

Kings County 4-H Favorite Foods Fair



2013 Recipes

Birthday Cake

Ingredients:

- 2 Boxes Cake Mix
- 1 cup Cooking Oil
- 6 Eggs
- 1 Container Frosting
- 2 Cups Water

Preparation Directions:

1. Preheat oven to 350° degrees
2. Lightly grease baking pans
3. Beat cake mix, cooking oil, water and eggs in a mixing bowl
4. Pour cake batter evenly into two round cake pans
5. Bake for approximately 25 minutes
6. Remove from oven and let cool for 10 minutes
7. Frost and decorate as desired

Makes approximately 12 servings

Aaron Dorrrough

Oakvale

Primary

Cinnamon Candied Popcorn

Ingredients:

- 3 Bags Microwave Popcorn
- 1 Cup Corn Syrup
- $\frac{3}{4}$ Cup Red Hots Candy
- 1 Cube Butter

Preparation Directions:

1. Pop 3 bags of microwave popcorn and let cool.
2. Remove un-popped kernels from popcorn
3. Melt butter in sauce pan; add in corn syrup and Red Hots. Stir continuously until completely melted.
4. Add melted syrup to popcorn and stir continuously until all of the popcorn is completely covered with the candied syrup.

Makes approximately 12 servings

Elena Dorrough

Oakvale

Primary

Crock Pot Style Beans

Ingredients:

- 1 Pound Hamburger
- 1 Packet Ranch Dressing Mix
- 2-16 Ounce Cans Pork & Beans
- 1-16 Ounce Can Kidney Beans, drained
- 1 Cup Ketchup
- 2 Tablespoons Mustard
- 2 Teaspoons Vinegar

Preparation Directions:

Fry hamburger and drain. Add remainder of ingredients plus the hamburger to a crockpot and mix together. Cook on low for 3-4 hours.

Colten Palomino

Kings Harvest

Junior Winner-Bronze Medal

Punxsutawney Pudding Cups

Ingredients:

- Chocolate Pudding Cups
- Sliced Almonds
- Peanut Butter Chips
- Chocolate Frosting
- Oval Shaped Sandwich Cookies

Preparation Directions:

Oval-shaped sandwich cookie (like Pepperidge Farm Milano). To make the ears, halve a sliced almond. Trim another almond to resemble teeth. Cut off the points of two peanut butter chips to make them flat – these will be the cheeks. Spoon chocolate frosting into a zip lock bag and snip off a corner. Use dots of the frosting to attach the ears to the end of the cookie. Attach teeth & chips with more frosting, then pipe on frosting eyes & a nose. Slide the cookie into a chocolate pudding cup & sprinkle on crumbled chocolate wafer cookie crumbs to resemble the dirt.

Trista Fry

Oakvale

Primary

Irish Rainbow Cake

Ingredients:

- 1 box Yellow Cake Mix
- 3 Eggs
- ½ Cup Vegetable Oil
- Water
- Milk Chocolate Frosting
- 12 Ounces Bag Plain Chocolate M&M's
- 2 Packages of 6 Snack Size Kit Kats
- ½ Yard of Your Favorite Color Ribbon

Preparation Directions:

Bake cake as directed on the box and pour into 2- 9 inch round cake pans. Cook and cool as directed on the box. Take cakes out of pans and flip back over to right side up. Trim off the dome of cake to make the top of cake flat and straight. Begin by placing a little bit frosting on the bottom of cake tray to make like a seal and to keep cake layer from sliding and begin frosting the bottom layer. Frost the first cake layer. Set the second layer on top of the first. Frost the second layer and along the sides of the cake too. Stick Kit Kat's to the sides of the cake, leaving a very small space in between each Kit Kat (1/4 inch). Wrap a bow around the cake, securing the Kit Kat's. Fill the top cake with M&M's. Remove the ribbon before serving.

Hannah Costa

Kings Harvest

Intermediate Winner

Brookies

Brownie Ingredients:

- 1 Package Fudge Brownie Mix
- 2 Eggs
- 2/3 Cup Oil
- ¼ Cup Water

Combine all ingredients and mix until well combined. (Batter will be slightly lumpy) Pour into prepared muffin tin. (Each muffin cup should be about 2/3 full)

Cookies Ingredients:

- 1 Cup Sugar
- 1 Cup Brown Sugar
- 2/3 Cup Butter
- 2/3 Cup Shortening
- 2 Eggs
- 1 Teaspoon Vanilla

Mix wet ingredients together using a mixer.

- 3 ¼ Cup Flour
- 1 Teaspoon Baking Soda
- 1 Teaspoon Salt

Whisk dry ingredients together then slowly stir into wet mixture.

Add and combine well.

- 2 Cups Semi Sweet Chocolate Chips
- ½ Cup Milk Chocolate Chips

Scoop about 1 teaspoon dough into each brownie cup. Bake at 350° until done about 20 minutes, depending on oven.

Brooklynn Young

Oakvale

Intermediate

Oreo Crunch Cupcake

Ingredients:

- 1 Cup Butter
- 2 Cups Sugar
- 6 Eggs
- ½ Cup Milk

Approximately 25 Oreos cookies, made into crumbs

Cream butter and sugar until fluffy. Add eggs, one at a time; beat after each addition. Add cookie crumbs. Batter should be a little lumpy. If you would like to add a bit more of a crunch, place a whole cookie at the bottom of each cupcake liner. Then fill the liners and bake for 20 to 30 minutes.

Frosting Ingredients:

- 3 to 5 Cups Powder Sugar
- ½ a Stick Butter
- ¼ Cup Milk
- 1 Teaspoon Vanilla
- ½ Teaspoon Salt

Blend all ingredients together. If needed, add more powdered sugar or milk. Then once cakes are cooled, frost with frosting.

Kayla McCalvy

Grangeville

Senior

Tiramisu Cups

Ingredients

- 4 Ounces Semi-Sweet Chocolate
- 1 Tablespoon Butter
- 24 Vanilla Wafers
- 1 Tablespoon Instant Coffee
- 2 Tablespoons Hot Water
- 8 Ounces Cream Cheese
- ¼ Cup Sugar
- 8 Ounces Whipped Toppings
- Fresh Strawberries

Preparation Directions:

Microwave chocolate and butter in microwaveable bowl on high for 1 ½ minutes, stirring after 1 minute. Stir until chocolate is completely melted. Spoon into 12 foil cup-lined muffin cups; brush chocolate onto bottom and halfway up side of each cup. Place 1 wafer in each cup. Refrigerate until ready to fill.

Dissolve coffee in hot water. Place cream cheese and sugar in medium bowl. Gradually add coffee, beating after each addition. Stir in whipped topping. Spoon ½ of the cream cheese mixture into cups; top with remaining wafers and cream cheese mixture.

Refrigerate 4 hours or until set. Top with strawberries.

Makes 12 servings.

Lean Mize

Delta View

Senior Winner

Apple Pie in Jars

Crust Ingredients:

- 1 1/3 Cups Flour
- 1/2 Teaspoon Salt
- 1/2 Cup Chilled Shortening
- 3 to 6 Tablespoons Iced Cold Water

Preparation Directions:

Preheat oven to 400° degrees.

Blend flour and salt in medium mixing bowl. Cut chilled shortening into flour mixture, using a pastry blender until mixture resembles coarse pea-sized pieces. Sprinkle half the water over the flour mixture. Using a fork, stir until moisture is evenly distributed. Add water a little at a time until dough is moist enough to hold together when pressed together. Shape dough into a ball. Roll dough from center outward on a lightly floured surface. Using the ring for the jar, cut out top for pie crusts, set aside. Use the rest of the dough to line the lightly greased jars. Take pieces of dough a little at a time and press into jar, all the way to the top, set aside.

Apple Filling Ingredients:

- 6 Granny Smith Apples, peeled and cut up
- 2 Red Delicious Apples, peeled and cut up
- 1-2 Tablespoons Lemon Juice, to keep apples from browning
- 1 Cup Brown Sugar
- 1/4 Cup Flour
- 1 Teaspoon Cinnamon
- 1/2 Teaspoon Nutmeg
- 1 Pinch Salt
- 2-3 Tablespoons Butter

Peel and cut up apples. Sprinkle lemon juice over them to keep them from browning while you measure out the rest of your ingredients. Combine brown sugar, flour, and spices and pour over apples, gently mixing until all apples are evenly coated. Spoon the mixture into the crust line jars about 3/4 full. Put a pat of butter on each one. Top with crust. Pinch or use a fork to seal. Cut vents into each pie to allow steam to escape. Brush the top with milk or butter and sprinkle with cinnamon and sugar

Place all jars on a rimmed baking sheet. Carefully place in preheated oven and bake 35 to 45, or until golden brown.

Ashley Olson

Oakvale

Senior-Overall Winner