat oven to 375°. Line a 9"x13" baking pan with foil spray with nonstick cooking spray. Set aside.

Combine all ingredients in the bowl of an electric mixer (or in a large bowl if using hand mixer). Beat at medium speed, scraping sides as needed, until well mixed (about 3-4 minutes).

Spread dough into bottom of baking pan. Bake for 18-20 minutes, until they just start to brown. Cool completely before frosting.

FROSTING:

4 cups powdered sugar
½ cup butter, softened
2 tsp. vanilla extract
3-4 Tbsp. milk
Food color, optional

Combine powdered sugar, butter and vanilla in a large bowl. Mix slowly with a hand mixer, adding enough milk for desired consistency. Add food coloring if you want tinted frosting. Spread over cooled cookie bars and decorate with sprinkles. Cut into squares.

Makes approximately 24 bars.

Jon Avila
Kings Harvest 4-H

Vanilla Cupcakes with Chocolate Frosting

CUPCAKES:

3 cups flour
2 cups sugar
1 Tbsp. baking powder
1 ½ cups milk
½ cup butter, softened
1 ½ tsp. vanilla extract
2 eggs

Heat oven to 375°. Line cupcake pan with liners. Mix all ingredients together until smooth. Fill cupcake cups and bake for 15 minutes until toothpick inserted in the center comes out clean. Let cool and frost.

FROSTING:

½ cup softened butter
½ cup cocoa powder
2 cups powdered sugar
¼ cup milk
1 tsp. vanilla extract

Beat all ingredients together until smooth and fluffy. Spread on cupcakes.

Joseph Felipe
Lemoore 4-H

TWICE BAKED POTATOES

5 lbs. Russet potatoes
10 slices bacon
8 oz. cream cheese, room temperature
½ cup unsalted butter, melted
1 cup sour cream
¼ cup chives, minced
2 ½ cups cheddar cheese, grated
2 tsp. salt
½ tsp. pepper

Preheat oven to 350°. Peel potatoes, and cut into 1 inch chunks. Place in a large saucepan, add enough cold water to cover by about 2 inches. Bring to a boil over medium high heat and reduce to a simmer. Cook until tender and easily pierced with a paring knife, about 20 minutes. Transfer to a colander to drain; return to pan, cover, and set aside. Meanwhile, heat a large skillet over medium heat. Add bacon, and cook until crisp and browned, turning once. Transfer to paper towels to drain; let cool and crumble into pieces. Using a fork, mash the potatoes in pan until light and fluffy. Add the cream cheese, butter, sour cream, and stir until combine and smooth. Add the chives, 2 cups cheddar cheese, half the bacon, salt and pepper. Stir until well combined. Transfer to a buttered 3 quart baking dish. Top with remaining ½ cup cheddar cheese. Bake until top is slightly golden and potatoes are heated through, about 30 minutes. Remove from oven; garnish with remaining bacon. Serve immediately.

Hannah Costa
Kings Harvest 4-H

TACO SOUP

- 1 lb. lean ground beef (or ground turkey)
- 1 large onion, chopped (optional)
- 1 pkg. Hidden Valley Ranch dressing mix
- 1 pkg. taco seasoning mix
- 1 can pinto beans
- 1 can kidney beans or chili hot beans
- 1 can black beans, drained and rinsed
- 1 can whole kernel corn
- 1 can diced tomatoes (Mexican flavor)
- 1 can diced tomatoes (any flavor)

Brown meat and onion; drain. Mix Hidden Valley Ranch dressing mix and taco seasoning mix into meat. Then, without draining (except for black beans), add all of the other ingredients. Simmer 1 hour. If you can find the reduced sodium taco seasoning and the reduced sodium Hidden Valley Ranch mix, it is very helpful because of the high sodium count in both the seasonings. This is delicious served with Baked Tostitos chips (they are not in the point count per cup serving – 2 points per 9 chips).

Makes 12--1 cup servings

Jillian Willhite
Grangeville 4-H

POTATO QUICHE

1-12 oz. package frozen hashbrowns, thawed
½ cup butter
All purpose seasoning
1 cup shredded cheddar cheese
6 oz. cooked and cubed ham or crumbled bacon
½ cup milk
6 eggs
1 tsp. onion powder
Dash of salt and pepper

Melt butter in large frying pan, add hashbrowns. Sprinkle seasoning on hashbrowns and cook until browned. Spread across bottom of baking dish to form crust.

Beat eggs and milk in medium mixing bowl. Stir in onion powder, salt and pepper. Mix in cheese and meat. Pour mixture over hashbrowns. Cook at 350° for 30-40 minutes or until eggs are done.

Serves 12

Drew Avila
Kings Harvest 4-H

Spider Web Peanut Butter Pie

½ cup crunch peanut butter
3 oz. cream cheese, softened
1 cup powdered sugar
8 or 9 oz. cool whip topping
1 pre-made Oreo Cookie piecrust
Hershey's Chocolate Syrup

Mix softened cream cheese, peanut butter and powdered sugar. Add $\frac{3}{4}$ container of cool whip topping. Mix all ingredients and pour into piecrust. Put remainder $\frac{1}{4}$ container of cool whip topping on top; smooth finish with knife.

To make spider web design, start in the center, in a spiral-clockwise motion, squeeze chocolate syrup on top of cool whip. Next, take a toothpick and drag from the center to the outward edge. Repeat dragging several times to get spider web effect.

Macy Hammerstrom
Oakvale 4-H
Overall Winner

HOMEMADE KIT KAT BARS

75 Club crackers
1 cup butter
2 cups graham cracker crumbs
1 cup firmly packed brown sugar
½ cup whole milk
1/3 cup sugar
2/3 cup creamy peanut butter
½ cup semisweet chocolate morsels
½ cup butterscotch flavored morsels

Line an ungreased 13"x9" baking pan with one layer of crackers, cutting to fit if necessary, set aside.

In a large saucepan, melt butter over medium heat. Add graham cracker crumbs, brown sugar, milk and sugar. Bring to a boil, and boil for 5 minutes, stirring constantly. Remove from heat, and pour half of butter mixture evenly over crackers. Place another single layer of crackers evenly over butter mixture, cutting to fit if necessary. Pour remaining butter mixture evenly over crackers. Top evenly with remaining crackers.

In a small saucepan combine peanut butter, chocolate morsels and butterscotch morsels. Melt over medium-low heat, stirring constantly. Spread evenly over top of crackers. Cover, and chill for at least 1 hour. Cut into bars. Store in refrigerator.

Leann Mize

TURKEY WRAPS

2 whole wheat tortillas (8 inches), room temperature
4 tsp. honey mustard
6 oz. thinly sliced deli turkey
2 thin slices Muenster cheese
1 cup fresh baby spinach
1 medium carrot, shredded
1 bacon strip, cooked and crumbled
¼ cup chopped seeded cucumber
¼ cup chopped roasted sweet red pepper

Spread tortilla with mustard. Layer each with the turkey, cheese, spinach, carrot, bacon, cucumber and red pepper; roll up tightly.

Kayla McCalvy
Grangeville 4-H

MILK CHOCOLATE CHIP COOKIES

2 ¼ cups all purpose flour
1 Tbsp. baking soda
1 Tbsp. salt
1 cup (2 sticks) butter
¾ cup sugar
¾ cup brown sugar, packed
1 Tbsp. vanilla extract
2 large eggs
1 ¾ cups milk chocolate chips

Pre-heat oven to 375°. Melt butter in microwave for 30 seconds. Pour butter into large bowl, add sugar, brown sugar and vanilla extract, blend thoroughly. Add eggs to mixture and mix until creamy. Add flour, baking soda and salt and mix until combined. Add chocolate chips and mix thoroughly. Put scoops of dough on cookie sheet and bake for 9 ½ to 10 minutes.

Makes 25-30 cookies.

Jacob Willhite
Grangeville 4-H

CHOCOLATE PEANUT BUTTER CUPCAKES

¾ cup creamy peanut butter
¼ cup powdered sugar
2 ½ cups all purpose flour
1/3 cup cocoa powder
1 ½ tsp baking powder
½ tsp salt
¾ cup butter (1 ½ sticks), softened
1 cup granulated sugar
3 eggs, room temperature
4 oz. chocolate chips, melted and cooled
1 cup buttermilk
2 tsp vanilla extract

Preheat oven to 350°. Grease two 6 cup muffin tins, or line with paper liners.

Combine peanut butter and powdered sugar in small bowl and beat until light and fluffy. Whisk flour, cocoa, baking soda and salt together in a medium bowl. Combine butter and granulated sugar, beat until light and fluffy. Beat in eggs, one at a time. Add chocolate and beat until combined.

Add flour mixture alternating with buttermilk and beat to combine. Add vanilla extract and mix well.

Fill muffin tins half full with batter. Spoon about ½ tablespoon of peanut butter mixture on top of batter (don't spread). Spoon remaining batter over peanut butter. Bake 18-20 minutes. Cool and frost with your favorite peanut butter icing.

Alivia Mize

