Table of Contents

Pg #	Title
12.	'Thyme' For Biscuits
13.	1776 Coffee Cake
14.	1986 Winner Praline Cookies
15.	1986 Winner: Almond Thumbprint Cookies
16.	1986 Winner: Butter Crisps
17.	1986 Winner: Chocolate Covered Cherry Cookies
18.	1986 Winner: Coconut Joys
19.	1986 Winner: Impatient Person's "I'm Hungry" Cookies
20.	1986 Winner: Praline Cookies
21.	1986 Winner: Rolled Animal Cookies
22.	1986 Winner: Sirups Kager (Danish Brown Spice Cookies)
23.	1988 1st Place: Fay Kuhn's Thumbprints
24.	1988 2nd Place: Pat Egan's Christmas Tree Cookies
25.	1988 3rd Place: Gloria Heeter's Best Gingerbread Cookies
26.	1989 1st Place: Melt Aways
27.	1989 2nd Place: Great-Grandma's Gingerbread Cookies
28.	1989 3rd Place: Cinnamon Toffee Bars
29.	1989 Honorable Mention: Butter Cookies You'd Eat In A Dre
30.	1989 Honorable Mention: Dottie's Mexican Wedding Cookies
31.	1989 Honorable Mention: Jelly Christmas Eyes
32.	1990 1st Place: Nut Crescents
33.	1990 2nd Place: Mom's Sugar Cookies
34.	1990 3rd Place: Shortbread Sheep
35.	1991 1st Place: Caramel Pecan Treasures
36.	1991 2nd Place: Oma's Almond Cookies
37.	1991 3rd Place: Christmas Ginger Cookies
38.	1992 1st Place: Gingerbread Bears
39.	1992 2nd Place: Pecan Tassies
40.	1992 3rd Place: Chocolate Mint Sticks
41.	1993 1st Place: Ginger Cookies
42.	1993 2nd Place: Mozart Cookies
43.	1993 3rd Place: Empires
44.	1993 3rd Place: Springerle

45. 1993 Gravenstein Apple Fair - Apple Pie Grand Champion
46. 1994 1st Place: Rumprint Cookies
47. 1994 2nd Place: Surprise Packages
48. 1994 3rd Place: Kolachkes
49. 1995 1st Place: Swedish Spice Cookies
50. 1995 2nd Place: Brown Butter Maple Spritz
51. 1995 3rd Place: Christmas Rocks
52. 1995 4th Place: Friendship Cookies
53. 1995 5th Place: Joan's Little Joys
54. 1996 1st Place Winner: Chocolate Shots
55. 1996 2nd Place Winner: Shortbread Cookies
56. 1996 Honorable Mention: Kourambiethes (Almond Shortbread)
57. A To Z Veggie Casserole
58. Alaskan Snow Pie
59. Almond Apricot Coffee Cake
60. Almond Mice Cookies
61. Almond Pie
62. Almond Wow!! Pound Cake
63. Almond-Cashew Bars
64. Aloha Cake
65. Angel Pie
66. Annette's Chocolate Bars - Annette Schaefer
67. Apple Bars - Mary Ann Benrud
68. Apple Bread
69. Apple Custard Pie
70. Apple Harvest Blondies
71. Apple Nut Cake
72. Apple Pecan Pie
73. Apple Pie
74. Apple Quick Bread
75. Apple Rhubarb Bread
76. Apple Strudel
77. Applesauce Torte
78. Applesauce Walnut Bread
79. Apricot Nut Cookies
80. Apricot Pie 1
81. Apricot Tea Tart
82. Apricot Turnover Cake
83. Artichoke Crab Paella - Kristen Farrar Davis
84. Aunt Jo's Bavarian Apple Torte
85. Autumn Glory Pie
86. Avocado Pie
87. Avocado, Citrus, Jicama, And Persimmon Salad
88. Baby Artichokes And Sausage Rigatoni
89. Baby Cradles
90. Baby Nathan Bars
91. Baked Chicken With Banana Stuffing
92. Baked Green Banana Duckunoo

93. Baklava
94. Bamboo Boat Arawak
95. Banana "Mars" Soup
96. Banana & Fish Tea
97. Banana & Pineapple Salad W/Lemon French Dressing
98. Banana & Shrimp Curry
99. Banana A La Creole
100. Banana And Bacon Skewer
101. Banana And Orange Jam
102. Banana Appetizer
103. Banana Au Gratin
104. Banana Baked Alaska
105. Banana Balls
106. Banana Bisque
107. Banana Brazillian
108. Banana Bread
109. Banana Cake
110. Banana Caramel
111. Banana Cassata Ice Cream
112. Banana Charlotte
113. Banana Cheese Cake
114. Banana Cheese Dip
115. Banana Coconut Delight
116. Banana Cold Souffle
117. Banana Cottage Cheese Salad
118. Banana Cream Pie
119. Banana Cream Pie 1
120. Banana Daiquiri
121. Banana Delight
122. Banana En Casserole
123. Banana Encante
124. Banana Floating Island
125. Banana Fritters
126. Banana Glory
127. Banana Home-Style
128. Banana Hot Biscuits
129. Banana Ice Cream
130. Banana Indiani
131. Banana Jam
132. Banana Jonkanoo Pie
133. Banana Joy
134. Banana Meat Loaf
135. Banana Milk Shake
136. Banana Mossah
137. Banana Nectar
138. Banana Nova
139. Banana Nut Bread Special
140. Banana Nut Cake

141. Banana Nut Salad
142. Banana Oracabessa
143. Banana Orange Fruit Shake
144. Banana Pancake
145. Banana Pineapple Meringue
146. Banana Split French Toast
147. Basic Pie Crust
148. Becky's Butter Pecan Cream Cheese Bars
149. Beef "Nancy Pants"
150. Beef Pot Pie
151. Beef Steak & Kidney's In Pastry Puff
152. Best Ever Carrot Cake (Frosted)
153. Better Than Reese's Peanut Butter Candy
154. Blackberry Jam Pie
155. Blackberry Pie
156. Bless-Your-Heart Cheesecake
157. Bloomin' Butter Sunflower Cookies
158. Blue Ribbon Cookies
159. Blue Ribbon Cookies
160. Blue Ribbon Rocky Road Caramel Bars Ryan
161. Blue-Ribbon Apple Pie
162. Blueberry Banana Loaf
163. Blueberry Crunch
164. Blueberry Yogurt Muffins
165. Blueribbon Blueberry Muffins
166. Blum's Coffee Toffee Pie
167. Bourbon Pecan Pork Roast
168. Brandy Peach Cake W/Brown Sugar Glaze
169. Bread & Butter Pickles 1
170. Bread And Butter Pickles
171. Broccoli Salad With Spam
172. Broccoli With Stuffing
173. Buried Treasure Cookies
174. Buttercream Icing
175. Buttermilk Cheese Loaf
176. Cajun Stuffed Crab
177. California Almond Pie
178. Caramel Apple Biscuits
179. Caramel Apple Pie
180. Caramel Butter Pecan Cake
181. Caramel Pecan Fudge Bars
182. Carrot Cake Cookies
183. Carrot Loaves
184. Chanukah Chale
185. Cheese And Tomato Strata
186. Cheese Bread (Machine)
187. Cheese Bread
188. Cheese Fudge

189. Cheese Scones
190. Cheesecake Mint Brownies
191. Cheesecake With Raspberry Sauce
192. Cheesy Pie
193. Cheesy Quick Bread
194. Cherry Jam
195. Cherry S'more Brownies
196. Cherry-Nut Torte
197. Chewy Butterscotch Sticks
198. Chicken Gumbo
199. Chilies With Corn Tamale Filling
200. Chinese Burgers
201. Choco-Honey Crunch Pecan Pie
202. Chocolate Chip Cheesecake Bars
203. Chocolate Filled Braid
204. Chocolate Fudge Cake
205. Chocolate Hazelnut Baklava
206. Chocolate Mousse Malt Ball Pie
207. Chocolate Rocky Road Bars
208. Chocolate Zebra Cheesecake
209. Chocolate Zucchini Cake
210. Chocolate-Raspberry Meringue Coffee Cake
211. Chocolate-Toffee Crunch Cake
212. Chopped Chicken Livers
213. Cinnamon Nut Rolls
214. Cinnamon Oatmeal Cranberry Snack Cookies
215. Cinnamon Puff Muffins
216. Cinnamon Thumbs
217. Classic Rich Raisin Bread
218. Coconut Cream Cake
219. Coconut Custard - Www.Honey.Com
220. Coconut Pinto Bean Pie
221. Company Cheese Strata
222. Coq Au Vin Rosetts
223. Cornell White Bread
224. Cornmeal Pinon Shortcakes With Berries And Lime Cream
225. Country Cheesecake
226. Country Three Berry Pie
227. Country Time Lemon Loaf
228. Cracker Jack Cookies
229. Cranberry Brambles
230. Cranberry Cheese Bread
231. Cranberry Cornmeal Cookies
232. Cranberry Crumble Coffee Cake
233. Cranberry Nut Swirls
234. Cranberry Sweet Potato Muffins
235. Cranberry Vanilla Chip Muffins
236. Cranberry-Orange Cheesecake

237. Cream Cheese Braids
238. Creamy Red Beans And Rice With Caramelized Onions
239. Creole Meat Pies
240. Crevette Florentine
241. Crisco Pie Crust
242. Crisco White Cake
243. Crunchy Carmel Apple Pie
244. Curried Turkey Pita Pockets
245. Custard Pie 1
246. Dark Rye Bread
247. Delicious Apple Pie
248. Deluxe Sugar Cookie
249. Dena's Upside-Down Pudding Cake
250. Deviled Crab Crepes
251. Dill Bean Pickles
252. Dill Pickles
253. Dilled Green Tomatoes
254. Dilly Beans
255. Dipped Coconut Shortbread
256. Divinity Surprise Cookies
257. Double Chocolate Spice Bread Pudding
258. Double Fudge Brownies
259. Double Gingerbread Dump Cake
260. Dream Daters
261. Drop Molasses Cookies
262. Dusen Confecto
263. Easy Dairyland Casserole
264. Egg Bread
265. Elk Meat Loaf
266. English Muffins
267. English Toffee Cookie Bars
268. English Walnut Toffee Pie
269. Festive Honey-Fruit Bars
270. Fit For A King Nutmeg Cake
271. Forgotten Cookies
272. Four Cheeses Baking Powder Biscuits
273. French Caramel Pecan Bars
274. French Pork Chops Baked With Cabbage
275. French Silk Cheese Pie
276. Fresh Blackberry Pie
277. Fresh Blackberry Pie
278. Fresh Grapefruit Pie
279. Fudge Brownie Tart
280. Garlic Roaster - Use & Care
281. German Chocolate Delight
282. German Dark Rye Bread
283. Gooseberry Pie With Almond Pastry
284. Graham Cracker Crust

285. Grand Champion Angel Cream Dessert
286. Grand Champion Pumpkin Lemon Pie
287. Grandma's Cinnamon Rolls
288. Grandma's Lemon Spice Marble Cake
289. Grape Jelly
290. Grape Pie 1
291. Greek Diples
292. Green Grape-Apple Pie
293. Grilled Or Roast Lamb
294. Guacamole
295. Gumdrop Cookies
296. Habanero Marmalade
297. Halloween Pumpkin Breakfast Braid
298. Hash Brown Bake
299. Hawaiian Style Pork
300. Hazelnut Crepes
301. Hazelnut Flatbread
302. Hazelnut Honey Pie
303. Hazelnut Mousse
304. Hazelnut Sauce
305. Hazelnut-Espresso Ice Cream
306. Heavenly Gingerbread Cake
307. Holiday Honey Punch
308. Home Town Special
309. Honey Apple Muffins With Rolled Oat Topping
310. Honey Crinkle Cookies
311. Honey Gold Cake (Quick Mix Method)
312. Honey Nut Cake
313. Honey Nut Orange Bread
314. Honey Of A Bar
315. Honey Peach Butter
316. Honey Pecan Pie
317. Honey Pineapple Carrot Salad
318. Honey Raisin Pear Pie
319. Honey Snap Snaps
320. Honey Whole Wheat Bread
321. Hungry Child
322. Hyatt Regency Hill Country Resorts Corn Bread
323. Indonesian Pasta
324. Jalapeno Cornbread Salad
325. Katie's Apple Pie
326. Key-Lime Cake
327. Kiddie Kitty Meow Mix
328. Lamb Enchiladas
329. Lasagna
330. Lavender Chantilly
331. Lazy Daisy Cake
332. Lemon Blueberry Bliss

333. Lemon Cream Bread
334. Lemon Lovers Pie
335. Lemon Meringue Pie
336. Lemon Meringue Pie With Never Fail Meringue
337. Lemon Pansy Pie
338. Lemon Yogurt Cookies
339. Linda's Apple Pie
340. Linguine Primavera Salade
341. Low-Sugar Granola Snack
342. Luscious Lemon Bread
343. Luscious Swirl Cake
344. Macadamia Nut Pie
345. Mama's Pumpkin Pie
346. Manicotti
347. Maple Corn Muffins
348. Maple Syrup Caramel Rolls
349. Marble Cake
350. Marble Chiffon Cake
351. Marbled Banana Bars
352. Mark Ward's World Championship Salsa
353. Marzipan Bars
354. Matzo Ball Soup (Jewish)
355. Midget Dill Pickles
356. Mixed Vegetable Pickles
357. Mom's Banana Cake
358. Mom's Raspberry Creme Brownies
359. Mom's Special Occasion Ice Cream Dessert
360. Mostly Butter Pie Crust
361. Mother's Noodle Kugel
362. Multiple Grain Bread # 2
363. Multiple Grain Bread
364. Never Fail Pie Crust
365. New England Maple Apple Pie
366. No Bake Chocolate Oatmeal Cookies
367. Nordic Raspberry Muffins
368. North Country Rosemary Olive Scones
369. Nut Bread
370. Nutty Bread
371. Nutty Chocolate Pie Dough
372. Nutty Orange Wheat Bread
373. O'henry Bars
374. Oatmeal Bread
375. Oatmeal Chocolate Chip Muffins With Chocolate Streusel
376. Oatmeal Raisin Cookies
377. Oatmeal Walnut Bread
378. Oatmeal-Raisin Cookies
379. Ohio Lemon Pie
380. Oil Crust Pie

381. Old Fashioned German Apple Cake
382. Old Fashioned Sour Cream Drops
383. Old Fashioned Sour Cream Peach Pie
384. Old-Fashioned Apple Loaf
385. Old-Fashioned Carrot Cake
386. Old-Fashioned Walnut Bread
387. Oleo Pastry (Margarine)
388. Olive Bread
389. Onion Bread Onion Lover's Twist
390. Orange Cocoa Cake
391. Orange Dijon Chicken Saltimbocca
392. Orange Drop Cookies
393. Orange Honey Cake
394. Orange Juice Jelly
395. Orange-Chocolate Torte
396. Ostrich Burger, Broccoli, And Cheese Soup
397. Oven Barbecued Pork Roast
398. Parmesan Spinach Roll-Ups
399. Parmesan Walnut Bread
400. Parsley Bread
401. Pastel Melt-A-Ways
402. Pat's Strawberry Pie
403. Peachy Mustard Pork Chops
404. Peanut Butter Brownies
405. Peanut Butter Frosty's
406. Peanut Butter Honey Bees
407. Peanut Butter-Chocolate Chip Snaps
408. Pecan Cheesecake Bars
409. Pecan Honey Rolls
410. Pecan Oates
411. Pecan Oaties
412. Pecan Pie - Blue Ribbon Pies
413. Pecan Pie
414. Pecan Streusel Cake
415. Pepper Steak
416. Pickled Beets
417. Pickled Beets 2
418. Pickled Mixed Vegetables
419. Pie Crust With Margarine And Lard
420. Pineapple Sweet Rolls
421. Pinwheels
422. Polynesian Shish-Kabob (Without Skewers)
423. Pork & Potatoes In A Roll
424. Portabella Wild Rice With Caramelized Onion Sauce
425. Potato Chip Cookies
426. Pride Of Iowa Cookies
427. Prize Pecan Pie
428. Prize Winning Chocolate Fudge

429. Pumpkin Bread
430. Pumpkin Chocolate Chip Cookies
431. Pumpkin Cookies
432. Quiche Supreme
433. Raised Doughnuts
434. Raisin Bran Cookies
435. Raisin Bread
436. Raspberry Chiffon Pie
437. Raspberry Cream Cheese Crumb Cake
438. Raspberry Rhubarb Crumble Pie
439. Rhubarb Torte
440. Rhubarb-Strawberry Pie
441. Road To Ruin Pie
442. Roast Pork Tenderloin With Cherry-Cranberry Glaze
443. Rum Mocha Chiffon Cake
444. Salsa
445. Sauerkraut Soup (
446. Savory 3-Cheese Quiche
447. Savory International Spam Cheesecake
448. Savory Sweet Potato Pie
449. Scandinavian Almond Bars
450. Shrimp Casserole
451. Sicilian Grill
452. Simply Oregon Blueberry Pie
453. Soft Pretzels
454. Sour Cream Raisin Pie
455. Sour Cream Twist
456. Southern Ambrosia Apple Pie
457. Southwestern Kabobs
458. Southwestern Souffle
459. Spaghetti Pie
460. Special Cashew Pie
461. Spicy Thai Chicken Salad
462. Spring Garden Cake
463. State Fair Cream Puffs
464. Strawberry Colada Cake
465. Strawberry Cream Pie
466. Strawberry Jelly
467. Strawberry Rhubarb Dessert Bars
468. Strawberry-Rhubarb Pie 1
469. Stuffed Tuna Manicotti
470. Sugar 'n' Spice Cake
471. Sugar Pie Crust
472. Sugar Types
473. Summer Lemon Blueberry Tart
474. Summertime Shrimp And Rice Bowls
475. Sunday Morning Bread
476. Sunflower Crisp Cookies

477. Sunflower Seed Bread
478. Sunshine Cookies
479. Sunshine Salad
480. Sweet Apple Surprise Cake
481. Sweet Cheerity Pie
482. Sweetheart Shortcakes For 2
483. Swiss Chocolate Squares
484. Taco Pasta Salad
485. Tangy Lime Rice Pudding Squares
486. The Wisconsin State Fair Cream Puff
487. Toasted Almond Butter Cake
488. Tricolor Braid
489. Tunnel Of Fudge Cake
490. Tuscany Rice And Bean Soup
491. Unburned Chocolate Pound Cake
492. Upside Down Apple Pecan Pie
493. Vegetable Bake
494. Very Berry Surprise Pie
495. Vidalia Onions Stuffed With Ham & Mushrooms
496. Wedding Morning Blueberry Pastry
497. White Bread
498. Whole Wheat Bread
499. Whole Wheat Herb Bread
500. Winter Carrot Casserole
501. Yellow Angel Food Cake
502. Yellow Cake - Iowa State Fair
503. Yucatan Chicken With Peach-Avocado Salsa
504. Yule Cake
505. Zosha's Sunny Applesauce

Thyme' For Biscuits

2 1/4 c Red Band all purpose flour
1 T sugar
3 t baking powder
3/8 t garlic salt
1/2 t basil,crushed
1 t thyme,crushed
1/2 c butter
1/3 c Parmesan cheese,Shredded
4 T dried tomatoes,drained and
-snipped
1/4 c sour cream
1/2 c milk

Pour 3/4 cup boiling water over 10 pieces of dried tomatoes. Let sit for minutes to dehydrate.

Stir together flour, sugar, baking powder, garlic salt, basil and thyme. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Stir in cheese and tomatoes. Make a well in the center of the dry mixture. Add sour cream and milk all at once. Stir just until moistened.

Turn dough out onto lightly floured board. Flour top and knead 2 or 3 times. Lightly roll out ¾ inch thick. Cut with biscuit cutter.

Place on ungreased baking dish. Bake at 425 degrees for 12-15 minutes or until lightly brown.

RED BAND BEST BISCUIT CONTEST - 1st place - Jackie Wilder, Raleigh, NC

North Carolina State Fair

1776 Coffee Cake

1 c water,Warm
2 T yeast,or 2 packages
1/2 c sugar
1/8 t mace
1 c scalded milk
1 c lard,Melted
1 T salt
3 eggs,beaten
7 c flour,about
butter,softened
cinnamon & sugar,mixed
-together
blueberries & cherries
-decorations
POWDERED SUGAR ICING
1 t vanilla
1 lb powdered sugar
5 T hot milk
1/2 t lemon flavoring
2 T white shortening (Crisco)

Put the yeast in the water & set aside.

Put sugar, mace, milk, melted lard, salt & eggs in a large mixing bowl. Add yeast mixture and about 7 cups of flour. Mix all ingredients together & work to a smooth dough. Let rise until double. Roll out on board 1/2" inch thick, spread with butter, sprinkle with cinnamon & sugar. Cut in strips one inch wide. Twist them as you place in a round 8" greased pan. Let rise about 40 minutes.

Bake 18-20 minutes at 375 degrees or until golden brown. Ice with Powdered Sugar icing. Decorate with red cherries & blueberries and to with a flag in the center.

POWDERED SUGAR ICING Combine all ingredients, beat one minute, add more milk if needed to make it spread easily.

"Mrs. Louise Woodruff * Ursa, Illinois - Grand Champion 1976 Illinois State Fair"

1986 Winner Praline Cookies

1/2 cup butter
1 1/2 cup brown sugar,Packed
1 egg
1 1/2 c
1 t vanilla
1 cup pecans,Chopped

Preparation time: 25 minutes Baking time: 10 to 12 minutes

1. Heat oven to 350 degrees. Cream butter, sugar and egg. Stir in flour, vanilla and pecans. Mix well by hand. Shape into balls about the size of walnuts, place on cookie sheets and flatten to about 1/8 inch.

2. Bake 10 to 12 minutes, or until brown. Remove from oven and allow to cool completely and harden. Winner Jean McGree of Flossmoor "bores everyone," she says, with this family tale of Christmas praline cookies: "Since the time Mom had been a little girl, each November Grandma would surround her back yard pecan tree with sheets to catch the falling nuts. But most of the nuts had to be knocked from the branches with her long-handled broom. Then she would spend hours stooped over those sheets, picking up the pecans and sorting the good ones from the black and hollow shells.

"When her daughter married and moved away, the nuts were carefully picked over, packaged and shipped 'up North.' Free time in the first week of December was always marked for shelling the pecans. Sore hands and stiff backs were repaid with secret nibbling and promises of praline cookies for Christmas.

"Soon, I'll start looking for a package from Great-Grandma in South Carolina. Then, as we crack the pecans, I can retell the 'pecan story' to Michael and Ann, who know that Santa always looks for pralines on Christmas Eve."

from the Chicago Tribune annual Food Guide Holiday Cookie Contest December 4, 1986

Yield: 36 servings

1986 Winner: Almond Thumbprint Cookies

COOKIES ==========
- 2 c all-purpose flour,Sifted
- 1/2 c Sugar
- 1/4 t Salt
- 1 c Butter
- 3/4 c unblanched almonds,Grated
- 2 t Vanilla

FROSTING ==========
- 6 T Butter
- 1/3 c Half-and-half
- 2/3 c brown sugar,Packed
- 2 c Confectioners' sugar
- 1/2 t Vanilla
- pistachio nuts,Chopped For garnish

1. Heat oven to 350 degrees. For cookies, sift flour, sugar and salt into bowl. Cut in 1 cup butter with pastry blender until mixture resembles coarse crumbs. Blend in almonds and vanilla. Work mixture with fingers until a ball of dough is formed. Then shape into 1-inch balls.

2. Place balls on greased cookie sheets; make a depression in center of each cookie. Bake about 8 minutes; remove from oven. Dent again and bake about 8 minutes longer; cool.

3. For frosting, blend 6 tablespoons butter, half-and-half and brown sugar in saucepan. Boil 2 minutes, stirring constantly; remove from heat. Cool about 15 minutes, then stir in confectioners' sugar and vanilla. Beat until smooth and thick.

4. Fill depressions in cookies with butterscotch frosting and sprinkle frosting with nuts.

1986 Winner: Butter Crisps

3/4 c Unsalted butter,at room Temperature
1 c Granulated sugar
3 Egg yolks
1 1/2 t lemon rind,Grated
1 1/2 t Lemon juice
1 1/2 t Cherry liqueur,(Kirsch)
1/8 t Salt
2 c All-purpose flour
Colored sugar crystals or
Plain pearl sugar crystals

1. Beat butter, sugar, egg yolks, lemon rind, lemon juice, cherry liqueur and salt in large mixer bowl. Stir in the flour. Shape into ball; cover and refrigerate for 1 hour.

2. Heat oven to 350 degrees. Roll dough 1/8-inch thick on lightly floured cloth-covered board. Cut into desired shapes. Place on greased baking sheet; sprinkle with sugar crystals. Bake 10 minutes (cookies should not brown). Cool on wire racks.

3. Store in airtight container 2 days to develop flavor. Cookies can be stored in airtight container at room temperature up to 6 weeks or in freezer up to 2 months.

Recipe from Debbie Vanni of Libertyville, Illinois. from the Chicago Tribune annual Food Guide Holiday Cookie Contest December 4, 1986

1986 Winner: Chocolate Covered Cherry Cookies

1 1/2 C Flour
1/2 C Unsweetened cocoa powder
1/4 T Salt
1/4 T Baking powder
1/4 T Baking soda
1/2 C Butter (or margarine,) Softened
1 C Sugar
1 Egg
1 1/2 t Vanilla
48 Maraschino cherries
Frosting
6 oz Semisweet chocolate chips
1/2 C Sweetened condensed milk
Cherry juice (4 to 5 tsp)

1. In bowl, stir together flour, cocoa, salt, baking powder and baking soda. In another bowl, beat butter and sugar until fluffy. Add egg and vanilla to butter-sugar mixture and beat well. Gradually add dry ingredients to butter-sugar mixture and beat until well blended.

2. Shape dough into 1-inch balls. Place on ungreased cookie sheet and push down center of each ball with thumb. Drain cherries and reserve juice. Place 1 cherry in center of each indentation. Heat oven to 350 degrees.

3. For frosting, put chocolate chips and sweetened condensed milk in small saucepan. Heat until chocolate melts. Stir in 4 teaspoons cherry juice. If too thick, add more juice.

4. Spoon 1 teaspoon frosting over each cherry. Spread to cover cherry. Bake 10 minutes or until done. Do not overcook. Remove to wire rack and cool. The cookies freeze nicely.

1986 Winner: Coconut Joys

Yield: 36 Servings

1/2 c Butter
2 c Confectioners' sugar
3 c Flaked coconut
1 T Milk
2 oz Semi-sweet chocolate,melted

Preparation time: 30 minutes Chilling time: 1 hour

1. Melt butter in saucepan. Remove from heat. Add sugar, coconut and milk. Mix well. Shape rounded teaspoon of mixture into balls. Make a dent in the center. Place on a cookie sheet lined with wax paper.

2. Fill center with melted chocolate. Chill until firm. Store in refrigerator. These freeze wonderfully and look beautiful on a tray.

Winner Shere Case of Hickory Hills describes her cookie entry: "Holiday preparation usually starts in September and continues until the night before Christmas. I have been doing this for almost 18 years, and each year I add more recipes. This particular cookie, passed on to me by my sister- in-law, Diana Forkash of Wisconsin, ranks among the favorites of the family and friends. It looks absolutely gorgeous on a plate, tastes wonderful and is absolutely the easiest thing to make. There is no baking time involved, and you can sit down on the job and enjoy doing them."

from the Chicago Tribune annual Food Guide Holiday Cookie Contest December 4, 1986

1986 Winner: Impatient Person's "I'm Hungry" Cookies

Yield: 36 Servings

1 C Unsalted butter,,Softened
8 oz Cream cheese,,Softened
1 1/2 C Sugar
1 Egg
1 T Vanilla
3 C Flour
1 T Baking powder

Preparation time: 20 minutes Chilling time: Several hours Baking time: 10 to 15 minutes

1. Cream butter and cream cheese in large mixer bowl. Beat in sugar until smooth. Beat in egg and vanilla. Stir in flour and baking powder. Chill several hours.

2. Heat oven to 375 degrees. Roll dough into small balls. Place on ungreased cookie sheet. Flatten with a glass that has been dipped in vanilla sugar (sugar in which you have stored a vanilla bean) or plain sugar.

3. Bake 10 to 15 minutes, until the edges are lightly browned. Cool on wire racks.

Winner Jeanette McCarthy, Downers Grove, Illinois, describes her impatient person's "I'm hungry" cookies: "When I was a child, part of our Christmas celebration involved visits to my father's relatives during the time between Christmas and Epiphany. Great-Aunt Elizabeth came from a family whose women had been cooks for a wealthy family in Hungary. As a result, her cooking was usually slightly different and somewhat elegant.

"A treasured memory of Christmas at Great-Aunt Elizabeth's house was a cookie that I never learned to eat in moderation. Although my mother warned me not to say anything, one of the first things I would say upon arrival was, 'I'm hungry,' hoping that these cookies would appear. Much to my delight they usually did, and in fact, began also to appear at Easter, the Fourth of July, Thanksgiving and any other time we got together to celebrate." from the Chicago Tribune annual Food Guide Holiday Cookie Contest December 4, 1986

1986 Winner: Praline Cookies

Yield: 36 Servings

1/2 c Butter
1 1/2 c brown sugar,Packed
1 Egg
1 1/2 c Flour
1 t Vanilla
1 c pecans,Chopped

Preparation time: 25 minutes Baking time: 10 to 12 minutes

1. Heat oven to 350 degrees. Cream butter, sugar and egg. Stir in flour, vanilla and pecans. Mix well by hand. Shape into balls about the size of walnuts, place on cookie sheets and flatten to about 1/8 inch.

2. Bake 10 to 12 minutes, or until brown. Remove from oven and allow to cool completely and harden.

1986 Winner: Rolled Animal Cookies

Yield: 48 Servings

1 c Butter,softened
1 c Sugar
1 Egg
2 T Whipping cream
1 t Baking powder
1/2 t Baking soda
1/2 t Salt
1 t Vanilla
3 c all-purpose flour,Sifted
Decorations,colored sugar
Raisins,chocolate
Sprinkles,chocolate chips

Preparation time: 45 minutes Chilling time: Several hours Baking time: 7 minutes

1. Cream butter. Gradually add sugar and cream well. Blend in the egg, cream, baking powder, baking soda, salt and vanilla. Gradually add flour and mix well. Chill dough until firm, several hours (it is hard to roll out otherwise).

2. Heat oven to 400 degrees. Roll out dough on a floured board to about 1/8- inch thick. Cut into desired shapes with a flour-dipped cookie cutter. Place on ungreased or lightly greased cookie sheet.

3. Decorate with colored sugar and chocolate sprinkles and use raisins or chocolate chips for the eyes of the animals. Bake for 5-7 minutes or until a little brown. Cool on racks. Don't forget to cut the little holes if you wish to hang on the tree.

Note: Dough will keep several days or a week in the refrigerator if you don't get around to cutting right away. I store the cookies in tightly covered tins and they are very good keepers if the children don't find them.

1986 Winner: Sirups Kager (Danish Brown Spice Cookies)

Yield: 60 Servings

1 C Butter (or margarine)
-Softened
1 C Sugar
1 C Dark corn syrup
2 t Cinnamon
1 T cloves,Ground
1/2 T Baking soda mixed with
1 T water
1 C Flour,Can Use 4 Cups

Preparation time: 45 minutes Chilling time: One hour Baking time: 8 to 10 minutes

1. Cream butter or margarine with sugar and corn syrup. Stir in cinnamon, cloves and baking soda mixture. Add flour a little at a time, mixing well after each addition until stiff dough forms. Cover dough and refrigerate until firm.

2. Heat oven to 400 degrees. Roll dough to 1/8-inch thickness on floured surface. Cut with cookie cutters into reindeer or desired shapes. Or roll dough into logs about 1-inch in diameter and slice crosswise into 1-inch-thick rounds.

3. Bake on ungreased cookie sheets until lightly browned, about 8 to 10 minutes.

1988 1st Place: Fay Kuhn's Thumbprints

Yield: 24 Servings

1/2 c Butter
1/4 c Sugar
1/2 t Vanilla
1 Egg,separated
1 c Flour
1/4 t Salt
1 1/4 c Finely nuts,Chopped
1/4 c Raspberry jam

Preparation time: 20 minutes Chilling time: 1 hour Baking time: 15 to 18 minutes

1. Beat together butter and sugar in a mixer bowl. Add vanilla and egg yolk. Mix well.

2. Mix flour and salt, add to butter mixture and mix well. Cover; refrigerate at least 1 hour.

3. Heat oven to 325 degrees. Shape dough into 1-inch balls. Beat egg white lightly in a small bowl. Put nuts in another small bowl. Dip each ball into egg white, then roll in nuts. Put balls 1 inch apart on ungreased cookie sheet. Press thumb in the center of each to make an indentation.

4. Bake until light golden, 15 to 18 minutes. Cool on wire racks. Fill indentation with a small amount of raspberry jam.

Holiday Cookie Contest December 8, 1988

1988 2nd Place: Pat Egan's Christmas Tree Cookies

Yield: 72 Servings

2 1/2 c Flour
1 c Sugar
1 c Butter (or margarine) Softened
1 1/2 t Baking powder
1/4 T Salt
1/2 T Almond extract
1 Egg
1/4 c Green sugar crystals,about
1/4 c Confetti (or nonpareil -candy)
Decorations,optional

Preparation time: 20 minutes Chilling time: 4 hours Baking time: 10 minutes

1. Put flour, sugar, butter, baking powder, salt, almond extract and egg into large bowl of an electric mixer. Mix together, using low speed. Dough will be crumbly. Then knead dough with hands until mixture holds together.

2. Remove 1/3 cup of the dough; wrap and refrigerate. Divide remaining dough in thirds. Using hands, roll each into a 6-inch log.

3. Put sugar crystals on a sheet of wax paper. Roll each log in the sugar crystals to coat well; use the wax paper as a guide to press in crystals. Shape each log into a triangle, pressing gently on wax paper to give three sharp corners. Make sure to make 2 sides longer than the third sid e. Wrap each log well and refrigerate at least 4 hours or until dough is firm enough to slice. To this point, cookies can be made up to a week in advance.

4. Heat oven to 350 degrees. To bake, slice logs crosswise into 1/4-inch slices. Put slices about 1 inch apart on ungreased cookie sheets. For each cookie, shape about 1/2 teaspoon of the reserved 1/3 cup dough into a tree trunk. Attach to bottom underside of each tree. Sprinkle each cookie lightly with candy decorations, if desired. Bake until lightly browned, about 10 minutes. Carefully remove to wire racks. Cool completely.

Note: The logs can be divided and shaped into 3 sizes and sliced to form a 3-tiered tree. These second-place winning cookies are easily shaped into trees that are edged with glittery green sugar.

1988 3rd Place: Gloria Heeter's Best Gingerbread Cookies

Yield: 24 Servings

1 C Corn oil margarine
1 C Molasses
1 C Sugar
1 Egg
4 C Flour
2 t Baking powder
1 T Baking soda
3 t cinnamon,Ground
2 t cloves,Ground
2 t ginger,Ground
1 T nutmeg,Ground
Currants,raisins, silver balls and candy for decoration
1 Egg yolk mixed w/1 ts water
Icing for decorating

1. Beat margarine, sugar and molasses in a large mixing bowl. Add egg and mix well.

2. Sift together flour, baking powder, baking soda, cinnamon, cloves, ginger and nutmeg. Add to butter mixture; mix well.

3. Divide dough into 4 equal portions on a large piece of plastic wrap. Wrap and shape into a flat disk about 1 inch thick. Refrigerate until firm, about 8 hours, or freeze for 2 hours. (Dough can be refrigerated up to 3 days.)

4. Heat oven to 350 degrees. Working with 1 disk of the dough at a time, roll out on a well-floured board, dusting the rolling pin as you work. Dough will be very soft and can be difficult to work with so work quickly and use plenty of flour. Using cookie cutters dipped in flour, cut into desired shapes. Put cookies 1 inch apart on an ungreased cookie sheet. Use currants or candy for eyes or buttons, if desired.

5. Bake until lightly puffed, 7 to 10 minutes. First batch may be puffier because they will have less flour rolled in them. While still warm, paint with egg yolk wash if desired. Cool on wire racks. Cool completely, then decorate as desired with icing.

Icing: Mix confectioners' sugar with a small amount of water until thick and spreading consistency. Add food coloring if desired and put in a small plastic bag. Cut a small hole in one corner and drizzle icing out onto the cooled cookies.

1989 1st Place: Melt Aways

Yield: 30 Servings

1 c Unsalted butter,Softened
1/2 c confectioners' sugar,Sifted
1 t Vanilla
2 1/4 c cake flour,Sifted
1/4 t Salt
3/4 c pecans,Chopped
Confectioners' sugar

1. Heat oven to 450 degrees. Combine butter, confectioners' sugar and vanilla in mixing bowl.

2. Sift flour and salt together and gradually stir into butter mixture. Stir in chopped pecans.

3. Drop by heaping teaspoonsful onto an ungreased cookie sheet. Bake until peaks are very light brown, about 7 minutes. Transfer to cooling rack. While still warm (but not hot), use a sifter to sprinkle generously with confectioners' sugar.

1989 2nd Place: Great-Grandma's Gingerbread Cookies

Yield: 36 Servings

1/2 C Vegetable shortening
1 C Sugar
3 Eggs
1/2 C Cold water
2 t Baking soda
1 C Sorghum (or molasses)
All-purpose flour (5-6 cups)
1 T cinnamon,Ground
1/2 T cloves,Ground
1 T Ginger
1/2 T Salt

1. Cream shortening and sugar in mixing bowl, beat in eggs, one at a time. Mix water and baking soda in small bowl until dissolved. Add baking soda mixture and sorghum to butter mixture. Sift 5 1/2 cups of the flour, the spices and salt together. Blend into dough. Divide dough into 4 balls. Wrap in plastic wrap. Flatten and refrigerate overnight.

2. Heat oven to 350 degrees. Roll 1 portion of dough out at a time on lightly floured surface. Cut into desired shapes. Bake on a greased cookie sheet until puffed, 10 to 12 minutes. Do not overbake.

3. When cool, decorate with buttercream frosting and/or candies as desired. Sorghum gives these cookies a special flavor, but molasses can be used as a substitute.

1989 3rd Place: Cinnamon Toffee Bars

Yield: 48 Servings

1 c Unsalted butter,softened
1 c brown sugar,Packed
1 Egg
1 t Vanilla
2 T cinnamon,Ground
1/2 t Salt
2 c All-purpose flour
1 Egg white,beaten

STREUSEL ==========

6 T Butter,cold
3/4 c All-purpose flour
3/4 c Sugar
Colored sugar,For Garnish

1. Heat oven to 375 degrees. Grease 15- by 10-inch jelly-roll pan. Cream butter, sugar, egg and vanilla in mixing bowl. Stir in cinnamon and salt. Add flour, a little at a time. Blend well. Press into pan to 1/4 ~inch thickness with wax paper.

2. Brush beaten egg white over dough. Combine streusel ingredients in food processor. Process until butter is evenly blended. Sprinkle streusel over dough. Bake 20 minutes. Cool on wire rack 15 minutes. Cut into 2- by 1 1/2 -inch bars while still warm.

1989 Honorable Mention: Butter Cookies

Yield: 36 Servings

1 C Butter,,Softened
1/2 C Plus 1 1/2 tb sugar
1 3/4 C All-purpose flour
1 T Vanilla
Sugar for rolling

1. Heat oven to 300 degrees. Cream butter and sugar. Add flour, a little at a time, then vanilla. Stir until blended.

2. Roll dough into small balls the size of a walnut, then roll the balls in sugar. Flatten with cookie stamp or bottom of a glass. Put onto ungreased cookie sheet. Bake until edges are lightly browned, 17 to 20 minutes.

This dough needs no chilling, rolling or cutting. It is easily doubled.

1989 Honorable Mention: Dottie's Mexican Wedding Cookies

Yield: 48 Servings

1 C Butter,,Softened
1/2 C Confectioners' sugar
2 C All-purpose flour
1/4 T Salt
1 T Vanilla
1 C pecans,Chopped
Confectioners' sugar for Garnish

Preparation time: 15 minutes Baking time: 10 to 12 minutes per batch

1. Heat oven to 350 degrees. Cream butter and sugar until smooth in mixer bowl. Add flour, salt and vanilla and mix until blended. Mix in nuts.

2. Roll teaspoon-size pieces of dough in a ball and put onto an ungreased cookie sheet. Bake until light golden, 10 to 12 minutes. The cookie bottoms should be golden brown. Roll cookies in confectioners' sugar immediately after baking.

1989 Honorable Mention: Jelly Christmas Eyes

Yield: 18 Servings

1/2 c Margarine
1/3 c Sugar
1 Egg
1 Lemon,juice of
1/4 T lemon rind,Grated
1 1/3 c All-purpose flour
1/2 c almonds (or walnuts),Ground
Raspberry (or strawbery
-jelly)
Sugar

Preparation time: 20 minutes Chilling time: 30 minutes Baking time: 10 to 12 minutes per batch

1. Cream margarine and sugar in mixing bowl. Add egg, lemon juice and lemon rind. Mix until smooth. Add flour and nuts. Wrap in plastic wrap and flatten. Refrigerate dough 30 minutes.

2. Heat oven to 350 degrees. Roll out dough on lightly floured surface to 1/8-inch thickness. Use a round 2-inch cookie cutter to cut out circles from dough. Cut out an inner circle with a smaller round cookie cutter from half of the circles to make a "cookie ring."

3. Bake circles and rings until light golden, 10 to 12 minutes. Transfer to wire rack to cool. Spread a small amount of jelly on each whole circle. Press a cookie ring on top of it. Shake the cookies one at a time in a bowl of sugar to coat well. Store in a covered dish. Note: Confectioners' sugar can be used to coat the cookies in place of granulated.

1990 1st Place: Nut Crescents

Yield: 60 Servings

2 c Unsalted butter (or -margarine),Softened
6 T Confectioners' sugar
2 Egg yolks
4 c Flour,sifted before Measuring
1 c Ground (or finely),Crushed Almonds,pecans or walnuts

TOPPING ==========

2 Egg whites
1 c Ground (or finely),Crushed Almonds,pecans or walnuts
1/2 c Granulated sugar
Confectioners' sugar for Sprinkling

Preparation time: 45 minutes Cooking time: 10 to 12 minutes

1. Cream butter and confectioners' sugar in large mixer bowl until light and fluffy. Beat in egg yolks. Beat in flour and 1 c ground nuts until mixed. (Dough can be refrigerated up to several days; soften slightly before shaping cookies.)

2. Heat oven to 350 degrees. Have ungreased baking sheets ready.

3. For topping, beat egg whites lightly with fork in shallow dish until frothy. Mix 1 cup nuts and granulated sugar in separate shallow dish.

4. Roll a generous teaspoon of the dough in the palm of your hands into a crescent shape. Dip top of crescent in egg white and then into nut-sugar mixture. Place crescents on baking sheets about 1 inch apart. Bake until bottoms are golden, 10 to 12 minutes. Cool on pan a few minutes, then transfer to wire racks to cool completely. Sprinkle lightly with confectioners' sugar before serving.

1990 2nd Place: Mom's Sugar Cookies

Yield: 48 Servings

1 c Unsalted butter,Softened
1 1/2 c Confectioners sugar
1 Egg
1 t Vanilla
1/2 t Almond extract
2 1/2 c Flour
1 t Baking soda
1 t Cream of tartar
FROSTING ==========
8 oz Cream cheese,softened
2 c Confectioners' sugar
1/4 t Vanilla
Milk
Food coloring as desired

Preparation time: 30 minutes Chilling time: 2 to 3 hours Cooking time: 7 to 8 minutes

1. Cream butter, sugar, egg, vanilla and almond extract in large mixer bowl until light and fluffy. Beat in flour, baking soda and cream of tartar until mixed. Divide dough in half. Cover and refrigerate dough 2 to 3 hours. (Dough can be refrigerated up to several days; soften slightly before rolling out.)

2. Heat oven to 350 degrees. Have lightly greased baking sheets ready.

3. Roll out half of dough on lightly floured surface to almost 1/4 ~inch thick. Use cookie cutters to cut out desired shapes. Place cookies 2 inches apart on prepared baking sheets. Bake until light brown on edges, 7 to 8 minutes. Cool on wire racks.

4. For frosting, beat cream cheese, sugar and vanilla in small bowl until smooth. Beat in milk until spreading consistency. Add food coloring as desired.

5. Use frosting to decorate cookies. Let stand until frosting sets.

1990 3rd Place: Shortbread Sheep

Yield: 16 Servings

2 c Unsalted butter,Softened
1 c Sugar
4 c Flour
1/4 t Salt

Preparation time: 25 minutes Cooking time: 20 to 25 minutes

1. Cream butter and sugar in large mixer bowl until light and fluffy. Beat in flour and salt. Knead the dough briefly until smooth. If dough is too sticky, add a bit more flour. (Dough can be refrigerated up to several days; soften slightly before shaping cookies.)

2. Heat oven to 325 degrees. Have ungreased baking sheets ready.

3. Pat half of the dough out on lightly floured surface to 1/2 -inch thickness. Use cookie cutters to cut out desired shapes. Place cookies 2 inches apart on baking sheets. Bake until light brown on edges, 20 to 25 minutes. Cool on wire racks.

1991 1st Place: Caramel Pecan Treasures

Yield: 60 Servings

1 c Butter,softened
3/4 c light,Lightly Packed
Brown sugar
1 t Vanilla
1 3/4 c All-purpose flour
1/2 t Baking powder
12 oz Semisweet chocolate chips
1 T Vegetable shortening
25 caramels,cut in, up to 30
Half,rolled into balls
Finely pecans,Chopped

Preparation time: 50 minutes Cooking time: 15 minutes

1. Heat oven to 325 degrees. Have ungreased baking sheets ready.

2. Cream butter, sugar and vanilla in large mixer bowl until well-mixed. Stir in flour and baking powder. (If kitchen is warm, refrigerate dough for a few minutes; dough should be firm enough to roll easily.) Shape scant teaspoonsful of dough into balls about the size of a marble. Place on baking sheet, leaving about 2 inches between cookies. Flatten slightly.

3. Bake until golden, about 15 minutes. Transfer to wire racks to cool.

4. Melt chocolate chips with shortening in top of double boiler set over simmering water. Remove from heat.

5. Flatten caramel halves so they are the same diameter as the cookie. Put one caramel half on top of each cookie. (If necessary, use a dab of chocolate as "glue" to help caramel adhere to cookie.) Using a small metal spatula, spread melted chocolate thinly over top and sides of caramel and cookie to cover. Press chopped pecans onto tops of cookies. Let stand on a wire rack until chocolate firms (refrigerate if desired), about 20 minutes. Put into individual paper wrappers. Store in a cookie tin with a piece of wax paper between each layer.

1991 2nd Place: Oma's Almond Cookies

Yield: 120 Servings

2 c Butter,softened
2 c Sugar
2 Eggs
1 Lemon,grated rind and
4 c All-purpose flour
1 t Baking powder
1 pn salt
1/2 lb Unblanched almonds,finely Ground (or),Grated
Colored sugars,For Garnish Optional

Preparation time: 30 minutes Chilling time: 8 hours or overnight
Cooking time: 10 minutes

1. Cream butter and sugar in large mixer bowl of electric mixer. Beat in eggs, one at a time. Beat in lemon rind and juice. Mix flour, baking powder and salt. Stir flour mixture and ground almonds into butter mixture to make a soft dough. Divide dough into quarters. Refrigerate dough, wrapped in wax paper, until firm, at least 8 hours or overnight.

2. Heat oven to 350 degrees. Have ungreased baking sheets ready.

3. Roll out one dough portion on lightly floured pastry cloth with a rolling pin covered with stocking or roll between sheets of lightly floured wax paper to 1/8 -inch thickness. Cut out with cookie cutters. Return dough to refrigerator if it gets too soft. Transfer to baking sheets, leaving 2 inches between each cookie. Sprinkle with colored sugar if desired.

4. Bake until very light brown at edges, 8 to 10 minutes. Transfer to wire racks to cool. Store in a covered tin.

1991 3rd Place: Christmas Ginger Cookies

1 c butter or,Unsalted Margarine,softened
1 1/4 c Granulated sugar
1 Egg
2 T Dark corn syrup
1 1/2 T orange rind,Grated
1 T Water
3 1/4 c All-purpose flour
2 t Baking soda
2 t Cinnamon
1 T ginger,Ground
1/2 T cloves,Ground
1/4 T Salt

ICING ==========

1 Egg white
1 T Almond extract
Confectioners' sugar,as Needed,(about 2-4 cups)

1. Cream butter and sugar in large mixer bowl with electric mixer. Beat in egg until light. Stir in corn syrup, orange rind and water. Mix flour , baking soda, cinnamon, ginger, cloves and salt. Stir into butter mixture to form a dough. Divide dough in half. Wrap in wax paper and refrigerate overnight.

2. Heat oven to 325 degrees. Have lightly greased baking sheets ready.

3. Roll out one piece of dough at a time on a lightly floured surface or between sheets of floured wax paper to 1/8 -inch thickness. Cut into shapes with cookie cutters. Place on baking sheets, leaving 2 inches between each cookie. Bake until golden, 8 to 10 minutes. Transfer to wire racks to cool.

4. For icing, mix egg white and almond extract in small bowl until frothy. Stir in confectioners' sugar until mixture is a drizzling consistency . Drizzle over cookies. Let stand until icing sets. Store covered.

Note: This recipe uses raw egg white. Cases of salmonella poisoning have been traced to raw eggs, although this is rare and usually associated with the yolks.

1992 1st Place: Gingerbread Bears

Yield: 42 Servings

3 1/2 C Unsifted all-purpose flour
1 1/2 t ginger,Ground
1 1/2 t Cinnamon
1 T Baking soda
1 T cloves,Ground
1/4 T Salt
1/2 C Butter,,Softened
3/4 C Sugar
1 Egg
3/4 C Light molasses
1 T lemon rind,Grated
Decorations as desired

Preparation time: 35 minutes Chilling time: 2 hours or overnight
Cooking time: 7 to 10 minutes

1. Measure 3 1/2 cups flour; sift together with spices, baking soda and salt; set aside. Beat butter with an electric mixer in a large bowl until smooth. Add sugar and mix on high speed until light and fluffy, 2 minutes. Add egg and mix well. Stop the mixer and add molasses and lemon rind. Mix on low speed to combine. Stir in dry ingredients with a wooden spoon.

2. Divide dough into four parts. Wrap each one separately in plastic wrap and refrigerate 2 hours or overnight.

3. Heat oven to 375 degrees. Lightly grease baking sheets.

4. Remove one piece of dough from the refrigerator at a time. Roll the well-chilled dough on a floured board or between sheets of waxed paper to a 1/8-inch thickness. Cut out with cookie cutters and carefully transfer to prepared baking sheets, leaving 1-inch between each cookie.

5. Bake just until the cookies are lightly browned and set, 7 to 10 minutes. Do not overbake. Transfer from baking sheets to a wire rack and cool completely before decorating. Decorate as desired. Store in airtight containers.

1992 2nd Place: Pecan Tassies

Yield: 24 Servings

CRUST ==========
1/2 c Butter,softened
3 oz Cream cheese,softened
1 c Unsifted all-purpose flour
FILLING ==========
1 Egg
3/4 c light brown sugar,Packed
1 T Butter,melted
1 pn salt
3/4 c pecans,Chopped

Preparation time: 30 minutes Cooking time: 25 minutes

1. Heat oven to 350 degrees. Have ready 2 miniature muffin tins with cups that measure about 2 inches across and 7/8 inch deep.

2. For crust, beat butter with cream cheese until smooth. Add flour and mix until a dough forms. Divide into 24 balls. With your fingers, press each ball into an ungreased muffin cup, taking care to make a smooth, even layer over the bottom and up the sides.

3. For filling, whisk egg in a medium bowl. Add sugar, butter and salt and mix well.

4. Spoon about 1/2 teaspoon chopped pecans into each crust. Add filling so it comes almost to the top of the cups, making sure it doesn't spill over. Sprinkle remaining pecans over the top.

5. Bake 15 minutes. Reduce oven to 250 degrees and continue to bake until crust is light brown at the edges, 10 minutes. Cool. When muffin tin is cool enough to handle, loosen cups from the sides of the tin and carefully transfer to a wire rack. Cool to room temperature.

1992 3rd Place: Chocolate Mint Sticks

Yield: 36 Servings

BROWNIE ==========
- 1 c Butter,softened
- 2 c Granulated sugar
- 4 Eggs
- 2 t Vanilla
- 4 oz Unsweetened chocolate Melted
- 1 c Unsifted all-purpose flour
- 3/4 c pecans (or walnuts),Chopped

FILLING ==========
- 2 c Confectioners' sugar
- 4 T Butter (or margarine) Softened
- 2 T Milk
- 1/2 t Peppermint extract
- 1 dr green food,up to 2 Coloring,if desired

GLAZE ==========
- 2 oz Sweetened chocolate
- 2 T Butter (or margarine)

Preparation time: 25 minutes Cooking time: 30 minutes

1. Heat oven to 350 degrees. Grease a 13-by-9-inch baking pan.

2. With an electric mixer, cream the butter, granulated sugar, eggs and vanilla until light, 2 minutes. Add the chocolate and mix well. Stop the mixer and fold in the flour then the nuts.

3. Transfer batter to prepared pan. Bake just until a toothpick inserted in the center comes out clean, 30 minutes. Cool completely.

4. For the filling, mix all ingredients until smooth. Spread in an even layer over the cooled brownies.

5. For the glaze, melt chocolate with butter; mix well. Pour over filling and gently tilt pan so glaze covers the entire surface. Refrigerate until glaze is set; cut into squares or sticks.

1993 1st Place: Ginger Cookies

Yield: 80 Servings

1 C Granulated sugar
1/2 C Dark corn syrup
1/2 C Water
1 T ginger,Ground
2 t Cinnamon
2 t cloves,Ground
1 C butter (or margarine)
-Unsalted
4 C All-purpose flour
1 1/2 t Baking soda
Liquid food coloring
If desired

Preparation time: 1 1/2 hours Chilling time: 12 hours or more
Cooking time: 7 minutes

1. Put sugar, syrup, water, ginger, cinnamon and cloves into a large saucepan. Cook and stir over medium heat until mixture boils and sugar dissolves. Remove from heat. Add butter. Stir until butter is melted and mixture is no longer very hot.

2. Mix flour and baking soda. Gradually add flour mixture to butter mixture and stir to blend thoroughly. Dough will have a soft texture. Place dough in an airtight container and refrigerate overnight or at least 12 hours or as long as 1 week.

3. Heat oven to 375 degrees. Remove about one-sixth of the dough and knead it until it is slightly softened. Roll dough directly onto ungreased cookie sheets until it is about 1/4-inch thick. Use a cookie cutter to stamp shapes in dough, allowing a 1-inch margin between each cookie. Remove excess dough by lifting it and peeling it away. Scraps of dough can be kneaded together and re-rolled.

4. Bake until golden brown, about 7 minutes. Allow cookies to cool slightly and become crisp before removing them from the cookie sheet. Cool thoroughly on wire racks. If desired, you may "paint" the cooled cookies using a clean, small paintbrush and food coloring that has been watered down slightly. Store cookies in airtight containers. Note:
After the 12-hour resting period, this cookie dough can be hand-molded like clay--rolled, pinched, poked and pressed--and it will keep its shape, expanding slightly while baking. Thin cookies will become brown and bake quickly, large and thick shapes will require longer baking. Can be cut into any shape desired but make the cookies uniformly thick.

1993 2nd Place: Mozart Cookies

3 c All-purpose flour
1/2 c Granulated sugar
2 Egg yolks,beaten
1 T Pure vanilla extract
1/2 t Salt
rind of 1 lemon,Grated
1 c Unsalted butter,softened

FILLING ==========

12 oz Apricot preserves
1 T Fresh lemon juice
1 T Rum
Confectioners' sugar

1. Sift flour into a large mixing bowl and make an indentation or well in the center of the flour. Add the sugar, egg yolks, vanilla, salt and lemon rind to the well. Mix the ingredients in the well together with the flour. Then cut in the butter using a pastry cutter or two sharp knives. At this point the dough will resemble coarse crumbs. Turn the dough out onto a work surface and knead it with your hands until smooth and firm. Divide dough in half and shape into two balls.

2. Wrap tightly in plastic. Refrigerate until firm enough to roll out, about 1 hour.

3. Meanwhile, heat the apricot preserves over low heat, stirring constantly. Stir in lemon juice and rum. Let cool.

4. Heat oven to 325 degrees. Place the chilled dough on a lightly floured surface or between two sheets of floured wax paper. Roll out with a floured rolling pin to about 1/4-inch thickness. Cut out circles of dough about 2 inches in diameter. Place half of the circles onto greased or non-stick cookie sheets. Cut the other half of the circles again with a small shot glass or cookie cutter to form a ring shape. (Make an equal amount of rings to circles.) Place the rings onto buttered baking sheets. Bake until light gold, 10 to 12 minutes. Cool a little on the cookie sheets.

5. To assemble, brush the still-warm circles with the cooled apricot mixture. Place one ring on top of each circle and press gently (they break easily) to secure. Spoon a small dollop of the apricot mixture into the center of the cookies. Sprinkle with confectioners' sugar. Cool. Store in a tightly closed tin.

1993 3rd Place: Empires

Yield: 1 Servings

1 c Unsalted butter,softened
1/2 c Granulated sugar
2 c All-purpose flour
1/2 c Seedless raspberry jam or
Currant jelly
1 c Confectioners' sugar
Milk,(1-2 tablespoon)
Colored sugar for decorating

1. Beat butter and granulated sugar in large bowl of electric mixer until light and fluffy. Slowly add flour and blend well. Remove from bowl and knead until shiny. Divide dough in half; wrap in wax paper. Refrigerate dough until it is firm enough to roll, several hours or longer. Let dough soften slightly on counter if too firm to roll.

2. Heat oven to 325 degrees. Roll dough between two sheets of floured wax paper or flatten dough with floured hands to 1/4-inch thickness on a floured surface. Use cookie cutters to make shapes. Transfer to ungreased baking sheets. Bake only until slightly golden, 5 to 7 minutes. Let cool on cookie sheets just long enough to firm cookies and then remove to wire racks to cool completely.

3. To assemble, spread half of the cookies with a small amount of jam and sandwich with another cookie. Put confectioners' sugar into a small bowl and drizzle in just enough milk to make a thin glaze. Frost cookies lightly with the glaze and sprinkle with colored sugar. Let stand until glaze hardens.

1993 3rd Place: Springerle

Yield: 84 Servings

1/2 T Baker's ammonia
2 T Milk
6 Eggs,at,Room Temperature
1 1/2 lb Confectioners' sugar
(about 6 cups)
1/2 C Unsalted butter,,Softened
1/2 T Anise oil
1/2 T Salt
8 C Cake flour,,Sifted

Preparation time: 40 minutes Standing time: 1 hour plus overnight
Cooking time: 10 to 12 minutes Aging time: 1 week or more

1. Mash baker's ammonia with a rolling pin if it is not powdered. Dissolve it in the milk in a small bowl and let stand 1 hour before using.

2. Beat eggs in large bowl of electric mixer until thick and lemon-colored, about 5 minutes. Gradually beat in confectioners' sugar until creamy and smooth. Add butter and beat again until creamy. Add anise oil, dissolved baker's ammonia and salt; beat to mix. Gradually beat in enough flour to make a stiff dough.

3. Cut off pieces of dough and work in more flour on a floured work surface until dough is stiff enough to roll out and hold the design of the springerle rolling pin or mold. Roll out on a lightly floured board with a floured rolling pin to 1/4-inch thickness. Press design on dough with a floured springerle rolling pin or mold. Cut cookies apart using a floured knife. Leave on work surface covered with a clean kitchen towel overnight.

4. The next day, heat oven to 325 degrees. Bake cookies on greased baking sheets, until barely golden on the bottom, 10 to 12 minutes. Cool on wire racks. Store in tightly covered tins and allow to mellow at least 1 week before serving.

Note: This recipe also can be made using 1 1/2 teaspoons baking powder (in place of the milk and the baker's ammonia) and anise extract instead of anise oil. However, the cookies will not be as delicately textured and the anise flavor not quite as rich. If using baking powder, add it with the salt to the batter.

1993 Gravenstein Apple Fair - Apple Pie Grand Champion

For crust
2 c flour
1 t salt
1 c shortening,(chilled)
1/4 c ice water
For filling
1 c sugar,plus 2 TBSP divided use
4 T flour,divided use
2 t cinnamon
1 ds nutmeg
7 lg Gravenstein apples,peeled -and cored cut into medium-thin,Slices
2 T butter
Milk
Extra sugar for top of pie

For crust: Sift flour with salt. Using a pastry blender, add half the shortening to the flour mixture and cut in until crumbly. Add remaining shortening, cutting in until mixture looks like small peas. Add 1 tablespoon ice water to flour mixture and mix. Repeat with additional water until all flour is thoroughly moistened. Form into a ball. Divide ball in half. Wrap each half in wax paper and chill in refrigerator.

When chilled, roll out bottom crust and line pie plate with it.

For filling: Preheat oven to 400 degrees. In a small bowl, combine 2 tablespoons sugar and 2 tablespoons flour. Spread this mixture on bottom crust to absorb liquid. Combine remaining sugar, flour, cinnamon and nutmeg in a bowl and mix well. Pour sugar mixture over sliced apples and mix well. Pour apples into pie crust. Dot with small chunks of butter.

Roll out top crust and place on top of apples. Crimp edges and make 5 (1 1/2-inch long) slits on top of pie crust. Brush top crust lightly with milk. Sprinkle with sugar. Bake for 5 minutes. Then reduce heat to 350 degrees and bake for 1 hour.

Note: It's best to chill all crust ingredients, including bowl, fork, flour and shortening.

1994 1st Place: Rumprint Cookies

Yield: 36 Servings

2/3 C Unsalted butter,softened
1/3 C Granulated sugar
1 Egg
1 T Vanilla extract
1/4 T Salt
1 3/4 C All-purpose flour
1/4 T Nutmeg,or to taste
Filling
1/4 C Unsalted butter,softened
1 C confectioners' sugar,Sifted
1 T Rum extract (or),To Taste
Nutmeg,For Garnish

Preparation time: 1 hour 30 minutes Chilling time: 1 hour 15 minutes
Cooking time: 12 minutes per batch

1. Beat butter in large bowl of electric mixer until light; beat in sugar until fluffy. Beat in egg, vanilla and salt; beat well. Stir in flour and nutmeg until well mixed. Refrigerate dough, covered, 1 hour.

2. Heat oven to 350 degrees. Have ungreased baking sheets ready.

3. Shape dough into 1-inch diameter balls. Place 2 inches apart on baking sheets. Press down centers with thumb. Bake until barely golden, about 12 minutes. Cool on wire racks.

4. For filling, beat butter until light. Beat in confectioners' sugar until fluffy. Add rum extract to taste. Beat well. Fill a pastry bag fitted with a medium star tip with the filling. Pipe a star into the center of each cookie. Sprinkle with nutmeg. Chill until filling firms, 15 minutes.

1994 2nd Place: Surprise Packages

Yield: 36 Servings

1 c Unsalted butter,softened
2 1/4 c All-purpose flour
1/3 c Confectioners'sugar,sifted
1 t Pure vanilla extract
1 t Water
36 layered chocolate
Mint wafers,(or other
Flavor miniature
Chocolates),unwrapped
ICING ==========
Confectioners' sugar
Milk
Food color,colored
Sprinkles as desired

Preparation time: 2 hours Cooking time: 15 to 20 minutes

1. Heat oven to 325 degrees. Have ready ungreased baking sheets.

2. Beat butter in large bowl of electric mixer until light and fluffy. Beat in half of the flour, the sugar, vanilla and water until thoroughly combined. Beat in the remaining flour.

3. Use a scant 1 tablespoon of dough and press it flat and thin with your hands. Put a chocolate mint wafer in the center and fold the dough over to completely cover each chocolate and to form a neat, rectangular package. Pinch the edges to seal. Place 1 inch apart on ungreased baking sheets.

4. Bake until bottoms are lightly browned, 15 to 20 minutes. Cool a few minutes on the baking sheets and then cool completely on wire racks.

5. For icing, mix confectioners' sugar and milk to make a thin icing; color icing as desired. Use a small spatula to ice cookies. Decorate as desired so cookies resemble Christmas packages.

1994 3rd Place: Kolachkes

Yield: 84 Servings

2 C Unsalted butter,,Softened
6 oz Cream cheese,,Softened
3 C All-purpose flour,,Sifted
6 T Whipping cream
Confectioners' sugar for
Rolling and sprinkling
Jam,jelly (or preserves of)
Choice
Cream cheese filling (opt)
Nut filling (optional)

Preparation time: 2 1/2 hours Chilling time: Overnight Cooking time: 12 to 15 minutes

1. Beat butter and cream cheese in large bowl of electric mixer until light. Beat in flour and cream until well mixed. Divide dough into 4 portions. Wrap each in plastic wrap and refrigerate overnight.

2. Heat oven to 350 degrees. Have ungreased baking sheets ready.

3. Sprinkle the work surface and the rolling pin generously with confectioners' sugar. Roll out 1 dough portion at a time to about 1/4-inch thickness. Use a small (2-inch diameter) round cutter or glass to cut out cookies. Transfer to ungreased baking sheets, leaving 1 or 2 inches between each cookie. Make a small depression in the center of the cookies with your fingertip. Fill scantily with jam, jelly, preserves, cheese or nut filling. (If you use too much filling it will run out onto the baking sheet.) 4. Bake until bottoms are lightly browned, 12 to 15 minutes. Cool on wire racks. Sprinkle generously with confectioners' sugar while still warm.

Cream cheese filling: Beat together 1 package (8 ounces) softened cream cheese, 1 egg yolk, 1/2 cup confectioners' sugar and 1 teaspoon pure vanilla extract until well mixed.

Nut filling: Cook 1 cup coarsely ground walnuts in 2 tablespoons butter with 1/3 cup granulated sugar and 1 teaspoon pure vanilla extract until nuts turn golden. Cool.

1995 1st Place: Swedish Spice Cookies

Yield: 60 Servings

2 1/4 c	All-purpose flour,sifted -before
2 t	Baking soda
1 t	cloves,Ground
1 t	ginger,Ground
1 t	cinnamon,Ground
1 t	salt,Ground
3/4 c	Unsalted butter,softened
1 1/2 c	Sugar
1	Egg
1/4 c	Molasses

1. Heat oven to 375 degrees. Have ungreased baking sheet(s) ready. Sift together the flour, baking soda, spices and salt; set aside.

2. Beat the butter and 1 cup of the granulated sugar in large bowl of an electric mixer on high speed until light, 1 minute. Add the egg and molasses; mix well. Stop the mixer and add the flour mixture. Mix just until combined.

3. Using about 1 1/2 teaspoons dough for each, roll dough into balls. Roll in the remaining 1/2 cup granulated sugar so they are fully coated. Arrange on baking sheet, spacing them 2 inches apart. If you prefer a thin, crisp cookie, they may be flattened with a glass that has been dipped in sugar.

4. Bake until set, 9 to 10 minutes. Transfer to a wire rack and let cool.

1995 2nd Place: Brown Butter Maple Spritz

Yield: 30 Servings

1 1/4 C butter,Unsalted
1 C Confectioners' sugar
2 t Pure vanilla extract
1 1/4 t Salt
1 Egg
2 Egg yolks
2 1/4 C Unsifted all-purpose flour
1/2 C Pure maple syrup
Milk (or whipping cream,)
- if necessary

1. To brown the butter, melt butter in a small, heavy saucepan over low heat. When fully melted, increase heat to medium and cook, stirring constantly, until the butter turns a medium brown and smells nutty. Measure out 1 cup to use for cookies and reserve the rest for the filling. Refrigerate until firm but not solid, about 30 minutes.

2. For cookies, heat oven to 325 degrees. Have ready a cookie press and ungreased baking sheet(s).

3. Beat the 1 cup brown butter, 1/2 cup of the confectioners' sugar, vanilla and salt in large bowl of electric mixer until creamy. Add egg and egg yolks and mix to combine. Stop mixer and add flour; mix on low speed just until flour disappears.

4. Transfer dough to a cookie press and press onto baking sheet in desired shapes, spacing them 1 1/2 inches apart. Bake until set, 16 to 18 minutes. Transfer to a wire rack to cool.

5. For filling, cook maple syrup in a heavy 2-quart saucepan over high heat for 5 minutes. Cool to lukewarm then stir in remaining 1/2 cup confectioners' sugar. Beat the reserved brown butter in a food processor or a small bowl of electric mixer until light. Add the syrup mixture and beat until smooth. If mixture is too thick, add a small amount of milk or cream until it is spreadable.

6. Assemble cookies by spreading about 1/2 teaspoon filling on the flat side of half the cookies. Sandwich with another cookie.

1995 3rd Place: Christmas Rocks

Yield: 6 Servings

3 c all-purpose flour
1 T unsweetened cocoa
3/4 t baking soda
1 t cinnamon
1 t mace
1 t nutmeg
1/2 t ginger,Ground
1/2 t allspice
1/4 lb candied pineapple
1/4 lb citron
1/4 lb candied orange peel
1/4 lb dates,Pitted
1/4 lb figs
1/4 c (or candied cherries),Dried
1 lb pecans,Chopped
1 c raisins
1/2 c currants,Dried
1 c unsalted butter,softened
1 1/2 c sugar
3 eggs
1 T cold,strong coffee

Heat oven to 350 degrees. Have ready ungreased or parchment-lined baking sheet(s). Sift together the flour, cocoa, baking soda and spices. Cut candied fruits, dates and figs into small pieces and toss with a small amount of the flour mixture. Combine in a large bowl with the pecans, raisins and currants. Set aside.

Beat butter and sugar in large bowl of electric mixer on high speed until light, about 2 minutes. Add the eggs, one at a time, mixing well after each addition. Mix in the coffee. Stop the mixer and add the flour mixture. Mix on low speed just until combined. Using a wooden spoon, fold in the fruit and nut mixture to coat all the pieces.

Drop batter onto baking sheet in walnut-size mounds leaving about 2 inches between each cookie. Bake until set and tops are lightly browned, 14 to 16 minutes. Transfer to a wire rack to cool. Store in an airtight container, with a small wedge of apple to keep them soft. The cookies may be glazed or sprinkled with confectioners' sugar, if desired.

1995 4th Place: Friendship Cookies

Yield: 1 Servings

2 1/4 c Unsifted all-purpose flour
3/4 c Vegetable oil
1/2 c Sugar
1 Egg
1/4 c Pure maple syrup
1/4 c Sorghum molasses
2 t Baking soda
1 t ginger,Ground
1/2 t Cinnamon
1/2 t cardamom,Ground
1/4 t Salt
Additional sugar for coating

1. Heat oven to 350 degrees. Have ungreased baking sheet(s) ready.

2. Combine all ingredients, except sugar for coating, in large bowl of an electric mixer. Beat on low speed until combined. Refrigerate to firm dough slightly, about 20 minutes.

3. Roll into large balls, using 1/4 cup dough each for large cookies or a scant tablespoon for smaller cookies (dough will be soft). Roll in additional sugar to coat. Arrange on baking sheet, spacing them 3 inches apart.

4. Bake until set, about 15 minutes for large cookies and 10 minutes for smaller ones. Cool on baking sheet 1 minute before transferring to wire rack to cool.

1995 5th Place: Joan's Little Joys

Yield: 36 Servings

1 c Unsalted butter,softened
1 3/4 c Confectioners' sugar
1 1/2 t Pure vanilla extract
1 1/2 c All-purpose flour,sifted
-before
1/2 c Finely hazelnuts (or
-macadamia nu,Ground
1/4 c Seedless raspberry
-preserves,(approx)
Food coloring as desired
-for decorating

1. Heat oven to 350 degrees. Lightly grease cookie sheet(s) or line with parchment paper.

2. Beat butter and 1/2 cup of the confectioners' sugar in large bowl of electric mixer on high speed until well combined. Mix in vanilla. Stop the mixer and add the flour and ground nuts. Mix on low speed just until combined.

3. Using 1 teaspoon dough for each, roll into rounds. Place on baking sheet. Dip the bottom of a flat glass in confectioners' sugar, reserving 1/4 cup for this purpose. Press each ball, flattening to a 1-inch round.

4. Bake just until they begin to color, 9 to 11 minutes. Transfer to a wire rack to cool.

5. Spread bottoms of half the cookies with preserves, using about 1/4 teaspoon for each cookie. Sandwich together with another cookie.

6. For icing, mix remaining 1 cup confectioners' sugar with just enough water to make it spreading consistency. Tint icing with food color, if desired.

7. Decorate top of cookies with icing, using a pastry bag, if desired.

1996 1st Place Winner: Chocolate Shots

Yield: 3 Servings

1 c Unsalted butter,softened
1 c Confectioners' sugar
2 T Vanilla extract
1 1/2 c All-purpose flour
1/2 T Baking soda
1 c Rolled oats,not instant
3 Chocolate sprinkles 1 3/4 -oz each

First place winner in the Chicago Tribune's 1996 Annual Holiday Cookie Contest. Kimberly H. McGuire of Oak Park, Illinois entered her grandmother's chocolate shot cookie recipe.

1. Beat butter in large bowl of electric mixer at high speed until creamy, about 1 minute. Add sugar and vanilla; beat until light and fluffy, a bout 2 minutes. Grandually beat in flour and baking soda until smooth. Stir in oats. Refrigerate dough in mixer bowl 10 minutes for easier handling.

2. Remove dough from refrigerator. Divide dough into 2 to 3 equal pieces. Roll each piece into a log about 1 1/2 inches in diameter. Pour sprin kles into pie plate; roll logs in sprinkles to coat evenly. Wrap logs in plastic wrap and refrigerate overnight.

3. Heat oven to 325'F. Cut dough into 1/4-inch slices. Bake on greased baking sheet until lightly browned and slightly firm to the touch, about 20 minutes. Remove to cooling rack.

1996 2nd Place Winner: Shortbread Cookies

Yield: 48 Servings

4 c All-purpose flour
1 c Light brown sugar,,Packed
1 lb Unsalted butter,softened

The 2nd place winner in the Chicago Tribune's 1996 Annual Holiday Cookie Contest, a simple brown-sugar shortbread from Sandra Petrille of Naperville, Illinois.

1. Heat oven to 325'F. Beat all ingredients in large bowl of electric mixer on medium-high speed until smooth, about 4 minutes.

2. Divide dough into 4 pieces. Roll out 1 piece of dough at a time on lightly floured surface to 1/16- to 1/8-inch thickness. Cut out dough with cookie cutters.

3. Bake cookies on ungreased baking sheet until pale brown and slightly firm to the touch, 8 to 10 minutes. Remove to cooling rack. Decorate as desired.

1996 Honorable Mention: Kourambiethes (Almond Shortbread)

Yield: 4 Servings

1/2 c almonds,Blanched
1 lb Unsalted butter,softened
1 lb Confectioners' sugar
2 Egg yolks
3 T Cognac
1 t Vanilla extract
3 c Cake flour
1/2 t Baking powder

Bess Gallanis Hayes of Winnetka, Illinois won an honorable mention in the 1996 Chicago Tribune Annual Holiday Cookie Contest with these Greek almond shortbread cookies.

1. Heat oven to 350'F. Spread almonds in single layer on baking sheet. Bake, stirring occasionally, until lightly toasted, about 10 minutes. Remove from oven; cool, then chop coarsely.

2. Beat butter in large bowl of electric mixer on medium-high speed until very light and fluffy, 5 minutes. Add 3 tablespoons of the confectioners' sugar; continue beating 3 minutes.

3. Add egg yolks, Cognac and vanilla; beat until smooth. Beat in almonds, flour and baking powder until mixed well. (If dough is too soft to handle, add additional flour.)

4. Shape scant tablespoons full of dough between palms into round balls or crescents. Bake on ungreased baking sheets until set and very pale golden in color; 15 minutes. Remove cookies to cooling rack.

5. Place remaining confectioners' sugar into sifter. While cookies are still hot, sift confectioners' sugar over tops. Repeat twice at 20-minutes intervals.

A To Z Veggie Casserole

3 T butter
1 sm red onion
1 lb carrots,shredded
2 oz dried apricots,sliced thinly
2 c chicken broth
1/2 c sweet cooking sherry
salt and pepper
1 T orange marmalade
6 oz semolina alphabet macaroni
1 c fresh peas,Blanched

Saut onion and butter in a large skillet. Add carrots and apricots. Continue to saut for 5 minutes. Add chicken broth and marmalade and simmer 2 minutes; add peas and set mixture aside. Cook alphabet macaroni al dente (3 to 5 minutes). Rinse in cold water, add to vegetable mixture, and simmer 5 minutes. Add salt and pepper to taste. Serve hot or cold.

Alaskan Snow Pie

1 chocolate graham cracker
-crust
** list layer
4 oz cream cheese,softened
1/3 c powdered sugar
1/3 c heavy cream,whipped
** 2nd layer
4 oz cream cheese
1/4 c light brown sugar,plus 2
-TBSPs
1 t vanilla extract
1 egg,separated
1 ds salt
1/2 c heavy cream,whipped
1/2 t nutmeg
3 oz chocolate chips

1st layer: Blend cream cheese & sugar together, then fold in whipped cream. Spread evenly on bottom of chilled pie shell.

2nd. layer: Melt chocolate chips over hot water or in microwave & set aside to cool for 10 minutes. Blend cream cheese, 1/4 cup brown sugar & vanilla. Beat in egg yolk & chocolate.

Beat egg white until stiff (but not dry) and gradually beat in 2 TBSP brown sugar & dash of salt. Fold into chocolate mixture. Fold in whipped cream. Spread evenly over first layer of pie. Sprinkle w/nutmeg. Cool overnight to set.

Almond Apricot Coffee Cake

1 c butter (or margarine)
2 c sugar
3 ea eggs
8 oz sour cream
1 t almond extract
2 c all-purpose flour
1 t baking powder
1/4 t salt
3/4 c slivered almonds,divided
10 oz apricot preserves (up to 12 -oz),divided

In a mixing bowl, cream butter and sugar. Add eggs, sour cream, and extract; mix well. Combine flour, baking powder, and salt; add to creamed mixture and mix well. Spread half of the batter in a greased and floured 12 cup fluted tube pan. Sprinkle with half the almonds.

Spread half of the preserves to within 1/2" of the edges. Cover with remaining batter. Spoon remaining preserves over batter to within 1/2" of the edges. Sprinkle with remaining almonds. Bake at 350 for 55 to 60 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 15 minutes. Carefully invert onto a serving platter.

Almond Mice Cookies

1 c land o'lakes butter
1/2 c powdered sugar
1 t vanilla extract
1/2 t salt
2 c flour
1 c oat flour (oatmeal)
3/4 c toasted almonds,ground
1/2 t nutmeg
powdered sugar
currants,Dried
almonds,Sliced
chow mein noodles

Cream butter, sugar, extract and salt. Gradually add flour and oats. Mix well. Stir in almonds.

Measure 1 tablespoon dough. Roll into small oval. Repeat, setting 2" apart on ungreased baking sheet. Whisk 1 egg with 2 tablespoons water. Brush each oval lightly.

Press 1/2 dried currant into oval for eyes. For ears, press an almond slice in at angle. For tail, insert chow mein noodles. Bake at 350 for 15 to 20 minutes. Cool. Dust with powdered sugar and nutmeg.

Almond Pie

1 9" pie shell,Unbaked
1/4 lb butter,melted
1 c sugar
3 eggs,beaten
3/4 c light corn syrup
1/4 t salt
1 t vanilla extract
2 c almonds,chopped

Preheat oven to 375 degrees.

Combine butter, sugar, eggs, corn syrup, salt & vanilla in a bowl.
Beat until well mixed. Fold in almonds & turn into unbaked pie shell.
Bake for 40 to 50 minutes. Cool on rack.

Almond Wow!! Pound Cake

2 1/4 c flour,sifted
5 T corn starch
1 1/4 c sugar
1/2 c milk
1 t baking powder
1/2 c almond paste
4 eggs
10 T butter,(2/3 cup)

Cream butter & almond paste until fluffy. Add sugar gradually. Add eggs, one at a time. Mix in flour mixture & milk alternately. Bake in a bundt pan at 325 degrees for 1 hour or until done.

Almond-Cashew Bars

crust
2 c flour
2/3 c confectioners sugar
1/8 t salt
1 c butter
1 t vanilla extract
topping
1 c butter
1/2 c honey
1 1/4 c brown sugar
1/4 c sugar
1/8 t salt
1/4 c heavy cream
8 oz almonds,slivered
8 oz cashews
1 t orange rind

Blend ingredients for crust. Pat into 10" x 15" pan. Bake 15 minutes at 350.

Toppings: Melt butter, honey, sugars, and salt. Bring to boil 1 minute; remove from heat. Add cream, almonds, cashews, and orange rind. Pour over crust. Bake 20 minutes at 350, then 20 minutes at 375.

Aloha Cake

2 1/4 c whole wheat flour
2 1/4 t baking soda
1 t cream of tartar
1 c honey
1/3 c maple syrup
1 t vanilla
1 1/2 t almond extract
1 1/2 t ginger,ground
2 t orange peel
8 oz crushed pineapple,drained
2 ea egg whites,unbeaten
8 oz sweet potato baby food puree
2 lg ripe bananas
3/4 c apricots,chopped
2 ea egg whites,lightly beaten

Preheat oven to 325. In large mixing bowl, combine flour, 3/4 teaspoon baking soda, and cream of tartar. Set aside. In medium bowl, mix honey, maple syrup, vanilla, almond extract, ginger, orange peel, pineapple, and 2 egg whites. Stir in flour mixture until just blended.

In blender, puree baby food, bananas, apricots, and 1 1/2 teaspoon baking soda. Continue to process approximately 2 minutes. Stir into flour mixture. Gently stir in lightly beaten egg whites. Do not overmix. Spoon batter into 10" fluted tube pan or two 8" round well greased pans. Bake at 325 for 50 to 55 minutes for tube pan or 25 to 30 minutes for round pans. Cool. Drizzle with orange marmalade if desired.

Angel Pie

** meringue crust
4 egg whites
1/4 t cream of tartar
1 c sugar
**filling
4 egg yolks
1 lg lemon,grated rind
3 T lemon juice
3 T hot water
1/2 c sugar
1/2 pt heavy cream,or 1 large container Cool Whip

crust: Preheat oven to 275 degrees.

Beat Egg whites until firm. Add cream of tartar & continue beating. Gadually add the sugar & beat until egg whites are stiff.

Grease a deep 10" pie pan w/butter. Pour in meringue mixture & spread to edges. Bake 20 minutes at 275, then raise oven heat to 300 degrees and bake 40 minutes longer. Remove & let cool

filling: Combine egg yolks, lemon rind, lemon juice, water & sugar in the top of a double boiler. Cook over simmering water, stirring frequently, until thick. Let cool.

Whip cream until stiff & combine all but one quarter of it w/lemon filling. Mix well. Pour into meringue crust, spreading evenly. Cover w/remaining whipped cream. Refrigerate for several hours before serving. The meringue shrinks & cracks while cooling, but the pie keeps well.

Annette's Chocolate Bars

1 c brown sugar
3/4 c butter
3/4 tsp. salt
1 1/8 c flour
1/4 c walnuts,Chopped
1 c quick oatmeal
1 cn sweetened condensed milk
-(14 oz.)
1 pk semi-sweet chocolate chips
-(6 oz.)

Preheat oven to 350F. Blend brown sugar, butter and salt until smooth. Gradually add flour, nuts and oatmeal to mixture. Blend until crumbly. Set aside one-third of mixture. Press about two-thirds of mixture (21/2 cups) into bottom of greased 13x9-inch pan. In two quart saucepan combine condensed milk and chips. Heat over low heat, stirring constantly, until chips melt. Pour over crust in pan. Sprinkle remaining one-third of mixture over top. Bake until lightly browned, about 25-30 minutes. Makes two dozen bars.

Apple Bars

1 c flour
1/2 t salt
1/2 t baking soda
1/2 c brown sugar
1 c oatmeal
1/2 t cinnamon
1/2 c shortening
2 T oleo
2 1/2 c apples,Sliced
1/4 c sugar
1/2 c walnuts

Mix flour,salt, baking soda, brown sugar, oatmeal and cinnamon. Cut in shortening until crumbly. Spread half into bottom of greased 8 or 9 inch pan. Dot with oleo. Add the apples, sprinkle with sugar and walnuts. Cover with remaining crumb mixture. Bake at 350 degrees for 40-45 minutes.

Apple Bread

3 ea eggs,slightly beaten
2 c sugar
1 c vegetable oil
1 T vanilla extract
3 c all-purpose flour
1 t baking soda
1 t cinnamon,Ground
4 c apples,chopped, pared, & cored
1 c pecans,chopped
topping
2 T sugar
1/2 t cinnamon,Ground

Preheat oven to 325F. Grease and flour two 8 1/2" loaf pans. Stir together eggs, sugar, oil and vanilla in a medium-size bowl till well mixed.

Combine flour, baking soda, and cinnamon on waxed paper. Stir into liquid mixture until mixed. Stir in apples and pecans. Divide between two pans. Make topping and sprinkle one-half each on top of loaves.

Bake for 1 hour 10 minutes or till center comes out clean with inserted toothpick. Cool in pans 10 minutes. Remove to wire rack to cool completely.

Apple Custard Pie

6 c tart apple,peeled & sliced
3/4 c sugar
3 T sugar
1/2 t salt
1/4 c half & half
1/4 t cinnamon
1 9" pie shell,Unbaked

Preheat oven to 350 degrees.

Arrange apples in unbaked pie shell. Combine sugar, flour salt & cream & mix well. Pour over apples. Sprinkle with cinnamon. Cover with a square of aluminum foil. Bake 1 hour. Remove foil & bake 15 minutes longer, or until apples are done.

Apple Harvest Blondies

2/3 c butter
2 1/4 c brown sugar,divided
3 ea eggs
2 c flour
1 t baking powder
1 t salt
1 t vanilla
2 medium/large paula red -apples,peeled, cored & chopped
1 3 oz cream cheese
2 oz pecans,chopped
1 t cinnamon

Place cream cheese in freezer for one hour. Preheat oven to 350. Melt butter in a large saucepan. Remove from burner and stir in 2 cups brown sugar and stir thoroughly. Add the eggs, flour, baking powder, salt, and vanilla and stir until well blended. Fold in chopped apple and place the mixture in an ungreased 9" x 13" baking pan. Chop the cream cheese into small pieces (much easier when has been frozen and mix with the remaining 1/4 cup brown sugar, pecans, and cinnamon. sprinkle mixture on the batter and bake for 35 minutes. Serve warm or at room temperature. Refrigerate leftovers.

Apple Nut Cake

2 c flour,sifted
2 t baking soda
2 t cinnamon
1 1/2 t slat
2 c sugar
1 1/2 c oil
4 ea eggs
3 t vanilla
1 c coconut
1 c walnuts,chopped
2 1/2 c granny smith apples,diced
1 c raisins
cream cheese frosting
12 oz cream cheese
1 c butter,Unsalted
2 t vanilla
8 c powdered sugar,sifted

Mix and sift flour, soda, cinnamon, and salt. Beat oil and sugar together until thick. Add eggs, one at a time, and beat well after each addition. Add remaining ingredients and mix. Bake in 2 greased and floured and baking parchment paper lined pans, 8" size. Bake in a 350 oven for 50 minutes. Cool 10 minutes, remove from pans, and cool. Frost with Cream Cheese Frosting.

Cream Cheese Frosting: Cream cheese and butter. Beat until light; add vanilla. Gradually add powdered sugar until spreading consistency.

Apple Pecan Pie

1 9" pie shell,Unbaked
filling
6 c apples,peeled & sliced
1/2 c light brown sugar
1/4 c granulated sugar
1/2 t salt
2 T flour
1/4 t nutmeg
1/2 t cinnamon
1 T lemon juice
1 T butter
topping
1/4 c light brown sugar
1/4 c flour
2 T butter
1/2 c pecans,chopped

Preheat oven to 425 Degrees

Steam the apple slices in 1 or 2 TBSP water in a covered saucepan for 5 minutes. Remove from heat & add the sugars, salt, flour, numeg, cinnamon, lemon juice & butter. Mix well and turn into unbaked pie shell.

Prepare topping. Blend sugar, flour & butter. Sprinkle on top of pie. Sprinkle nuts over topping.

Cover top of pie with foil & bake at 425 degrees for 15 minutes, then reduce oven heat to 375 degrees. Remove foil & bake for 30 to 40 minutes longer.

Apple Pie

pie crust
6 T solid vegetable shortening -cold
6 T unsalted butter,cold
2 c all-purpose flour,sifted
1 t salt
filling
1 c white sugar
1 t cinnamon,Ground
1/2 t nutmeg
3 T all-purpose flour
1/4 c brown sugar
7 ea mcintosh apples (up to 8)
1 T butter

Crust: Place the flour and salt in a large bowl. Cut the butter and shortening into small pieces and add it to the flour. Blend the mixture until it resembles coarse crumbs. Add water slowly and stir to combine. Gather mixture into a ball and refrigerate at least one hour. Divide dough into two pieces to fit a nine inch pie pan. Press onto bottom of pan, letting edges hand over the side of pan. Trim off excess dough. With a fork, pierce the bottom of the pan.

Filling: Sprinkle brown sugar over bottom of crust. Combine the sugar, spices, and flour in a small bowl and mix completely. Place half the apples in the pie pan. Sprinkle half the sugar mixture over the apples. Add remaining apples, then cover with remaining sugar mixture.

Dot the filling with butter and cover the filling with the remaining dough. With a pastry brush, brush milk over the top of the crust. Sprinkle with sugar. Cut three vents on the top crust. Place pie in a preheated oven at 375 for 55 minutes.

Cool on a rack and sprinkle with additional sugar.

Apple Quick Bread

1/2 c shortening
1 c sugar
2 eggs,beaten
1 1/2 T sour milk
1 t vanilla
1 t baking soda
2 c FLOUR,SIFTED
1/4 c nuts,chopped
1 c apples,ground

Cream shortening & sugar. Add beaten eggs. Beat well. Mix in milk & vanilla. Sift dry ingredients together & add, mixing throughly. Fold in nuts & apples. Pour into a greased 9x5x3 inch loaf pan. Bake in a 350 degree oven for one hour.

Apple Rhubarb Bread

1 1/2 c rhubarb,finely chopped
1 1/2 c apples,chopped
1 1/2 c sugar
1/2 c vegetable oil
1 t vanilla
4 ea eggs
3 c flour
1 c nuts,chopped
3 1/2 t baking powder
1 t salt
1 t cinnamon

Heat oven to 350. Grease bottoms of 2 loaf pans 8 1/2" x 4 1/2" x 2 1/2" or 9" x 5" x 3". Mix rhubarb, apples, sugar, oil, vanilla, and eggs in large bowl. Stir in remaining ingredients. Pour into pans. Bake 50 to 60 minutes or until tested done. Cool 10 minutes. Loosen sides of loaves from pan. Remove to wire rack.

Apple Strudel

2 c flour
1/2 t salt
1 egg,slightly beaten
2 T cooking oil
1/2 c lukewarm milk
1/4 c butter,melted
1 1/2 c white bread crumbs,browned in 1/2 cup butter
7 c tart cooking apples,washed, pared,quartered,thinly sliced
1/4 c seedless raisins
1/4 c currant
1/4 c sugar
1/2 t cinnamon
powdered sugar

Sift the flour with salt into a large bowl; make a well in the center & put in the egg & cooking oil. Stir while adding the water gradually to make a soft, rather sticky dough. Work the dough in the bowl until it comes away from the sides; turn out & knead for about 15 minutes with little or no additional flour. Frequently slap the dough down hand on the board and work it until it is elastic & silky smooth. It must not stick to the hands or board. Form into a ball, set on a clean towel & let rest for 1 hour in a warm spot, covered with a bowl which has been warmed in hot water.

Warm your rolling pin. While the dough is resting, cover the work surface with a cloth and rub in about 1-2 TBSPN flour, brushing off any excess. Then place the ball of dough in the enter of the cloth & roll with the warm rolling pin into a sheet 1/8" thick. Lift and turn to prevent sticking to the cloth. Take off your rings. Now stetch the dough, using your floured hands, palm side down under the dough. Work carefully, stretching from the center toward the outside. Don't raise your knuckles too high, make a fist and lift from the wrists only. Work gently or you'll puncture the dough. Stretch as thin as possible, moving around the table, unless you can get someone to help you. It should cover the table & hang slightly over the sides of an oval or rectangle about 36" to 40" long and 30" wide. Trim off the edges, which will be a little thick. If you have made a hole, moisten the area around it with a little water and patch with a thin piece of dough from the trimmings. let the dough rest and dry to 15 minutes while you peel, core & slice the apples.

Now brush entire surface with melted butter, then sprinkle with bread crumbs. Mix sliced apples, raisins, currants, sugar & cinnamon. About 3" from on edge of the pastry and running the long way, shape fruit mixture into a bar, leaving 2" margins each side. Fold 3" end piece of dough over apples then fold the 2" margins in too. Now life the corners of the cloth & let the pastry roll up. Stop after each turn, patting filled pastry to keep bar shape even. Roll until stretched dough is used up. Brush with melted butter & side strudel onto lightly buttered baking sheet, curving it into a U shape.

Bake in a 375 degree oven for about 40 minutes or until golden brown.
Sprinkle with powdered sugar & serv warm. Pan size 10x15 Serves 10-12

Applesauce Torte

crust
1/2 lb graham crackers,rolled into
-crumbs
1/2 c butter,melted
1/2 c sugar
filling
4 ea eggs,separated
1 1/2 c thick,sweetened applesauce
2/3 cn sweetened condensed milk
2/3 juice and rind of 1 lemon

Crust: Mix together graham cracker crumbs, butter, and sugar. Save a handful for the top. Line an 8" square pan with remaining mixture.

Filling: Mix beaten egg yolks, applesauce, milk, and lemon rind and juice. Fold in beaten egg whites. Pour into pan lined with crumb mixture. Sprinkle top with crumbs. Bake at 300 for 65 to 70 minutes.

Applesauce Walnut Bread

6 c flour,approximate
1 c whole bran creal,`
1 c brown sugar,Firmly Packed
1/2 t salt
1 t cinnamon
2 pk yeast
1/2 c milk
1/3 c water
1/3 c oleo
1 c applesauce,room temperature
2 eggs,room temperature
1 c walnuts,nuts

Mix 1 cup flour, cereal, brown sugar, salt, baking soda, cinnamon & dissolved yeast. Heat milk, water & oleo to 120-130 degrees, add to dry ingredients & beat 2 minutes at medium speed. Add applesauce, eggs and 1 cup flour. Beat at high speed 2 minutes. Stir in walnuts & enough additional flour to make a soft dough, cofer; let rise in warm place until doubled, about 1 hour.

Stir batter down, divide equally between two well greased 1 1/4 quart casseroles. Cover, let rise until double in bulk, about 1 hour.
Bakeat 350 degrees for 35 minutes or until donw. Remove from casseroles & cool.

Apricot Nut Cookies

1/2 c butter (or oleo)
1 1/2 c Grapenuts cereal
sweetened condensed milk,1 -can
1 pk dried apricots,chopped (6 -oz pkg)
1 c walnuts,Chopped

Preheat oven to 350 degrees. Melt butter in a 9" baking pan. Sprinkle cereal over melted butter. Drizzle condensed milk over cereal. Top evenly with coconut, apricots and walnuts. Gently press cookie mixture into bottom of pan to form an even layer. Bake 25 minutes or until godlen brown. Cool completely on wire rack. Cut into squares. Makes 24

1983 Texas State Fair

Apricot Pie 1

1 9" pie shell,Unbaked
**filling
2 c dried apricots,diced
1 1/2 c water
1 1/4 c sugar
3 T flour
1/2 t salt
3 egg yolks,beaten
2 T butter
2 bananas
**Meringue
3 egg whites
1/4 t cream of tartar
6 T sugar
1/2 t vanilla extract

Combine apricots & water in a saucepan. Bring to a boil, reduce heat, cover & simmer 10 minutes or until tender. Combine the sugar, flour & salt; stir into apricots. Bring to a boil and cook 2 minutes, stirring constantly or use a double boiler. Stir some of the hot mixture into the beaten egg yolks, then return warmed egg yolks to hot mixture & cook for a few minutes until thickened. Remove from heat, stir in butter & allow to cool.

Prehat oven to 350 degrees.

Slice bananas and arrnage in bottom of pie shell. Top with apricot mixture.

Prepare meringue. Whip egg whites until frothy. Beat in cream of tartar and continue beating until peaks start to form. Beat in sugar, 1 TBSP at a time, then beat in vanilla. Spread meringue over filling, sealing to edge of pastry. Bake for 12 10 15 minutes, until meringue is golden brown.

Champaign County Fair

Apricot Tea Tart

1 1/2 c dried apricots,chopped
1/2 c orange juice
2 ea eggs
1/2 c sugar
2 T flour
1/2 c light corn syrup
2 T butter,melted
1 t vanilla
15 oz pillsbury refrigerated pie -crust
cream cheese filling
3 oz cream cheese,softened
1/4 c sugar
1 T flour
1/3 c sour cream
1 ea egg
topping
1 t orange juice
1 t sugar

Put one pie crust in a 10" tart pan. Press in pan; trim if necessary. Heat oven to 375. In a medium saucepan, combine apricots and 1/2 cup orange juice; bring to a boil. Reduce heat to low; simmer uncovered 1 to 2 minutes. Cool slightly. Reserve 1 tablespoon apricot mixture for the cream cheese filling. Beat 2 eggs in a small bowl; reserve 1 teaspoon for the topping. Stir remaining beaten eggs, 1/2 cup sugar, 2 tablespoons flour, corn syrup, and vanilla into apricot mixture in saucepan. Mix well. Spoon into crust lined tart pan.

In a small bowl, combine all cream cheese filling ingredients and reserved 1 tablespoon apricot mixture; beat at medium speed until well blended. Spoon over apricot filling. Heat cookie sheet in oven 10 minutes. Meanwhile, make a lattice top or any other crust design. In a small bowl, combine orange juice and reserve 1 teaspoon beaten egg; blend well. Gently brush on crust; sprinkle with sugar. Place tart on preheated cookie sheet. Bake at 375 for 45 to 55 minutes or until crust is golden brown. Cover edges of crust with strips of foil to prevent excessive browning. Cool; remove sides of pan. Store in refrigerator.

Apricot Turnover Cake: 1st Pillsbury "Bake-Off" 1949

Yield: 16 Servings

1/4 c butter,melted
1/2 c brown sugar,Firmly Packed
1 cn apricot halves,reserve juice
1 1/4 c flour
1 1/2 t baking powder
1/4 t salt
1/3 c shortening,that's Crisco
1/2 c sugar
1 egg
1 t vanilla extract
1/2 c reserved apricot juice

Bake at 350 degrees F. for 40 to 45 minutes. Makes 8x8x2-inch cake. Melt 1/4 cup butter in 8x8x2-inch pan; sprinkle with 1/2 cup firmly packed brown sugar; Drain 1 No. 2 can apricot halves, reserving juice for cake. Arrange 16 halves in bottom of pan. (The can I used didn't have that many halves, so I just cut up the ones I had into smaller pieces - LuAnn) Sift together 1 1/4 cups (sifted-not necessary-LuAnn) flour, 1 1/2 teaspoons baking powder, 1/4 teaspoon salt Cream 1/3 cup shortening (can use margarine, still tastes wonderful-LuAnn); add gradually 1/2 cup sugar, creaming well. Blind in 1 egg and 1 teaspoon vanilla; beat for 1 minute. Measure 1/2 cup apricot juice. Add alternately with dry ingredients to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. Pour over apricot halves. Bake in moderate oven (350 degrees F.) 40 to 45 minutes. Cool a few minutes. Turn out on plate. Serve with cream.

Artichoke Crab Paella

Yield: 6 Servings

3 T olive oil
2 c white arborio (or pearl -rice)
2 c red onions,Chopped
1 c red bell pepper,Chopped
1 T garlic,Minced
1 c dry white wine
1 qt fat-skimmed chicken broth
2 marinated artichokes,(6 oz. -each)
1/4 c parsley,Chopped
1 c shelled,(1/2 lb.) cooked crab
1/2 c pitted,chopped oil-cured olives
Pepper

1. In an ovenproof 14-inch-wide, 2- to 3-inch-deep frying pan (or 5- to 6-quart pan) over medium heat, frequently stir oil and rice until rice is opaque, about 5 minutes.

2. Add onions, bell pepper, and garlic; stir often until onions are limp, 5 to 8 minutes.

3. Add wine, broth, and artichokes with marinade. Bring to a boil over high heat, stirring occasionally.

4. Cover tightly with lid or foil and bake in a 350 [degrees] oven until liquid is absorbed, 20 to 30 minutes.

5. Stir in parsley. Arrange crab and olives on risotto. Season to taste with pepper.

Farrar is relatively new to cooking, and Sunset's cook-off was her first recipe contest. Nonetheless, she was a finalist in two ingredient categories, artichokes and chilies. Judges liked the juxtaposition of flavors in Farrar's paella: tangy marinated artichokes, sweet crab, and pungent olives.

PREP AND COOK TIME: About 50 minutes

Sunset's Centennial cook-off.
FINALIST

Aunt Jo's Bavarian Apple Torte

1/2 c margarine
1/3 c sugar
1/4 t vanilla
1 c flour
8 oz cream cheese
1/4 c sugar
1 ea egg
1/2 t vanilla
1/3 c sugar
1/2 t cinnamon
4 c apples,sliced & peeled
1/4 c almonds,sliced

Cream margarine with 1/3 cup sugar and vanilla. Blend in flour. Spread dough on bottom and sides of a 9" springform pan.

Combine cream cheese and 1/4 cup sugar. Add egg and vanilla. Pour into pastry-lined pan. combine 1/3 cup sugar and cinnamon. Toss with apples. Spoon over cheese mixture. Sprinkle with almonds. Bake at 450 for 10 minutes, reduce heat to 350, and continue baking for 25 minutes more. Cool completely before removing from pan.

Autumn Glory Pie

1 9" pie shell w/pastry for
-lattic,Unbaked
top,preferably and
orange flavored pie crust
1 30 cn apricot halves,drained
-reserving 1
2/3 cup liquid
1/3 c sugar
2 T cornstarch
1 ds salt
1 c raisins
1 1/2 t lemon rind,grated
2 T butter (or oleo)

Preheat oven to 400 degrees.

In a large saucepan, combine apricot liquid, sugar, cornstarch, & salt. Cook over medium heat until mixture boils & thickens, stirring constantly. Remove from heat. Stir in apricots, raisins, lemon peel & butter or oleo. Pour filling into pie shell.

Roll out remaining dough to 1/8" thickenss, cut into 1/2" strips. Arrange pastry strips in lattice pattern & flute edges. Bake for 20-25 minutes or until crust is golden brown & filling is bubbly.

Avocado Pie

1 8 " or 9" graham cracker crust
**filling
1 lg avocado
1/4 c lemon juice
2 egg yholks
1 t vanilla extract
1 cn sweetned condensed milk,(or
-homemade
equivelent)
1/2 t salt
**topping
1/2 pt sour cream,8 ounces
1/4 c sugar
1/2 t vanilla extract

Preheat oven to 325 degrees.

Cut avocado in half & remove the pit. Peel the avocado halves & cut into 1/2" slices. Mix w/lemon juice. Beat egg yolks until thick; add avocado & vanilla. Continue beating, adding condensed milk & salt. Beat until smooth. Pour into grham cracker crust. Bake for 20 minutes. Let cool. Prepare topping.

TOPPING...Beat ingredients together. Pour over pie & chill thoroughly before serving.

State Fair of TX

Avocado, Citrus, Jicama, And Persimmon Salad

1 lb jicama
2 pink (or red grapefruits (2 -lb. total))
2 oranges (1 3/4 lb. total)
2 firm-ripe avocados (1 1/4 -lb. total)
1 red-leaf lettuce,(3/4 lb.) -rinsed and crisped
1/2 c thinly red onion,Sliced
Salt
Persimmon Dressing
6 T Hachiya persimmon pulp
1 T rice vinegar
1 t fresh sage leaves,Minced
1/2 t garlic,Minced
2 T mayonnaise
2 T citrus juice
1/4 c avocado (or salad oil)
Salt and pepper

1. Rinse and peel jicama, then cut into 1/8- by 2-inch sticks.

2. Cut off and discard peel and white membrane from grapefruits and oranges. Working over a bowl to catch juices, cut between inner membranes and fruit to free segments, dropping fruit into bowl.

3. Pit, peel, and thinly slice avocados.

4. Line a platter or salad plates with lettuce. With a slotted spoon, lift fruit from bowl; reserve 2 tablespoons juice for persimmon dressing and the rest for other uses. Arrange fruit, avocados, onion, and jicama on lettuce.

5. Spoon about 1/4 cup of dressing over salad. Offer remaining dressing and salt to add to taste.

Persimmon Dressing:
1. In a food processor or blender, whirl persimmon pulp, vinegar, sage, garlic, mayonnaise, and juice until smooth and blended.

2. With motor running, pour in oil. Add salt and pepper to taste.

MAKES: 3/4 cup; 6 servings

Baby Artichokes And Sausage Rigatoni

1 1/2 lb artichokes,(1 1/2 in. wide)
1 fennel. (3 1/2 in. wide)
1 lb mild (or hot italian sausages),casings -removed
1 1/2 c onion,chopped
2 t fennel seed
1 t garlic,minced
1 c red bell pepper,thinly -sliced
1/2 c dry white wine
1 c fat-skimmed chicken,or -vegetable broth
1/2 c whipping cream
1 lb rigatoni pasta,Dried
1/2 c parmesan cheese,grated
salt

1. Break off and discard artichoke leaves down to the pale green, tender inner leaves. Cut off and discard thorny tips. Trim bottoms. Quarter artichokes (they will discolor). Trim out and discard fuzzy centers. Rinse and drain artichokes.

2. Trim and discard stems and any bruised portions from fennel. Rinse fennel and thinly slice crosswise.

3. In a 5- to 6-quart pan over medium-high heat, frequently stir sausages, breaking up meat with spoon, until brown, about 10 minutes.

4. Add artichokes, fennel, onion, fennel seed, garlic, and bell pepper to pan. Stir often until onion is limp, about 10 minutes.

5. Pour wine, broth, and cream into pan. Bring to a boil over high heat, then reduce heat and simmer, stirring occasionally, until artichokes are tender when pierced, about 10 minutes.

6. Meanwhile, cook pasta in 4 quarts boiling water until tender to bite, 10 to 12 minutes.

7. Drain pasta, put in a serving bowl, and top with artichoke sauce.

8. Offer cheese and salt to add to taste.

Baby Cradles

Yield: 8 Servings

8 ea baby bakers miniature
-wisconsin russet
potatoes
salt and pepper
fresh chives,dill (or
-parsley for garni
**bacon and mushroom
-filling**
4 sl bacon,cooked & crumbled
1/2 butter (or margarine)
1 c fresh mushrooms,coarsely
-chopped

Preheat oven to 400F. Wash potatoes. With skins on, prick whole potatoes with fork and rub with salt. Wrap each Baby Baker in foil and bake for 45 to 55 minutes. Remove from oven, unwrap foil, and cool (Potatoes also may be cooked in microwave oven, per the oven's directions; do not wrap in foil.) Cutting lengthwise, slice off the top 1/2" of each potato; carefully scoop out the potato pulp and reserve.

To prepare the filling, melt 2 tablespoons butter; mix with crumbled bacon and potato pulp well blended. Melt remaining 2 tablespoons butter in skillet; add mushrooms and saut for 3 minutes. Stir mushrooms into potato/butter/bacon mixture. Season with salt and pepper. Fill Baby Baker cradles with mixture until plump. Return to 400 oven for approximately 10 minutes or until thoroughly heated. Garnish with fresh chives, dill, or parsley.

Baby Nathan Bars

1 c. sugar
1 c. light corn syrup
1 1/2 c. peanut butter
6 c. crispy wheat,or rice cereal
1 c. butterscotch morsels
-(6-oz.) bag
1 c. chocolate chips,(6-oz.) bag

In a saucepan over low heat, heat sugar, corn syrup and peanut butter to a smooth consistency, stirring constantly to avoid burning. Pour hot mixture over cereal in a bowl and mix well. Pat into a greased 9-by 13-inch baking dish. Sprinkle butterscotch morsels and chocolate chips over top.

Heat in oven or microwave until morsels and chips can be spread over cereal mixture. Cool and cut into squares. Makes 1½ dozen bars.

C&H Great Crockett Cookie Contest.

Baked Chicken With Banana Stuffing

Yield: 6 Servings

1 6 lb roasting chicken
1/4 c onions,finely chopped
1/4 t poultry seasoning
1 1/2 c ripe banana,diced
3/4 t salt
2 1/4 c soft breadcrumbs,firmly -packed
1/2 c butter (or margarine) -melted

Prepare chicken for roasting. Follow recipe for stuffing as set out. Put in greased uncovered roast pan in oven at 350 degrees F for about 1 1/2 hours or until done.

Banana Recipes From Jamaica 1965

Baked Green Banana Duckunoo

Yield: 12 Servings

12 green bananas
1 milk from 1 coconut
1 1/2 c sugar
1/2 c butter
1 coconut,Grated
3 t baking powder,or 1 TBSP
1/2 c water
1 c mixed fruits

Peel & wash banans in salt water to get rid of stain. Grate bananas. Add coconut milk, sugar, butter & fruits. Mix thoroughly, then add baking powder & fruits. Pour into greased cake tin and bake for 30-35 minutes

Baklava

Yield: 1 Servings

4 c pecans finely,Chopped
1/2 c sugar
1 t cinnamon
1 lb phyllo (strudel leaves)
1 c oleo,melted
1 honey,12 oz.

Combine pecans, sugar and cinnamon and set aside. In baking dish, place 1 sheet phyllo, allowing it to extend up sides of dish; brush with margarine. Repeat to make 5 layers of phyllo; sprinkle with 1 cup pecan mixture. Place one sheet of phyllo over mixture; brush with margarine. Repeat to make 6 layers. Sprinkle 1
cup mixture. Repeat 2 more times. Place remaining phyllo on top of last pecan layer. Trim off excess phyllo from edges; with sharp knife cut just halfway through all layers in a diamond pattern. Bake at 300 degrees for 90 minutes or until golden brown. Meanwhile, in a quart saucepan over medium-low heat, heat honey until hot but not boiling. Spoon hot honey evenly over baklava. Cool for 1 hour.

1988 Texas State Fair

Bamboo Boat Arawak

Take a dry bamboo join and split lengthwise. Clean thoroughly.

Get a bamboo skewer and place on it alternately thin slices of pork, half onions, pieces of green pepper, beef tenderloin, tomatoes, and chunks of ripe bananas.

Fry in butter

Fill bamboo boat with fluffy boiled rice and place skewer on top.

Cut a banana in half lengthwise, fry in butter, and place on top of meat in bamboo boat. Serve with barbecue sauce or curry sauce.

Banana Recipes From Jamaica 1965

Banana "Mars" Soup

1 lg	beef bone,or 2 pounds -stewing beef
14	green bananas
	milk from 3 coconuts
1 lb	tomatoes
2	escallion
1 ea	garlic
4	potatoes
	salt,pepper, thyme,to taste

Put beef or bone in 4 quarts water and cook for 4 hours to make stock. Blanch bananas in cold water brought to boil. Dice potatoes, tomatoes, chop escallion and garlic; add to beef stock. Reduce stock by half and add diced bananas. Add salt, papper and thyme and thick coconut milk. Cook for 5 minutes longer, Serve hot.

Banana & Fish Tea

Yield: 6 Servings

12 green banans
2 onions
5 lb fresh fish
1 hot pepper
scallion & thyme

Peel bananas. Place bananas, fish and other ingredients in boiling water to cover. Keep pot tightly covered. Cook for one hour. Serve hot.

Banana & Pineapple Salad W/Lemon French Dressing

Yield: 4 Servings

4 oz cheddar cheese
4 sl pineapple
1/2 oz butter
2 T pineapple juice
3 ripe bananas
lettuce
LEMON FRENCH DRESSING
1/2 c salad oil
1/2 c lemon juice
1/2 t salt
cayenne
2 T honey,or sugar

Grate cheese. Add pineapple juice to cheese. Beat until creamy. Slice bananas lengthwise. Spread with cheese mixture. Arranage fruit on lettuce bed and garnish with cherries.

DRESSING Combine all ingredients and shake well before using.

Banana & Shrimp Curry

Yield: 2 Servings

2 bananas,ripe
1 1/2 t butter
3 oz shrimps
3/4 c white rice,cooked
3 c curry sauce
1 escallion
1 green pepper
1/2 c tomatoes,diced
CURRY SAUCE
2 c chicken broth
1/3 c coconut milk
1 T curry powder

Peel banana. Place in baking dish. Brush well with butter. Pour half the curry sauce over the banana. Bake in moderate oven 10-15 minutes. Cook shrimps in remaining curry sauce, add seasoning & serve with the banana on a bed of hot rice.

CURRY SAUCE: Combine broth, coconut milk & curry powder. Heat while stirring until sauce bubbles.

Banana A La Creole

Yield: 12 Servings

14	bananas,ripe
4 T	brown sugar
4 T	water
6 T	lime juice
1 c	cream
2 T	sugar
2	coconuts,grated remove dark skin before grating
1	orange

Slice 12 bananas & arrange in layers in greased fire proof dish. Sprinkle sugar, lime juice & water between each layer. Bake 'till bananas turn "reddish". Cool. Whip cream adding sugar gradually. Stir in half the grated coconut. Spread over baked bananas. Sprinkle with remaining coconut. Chill. Slice remaining 2 bananas, dip in lime or lemon juice. Arrange on top alternately with orange sections.

Banana And Bacon Skewer

Yield: 2 Servings

1 banana
cinnamon sugar
2 bacon,cut in halves
1 orange

Cut banana in 4 crosswise. Turn in cinnamon sugar. Wrap each pieces in half of bacon strip. Peel orange, removing outside pith. Cut into quarters. Sprinkle with cinnamon sugar.

Arrange on skewer: banana, orange,banana, orange. Broil for 5 minutes

Banana And Orange Jam

6 bananas
3 oranges
1 lb sugar

Peel & slices bananas & pour strained orange juice over. Add grated rind & pulp of oranges. Add sugar. Leave to stand for 30 minutes. Bring to boil very slowly, then boil rapidly until set.

Banana Appetizer

Yield: 6 Servings

2 c bananas,mashed, ripe
2 c pinapple juise,sweetned
1 t lime \juice
6 cherries,whole

Mix mashed banana with pineapple juice. Add lime juice. Pour over cracked ice. Garnish with cherries. Serve in cocktail glasses.

Banana Au Gratin

Yield: 6 Servings

12 green bananas
2 c milk
1/4 c melted butter,1/2 stick
-butter
2 t cinnamon
1 c cheese,grated
2 eggs,slightly beaten
1/2 t salt

Booil banans until cooked. Mash. Add milk, butter, cinnamon, eggs, salt & 3/4 cup cheese. Mix well.
Put into a greased baking dish, sprinkle the rest of cheese on top.
Bake for 15 minutes in a slow oven. Garnish with parsley.

1965 Jamaica Festival of Culinary Arts Competition

Banana Baked Alaska

Set banana ice cream to freeze in a container lined with waxed paper. The container should be of exactly the same proportions as the tin in which the banana cake is baked.

Make banana cake for base of dessert.

Make meringue. meringue must be ready to spread immediately as the ice cream is unmoulded.

when ready to serve --

Remove banana cake from pan and place on pastry board which has been completely covered with aluminum foil. Unmold ice cream, peel off paper. Set ice cream on cake. Spread meringue to cover ice creak and cake, sealing edges carefully. Pipe left over meringue through pastry bag to decorate. Place in hot oven 305 minutes until meringue is light brown.
:
Banana Recipes From Jamaica 1965

Banana Balls

Cream ripe banana and cheese; season to taste with mustard, horseradish, etc. Shape into small balls and roll in finely chopped parsley, chives, nuts or in mashed potato or banana chips.

Banana Bisque

Yield: 6 Servings

1/2 lb salt beef
4 c stock
4 c green bananas,chopped &
-boiled
1 c onions,minced
1 t salt
1/2 t pepper
1 c cream

Combine all ingredients. Bring to the boil and simmer until bananas are pulpy, approximately 30 - 40 minutes. Rub through fine sieve; add cream. Reheat to blend but do not boil. Serve garnished with parsley or chives.

Banana Brazillian

Yield: 6 Servings

1/4 c powdered sugar
1 T cocoa
6 banans,ripe
brazil nuts,chopped

Sift together sugar & cocoa. Peel bananas. Roll in sugar mixture. Chill. Sprinkle with chopped nuts. Top with cream.

Jamaica Festival Culinary Arts Competition

Banana Bread

1 lb butter
1/2 lb sugar,about 1 cup
1/2 t baking soda
2 t baking powder
4 ripe bananas
3 eggs

Cream bananas, sugar and butter. Add eggs. Rub in flour, baking soda and baking powder. Pour into greased loaf tin and bake in a moderate oven for 1 1/2 hours.

Serve hot or cold.

Banana Cake

cake
1/2 c butter,1 stick
1 c sugar
2 eggs
3 ripe bananas,pureed
2 c flour
1/2 t nutmeg
1 t bicarbonate of soda,baking
-soda
1/2 c cashew nuts,chopped
Merringue
4 egg whites
1 c sugar
2 T light rum

Cream butter & sugar; beat in eggs one at a time. Fold in mashed bananas & flour sifted with soda & nutmeg. Add cashew nuts. Bake about 50 minutes in lined, greased cake tin.

Meringue: beat egg whites, add sugar & rum gradually and continue beating until mixture holds a peak.

1965 Jamaica Festival of Culinary Arts Competition

Banana Caramel

Yield: 8 Servings

1 pt milk,2 cups
5 eggs
10 oz sugar
2 t vanilla
1 c banana,Mashed

Combine all ingredients. Pour into individual moulds which have been coated with sugar caramel. Bake in the oven at 350 degrees F for 40 minutes. Cool. Unmould. Put to chill. Serve with whipped cream.

To caramelize sugar: melt slowly over low heat until sugar becomes brown in colour.

Banana Recipes From Jamaica 1965

Banana Cassata Ice Cream

Yield: 12 Servings

4 ripe bananas,sliced
2 pt vanilla ice cream
1 pt chocolate ice cream
2 plain cake,(pound cake or angel food cake)
12 sm cherries
1/4 c rum
whipped cream,garnish

Place a layer of vanilla ice cream in the bottom of a fairly large pudding basin or an oblong baking pan, then a layer of cake. Pour the rum over the cake, then place another layer of vanilla ice cream on top. Arrange cherries & banana slices then top with a layer of chocolate ice cream. Freeze and turn out with chocolate layer to bottom. Slice as you would cake and serve with whipped cream.

1965 Jamaica Festival of Culinary Arts Competition

Banana Charlotte

Yield: 8 Servings

1 pk lemon flavored gelatin
20 sponge cake,or sponge finger cookies
7 ripe bananas
1/4 c sugar
1 T chocolate,finely grated
1 T nuts,finely chopped
1/2 pt whipped cream,1 cup
1 T unflavored gelatine,soften -in a little cold water,then dissolve in 3 TBSP hot water
1 T lime juice
banana balls,garnish - -optional
pawpaw,garnish -optional
roughly chopped gelatin -garnish - optional

Dissolve lemon-flavored gelatine in 1/2 pint hot water. Add 1/2 pint cold water/. Put a thin layer in bottom of mold to set. When set, cut several slices of banana and cover gelatine in mold. Pour over more gelatin, enough to cover bananas, and allow to set. Line sides of mold with sponge fingers close together. Puree remaining bananas. Add lime juice, sugar, chocolate & nuts. Add whipped cream and unflavored gelatine. Mix thoroughly. Pour carefully into mold and chill for at least 3 hours. When ready to serve, unmold, decorate with whipped cream. Garnish with pawpaw and banana balls or roughtly chopped gelatine

1965 Jamaica Festival of Culinary Arts Competition

Banana Cheese Cake

Yield: 10 Servings

1 1/2 lb cream cheese
4 eggs
4 oz sugar,about 1/2 cup
1/2 c cream
1 orange
2 t vanilla
nutmeg
banana jam

Mix cream cheese with sugar; add cream & grated rind of orange. Add vanilla, nutmeg and eggs. Cook in a double-boiler for 45 minutes. Put in mould to set. Unmould when cool. Put a topping of banana jam & decorate with whipped cream and ripe banana.

Banana Cheese Dip

8 oz cream cheese
4 T milk
1 T sherry
3/4 t cury powder
3 T chutney,chopped
1 c bananas,diced, ripe
potato chips (or crackers)

Blend together cream cheese, milk and sherry until light and fluffy. Add curry powder and chutney to mixture. Fold in diced banana. Serve with chips or crackers

Banana Coconut Delight

Yield: 6 Servings

2 ripe bananas
2 T brown sugar
1 t ginger
1 t cinnamon
1 T lime juice
1 c coconut,grated
1 pk gelatin
1 orange

Prepare the gelatine and pour into a shallow pie dish; leave to partially set. Slice bananas and arrange over gelatine, sprinkle lime juice over them. Mix together sugar, ginger and cinnamon, sprinkle over banana. Peel brown skin of coconut and grate; spread evenly over banana. Decorate with orange segments. Refrigerate.

Banana Cold Souffle

Yield: 8 Servings

1 T unflavored gelatin
1/4 c water,cold
3 eggs
1/2 c evaporated milk
1 T lemon juice
2 T sweetened condensed milk
1/2 c sugar
4 T banana puree
DRESSING
1 c whipped cream
1 banana,ripe
7 strawberries,or cherries
yellow food coloring
lime (or lemon juice)

Sprinkle gelatine over cold water to dissolve. Separate eggs, beat yolks slightly, add lemon juice. Heat evaporated milk in double boiler, add egg yolk and condensed milk, stirring constantly until thick. Stir in banana puree. Remove from heat & add gelatine. Beat egg whites and gradually add sugar. Fold gently into banana mixture. Pour into bowl or souffle dish. Chill 2-3 hours.

DRESSING: Whip cream, add lime or lemon juice & add sufficient drops of colouring to make the cream brighter colour than the top of the souffle. Spread over souffle; garnish with banana slices & cherries.

Banana Cottage Cheese Salad

Yield: 2 Servings

1/2 c cottage cheese
2 prunes,stewed
2 peaches,stewed
4 strawberries
1 ripe banana,sliced in
-rounds.
lettuce leaves

Centre the cottage cheese on lettuce bed. Circle with the prunes, peaches, strawberries and banana.

Banana Recipes From Jamaica 1965

Banana Cream Pie

Yield: 6 Servings

2 c flour,sifted
3/4 salt
1 c shortening
4 T ice water,up to 6 TBSP
Banana Cream Filling
1/3 c flour
2/3 c sugar
1/4 t salt
2 c milk
3 egg yolks,beaten
2 T butter,or oleo
1/2 t vanilla
2 bananas,pureed up to 3 banans

Sift flour and salt together and cut in shortening. Add water, sprinkling in a little at a time until the pastry holds together. Press lightly into a solid mass. Roll out on a floured board, and line pie tin. Prick bottom of pastry and bake shell. Prepare banana cream filling. Pour into baked pastry shell. Top with meringue. Bake in oven 400 degrees F. for about 5 minutes

BANANA CREAM FILLING: Mix flour, sugar & salt in saucepan. Stir in milk, cook over low flame until thick, stirring constantly. Add egg yolks slowly. Add banana puree. Stir well. Cook 2 minutes. Add butter Cool & add vanilla. Pour into pastry shell.

Banana Cream Pie 1

1 baked 9" pie shell
2/3 c sugar
3 T cornstarch
1/4 t salt
3 egg yolks
1 c evaporated milk
1 c WATER
1 t vanilla extract
1 1/2 c bananas,sliced
whipped cream (or whipped -topping)

You can make evaporated milk by mixing 1 cup milk & 1 cup dry powdered milk.

Mix sugar, cornstarch, salt & egg yolks together thoroughly in a saucepan. Combine evaporated milk & water; stir into sugar mixture until smooth. Cook over low heat, stirring until thickened, about 10 minutes. Remove from heat, stir in vanilla & let cool completely.

Add bananas in baked pie shell. Cover with cool custard. Spread w/whipped cream or whipped topping & refrigerate.

Oklahoma State Fair

Banana Daiquiri

Yield: 6 Servings

2 ripe bananas
4 oz lime juice
6 oz sugar
8 oz rum

Place ingredients in blender with cracked ice and blend well.
Garnish as desired.

Banana Delight

Yield: 6 Servings

1 lb ripe bananas
16 oz mango nectar
1 rum
1 lime

Puree all bananas but one. Add nectar & rum to puree. Mix well. Dice remaining banana; add to mixture. Serve over crushed ice. Garnish with lime slices.

Banana En Casserole

Yield: 6 Servings

3 sweet potatoes
4 ripe bananas
8 gingersnap cookies,crushed
2 T butter
2 oz raisins
1/3 c orange juice
1/3 c water
2 T sugar

Cook potatoes. Peel and slice 1/4" thick. Peel and slice bananas. Arrange alternate layers of potatoes, bananas, crumbs and raisins in casserole. Dot layers with butter. Boil together orange juice, water and sugar. Pour over layers. Bake covered in a hot oven 400 degrees F for 25 minutes. Uncover and allow to brown. Serve with ham or roast pork.

Banana Encante

Yield: 4 Servings

4	green bananas
2 T	oleo
1	egg
1/2 t	baking powder
2 T	coconut milk
2 T	flour
	salt and pepper

Boil green bananas. Mash while hot with oleo to moisten. Beat egg. Combine with coconut milk, salt, baking powder and flour. Mix all ingredients together. Blend well. Drop by spoonful into hot fat and fry until golden brown. Serve with ackee and codfish, scrambled egg or any other fish or meat dish.

Banana Floating Island

Yield: 8 Servings

4 egg yolks,slightly beaten
3 T sugar
1/8 t salt
1 1/2 c milk
1/2 t vanilla
1/2 t lemon rind,Grated
1 1/2 c ripe banana puree

Combine egg yolks, sugar, banana and salt. Slowly stir in milk. Cook in double-boiler, stirring constantly until mixture thickens. Cool quickly. Add vanilla. Pour into dessert glasses. Chill. Make meringue and use to top mixture in glasses

Banana Fritters

Yield: 12 Servings

4 ripe bananas
1/4 lb flour
1/2 t nutmeg
1 t vanilla
1 egg
1 pn salt
fat

Mash bananas. Add vanilla. Beat egg & add to mixture. Add nutmeg & salt to flour, then add to mixture. Mix well. Drop by spoonful into hot fat and fry. Drain. Sprinkle with lime juice and granulated sugar.

Banana Glory

Yield: 6 Servings

6 eggs
1 pt milk
10 oz sugar,(1 1/4 cups)
1 c banana puree
1 c coconut,Grated
1 t almond extract

Mix all ingredients together. Pour into mold. Place mold in a pan of water and bake for 40 minutes at 350 degrees F. Cool and unmold. Put to chil & decorate with whipped cream.

Banana Home-Style

Yield: 4 Servings

1/4 lb cof fish
8 green bananas
1/2 t salt
1 onion
1 sm cucumber
1 carrot
1 sm callaloo (or spinach)
1 oz butter,melted

Soak pork and fish in cold water. Boil bananas and mash while hot. Brush with melted butter and make into balls. Chop calloloo finely. Clean and flake fish. Cut pork into small cubes. Fry fish and pork together. Combine with callaloo, salt and onion. Steam until callaloo is tender. Arrange on platter with banana balls around. Garnish with sliced carrot, tomato and cucumber.

Banana Hot Biscuits

Yield: 12 Servings

2 ripe bananas
1 T lard
1 c flour
1 1/2 t baking powder

1 1/2 Tablespoons sugar
1 pinch salt

Mash bananas. Sift together flour, baking powder and salt. Cut in lard. Make dough with mashed bananas and flour mixture. Roll out on floured pastry board. Cut into 2 1/2" rounds. Prick tops of rounds with fork and place on greased, floured tin sheet. Bake in hot oven for 10 minutes.

Banana Ice Cream

Yield: 8 Servings

2 c whole milk
1 T custard powder
2 egg yolks
1/2 c sweetened condensed milk
3/4 c evaporated milk
3 bananas,pureed

Mix custard powder to a paste with a little of the milk. Bring remainder of milk to boil and stir in paste and beaten egg yolks. Cook over low fire for 3 minutes. Stir until cool, then mix in condensed and evaporated milk and banana puree. Set to freeze. When very firm pack in container lined with wax paper; leave edge to overhang. Cover. Store in freezer.

Banana Indiani

Yield: 4 Servings

2 c green banana,sliced
3 c water
3 t gelatine
2 T breadcrumbs
1 t lemon juice
1 T mango chutney

Mix curry powder, salt and lemon juice. Put banana and curry mixture into water to cook. Add chutney, crumbs and dissolved gelatine. Place in mould and put to set. Garnish with sweet red peppers.

Banana Jam

3 lb ripe banana,mashed
1 1/2 lb sugar
1/2 c lime juice
1 1/2 t almond extract

Mix all ingredients together. Bake in hot oven for 1 hour. Allow to cool. Use as desired.

Zosha's note: This appears to be used as a refrigerator jam, I don't see why you couldn't process in a boiling water bath. Unfortunately, no yeild is listed. I would put the almond extract in last after the cooking process.

Banana Jonkanoo Pie

Yield: 6 Servings

1 1/2 c milk
3 eggs
3 T cornstarch
6 oz sugar,about 3/.4 cup
5 bananas,pureed & ripe

Boil milk with sugar. Mix corn starch with 1/2 cup cold milk and the egg yolks. Add to rest of milk and cook for 5 minutes. Add banana puree and pour into baked pie shell. Beat egg whites to which a little sugar has been added until stiff. Form meringue over top. Grill for 2 minutes. Decorate as desired.

Banana Joy

8 bananas,ripe, pureed
1 c sugar
3 T lemon juice
4 T water

Mix sugar with banana puree. Stir until dissolved. Add lemon juice & water. Put to boil, stirring frequently to prevent sticking or burning. When jelled removed from fire & put to stand for a few minutes. Bottle.

Banana Meat Loaf

Yield: 4 Servings

1 lb beef,Ground
1 T onion,chopped
1 c breadcrumbs
1 T salt
1/4 t pepper
1/2 t dry mustard
2 c banana,mashed ripe

Combine meat, onion, salt, pepper & breadcrumbs. Add mustard to banana. Stir into meat mixture. Form into loaf & bake in loaf pan at 350 degrees F, for about 1 hour. Serve with desired sauce.
"

Banana Milk Shake

Yield: 3 Servings

3 ripe bananas
1 pt milk
1/2 t vanilla
1/4 t Angostura bitters
sugar,To Taste
food coloring,if desired

Puree all bananas. Add sugar, milk, salt, vanilla and bitters. Blend well. Serve over cracked ice.

Banana Mossah

Yield: 6 Servings

6	green bananas
2	coconuts,grated
1	onion
1	hot pepper
	escallion
1	salad tomato
1	thyme
1/2 t	salt
2	annatto,optional

Extract coconut milk. Place in saucepan over medium heat & bring to boil. Add peeled green bananas. Add remaining ingredients. Let cook until the coconut becomes a custard.

Banana Nectar

Yield: 3 Servings

6 ripe bananas
3 lg limes - juice of only
sugar,to taste

Peel bananas, rub through sieve or blend in food blender. Add sugar and lime juice. Blend again. Blend with cracked ice before serving.

Banana Nova

Yield: 2 Servings

2 bananas,ripe
3 sl bacon
1/4 c flour

Peel and cut each banana into 3 pieces. Cut bacon strips in halves.
Wrap each piece of banana with a pieceof bacon and pin with toothpick.
Roll in flour and fry in deep fat for about 1 1/2 minutes.

Banana Nut Bread Special

1 3/4 c flour,sifted
2 t baking powder
1/2 t salt
1/2 c nuts,chopped
1/3 c sugar
2 eggs
1 c ripe banana,pureed

Sift together flour, baking powder and salt. Add nuts, Cream shortening and sugar. Add eggs and beat well. Add flour mixture, alternately with banana puree, blending thoroughly after each addition. Pour into 9" loaf pan. Bake in oven 350 degrees F for one hour. Let bread cool in pan before turning out.

Banana Nut Cake

2 1/2 c flour
1 2/3 c granulated sugar
1 1/4 t baking powder
1 1/4 t baking soda
1 t salt
2/3 c Crisco shortening
2/3 c buttermilk (or sour milk) -divided
1 1/2 c ripe bananas,mashed
3 lg eggs
2/3 c chopped nuts,toasted

Buttercream Icing
4 c confectioners' sugar
1 c Hi-Ration shortening,or -Crisco
1/4 c milk
1/4 c Fudge Icing Base,(optional)
1 t vanilla,or white vanilla

Sift together flour, granulated sugar, baking powder, baking soda and salt; set aside. In large mixing bowl, add shortening, 1/3 cup buttermilk and bananas. Beat about 2 to 3 minutes until well mixed. Add the eggs and the other 1/3 cup of buttermilk and mix together. Add the sifted dry ingredients. Beat together until well mixed but don't overmix. Add chopped nuts and mix.

Pour into lightly greased and floured 8-inch round pans and bake in a 350 degree oven 45 to 50 minutes or until a toothpick inserted in the middle comes out clean. Frost with buttercream frosting (recipe below) or your favorite frosting.

ICING: Add all ingredients to mixer and mix until thoroughly blended and fluffy.

Banana Nut Salad

Yield: 4 Servings

3	bananas,ripe
1	lettuce
1/2 c	sour cream
1/2 c	nuts,chopped

Slice bananas. Arrange lettuce leaves in salad bowl. Place banana slices on top. Mix sour cream and spread over bananas. Top with chopped nuts.

Banana Oracabessa

Yield: 6 Servings

3/4 lb flour,about 1 1/2 cups
1/4 lb shortening,1/2 cup
1 pn salt
1 egg
3 green bananas
8 oz cottage cheese
5 streaky bacon

Mix flour, shortening and salt. Add egg to make a stiff dough. Roll and line pie tin. Fill pie shell with sliced bananas, streaky bacon and cheese. Bake in oven at 325 degrees F. Remove and sprinkle with chopped parsley and paprika

Banana Orange Fruit Shake

Yield: 2 Servings

1 banana,ripe
1 c ginger ale
1/2 c orange juice

Puree banana. Add orange juice. Shake until smooth and creamy. Mix in ginger ale. Chill well or serve over cracked ice.

Banana Pancake

Yield: 6 Servings

6 green bananas
3 eggs
1 onion
1 1/2 c flour
1 t nutmeg
salt

Peel & grate bananas. Grate onion. Mix with eggs, flour & nutmeg, adding salt to taste. Shape as for pancake and fry in hot fat until golden brown.

Banana Pineapple Meringue

Yield: 6 Servings

3 ripe bananas
2 eggs
2 T sugar
1 t nutmeg
1 cn crushed pineapple,drained
1 T rum

Puree bananas and rub in unbeaten egg yolks, 1 TBSP sugar and nutmeg. Place in shallow pie dish. Cover with drained pineapple. Beat egg whites until stiff enough to stand in peaks, adding rum and remaining sugar. Pile over pineapple and bake in oven until golden brown.

Banana Split French Toast

10 oz maraschino cherries,Canned
1 lb French bread
8 oz cream cheese,softened
1/4 c granulated sugar
1 t vanilla extract
8 oz crushed pineapple,drained
1/3 c miniature semisweet
-chocolate chips
4 eggs
1/3 c milk
4 sm ripe bananas,halved
-lengthwise
2 c frozen whipped topping
-about 2/3 of an
1 8 oz thawed
1/4 c pecans,Chopped
Maple syrup,warmed

Cut 4 maraschino cherries in half; set aside for garnish. Chop remaining cherries. Cut off and discard ends of bread loaf. Slice remaining loaf into 16 (1/2-inch to 3/4-inch) slices.

Combine cream cheese, sugar and vanilla in a medium mixing bowl; beat with an electric mixer at medium speed 3 to 4 minutes, or until creamy. By hand, stir in pineapple, chocolate chips and chopped cherries; mix well.

Spray a 15x10x1-inch baking pan with nonstick cooking spray. Combine eggs and milk in a shallow bowl or pie plate. Dip one side of 1 bread slice into egg mixture. Place on baking pan, dipped side down. Gently spread with 1/8 of cream cheese mixture; top with a banana half. Repeat with 7 more slices.

Dip one side of each of the remaining 8 bread slices in egg mixture. Place, dipped side up, on top of banana Bake in a preheated 350-degree oven 35 to 40 minutes, or until tops are light golden brown and centers are set.

To serve, top each serving with 1/4 cup whipped topping, 1-1/2 teaspoons chopped pecans and 1 reserved cherry half. Serve with maple syrup.

Makes 8 servings.

Basic Pie Crust

single crust
1 c all purpose flour
1/2 t salt
1/3 c shortening,plus 1 tablespoon
2 T cold water

double crust
1 1/3 c all purpose flour
3/4 t salt
1/3 c shortening,plus 2
-tablespoons
3 T water

Mix together flour & salt. Cut in shortening until particles are the size of tiny peas. Sprinkle on water a tablespoon at a time. Mix only enough for dough to come away from sides of bowl. Form into ball/s. This dough does not require chilling, although it may rest in refrigerator until needed.

Roll out pastry & ease into pie pan. If you are making a double crust pie, roll out top crust.

TO BLIND BAKE: Preheat oven to 425 degrees. Prick bottom of dough evenly w/tines of fork. Cover the dough with buttered foil, placing buttered side against the bottom crust. Fill with rice or beans. These may be saved & used again for baking unfilled pie shells. Bake for 15 minutes, or until set. Remove foil & bake 5 minutes longer or until golden. Let cool before filling

Ionia County Free Fair

Becky's Butter Pecan Cream Cheese Bars

2 c flour
2/3 c brown sugar
3/4 c soft butter
1 c pecans
8 oz cream cheese
1/3 c brown sugar
1/2 t vanilla
2 T flour
2 ea eggs
1 c butterscotch chips
1 oz unsweetened chocolate
-melted (glaze)

Mix flour, brown sugar and soft butter until crumbly. Mix in pecans. Press into 13" x 9" pan. Bake at 350 for 15 to 20 minutes.

Beat cream cheese, vanilla and brown sugar. Add flour and eggs. Blend well. Pour over baked crust. Sprinkle with butterscotch chips. Bake at 350 for 15 to 20 minutes. Drizzle with 1 ounce unsweetened chocolate, melted. Store in refrigerator.

Wisconsin State Fair

Beef "Nancy Pants"

Yield: 4 Servings

1 1/4 lb chuck (or sirloin),Ground
1/4 t salt
1/4 t pepper
1 T onion,chopped or may use
1/2 tsp onion salt
1/2 lb cheddar cheese,cubed
8 oz tomato sauce
4 1/2 oz mushroom

Divide ground chuck into 8 sections. Press into 8 patties. Season with salt, pepper & onion. Place cubed cheese on 4 of the patties. Place 4 remaining patties on top of the cheese. Press together w/fork sealing edges tightly.

Place in hot skillet, brown 1 side then turn over to other side. Pour tomato sauce over patties. Cook over low heat turnng once. Add mushrooms. Simmer 1/2 hour or until done.

Beef Pot Pie

CRUST
2/3 c shortening plus 2 TBSP
1 c flour
1 c whole wheat flour
1 t salt
4 T cold water,up to 5 TBSP
FILLING
1 pt beef chunks and juice,home
-canned
preffered
2 pt water
5 md potatoes,cut into small
chunks
1 T salt,or to taste
1 lb mixed vegetables,Frozen
1/4 T pepper
1 md onion,chopped

Crust: Cut shortening into flour & salt mixture until it resembles fine crumbs. Sprinkle with water, 1 TBSP at a time, tossing with fork until all flour is moistened & pastry cleans from side of bowl. Gather pastry into ball, split in half. Roll one half out for bottom crust & line pie plate. Fill with meat filling. Roll out remaining dough for top crust & place over filling. Flute edges to seal, pick top with fork to allow steam to escape. Bake 350 degrees for approximately 1 hour 30 minutes or until crust is golden brown.

FILLING Place all ingredients in stew pot and cook on fast boil until potatoes are tender. Add mixture of 3 TBSP cornstarch in 1 cup warm water to stew, stirring constantly while adding. Cook additional 10 minutes, or until tick. Additional cornstarch may be needed. Pour into prepared pastry lined pie plate, top with 2nd crust. Follow baking directions. Yields 2 large pot pies.

1st place Illinois State Fair

Beef Steak & Kidney's In Pastry Puff

2 # beef kidneys
1 8 oz beef tenderloin steak
1/4 lb fresh mushrooms
1/2 c white wine
2 lg tomatoes
1 lg onion
1 t herbs de Provence
2 T parsley,minced
2 t salt
1/2 t pepper
1/2 c beef broth

Slice kidneys, remove fat and membranes. Saute lightly 10 min in 1/4 cp oil. Drain, rinse and set aside. Slice mushrooms, saute in 2 TBSP oil until mushrooms give up natural juices. Drain and set aside. Saute onions in 1/4 cp oil until tender. Peel, remove seeds and chop tomatoes. Add to onions. Saute 10 min. Remove onion tomato mixture to dutch oven. Add all othe ingredients and simmer 1-1/2 hours or until sauce has been reduced by 1/2. Follow instructions for frozen pastry puffs and fill.

1983 Texas State Fair

Best Ever Carrot Cake (Frosted)

1 1/2 c corn oil
1 3/4 c sugar
3 ea eggs
2 c flour
2 t baking soda
1/2 t salt
3 t cinnamon
1/4 t cloves,Ground
2 c carrots,peeled & grated
1 c walnuts,chopped
8 oz pineapple,Crushed
cream cheese frosting
16 oz cream cheese
1 t vanilla
1 c powdered sugar

Beat together oil, sugar, and eggs until well combined. In a bowl, sift together flour, baking soda, salt, cinnamon, and cloves. Add to egg mixture and mix well. Drain pineapple well. Add carrots, walnuts, and pineapple to mixture. Blend to mix well. Pour batter into two 9" round cake pans. Bake at 3506 for 1 hour or till toothpick inserted comes out clean.

Cream Cheese Frosting: Cream together cream cheese. Blend in powdered sugar and vanilla.

Wisconsin State Fair

Better Than Reese's Peanut Butter Candy

1/2 lb oleo,softened
1 lb powdered sugar
2/3 lb creamy peanut butter
1/3 c light corn syrup
chocolate coating

Mix oleo & peanut butter until smooth. Add corn srup. Knead powdered sugar until smooth & heavy & crumbly.

Roll into balls & dip into melted chocolate.

Blackberry Jam Pie

**filling
3 egg yolks
1 t vanilla extract
3/4 c sugar
1 c blackberry jam
2 T flour
1 c buttermilk
**meringue
2 egg whites
1/4 t cream of tartar
4 T powdered sugar
1/2 t vanilla extract

reheat oven to 350 degrees

Combine all the filling ingredients in the top of a double boiler. Cook, stirring, over hot water until mixture thickens to custard consistency. Remove from heat & beat with a wooden spoon until slightly cooled/

Prepare meringue. Whip egg whites until frothy. Beat in cream of tartar & continue beating until peaks start to form. Beat in powdered sugar 1 TBSP at a time, then beat in vanilla.

Pour custard filling into baked pie shell. Cover w/meraingue. Bake for 10-15 minutes.

Blackberry Pie

Yield: 1 Servings

pastry for single crust pie
2 pk blackberries thawed,large -packages
2 c sugar
2 t cinnamon
1/2 t nutmeg
4 T cornstarch
1 c flour
1/2 c sugar
1/2 butter (or margarine)
1 T cinnamon

Filling: In a large bowl, place blackberries, sugar, spices and cornstarch, mix well.

Topping: Cut together flour, sugar, cinnamon, and butter until pea size crumbs. Place over top of filling.

1995 Illinois State Fair

Bless-Your-Heart Cheesecake

Yield: 8 Servings

1 unflavored gelatin
1/2 c skim milk
16 oz 1 low-fat cottage cheese
1/2 c sugar
1 t orange peel,grated
1/4 t salt
3/4 c graham cracker crumbs
2 T butter,melted
1 c fresh strawberry halves & 1
-cup
raspberries (or 2 c.
-strawberry halves)
1/4 c seedless red raspberry
-preserves
1 T water

In a small saucepan, sprinkle gelatin over milk; set aside to soften, about 5 minutes. Place saucepan over very low heat; cook, stirring constantly until gelatin is completely dissolved, 3 to 5 minutes. Remove from heat; cool slightly.

In blender, process cottage cheese, sugar, orange peel, and salt until smooth. Slowly add gelatin mixture with blender running. Spoon mixture into an 8" round baking pan.

In a small bowl, combine graham cracker crumbs and butter; sprinkle over cheesecake mixture. Cover and refrigerate until firm, 2 to 3 hours. To unmold, use a metal spatula or knife to loosen edge around pan; quickly dip into warm water. Unmold onto serving platter. Arrange strawberries and raspberries on cake to form a heart.

In a small saucepan, heat raspberry preserves and water until melted; brush over berries. Refrigerate until preserves are cold, about 30 minutes.

Wisconsin State Fair

Bloomin' Butter Sunflower Cookies

1 c Crisco oil
1 c granulated sugar
1 c powdered sugar
1 c Land O' Lakes butter
2 eggs
1 t salt
1 t cream of tartar
1 t baking soda
4 1/4 c all purpose flour

Cream together oil, sugars and butter. Add the eggs to the creamed mixture.

Sift together the salt, cream of tartar, baking soda & flour. Add flour mixture gradually to creamed mixture and mix well. Then add 1 teaspoon vanilla extract.

Chill dough for 1 1/2 hrs.

On lightly floured surface roll out dough to approx. 1/8" thickness.

Cut out with sunflower-shaped cutter. Place onto cookie sheet. Make a circle shaped indentation into center of cookie using a small glass or any round object.

Sprinkle circular area in center of cookie with a mixture of finely ground pecans, cinnamon, and granulated sugar. Place a piece of a slivered almond in each petal of cookie. Sprinkle entire cookie lightly with superfine sugar. To make cookies on a stem, cut a 3/8" wooden dowel various lengths and press one end of a dowel into cookie about 1" from edge of sunflower.

Reinforce by pressing a thin piece of dough on top of dowel. Bake cookies at 375 degrees for approximately 8-10 minutes until lightly browned. Remove from pan carefully and cool on wire racks. Contest." Entrants from all over the Golden State combined California ingredients to bake cookies worthy of blue ribbons and prize money.

Blue Ribbon Cookies - Arkansas Black Walnut

1/2 c butter,softened,no substitutes
1 c sugar
1 egg
1 t baking powder
1 t vanilla
1/4 t salt
1 3/4 c all purpose flour
1/2 c flaked coconut
1/3 c seedless raspberry jam
1/4 c Hammons Black Walnuts -finely chopped

Beat butter and sugar on medium to high for one minute. Beat in egg, baking powder, vanilla and salt. Beat in as much flour as you can with mixer, then stir in remaining flour. Wrap dough in plastic and refrigerate at least 2 hours until firm enough to roll. Stir together coconut, jam and black walnuts. Set aside. On floured wax paper, roll dough to a 12-inch square. To roll, gently lift the waxed paper to guide the roll. Spread with jam mixture. Roll into spiral; press seam to seal. Wrap in plastic wrap; Refrigerate at least 4 hours so it`s firm for slicing. Line cookie sheets with ungreased parchment paper or lightly greased foil, to prevent sticking. Slice cookies 1/4 inch thick. Place slices on prepared cookie sheets. Bake at 375 degrees for 8 - 10 minutes or until golden brown on edges. Cool on cookie sheet for 1 minute. Transfer to a wire rack to cool completely. Makes about 45 cookies.

1st Place - Ozark Empire Fair

Blue Ribbon Cookies

1/2 c butter,softened,no substitutes
1 c sugar
1 egg
1 t baking powder
1 t vanilla
1/4 t salt
1 3/4 c all purpose flour
1/2 c flaked coconut
1/3 c seedless raspberry jam
1/4 c finely Hammons Black -Walnuts,Chopped

Beat butter and sugar on medium to high for one minute. Beat in egg, baking powder, vanilla and salt. Beat in as much flour as you can with mixer, then stir in remaining flour. Wrap dough in plastic and refrigerate at least 2 hours until firm enough to roll. Stir together coconut, jam and black walnuts. Set aside. On floured wax paper, roll dough to a 12-inch square. To roll, gently lift the waxed paper to guide the roll. Spread with jam mixture. Roll into spiral; press seam to seal. Wrap in plastic wrap; Refrigerate at least 4 hours so it`s firm for slicing. Line cookie sheets with ungreased parchment paper or lightly greased foil, to prevent sticking. Slice cookies 1/4 inch thick. Place slices on prepared cookie sheets. Bake at 375 degrees for 8 - 10 minutes or until golden brown on edges. Cool on cookie sheet for 1 minute. Transfer to a wire rack to cool completely

1st Place - Ozark Empire Fair

Blue Ribbon Rocky Road Caramel Bars

CRUST INGREDIENTS
1 c all-purpose flour
3/4 c quick-cooking oats
1/2 c sugar
1/2 c land o lakes® margarine -softened
1/2 t baking soda
1/4 t salt
1/4 c salted peanuts,Chopped
TOPPING INGREDIENTS
1/2 c caramel ice cream topping
1/2 c salted peanuts,Chopped
1 1/2 c miniature marshmallows
3 1/2 oz milk chocolate bar,cut into -chunks*
1/2 bar

Instructions: Heat oven to 350F. Combine all crust ingredients except peanuts in large mixer bowl. Beat at low speed, scraping bowl often, until mixture is crumbly (1 to 2 minutes). Stir in 1/4 cup peanuts. Reserve 3/4 cup crumb mixture.

Press remaining crumb mixture onto bottom of well-greased 8 or 9-inch square baking pan. Bake for 15 minutes or until edges are lightly browned.

Meanwhile, place ice cream topping in small microwave-safe bowl. Microwave on HIGH until hot (about 1 minute).

Drizzle topping over hot, partially baked crust. Sprinkle with 1/2 cup peanuts, marshmallows and chocolate chunks. Sprinkle with reserved crumb mixture. Continue baking for 15 to 20 minutes or until marshmallows are lightly browned. Cool completely. Cut into bars.

*Substitute 3/4 cup milk chocolate chips.

Blue-Ribbon Apple Pie

Crust
2 c all-purpose flour
1/2 t salt
1/4 c chilled butter (or margarine),cut into small pieces
1/4 c vegetable shortening
1/2 t cider vinegar
5 T ice water,up to 7 TBSP
Filling
2 c tart apples,thinly sliced peeled
2 c all-purpose apple,thinly sliced peeled
1 c firm baking apple,thinly sliced peeled
1 c tender apple such,thinly sliced
1 T fresh lemon juice
1/2 c granulated sugar
1/4 c brown sugar,Packed
3 T all-purpose flour
3/4 t cinnamon,Ground
1/4 t salt
Cooking spray
2 t fat-free milk
1 T granulated sugar

1. To prepare crust, lightly spoon 2 cups flour into dry measuring cups; level with a knife. Combine with 1/2 teaspoon salt in a bowl; cut in butter and shortening with a pastry blender or 2 knives until mixture resembles coarse meal. Add vinegar and enough ice water, 1 tablespoon at a time, tossing with a fork until dough is moist. Divide dough in half. Gently press each dough half into a 4-inch circle on heavy-duty plastic wrap, and cover with additional plastic wrap. Roll one half of dough, still covered, into a 12-inch circle; chill. Roll other half of dough, still covered, into an 11-inch circle; chill.

2. Preheat oven to 450 degrees.

3. To prepare filling, combine apples and lemon juice in a large bowl. Combine 1/2 cup granulated sugar, brown sugar, 3 tablespoons flour, cinnamon, and 1/4 teaspoon salt. Sprinkle over apple mixture, tossing well to combine.

4. Remove 1 sheet of plastic wrap from the 12-inch circle; fit dough, plastic-wrap side up, into a 9-inch pie plate coated with cooking spray, allowing dough to extend over edge of plate. Remove top sheet of plastic wrap. Spoon apple mixture into crust. Remove 1 sheet of plastic wrap from the 11-inch circle, and place dough, plastic-wrap side up, on top of apple mixture. Remove top sheet of plastic wrap. Press edges of dough together; fold edges under, and flute. Cut 6 (1-inch) slits into top of pastry using a sharp knife. Brush top and edges of pie with milk; sprinkle with 1 tablespoon granulated sugar. Place pie on a baking sheet; bake at 450 degrees for 15 minutes. Reduce oven temperature to 375 degrees (do not remove pie from oven). Bake an additional 45 minutes or until golden (shield crust with aluminum foil if it gets too brown). Cool on a wire rack. Yield: 10 servings (serving size: 1 wedge).

Blueberry Banana Loaf

2/3 C. sugar
1/2 C. margarine
2 eggs
1/4 C. light sour cream
2 lg bananas,mashed
1/3 C. wheat Flour
1 C. all purpose flour
2 t Baking powder
1 t Baking soda
1/4 t Salt
1/2 c Hurst's Blueberries

Cream sugar and margarine, add eggs, light sour cream and bananas and mix thoroughly. Combine flours, baking powder, baking soda and salt and add to creamed mixture stirring until well combined. Fold in blueberries. Pour into a greased loaf pan. Bake at 350 degrees for 1 hour or until toothpick inserted in center of loaf comes out clean.

Oregon State Fair 1st Place Winner 2000

Blueberry Crunch

2 c blueberries (fresh (or -frozen)),do not defrost
1/2 c butter (or margarine)
1 c milk (if fresh berries,add -1/4 cup milk
4 t baking powder
1 1/4 c sugar
2 ea eggs
1 t salt
streusel topping
1 c sugar
1 c flour
1 1/4 t cinnamon
1/2 c butter
1/2 c nuts,chopped

Mix all cake ingredients except berries (batter is stiff). When well mixed, fold in berries and spread in a 9" x 13" greased pan. Cut topping ingredients into a crumb mixture with a pastry cutter until fine, then push the topping together with fingers to make streusel; cover cake with streusel topping. Bake at 350F. for 50 to 60 minutes, or until tester is clean.

Wisconsin State Fair

Blueberry Yogurt Muffins

Yield: 12 Servings

2 c oat bran hot cereal,uncooked
1/4 c brown sugar,firmly packed
2 t baking powder
8 oz plain low-fat yogurt
2 ea egg whites,slightly beaten
1/4 c skim milk
1/4 c honey
2 T lemon peel,grated
1/2 c fresh (or blueberries)
-Frozen

Preheat oven to 425. Line 12 medium muffin cups with paper baking cups. Combine oat bran, brown sugar, and baking powder. Mix together yogurt, egg whites, skim milk, honey, oil, and lemon peel. Add to dry ingredients and mix just until moistened. Fold in blueberries. Fill muffin cups almost full. Bake in preheated oven 18 to 20 minutes or until golden brown.

Wisconsin State Fair

Blueribbon Blueberry Muffins

2 1/2 c flour
2 t Baking Powder
1 t Baking Soda
1/2 t cinnamon
1 pn salt
1 1/2 c brown sugar
2 t vanilla
1 egg
2/3 c veg.oil
1 1/2 T orange juice concentrate
1 c buttermilk
2 c blueberries

Mix together -- flour, baking
powder & soda, cinnamon & salt.

In another bowl mix: brown sugar, vanilla, egg, oil and orange juice.
Mix then add buttermilk.

Add dry ingredients to wet, then add blueberries.

Bake at 400 for 15 minutes,then reduce heat to 350 for 15 minutes more.
This is for 6 big muffins.

Blum's Coffee Toffee Pie

1 pie shell,preferably chocolate pie shell
**filling
1 butter,softened
3/4 c sugar
2 t instand coffee powder
1 unsweetened chocolate (1-ounce),melted
2 eggs
**topping
1 1/2 c heavy cream,chilled
6 T powdered sugar
1 1/2 T coffee powder,Instant
chocolate curls,optional

FILLING...With electric mixer, beat butter in a large bowl until light & fluffy. Gradually add the sugar, beating on high speed. Beat in instant coffee & melted chocolate. Add eggs, one at a time, beating on high speed 5 minutes after each egg. Spread filling evenly in cooled pie shell. Cover & refrigerate at least 6 hours before serving.

TOPPING...With electric mixer, beat cream, powdered sugar & instant coffee in a large bowl until stiff peaks form. Drop dollops of cream around edges of pie. Arrange a few chocolate curls in center. Refrigerate at least 2 hours before serving.

Bourbon Pecan Pork Roast

1 T olive oil
2 lb rolled pork roast
1/4 t salt
1/4 t pepper
1/4 t garlic powder
1/4 c pecan pieces
1/4 c bourbon
3 T brown sugar

Preheat oven to 325 degrees. Heat oil in large skillet over medium heat; brown roast on all sides. Put meat on rack in roasting pan & sprinkle with garlic & pepper. Cook 30 minutes, add pecans to the oil in skillet and cook over medium heat 1 minute and remove. Combine bourbon, sugar & salt, add to frying pan & boil until sugar dissolves & bourbon reduces slightly. 1-2 minutes. After meat has cooked 30 minutes, begin basting with bourbon sauce. Cook until meat thermometer in center reaches 160 degrees about 30 minutes. Five minutes before meat is done sprinkle with pecans.

1st place Illinois State Fair

Brandy Peach Cake W/Brown Sugar Glaze

1 c buttered flavored shortening
1 c brown sugar,packed
3 lg eggs,room temperature
1 16 cn peach halves,drained &
-chopped
3/4 c milk
2 T brandy,or brandy flavoring
2 1/2 c flour
1 t cinnamon,Ground
1 t baking powder
1/2 t baking soda
1/2 t salt
GLAZE
1/3 c powdered sugar
2 T brown sugar
3 T milk,up to 4 TBSP

Preheat oven to 350 degrees. Grease & flour a 12 cup fluted ring pan, set aside. In large mixing bowl cream shortening, brown sugar & egs. Add peaches, milk, brandy, flour, cinnamon, baking powder, baking soda & salt. Beat at low speed until blended, scraping bowl constantly. Beat at mdium speed for 2 minutes, scraping bowl occasionally. Pour into prepared pan. Bake for 50-55 minutes or until center tests done & springs back when touched lightly. Cool on wire rack for 5 minutes. Transfer to serving dish. Cool Completely.

GLAZE In small mixing bowl combine powdered sugar & brown sugar. Stir in milk 1 tsp at a time until glaze is smooth and of desired consistency. Drizzle over cooled cake.

Yields 12-16 servings

Bread & Butter Pickles 1

Yield: 1 Servings

3 lb medium-size cucumbers
2 lg white onions,chopped
1/2 lg red bell pepper,washed,
-seeded, cho
chopped
2 T pickling salt
1 1/4 c cider vinegar
1 1/4 c sugar
1 1/2 t mustard seed
1 t tumeric
1/8 t cloves,Ground

Scrub cucumbers with a brush. Cut off and discard a thin slice from each end. Using a sharp knife, slice cucumbers as thin as possible or slice in a food processor. Layer cucumbers, onions and pepper in a large bowl, sprinkling salt on each layer. Cover and let stand 1 hour.

Thoroughly wash and scald 4 (1-pint) jars. Keep hot until needed. Prepare lids as manufacturer directs. Drain vegetables; rinse in cold water and drain thoroughly. In a large kettle, heat vinegar, sugar, mustard seed, tumeric and cloves until sugar is dissolved, stirring constantly. Bring to a boil. Add vegetables and heat, but do not boil. Remove from heat. Immediately pack vegetables into hot jars, leaving 1/4 inch headspace. Pour hot syrup over vegetables, leaving 1/4 inch headspace. Wipe jar rims; seal with hot lids and screw bands. Process 5 minutes in a simmering water bath. Makes about 4 (1-pint) jars.

Louisiana State Fair

Bread And Butter Pickles

4 lb cucumbers (4 to 6 "),cut
-into slices
2 lb onions (about 8 small)
-thinly sliced
1/3 c canning salt
2 c sugar (c & h)
2 T mustard seed
2 t turmeric
2 t celery seed
1 t peppercorns
3 c vinegar (heinz)

Combine cucumber and onion slices in a large bowl. Layer vegetables with salt; cover with ice cubes. Let stand 1 1/2 hours. Drain; rinse and drain again. Combine remaining ingredients in a large saucepan; bring to boil. Add drained cucumbers and onions and return to a boil. Pack hot pickles and liquid into hot jars, leaving 1/4" head space. Remove air bubbles. Adjust 2 piece caps. Process 10 minutes in boiling water bath canner.

Wisconsin State Fair

Broccoli Salad With Spam

2 broccoli,crown part,cut in -bite-size pieces
2 T red onion,chopped small
1/2 c sunflower seeds
1/2 c raisins
1 cn spam,cut in small pieces & fried little oil & brown -sugar,,In A drained **dressing**
2 T mayonnaise
1/4 c milk
1 T sugar
1 T vinegar

Toss salad together.

Before serving add dressing.

Dressing: Mix all ingredients together.

Wisconsin State Fair

Broccoli With Stuffing

20 oz broccoli,Frozen
2 ea eggs,beaten
1 ea onion,finely chopped
1 cn mushroom soup
1/2 c mayonnaise
1 c cheddar cheese,Grated
1/4 c butter,melted
7 oz herbed stuffing mix

Cook broccoli; drain. Combine, eggs, onion, soup, and mayonnaise. Place layer of broccoli in a two-quart casserole. Add a layer of cheese. Pour a small amount of sauce on top. Repeat layers until all is used. Top with stuffing mix. Sprinkle butter on top. Bake for 30 minutes at 350.

Wisconsin State Fair

Buried Treasure Cookies

1 c Blue Bonnet Margarine
1 t baking soda
1 c brown sugar
1 t salt
1/2 c sugar
1 c peanut butter chips
1 1/2 t vanilla
1 1/4 c crisp rice cereal
2 eggs
1 1/4 c Wheaties cereal,crushed
1 1/2 c unbleached white flour
1 c semi-sweet chocolate chips
3/4 c wheat flour

Cream margarine and sugars. Mix in eggs and vanilla until light and fluffy. Sift flours, soda and salt, and add to creamed mixture. Mix well. In a separate bowl, melt peanut butter chips in microwave at 20 second intervals stirring at each interval until smooth. Stir rice cereal, Wheaties cereal, semi-sweet chocolate chips into melted peanut butter chips until coated. Stir cereal mixture into dough mixture. Drop by rounded teaspoons onto a lightly greased cookie sheet. Bake in a preheated 375 degree oven for 10 minutes. Remove to rack to cool. Makes approximately 5 dozen cookies.

2nd place NC State Fair

Buttercream Icing

4 c confectioners' sugar
1 c Hi-Ration shortening,or
-Crisco
1/4 c milk
1/4 c Fudge Icing Base (optional)
1 t vanilla,or white vanilla

Makes enough to frost a 2-layer cake.

Buttermilk Cheese Loaf

2 c flour
1/2 t baking soda
1 1/2 t baking powder
2 t dry mustard
1 t salt
1 c cheddar cheese,shredded
1 c buttermilk
1/4 c oil
2 eggs

In a large bowl, combine dry ingredients & cheese. Set aside. Beat buttermilk, oil & eggs with rotary beater until well blended. Add all at once to flour mixture & mix just until moist. pour into a greased 9x5x3 inch pan & bake at 375 degrees for 45-50 minuts or until toothpick inserted in center comes out clean. Cool in pan for 10 minutes. Invert on rack & cool. Makes one loaf.

1st place Wisconsin State Fair

Cajun Stuffed Crab

6 sm crab shells,cleaned
Stuffing
1 lb Maryland lump crabmeat
3 T cracker crumbs,up to 4 TBSP
1/2 c. finely green onions,chopped
1/2 c. sour cream
1 t Worchestershire sauce
1 ds cajun seasoning
1 ds Tabasco sauce
Sauce
2 T parsley,chopped
1 T lemon juice
1 T white wine
1/2 t salt
1/2 t pepper
1 ds Tabasco sauce
1 ds Worcestershire sauce

Gently mix crabmeat with cracker crumbs, green onions, and seasonings. Add sour cream and mix with a spatula. Stuff crab shells and sprinkle with paprika or cajun seasonings. Bake for 12 to 15 minutes at 400 degrees.

Melt butter in saucepan and mix in sauce ingredients in order and simmer briefly over low heat. Top stuffed crabs with sauce before serving.

California Almond Pie

1	9" pie shell,Unbaked
1/2 c	light brown sugar
2 T	cake flour
1 1/4 c	light corn syrup
3 T	butter
1/4 t	salt
3	eggs
1 t	vanilla extract
1/2 t	almond extract
1 1/2 c	almonds,Sliced

Preheat oven to 350 degrees

Mix brown sugar & flour in a saucepan. Add corn syrup, buter & salt & warm over low heat just until butter melts. Beat eggs w/vanilla & almond extracts. Add to sugar mixture & stir. Turn into unbaked 9" pie shell. Sprinkle well with almonds. Bake 35-50 minutes.

Caramel Apple Biscuits

2 c Red Band Self-Rising Flour
1 T sugar
1/4 t nutmeg
3 T shortening
2 T butter
3/4 c buttermilk
1 lg golden delicious apple
-peeled and grated
Caramel Sauce,recipe
-follows or
use prepared caramel sauce

Mix flour, sugar and nutmeg. Cut butter and shortening into flour mixture. Stir in grated apple. Add buttermilk and stir. Knead on a floured board 5 to 10 times. Pat out to 1/2 inch thickness and cut with a 2-inch circle biscuit cutter. Place biscuits on an ungreased baking sheet and bake at 450 degrees for 8-10 minutes or until golden. Remove to rack and drizzle caramel sauce over warm biscuits. Makes 12-14 biscuits.

Caramel Sauce:
Bring ½ cup light brown sugar, 2 Tablespoons butter, and 2 Tablespoons whipping cream to a boil, over medium heat, stirring constantly. Boil for 1 minute, stirring constantly. Remove from heat, cool to room temperature.

2nd place NC State Fair

Caramel Apple Pie

PASTRY
2 c flour
1/4 t salt
12 c oil
5 T water
FILLING
6 granny Smith apple
2/3 c caramel sauce
1/2 c flour
1/4 t cinnamon

PASTRY - Combine flour & salt. Mix together water & oil, add to flour stirring with a fork. Roll out pastry between pieces of waxed paper.

FILLING - Peel & thinnly slice apples. Add flour to apples & place in pie shell. Pour Caramel Sauce over apples. Sprinkle with cinnamon. Cover with top pastry & bake at 420 degrees for 15 minutes. Reduce temperature to 350 degrees & continue baking until golden brown.

Illinois State Fair

Caramel Butter Pecan Cake

1 c shortening
2 c sugar
4 eggs
2 1/2 c flour,plus 2 TBSPN sifted
6 T cornstarch
2 1/2 t baking powder
1/2 t salt
1 c milk
1 t vanilla
1 t almond extract
1/4 c pecans,chopped

CARAMEL FILLING

3 c sugar,divided
3/4 c milk
1 egg,beaten
1/2 c butter,softened

BUTTERCREAM FROSTING

1/3 c butter,softened
3 c powdered sugar,sifted
2 T half & half
1/2 t vanilla

Preheat oven to 350 degrease. Grease & flour 3 - 9" round cake pans

Beat together shortening & sugar in large bowl until light & fluffy. Add eggs, one at a time, beating well after each addition.

Sift together dry ingredients. Add to sugar mixture alternately with milk, beating well after each addition. Blend in flavorings. Pour evening onto prepared pans.

Bake 20-25 minutes or until wooden pick inserted in centers comes clean. Cool layers in pans on wire racks for 10 minutes. Loosen edges & remove to racks to cool completely.

TO ASSEMBLE CAKE Spead tops of layers with Caramel Filling, stack on cake plate. To make basketweave design on side of cake, spoon one- fourth to one third of the Buttercream Frosting into pastr bag fitted with ridged decorator tip. Make horizontal strips made earlier and also at bottom of cake. Each short strip starts at the edge of one vertical strip crosses over next strip & ends of next vertical strip.

Replace ridged decorator tip with star tip & pipe any remaining frosting around top of cake. Sprinkle with pecans. Place 1/2 cup sugar in large heavy saucepan. Cook ovr medium heat, stirring constantly, until sugar is light golden brown. Combine remaining 2 1/2 cups suga, milk, egg, & salt in medium bowl, stir in butter. Add to carmelized sugar. Cook over medium heat, stirring occasionally or until candy thermometer registers 230 degrees, about 15- 20 minutes, cool 5 minutes. Stir with wooden spoon until well blnded & thickened.

FROSTING: Beat butter in large bowl until creamy. Gradually add powdered sugar alternately with half & half, beating until light & fluffy. Add additional 1 TBSP of half & half if necessary for desired consistency. Stir in vanilla.

Caramel Pecan Fudge Bars

2 c sugar
1 1/2 c all-purpose flour
2/3 c unsweetened cocoa
1/2 t salt
1 c LAND O LAKES® Butter,melted
3 eggs
2 t vanilla
pecan halves
Topping Ingredients
1/3 c caramel ice cream topping*
1/3 c pecans,Chopped
3 T hot fudge ice cream topping

Instructions: Heat oven to 350F. Combine sugar, flour, cocoa and salt in medium bowl. Stir in butter, eggs and vanilla; mix well.

Spread batter into greased 13x9-inch baking pan. Arrange pecan halves evenly on batter (6 rows crosswise and 6 rows lengthwise). Bake for 25 to 30 minutes or until toothpick inserted in center comes out clean.

Place caramel topping in small microwave-safe bowl. Microwave on HIGH until hot and bubbly (1 to 2 minutes). Stir chopped pecans into caramel dip. Spread evenly over hot bars.

Place fudge topping in another small microwave-safe bowl. Microwave on HIGH until hot (about 1 minute). Drizzle fudge topping over caramel-pecan mixture. Cool completely. Cut into bars.

*or caramel apple dip

TIP: Refrigerate bars about 1 hour for easier cutting. Serve at room temperature.

1999 National State Fair Butter Cookie Contest Winner

Carrot Cake Cookies

1 c LAND O LAKES® Butter
3/4 c sugar
3/4 c brown sugar,Firmly Packed
2 eggs
2 t vanilla
2 1/2 c all-purpose flour
1 t baking soda
2 t cinnamon,Ground
1/2 t salt
1 c pecans,Chopped
4 md carrots,grated about 2cups
Icing Ingredients
4 c powdered sugar
1/2 c LAND O LAKES® Butter
-softened
8 oz cream cheese,softened
1/2 t vanilla
1 tube green decorator icing
-if desired
1 tube orange decorator icing
-if desired

Heat oven to 350F. Combine 1 cup butter, sugar and brown sugar in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (2 to 3 minutes). Add eggs and 2 teaspoons vanilla; beat until well mixed (1 to 2 minutes). Reduce speed to low; add flour, baking soda, cinnamon and salt. Beat, scraping bowl often, until well mixed (2 to 3 minutes). Stir in pecans and carrots.

Drop dough by rounded tablespoonfuls onto greased cookie sheets. Bake for 12 to 15 minutes or until lightly browned around edges. Cool completely.

Meanwhile, beat powdered sugar, 1/2 cup butter, cream cheese and 1/2 teaspoon vanilla in medium bowl at medium speed until smooth and creamy (3 to 5 minutes). Frost each cooled cookie with 2 teaspoonfuls frosting. Use decorator icing to make a carrot design on top of each cookie, if desired.

Yield: 3 1/2 dozen cookies

Carrot Loaves

3 eggs
1 1/2 c vegetable oil
2 c carrots,Shredded
1 1/2 c sugar
1 t vanilla
2 T orange peel,Grated
3 1/2 c flour
2 t baking soda
1 t baking powder
1 t salt
1 t cinnamon
1 t cloves
2/3 c nuts,Chopped

Heat oven to 350 degrees. Grease & flour 2 loaf pans. Beat eggs, oil, carrots, sugar, vanilla & orange peel with mixer on low speed for one minute, scraping bowl occasionally. Add flour, baking soda, baking powder, salt, cinnamon & cloves. Beat on low speed about 15 seconds until moistened, scraping bowl ocasionally. Beat on medium speed for 45 seconds. Stir in nuts. Spread in pans. Bake until wooden pick inserted in center comes out clean, about 55 to 60 minutes. Cool ten minutes, remove from pans. Cool completely before slicing. Rfrigerate leftover bread.

1979 1st place Wisconsin State Fair

Chanukah Chale

2 1/2 c water,Warm
4 pk dry rapid rise yeast (1 oz -each)
3 T sugar
8 c flour,up to 9 cups
1 t salt
3 eggs,lightly beaten
4 T corn (or vegetable oil)
GLAZE
1 egg yolk
2 T water
1/2 c sesame (or poppy seeds)

Mix sugar, yeast & 1/2 cup water together in small bowl & set aside in large mixer bowl, add 5 cups flour & salt. Mix in yeast mixture, remaining water, eggs & oil. Add remaining flour to make a smooth dough. Knead on floured surface & let rise until double in size/ Repeat. Knead & divide dough in half & divide each half into 3 pieces. Form dough into a braid & let rise until doubled.

Combine yolkd & water & brush loeaves with mixture. Cover with seeds. Bake at 375 degrees for 45 minutes or until golden.

Makes 2 loaves.

Cheese And Tomato Strata

1 tomato and basil pasta sauce
1 loaf of french bread,cut
-into 1 inch
slices
1 1/2 lb mozzarella cheese,grated
2 T fresh basil,chopped
6 lg eggs
2 1/2 c Parmesan cheese,grated
salt and pepper,to taste

Butter a 9x 13 inch pan. Place a single layer of bread slices on the bottom, not over lapping, but laying flat. Pour half of the tomato sauce over the bread, sprinkle half the mozzarella cheese on top, and half of the basil on top of the cheese. Place a second layer of bread in the pan. And repeat with the mozzarella and basil. Top this layer with the remaining french bread, arranging them in an overlapping pattern.

Using a skewer, poke deep holes through the layers, approximately 1 inch apart. Beat the eggs and milk together in a large bowl. Add Parmesan cheese, salt and pepper and stir. Pour this mixture over the bread and refrigerate for at least 2 hours or over night. Cover with plastic wrap while in the refrigerator.

Preheat oven to 375 degrees. Uncover baking dish and bake for 40 to 50 minutes or until puffed and well browned. Let stand for 10 minutes before slicing into squares. Yield: 6 servings.

NC Sate Fair 2nd place winner

Cheese Bread (Machine)

3/4 c water
1 ea egg
2 1/4 c bread flour
1 1/2 t salt
1 1/2 t butter
2 t dry yeast
3/4 c cheddar cheese,Shredded

Place all ingredients in bread pan except for cheese. Set on light setting. Add cheese 6 minutes into kneading cycle. When done, remove from pan and cool 1 hour.

Wisconsin State Fair

Cheese Bread

2 c flour
1/4 c sugar
1 1/2 t baking powder
1/2 t baking soda
1/2 t salt
1 egg,separated
1 c buttermilk
1 c cheddar cheese,grated
1/4 c onion,chopped
1 T butter

Sift together dryingredients. Add beaten egg yolk & milk. Quickly fold in stiffly beaten egg white & cheese. Pour into greased loaf pan or round 9" casserole. Saute onion in butter. Spread top with onion mixture. Bake at 400 degrees for 45 minutes or until top is golden.

1981 first place Wisconsin State Fair

Cheese Fudge

8 oz Velveeta Processed Cheese
2 butter
1 t vanilla
1/2 c cocoa
2 lb powdered sugar
1/2 c pecans,Chopped

Melt Velveeta and butter together over low heat. Stir in vanilla.

In a separate bowl, sift together powdered sugar and cocoa. Stir dry mixture into cheese mixture. Stir in nuts. Line 9-by-13-inch pan with waxed paper and spread fudge in pan. Let cool in refrigerator. Remove from pan and cut with pizza cutter.

Cheese Scones

Yield: 16 Servings

2 c flour
3 T sugar
1 T baking powder
1/4 t garlic salt
1/4 t onion salt
1/4 t salt
1/4 t baking soda
1 ea egg
1/2 c sour cream
5 T vegetable oil
1/4 c milk
2 c sharp cheddar cheese
-Shredded

In a large bowl, combine all dry ingredients. In another bowl, mix together eggs, sour cream, oil, and milk and mix well. Stir in cheese. Add to dry ingredients, all at once, and stir just till all is moist.
On a floured surface, knead dough 7 or 8 times. Divide dough in half. Pat 1/2 of dough into an 8" circle, about 1/2" thick, on a greased baking sheet. Cut into 8 wedges. Repeat with last half of dough. Bake in a 375 oven for 15 to 18 minutes or until golden brown. Immediately recut wedges to separate. Serve warm with chili or casserole.

Wisconsin State Fair

Cheesecake Mint Brownies

Yield: 24 Servings

8 oz cream cheese,softened
1 pk fudge brownie mix (21 1/2 -oz)
14 oz Piggly Wiggly condensed milk
2 eggs
1/2 t peppermint extract
1 cn ready to spread chocolate -frosting

Pre-heat oven to 350 degrees. Prepare brownie mix per instructions on box; spread into well greased 9 x 13 pan; bake for 15 minutes. In mixing bowl, beat cream cheese until fluffy, gradually beat in condensed milk until smooth. Add eggs, extract and mix well. Pour evenly over brownie, bake 25 minutes. Cool; spread with frosting, cut into bars. Store (covered) in refrigerator.

Cheesecake With Raspberry Sauce

CRUST
1 2/3 c graham cracker crumbs
1/4 c sugar
1/4 c butter,melted

FILLING
24 oz cream cheese,softened
1 c sugar
3 eggs
1/2 t vanilla

TOPPING
16 oz sour cream
3 T sugar
1/2 t vanilla

RASPBERRY SAUCE
2 c raspberries
2 c water
1/4 c sugar
2 T cornstarch
2 T water

Crust - Combine all ingredients & mix well. Press into bottom of 10" springform pan. Refrigerate until ready to use.

FILLING - Beat cream cheese at high speed with electric mixer until fluffy. Gradually add sugar, beating well. Stir in vanilla. Add eggs, beat well. Pour into prepared crust. Bake at 375 degrees for 40 minutes or until set.

TOPPING - Beat sour cream at medium speed with electric mixer for 2 minutes. Add sugar & vanilla, beat 1 minute. Spread over filling. Adjust oven to 500 degrees. Bake cheesecake 5 minutes. Cool on wire rack. Refrigerate.

Combine berries, 2 cups water & sugar in saucepan. Bring to boil, simmer 30 minutes. Run through a sieve. Combine juice with cornstarch & 2 TBSP water. Stir until smooth. Cook over medium heat in saucepan until boiling. Boil 1 minute, remove from heat & cool. Refrigerate.

To serve, drizzle raspberry sauce over cheesecake. Garnish with fresh raspberries.

Cheesy Pie

Yield: 1 Servings

1 c flour
1 T baking powder
1/2 t salt
1/2 c butter
1/4 c milk
4 eggs
1/4 c green onion,finely chopped
1 pk drained
1 pk cream cheese,(3 OZ)
1 T sesame seed,Toasted
1 c cheddar cheese,Grated

In mixing bowl stir together flour, baking powder and salt Cut in butter until mixture resembles coarse crumbs. Stir in milk, two beaten eggs and the green onion until nearly smooth. Spread the batter in a greased 9-inch pie plate.

Filling: Beat together the drained cottage cheese, cream cheese, and two beaten eggs. Pour over batter in pie plate. Sprinkle with cheddar cheese and sesame seed. Bake in 3250 oven for 45 minutes or until knife inserted comes out clean. Let stand 5-10 minutes before serving.

1980 - lst Place Wisconsin State Fair

Cheesy Quick Bread

2 c flour
1/4 c sugar
1/2 t baking soda
1 1/2 t baking powder
2 t dry mustard
2 T parmesan cheese,Grated
1/2 t chili powder
1/2 t garlic salt
1/2 t onion salt
2 c cheese (kraft mexican-4
-Finely Grated
cheese)
1 c buttermilk
1/2 c vegetable oil
2 ea eggs

Combine the dry ingredients in a small bowl and set aside. In a large mixing bowl, beat eggs, buttermilk, and oil. Add cheese and mix well. By hand, add dry ingredients all at once. Blend just until all is moist. Pour into a prepared 8" x 4" x 2" loaf pan. Bake in a 350 oven for 45 to 50 minutes or until it tests done. Cool in pan for 10 mintues, then remove and cool completely before slicing.

Wisconsin State Fair

Cherry Jam

4 3/4 c sugar
4 c cherries,remove stems, pit & finely chop
1 sure-jell fruit pectin
1/2 t margarine
3/4 t almond extract

Place sugar into a bowl. Set aside. Remove stems, pit, and finely chop cherries that measures 4 cups (I use cherries from Easy Troy grown in a backyard). Place cherries into kettle and stir in Sure-Jell fruit pectin. Add margarine into fruit mixture. Add almond extract into fruit mixture. Place kettle on stove and bring mixture to full rolling boil on high heat, stirring constantly. Add the bowl of sugar to fruit mixture on stove.

Bring back to full rolling boil, and boil exactly one minute, stirring constantly. Remove from heat and skim off any foam. Immediately fill clean jelly jars to 1/8" of top of jars. Remove air bubbles with wooden spoon. Cover quickly with flat lids and screw on tightly sterilized bands. Boil in water bath for 15 minutes. Remove and let stand at room temperature for 24 hours. Store up to 1 year in cool, dark place.

Wisconsin State Fair

Cherry S'more Brownies

10 oz maraschino cherries,Canned
1 pk fudge brownie mix (for -13x9-inch pan)
1/2 c oil
1/4 c water
2 eggs
1/4 c butter,melted
8 ea graham crackers
1/2 c milk chocolate chips
1/2 c pecans,Chopped
1 c miniature marshmallows

Drain maraschino cherries on paper towels; cut in half. Set aside.

Prepare brownie mix according to package directions, using oil, water and eggs.

Spread melted butter in a 13x9x2-inch pan. Cover bottom of pan with a layer of graham crackers. (If necessary, cut crackers with serrated knife to make them fit pan.) Spread brownie batter over crackers.

Bake in a preheated 350-degree oven 5 minutes less than directed on the package. Sprinkle chocolate chips, pecans, cherries and marshmallows over the top. Return to oven; bake an additional 5 to 8 minutes, or until toothpick inserted in center comes out almost clean. Let cool. Cut into squares.

Makes 24 squares. - A campfire favorite has a new twist.

Cherry-Nut Torte

1 lb cherries,pitted
2/3 c butter,softened
1 c sugar
4 ea eggs
4 oz bittersweet chocolate,grated
1 1/2 c hazelnuts,ground
2/3 c plain bread crumbs
1 T powdered sugar

Cream the butter with the sugar. Separate the eggs. Grate the chocolate. Beat the egg whites until stiff. Stir the yolks, one after another, into the butter and sugar mixture; add the chocolate and the ground nuts. Gold in the egg whites.

Preheat the oven to 350. Butter a 9" springform pan and sprinkle with the bread crumbs. Pour the batter into the pan and cover the top with the cherries. Bake 1 hour on the bottom rack of the oven. Turn off the oven and leave the cake in the oven 10 minutes to cool. Remove and cool completely on wire rack. Sift powdered sugar over top.

Wisconsin State Fair

Chewy Butterscotch Sticks

Filling
1/4 c pecans,chopped
3/4 c flaked (or chopped)
-shredded coconut
1/2 c brown sugar,firmly packed
1 egg,slightly beaten
1 6 oz pkg. butterscotch morsels
2 Tbsp. milk
1 t butter
1 cup powdered sugar,Sifted
1 c flour
1 t baking powder
1 t salt
3/4 cup butter
1 cup brown sugar,Firmly
-Packed
1 egg
1 t vanilla

Sticks: Sift together flour, baking powder and salt. Cream butter. Gradually add brown sugar to the butter, creaming well. Blend in egg and vanilla. Gradually add flour mixture to butter mixture. Blend well. If desired, chill for easier handling. Roll out half of dough on floured surface to 1/8-inch thickness. Cut into 3x2-inch rectangles. Place a teaspoonful of filling down the center of each rectangle. Roll up, starting with 3-inch side, enclosing filling. Seal breaks and ends. Place on greased cookie sheets. Repeat with remaining dough. Bake at 350F for 10-14 minutes. Cool, then frost with glaze.

Filling: Combine pecans, coconut, brown sugar and egg.

Glaze: Melt butterscotch morsels with milk and butter over hot water. Blend in powdered sugar. Frost cooled sticks.

1981 - lst Place Wisconsin State Fair

Chicken Gumbo

Yield: 1 Servings

1 sm chicken,boiled & boned
1 T gumbo spice
2 cps okdra,cut up
salt & pepper,To Taste
1 T gumbo file
rice,cooked

Place chicken back in the juice it was cooked in. Add gumbo spice, okra & salt and pepper. In the last 30 min of cooking add gumbo file. Eat over rice.

1988 Texas State Fair

Chilies With Corn Tamale Filling

3/4 c cornmeal
1/2 c milk
6 T butter,or margarine
1 c fresh (or corn kernels)
-Frozen
1/2 c red bell pepper,chopped
1 fresh jalapeno chili
-stemmed seeded
chopped
1 1/2 c jack cheese,6 oz.
1/3 c fresh cilantro,chopped
salt and pepper
8 fresh poblano chilies,(2
-lb. total; also
called pasillas)
3/4 c onion,chopped
1 cn chopped green chilies,4 oz.
1/2 c half-and-half,(light cream)

1. In a 2- to 3-quart pan over medium-high heat, stir cornmeal, 1 1/2 cups water, milk, 3 tablespoons butter, 1/2 cup corn, red bell pepper, and jalapeno until mixture bubbles and cornmeal no longer feels gritty, about 5 minutes.

2. Stir 3/4 cup cheese and cilantro into cornmeal mixture. Let stand until just cool to touch. Season to taste with salt and pepper.

3. About 1/2 inch below stems, cut tops crosswise off poblanos; save tops. With a fork, scrape out and discard seeds and pith. Holding a chili upright, spoon in cornmeal mixture, pushing gently with spoon and shaking gently to fill chili to rim. Replace poblano tops and secure with toothpicks.

4. Lay poblanos on their sides in a shallow 10- by 15-inch casserole. Cover tightly with foil and bake in a 375 [degrees] oven until chilies are tender when pierced, 40 to 45 minutes.

5. Meanwhile, in a 1- to 2-quart pan over medium heat, frequently stir onion in remaining butter until limp, 8 to 10 minutes. Add canned chilies, remaining 1/2 cup corn, remaining 3/4 cup cheese, and half-and-half; stir until cheese melts, 1 to 2 minutes.

6. Remove toothpicks from poblanos and spoon sauce over chilies. Add salt and pepper to taste.

Chinese Burgers

2 lb beef,Ground
3/4 c soy sauce,divided
1 t ginger,Ground
pepper,To Taste
6 T bean sprouts
5 oz chopped water chestnuts
-drained
1/4 c green onion,chopped

In a large mixing bowl combne meat, 1/4 cup soy sauce, ginger & pepper. Toss with fork until well blended. Shape in 12 - 3" patties. Combine sprouts, wate chestnuts, green onions & 1/2 cup soy sauce. Spoon mixture equally onto 6 patties. Cover with 6 remaining patties & seal b pressing meat edges together. Place burgers on rack of broiling pan. Brush with soy sauce. Broil 3-4 minutes on each side, basting with remaining soy sauce. Serve atop bun halves.

2nd Place Illinois State Fair

Choco-Honey Crunch Pecan Pie

4 eggs,slightly beaten
1 c light-colored corn syrup
1/4 c granulated sugar
1/4 c brown sugar,Packed
2 pre-melted unsweetened chocolate product,1 oz each -packet
2 T butter,melted
1 T bourbon
1 t vanilla
1/2 t salt
1 c pecans,Chopped
1/2 c semisweet chocolate pieces
1 unbaked pastry shell -un-baked
honey-pecan topping
1/3 c brown sugar,packed
3 T butter
3 T honey
1 c pecan halves

For filling, combine eggs, corn syrup, sugars, chocolate product, butter, bourbon, vanilla, and salt. Mix well. Stir in nuts and chocolate pieces. Pour filling into the pastry shell. Bake in a 350 oven for 40 minutes; remove from oven. Carefully spoon Honey-Pecan Topping evenly over pie. Return to oven; bake about 10 minutes more or until topping in bubbly. Cool; refrigerate within 2 hours.

Honey-Pecan Topping: In a small saucepan, stir together 1/3 cup packed brown sugar, 3 tablespoons butter, and 3 tablespoons honey. Bring to boiling, stirring constantly; reduce heat. Boil gently, uncovered, for 2 minutes, stirring occasionally. Remove saucepan from heat. Stir in 1-cup pecan halves. Makes 10 servings.

Test kitchen tip: For the pastry shell, prepare your favorite piecrust recipe or use 1 folded refrigerated unbaked piecrust (1/2 of a 15-ounce package) or one 9-inch frozen unbaked deep-dish pastry shell. (Be sure to purchase a deep dish pastry shell; there is too much filling for a shallow frozen pastry shell.)

Chocolate Chip Cheesecake Bars

**CHOCOLATE CHIP BATTER
1 c shortening
1 c brown sugar,packed
1/2 c sugar
1 t vanilla
3 eggs
2 c flour,unsifted
1 t baking soda
1 t salt
1 1/2 c semi sweet chocolate chips
**CREAM CHEESE FILLING
16 oz cream chees,softened
1/4 c sugar
2 eggs
1 c pecans,chopped

CHOCOLATE CHIP BUTTER Cream shortening, sugars & vnailla; add eggs & beat well. Combine flour, baking soda & salt. Add to creamed mixture & stir in chocolate chips. Spread half of batter in bottom of a lightly greased 9x13 pan.

CREAM CHEESE BATTER. Combine cream cheese with sugar & eggs in food processor o mixer & blend until creamy. Pour on top of chocolate chip batter in pan. Sprinkle with nuts. Spread or drop the remaining chocolate chip batter by small spoonfuls over chese fillng. If not completely covered the batter will spread in the baking process. Bake for 45 minutes. Cool & cut into pieces.

Chocolate Filled Braid

2 1/4 c bread flour,unsifted
2 T sugar
1/2 t salt
1 pk dry yeast
1/2 c milk
1/4 c water
1/2 c bitter chocolate
1 egg
CHOCOLATE FILLING
3/4 c mini chocolate chips
2 T sugar
1/3 c evaporated milk
1 t vanilla
1/2 c finely walnuts (or pecans)-Chopped
1/4 t cinnamon
CONFECTIONERS SUGAR GLAZE
1 c powdered sugar
1 T butter (or oleo)
1/2 t vanilla
2 T milk

Prepare chocolate filling & set aside. Combine 1 cup flour, sugar & yeast in large bowl & set aside. Combine milk, water & butter in saucepan & cook over low heat until very warm (120-130) degrees, the butter does not need to melt. Add to dry ingredients, beat 2 mnutes on medium speed. Add to dry ingredients, beat 2 minutes on medium speed. Add enough flour to make a stiff dough. Cover & allow to rest for 20 minutes.

Turn dough onto a well floured board; roll into an 18x10 rectangle. Spread with chocolate filling lengthwise down center third of dough. Cut 1" wide strips diagonally along both sides of filling to within 3/4" of filling. Alternately fold opposite strips of dough at an angle across filling. Alternately fold opposite strips of dough at an angle across filling. Transfer to a greased cookie sheet. Shape into ring stretching slightly; pinch ends together. Cover with wax paper brushed with vegetable oil; top with plastic wrap. Chill 1 1/2-2 hours. May chill overnight.

Let dough stand uncovered at room temperature for 10 minutes. Bake at 375 for 30-35 minutes or until lightly browned. Remove from kaing sheet & cool on wire rack. Brush with melted butter or drizzle with Confectioners Sugar Glaze.

Chocolate Filling: Combine chocolate chips, sugar & evaporated milk in small saucepan. Cook over low heat stirring constantly until chips are melted & mixture is smooth. Stir in nuts, vanilla & cinnamon. Cool.

Confectioners Sugar Glaze: Beat confectioners sugar, butter, vanilla & milk in small bowl, until glaze is smooth & of desired consistency.

Chocolate Fudge Cake

2 1/4 c c&h brown sugar,packed
1 c dairy sour cream
1/2 c crisco shortening
1 1/2 t vanilla
3 ea eggs
2 1/4 c softasilk cake flour
3 pk premelted chocolate (or -chocolate sq. melted)
2 t baking soda
1 t salt
1 c water,Boiling
chocolate frosting
1/2 c butter
4 pk premelted chocolate (or -chocolat sq. melted)
4 c c&h powdered sugar
1/2 c milk
1 t vanilla

Preheat oven to 350.

Beat C&H brown sugar, sour cream shortening, vanilla, premelted chocolate, and eggs in a large mixer bowl on low speed until blended. Beat on high speed for 5 minutes. Beat in flour, baking soda and salt on low speed; beat in boiling water slowly. Pour into 3 greased and floured (or wax paper lined) round pans, 8" x 1 1/2". Bake at 350 until wooden pick inserted in center comes out clean, approximately 30 to 35 minutes. Cool for 10 minutes on rack. Remove from pans. Cool cakes completely. Fill and frost layers.

Chocolate Frosting: Heat butter and chocolate in saucepan, over low heat, until melted. Remove from heat. Stir in sugar, milk and vanilla. Beat until smooth. Place pan of frosting in bowl of ice water. Beat until mixture mounds slightly. Do not overbeat. Remove pan from ice water. Beat until of spreading consistency.

Wisconsin State Fair

Chocolate Hazelnut Baklava

2 c hazelnuts,lightly toasted
1 3/4 c sugar
1 T cinnamon,Ground
1 c clarified butter
1/2 c cocoa powder
12 phyllo dough
3/4 c honey
3/4 c water
1 T lemon juice
1 T light corn syrup
lavender chantilly
1 c heavy cream
1 T lavender blossoms
1 T sugar
hazelnut bark
2 c hazelnuts,skins removed & lightly toasted and roughly chopped
8 oz bittersweet chocolate
2 T fresh lavender blossoms
-garnish

1. Preheat oven to 325.
2. In a food processor, grind hazelnuts, 1/4 cup sugar and cinnamon until very fine, then set aside. In small saucepan over low heat, combine clarified butter and cocoa, keeping warm throughout assembly process. Brush a 9"x13" pan with the butter mixture. Lay a sheet of phyllo in the pan. Half of the sheet will be hanging out of the pan. Brush the phyllo with the butter mixture and fold the phyllo in half so that the pan now has two layers of dough. Brush second layer of phyllo with the butter mixture and repeat with three more sheets of phyllo. You will now have eight layers of phyllo. Spread half of the ground hazelnut mixture over the layered phyllo. Layer two more sheets of phyllo over this, brushing each with the butter mixture. Spread the remaining hazelnut mixture and repeat the layering process with six more sheets of phyllo. Lightly score the top of the phyllo in a diamond pattern. You should end up with twenty-four diamonds and a few triangles around the edges. Bake at 325 for 35-40 minutes. Let cool and cut through all the layers following the scored lines.
3.In a heavy saucepan combine the honey, water, 1 1/2 cups sugar, lemon juice and corn syrup. Bring to a boil. Reduce heat immediately and gently simmer 3-4 minutes. Pour the hot sugar syrup over the cooled baklava. Allow the syrup to soak in for at least one hour before serving.
LAVENDER CHANTILLY In a small heavy saucepan, scald cream and lavender blossoms. Remove from heat and let steep for 10 minutes. Strain cream and chill thoroughly. Whip cream, and add sugar after soft peaks form. Whip till soft peaks form again.
HAZELNUT BARK Temper chocolate and stir in hazelnuts. Spread mixture onto a marble slab or parchment lined sheet pan. Allow to set. Break the bark into 12 irregular pieces.
PRESENTATION Place 2 baklava diamonds on each plate. Pipe a rosette of Lavender Chantilly next to the baklava. Stand a piece of Hazelnut Bark in the Chantilly. Sprinkle a few fresh lavender blossoms on the plate.

Chocolate Mousse Malt Ball Pie

Ingredients for Wafer Crust
1/3 c butter,(melted)
1 1/2 c finely vanilla wafers -Crushed
1/2 c toasted pecans,Chopped
Filling and Topping
1/3 c light brown sugar,Firmly -Packed
3 T corn starch
1/4 T salt
1 1/2 c milk,(use regular, not low fat milk)
1/3 c malted milk powder
6 oz semi-sweet chocolate chips
1 c malt balls,Crushed
1 t vanilla
1 c whipping cream
1/4 c powdered sugar
1 c whipping cream
1/4 c powdered sugar
1 t vanilla

Instructions for Wafer Crust: Finely crush vanilla wafers. Add melted butter and pecans. Mix well. Press mixture evenly onto bottom and sides of a 9" or 9.5" pie plate. Bake at 375 degrees for 10 minutes or till edges are golden brown. Cool completely before filling.

1. In a medium saucepan, combine brown sugar, cornstarch, salt and malted milk; mix well. Slowly add milk and cook over medium heat until mixture boils and thickens; using a wire whisk, stir constantly. Remove from heat; stir in chocolate chips and vanilla until mixture is smooth. Refrigerate about 25 minutes or until cool.

2. In another bowl, beat 1 cup whipping cream until soft peaks form. Add the powdered sugar, beating until stiff peaks form. Fold whipped cream into cooled chocolate mixture. Stir in 1/2 cup of the chopped malt balls (reserving the other 1/2-cup for garnish). Pour into cooled piecrust.

3. In a small bowl, beat 1 cup whipping cream until soft peaks form. Add the powdered sugar ad vanilla until stiff peaks form. spread over pie filling. Sprinkle with reserved crushed malt balls Refrigerate for at least 2 hours or until firm. Store in refrigerator.

Chocolate Rocky Road Bars

CRUST INGREDIENTS
1/2 c land o lakes® butter
1/3 c semi-sweet real chocolate -chips,(we recommend nestlè® toll house® morsels)
1 c sugar
3/4 c all-purpose flour
1/2 c chopped walnuts,pecans or -peanuts
2 eggs
1 t vanilla
TOPPING INGREDIENTS
1 c miniature marshmallows
1/2 c semi-sweet real chocolate -chips,(we recommend nestlè® toll house® morsels)
2 t shortening

Heat oven to 350F. Melt butter and 1/3 cup chocolate chips in 3-quart saucepan over medium heat, stirring constantly, until melted (4 to 5 minutes). Remove from heat. Stir in all remaining crust ingredients until well mixed.

Spread into greased 8-inch square baking pan. Bake for 25 to 30 minutes or until sides of bars begin to pull away from edges of pan.

Sprinkle with marshmallows. Continue baking for 3 minutes.

Combine 1/2 cup chocolate chips and shortening in small microwave-safe bowl. Microwave on HIGH, stirring occasionally, until melted (1 to 2 minutes). Drizzle bars with melted chocolate. Cool completely. Cut into bars.

Chocolate Zebra Cheesecake

1 1/2 c chocolate wafer crumbs
3 T butter,melted
3 oz semi sweet chocolate chips
32 oz cream cheese,softened
1 1/4 c sugar
3 T cornstarch
1/4 t salt
5 lg eggs
8 oz sour cream
2 t vanilla
1 1/2 c heavy cream,or whipping cream
12 oz semi sweet chocolate
8 oz white chocolate

Preheat oven to 350 degreese. Grease 9" springform pan. In bowl, mix chocolate afer crumbs & butter; firmly press onto bottom of pan. Bake 12-15 minutes. Remove crust from oven & sprinkle with chocolate pices. Let stand until soft then spread over crust. Refrigerate while preparing filling.

In large bowl, beat cream cheese until light in small bowl, mix sugar, cornstarch & salt. Slowly beat into cream cheese until blended. With mixer at low sped, gradually beat in eggs, sour cream, vanilla & one cup heavy cream until blended & smooth.

Divide batter evenly into two 4-8 cup measuring cups or containers with pouring spout. In small saucepan over low heat, melt 8 oz semi sweet chocolate. In another small pan over very low heat, melt the white chocolate. Stir melted semi sweet chocolate into matter in one measuring cup & stir melted white chocolate into batter in 2nd measuring cup.

To create "zebra" design pour half of dark batter into springform pan. Holding white batter about 2 feet above pan, pour about half of batter. Pouring from this height will cause batter in center of cake to be pushed toward edge of pan, forming zebra design. Repeat procedure three times, decreasing the amounts of batter each time & pouring from high above pan only into center, ending with white batter. Top of cake should look like a series of concentric circles.

Bake cheesecake 30 minutes. Reduce heat to 225 degrees and bake 1 hour and 45 minutes longer or until center is set. Turn off oven; let cheesecake remain in oven 1 hour. Remove cheesecake from oven. Run spatula around edge of cheesecake to loosen. Cool cake on wire rack. Refrigerate cake at least 6 ours or until well chilled.

GLAZE In 1 quart pan over medium heat, heat remaining 1/2 cup heavy cream until small bubbles form around edge of pan. Remove from heat. Stir in remaining 4 squares semi-sweet chocolate until smooth. Cool glaze 10 minutes. meanwhile, carefully remove cake from pan to cake plate, with spatula, spead glaze over top & side. Refrigerate 30-45 minutes until glaze is set.

Chocolate Zucchini Cake

1 c brown sugar
1 c plain yogurt
3 ea egg whites
1 t vanilla
2 1/2 c flour
1/2 t allspice
1/2 t cinnamon
1/2 t salt
2 t baking soda
4 T cocoa
3 ea zucchini (6")

Preheat oven to 325.

Cream together brown sugar and yogurt. Beat egg whites and vanilla. Add and stir well to mix. Add flour, allspice, cinnamon, salt, baking soda, an cocoa. Mix well. Grate zucchini into bowl and stir well. Pour into greased and floured pans. Bake for 45 minutes.

Wisconsin State Fair

Chocolate-Raspberry Meringue Coffee Cake

dough
1 c butter
1/4 c milk
1/4 c sour cream
2 1/3 c flour
2 T sugar
4 pk active dry yeast
3 ea egg yolks,room temperature
filling
3 ea egg whites,room temperature
1 c sugar
3/4 c raspberry pastry filling
1 t cinnamon
1 c saco semi-sweet chocolate chips
1/2 c walnuts (or pecans)
streusel topping
1/4 c butter
1/2 c sugar
1/2 c flour
1/2 c walnuts (or pecans)

To make dough, melt butter with the milk and sour cream in a small saucepan. Cool to 115 to 120. Stir the flour and sugar together in a large bowl. Sprinkle in the yeast. Make a well in the center and stir in the egg yolks. Stir in the butter mixture until well blended. Place a piece of plastic wrap directly over top and cover with a damp cloth. Refrigerate 24 to 48 hours. Remove dough from refrigerator and leave at room temperature until soft enough to roll, but still very cold.

Meanwhile, make the filling by beating the egg whites in a mixing bowl until soft peaks form. Gradually beat in the sugar, 2 tablespoons at a time, until the whites are stiff, smooth, and shiny. Divide the dough in half and roll one half on a lightly floured surface into a 12" x 18" rectangle. Spread half the meringue over the dough, leaving a 1" border. Spread half the raspberry filling over meringue. Sprinkle with half the cinnamon, chocolate chips, and nuts. Roll up jelly roll fashion. Repeat with other half of dough. Grease and flour a 12 cup angel food cake pan.

Place one roll around bottom of the pan. Top with second roll,placing ends facing each other. Cover with waxed paper and damp towel; et rise in warm place for 2 to 3 hours, until double.

To make streusel, combine butter, sugar, flour, and nuts with a pastry blender until crumbly. Sprinkle over top of cake. Cover and let rise 1 additional hour. Preheat oven to 350. Bake 40 to 50 minutes until top is browned and cracked.

Wisconsin State Fair

Chocolate-Toffee Crunch Cake

1/2 c butter,softened
1 1/2 c sugar
1 t vanilla
2 c all-purpose flour
1 1/2 t baking soda
1/2 t salt
1/2 t baking powder
1 1/4 c buttermilk (or sour milk)
3 eggs
3 oz unsweetened chocolate
-melted and cooled
6 chocolate covered english
-toffee,1 3/8 oz bars
8 oz frozen non-dairy whipped
-dessert topping,thawed

Grease and flour two 9 X 1 ½-inch round baking pans (be sure pans area full 1 ½ inches high); set aside. In a large mixing bowl, beat the butter with an electric mixer on medium to high speed for 30 seconds. Add sugar and vanilla and bet until combined. Add flour, baking soda, salt, and baking powder. Add buttermilk or sour milk, eggs, and melted chocolate. Beat on low speed until combined; beat on high speed for 2 minutes.

Pour batter evenly into prepared pans. Bake in a 350 oven about 25 minutes or until a wooden toothpick inserted near the center comes out clean. Cool in pans on wire racks for 10 minutes. Remove from pans. Cool completely on wire racks. Meanwhile, unwrap toffee bars; set two of the bars aside. Chop the remaining bars.

For frosting, place dessert topping in a large bowl. Gently stir in the chopped candy. Fill and frost the cooled cake layers. Chop remaining candy; sprinkle over the top of the cake. Cover; refrigerate to store up to 24 hours. Makes 16 servings.

Chopped Chicken Livers

1 # chicken livers
4 oz chicken fat,or purchased rendered fat
4 eggs,boiled
1 white onion,grated
1 t salt
1 1/2 t pepper

Boil chicken livers until done. 20 min. Grate onion fine and saute in 1 TBSP chicken fat for 10 min on low. Grate chicken livers, eggs nd add onion. Mix well. Add salt and peper and another TBSP of fat. Put in mold and chill. Serve with bacon thins.

1983 Texas State Fair

Cinnamon Nut Rolls

Yield: 12 Servings

2 pk yeast
1 1/2 c milk,Warm
3/4 c sugar
1/2 c butter
1 1/2 t salt
3 ea eggs
6 c flour
filling
1 c brown sugar,packed
4 T cinnamon
1/2 c butter,softened
icing
1 butter
1 1/2 c powdered sugar
1/4 c cream cheese
1 T hazelnut creamer

For the rolls, dissolve yeast in warm milk in a large bowl. Mix together the sugar, butter, salt, and eggs. Add flour and mix well. Knead the dough into a large ball. Let rise in a warm place about one hour, or until doubled in size. Roll the dough out on a lightly floured surface, about 16" x 21". It should be about 1/4" thick. Preheat oven to 400.

For the filling, combine the brown sugar and cinnamon in a bowl. Spread the softened butter evenly over the surface of the dough and sprinkle with cinnamon and sugar. Sprinkle with chopped pecans if desired. Working carefully from the top (21" side), roll the dough down to the bottom edge. Cut the rolled dough into 1 3/4" slices and place six at a time evenly spaced in a lightly buttered pan. Let the rolls rise until doubled, about 30 minutes. Bake for 10 to 15 minutes or until light brown on top. While the rolls bake, combine the icing ingredients. Beat well until fluffy. When the rolls come out of the oven, coat generously with icing. Sprinkle with pecans if desired.

Wisconsin State Fair

Cinnamon Oatmeal Cranberry Snack Cookies

2/3 c butter (or margarine)
-softened
2/3 c brown sugar
2 ea eggs
1 1/2 c rolled oats
1 1/2 c flour
1 t baking soda
1 t cinnamon
1/2 t salt
1 1/2 c cranberries,Dried

Preheat oven to 375. Beat butter or margarine and sugar together until light and fluffy. Add eggs and mix well. Combine oats, flour, baking soda, cinnamon, and salt in a separate mixing bowl. Add to butter mixture in several additions and mix well. Stir in dried cranberries.

Drop by rounded teaspoon onto ungreased cookie sheet. Bake for 10 minutes or until golden brown.

Yield: approximately 2-3 dozen

Wisconsin State Fair

Cinnamon Puff Muffins

1/3 c butter,softened
1/2 c sugar
1 ea egg
1 1/2 c flour
1 1/2 t baking powder
1/2 t nutmeg
1/2 c milk
topping
1/4 c butter,melted
1/2 c sugar
1 t cinnamon

Cream together butter, sugar, and egg; set aside. Sift together flour, baking powder, and nutmeg. Add dry ingredients to butter mixture, alternating with the milk. Spoon into 12 well-greased muffin cups. Bake at 350 for 13 to 15 minutes.

Topping: Combine sugar and cinnamon. Allow muffins to cool 5 minutes. Dip tops in melted butter and then roll the tops in cinnamon mixture.

Wisconsin State Fair

Cinnamon Thumbs

Yield: 48 Servings

5 T sugar
1 c land o'lakes margarine
-softened
2 c flour
1 t vanilla
cinnamon-sugar
1 t cinnamon
3/4 c sugar

Measure out all ingredients. Let child help you to pour all ingredients into a large mixing bowl. Mix together thoroughly with hands (make sure hands are clean). Let child form dough into long snake-like logs as thick as your thumb. Using a dull butter-type knife, let child cut pieces the size of her thumb. Place on a greased cookie sheet and bake at 375 for 15 minutes. While still warm, mix cinnamon and sugar in a bowl and roll in mixture.

Wisconsin State Fair

Classic Rich Raisin Bread

8 c white flour (up to 8 1/2)
2 pk yeast
3/4 c sugar
1 T salt
1 1/2 c milk
1/2 c water
3/4 c butter (or margarine)
4 ea eggs

In large mixer bowl, combine 3 cups flour, yeast, sugar, and salt and mix well. In saucepan, heat milk, water, and butter until warm (120 to 130). Butter does not need to melt. Add to flour mixture. Add eggs and 1 cup raisins. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, gradually stir in enough remaining flour to make a firm dough. Knead on floured surface until smooth and elastic, about 5 minutes. Place in greased bowl, turning to grease top. Cover. Let rise in warm place until light and doubled, and about 1 1/2 hours. Punch dough down. Divide into 3 parts. Shape into loaves and put in greased loaf pans. Cover. Let rise in warm place until doubled, about 45 minutes. Bake at 375 for 25 to 30 minutes until golden brown. Remove from pans. Cool.

Wisconsin State Fair

Coconut Cream Cake

4 c cake flour
1 t baking soda
1/2 t baking powder
1/2 t salt
1 c solid vegetable shortening
3 c sugar
2 t vanilla (clear)*
1 t coconut extract
2 c buttermilk
6 ea egg whites
french custard filling
frosting,Boiled
flaked coconut,For Garnish
french custard filling
4 ea egg yolks
3/4 c powdered sugar,sifted
3/4 c whole milk
1 c butter (2 sticks),Unsalted
1 t vanilla
boiled frosting
2 ea egg whites
1 1/2 c sugar
1/3 c water
1/4 t cream of tartar
1 t vanilla (clear)*
1 t coconut extract

Preheat oven to 350. Grease and flour three (8") round cake pans. Sift together flour, baking soda, baking powder, and salt. In large mixing bowl, cream shortening, sugar, vanilla, and coconut extract. Add dry ingredients alternately with buttermilk, mixing well. Add egg whites and beat 3 minutes or more at medium speed. Pour batter into prepared pans. Bake in preheated oven about 30 minutes or until cake tests done. Remove from oven. Cool 30 mintues on wire rack and remove from pans. Cool completely.

Prepare French custard filling. Spread filling between cake layers. Spread frosting on cake and sprinkle sides with flaked coconut. French Custard Filling: Beat egg yolks, then cook egg yolks, powdered sugar, and milk together in top of double boiler until custard coats the spoon and begins to thicken. Remove from heat and cool.

In mixing bowl cream butter and vanilla. With mixer at high speed slowly add custard a small amount at a time. Beat until mixed thoroughly.

Boiled Frosting: In heavy saucepan, stir together egg whites, sugar, water, and cream of tartar. Cook over low heat, beating with a portable mixer at low speed until whites reach 160 when tested with a candy thermometer. Remove pan from heat and add vanilla and coconut extract. Transfer to large bowl and beat on high speed until whites stand in soft peaks.

Wisconsin State Fair

Coconut Custard

Yield: 8 Servings

4 eggs
2 c milk
1 c (or flaked coconut),Shredded
1/3 c all-purpose flour
3 T butter,softened
1 t vanilla extract
1/4 t salt
1/2 c honey

Place all ingredients except honey in a blender or food processor. Blend until combined. With blender or processor running, slowly pour in honey mixing to combine. Spray eight (4-ounce) custard cups with nonstick cooking spray. Divide mixture evenly into cups. Place cups on cookie sheets. Bake at 325F oven for 30-35 minutes or until coconut is lightly browned.

Favorite Recipe Contest Winner

Coconut Pinto Bean Pie

1 9" pie shell,Unbaked
1 c pinto beans,Cooked
1 c sugar
1 c dark corn syrup
4 eggs
1/2 c coconut,shredded

Preheat oven to 400 degrees

Mash pinto beans. Add sugar, syrup & unbeaten eggs. Beat together with a wooden spoon until sugar is dissolved. Stir in coconut. Pour into unbaked pie shell. Bake for 10 minutes at 400 degrees, then turn down oven heat to 375 degrees & bake another 20 minutes. Let cool before serving.

Company Cheese Strata

Yield: 1 Servings

12 sl white bread
2 c corned beef (2 cans),Sliced
10 oz cheddar cheese,Grated
1 pk broccoli florets frozen &
-10 oz.,Cooked

6 eggs
3 1/2 cups milk
2 Tbsp. instant minced onion
1/2 tsp. salt
1/4 tsp. dry mustard

From slices of white bread cut 12 "doughnuts and holes." Fit the scraps of bread in the bottom of a 13x9x2 inch baking dish. Layer slices of meat, sprinkle with a layer of cheddar cheese, a layer of broccoli (cooked and chopped), and a layer of grated cheddar cheese. Arrange "doughnuts and holes" atop. Combine six slightly beaten eggs, milk, onion, salt and dry mustard; pour over bread. Cover; refrigerate six hours. Bake uncovered at 3250 for 55 minutes. Let stand ten minutes before cutting. Serves 12.

1978 - 1st Place Wisconsin State Fair

Coq Au Vin Rosetts

1/2 c muenster cheese
1/4 c swiss cheese
1/4 c romano cheese
4 oz cream cheese
2 ea chicken breasts
8 ea lasagna noodles
4 oz mushrooms
1 T butter
1/4 c onions,diced
1/3 c white wine
1 t savory
1/2 t coarse black pepper
1/4 c sour cream
1 T flour
1/4 c cream
toasted almonds,Slivered

Cut chicken meat into small chunk pieces. In skillet, saut butter, onion, and mushrooms (about 5 minutes). Add chicken to onion and mushrooms; cook over medium heat about 5 minutes. Add wine and savory. Cook 10 minutes, covered, on medium-low. Cook noodles as directed and run under cold water. Cut off bottom frill of noodles. Roll noodles, leaving a 2 1/2" center and stand up in casserole dish. Using a slotted spoon, spoon chicken mix into each noodle center.

Dice cream cheese into cubes and add to skillet with wine sauce; heat till melted. Mix together sour cream, cream and 1 tablespoon flour; add to skillet. Stir till blended. Add cheeses and pepper; stir till melted. Spoon over lasagna rings; garnish with almonds. Bake at 325 for 20 to 25 minutes.

Wisconsin State Fair

Cornell White Bread

2 pk rapid rise yeast
3 c warm water,105 - 115 degrees
1/3 c honey
3 c all purpose unbleached flour
1/2 c soy flour
3/4 c non fat dry milk powder
3 T wheat germ
2 T oil
2 t salt
4 c all purpose unbleached
-flour,up to 5 cups

Combine yeast, warm water & honey; stir to dissolve yeast. Combine 3 cups flour, soy flour, milk powder & wheat germ in a large bowl. Stir in yeast mixture, beat until smooth. Add oil, salt & enough remaining flour to make a soft dough. Turn out onlto lightly floured surface; knead until smooth & elastic, about 10 minutes. Please in greased bowl, turning to grease top. Cover; let rise until double, about 45 minutes. Punch down, let rise again for 30 minutes. Punch down, divide dough in half.

Shape into loaves; place in greased 9x5x3 loaf pans. Cover; let rise until double. Bake in preheated 350 oven 50-55 minutes or until done. Cool out of pans on wire racks. Tops may be brushed with milk and sprinkled with wheat germ prior to baking if desired.

Cornmeal Pinon Shortcakes With Berries And Lime Cream

1 1/2 c all-purpose flour,about
3/4 c cornmeal
2 t baking powder
1/4 t salt
5 T butter (or margarine),about
1/3 c caramel ice cream topping
1/3 c half-and-half, plus 1 tbsp milk
1 lg egg
1/4 c pine nuts
2 T brown sugar,firmly packed
1/8 t cinnamon,Ground
1 cn sweetened condensed milk
1/2 c sour cream
1 1/2 t grated lime peel,(green-part only)
1/4 c lime juice
2 c raspberries,rinsed and drained
2 c blueberries,rinsed and drained
2 c blackberries,rinsed and drained

1. In a bowl, mix 1 1/2 cups flour, cornmeal, baking powder, and salt. With pastry blender or fingers, cut or rub in 5 tablespoons butter until largest lumps are 1/4-inch pieces.

2. In another bowl, beat to blend caramel topping, 1/3 cup half-and- half, and egg. Pour into flour mixture and stir just until moistened.

3. Pat dough into a ball. Knead on a lightly floured board just until smooth, about 10 turns; add flour to board as required to prevent sticking.

4. Pat dough into a 6 1/2-inch round. Cut into 8 wedges and place pieces about 1 inch apart on a nonstick or lightly buttered 12- by 15- inch baking sheet.

5. Brush shortcake wedges with remaining 1 tablespoon half-and-half. Combine pine nuts with sugar and cinnamon; gently pat onto shortcakes.

6. Bake in a 375 [degrees] oven until dark gold, 22 to 25 minutes. Cool on a rack.

7. In a bowl, mix sweetened condensed milk, sour cream, and lime peel with lime juice to make lime cream.

8. Split shortcakes in half. Place each bottom on a dessert plate. Combine raspberries, blueberries, and blackberries and spoon equally over shortcake bottoms. Spoon lime cream over berries, then place shortcake tops on cream.

Country Cheesecake

Yield: 14 Servings

CRUST
1/4 c graham crackers,crushed
2 T melted butter,plus 2 tsps
2 T sugar
GLAZE
1 c water
2 T cornstarch,plus 1 tspn
1 t lemon juice
1 pt strawberries
1 c sugar
1 t strawberriy flavoring
red food coloring
FILLING
40 oz cream cheese,softened
6 eggs
1 1/2 t vanilla
1/2 c milk
1 1/2 c sugar
1/4 t salt

Add crushed graham crackers to the sugar & melted butter. Mix well. Press firmly into bottom of a 9" springform pan. Bake in oven for 1 minute at 350 degrees. Cool.

Combine softened cream cheese & milk & mix well with an electric mixr. Add eggs one at a time. Add sugar gradually and then add vanilla & salt. Beat ion medium speed for 5 minutes or until batter is creamy smooth. Pour into graham cracker crust & bake at 350 degrees for 1 hour and 10 minutes or until set in center. Cool & then remove from pan.

To make the glaze, combine water, sugar & cornstarch. Cook until thick, stirring constantly. Add the strawberry flavoring, lemon juice & food coloring. Cool. Wash & dry berries. Spread a very thin layer of glaze on top of the cheesecake. Place berries on top of cheesecake & spoon glaze over berries. Chill several hours. Will serve 12-14.

Country Three Berry Pie

Yield: 1 Servings

2 c all-purpose flour
1 t salt
3/4 c butter flavored shortening.
-chilled
1 T lemon juice
3 T lemon juice
2 c fresh (or frozen strawberries),thawed and
-drained
1 c fresh (or frozen blueberries),thawed and
-drained
1 c fresh (or frozen raspberries),thawed and
-drained
1 T lemon juice
1/4 c quick-cooking tapioca
1 1/4 c sugar
1 ds salt
1/2 t cinnamon
2 T butter,cut into small

Pie crust: items #1-5
In a large mixing bowl, combine flour and salt. Cut in half of the shortenmg until the mixture resembles coarse crumbs. Cut in the remaining shortening until the mixture is the size of peas. Mix the lemon juice with the water. Sprinkle liquid over mixture and toss gently until all is moistened. Knead pastry lightly and quickly with fingertips until the pastry clears the bowl. Divide and form into 2 flat rounds and wrap in plastic. Chill for 30 minutes.

Pie filling: Combine all berries in a large bowl. Sprinkle the lemon juice over the berries. Sprinkle the tapioca over the berries and toss gently to coat evenly. Let sit for 15 minutes. Combine the sugar, salt, and cinnamon. Stir the butter into the berries. Toss sugar mixture with berries. On a floured surface roll out one round of chilled pastry and place in pie pan. Roll out second round of pastry to form a lattice top crust. Place filling evenly in pie shell and cover with lattice strips. Seal and flute edges. Lightly sprinkle top with sugar, if desired. Cover edge with foil. Bake in preheated 425 degree oven for 20 minutes. Reduce heat to 375 degrees and bake 30 more minutes. Remove foil the last 15 minutes. Cool pie on wire rack.

Country Time Lemon Loaf

Yield: 1 Servings

1 c water,Warm
1/3 c sugar
1 T active dry yeast
1/4 c vegetable oil
2 lg eggs,lightly beaten
1 t salt
1 T lemon peel,Grated
4 c bread flour,(4 to 4 1/2)
1 egg white mixed with 1
-teaspoon water
pearl sugar

Combine the warm water and sugar in a large mixing bowl. Dissolve the yeast in this mixture and let sit until foamy. Stir in the beaten eggs, oil, salt and lemon peel. Add I 112 cups of flour and blend well. Beat well for 2 minutes. Add enough remaining flour to make a soft dough. Turn out dough on to a lightly floured surface and knead until smooth and elastic. Place dough in a greased bowl, turning to coat all sides. Cover and let rise until double. Punch down dough. Shape as desired to make either a pan or a free loaf. Place loaf in greased loaf pan or on a greased baking sheet. Cover and let rise until double. Brush loaf with egg white and sprinkle with pearl sugar. Bake in preheated 350 degree oven for 30 minutes. Remove from pan and cool on a wire rack.

Illinois State Fair 1995

Cracker Jack Cookies

1 c vegetable shortening
1 c brown sugar
1 c sugar
2 eggs
2 t vanilla extract
1 1/2 c flour
1 t baking powder
1 t baking soda
2 c rolled oats
1 c flaked coconut
2 c rice crispies

Preheat oven to 350 degrees.

Cream shortening together with both sugars. Beat in eggs and add vanilla. Sift together flour, baking powder & baking soda & mix with shortening & egg mixture. Stir in rolled oats and coconut, then fold in rice Crispies. Drop by teaspoonfuls, 2 inches apart, onto an ungreased cookie sheet. Bake for 10-12 minutes. Cool on wire racks.

Cranberry Brambles

1 c sugar
1 c powdered sugar
1 c butter,softened
1 c oil
1 t almond extract
2 ea eggs
4 1/4 c flour
1 t baking soda
1 t cream of tartar
1 t salt
2 c rice krispies®
1 c ocean spray craisins
-plumped*

Heat oven to 350. In a large bowl, combine sugar, powdered sugar, butter, and oil. Beat until well blended. Add almond extract and eggs; mix well. In second large bowl, combine flour, baking soda, cream of tartar, and salt; mix well. Add to sugar mixture; mix at low speed until well blended. By hand, stir in Rice Krispies and plumped Craisins. Using large tablespoonfuls of dough, shake into balls, roll in sugar, and place 2" apart on ungreased cookie sheet. With fork dipped in sugar, flatten each in crisscross pattern. Bake at 350 for 10 to 15 minutes or until light golden brown around edges. Cool 1 minute and remove from cookie sheets.

*To plump raisins, soak in warm tap water for 10 to 15 minutes.

Wisconsin State Fair

Cranberry Cheese Bread

2 c flour
1 c sugar
1 1/2 t baking powder
1/2 t salt
2 t orange peel,Grated
2 T shortening
1 orange,juice of orange
1 1/2 c cheddar cheese,shredded -6 -oz
1 egg,beaten
1 c cranberries,halved
1/3 c walnuts,chopped

Measure flour, sugar, baking powder, baking soda, salt & peel into a bowl. Cut in shortening. Add water to juice to measure 3/4 cup; mix in with cheese & egg. Combine with flour mixture. Stir in cranberries & nuts. Pour into greased 9x5x3 loaf pan. Bake at 350 degrees for 60-70 minutes or until done. Cool, remove from pan, let loaf stand at least 8 hours before cutting.

1980 1st place Wisconsin State Fair

Cranberry Cornmeal Cookies

1 1/2 c sugar
1 1/2 c land o lakes® butter -softened
2 eggs
2 T light corn syrup
2 t vanilla
3 c all-purpose flour
1 c cornmeal
2 t baking powder
1/2 t salt
1 1/2 c dried cranberries,chopped

Heat oven to 350F. Combine sugar and butter in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes) . Add eggs, corn syrup, and vanilla; continue beating until well mixed (1 to 2 minutes). Add flour, cornmeal, baking powder and salt; reduce speed to low. Beat until well mixed (2 minutes). Stir in dried cranberries by hand.

Shape rounded teaspoonfuls of dough into balls; roll in sugar. Place 1 inch apart on ungreased cookie sheets; flatten slightly with hand. Bake for 9 to 13 minutes or until edges are lightly browned.

1999 New York State Fair Butter Cookie Winner

Cranberry Crumble Coffee Cake

cake
3 c all-purpose flour
1 c sugar
1 T baking powder
1 t salt
1 t cinnamon
1 c butter,softened
2 ea eggs,slightly beaten
1 c milk
1 t vanilla
filling
2/3 c sugar
1/4 c cornstarch
3/4 c water (or raspberry juice)
2 c whole unsweetened
-cranberries,chopped
1 T lemon juice
1 t lemon rind,grated
topping
1/4 c butter
1/2 c all-purpose flour
1/2 c sugar

Preheat oven to 350. Grease a 13" x 9" x 2" baking pan or two 8" baking pans. Prepare filling by combining sugar, cornstarch, water or juice, and berries in a medium saucepan. Cook over medium heat until thickened and clear. Add lemon juice and rind. Set aside to cool. Next in a small bowl, prepare topping by cutting butter into flour and sugar, mixing until crumbly. Set aside.

To prepare cake, use a medium mixing bowl, and combine cake ingredients of flour, sugar, baking powder, salt, and cinnamon. Cut in butter to form fine crumbs. Add eggs, milk, and vanilla. Stir until blended. Divide batter in half. Spread half of batter in 13" x 9" x 2" pan, or divide into two 8" pans. Spread cooled filling evenly over batter in each pan. Drop remaining batter by small spoonfuls over filling. Spread carefully. Sprinkle topping over top layer. Bake for 45 to 50 minutes, or 40 to 45 minutes for 8" pans.

Wisconsin State Fair

Cranberry Nut Swirls

1/2 c butter,softened
3/4 c sugar
1 ea egg
1 t vanilla extract
1 1/2 c flour
1/4 t baking powder
1/4 t salt
1/2 c cranberries,finely ground
1/2 c walnuts,finely chopped
1 T orange peel,grated
3 T brown sugar
2 t milk

In a large mixing bowl, combine first four ingredients. Beat until light and fluffy. Combine dry ingredients; add to the creamed mixture. Refrigerate at least 1 hour. In small bowl, combine cranberries, walnuts, and orange peel; set aside. On a lightly floured surface, roll dough into a 10" square. Combine brown sugar and milk; spread over the dough. Sprinkle with the cranberry mixture, leaving about a 1/2" edge at both ends of dough; roll up tightly, jelly roll style. Wrap with waxed paper; chill several hours or overnight. Cut roll into 1/4" slices and place on well-greased cookie sheets. Bake at 375 for 14 to 15 minutes.

Wisconsin State Fair

Cranberry Sweet Potato Muffins

Yield: 12 Servings

1 1/2 c flour
1/2 c sugar
2 t baking powder
3/4 t salt
1/2 t cinnamon
1/2 t nutmeg
1 ea egg
1/2 c milk
1/2 c sweet potatoes,cold mashed
1/4 c margarine,melted
1 c fresh (or cranberries)
-Frozen
cinnamon/sugar

Combine flour, sugar, baking powder,salt, cinnamon, and nutmeg in small bowl, mix egg, milk, sweet potatoes and butter. Stir into dry ingredients just to moist. Stir in cranberries. Fill greased muffin cups 1/2 full. Sprinkle with cinnamon/sugar. Bake at 375 for 18 to 22 minutes. Cool 10 minutes in pan. Remove to wire rack.

Wisconsin State Fair

Cranberry Vanilla Chip Muffins

3 c flour
1 T baking powder
3/4 t salt
1 t baking soda
1 c sugar
2/3 c butter,melted
2 lg eggs
3/4 c plain yogurt
1/4 c buttermilk
1 c vanilla chips
2 c cranberries,Frozen
1 t almond extract
topping
1/2 c butter,melted
1/2 c sugar

Whisk together flour, baking powder, salt, and baking soda in a large mixing bowl; set aside. In a separate mixing bowl, with electric mixer, beat sugar and 2/3 cup melted butter until well blended, about 1 minute. Beat in eggs one at a time.

Combine yogurt and buttermilk; add yogurt mixture, chips, cranberries, and extract to egg mixture. Stir to blend. Gradually add dry ingredients to moist mixture; stir just until combined.

Spoon batter into muffin tin, about 2/3 full. Bake at 375 for 15 to 20 minutes or until golden brown. Dip hot, baked muffins into melted butter and then into sugar to add topping.

Yield: 1 1/2 - 2 dozen medium-size muffins.

Wisconsin State Fair

Cranberry-Orange Cheesecake

Yield: 12 Servings

1 c cranberries,Dried
2 c graham cracker crumbs
1/2 c butter,melted
1 1/4 c sugar
2 T sugar
2 lb cream cheese,room
-temperature
1/2 c undiluted frozen orange
-juice concentrat,thawed
1 T orange zest,grated
2 T orange flavored liqueur
5 ea eggs
2 c sour cream

Place the dried cranberries in a small heavy saucepan and add water to cover; bring to a simmer. Cook the cranberries until plump and soft (about 4 minutes). Cool; drain.

Preheat oven to 350F. In a bowl, combine th crumbs, melted butter, and 1/4 cup of sugar. Mix well. Press the crumbs over the bottom and 2" up the sides of a 10" springform pan. Bake until just golden (about 12 minutes). Cool on rack; leave the oven on set at 350F.

In an electric mixer bowl, with the mixer on medium speed, beat together the cream cheese and 1 cup sugar until smooth. Beat in the orange juice concentrate, orange zest, and liqueur until well mixed. Add the eggs, one at a time, beating well after each addition. Fold in the drained, cranberries. Spread the cream cheese mixture into the cooled crust. Bake on middle rack of oven until the cheesecake is just set when pan is gently shaken (about 1 hour). Cool slightly on rack. Leave oven on.

In small bowl, stir together the sour cream and 2 tablespoons sugar. Pour over cheesecake top and bake until sour cream is set (about 5 minutes). Remove; cool on rack. cover and refrigerate.

Wisconsin State Fair

Cream Cheese Braids

Yield: 1 Servings

1 c sour cream
1/2 c sugar
1 t salt
1/2 c margarine,melted
2 pk dry yeast
1/2 c water,Warm
2 eggs,beaten
4 c flour
FILLING
2 pk (8-oz) cream cheese
3/4 c sugar
1 egg,beaten
1/8 t salt
2 t vanilla
GLAZE FROSTING
2 c powdered sugar
4 T milk
2 t vanilla

For the dough:
Heat sour cream over low heat. Stir in sugar, salt and butter. Cool to lukewarm. Sprinkle yeast over warm water in large bowl stirring until yeast dissolves. Add sour cream mixture, eggs and flour. Mix well. Cover and refrigerate overnight. Next day - divide dough into 4 equal parts.

For the filling:
Combine cream cheese and sugar in small bowl. Add beaten egg, salt and vanilla and mix well.

Roll each part into a 12 x 8 inch rectangle. Spread 1/4 of cream cheese filling on each rectangle. Roll up jellyroll fashion beginning at long side. Pinch edges together and fold ends under slightly. Place seam side down on a greased baking sheet. Slit each roll at 2 " intervals about 2/3 way through dough to resemble bread. Cover and let rise 1 hour in warm place. Bake 375 degrees 12-15 minutes. Cool slightly and then spread with glaze.

For the Glaze:
Mix all together. Makes 1 cup.

Creamy Red Beans And Rice With Caramelized Onions

Yield: 6 Servings

2 T butter
1 lg white onion,sliced
3 c hot rice (cooked in chicken
-broth,Cooked
1 cn red kidney beans,(16-ounce)
-drained
1/2 c sour cream
1/2 c Asiago cheese,Grated
1/4 t black pepper,Freshly Ground

Melt butter in large skillet over medium heat. Add onions; cook until onions begin to brown (about 8 minutes). Add rice, beans, sour cream, cheese and black pepper. Stir until well blended and cheese is melted.

winner USA Rice Federation contest

Creole Meat Pies

Yield: 1 Servings

1 lb beef,Ground
2 lb pork,Ground
1 T butter
1 lg onion,Chopped
1 bn green onions (tops ond
-bottoms),Chopped
black pepper salt & red
-pepper,To Taste

2 cloves garlic -- minced
2 TBSP chopped bell pepper
2 TBSP parsley
1/4 c flour
1/2 cup melted Crisco (not oil)
4 cups flour
2 tsp. baking powder
2 eggs
milk

Filling: Items 1-11 Place all ingredients in a large dutch oven (except flour). Cook till done. Remove from heat and sift flour over meat mixture stirring till well blended. Place in a large colander and let drain. Cool meat completely.

Pastry: items 12-16 Sift flour and baking powder together. Add Crisco then eggs. Mix well. Add enough milk to make stiff dough. Roll out very thin. Using a saucer as a guide, cut out circles. Place a large tablespoon of meat mixture in center of dough and fold over. Using a fork, dip in flour and press edges together. Fry in hot grease. Serve hot.

1988 Texas State Fair

Crevette Florentine

Yield: 1 Servings

8 oz spinach,Cooked
2 lb shrimp,Peeled
2 c bechamel
2 oz Parmesan cheese
12 asparagus tips
3 md potatoes
6 mushrooms
1/2 c white wine

Poach shrimp In white wine with a little butter and chopped shallots. Place cooked spinach on serving dish, coat with bechamel. Sprinkle with cheese. Mash potatoes, mix and pipe a border around side of serving dish. Garnish with asparagus tips and mushrooms. Glaze in hot oven, 450 degrees.

1988 Texas State Fair

Crisco Pie Crust

4 c flour,Sifted
1 t baking powder
2 t salt
2 T sugar
1 1/2 cups Crisco
1 egg
1 t vinegar
1/2 cup cold water

Sift flour, baking powder, salt, and sugar together in a bowl. Cut in shortening and blend. Beat egg, vinegar, and water together and work into flour mixture. Roll pastry into a ball and divide into four equal parts. If you are making one double-crust pie, wrap two balls of pastry in plastic and freeze for a future pie.

For baked shell and lattice: Preheat oven to 450F. Roll out one pastry ball and place in a 9-inch pie plate. Flute edges. Prick bottom with a fork. Roll out the other pastry ball and cut into lattice strips for top. Place them on cookie sheet. Bake pie shell for 10 to 12 rninutes, until golden brown. Bake lattice strips for 5 to 8 minutes. Let cool before filling.

Fresno Fair

Crisco White Cake

2 1/4 c cake flour,sifted
1 2/3 c sugar
4 1/2 t baking powder
1 c milk
1 t salt
2/3 c white shortening (crisco)
5 egg whites,unbeaten
1 1/2 t flavoring (or extract)
1/3 c milk

Mix cake flour, sugar, baking powder, milk, salt, shortening. Mix thoroughly -- 300 strokes by hand or 2 minutes on medium speed with an electric mixer. Scrape bowl frequently during mixing.

Add the egg whites, flavoring and 1/3 cup milk and mix 300 strokes by hand or 2 minutes with an electric mixer. Mix vigorously.

Pour the batter into two 9" layer pans, which have been lined with plain paper or greased & floured.

Bake at 350 degrees - baking time about 35 minutes.

Grand Champion 1974 Illinois State Fair

Crunchy Carmel Apple Pie

1 pastry crust for a deep-dish pie 9-inch
-(homemade or store-bought)
1/2 c sugar
3 T all-purpose flour
1 t cinnamon,Ground
1/8 t salt
6 c apples*,thinly sliced peeled
1/2 c pecans,chopped
1/4 c caramel topping
INGREDIENTS FOR CRUMB TOPPING
1 c brown sugar,packed
1/2 c all-purpose flour
1/2 c quick cooking rolled oats
1/2 c butter

Crumb Topping:
1. Stir together brown sugar,flour, rolled oats.

2. Cut in 1/2 cup butter until topping is like course crumbs. Set aside.

Pie:
1. In a large mixing bowl, stir together the sugar, flour, cinnamon and salt.

2. Add apple slices and gently toss until coated.

3. Transfer apple mixture to the pie shell (I remove the store-bought pie shell from the aluminum pie plate and transfer it to a 9-inch pie plate of my own, but you do not have to.)

4. Sprinkle crumb topping over apple mixture.

5. Place pie on a cookie sheet so the drippings don't drop into your oven.

6. Cover edges of pie with aluminum foil.

7. Bake in a preheated 375 oven for 25 minutes. Then remove foil and put back in for another 25 to 30 minutes without foil.

8. Remove from oven. Sprinkle pie with chopped pecans then drizzle with caramel on top.

9. Cool on a wire rack and enjoy warm or at room temperature.

Curried Turkey Pita Pockets

1 lb pkg. fresh turkey breasts
-cut into strips
Salt and pepper,Freshly
-Ground
2 T vegetable oil
2 apples,unpeeled cubed
about 2 c.
1 bn green onions,finely chopped
about 1/2 c.
3 celery,sliced about 1 c.
3/4 c. mayonnaise
3/4 c. apple-cranberry chutney
1 T curry powder
6 pita bread pockets,sliced
-in half
Lettuce leaves

Season turkey with salt and pepper. In a large frying pan, heat oil over medium heat. Add turkey and brown all over, about 10 minutes. Remove from pan and set aside to cool. Once cooled, cut the turkey pieces into cubes.

In a large bowl, combine turkey, apples, onion and celery. Blend mayonnaise, chutney and curry. Pour dressing over turkey mixture and toss gently. Cover and refrigerate 1 hour.

Line pita bread with lettuce leaves; fill with turkey mixture.

Makes 12 pocket sandwiches.

Minnesota Grown Turkey Recipe Contest.

Custard Pie 1

1 9" pie shell,Unbaked
2 3/4 c milk
4 T oleo
3 eggs
1 c sugar
1 t vanilla extract
1 t nutmeg

Preheat oven to 450 degrees.

Scald milk & oleo together. Whip eggs until they turn pale, add sugar & whip for 10 minutes more. Beat a little of the hot milk into the eggs & when they are warmed, stir eggs into hot milk. Add vanilla & sprinkle nutmeg over top.

prick the bottom of the pie crust with the tines of a fork. Bake for 10 minutes at 450 degrees, then reduce oven heat to 400 degrees fror 10 minutes, then reduce heat to 350 degrees and bake 20 minutes longer or until custard is firm.

Dark Rye Bread

2 T dru yeast
2 c war,water
1/2 t sugar (or honey)
1/4 c molasses
1/4 c maple syrup
1/4 c soft sweet butter
1 T salt
2 T cocoa
3 c bread flour,up to 4 cups
3 c rye flour,preferably stone ground cornmeal
2 T honey
2 T unsulphured molasses

In large mixing bowl, dissolve yeast in warm water with sugar or honey. Let sit until bubbly. Add molasses, maple syrup, soft butter, salt & cocoa, beat well. Add 3 cups, bread flour & beat 2 minutes with an electric mixer or at least 200 strokes by hand. Add 3 cups rye flour & mix until the dough leaves the sides of the bowl.

Turn dough out onto a floured surface & knead until smooth & elastic. Sprinkle with a little white flour if it remains too sticky to handle. When dough becomes elastic, stop kneading even if dough remains a little clingy to fingers.

Place the dough in a buttered bowl, turn to coat all sides. Cover & let rise until double in bulk. Punch dough down, turn out onto board, knead a few times to press out air bubbles, cut in half & cover with towel to let riest 10-15 minutes.

Shape the dough into two round or oval ooaves & place on a greased baking sheet which has been dusted with cornmeal. You may cut a cross or other design in the tops with a sharp knife. Cover & let rise until almost double in size. Brush with glaze. Bake in preheated oven 375 degrees for 15 minutes. Turn oven to 350 degrees for another 20-25 minutes or until bottoms sound hollow when tapped. Cool on rack.

Yield 2 loaves.

Delicious Apple Pie

3/4 c sugar
1/4 c flour
1/4 t nutmeg
1/4 t cinnamon
6 c tart apples (6 medium)
-thinly sliced
2 T butter (or oleo)
1/4 c milk,to brush top of pie
1 9" pie shell,Unbaked

Preheat oven to 425 degrees.

Sift sugar, flour, numeg & cinnamon together. Mix w/apples. Turn into unbaked pie shell. Dot w/butter or oleo. Cover w/top crust, flute edges & vent top. Brush top crust w/ milk for a golden color. Bake for 40-50 minutes, until juice bubbles through slits.

Bernsville PA Reading Fair

Deluxe Sugar Cookie

1 1/2 c powdered sugar
1 c margarine,room temperature
1 t vanilla extract
1/2 t raspberry extract
1 ea egg
2 1/2 c flour
1 t baking soda
1 t cream of tartar

Mix powdered sugar, margarine, vanilla, raspberry extract, and egg in bowl. Stir in flour, baking soda, and cream of tartar. Cover and refrigerate at least 2 hours.

Lightly grease cookie sheet. Divide dough in half. Roll each half to 1/4" thickness on lightly floured surface. Cut into desired shape with cookie cutter. Place on cookie sheet. Bake 7 to 8 minutes at 375 or until edges are light brown. Remove from cookie sheet. Cool on wire rack.

Wisconsin State Fair

Dena's Upside-Down Pudding Cake

Yield: 8 Servings

3 T butter
1 c C&H Pure Cane Golden Brown -Sugar
5 1/2 c flour
2 t baking powder
1/8 t salt
2 T butter,soft
1/2 c C&H Pure Cane Granulated -Sugar
1 t vanilla
1 egg,beaten
1 c milk
1 c sour cream

Preheat oven to 375 F. Butter 8-inch cake pan.

Melt three tablespoons of butter and stir in brown sugar; spread into bottom of cake pan and set aside. In medium bowl, whisk together flour, baking powder and salt; set aside. Cream butter and sugar; add vanilla and egg and mix well. Add to dry ingredients, alternating with milk. Mix well. Pour into cake pan and dot generously with sour cream. Bake until cake is golden and center springs back to the touch, about 45 minutes. Remove from oven and immediately turn upside down on to a plate. Can be served warm with cream, whipped cream or ice cream, if desired.

Alternative serving suggestion: allow cake to cool on a cutting board. Cut cooled cake into 1-inch squares. Arrange squares in a goblet or individual serving bowls. Top with whipped cream and chocolate shavings.

Deviled Crab Crepes

1/2 c. onion,Chopped
1/2 c. butter (or margarine)
1/2 c. flour
2 T mustard
1 T Worcestershire sauce
1/2 t salt
2 T chili sauce
2 T parsley,Minced
2 ds to taste
3 c. milk
2 eggs,beaten
1 lb lump crabmeat
20 crepes,cooked up to 22
3 T butter,melted
Havarti cheese,shredded
Crepe Batter
3 eggs
2 c. flour
1/4 c. butter,Melted
1/4 t salt
2 c. milk

Cook onions in 1/2 cup butter until tender. Stir in flour, mustard, Worcestershire sauce, salt, chili sauce, parsley and hot pepper sauce. Add milk. Cook over low heat, stirring constantly, until thickened. Stir a small amount of hot mixture into beaten eggs, the return egg mixture to pan. Cook, stirring, for several minutes. Add crabmeat. Fill crepes with crabmeat mixture, fold over. Brush filled crepes with melted butter or add Havarti cheese on top. Heat in 350 degree oven for 10 to 15 minutes. Makes 20 to 22 crepes.

Combine ingredients in a blender jar, blend for about 1 minute. Scrape down sides with rubber spatula and blend for another 15 seconds or until smooth. Refrigerate batter at least 1 hour. Cook on upside-down crepe griddle or in traditional pan. These freeze very well. Makes 20 to 22 crepes.

3rd Place Winner of the Hot Dish division in the 1990 Crab Cooking Contest

Dill Bean Pickles

2 lb green beans,washed, trimmed
-to
same length
1 t cayenne pepper
4 ea garlic
4 fresh dill
2 1/2 c water
2 1/2 c distilled white vinegar
1/4 c pickling salt

Thoroughly wash and scald 4(1-pint) jars. Keep hot until needed. Prepare lids as manufacturer directs. Pack beans, lengthwise, into hot jars, leaving 114-inch headspace. Add 1/4 teaspoon of cayenne pepper, 1 clove of garlic and 1 head of dill to each jar. In a medium-size kettle, combine water, vinegar and salt. Heat to boiling. Pour boiling hot liquid over beans; leaving 1/4-inch headspace. Wipe jar rims; seal with hot lids and screw bands. Process 10 minutes in a boiling water bath.

Dill Bean Pickles are ready to eat in 2 weeks. Makes about 4 (1-pint) jars.

Mom's bean pickles are a great favorite in the Wolkerstorfer family, where the children prefer them to buttered beans or to dill pickles. For a crisp product, pick beans at a slightly firmer stage than for eating and process immediately. Veronica Wolkerstorfer prefers wide-mouth pint jars, so she can pack the beans lengthwise.

Minnesota State Fair

Dill Pickles

dill (amount can be
-regulated to suit
personal taste)
pickles
3 qt water
1 qt white vinegar
4 T pickling salt
4 T sugar

Place dill in bottom of jar. Fill half of jar with pickles; add dill and fill jar with pickles. Place dill on top. Mix water, vinegar, pickling slat, and sugar. Bring to boiling. Cover pickles with boiling brine. Seal. Place in a water bath for 20 minutes.

To make kosher dills, add 1 to 2 cloves of garlic to each quart.

Wisconsin State Fair

Dilled Green Tomatoes

72 firm green tomatoes,washed -(2- to 2-112 1)
3 1/2 c distilled white vinegar
3 1/2 c water
1/4 c pickling salt
1 green bell pepper large -washed, seeded, cut in 12 (1 12-inch) strips
1 red bell pepper large -washed, seeded, cut in 12 (1/2-inch) strips
3 celery,cut in 6 (4-inch)

6 ea garlic
3/4 c dill seed

Thoroughly wash and scald 6(1-pint) jars. Keep hot until needed. Prepare lids as manufacturer directs. Core tomatoes; set aside. In a medium-size saucepan, combine vinegar, water and salt; bring to a boil. Pack about 10 to 12 tomatoes into each hot jar, leaving 1/2-inch headspace. Arrange 2strips each of green and red bell peppers, 1 piece of celery and 1 clove of garlic in each jar so they are visible. Add 2 tablespoons of dill seeds to each jar. Pour boiling liquid over tomatoes, leaving ll2Anch headspace. Wipe jar rims; seal with hot lids and screw bands. Process 15 minutes in a boiling water bath. Tomatoes are ready to eat in 4 to 6 weeks. Makes 6 (1-pint) jars.

New Mexico State Fair

Dilly Beans

1 4 ea green (or wax beans (about
-4 pounds))
1/2 t cayenne pepper per jar
1 fresh dill per jar
1 clove
1/2 t whole mustard seed per jar
5 c distilled heinz vinegar (5%)
5 c water
1/2 c canning/pickling salt

Wash beans thoroughly; drain and cut into lengths to fit in pint jars if necessary. Place pepper, mustard seed, dill, and garlic in each jar. Pack beans vertically in jars. Combine Heinz vinegar, water, and salt; heat to boiling. Pour boiling hot solution over beans, filling to 1/2" of top of jar. Remove bubbles with a spatula or a knife blade. Place a property pretreated lid on the jar and tightly screw band until firmly tight. Place jars in actively boiling water in a boiling water bath canner. Process jars in boiling water canner for 10 minutes.

Yield: 7 - 8 pints

Wisconsin State Fair

Dipped Coconut Shortbread

3/4 c butter,softened
1/4 c sugar
2 t vanilla extract
1 3/4 c flour
1/2 t baking powder
1 c flaked coconut
1 1/2 c chocolate chips
1 T shortening

Cream butter, sugar, and vanilla until light and fluffy. Combine flour and baking powder; gradually add to creamed mixture and mix well. Stir in coconut. Cover and chill for one hour or until firm. On a floured surface, roll out dough to 1/4" thickness. Cut with 2 1/2" cookie cutter. Place, 2" apart onto ungreased baking sheets. Bake at 300 for 20 to 25 minutes. Cool completely. In a microwave safe bowl, melt chocolate chips and shortening. Dip cookies halfway into chocolate. Place on waxed paper-lined baking sheets until set.

Wisconsin State Fair

Divinity Surprise Cookies

3 egg whites,room temperature
1 c sugar
1 t vanilla extract
12 oz chocolate chips

You will need a cookie sheet lined with baking parchment.

Preheat oven to 300 degrees.

Beat egg whites until stiff. Continue beating & gradually add sugar. Fold in vanilla & chocolate chips. Drop by teaspoonfuls, 2 inches apart, onto cookie sheet lined with baking parchment. Bake for 30 minutes. Let cool on parchment.

Double Chocolate Spice Bread Pudding

8 oz french bread,crust removed
1/4 c butter,melted
1/2 c granulated sugar
1/2 c unsweetened cocoa powder
1/2 c cinnamon-flavored chips
1 3/4 c milk
1 c half-and-half,or light cream
50 milk chocolate kisses
-unwrapped or 1 1/2
1 c miniature milk chocolate
-kisses
2 eggs,beaten
1 c cinnamon-flavored chips
1/2 c half-and-half (or light
-cream)
1 c powdered sugar,sifted

Butter a 2-quart square baking dish; set aside. Cube enough French bread to equal 6 cups. Toss the bread cubes with melted butter. Combine granulated sugar and cocoa; toss with bread cubes. Stir in the ½ cup cinnamon-flavored chips. Transfer to prepared dish.

In a medium saucepan, heat milk and the 1-cup half-and-half just until mixture begins to form bubbles around the edges. Remove from heat. Add chocolate kisses and stir until smooth. Gradually stir hot mixture into beaten eggs; pour mixture over bread in dish.

Bake, uncovered, in a 350 F. oven for 30 to 35 minutes or until pudding appears set in center when gently shaken. Cool on a wire rack about 1 hour.

Meanwhile, for sauce, in a small microwave-safe bowl, combine the 1 cup cinnamon-flavored chips and the ½ cup half-and-half. Microwave on 100 percent power (high) about 1 minute or until chips are melted, stirring twice. Stir in powdered sugar. Serve warm sauce with the bread pudding. Makes 10 to 12 servings.

First place in the Hershey Challenge

Double Fudge Brownies

Yield: 40 Servings

1 1/2 c sugar
1/4 c water
2/3 c butter (1 1/3 sticks)
12 oz semisweet chocolate chips
2 t vanilla extract
4 ea eggs
1 1/2 c flour
1/2 t baking soda
1/2 t salt
1 c nuts,chopped

Preheat oven to 325. In small saucepan, combine sugar, water, and butter; bring just to boil. Remove from heat. Add semisweet chocolate chips and vanilla; stir until chocolate melts. Transfer chocolate mixture to large bowl. Beat in eggs, one at a time. In small bowl, combine flour, baking soda, and salt. Gradually add flour mixture to chocolate batter. Blend in chopped nuts. Spread into greased 13" x 9" pan. Bake in preheated oven 34 to 45 minutes or until toothpick inserted into center comes out clean. Remove from oven and cool on wire rack. Cut into squares.

Wisconsin State Fair

Double Gingerbread Dump Cake

Yield: 24 Servings

1 1/2 butter,12 TBSP
1 1/4 c dark brown sugar,packed
1 c sugar
2 T vanilla
1 1/2 t ginger,Ground
1 T fresh ginger,rounded
1 1/2 t baking soda
1 1/2 c buttermilk
1 3/4 c all purpose flour
6 T corn starch,leveled
3/4 c whole wheat flour,plus 2 -TBSPN

Preheat oven to 350 degrees. Place rack in center of oven. Place a glass or metal pan filled with water on bottom of oven. This will make a moister cake.

Lightly mist a 12 cup Bundt pan with vegetable oil spray, then dust with flour. Shake out the excess flour, then set aside.

Melt butter. Stir in sugars, vanilla, eggs, gingers and baking soda. Add baking soda in pinches. Break up the lumps by rubbing with your fingers. Stir in buttermilk. At this point to ensure a good mix you could beat the batter.

Stir in corn starch and flours until just well blended. Once you have added flour you do not want to "mess with" the batter. The more you stir your batter after you have added the flour, the tougher your cake will become. Pour into cake pan, tap the pan once or twice on the counter to get any air bubbles out of the cake batter.

Start to check on the cake after 60 minutes of baking time. With the pan of water in the oven it may take up to 75-80 minutes of baking time. When done you should be able to smell the cake, look for the sides of the cake to pull away from the pan and finally test the center of the cake with a cake tester.

Cool the cake for 20 minutes. Invert cake on plate. Cool completely.

Serving suggestions: dust with powdered sugar, lemon powdered sugar. Serve with Cool Whip, whipped cream, vanilla/butter sauce or lemon sauce. Frost with lemon frosting or icing or a cream cheese icing.

Dream Daters

2/3 c butter
1 1/2 c sugar
1 t VANILLA
1 egg
1 t baking soda
1/4 t salt
2 3/4 c flour,divided
34 c milk
1 c dates,cut up
1/2 c nuts,chopped
topping
2 T butter
1 1/2 c powdered sugar

Cream butter & sugar. Add vanilla & egg. Beat. Sift dry ingredients and add alternately with milk to butter mixture. Stir in dates & nuts using two tablespoons of the flour to coat the dates. Drop by rounded teaspoonsful onto greased baking sheet. Bake at 350 degrees for about 15 minutes.

Topping: Brown butter add sugar and enough hot water to make spreading easy. Frost cookies when cooled.

1976 Wisconsin State Fair 1st place winner

Drop Molasses Cookies

1 1/2 butter
1 c sugar
4 T molasses
1 egg
2 c flour
2 t baking powder
1 t cinnamon
1 T cloves,Ground
1/2 t ginger,Ground
additional sugar for coating

Preheat oven to 375 degrees

Cream together butter & 1 cup sugar. Add molasses & egg & beat well. Sift together the flour, baking powder, cinnamon, cloves, & ginger & add to butter mixture. Stir until well mixed. Roll into small balls, no bigger than walnuts, dip each ball in sugar & place 2 inches apart on a greased cookie sheet. Bake 15 to 18 minutes. Cool on wire racks.

Empire California Stanislaus County Fair"

Dusen Confecto

Yield: 84 Servings

2 1/3 c flour,sifted
1/2 c sugar
1/4 t salt
1 c butter (2 sticks)
3/4 c unblanched almonds,grated
1 1/2 t vanilla extract
1/2 c raspberry jelly (or jam)
granulated sugar for
-coating cookies

Into bowl, sift together flour, sugar, and salt. Cut in butter with pastry blender until mixture resembles coarse meal. Blend in almonds and vanilla; work mixture with fingers until a ball of dough is formed.

Preheat oven to 350. Roll out dough on lightly floured surface; cut with small cookie cutter into desired shape, such as flowers. Place on greased cookie sheets.

Bake in preheated oven 8 to 10 minutes. While hot, spread bottom half of the cookies with jelly; place another cookie on top to form a sandwich. Coat cookies with granulated sugar.

Wisconsin State Fair

Easy Dairyland Casserole

Yield: 8 Servings

3 T butter,divided
1/3 c scallions,sliced
1 ds worcestershire sauce
8 oz cream cheese,softened
8 oz noodles,cooked & drained
1 1/2 lb ground round
16 oz tomato sauce
1/2 c sour cream
1 c cottage cheese

Preheat oven to 350. Butter 2 quart dish. In large skillet, melt 1 tablespoon butter. Brown beef. Add scallions. Add tomato sauce and Worcestershire. Combine cream cheese, sour cream, and cottage cheese. Place 1/2 noodles in bottom of dish. Cover with cheese mixture. Pat remaining noodles on top of cheeses. Top with beef mixture. Bake 20 minutes.

Wisconsin State Fair

Egg Bread

2 pk dry yeast
2 c water,Warm
1/4 c sugar
4 t salt
1/4 c shortening,melted
3 ea eggs,slightly beaten
(reserve),2 Tbl
3 c flour
4 1/2 c flour (up to 5 cup)

In a large bowl soften yeast in 2 cup warm water. Add sugar, salt and shortening. Blend in eggs (except reserved 2 tablespoons) and 3 cups flour. Beat well. Add gradually 4 1/2 to 5 cups flour to form a stiff dough.

Knead on floured surface until smooth and satiny (7 to 10 minutes). Place in greased bowl and cover. Let rise until doubled in size, about 1 1/2 hours. Divide dough in half and each half in three parts. Roll each part into a strip about 14" long. Braid the three strips together, sealing ends. Place braid in well greased pan. Repeat. Cover. Let rise until light and doubled in size, about 45 to 60 minutes. Brush reserved egg on top of loaves. Put seeds on if desired. Bake at 375 for 40 to 45 minutes until golden.

Wisconsin State Fair

Elk Meat Loaf

2 ea eggs
1 md onion,fine chopped
1 t salt
1 lb elk,Ground
3 T dijon mustard
8 oz tomato sauce
1 c dry bread crumbs
1/8 t pepper
3 T brown sugar
3 T apple cider vinegar

In a large bowl, lightly beat eggs, then add the tomato sauce, onion, crumbs, salt, and pepper. Add ground elk and mix well. Press into an ungreased 9" x 5" x 3" loaf pan. Combine the brown sugar, mustard, and vinegar, then pour over the top of the meat loaf. Bake uncovered at 350 for 70 minutes.

Wisconsin State Fair

English Muffins

Yield: 18 Servings

5 c all-purpose flour (up to 6)
2 pk dry yeast
2 T sugar (up to 3)
2 t salt (up to 3)
2 c water
1/2 c shortening
corn meal

In large mixer bowl, stir 3 cups of the flour, yeast, sugar, and salt. Heat water and shortening (120 to 130). Add flour mix and beat 3 minutes on medium speed. Add 2 to 3 cups more flour to make a stiff dough. Knead about 8 minutes until not sticky. On floured surface, roll out to about 1/2" thick. Cut into rounds with a 3" to 4" cutter (I use a tuna can). Sprinkle 2 large cookie sheets with corn meal. Place cut out rounds on sheets and sprinkle with additional corn meal. Cover loosely and let rise until light, 30 to 45 minutes.

Heat fry pan to 325 to 350. Invert rounds onto ungreased surface. Cook 5 minutes each side or until light golden brown. Cool, split and toast.

Wisconsin State Fair

English Toffee Cookie Bars

Yield: 35 Servings

1 c butter (2 sticks),room
-temperature
1 c brown sugar,packed
1 ea egg yolk
1 t vanilla extract
2 c flour,lightly spooned
into measuring cup,not
-Sifted
8 ea hershey milk chocolate bars
1 c walnuts (or pecans),chopped

Preheat oven to 350. Cream butter and sugar in bowl. Add egg yolk and mix well. Add vanilla, then flour. With floured fingertips, pat dough into bottom of 15 1/2" x 10 1/2" cookie sheet with sides. Bake in preheated oven until edges are slightly browned, about 18 to 20 minutes. Remove pan from oven, and immediately lay Hershey's bars on top. When chocolate is melted, spread as you would frosting. Sprinkle with chopped nuts. Cool; cut into bars.

Wisconsin State Fair

English Walnut Toffee Pie

Yield: 8 Servings

1 c light corn syrup
1/2 t salt
1 t vanilla
1 1/2 c walnuts,broken
1/3 c oleo,melted
1 c dark brown sugar
3 eggs,slightly beaten

PIE CRUST

1 1/3 c flour
1/3 c salad oil
1 t salt
3 T milk

ENGLISH TOFFEE

1 c sugar
3 T water
1/2 lb butter

FILLING Mix all ingredients. Pour into 9" unbaked pie shell. Top with crushed toffee after the pie is baked. Bake 45 miutes in 350 degree oven.

PIE CRUST Place dough between 2 sheets of waxed paper. Roll out gently until circle reaches edge of paper. Carefully peel off paper. Gently ease and fit pastry into pan. Flute edes with fork.

TOFFEE Place ingredients i quart saucepan. Heat until butter has melted, stirring constantly. Cook & stir for 10 minutes or until mixture bubbles up thick and turns amber in color. Or using a candy thermometer, it should read 320 degrees at this point. Add one teaspoon vanilla, pour into a thin layer in buttered pan. When cool break into pies.

This pie may be topped with whipped cream if desired. It will make 8 servings.

Grand Champion Illinois State Fair 1968

Festive Honey-Fruit Bars

1/4 c oleo,softened
1/3 c honey
2 eggs,beaten
2/3 c flour,sifted
1/2 t baking powder
1/2 t salt
1/2 c walnuts,chopped
1/4 c raisins
1 c dates,chopped
1/2 c cherries,chopped (candied or maraschino),Drained
powdered sugar

Preheat oven to 300 degrees. Grease and flour 8" square baking pan. In a medium sized bowl, beat oleo and honey until well mixed; beat in eggs. In a small bowl, mix flour, baking powder and salt; add to creamed mixture, mixing until well blended. Stir in nuts and fruit. Pour into prepared pan. Bake in preheated oven 35 to 45 minutes or until a wooden pick inserted into center comes out clean. Cool in pan on a wire rack. Cut into 20 bars. Sprinkle lightly with powdered sugar and remove from pan. Store tightly covered.

Bars will mellow and develop flavor after 1 day. makes 20 bars.

Illnois State Fair

Fit For A King Nutmeg Cake

1/4 c butter
2 c sugar
4 eggs
3 c cake flour,plus 6 TBSPN
1 1/2 t baking soda
2 t nutmeg
3/4 t salt
1 1/2 t baking powder
1 1/2 c buttermilk
FROSTING
2 egg whites
1 1/2 c sugar
2 t light corn syrup
1/2 c cold water
1 ds salt
1 t vanilla
1 c walnuts,chopped
yellow food coloring

Cream butter & sugar until light & fluffy. Add eggs, one at a time, beating well after each. Sift together dry ingredients; add to creamed mixture alternately with buttermilk, beating well after each addition. Pour into 2 prepared 9 ich layer cake pans.

Bake at 375 degrees for 20-25 minutes

Remove from oven, let cool 10 minutes, remove from pans.

FROSTING Place all ingredients but vanilla, nuts & food coloring in top of a double boiler (not over heat). Beat 1 minute with electric or rotary beater to blend. Place over boiling water & cook, beating constantly, until frosting forms stiff peaks (about 7 minutes). Remove from boiling water. Add vanilla & beat until spreading consistency. Add chopped nuts to 2 cups of frosting, spread between layers. Tint remaining frosting yellow; frost sides & top of cake. Trim with a crown of walnuts.

Grand Chamption 1971 Illinois State Fair

Forgotten Cookies

2 egg whites,at room
-temperature
3/4 c sugar
16 oz chocolate bits

Preheat oven to 375 degrees.

Beat egg whites until stiff. Beat sugar in gradually until completely incorporated. Fold in chocolate bits. Drop by teaspoonfuls on a cooki sheet lined with baking parchment, spacing cookies 2 inches apart. Place in oven, turn off oven & leave until completely cool (overnight)

Jay County Fair"

Four Cheeses Baking Powder Biscuits

Yield: 12 Servings

2 c flour
1 T baking powder
1/4 t salt
1/4 c butter,chilled
1/4 c sharp cheddar cheese
-shredded
1/4 c white cheddar,shredded
1/4 c monterey jack cheese
-shredded
1/4 c american cheese,shredded
2/3 c milk

In a medium bowl, stir together flour, baking powder and salt. Cut in butter until mixture resembles coarse crumbs.

Stir in cheeses. Add milk, stirring just until moistened. Turn out onto a lightly floured surface. Quickly knead dough by gently folding and pressing dough 10 to 12 strokes or until nearly smooth. Pat or lightly roll dough to 1.2 inch thickness.

Cut dough with a floured 2 1/2 inch biscuit cutter. Place biscuits 1 inch apart on an ungreased baking sheet. Bake in a 450 degree F oven for 10 to 12 minutes or until bottoms are golden brown. Serve warm. Makes 10 to 12 biscuits.

French Caramel Pecan Bars

Yield: 48 Servings

3/4 c butter (or margarine)
-melted
1 pk French Vanilla Cake Mix
1 egg
2 1/2 c quick-cooking oats
1 cn Caramel Pecan (or Coconut
-Pecan Frosting
12 oz semisweet chocolate chips
1/2 c pecans,Chopped

Heat oven to 350 degrees.

Spray a 15x10x1" baking pan with nonstick cooking spray. Place melted butter in large bowl. reserve 3 T. of the cake mix; set aside. Add remaining cake mix to butter; blend well. Add egg; mix well. Stir in oats. Press 2/3 of cake mix mixture (about 2 1/2 cups) in bottom of prepared pan.

Place frosting in med. microwavable bowl; microwave on HIGH for 1 min. Add reserved 3 T. cake mix; stir until large lumps disappear. Drizzle half of frosting mixture over cake mix mixture in pan; spread evenly. Sprinkle with chocolate chips and pecans. Drizzle remaining frosting mixture on top. Crumble remaining cake mix mixture over frosting mixture.

Bake for 25-30 min. or until top is golden brown and edges are bubbly. Cool 1 1/2 hours or until completely cooled. Cut into bars.

French Pork Chops Baked With Cabbage

Yield: 1 Servings

6 qt water
salt
3 lb cabbage,finely chopped (8c)

3 TBSP. butter
1/2 cup finely chopped green onions
freshly ground black pepper
8 loin pork chops -- no bone thin
3 TBSP. oil
1/2 C. dry white wine
1 cup heavy cream
Parmesan cheese -- grated
dry bread crumbs

Bring water, 3 T. salt to a bubbling boil, Boil cabbage 5 minutes. Drain, cabbage thoroughly in sieve or olander. In a 10-12 inch skillet, melt 2 T. of butter over moderate heat. When foam subsides, cook the onions and garlic, stirring constantly for 3 or 4 minutes, or until they are soft. Stir in the cabbage, 1/2 tsp. salt and a few grindings of pepper, cook stirring frequently for 5 minutes, or until almost all of the moisture in the pan has evaporated, then set aside. Season pork chops with salt and pepper. Melt 1 TBSP. of butter with oil over moderate heat. Brown chops about 3 minutes on each side. Then set them aside. Pour off almost all fat from skillet, leaving only a thin film on the bottom. Add the wine and boll rapidly until c.ll is golden brown color and wine has reduced to 1/4 cup. Mix the reduced wine into the cabbage. Spread about 1/2 of the cabbage in the bottom of a heavy flameproof casserole at least 4 inches deep, large enough to hold 6 chops in single layer, chops on top of cabbage. Add another layer of cabbage, more chops, finish with rest of the cabbage. Preheat oven to 350 degrees. In a small saucepan scald the cream by heating It over moderate heat until tiny bubbles form around the edge of the pan. Pour the hot cream over cabbage and pork. Then cook in oven 1 hour with cover on dish. Remove cover, sprinkle cabbage with cheese (layer from side to side). Then put crumbs over cheese. Bake casserole for 30 minutes longer or until the top is browned and crusty. Then serve.

1988 Texas State Fair

French Silk Cheese Pie

chocolate graham cracker -crust

1 1/2 c graham cracker crumbs
1/4 c brown sugar,firmly packed
1/3 c butter,melted
1 oz unsweetened chocolate,melted

filling

6 oz semi-sweet chocolate chips
8 oz cream cheese,softened
3/4 c brown sugar,firmly packed & divided
1/8 t salt
1 t vanilla
2 ea eggs,separated
1 c whipping cream,whipped

Crust: Mix all ingredients thoroughly. Press firmly into a 9" pie pan. Chill until firm.

Filling: Melt chocolate chips over hot, not boiling water; cool about 10 minutes. Blend cream cheese, 1/2 cup brown sugar, salt, and vanilla. Beat in egg yolks, one at a time. Beat in cooled chocolate; blend well. Beat egg whites until stiff but not dry. Gradually add remaining 1/4 cup brown sugar. Fold in whipped cream. Pour into chilled crust, reserving 1/4 of mixture for decorating. Chill until filling sets slightly. With tapered spoon, drop reserved mixture in mounds over top of pie. Chill until firm. Decorate with rosettes of whipped cream and shaved semi-sweet chocolate.

Wisconsin State Fair

Fresh Blackberry Pie

1 9" pie shell with top crust -Unbaked
1 c sugar
5 T flour
1/2 t cinnamon
1/4 t salt
4 c blackberries,fresh
2 T butter

Preheat oven to 425 degrees.

Mix sugar, flour, cinnamon & salt together & carefully blend through the berries. Pour berries into unbaked pie shell. Dot with butter. Cover with top crust, flute edges & vent top. Bake at 425 degrees for 15 minutes, then reduce oven heat to 350 degrees and bake for 30 minutes longer, or until golden brown.

Fresno Fair

Fresh Blackberry Pie

Yield: 1 Servings

pastry for double crust pie
6 c blackberries,fresh or frozen
1 3/4 c sugar
1/2 c flour
1 1/2 tablespoons butter

Mix berries, sugar and flour and place in pie plate. Top with butter. Cover with top pie crust. Slit top for vents. Seal edges. Brush top with milk and sprinkle with sugar. Bake at 400 degrees for 20 minutes or until filling bubbles and crust is golden brown.

1995 Illinois State Fair

Fresh Grapefruit Pie

1 9 " grham cracker crust
1 1/2 c grapefruit sections
1 c sugar
1 unflavored gelatin
1/4 c cold water
1 c heavy cream
2 T powdered sugar
1/2 t vanilla extract

Reserve 4 whole grapefruit sections & cut remaining sections into small pieces. Be careful to save the juice.

Combine fruit, juce & sugar in a bowl. Let stand 5 minutes. Drain, reserving 1 cup of juice. Bring juice to a simmer. Sprinkle gelatin over cold water to soften, then add to hot juice & stir until dissolved. Chill in icebox until mixture is slightly thicker than consistency of unbeaten egg whites.

Beat cream with powdered sugar & vanilla until stiff. Fold whipped cream & fruit into gelatin mixture. Turn into pie shell & decorate with reserved grapefruit sections & a sprinkling of grham cracker crumbs. Chill thoroughly before serving.

St. Lucie County Fair

Fudge Brownie Tart

Tart shell
1 2/3 c sugar
1/2 c butter,Melted
4 oz unsweetened chocolate -melted*
2 eggs
2 T water
1 1/2 t vanilla
1 1/3 c all-purpose flour
1/4 t baking soda
1/4 t salt

Filling
16 oz cream cheese,at room -temperature
1/2 c sugar
1 oz unsweetened chocolate -melted**
1/2 c heavy cream
1 t vanilla
1 T water
1 t unflavored gelatin

Topping
3 T commercial chocolate syrup

Put all the tart shell ingredients into a large mixing bowl. Stir all ingredients stirring until blended well. Pour into greased 10-inch tart pan or 9-by-13-inch pan. Bake at 350 degrees for 20 minutes. Cool for 5 minutes then turn tart out onto cooling rack. Cool.

Place cream cheese and sugar into mixing bowl and mix until blended. Add unsweetened chocolate and vanilla. Mix well. Add heavy cream and blend. Dissolve gelatin in warm water, then add to filling mixture and mix well.

When tart shell is cool, add filling. Drizzle chocolate syrup topping over filling. Chill in refrigerator for 4 hours.

.

Garlic Roaster

USE: After each use, using warm soap water, wash glazed (shiny) surface of roaster BASE. Rine thoroughly. Dome should be washed in warm water only. DO not use abrasive or cleaners. Do not wash in dishwasher

TO ROAST GARLIC:

Cut or snip 1/2" to 3/4" of the top of whole bulb exposing clove tops.

Remove loose outer skin leaving bulb intact.

Place garlic on roaster plate and drizzle 1 TBSP oilive oil on top of bulb.

Place dome over base in cold oven at 325 to 350 degree F for approximately one hour, or until garlic is tender and golden brown.

MICROWAVE: Cook for 1 minute on higher. Lower strength microwaves may require up to 1 minute additional time on high.

When garlic is served, it should spread like the consistency of mayonnaise or butter.

German Chocolate Delight

2 c sugar
1/2 c American cocoa
1 c buttered flavored shortening
3 eggs
1 t salt
3 c flour,sifted
1 c milk
1 T dark vinegar
1 T vanilla
1 t baking soda
2/3 c hot tap water
cooking spray such as Pam
ICING
4 c powdered sugar
1 c butter flavored shortening
1/4 c walnuts,chopped
1 T vanilla
2/3 c coconut,chopped
1/3 c american cocoa
1/3 c milk
1/4 c walnuts,chopped - garnish

Preheat oven to 350 degrees and generously spray 4 - 8" baking pans with cooking spray.

With electric mixer, cream together sugar, cocoa, shortening, salt, eggs & vanilla. Beat mixture 3 minutes. Add vinegar to milk to sour, add to mixture & beat 1 minute. Add sifted flour & beat for 3 minutes. Dissolve baking soda in hot tap water & add to batter, beat for 1 minute.

Pour batter equally into baking pans and bake for 30-35 minutes. Remove pans from oven & place on cooling racks for 30 minutes before icing the layers.

ICING: With mixer combine powdered sugar, shortening, 3/4 cup walnuts, vanilla, milk, cocoa & coconut & beat for 2 minutes. Place each layer on cake plate one at a time, distributing the icing evenly on top of each layer. Garnish the top layer with remaining walnuts.

German Dark Rye Bread

3 c flour,sifted
2 pk active dry yeast
1/4 c cocoa powder,preferably -Dutch process
1 T caraway seed
2 c water
1/3 c molasses
2 T butter (or oleo)
1 T sugar
1 T salt
3 c rye flour,up to 3 1/2 cups

In large mixing bowl, combine the flour, yeast, cocoa powder & caraway seed until well blended.

In saucepan, combine water, molasses, butter or oleo, sugar & salt; heat until just warm, stirring occasionally to melt butter; add to dry mixture in mixer bowl. Beat at low speed with electric mixer for 1/2 minute, scraping sides of bowl constantly. Bet 3 minutes at high speed.

By hand, stir in enough rye flour to make a soft dough. Turn onto a floured surface, nead until smooth, about 5 minutes. Cover; let rest 20 minutes.

Punch down & divide dough in half. Shape each half into a round loaf; place on greased baking sheets or in two 8" pie plates. Brush surface of loaves with a little cooking oil. Slash tops of loaves with sharp knife.

Let rise until double 45-60 minutes. Preheat oven to 400 degrees. Turn to 375 degrees & bake 25-30 minutes or until breads are done. Remove from pans to wire racks to cool.

Makes 2 loaves

Grand Champion 1979 Illinois State Fair

Gooseberry Pie With Almond Pastry

ALMOND PASTRY
1 1/2 c flour,sifted
1 T sugar
2/3 c lard
2 t almond extract
2 T water,up to 3 TBSP
FILLING
2/3 c water
2 c sugar
1 1/2 qt fresh gooseberries
1/4 c cornstarch

PASTRY - Mix flour & sugar; cut in lard until mixture resembles coarse meal. Sprinkle almond extract followed by the water, 1 TBSP at a time over mixture. Toss quickly with fork until dough forms ball. Use only enough water to mixture to just cling together, dough should not be wet. Form dough into smooth ball between palms of hand, wrap & chill 30 minutes for easier handling.

Roll on floured board. Line 9" pie plate, add filling & to crust that has been vented. Flute edges & bake in 400 degree oven for 5 minutes. Reduce heat to 350 degrees and bake until crust is browned. Cool on rack.

FILLING - Cook 1/3 cu water & sugar in saucepan over low heat for 2-3 minutes. Add berries & simmer gently 5 minutes until cooked but still whole. Using a small strainer, remove berries from syrup. Place in pie shell. Dissolve cornstarch in remaining 1/3 cup water. Stir in syrup, cook over moderate heat until thick and clear, stirring constantly for about 3 mnutes.

Cool to lukewarm. Pour over berries. Decorate with diamond shaped pieces of pastry, if desired. Serve with whipped cream or ice cream.

Illinois State Fair

Graham Cracker Crust

1 1/2 c graham cracker crumbs
5 1/2 T butter,melted
3 T sugar

Preheat oven to 350 degrees.

Mix everything together & press into pie pan. Bake for 10 minutes.
Cool before filling.

Fresno Fair

Grand Champion Angel Cream Dessert

3 egg whites
1/2 t salt
1 c sugar
1 t baking powder
1 t vanilla
1/2 c pecans,chopped
1 c saltines,crumbled
topping
3 oz cream cheese,softened
1/2 c sugar
1/2 c sour cream
1 c mini marshmallows
1/2 t vanilla
1/2 c whiping cream
1/4 c maraschino cherries,chopped

Beat egg whites and salt until soft peaks form. Mix together sugar and baking powder, gradually add toegg whites and continue beating; add vanilla and beat until stiff peaks form. Add pecans and saltines. Mix until blended. Saltines should be crumbled with hands so they are not too fine. Place mixture in 8" buttered round baking tin and bake at 350 degrees for 30 miutes. Shut off oven and leave in oven about 10 minutes, then cool completely. Don't worry if it falls as topping goes on top.

Mix cream cheese with sugar and vanilla. Gently fold in whipped cream, sour cream, marshamallows and cherries. This can be made while base is colling and then put in refrigerator. Spread over merinague base and refrigerate. This may be served as is or with any fruit topping.

1988 Grand Champion winner Illnois State fair

Grand Champion Pumpkin Lemon Pie

Pie Crust
3 c flour
1 c crisco
1 egg,beaten
5 T water
1 t vinegar
1 t salt

Pie filling
2 eggs,slightly beaten
16 oz pumpkin,Canned
2/3 c sugar
1 t cinnamon
1/2 t salt
1/2 t ginger
1 1/3 c half and half

SOUR CREAM LAYER
1 c sour cream
2 T brown sugar
1 T lemon juice
1 T lemon peel,grated
1/4 c pecans,Chopped

Pie crust: add water, vinegar and salt to beaten egg; mix well, set aside. Cut crisco into flour until it resembles coarse crumbs. Add liquid and mix until dough forms. Roll out or store in icebox.

Pie filling: Mix all ingredients of pie fillng. Pour into pie shell. Bake 425 degrees for 15 minutes. Reduce heat to 350 degrees for 45 minutes. Cool 20 min.

Blend sour cream, brown sugar, lemon juice & lemon peel. Spread mixture over pie. Bake 10 minutes. Sprinkle top with chopped pecans. Serve warm or cold.

1987 Grand Champion Winner Illinois State Fair

Grandma's Cinnamon Rolls

1 pk yeast
3 c bread flour
1/4 c sugar
3/4 t salt
1/2 c milk (flavored hazelnut -creamer)
1/2 c water
2 T shortening
1 ea egg,room temperature
filling
1/2 c butter
1/4 c sugar
1 t cinnamon
1/2 c nuts
for bottom of pan
1/2 c butter,melted
1/2 c brown sugar
1/2 c nuts

Heat water, milk, and shortening to 125 to 130. Place in large mixer bowl. Add sugar, salt, yeast, and egg. Add 2 cups of flour. Mix thoroughly for 2 minutes on medium speed. Add remaining flour until a soft dough forms. Allow to rise in a warm place in a covered and greased bowl for 60 minutes or until doubled in volume. Punch down and allow to rest for 15 minutes. Meanwhile, melt 1 stick butter. Set aside. Mix 1/4 cup sugar and 1 teaspoon cinnamon, and 1/2 cup chopped nuts if desired. Roll out dough to 12" x 9" rectangle. Brush with melted butter. Sprinkle generously with sugar and nut mixture. Roll tightly beginning with long end. Pinch ends and seam together tightly.

Melt 1/2 stick butter and mix with 1/2 cup brown sugar. Pour into a 9" x 13" pan. Sprinkle generously with nuts if desired. Slice roll into 12 slices and place in pan. Allow to rise for 30 to 45 minutes, covered, in a warm place. Bake at 400 for 30 to 35 minutes, or until golden brown. Allow to sit 2 to 3 minutes after removing from oven, then invert on another cookie sheet. Glaze, if desired, after cooled.

Wisconsin State Fair

Grandma's Lemon Spice Marble Cake

LEMON CAKE
1 c sugar
1/2 c butter,softened
1/2 c milk
1 t lemon extract
2 t baking powder
2 1/2 c flour,Sifted
SPICE CAKE
4 egg yolks
1 c brown sugar
1/2 c molasses
1/2 c soured milk,separated
1 t baking soda
1 t cloves,Ground
1 t cinnamon,Ground
1 t nutmeg,Ground
1 1/2 c softed flour
LEMON CREAM CHEESE FROSTING
6 oz cream cheese,softened
1 1/2 t fresh lemon juice
1/2 t lemon peel,Grated
4 c powdered sugar,sifted
1 t cold water - optional,up to 3 tsp

Preheat oven to 350 degrees. Grease & flour two 9" round cake pans. Separate 4 eggs. Set aside egg yolks. Beat egg whites until stiffpeaks form, set aside.

Lemon Cake: Cream together sugar & butter in a medium bowl. Beat in milk & lemon extract. Stir the flour & baking powder together in separate bowl. Add the flour mixture to the creamed mixture a third at a time, beating well after each addition. Fold egg whites into batter until completely blended.

Spice Cake: Combine egg yolks, brown sugar, mlasses & butter together in a medium bowl. Beat until well blended. Pour 1 TBSP of the sour milk into a small bowl & stir in the baking soda until dissolved. Set aside. Add the remainder of the sour milk to the molasses mixture and beat well. Stir the flour & spices together in a spearate bowl. Add the flour mixture in the molasses mixture a third at a time, beating well after each addition. Add the reserved sour milk baking soda mixture & beat until well blended.

TO PREPARE CAKE Drop small spoonfuls of lemon & spice batter alternately into prepared cake pans, dividing both batters evenly between the two pans. Try to put mostly lemon batter around the edges, the spice batter puffs up more & may run over the pan edge while baking. Run a knife through the batter in each pan several times to increase the marbling effect. Bake in preheated oven for 35-45 minutes or until toothpick inserted in the center of each layer comes out clean. Cool 15 minutes, remove from pans. Cool completely. Frost with Lemon Cream Cheese Frosting

Lemon Cream Cheese Frosting: Blend together cream cheese, lemon juice & lemon peel. Add the powdered sugar gradually, blending well. If frosting is too stiff to spread, blend in cold water 1/2 tsp at a time until desired consistency is reached.

Grape Jelly

3 lb grapes (to make 4 cup juice)
7 c sugar (c & h)
1 certo liquid fruit pectin

Remove stems from grapes; crush grapes. Place in saucepan; add 1/2 cup water. Bring to a boil. Reduce heat; cover and simmer 10 minutes. Place 3 layers of damp cheesecloth over a large bowl. Pour fruit into cheesecloth. Tie cheesecloth closed and let drip into bowl until dripping stops.

Measure 4 cups juice into a 6 to 8 quart saucepot. Stir sugar into ju ice. Add 1/2 teaspoon butter or margarine to prevent foaming during cooking. Bring mixture to a full rolling boil, stirring constantly. Quickly stir Certo into juice mixture. Return mixture to a full rolling boil and boil exactly 1 minute, stirring contantly. Remove from heat. Skim off any foam. Fill jars, leaving 1/4" to 1/8" head space. Wipe rims; adjust 2 piece lids. Process 5 minutes in boiling water bath.

Yield 7 - 8 (8 ounce) jars

Wisconsin State Fair

Grape Pie 1

1 baked 9" pie shell
**filling
8 oz cream cheese
3/4 c seedless grapes
3/4 c Cool Whip Lite®
1 c powdred sugar
**Topping & Glaze
1 1/2 c seedless grapes
1 1/2 oz lime Jello,half of a 3 ounce package
1 t unflavored gelatin
3/4 c boiling water,plus 1/2 cup -cold water

Filling: Combine all the ingredients in the bowl of a blender & blend for 30 seconds, or just to mix all ingredients together. Grapes should be chunky, the filling should NOT be liquid. Spread filling in cooled pie shell.

TOPPING: Arrange grapes on top of pie, mix jello w/unflavored gelatin & dissolve in boiling water. Add the 1/2 cup cold water & stir. Pour over top of pie, making sure to cover the entire surface. Refrigerate for 4 hours.

Fresno Fair

Greek Diples

Yield: 1 Servings

5 egg yolks
1 egg
1/4 c butter,melted & cooled
1 t orange peel,Finely Shredded
1/4 c orange juice
2 T. brandy
1 T. lemon juice
2 1/2 c flour can have as much as
-3c flour
1 t. baking powder
cooking oil for deep fat
-frying
1 c honey
2 T. water
cinnamon,Ground
3/4 c walnuts,ground

In a small bowl beat egg yolks and egg at high speed about 4 minutes. or till thick and lemon-colored. Stir in butter, orange peel, orange juice, brandy and lemon juice. Stir together 2 cups of the flour and the baking powder. Stir into egg mixture. Stir in as much of the remaining flour as you can mix using a spoon. On a lightly floured surface knead in remaining flour to make a moderately stiff dough. Continue kneading till dough is smooth and elastic (5-8 mm.). Divide dough into quarters. Cover. Let rest 10 minutes. Roll each quarter too 16-inch square. If dough is difficult to roll, cover and let rest a few minutes more. Cut dough into 4-inch squares. Drop one square into deep hot oi1 (360 degrees). Slip dough between tines of a long-tined fork and quickly twist dough into a roll, using second fork to guide the dough. Continue cooking till roll is browned, turning once. Transfer to paper towel; remove fork. Repeat with remaining dough squares. Store in covered container.

Just before serving, combine honey and water in saucepan. Heat till worm. Dip the desired number of rolls, one at a time, in syrup. Sprinkle with cinnamon and walnuts. Makes 64.

1988 Texas State Fair

Green Grape-Apple Pie

1	9" pie shell w/top crust -Unbaked
2 c	seedless grapes
3 c	apples,sliced
1 c	sugar
3 T	quick cooking tapioca
3/4 t	cardamon,Ground
1/4 t	cinnamon
1 t	salt
2 T	butter

Preheat oven to 425 degrees.

Combine grapes, apples, sugar, tapioca, spices, and salt. Turn into unbaked pie shell. Dot with butter. Cover w/top crust, flute edges & vent top. Bake for 50-60 minutes.

Fresno Fair"

Grilled Or Roast Lamb

4 lb boneless leg of lamb (or
-shoulder roast
to 5 lbs)
salt and pepper,To Taste
1/2 c honey
1 c white wine
2 ea onions,diced
1 clove

Combine honey, wine, onion, garlic, salt and pepper. Pour over lamb and marinate in refrigerator overnight, or a minimum of 8 hours.

For oven roasting, preheat oven to 325 and roast uncovered for approximately 1 hour and 10 minutes for a roast done approximately medium. Adjust time to your desired doneness.

For grilling, heat grill to medium and turn every 15 minutes and baste with marinade. This will take about 1 hour and 15 minutes for a roast done approximately medium. Adjust cooking time to your desired doneness.

Wisconsin State Fair

Guacamole

Yield: 1 Servings

5	avocados,all squished up
2	tomatoes,finely chopped
1 1/2	red onions,finely chopped
2 T	Mayonnaise,(2 to 3)
2 T	lemon juice,(2 to 3)
8 ds	Tabasco sauce,more or less
	salt,To Taste

Mix together.

1988 Texas State Fair

Gumdrop Cookies

1 c shortening
1 c brown sugar
1 c sugar
2 eggs
1 t vanilla extract
2 c flour
1/2 t salt
1 t baking soda
1 t baking powder
2 c rolled oats
1 c gumdrops,cut into small pieces
1 c coconut,flakes

Preheat oven to 350 degrees

Cream shortening & sugars together. Add eggs & vanilla & beat well. Sift together flour, salt, baking soda & baking powder. Stir into creamed mixture. Stir in rolled oats. Fold in gumdrops & coconut flakes. Drop by teaspoonfuls, 2 inches apart, on an ungreased cookie sheet. Bake for about 12 minutes or until cookies are browned. Cool on wire racks.

Habanero Marmalade

1 3/4 oz fresh habanero chilies,(4 -to 5)
1 1/2 lb red bell peppers
1 1/2 c distilled white vinegar
6 1/2 c sugar
2 liquid pectin,(3 oz. each)

1. Place 7 clean canning jars (1-cup size), rings, and new lids in a 6- to 8-quart pan. Cover with water and bring to a boil over high heat. Remove from heat; leave in water until ready to use.

2. Wearing rubber gloves, remove and discard stems and seeds from chilies.

3. Cut off curved tops and bottoms from bell peppers; discard stems and save pieces. Cut off and discard white membranes; save seeds. Slice straight pepper sides into 1/8- by 2 1/2-inch strips.

4. In a blender, whirl chilies, bell pepper tops and bottoms, and 1/2 cup vinegar until a smooth puree.

5. In an 8- to 10-quart pan over high heat, bring chili puree, bell pepper seeds and slices, remaining 1 cup vinegar, and sugar to a full, rolling boil, stirring constantly, then boil for exactly 3 minutes.

6. Add pectin to pan. Stirring constantly over high heat, return to a full, rolling boil, then boil for exactly 1 minute.

7. Drain jars, rings, and lids. Ladle chili mixture into hot jars to within 1/4 inch of top. (Let any extra marmalade cool, then serve or chill airtight up to 2 weeks.) Wipe jar rims clean. Apply lids that have been treated according to manufacturer's directions.

8.Process in a simmering hot water bath at 190 degrees F. for 10 minutes (1/2 pints). Let marmalade cool at least 12 hours in a cool draft free place.

9. Serve, or store up to 2 years.

Sunset's Centennial cook-off.

Halloween Pumpkin Breakfast Braid

Bread
1 T Fleischmann's yeast
1/2 c water
4 1/4 c flour
1/4 c granulated sugar
1 t salt
1 t orange rind,Grated
1 c butter,softened
6 eggs
Filling
1 1/2 c pumpkin purée
4 oz almond paste
1/2 c butter
3/4 c brown sugar,Firmly Packed
1/8 t nutmeg
1/8 t cloves
1/8 t ginger
1/2 c chopped,toasted almonds
1/2 t cinnamon
Cornstarch Clear Jell (or Quick Thick)
Icing
2 c powdered sugar,Sifted
3 T milk
1/2 t almond extract,or orange flavoring,if desired
1/4 c sliced,toasted almonds

1. Dissolve yeast in warm water in a large mixing bowl. Add three cups flour, sugar, salt, orange rind, butter and eggs. Beat at low speed of electric mixer until blended. Then beat four minutes at medium speed. Add remaining flour and continue beating at low speed until blended. Cover dough and let rise in warm place until doubled. Punch down, cover and refrigerate at least eight hours.
2. Prepare filling: Combine pumpkin pure, almond paste, butter, brown sugar, spices and 1/4 cup of the toasted almonds. Stir until blended. Add thickener (cornstarch, Clear Jell or Quick Thick) as needed to thicken mixture to about the consistency of a pudding. Set aside.
3.Punch dough down and divide in thirds. Roll each section of dough on a floured board to a rectangle approximately 10 inches by 16 inches. Spread the dough with a thin layer of the filling. Sprinkle with remaining 1/4 cup of almonds. Roll each rectangle up as a jelly roll lengthwise and seal edges together well. Braid the three sections and tuck ends under.Hint for braiding: Lay the three rolls side by side and braid from the middle to each end.
5.Place on a baking sheet, cover and let rise until doubled. Bake at 350 degrees in a preheated oven for 15 minutes, until golden brown. Remove from oven and allow to cool.
6.To prepare icing: Combine powdered sugar, milk and orange flavoring or almond extract until well mixed. Drizzle over warm braid. Sprinkle with toasted, sliced almonds and drizzle additional icing over almonds to hold in place.

California State Fair

Hash Brown Bake

3 1/2 c shredded potatoes,Frozen
1/3 c margarine,melted
1 lb ham sausage
1/3 c onion,chopped
1/3 c green bell pepper,chopped
1 1/2 c mild cheddar cheese,shredded
6 eggs,beaten
3/4 c milk
1/2 t salt
1/4 t pepper

Thaw potatoes between layers of paper towels to remove excess moisture. Press potatoes into bottom and up sides of an ungreased 10 inch pie plate. Drizzle with margarine. Bake at 400 degrees for 25 minutes or until lightly browned. Cool 10 minutes on wire rack. In a skillet cook sausage, onion and pepper just until sausage is done, breaking into small pieces while cooking.

Drain. Stir in cheese, mix well. Spoon into potato shell. Combine eggs, milk, salt and pepper, pour over sausage mixture. Bake in preheated oven at 350 degrees for 30 minutes or until set.

Yield: 4-6 servings.

1st place winner

Hawaiian Style Pork

1 lb boneless lean pork,cut in -1" cubes
1 egg
1/2 t salt
3 T cooking oil
1 1/2 c pineapple chunks
2 1/2 T soy sauce
1/2 c pineapple juice
2 T flour
1/4 t pepper
3 green pappers

2 1/2 Tablespoons cornstarch
1/4 cup sugar
1/4 cup vinegar
Chinese noodles or cooked rice

Beat together the egg, flour, salt & pepper. Thoroughly coat cubes of pork in egg flour batter. Brown all sides in hot oil in frying pan. Cover & cook slowly for about 30 minutes. Remove stems & seeds from green. Cut into 1" squares. Boil 10 minutes. Drain. Add green peppers & pineapple to meat. Cover & simmer 10 minutes. Stir & cook together cornstarch, soy sauce, sugar, vinegar & pineapple juice until clear, about 2 minutes. pour over meat mixture & simmer 5 minutes. Serve with Chinese noodles or cooked rice.

5th place Illinois State Fair

Hazelnut Crepes

3/4 c whole milk
2 lg eggs
1/4 c sugar
2 T butter,melted
3 T cocoa powder
6 T flour
6 T hazelnuts,toasted and ground
1/2 t salt

hazelnut mousse - crepe filling

1/4 c cocoa powder
1/2 c sugar
2 T cornstarch
1 c hazelnut belgian coffee(double strength and cooled)
1 c whole milk
5 oz semi-sweet chocolate chips
1 t vanilla extract
2 c heavy cream,whipped
1 c hazelnuts,toasted and chopped

hazelnut sauce

6 T butter
2 T flour
2 c half & half
6 T sugar
1 T frangelico
1 t vanilla
1/4 t salt

Briefly process milk, eggs, sugar and butter in food processor. In separate bowl mix cocoa powder, flour, hazelnuts and salt. Add dry ingredients to food processor and process until blended. Let batter rest for one hour in the refrigerator.

Cook crepes in 10" non stick skillet using three tablespoons batter per crepe. Refrigerate crepes.

In a medium heavy saucepan, sift cocoa, sugar and cornstarch. Add the coffee and milk to the pan and bring it to a boil over medium high heat. Stir constantly until thickened. Remove from the heat and add the chocolate chips and stir until they are melted. Stir in Frangelico and vanilla. Let cool completely.

Fold in the whipped cream and the tasted hazelnuts and chill overnight.
Fill each of the crepes with 1/2 cup of the mousse. Refrigerate crepes.

Melt butter in small, heavy saucepan. Add the flour and cook the roux 5 minutes stirring until thickened. Remove from heat and cool. In a medium, heavy saucepan heat the cream and sugar over medium heat, add the roux and bring to a boil. Remove from heat and add the hazelnut liquor, vanilla and salt.

Serve chilled Hazelnut crepe with warm Hazelnut sauce and garnish with fresh raspberries and a sprig of fresh mint.

Hazelnut Flatbread

1 c all-purpose flour,plus 2 -TBSP
1 1/2 c unsweetened cocoa powder
1/2 c granulated sugar
3/4 c toasted hazelnuts,finely -chopped
2 c coffee,cooled to room temperature
1/4 c Frangelico

Set a rack in the middle of the oven and preheat to 350 F. Lightly grease a 12-inch by 18-inch cookie sheet to anchor the paper and line it with parchment paper. Lightly grease the paper.

Put the flour, cocoa, and sugar in a large bowl and stir together with a whisk. Whisk in the nuts. Gradually whisk in the coffee and Frangelico until smooth.

With an offset metal spatula, spread half of the batter onto the cookie sheet in an even 1/16-inch thick layer. Bake for 15 minutes, or until crisp. Set on a rack to cool. Repeat with the remaining batter. To serve, break the sheets into pieces.

(8 Servings)

Winning Recipe from Hazelnut Association

Hazelnut Honey Pie

6 T butter,Unsalted
2 c hazelnuts,shelled
3/4 c light corn syrup
1/4 c honey
1 c sugar
3 lg eggs
1 t vanilla
1/8 t salt
1 9 pie shell,unbaked
2 c whipped cream,garnish

Preheat oven to 350oF.

Over low to medium heat, melt butter in a heavy saucepan. Watch closely, but do not stir. Cook until golden brown, about 20 minutes. Do not allow butter to burn. Remove from heat and set aside.

While butter is browning, toast and skin hazelnuts: Place hazelnuts in single layer on half sheet pan. Bake 10 to 12 minutes, shaking pan occasionally. Remove pan from oven. Allow nuts to cool slightly. Place in a clean towel and rub together to remove some of the skins. It is not necessary to remove all of the skins. Cool completely. Coarsely chop half of the hazelnuts. Leave remainder whole. Raise oven temperature to 425oF.

In food processor, blend corn syrup, honey, sugar, eggs, vanilla, and salt until smooth. Add browned butter; blend again. Add whole and chopped hazelnuts and process with just a few quick on-off pulses.

Pour mixture into pie shell. Bake at 425oF for 5 minutes; lower heat to 350oF; bake another 45 to 50 minutes. NOTE: center of pie will still seem a bit liquid when removed from oven; itsets up further as it cools. Let cool completely. Serve each slice with a generous puff of whipped cream.

Makes 1 - 9" pie, 6-8 servings

Winner of Hazelnut Association Recipe Contest

Hazelnut Mousse

1/4 c cocoa powder
1/2 c sugar
2 T cornstarch
1 c hazelnut belgian coffee
-(double strength
and cooled)
1 c whole milk
5 oz semi-sweet chocolate chips
1 t vanilla extract
2 c heavy cream,whipped
1 c hazelnuts,toasted and
-chopped

In a medium heavy saucepan, sift cocoa, sugar and cornstarch. Add the coffee and milk to the pan and bring it to a boil over medium high heat. Stir constantly until thickened. Remove from the heat and add the chocolate chips and stir until they are melted. Stir in Frangelico and vanilla. Let cool completely.

Fold in the whipped cream and the tasted hazelnuts and chill overnight.

Hazelnut Sauce

6 T butter
2 T flour
2 c half & half
6 T sugar
1 T frangelico
1 t vanilla
1/4 t salt

Melt butter in small, heavy saucepan. Add the flour and cook the roux 5 minutes stirring until thickened. Remove from heat and cool. In a medium, heavy saucepan heat the cream and sugar over medium heat, add the roux and bring to a boil. Remove from heat and add the hazelnut liquor, vanilla and salt.

Hazelnut-Espresso Ice Cream

Yield: 8 Servings

Hazelnut-Espresso Ice cream
2 c milk
2 c heavy cream
3/4 c granulated sugar
3/4 c egg yolks
2 T coffee extract
6 oz bittersweet chocolate coarsely chopped
2 oz skinned,roasted hazelnuts
2 c marshmallows,cut into 1/2 -inch

Hazelnut flatbread
1 c all-purpose flour,plus 2 -TBSP
1 1/2 c unsweetened cocoa powder
1/2 c granulated sugar
3/4 c toasted hazelnuts,finely chopped
2 c coffee,cooled to room temperature
1/4 c Frangelico

In a heavy-bottomed saucepan, bring the milk, cream and 1/4 cup of the sugar to a scald. In the meantime, put the remaining sugar, egg yolks and coffee extract in a large bowl and whisk just to blend.

Slowly whisk 1/3 of the hot cream mixture into the yolks. Return the mixture to the saucepan and, while constantly scraping the bottom of the pot with a wooden spoon, cook until the custard has slightly thickened and coats the back of a spoon.

Strain the custard into a bowl set into a larger bowl of ice and stir until cool. Freeze in an ice cream maker according to the manufacturer's instruction. In the meantime, melt the chocolate. Let the chocolate cool but not harden. Remove the ice cream to a chilled bowl. While constantly folding the ice cream, drizzle in the melted chocolate.

Fold in the hazelnuts and marshmallow pieces. Freeze until hard. Makes
2 quarts.

Hazelnut Flatbread Set a rack in the middle of the oven and preheat to 350 F. Lightly grease a 12-inch by 18-inch cookie sheet to anchor the paper and line it with parchment paper. Lightly grease the paper.

Put the flour, cocoa, and sugar in a large bowl and stir together with a whisk. Whisk in the nuts. Gradually whisk in the coffee and Frangelico until smooth.

With an offset metal spatula, spread half of the batter onto the cookie sheet in an even 1/16-inch thick layer. Bake for 15 minutes, or until crisp. Set on a rack to cool. Repeat with the remaining batter. To serve, break the sheets into pieces.

Heavenly Gingerbread Cake

2 c cake flour,sifted
1 t baking soda
1 t ginger
1/4 t salt
6 T butter
1/2 c sugar
1/2 c molasses
2 ea eggs,well beaten
1/2 c sour milk (or buttermilk)

Sift flour, soda, ginger, and salt together 3 times. Cream butter and sugar until fluffy. Add molasses, eggs, and milk and beat well. Fold in sifted dry ingredients; beat thoroughly and pour into greased 9" x 9" pan. Bake in moderate oven (350) 30 to 35 minutes.

Wisconsin State Fair

Holiday Honey Punch

Yield: 20 Servings

3/4 c honey
2 c water,Boiling
4 c cranberry juice cocktail
2 c orange juice
1 c lemon juice
1 qt ginger ale

Dissolve honey in boiling water and chill. Combine with cranberry, orange and lemon juice and chill. Before serving, add ginger ale.

Home Town Special

1 c oil
3 c sugar
1 c applesauce
1 c pumpkin
3 eggs
3 c flour
2/3 c raisins,chopped
2/3 c nuts,chopped
1/2 t salt
1/2 t baking powder
1 t baking soda
1 t cinnamon
1/2 t cloves
1/2 t nutmeg

ORANGE GLAZE

1 c powdered sugar
2 T water
1/2 t orange extract

Cream sugar & oil. Add the eggs one at a time, beating well after each egg is added. Add applesauce & pumpkin. Sift all the dry ingredients together (sift very well).

Gradually add to the mixture, beating well after each addition. Add the raisins & nuts.

Pour batter into a 9" tube pan, the bottom of which is lined with waxed paper & the sides and tube are slightly greased.

Bake at 350 degrees for 1 hour and 30 minutes. Cool in pan 15 minutes. Remove cake from pan. Ice with orange glaze.

GLACE: Mix all ingredients well & drizzle over cake.

1969 Grand Champion Illinois State Fair

Honey Apple Muffins With Rolled Oat Topping

2 ea eggs
1/2 c honey
1 c apple,chopped
1 t vanilla
1 c whole wheat flour
1 c flour
1 T baking powder
1/2 t baking soda
1/2 t salt
1/2 t cinnamon
1/2 c oil
topping
1/2 c rolled oats
1/2 t cinnamon
1/2 c margarine,melted
1/4 c honey

Combine eggs, honey, oil, and apple. Set aside. Combine flour, baking powder and soda, salt and cinnamon. Combine two ingredients until just mixed. Spoon into prepared pan and top each muffin with combined topping mixture. Bake at 425 for 17 to 20 minutes. Remove from pan and cool on rack.

Wisconsin State Fair

Honey Crinkle Cookies

2/3 c vegetable oil
1 c sugar
1 egg
1/2 t vanilla extract
1/4 c honey
2 c flour
2 t baking soda
3/4 t mace
1/2 t salt
additional graulated sugar
-for coating

Preheat oven to 350 degrees.

Combine vegetable oil & sugar & beat well. Beat in egg, vanilla & honey. Sift together flour, baking soda, mace & salt. Stir flour mixture into liquid ingredients & mix well to blend. Drop by teaspoonfuls into granulated sugar & roll into balls. Place 2 inches apart on an ungreased cookie sheet. Bake for 12 to 15 minutes. Let stand for a minute or so before removing from pan. Cool on wire racks.

Fresno County Fair

Honey Gold Cake

2 c cake flour,sifted
3 t double action baking powder
1 t salt
1/3 c sugar
3/4 c honey
1/2 c shortening*
3/4 c milk
1 t vanilla extract
4 ea egg yolks,unbeaten, 1/3 cup
fluffy honey icing
1 c honey
2 ea egg whites
1/4 t sugar

*New type of shortening preferred.

Sift flour, baking powder, salt, and sugar into mixing bowl. Add honey, shortening, 1/2 the milk, and the flavoring to dry ingredients. Stir lightly just enough to blend ingredients. Beat 200 strokes (approximately 2 minutes by hand or on low speed of electric mixer). Scrape bowl and spoon 2 or 3 times during mixing but do not count as beating. Add remaining milk and egg yolks. Stir lightly until liquid is blended into batter to avoid splashing when beating is started. Beat 200 strokes (approximately 2 minutes by hand or on low speed of electric mixer). Scrape bowl and spoon as above (batter will be thin). Pour into two 8" (1 1/2" deep) prepared layer cake pans. Bake in a moderate oven (350F.) about 30 minutes. Let layers stand 10 to 15 minutes in pan. Remove cakes from pans and turn right side up. Cool cakes completely before frosting.

Fluffy Honey Icing: Heat honey in top of double boiler, over boiling water, for 15 minutes. Add salt to egg whites and whip to stiff foam. Add honey slowly, continuing the beating until frosting stands in soft peaks. Yield: Icing for 2 layer 8" cake.

Wisconsin State Fair

Honey Nut Cake

3/4 c butter
3/4 c sugar
3 ea eggs
1/4 c milk
1/2 t orange rind,grated
1 c flour
1 1/2 t baking powder
1/2 t cinnamon
1 c walnuts,chopped
glaze
1/2 c honey
1 c sugar
3/4 c water
3/4 t lemon juice

Cream butter and sugar. Add eggs, one at a time, beating well. Combine milk and orange rind. Sift together dry ingredients. Add to creamed mixture alternately with milk and rind. Mix in walnuts. Place in greased 8" x 8" pan and bake at 350 for 30 to 35 minutes.

Glaze: Combine honey, sugar, water, and lemon juice in saucepan. Boil for 4 to 5 minutes. Cool syrup; pour over top of hot cake.

Wisconsin State Fair

Honey Nut Orange Bread

2 pk Rapid Rise yeast
1/4 c water
1/2 c butter
2 t salt
1/4 c sugar
1 c milk
2 eggs,beaten
4 1/2 c flour
butter,melted
HONEY FILLING
1/2 c honey
1/4 c sugar
peel of 1 orange,Grated
1 T orange juice
1 t cinnamon
1/3 c finely nuts,Chopped
1 T butter,melted

Mix 3 1/2 cups flour, yeast, salt & sugar in large bowl. Heat milk, water and 1/2 cup butter until very warm (125-130 degrees). Stir warm liquid into dry mixture. Mix in eggs. Add up to 1 cup flour to make soft dough. Knead until smooth & elastic. Cover dough, let rest 10 minutes. Make honey filling. Divid dough in half, keeping dough covered that your are not using.

Roll out half into 16x12 rectangle. Brush with melted butter and spread with half of the honey filling. Roll jelly roll fashion, seal edges. Cut into 1" slices. Place layer in greased 10" tube pan, placing cut side down so they barely touch. Arrange remaining slices in layers, covering up the spaces, with no slice directly on top of another.

Prepare remaining half of dough in same manner, placing slices on top of layers as before. Cover & lt rise in warm place until doubled, about 1 hour.

Bake in moderate oven - 350 degrees 45-60 minutes or until sides and top are well browned. If bread browns too soon, cover with foil the last half of baking. Loosen bread from pan, turn out on rack to cool. Brush top with honey. Serve with butter.

Honey Filling: Combine all ingredients for filling.

Honey Of A Bar

Yield: 20 Servings

3/4 c creamy peanut butter
1/2 c honey
2 T honey
2 c granola
1 c old-fashioned rolled oats
1 c raisins (or dried apricots)
-Chopped
1/2 c sunflower seeds
1/2 c walnuts (or peanuts),Chopped
2 ea eggs,slightly beaten
2 c crispy rice cereal

Preheat oven to 325. Grease a 13" x 9" x 2" baking pan. In a saucepan over low heat, melt the peanut butter and honey. Let cool. In a large bowl, mix the granola, oatmeal, raisins, sunflower seeds, and walnuts. Stir in the peanut butter and honey mixture to coat. Slowly mix in the eggs. Gently stir in the rice cereal and press the mixture into the prepared pan. Bake for 20 to 30 minutes, or until lightly browned on the edges. Cool and cut into squares. Store in refrigerator.

Wisconsin State Fair

Honey Peach Butter

5 lb peaches,peeled & chopped
1/4 c water
2 1/4 c sugar
3/4 c honey

Cook peaches in water until soft. Press through a food mill. Measure 6 cups pulp; return to pan. Add sugar and honey. Cook stirring often until mixture thickens, about 1 1/4 hours. Pour in hot jars, 1/4" head space. Adjust caps. Process in boiling water bath 20 minutes.

Wisconsin State Fair

Honey Pecan Pie

crust
1 c flour
1/2 t salt
1/3 c large apple
2 T ice water
filling
3 ea eggs
1 c honey
1/4 t salt
1 t vanilla
1 T butter,melted & cooked
1 c pecans,coarsely chopped

Crust: Combine flour and salt. Cut in lard until crumbly. Add water and stir with a fork until all flour is moistened and will hold together. Roll out dough, place in pie pan, and trim and flute edges.

Filling: Beat eggs. Beat in honey, vanilla, melted butter, and salt. Add nuts. Bake at 400 for the first 10 minutes, then reduce heat to 300 and bake for 20 minutes. Reduce heat again to 250 and bake for 10 mintues (should be baked for a total of 35 to 40 minutes or until knife inserted near center comes out clean).

Wisconsin State Fair

Honey Pineapple Carrot Salad

Yield: 12 Servings

1 cn crushed pineapple,(20 -ounces)
2 pk lemon gelatin,(3 ounces -each)
1/4 c honey
2 T lemon juice
2 T orange juice concentrate -undiluted
1 c carrots,Grated
1/2 pt whipping cream (or 1-1/2 -cups),Defrosted whipped topping,Frozen

Drain liquid from canned pineapple into measuring cup and add enough water to make 1-1/2 cups liquid. Pour liquid into pan and bring to a boil. Stir in gelatin until dissolved. Remove from heat and blend in honey, lemon juice and orange juice concentrate. Pour into a medium bowl and refrigerate until slightly thickened, 20 to 25 minutes. Whip cream until soft peaks form. Blend pineapple, carrots and whipped cream (or defrosted frozen whipped topping). Pour into a 9x9-inch pan and refrigerate until firm.

Tip: Serve each portion on a lettuce leaf and if desired garnish with a lemon slice and a teaspoon of shredded carrot.

National Honey Boards Beekeepers Favorite Recipe Contest Winner

Honey Raisin Pear Pie

1 9" pie shell w/pastry for -lattic,Unbaked crust
1 1/2 c seedless raisins
1 1/2 c water
2 T cornstarch
2/3 c honey
1/2 t nutmeg
2 t candied orange peel,grated
1 T butter
2 md Barlett pears

Preheat oven to 350 degrees.

Place raisins & water in a saucepan. Bring to a boil, then turn down heat & simmer for 5 minutes. Mix cornstarch with a little water & blend into simmering raisins. Add honey & cook, stirring, until mixture is thickened & clear. Remove from heat & stir in nutmeg, grated orange peel & butter. While mixture is coolign, pare, core & slice the pears.

Pour half of riasin mixture into unbaked pie shell. Arrange pear slices on top & pour rest of raisin mixture over the pear slices. Top w/lattice crust & bake for 30-35 minutes or until pears are tender when tested with a toothpick.

VARIATION: Honey-Cranberry Apple Pie ... substitute dried cranberries for raisins & apples for pears.

Fresno Fair"

Honey Snap Snaps

Yield: 48 Servings

2 1/4 c flour
1 1/2 t baking soda
1 t ginger,Ground
1/2 t round cinnamon
1/4 t cloves,Ground
1 c brown sugar,packed
3/4 c solid vegetable shortening
1 ea egg
1/4 c honey
water and granulated sugar
-for dipping
cookies

Into large bowl, sift flour, baking soda, ginger, cinnamon, and cloves. In another bowl, cream brown sugar and shortening, mixing well. Blend in egg and honey. Beat well with wooden spoon. Add dry ingredients gradually and mix. Shape dough into about 4 dozen walnut-size balls. Dip half of each ball in water, then in sugar. Place sugared sides up on ungreased cookie sheet. Bake at 350 for 12 to 15 minutes, until cookies are delicately browned.

Wisconsin State Fair

Honey Whole Wheat Bread

1 c milk
1/2 c honey
1 c water
3 T butter flavored shortening
3 1/2 c unbleached flour,up to 4
-cups
2 1/2 c whole wheat flour
1 T salt
2 pk dry yeast
1 egg

Combine in saucepan milk, honey, water & shortening. Heat until warm. Set aside to cool. Mix together in large bowl flour, salt & yeast. Add cooled milk mixture to dry ingredients in large bowl. Add egg. Beat on low speed until moist. Beat on medium for 3 minutes.

Turn out onto floured board & knead until smooth & elastic. Place in greased bowl turning greased side up & loosely cover with plastic wrap & a damp towel. Rinse until double. Punch down dough, nead again. Let rise in greased bowl as above.

After the last rising, split dough in half & place in greased bread pans. Let rise until double. Bake about 45 minutes at 375 degrees. Remove from loaf pans & brush tops with melted butter. If tops are browning too quickly during baking, brush with melted butter often.

Hungry Child

2 lb pork back bones
5 sweet potatoes
salt and pepper,To Taste
1/2 c brown sugar on top

Peel potatoes and slice. Place meat and potatoes together to boil, 1-1/2 hours. Drain. Place in dish with dashes of fresh butter and 1/2 cup brown sugar.

Bake about 5 minutes at 325 degrees. Serves about 6.

1988 Texas State Fair

Hyatt Regency Hill Country Resorts Corn Bread

Yield: 16 Servings

1 c butter (2 sticks),room
-temperature
2 1/4 c sugar
4 extra large eggs
2 c yellow cornmeal
1 3/4 c cake flour
1 T baking powder
1 t salt
2 c sour cream

Preheat oven to 350. Butter 9" x 13" pan, muffin tins, or loaf pans and dust with sugar; set aside.

In a large bowl, with a mixer, cream together butter and sugar until light and fluffy. Add eggs, one at a time, beating with each addition, until mixture is smooth.

In a separate bowl, combine cornmeal, cake flour, baking powder, and salt. Add all at once along with sour cream to batter and mix just until blended. Pour into prepared baking utensil and bake in a preheated oven about 40 minutes, or until golden brown and a toothpick inserted into center comes our clean.

Wisconsin State Fair

Indonesian Pasta

1/2 c rice wine vinegar
1/2 c water
1/4 c brown sugar
1 c roasted peanuts,Unsalted
2 T fresh ginger root,grated
1 T garlic,minced
1 pn red pepper flakes
1/2 t salt
3 T soy sauce
1 T sesame oil
4 ea green onions (part of green
-to),chopped & sauté in
1 tsp peanut oil
1 lb thin spaghetti pasta,cooked
-according to
pkg directions
16 oz frozen stir-fry vegetables
-cooked according to
pkg directions
6 oz frozen pea pods (garnish)
-cooked
red and yellow peppers
-(garnish)

Combine vinegar, water, and brown sugar in small saucepan. Bring to boil; cook 5 minutes, stirring occasionally to dissolve sugar. Remove from heat and cool.

Puree together peanuts and vinegar-sugar mixture in food processor until smooth. Add ginger root, garlic, red pepper flakes, and salt; mix well. Add soy sauce and sesame oil, beating well.

Warm slightly in skillet and add green onions, saut in peanut oil. Add stir-fry veggies and pasta to sauce and mix in large bowl. Garnish with pea pods and red and yellow peppers.

Peanut sauce itself will keep up to 10 days, covered, in refrigerator. Makes 2 cups.

Wisconsin State Fair

Jalapeno Cornbread Salad

2 c jalapeno cornbread mix
-baked according to
package directions
1 lb bacon,crisp fried
2 cn Ranch Style beans,drained
1 lg onion,chopped
1 lg bell pepper,chopped
2 tomatoes,chopped (2 to 4)
1 dill salad cubes (or dill
-relish),(10 ounce)
2 c Mexican cheese blend,Grated
1 c mayonnaise
1/2 c dill pickle juice

In large salad bowl, crumble half of the cornbread. Layer next seven ingredients in order. Mix mayonnaise and dill pickle juice. Pour over the salad, gently pulling away from sides, allowing dressing to flow through salad. Top with remaining crumbled cornbread.

Katie's Apple Pie

1 9" pie shell,Unbaked
**filling
1/2 c sugar
2 T flour
1 pn salt
1/4 t cinnamon
1/2 t allspice
5 apples,peeled & sliced
1 T lemon juice
2 T butter,melted you can use more butter if you prefer
**topping
1/2 c flour
1/2 c light brown sugar
5 T butter

Preheat oven to 425 degrees.

Combine dry ingredients, then stir into apples. Add lemon juice & melted butter & stir well. Turn apples into unbaked pie shell. Cover w/topping

Topping: Mix together until crumbly. Sprinkle over apples. Bake at 425 degrees for 10 minutes. Then reduce oven heat to 350 degrees & bake for 40-45 minutes longer or until top is browned.

Grand Champion at the Dixie Classic Fair.

Key-Lime Cake

1 19 oz lemon supreme cake mix
1 3 3/8 oz lemon pudding mix,Instant
4 eggs
1/2 c water
1/2 c key lime juice
1/2 c vegetable oil

Frosting
2 c powdered sugar
1/4 c key lime juice

Combine above ingredients, beat two minutes. Pour batter into greased and floured bundt or tube pan. Bake 350 degrees for 50-60 minutes or until toothpick inserted in center comes out clean. Let cake cool in pan on wire rack.

Frosting: Combine powdered sugar and key lime juice. Drizzle over cake. garnish with mint leaves.

Kiddie Kitty Meow Mix

3 c crispy corn puff cereal
1 1/2 c thin pretzel sticks,broken -in half
12 oz original fish-shaped snack -crackers,2 6 oz packages
1/2 c land o lakes® margarine
1 pk milk chocolate chips,(we -recommend nestlè® toll house® -morsels) 1 1/2 cups
1/2 c creamy peanut butter
1 1/2 c powdered sugar

Combine cereal, pretzels and snack crackers in 4-quart bowl; set aside.

Place margarine and chips in medium microwave-safe bowl. Microwave on HIGH for 45 seconds; stir. Continue microwaving, stirring every 30 seconds, until mixture is smooth, if needed. Stir in peanut butter until smooth.

Immediately pour chocolate mixture over cereal in bag; stir until well coated. Spread onto waxed paper; cool until chocolate is firm (about 30 minutes). Break into bite-size pieces.

Divide cereal evenly among three (1-gallon) resealable plastic food bags. Spoon 1/2 cup powdered sugar into each bag; close bag. Shake bag until mixture is well coated. Store in sealed bags or airtight containers.

Lamb Enchiladas

2 lb lamb,Ground
1 ea onion,finely chopped
14 1/2 oz tomatoes,Diced
15 oz refried beans
8 oz salsa
12 ea flour tortillas (8")
1 c cheddar cheese,Shredded
1 c mozzarella cheese,Shredded

Preheat oven to 350.

Saut lamb and onion in a large skillet over medium-high heat for 4 to 5 minutes; when lightly browned, stir in tomatoes and beans. Add 1/2 of the salsa and cook all together until heated through. Spoon mixture onto tortillas, dividing evenly; sprinkle about 1/4 of each cheese on top of meat mixture. Roll up tortillas and place in a lightly greased 9" x 13" baking dish. Spread remaining salsa over the top and sprinkle with remaining cheese. Bake at 350 for 30 minutes or until cheese is melted and bubbly.

Wisconsin State Fair

Lasagna

1 lb lasagna noodles
2 lb beef,Ground
1 cn tomato paste
1 cn tomatoes,Diced
1 ea green onion,chopped
1/2 c mushrooms,sliced
1/2 c zucchini,sliced
1/2 c carrots,sliced
1 c onion,chopped
2 t garlic salt
2 t oregano
1 t basil
1/2 c romano cheese,shredded
1/8 c parmesan cheese,shredded
2 lb mozzarella cheese,shredded

Boil lasagna noodles, drain, and rinse with cold water. Lay flat right away in a 9" x 13" pan. Separate noodles with parchment paper so they keep their shape and do not stick. Brown ground beef and drain fat in a colander. Combine all other ingredients except cheeses for the sauce mix. Bring to a boil and then simmer for 1/2 hour. Add the meat, bring to a boil again, and simmer for another 1/2 hour. In an ungreased pan, cut noodles to size of pan. Line bottom with 3 to 4 noodles; cover with meat sauce, Parmesan cheese, Romano cheese, and Mozzarella. Continue layering in this order until you are out of ingredients, but always reserving a thick coat of Mozzarella cheese for the very top layer. Bake at 350 for approximately 40 minutes.

Wisconsin State Fair

Lavender Chantilly

1 c heavy cream
1 T lavender blossoms
1 T sugar

LAVENDER CHANTILLY In a small heavy saucepan, scald cream and lavender blossoms. Remove from heat and let steep for 10 minutes. Strain cream and chill thoroughly. Whip cream, and add sugar after soft peaks form. Whip till soft peaks form again.

Lazy Daisy Cake

cake
4 ea eggs
2 c sugar
2 T butter
1 c milk
2 c flour
1 pn salt
4 t baking powder
1 T vanilla
1 t almond extract
frosting
3/4 c brown sugar
1/2 c butter,melted
1 c coconut
1/4 c cream (or half & half)

Cake: In a large bowl, using electric mixer, beat eggs until very thick and lemony colored. Gradually add sugar and continue beating until smooth. Add butter to milk and scald (do not let cool). Mix together flour, salt, and baking powder; add to egg mixture and mix until blended. Add milk and beat until batter is smooth (will be thin). Add vanilla and almond extract. Butter 9" x 12" pan and dust with flour. Bake at 350 for 40 to 45 minutes.

Frosting: Combine all ingredients, blending well. Frost cake as soon as it comes from oven, then place under broiler to brown.

Wisconsin State Fair

Lemon Blueberry Bliss

Yield: 8 Servings

1 c white sugar
2 lg eggs plus 2 yolks
2/3 c lemon juice
1 T lemon peel
1 butter,softened
3 c rice,Cooked
2/3 c whipping cream,whipped and -divided
1 c blueberries

Combine sugar, eggs, egg yolks, lemon juice and lemon peel in 2-quart saucepan. Cook over medium-low heat until thick and creamy (about 8 to 10 minutes), stirring constantly. Remove from heat and stir in butter until melted. Add rice; mix well. Cool. Fold in 1 cup whipped cream. Spoon pudding into individual bowls and top with remaining whipped cream and blueberries. Or alternate layers of blueberries and pudding in parfait glasses and top with whipped cream and blueberries, if desired.

Lemon Cream Bread

1/2 c butter
1 1/4 c sugar
2 lg eggs
2 1/4 c all-purpose flour
3 t baking powder
1 t salt
5 1/2 oz evaporated milk,1 small can
8 oz cream cheese
1/4 c water
1/2 c pecans,chopped
2 T lemon rind,Grated
1/3 c sugar
1/4 c lemon juice

Cream butter, sugar, and cream cheese until light and fluffy. Add eggs, one at a time, beating thoroughly after each one. Add dry ingredients alternately with milk and water, blending well. Fold in nuts and lemon rind. Pour into a greased and floured 9x5x3 inch loaf pan. Bake at 350 degrees about 1 hour or until golden brown. Stir sugar with lemon juice until dissolved. Drip over hot loaf. Let stand in pan for 30 minutes. Turn out on a cake rack.

Del Mar County Fair 1993

Lemon Lovers Pie

CRUMB CRUST
1 c flour
1/3 c brown sugar
1/2 c butter (or oleo),softened
1/2 c pecans,chopped
FILLING
1 c sugar
3 T cornstarch
3 T lemon peel
1/4 c butter (or oleo)
1/4 c lemon juice
1 c milk
3 egg yolks,slightly beaten
1 c sour cream
1/2 c whipping cream
2 T powdered sugar
1 t vanilla

Combine sugar, cornstarch, lemon peel, butter, lemon juice, milk & egg yolks.

Cook over medium heat, stirringconstantly until thick. Cover & cool.

Fold in the sour cream & pour into crumb crust.

Chill for at least 2 hours.

Whip cream & fold in the powdered sugar & vanilla.

Serve pie with generous dollups of whipped cream

CRUMB CRUST Put the ingredients in a 9x13 pan in the oven to brown the mixture at 350 degrees.

Stir every 8 minutes to brown evenly

Set aside to cool while preparing filling.

Grand Champion 1978 Illinois State Fair"

Lemon Meringue Pie

1 1/2 c all-purpose flour
1/2 t salt
1/2 c shortening
1/4 c cold water
**FILLING
1 1/2 c sugar
1/4 c cornstarch
3 T all-purpose flour 1/4
-teaspoon salt
1 1/2 c water
3 egg yolks,beaten
2 T butter (or margarine)
1/3 c lemon juice
1 t lemon peel,Grated
1 t lemon extract
**MERINGUE
3 egg whites
1/4 t cream of tartar
6 T sugar

In a bowl, combine flour and salt; cut in shortening until crumbly. Gradually add water, tossing with a fork until a ball forms. Rollout pastry to fit a 9-in. pie plate. Transfer pastry to plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges. Prick bottom and sides of pastry with a fork. Line with a double thickness of heavy-duty foil. Bake at 450 for 8 minutes. Remove foil; bake 5-6 minutes longer or until light golden brown. Reduce heat to 350.

For filling, combine sugar, cornstarch, flour and salt in a saucepan. Gradually stir in water. Cook and stir over medium heat until thickened and bubbly, about 2 minutes. Reduce the heat; cook and stir 2 minutes longer. Remove from the heat. Gradually stir 1 cup hot filling into egg yolks; return all to pan. Bring to a gentle boil; cook and stir for 2 minutes. Remove from the heat. Stir in butter, lemon juice, peel and extract until butter is melted. Cover; set aside and keep hot.

For meringue, beat egg whites and cream of tartar in a mixing bowl on medium until foamy, about 1 minute. Gradually beat in sugar, 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Pour hot filling into crust. Spread meringue evenly over filling, sealing edges to crust.

Bake at 350 for 15 minutes or until meringue is golden brown. Cool on a wire rack for 1 hour; refrigerate for at least 3 hours. Store in the refrigerator. Yield: 6-8 servings.

Lemon Meringue Pie With Never Fail Meringue

FILLING
1 1/2 c sugar
1/3 c cornstarch
1 1/2 c hot water
3 lg egg yolks
3 T butter (or oleo)
1/4 c lemon juice
2 t lemon rind,Grated
NEVER FAIL MERINGUE
1 T cornstarch
1 T cold water
1/2 c hot water
3 lg egg whites,room temperature
6 T sugar
1/2 t vanilla
1 pn salt
BASIC FLAKY PASTRY
2 c flour,stirred
1 t salt
1 T sugar
2/3 c shortening,chilled
1 T cold lemon juice
5 T cold water,up to 7 TBSP

FILLING In saucepan mix 1 1/2 cups sugar, 1/3 cups cornstarch and 1 1/2 cups hot water. Cook stirring constantly until mixture thickens and boils. Boil one minute continuing to stir. Slowly stir some of the hot mixture into the egg yolks that have been slightly beaten. Add the egg yolk mixture to the hot mixture in saucepan. Heat one minute longer and continue to stir. Remove from heat & blend in butter, lemon juice & grated lemon rind. Pour lemon mixture into a 9" or 10" baked pastry shell & cover with Never Fail Meringue

MERINGUE - In small saucepan blend cornstarch with cold water & stir in hot water. Bring to a boil or until liquid is clear; Set aside to cool. Beat egg whites until frothy; add salt & sugar 1 TBSP at a time, beating constantly. When almost stiff enough add cornstarch mixture and vanilla. Beat until stiff & spread on pie. Bake at 350 degrees for 20-25 minutes or until lightly browned. May be put in ice box when pie is completely cool.

BASIC PASTRY (double crust) - Stir together the flour, salt & sugar. Cut in shortening. Sprinkle 1 TBSP of the liquid over part of mixture. Gently toss with fork, push to one side of bowl. Sprinkle 2nd tablespoon of liquid over dry part, mix lightly and push to moistened side of bowl. Repeat until all is moisted. Gather up with fingers and form into two flat discs.

Illinois State Fair

Lemon Pansy Pie

Yield: 1 Servings

pastry for one crust pie
2 lg eggs
3 lg egg yolks
3/4 c sugar
1/2 c freshly squeezed lemon juice
1 T lemon rind,Grated
1 c heavy cream,(1/2 pint)
1 pk unflavored gelatin
1/4 c water
Crystallized pansies
-(optional,see note)

At least 40 minutes before making pie, prepare pastry. While pastry is chilling, start lemon cream filling. In a 1 quart saucepan with wire whisk, beat together eggs, egg yolks, sugar, lemon juice, and rind. Cook over low heat, stirring constantly with wooden spoon, until mixture thickens and coats spoon, about 10 minutes. Strain and set aside. When pastry has chilled, heat oven to 400 degrees. Between 2 sheets of floured waxed paper, roll pastry to an 11" round. Remove top sheet of paper and invert pastry into 9" pie plate, letting excess hang over edge. Remove remaining paper. Trim and flute crust. Pierce bottom and sides of crust with fork. Line pastry with aluminum foil and fill with dried beans or pie weights. Bake 15 minutes; remove foil and weights and bake 10-12 minutes more. Cool on wire rack. Beat cream until soft peaks form; set aside. In small saucepan, combine gelatin and water; heat over low
heat, stirring constantly until gelatin dissolves. Stir gelatin mixture into cooled lemon mixture. Fold whipped cream into lemon mixture until blended. Spread lemon cream filling into crust. Refrigerate 2 hours or until firm. Before serving, place pansies around edges and in center of pie, if desired.

1995 Illinois State Fair

Lemon Yogurt Cookies

1/2 c nonfat lemon yogurt
2 ea egg whites
1 T lemon peel,Grated
1 t vanilla extract
1 t lemon extract
2 c quick cooking oats,uncooked
1 1/2 c flour
1 t baking powder
1/2 t baking soda
1/4 c powdered sugar to sift over
-cookies,Warm

Lightly spray cookie sheet with nonstick cooking spray. Beat 1 1/4 cups sugar with egg whites. Add yogurt, lemon peel, and vanilla; mix until well blended. Combine remaining ingredients and gradually add to yogurt mixture. Mix well. Cover and refrigerate for 1 to 3 hours.

Preheat oven to 375. Shape into 1" balls. Place on cookie sheets, using bottom of glass dipped in sugar. Bake 10 to 12 minutes or until edges are lightly browned. Cool on rack. Sift powdered sugar over warm cookies. Store tightly covered.

Wisconsin State Fair

Linda's Apple Pie

2 unbaked 9" pie shells w/top -crusts,(4 crusts)
6 lg McIntish apples,a few more -if they are small
2 c sugar
2 t cinnamon
3 T quick cooking tapioca
1/4 lb butter (or oleo)

Preheat oven to 425 degrees

Peel & slice apples into a bowl of salted water. Drain, leaving just a little of the water for juice. Add sugar, cinnamon, & tapioca. Mix well. Spoon apples into 2 unbaked pie shells & dot each one with 5 slices of butter or oleo. Cover w/top crusts, flute edtges & vent tops. Bake at 425 degrees for 15 minutes then reduce oven heat to 350 degrees and continue baking for 45 minutes.

Southeast Washington State Fair

Linguine Primavera Salade

1 c broccoli flowerets,(1" long)
2 sm zucchini,trimmed quartered cut crosswise into 1" pieces
4 asparagus spears,trimmed-cut into 1"
1/2 lb green beans,trimmed cut into 1"
3 T fresh minced oregano,(or dried)
1/2 lb fresh peas,shelled
3 T minced fresh thyme,(or dried)
6 T olive oil
2 c. mushrooms,thinly sliced
1/4 c. plus 2 T. fresh parsley minced
1/4 t dried red pepper,Crushed
2 t garlic,Minced
5 tomatoes medium firm ripe cut into 1 "cubes
1/4 c. fresh basil (or it. dried basil,Chopped mixed with 2 T. fresh parsley)
1 lb linguine (preferably fresh)
1/4 c. Parmesan cheese,Freshly Grated
salt and pepper,To Taste
1/4 c. pine nuts,Toasted

Vinaigrette Dressing: (Makes about 3/4 cup dressing)
1/2 c. plus 1 T. olive oil,
3 TBSP plus it. white wine vinegar,
1/4 tsp. salt,
freshly ground pepper.
Whisk oil, vinegar,salt and pepper to taste in a small bowl. Set aside.

Directions:
1. Make Vinaigrette dressing.
2. Steam broccoli over boiling water, covered, until crisp-tender, about 3 minutes. Steam zucchini until crisp-tender, about 2 minutes. Steam asparagus until crisp-tender, about 5 minutes. Sprinkle green beans with oregano and steam until beans are crisp.tender, about 8 minutes. SprInkle peas with thyme; steam only 3 minutes. Drain all vegetables; place in large bowl.
3. Heat 1 T. oil in large skillet; reduce heat to medium. Add mushrooms, chili red peppers (crushed), and add 1/4 c. parsley; saute, stirring occasionally, 2 minutes. Add to vegetables.
4. Heat 3 T. oil In same skillet; reduce to medium heat. Add remaining garlic; saute 1 minute. Add tomatoes; cook, stirring gently for 5 minutes. Stir in basil. Remove from heat; set aside.
5. Heat 2 T. oil in clean, large skillet over med-high heat. Turn to medium. Add all vegetables from bowl; saute, stirring about 2 minutes. Transfer to large serving bowl.
6. Heat large pan of boiling, salted water to boiling. Cook linguine to Al dente (30 seconds for fresh pasta) (for dried paste, cook according to box directions). Drain in colander; rinse under cold water. Drain.
7. Pour vinaigrette dressing over vegetables in bowl; toss to coat well. Let vegetables marinate 5 minutes, at room temperature. Add tomato mixture, linguine, grated cheese, and salt and pepper to taste. Toss to mix well. Garnish with pine nuts and 2 T. parsley. Serve at room temperature, or refrigerate, covered, until cold.

1988 Texas State Fair

Low-Sugar Granola Snack

2 c old-fashioned rolled oats
1/4 c honey
1 T sesame seeds
1 T orange zest,Grated
1 t vanilla extract
1/2 t cinnamon
1/4 t salt
1/2 c natural almonds,Sliced
1/2 c dried apricots,chopped
1/2 c raisins

Preheat oven to 3350. In large bowl, combine oats, honey, sesame seeds, zest, vanilla, cinnamon and salt. Coat baking pan with nonstick cooking spray. Evenly spread oat mixture in pan. Bake, stirring frequently, until granola is almost dry and lightly toasted, 12 to 15 minutes. Add almonds for the last 5 minutes of baking. Remove from oven. Cool completely, about 30 minutes. Stir in apricots and raisins. Place in airtight container. Will stay fresh up to 1 week.

Wisconsin State Fair

Luscious Lemon Bread

3/4 c butter,softened
1 1/4 c sugar
3 ea eggs
2 1/4 c flour
1/4 t salt
1/4 t baking soda
3/4 c buttermilk
1 1/2 t lemon rind,grated
3/4 c nuts,chopped
lemon glaze
1/2 c lemon juice
3/4 c confectioner's sugar

Preheat oven to 300 and grease and flour 9" loaf pan.

Beat together butter and sugar in large bowl until light and fluffy. Add eggs; milk well. Sift together flour, salt, and baking soda onto wax paper. Add to butter mixture alternately with buttermilk, beating well after each addition. Stir in lemon rind and nuts. Pour into prepared pan. Bake in preheated oven to 300 for 1 1/2 hours. Cool bread in pan 15 minutes. Turn bread out onto wire rack.

Prepare Lemon Glaze: Stir lemon juice into confectioner's sugar in bowl until sugar dissolves. Pierce top of loaf with wooden pick at 1/2" intervals. Spoon glaze over top of bread while still warm.

Wisconsin State Fair

Luscious Swirl Cake

6 oz cream cheese,softened
2 T powdered sugar
2 T lemon juice
2 c flour,unsifted
1 t baking powder
1 t baking soda
1/4 t salt
1 c sugar
1/2 c butter,1 stick - softened
3 eggs
1 t vanilla nut extract
8 oz sour cream
**CINNAMON NUT TOPPING
1/4 c finely nuts,Chopped
2 T sugar
1/2 t cinnamon,Ground

In small bowl, beat cream cheese, confectioners sugar & lemon juice until smooth; set aside. In separate bowl, stir together flour, baking powder, baking soda & salt; set aside. Beat sugar & butter until fluffy. Add eggs & vanilla nut extract; mix well. Add dry ingredients, alternating with sour cream. Mix well. Pour half of batter into greased & floured 10" bundt pan. Spoon cheese mixture on top of vbatter to within 1/2" of pan edge. Spoon remaining batter over filling, spreading to pan edge. Sprikle with topping. Bake 45 to 50 minutes or until pick inserted near center comes out clean. Cool 10 minutes & remove from pan.

TOPPING - Combine all ingredients.

5th place Illinois State Fair

Macadamia Nut Pie

PASTRY
1 c flour
1/4 t salt
1/3 c shortening
1 T vinegar
2 T cold water,up to 3 TBSP
FILLING
3 eggs
1/8 t salt
2/3 c sugar
1 c maple syrup
5 1/2 T butter,Melted
1 t vanilla
1 1/2 c macadamia nuts,halved

PASTRY - Stir rogether flour & salt, cut in shortening with fork. Stir in vinegar & cold water until pastry forms a ball. Roll out on floured surface. Place into a 9" pie pan and flute edges.

FILLING - Slightly beat 3 eggs. With a wire wisk, mix in salt & sugar; stir in maple syrup. Add melted butter & vanilla, stir mixture. Add macadamia nuts. Pour into pie crust & covre edge of pastry with foil. Bake at 350 degrees for 25 minutes. Remove foil & bake an additional 25 minutes.

Illinois State Fair

Mama's Pumpkin Pie

16 oz pumpkin,,Canned
1 c brown sugar,lightly packed
1 t cinnamon
1/2 t ginger
1/2 t allspice
1/4 t nutmeg
1/2 t salt
2 T flour
2 ea eggs
1 10 ea prepared pied crust,unbaked
1 c milk
1/2 c evaporated milk
1 t vanilla
pie crust
2 c flour
12 T butter-flavored crisco
1 t salt
1 T sugar
5 T cold water

Pie Crust: Be sure to chill after blending. Roll out between sheets of Saran Wrap.

Filling: Mix spices, flour, and salt, then mix into sugar. Add pumpkin; mix well. Add slightly beaten eggs, milk, evaporated milk, and vanilla; pour into prepared crust. Bake 15 minutes at 450 and reduce oven to 325. Bake 50 to 60 minutes.

Wisconsin State Fair

Manicotti

1/2 lb lasagna noodles
1 lb cottage cheese
1/4 pound cheddar cheese -shredded
1/4 cup bread crumbs
1/4 t salt
1/4 c chupped parsley
1 egg,slightly beaten
2 cn tomato sauce (4 oz. each)
1/4 cup parmesan cheese

Mix cottage cheese, cheddar cheese, bread crumbs, salt, parsley and egg. Boil lasagna noodles in large amount of salted water for ten minutes over medium heat. Stir with wooden spoon. Cut lasagna strips in half.

Spoon portion of cheese mixture on lasagna strip and roll. Pour half of sauce in pan and arrange manicotti in single layer over sauce. Top with remaining sauce, sprinkle with parmesan cheese, and bake in moderate oven at 3750 for 30 minutes.

Wisconsin State Fair 1979 - 1st place

Maple Corn Muffins

Yield: 12 Servings

1 1/3 c flour
2/3 c cornmeal
3 t baking powder
1/3 c maple syrup
2 ea eggs
2/3 c milk
1/2 t salt
1/2 c shortening,melted

Stir dry ingredients together. Beat eggs in bowl; add milk, maple syrup, and shortening. Blend dry ingredients in quickly to just moisten flour. Pour into 12 muffin tins and bake at 425 for about 20 minutes.

Wisconsin State Fair

Maple Syrup Caramel Rolls

1 1/2 c wisconsin pure maple syrup
2/3 c butter
whole wheat bread flour
butter
sugar
cinnamon

Place maple syrup in top of double boiler. Bring to a boil for 5 minutes or jelly stage. Meanwhile, melt butter in oven in a 13" x 9" x 2" baking pan. Stir in cooked syrup, mixing well. Let cool. Divide bread dough in half. On greased counter, roll out one part in 1/4" thick rectangle. Brush with butter and sprinkle with sugar and cinnamon. Roll up tight, beginning with wide side. Cut with a thread (place thread under roll, pull ends to top, and cross, slicing the roll) into 1" slices. Place slices on top of caramel in pan. Let rolls double in size. Bake in a preheated 375 oven for 25 minutes or until brown. Remove from oven and let stand for 1 minute and then invert pan on board and cool roll thoroughly.

Wisconsin State Fair

Marble Cake

2 1/4 c flour (softasilk),sifted
1 1/2 c sugar
3 1/2 t baking powder
1 t salt
1/2 c shortening
2/3 c milk
1 t vanilla extract
1/3 c milk
1 oz unsweetened chocolate
1/4 t baking soda
2 T water
4 ea egg whites,unbeaten
chocolate frosting
1/2 c shortening
2 c powdered sugar
1/2 c cocoa (up to 2/3 cup)
1 t vanilla
milk

Sift together in a bowl dry ingredients. Add 1/2 cup shortening, 2/3 cup milk, and 1 teaspoon vanilla extract. Beat 2 minutes. Add another 1/3 cup milk and 4 egg whites, unbeaten. Beat 2 more minutes. To 1/3 of the batter add 1 square unsweetened chocolate (1 ounce) melted, mixed with 1/4 teaspoon baking soda and 2 tablespoons warm water. Pour alternately in a greased 9" square pan. Bake at 350 for 35 to 45 minutes. Frost with chocolate frosting.

Chocolate frosting: Beat shortening and powdered sugar together. Add cocoa. Add milk by tablespoon till thick enough to spread. Add 1 teaspoon vanilla.

Wisconsin State Fair

Marble Chiffon Cake

1/3 c baking cocoa
1/4 c water,Boiling
1 1/2 c sugar,plus 3 tbsp divided
1/2 c vegetable oil,plus 3 tbsp -divided
2 1/4 c all-purpose flour
1 T baking powder
1 t salt
7 eggs,separated
3/4 c water
1/2 t cream of tartar
2 t orange peel,Grated

ORANGE GLAZE

2 c confectioners' sugar
1/3 c butter,melted
3 T orange juice
1/2 t orange peel,Grated

1 In a bowl, combine cocoa, boiling water, 3 tablespoons sugar and 2 tablespoons oil; whisk until smooth. Cool.

2 In a mixing bowl, combine flour, baking powder, salt and remaining sugar. Whisk egg yolks, water and remaining oil; add to dry ingredients. Beat until well blended. Beat egg whites and cream of tartar until soft peaks form; fold into batter. Remove 2 cups of batter; stir into cocoa mixture. To the remaining batter, add orange peel. Alternately spoon the batters into an ungreased 10-in. tube pan. Swirl with a knife.

3 Bake at 325 degrees for 70-75 minutes or until top springs back when lightly touched. Invert cake pan on a wire rack; cool.

4 For the glaze, combine sugar, butter and enough orange juice to reach desired consistency. Add orange peel; spoon over cake.

This high cake won a blue ribbon for Best Chiffon Cake at an Iowa county fair. Makes 12 servings.

Marbled Banana Bars

1 c sugar
1/2 c land o lakes® margarine -softened
1 1/2 c mashed ripe bananas,about 4
1 egg
1 t vanilla
1 1/2 c all-purpose flour
1 t baking powder
1 t baking soda
1/2 t salt
1/4 c unsweetened cocoa
powdered sugar,if desired

Heat oven to 350F. Combine sugar and margarine in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes) . Add bananas, egg and vanilla; continue beating, scraping bowl often, until well mixed (1 to 2 minutes). Add flour, baking powder, baking soda and salt; reduce speed to low. Beat, scraping bowl often, until well mixed (1 to 2 minutes).

Drop 1 1/2 cups batter by spoonfuls into greased 13x9-inch baking pan. To remaining batter in bowl, add cocoa; beat on low speed until well mixed (30 seconds).

Drop spoonfuls of chocolate batter in pan over banana batter. Swirl chocolate batter through banana batter using knife. (DO NOT OVER-SWIRL.) Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool completely.

Just before serving, sprinkle with powdered sugar. Cut into bars.

Yield: 36 bars

1999 West Virginia State Fair

Mark Ward's World Championship Salsa

2 cn tomato sauce,(8 ounce)
8 ripe tomatoes,chopped
6 green onions,chopped
1 md red onion,chopped
1 t garlic
1 bn fresh cilantro,chopped
2 fresh jalapeno pepper,(2 to -3)
5 fresh serrano peppers,(5 to -8)
1 md avocado
1 t cumin,Ground
Salt,To Taste
Cayenne pepper,To Taste
1 T lime juice

Chop peppers, cilantro, onions and tomatoes. In a large bowl, combine all ingredients. Add salt and cayenne pepper to taste. Let sit 30 minutes. Makes 3 pints.

Marzipan Bars

Yield: 60 Servings

1/2 c butter (or margarine)
-softened
1/2 c light brown sugar,packed
1 ea egg yolk
1 t vanilla
2 c all-purpose flour
1/2 t baking soda
1/4 t salt
1/4 c milk
1 c red raspberry preserves (or jelly)
almond filling
chocolate icing
60 ea almonds
almond filling
8 oz almond paste,crumbled
1/2 c sugar
3 T butter (or margarine)-softened
1 t vanilla
3 ea eggs
1 ea egg white
green food coloring-(optional)
chocolate icing
2 oz unsweetened chocolate
1 T butter (or margarine)-softened
2 c powdered sugar
1 t vanilla
3 T milk (up to 4 tbl)

Beat butter until fluffy in medium bowl; beat in sugar, egg yolk, and vanilla. Mix in combined flour, baking soda, and salt; mix in milk. Spread dough evenly in greased jelly roll pan, 15" x 10"; spread with preserves. Spread Almond Filling over jelly. Bake at 350 until light brown, about 35 minutes. Cool in pan on wire rack. Spread Chocolate Icing over top; cut into bars. Top with almonds.

Almond Filling: Bet almond paste, sugar, butter, and vanilla until smooth; beat in eggs and egg white. Mix in several drops of food color if desired.

Chocolate Icing: Heat chocolate and butter in small saucepan over low heat until melted. Stir in sugar, vanilla, and enough milk to make spreading consistency.

Wisconsin State Fair

Matzo Ball Soup

2 T fat
2 eggs,slightly beaten
1/2 c matzo meal (or matzos)
-Crushed
1 t salt
2 T soup stock
6 c chicken broth

Mix together fat an eggs. Add matzo meal and salt when well blended, add soup stock. Cover bowl and place in refrigerator for at least 20 min. Using a 2 or 3 qt pot, bring salted water to brisk boil. Reduce flame and drop balls, made from above mixture into slightly bubbling wate. Cover pot and cook 30-40 min. Have broth at room temperature or warmer; transfer balls from water to broth and simmer for about 5 min.

1983 Texas State Fair

Midget Dill Pickles

1 sm pickling cucumbers
1 clove
dill heads
pickling solution
3 c water
1 c heinz vinegar (5%)
3 T pickling salt

Wash the cucumbers. Cut a tiny slice off the stem and blossom ends. Place one dill head and 1 clove garlic in bottom of clean hot canning jar. Pack the cucumbers into jar, making sure they are below the thredded neck of the jar. Cover cucumbers with boiling hot pickling solution to within 1/2" of the top of the jar. Remove bubbles with a knife blade. Place a properly pretreated lid on the jar and tighten the band until just firmly tight. Place jars in actively boiling water in a boiling water canner. Process jars in boiling water canner for 10 minutes.

Wisconsin State Fair

Mixed Vegetable Pickles

1 qt small (or medium pickle-type cucumbers),cut -in chunks
2 c carrots,pared & cut in chunks
2 c celery,cut in chunks
2 c pickling onions
2 ea sweet red pepper,cut in -strips
1 ea cauliflower,divided into flowerettes
1 c pickling salt
4 qt cold water
1/4 c mustard seed
2 T celery seed
1 ea hot red pepper
2 c sugar
6 1/2 c vinegar

Prepare vegetables and place in a large kettle or crock. Dissolve slat in cold water. Pour salt water over vegetables and let stand in cool place, 12 to 18 hours. Place spices, hot pepper, sugar, and vinegar in a large kettle. Boil for 3 minutes. Add vegetables; simmer to heat. Pack in hot sterilized jars, leaving 1/4" head space. Remove air bubbles. Adjust caps. Process 15 minutes in a boiling water bath.

Wisconsin State Fair

Mom's Banana Cake

cake
1/3 c butter
3/4 c sugar (c&h)
1 T sugar (c&h)
1/2 t baking powder (round)
1/2 t soda
1/2 t salt
2/3 c bananas,mashed

2 1/2 tablespoons buttermilk
2 1/2 tablespoons buttermilk
1 whole egg
1/3 cup nuts -- chopped
frosting
1 1/2 tablespoons all-purpose flour -- unsifted
1/3 teaspoon salt
2/3 cup milk
1/2 cup butter
2/3 cup sugar (c&h)
2/3 teaspoon pure vanilla extract
1/2 cup nuts -- chopped

Preheat oven to 350 and grease 8" glass pan. In bowl, cream butter and sugar. Stir in flour, baking powder, soda, and salt. Add bananas and buttermilk. Beat for 2 minutes, then add second buttermilk and egg. Beat thoroughly. Stir in nuts. Bake pan in 350 for 40 to 45 minutes. Let cool and make frosting.

Combine flour and salt with milk. Cook over low heat, stirring constantly, until thick and smooth; cool. Cream butter and sugar; add cooled milk mixture. Beat until light and fluffy. Blend in vanilla. Spread on cake. Top with chopped nuts.

Wisconsin State Fair

Mom's Raspberry Creme Brownies

1/2 c butter
1 c sugar
4 ea eggs
16 oz chocolate syrup
1 t vanilla
1 c flour
1/2 t salt
layer 2
1/2 c butter,soft
2 c powdered sugar
1 t raspberry extract
2 dr red food coloring
2 T milk
layer 3
1/2 c butter
6 oz semisweet chocolate chips

In a mixing bowl, cream butter and sugar. Add eggs, one at a time. Beat well after each time. Beat in chocolate syrup and vanilla. Add flour and salt. Blend. Pour into a greased and floured 15" x 10" baking pan. Bake at 350 for 20 to 25 minutes. Cool for 10 minutes. Refrigerate 10 minutes.

Layer 2: Mix all. Beat smooth. Spread over first layer. Refrigerate 30 mintues.

Layer 3: Melt butter and chips together. Smooth over second layer. Refrigerate 30 minutes. Cut into bars when cool.

Yield: 2-3 dozen brownies.

Wisconsin State Fair

Mom's Special Occasion Ice Cream Dessert

1 roll refrigerated chocolate -chip cookie,18 oz roll dough
1 c walnuts,chopped
2 T butter (or margarine) -melted
1 T brown sugar
12 oz canned evaporated milk,1 can
1 c semisweet chocolate,chopped
1 c powdered sugar,Sifted
2 T butter (or margarine)
1 T vanilla
1/2 ga vanilla ice cream,softened

Bake cookie dough according to package directions. Cool Cookies and chop into small pieces (should have about 5 cups). Set aside.

Grease a 9-inch square baking pans. Combine walnuts, 2 tablespoons melted butter and brown sugar. Spread into prepared pan. Bake in a 375 F oven for 8 to 10 minutes or until nuts are toasted. Stir well. Cool completely in pan on a wire rack.

For sauce, in a heavy medium saucepan, combine milk, chocolate pieces, powdered sugar, unsweetened chocolate, and 2 tablespoons butter. Cook over medium heat for 5 to 7 minutes or until thickened, stirring frequently. Remove from heat. Stir in vanilla. Cool completely.

Wrap the outside of a 9-or 10-inch springform pan with foil. Sprinkle one-third of the chopped cookies in the bottom of the pan. Top with half of the ice cream and half of the chocolate sauce. Combine remaining chopped cookies and nut mixture. Sprinkle half of the cookie-nut mixture over the chocolate sauce. If desired, set aside 2 tablespoons of the remaining chocolate sauce for garnish. Layer remaining ice cream, remaining chocolate sauce, and remaining cookie-nut mixture.

Place the reserved chocolate sauce in a heavy-duty self-sealing plastic bag. Cut a hole in one of the corners. Squeeze to drizzle over the top of the dessert. Cover and freeze at least 4 hours or up to 24 hours.

To serve, let stand at room temperature for 10 to 15 minutes to soften. Remove side of springform pan. Cut into wedges. Makes 16 servings.

Mostly Butter Pie Crust

1 3/4 c flour
10 T butter,chilled
3 T shortening,chilled
1/3 c ice water
1 egg,beaten

Blend flour & shortening until mixture resembles coarse meal. Add a little water & mix until dough just starts to come together. Gather into ball & divide in half. Shape each half into a ball, flour lightly & wrap in plastic. If you are making one single-crust pie, freeze one ball of pastry for another time. Chill the pastry you are using for 2 hours.

Roll out pastry & ease into a 9" pie pan. If you are making a double-crust pie, roll out top crust.

TO BAKE BEFORE FILLING: Preheat oven to 425 degrees

Prick the bottom of dough evenly all over with the tines of a fork. Cover the dough w/buttered foil, placing buttered side against the bottom crust. Fill with rice or beans. These may be saved & used again for baking unfilled pie shells. Bake for 15 minutes, or until set. Remove foil, brush with egg & bake 5 minutes longer, or until golden. Let cool before filling.

Mother's Noodle Kugel

1 butter
8 oz cream cheese
1 pt sour cream
4 eggs
6 T sugar
2 t vanilla
1/4 t salt
lemon juice,To Taste
1 c white raisins
cinnamon and sugar
1 dl cooked

Cream butter and cream cheese together, then add remaining ingredients, one at a time, in the order listed. blend well. Pour in a mold or 11x13 pan. Sprinkle with cinnamon and sugar. Bake at 350 degrees for 1 hour. Serves 10-12

1983 Texas State Fair

Multiple Grain Bread # 2

3 c very water,Warm
1/3 c honey
1/3 c oil
1 1/2 pk quick yeast
1 c nonfat dry milk,Instant
4 t salt
3 c flour (up to 4)
2 c whole wheat flour
1 1/2 c rye flour
1 1/2 c rolled oats

Combine salt, yeast, dry milk, 2 cups flour, and 2 cups whole wheat flour in mixer bowl. Mix well. Add water, honey, and oil. Mix on low speed until moistened; beat on medium speed 3 minutes.

Add rye flour, rolled oats, and enough flour to make dough pull away from sides of bowl. Mix well. Add water, honey, and oil. Mix on low speed until moistened; beat on medium speed 3 minutes.

Add rye flour, rolled oats, and enough flour to make dough pull away from sides of bowl. On floured surface, knead until smooth and elastic. Place in a greased bowl, turning once. Cover and let rise until double, about 30 minutes. Punch down dough and let rise again, about 25 minutes.

Punch down and shape into 3 loaves. Place in greased 8" x 4" pans. Let rise, about 20 minutes. Bake at 350 for 45 minutes. Turn out of pans and let cool on wire racks.

Wisconsin State Fair

Multiple Grain Bread

6 c bread flour
1 1/2 c whole wheat flour
3/4 c rye flour
3/4 c corn meal
3/4 c oatmeal
1/3 c brown sugar
1 T brown sugar

1 1/2 tablespoons salt
3 tablespoons yeast
1/4 teaspoon ginger
1 teaspoon sugar
3 cups boiling water
1/4 cup oil
2 tablespoons oil

Add boiling water to corn meal, brown sugar, and oil. Let cool. Soften yeast, sugar, and ginger in 3/4 cup warm water. Stir into cooled corn meal mix. Add whole wheat flour, rye, and oats. Add bread flour and knead for 8 minutes. Let rise until double (about 1 hour). Shape into 3 loaves. Let rise until doubled. Bake at 350 for 40 minutes.

Wisconsin State Fair

Never Fail Pie Crust

1 1/2 c shortening
3 c flour
1 t salt
1 egg,beatem
5 T water
1 T vinegar

Cut shortening into flour & salt. Combine egg, water & vinegar. Pour liquid into flour mixture all at once. Blend until all is moistened. Roll into four equal balls. wrap in plastic & refrigerate until ready to use. Keeps in icebox for up to 2 weeks. Or freeze.

Naples FL Collier County Fair

New England Maple Apple Pie

PASTRY
1 c flour,sifted
1/2 t salt
1/3 c shortening,plus 1 tablespoon
2 T cold water,up to 3 TBSPN
FILLING
2 lb all purpose apples,cored,
-peeled &
thinkly - 6 cups,Sliced
1/2 c flour,unsifted + 2 TBSPN
1/2 c pure maple syrup
2 T oleo,melted
1/4 c light brown sugar,firmly
-packed
1 t cinnamon,Ground
1/3 c oleo,cold
1/2 c nuts,Chopped

PASTRY - Measure flour & salt into bowl. Cut in shortening thoroughly. Sprinkle in water, 1 TBSP at a time, mixing until all flour is moistened and dough almost cleans side of bowl. Gather dough into ball, shape into flatt4ned round on lightly floured cloth covered board. With floured stockinet covered rolling pin, roll dough 2" larger than inverted pie pan. Fold pastry into quarters, unfold & ease into pan.

FILLING - Place rack in lowest position in oven, preheat oven to 400 degrees. In large bowl, combine apples & 2 TBSP flour. Combine syrup & melted oleo. Pour over apples, mix well. Turn into pastry shell. In medium bowl, combine remaining 1/2 cup flour, sugar & cinnamon, cut in cold oleo until crumbly. Add nuts; sprinkle over apples. Bake 10 minutes. Reduce oven tmperature to 375 degrees. Bake 35 minutes longer or until golden brown. Cool slightly.

Illinois State Fair

No Bake Chocolate Oatmeal Cookies

2 c sugar
1/2 c cocoa
4 T butter
1/2 c milk
1/2 c peanut butter
3 c rolled oats

Place sugar, cocoa, butter & milk in a saucepan/. Brin to a boil, stirring mixture continuously. Add the peanut butter, vanilla & oatmeal. Stir well & remove from heat. Drop by teaspoonfuls onto wax paper. Let cool & harden.

Gladwin County Fair"

Nordic Raspberry Muffins

3 c flour
3 t baking powder
1 c brown sugar
1 t cinnamon
3 ea eggs
2/3 c oil
1 t vanilla
1/2 c buttermilk
2 c raspberries
topping
1/2 c walnuts,chopped
1/2 c brown sugar
1 t cinnamon

Combine dry ingredients; set aside. Beat together eggs, oil, vanilla, and buttermilk. Add to dry mix until moistened. Carefully fold in raspberries.

Grease muffin pan. Fill 3/4 full; top with topping mixture. Bake at 350 for 20 to 22 minutes.

Topping: Mix all ingredients together.

Wisconsin State Fair

North Country Rosemary Olive Scones

1/3 c half and half (light cream)
-or milk
2 eggs,slightly beaten
1/3 c finely onion,Chopped
1/4 c calamata (or ripe olives)
-pitted and coarsely
chopped.
1 1/2 c all-purpose flour
1 c uncooked oats,quick or
old-fashioned
1 T sugar
2 t baking powder
1 1/2 t chopped fresh rosemary,or
-1/2 tsp crushed
rosemary,Dried
3/4 t black pepper
1/2 t salt,(optional).
1/2 c butter (or margarine)
-chilled 1 stick

Heat oven to 450 F. Grease a cookie sheet.

Combine the half & half, eggs, onion & olives & set aside.

In a large bowl combine the flour, oats, sugar, baking powder, rosemary, salt & pepper and mix well.

With a pastry blender, or 2 knives, cut into the dry mixture the butter or oleo. Stop when the mixture resembles coarse crumbs.

Add liquid ingredients. Mix just until dry ingredients are moistened. Do not overmix.

Turn out onto lightly floured surface. Knead 8 or 10 times. Pat dough into an 8-inch circle, about 3/4 inch thick. Cut into 8 wedges.

Place wedges on prepared cookie sheet. Bake at 450 F 18 to 20 minutes, or until light golden brown. Serve warm.

Makes 8 scones

4th annual Quaker Oatmeal Recipe Contest

Nut Bread

2 1/2 c flour
1/2 c sugar
1/2 c brown sugar
3 1/2 t baking powder
1 t salt
3 T vegetable oil
1 1/4 c milk
1 ea egg
1/2 c pecans,chopped
1/2 c almonds,chopped
1/2 c brazil nuts,chopped

Mix together dry ingredients. Add remaining; bake in greased pan at 350 for 55 to 65 minutes.

Wisconsin State Fair

Nutty Bread

3 c flour
1 c sugar
4 t baking powder
1 1/2 t salt
1 ea egg
1 1/2 c milk
3/4 c walnuts,chopped

Sift together dry ingredients. Combine egg, milk, and oil; add to dry ingredients, beating well. Stir in nuts. Pour into greased loaf pan. Bake at 350 for 1 to 1 1/2 hours.

Wisconsin State Fair

Nutty Chocolate Pie Dough

1 c all purpose flour
4 T butter (or oleo),softened
1/4 c light brown sugar,Packed
1 unsweetened chocolate
-grated (1 ounce)
1 t vanilla
2 t milk
1/4 c finely walnuts,Chopped

Preheat oven to 375 degrees.

In a medium sized bowl, jix flour, butter, sugar & chocolate, using a pastry blender, until mixture resembles coarse crumbs. Add vanilla, milk and walnuts & mix well. The mixture should be moist enough to form a soft but not sticky dough. If it is too dry, add more milk, a few drops at a time. If sticky, chill until firm.

Press in bottom and up sides of a 9" pie plate. Crimp edges with the tines of a fork dipped in flour. Prss a 12" square of aluminum foil snugly against the bottom & sides of shell. Bake for 8 minutes, remove foil & bake about 10 minutes longer or until crust is dry & crisp.
Cool on rack.

Nutty Orange Wheat Bread

3 1/2 c all-purpose flour,(3 1/2 to -4 1/2)
2 pk yeast (or 2 teaspoons of -yeast)
1 T orange peel,Grated
1 1/2 t salt
2 c milk
1/2 c water
1/3 c honey
1/4 c vegetable oil
3 1/2 c whole wheat flour
1 1/2 c chopped walnuts,toasted

In large bowl, combine 3 cups all-purpose flour, undissolved yeast, orange peel and salt. Heat milk, water, honey and oil until very warm (120-130 degrees). Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Beat 2 minutes at high speed. With a spoon, stir in whole wheat flour, walnuts and enough remaining all-purpose flour to make soft dough. Knead on lightly floured surface until smooth and elastic, about 6 to 8 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm, draft free place until doubled in size, about 30 to 45 minutes.

Punch dough down. Remove dough to lightly floured surface. Divide into 6 equal pieces. Form each into a smooth ball. Grease 2 (8 1/2" X 4 1/2") loaf pans. Place 3 balls in each pan. Cover; let rise in warm draft free place until doubled in size, about 30 to 45 minutes.

Bake at 375 degrees 45 minutes or until done, covering with foil during the last 15 minutes to prevent excess browning. Remove from pans. Let cool on wire racks.

O'henry Bars

Topping
1 c chocolate chips
2/3 c chunky peanut butter
Crust
4 c oatmeal
2/3 c butter
1 c brown sugar,packed
1/3 c light corn syrup
3 t vanilla

Cream butter and brown sugar. Add oatmeal, syrup and vanilla. Mix well. Press into 9x13-inch pan. Bake 15 minutes at 350F. Cool. Melt chocolate chips. Add peanut butter. Spread on cooled crust. Refrigerate. Cut into bars.

1980 2nd Place Wisconsin State Fair

Oatmeal Bread

2 T yeast
1/2 c water,Warm
2 c rolled oats
2 T butter
2 c water,Boiling
1/2 c molasses
5 1/2 c bread flour (up to 6 cups)
4 t salt

Dissolve yeast in 1/2 cup warm water (115F). Set aside. In large bowl, place oats and butter. Pour in boiling water. Cool to lukewarm. Stir in yeast, molasses, and salt. Stir in flour to make a firm dough. Knead 8 minutes. Place in greased bowl. Let rise 1 hour. Divide into 2 loaves. Let rise to doubled. Brush with egg white and sprinkle with oats. Bake at 400 for 35-40 minutes.

Wisconsin State Fair

Oatmeal Chocolate Chip Muffins With Chocolate Streusel

Streusel
1/3 c. sugar
1/4 c. flour
2 T unsweetened cocoa powder
2 T margarine (or butter)
-melted
Muffins
2 3/4 c. flour
1 c. oats,quick or
old-fashioned,,Uncooked
1/2 c. regular (or mini-semisweet
-chocolate chi
1 t baking powder
1/2 t baking soda
1/2 t salt,if desired
2/3 c. buttermilk
1/2 c. honey
1/4 c. vegetable oil
1 egg,lightly beaten

Heat oven to 350 degrees. Line 12 medium muffin cups with paper baking cups.

For streusel, combine sugar, ¼ cup flour, cocoa powder and margarine in medium bowl; mix well. Set aside.

For muffins, combine 1¼ cups flour, oats, chocolate chips, baking powder, baking soda and salt in large bowl; mix well.

In medium bowl, combine buttermilk, honey, oil and egg; blend well. Add to dry ingredients all at once; stir just until dry ingredients are moistened. Do not overmix.

Fill muffin cups almost full. Sprinkle with streusel, patting gently.
Bake 20 to 22 minutes or until light golden brown. Cool muffins in pan on wire rack 5 minutes; remove from pan. Serve warm. Store cooled muffins tightly wrapped at room temperature. Makes 1 dozen.

Oatmeal Raisin Cookies

1/2 c margarine
1/4 c shortening
1/2 c sugar
1 c brown sugar,packed
1 ea egg
1/4 c water
1 pk vanilla pudding,Instant
1 t vanilla
1 c flour
1 t salt
1/2 t baking soda
3 c oats
1 c raisins

Beat shortening, sugars, egg, water, and vanilla together until creamy. Sift together flour, salt, pudding, and soda; add to creamed mixture. Blend well. Stir in oats; add raisins. Drop by teaspoon onto greased cookie sheet. Bake 12 to 15 minutes at 350.

Wisconsin State Fair

Oatmeal Walnut Bread

2 2/3 c flour (up to 3)
2 pk yeast
2 t salt
1 1/2 c water
1/3 c molasses
4 t shortening
2/3 c rolled oats
1 1/3 c whole wheat flour
1 ea egg
1 c walnuts,chopped
1 T water
2 T rolled oats

Combine 2 cups flour, yeast, and salt; mix well. In saucepan, heat water, molasses, shortening, and rolled oats until warm. Add to flour. Blend 3 minutes. Stir in walnuts and wheat flour. Add remaining flour to form soft dough. Knead 5 to 8 minutes. Cover. Let rise 30 minutes. Divide dough in 2. Shape each into round loaf. Let rise 40 minutes. Slash top. Brush with egg. Sprinkle with oats if desired. Bake at 375 for 30 to 35 minutes.

Wisconsin State Fair

Oatmeal-Raisin Cookies

2/3 c butter (or oleo),room
-temperature
1/2 c brown sugar
6 T sugar
2 eggs
1 t vanilla extract
1 1/2 c rolled oats
1 c flour
3/4 t baking soda
1/2 t salt
1 c raisins
1/2 c semisweet chocolate chips
1/2 c walnuts,chopped

Preheat oven to 350 degees.

Cream together butter & both sugars until light & fluffy. Beat in eggs & vanilla extract. Combine oats, flour, baking soda & salt & add to creamed mixture. Bat until thoroughly blended. Stir in raisins, chocolate chips & walnuts. Drop by rounded teaspoonfuls onto a greased cook sheet, leaving 2 inches between each cookie. Bake for 10-12 minutes, until golden. Cool on wire racks.

Malden Illinois Bureau County Fair

Ohio Lemon Pie

2 CRUST PASTRY
2/3 c butter flavored shortening
-plus 2 TBSPs
2 c unbleached flour
1 t salt
4 T cold water,up to 5 TBSP
FILLING
2 lemons,very fresh - soft
rind required
2 c sugar
4 eggs

PASTRY - Cut shortening into flour & salt until resembles fine peas. Add cold water & mix with fork until pastry forms a ball. Diide in half, roll out one half & line pie plate. Roll out remaining half for top crust.

FILLING Slice lemons as thin as paper, rind & all. Place in bowl & pour sugar over them. Mix until lemons are coated with sugar. Let stand 2 hours or more. Parepare pastry for double crust. Mix lemon mixture with eggs. Mix well. Pour lemon filling mixtue into pastry lined pie plate. Place second crust over filling mixture. Flute edges to seal. Cut slits into top crust in shape of lemons for steam to escape.

Bake at 450 degrees for 15 minutes, reduce heat to 350 degrees and bake approximately 1 hour or until knife inserted into pie comes out clean. Crust will be browned & filling may begin to bubble through slits in top crust. Place foil or cookie sheet in bottom of oven to catch drips or oven will be a mess!!

Illinois State Fair

Oil Crust Pie

4 1/2 c flour
1 1/2 c corn oil
1 t salt
1/2 c ice water

With a fork, blend flour, oil & salt in a large bowl. Add water a little at a time & blend in with the fork. Continue until pastry holds togetehr. Divide into 5 equal parts. Roll into balls.

Store in icebox or freezer

Blue Ribbon Pies

Old Fashioned German Apple Cake

2 c flour
2 t cinnamon
1 t baking soda
1 c vegetable oil
2 c sugar
2 eggs
1 c walnuts,chopped
4 c apples,peeled & grated

FROSTING

1/4 c sugar
2 T cornstarch
1 c milk
1 c butter
16 oz cream cheese
1 t vanilla
1/2 c powdered sugar

Preheat oven to 350 degrees. Grease & flour 3 - 8" cake pans. Mix together flour, cinnamon & baking soda. Mix together oil, sugar & eggs; add to flour, stirring well. Blend in walnuts & apples. Pour into pans & bake 20-25 minutes or until tester inserted in the middle of cake comes out clean. Cool.

FROSTING Combine together granulated sugar & cornstarch. Add milk gradually while stirring; add butter. Cook in a double boiler, stirring constantly until thick. Cool mixture. In mixing bowl beat the cream cheese, vanilla & powdered sugar until creamy. Add cooked mixture to cream cheese. Put frosting between each layer of cake. Top 3rd layer of cake with frosting & decorate with remaining frosting.

Illinois - Bake a Cake

Old Fashioned Sour Cream Drops

1/2 c vegetable shortening
1 1/2 c sugar
2 eggs
1 c sour cream
1 t vanilla extract
2 3/4 c flour,sifted
1 t baking powder
1 t salt
1 t baking soda

Cream together the shortening & sugar. Beat the eggs lightly & blend into sugar mixture. Stir in sour cream & vanilla. Sift flour, baking powder, salt & baking soda together & stir into cremed mixture. cover & chill in refrigerator 1 hour or longer.

Preheat oven to 400 degrees.

Drop cookie mixture by teaspoonfuls, 2 inches apart, onto an ungreased cookie sheet. Bake for 8 to 10 minutes. Cook on wire racks.

Central Florida Fair

Old Fashioned Sour Cream Peach Pie

**PASTRY
2 c flour
1 t salt
1 t sugar
1/4 c butter flavored shortening
-chilled
1 T lemon juice
3 T ice water,up to 4 TBSP
**FILLING
3 c fresh (or frozen peaches) -sliced, thawed & drained
1 c sugar
3 T flour
1/4 t salt
1/2 t cinnamon
1/4 t nutmeg
2 eggs,slightly beaten
8 oz sour cream
**TOPPING
1/3 c flour
1/3 c brown sugar
3 T flour

PASTRY - Combine & mix throughly the flour, salt & sugar in large mixing bowl. Cut in one half of the shortening until the mixture resembles coarse crumbs. Cut in the remaining shortening until the mixture is the size of peas. Mix the lemon juice with the water. Sprinkle 1 TBSP of liquid over part of mixture; toss gently and push to side of bowl. Repeat until all is moistened. Knead pastry lightly & quickly with fingertips until the pastry clears the bowl. Form pastry into 2 flat rounds & wrap securely in plastic. Chill for 20-30 minutes.

Combine the sugar, flour, salt, cinnamon & nutmeg. Set aside. In a large mixing bowl stir together the eggs & sour cream. Stir in the sugar mixture. Add peaches & toss gently until the peaches are coated.

On a flloured surface roll out one round of chilled pastry to a 13" diameter. Transfer to a 9" pie plate. Flute edges as desired. use remaining pastry round however desired. Place filling evenly in pie shell. Cover edges with foil. Bake in preheated 375 degree oven for 20 minutes. Prepare topping.

TOPPING - In a small mixing bowl, combine the flour & brown sugar. Cut in the butter until the mixture is crumbly. Remove foil from pie. Sprinkle topping evenly over top of pie. Return to oven and bake for 25-30 minutes or until filling is set. Cool pie completely on a wire rack. Serve pie warm or cover & refrigerate.

1st place Illinois State Fair

Old-Fashioned Apple Loaf

2 c all-purpose flour,unsifted
2 t baking powder
1 t apple pie spice*
1/2 t salt
1/4 t baking soda
2/3 c chunky applesauce
1/2 c granulated sugar
2 ea eggs
1/4 c crisco oil
2 T milk
2 T walnuts,chopped
2 t butter (or margarine)
1 t brown sugar,packed

Preheat oven to 350F. Oil and flour 8" x 4" loaf pan. Set aside.

Mix flour, baking powder, apple pie spice, salt and baking soda in medium mixing bowl. Set aside. Combine applesauce, granulated sugar, eggs, Crisco oil, and milk in large mixing bowl. Mix well. Add dry ingredients. Beat at medium speed of electric mixer just until combined, scraping bowl occasionally. Pour into prepared pan.

Combine walnuts, butter, and brown sugar in small mixing bowl. Mix with fork until crumbly. Sprinkle down center of loaf. Bake at 350F for 35 to 45 minutes or until golden brown and wooden pick inserted in center comes out clean. Immediately remove from pan. Cool on wire rack.

*Substitute 3/4 teaspoon ground cinnamon, dash of ground nutmeg, and dash of ground cloves for apple pie spice if desired.

Wisconsin State Fair

Old-Fashioned Carrot Cake

4 ea eggs
2 c sugar
3 c carrots,finely shredded
8 oz cream cheese,softened
1 1/2 c vegetable oil
2 c flour
2 t baking soda
2 t cinnamon,Ground
1 t salt
8 oz crushed pineapple,drained
1 c walnuts (optional),chopped
buttercream frosting
1/2 c butter (or margarine)
1/2 c shortening
2 T milk
3 c powdered sugar (up to 4 -cups)
1 t vanilla
additional walnuts -(optional),chopped

Beat eggs and sugar. Add carrots, cream cheese, and oil; beat until smooth. Add dry ingredients; mix well. Stir in pineapple and nuts. Pour into a greased 13" x 9" x 2" pan.

For frosting, beat butter and shortening with powdered sugar until light and fluffy. Add vanilla and enough milk to make spreadable. Mix well, then frost cake and sprinkle with nuts.

Wisconsin State Fair

Old-Fashioned Walnut Bread

3 c all-purpose flour,sifted
1 c granulated sugar
4 t baking powder
2 t salt
1 ea egg,lightly beaten
1/4 c shortening,melted
1 1/2 c milk
1 t vanilla
1 1/2 c walnuts,chopped

Resift four with sugar, baking powder, and salt. Add egg, shortening, milk; and vanilla to dry mixture. Stir just until all flour is moistened. Stir in walnuts. Turn into greased 9" x 5" x 3" loaf pan. Bake at 350 for 1 hour and 10 minutes to 1 hour and 20 minutes.

Wisconsin State Fair

Oleo Pastry (Margarine)

2 c lightly spooned flour
1 t salt
1 T sugar
12 T oleo
1/4 c cold water

Sift together flour, salt & sugar. Cut half the mixture into the oleo with a pastry blender or two table knives until the mixture resembles cornmeal. Cut the rest of the oleo until it resembles small peas. This makes a flakier crust. Sprinkle the mixture with water, adding enough extra to make pastry hold together. Use a pastry blender or fork because the heat of your hands will tned to melt the oleo. Mix just to moisten & form into a ball. Let stand in the icebox for a few minutes while you prepare the pie filling ingredients. Or, wrap in plastic & chill several hours or overnight.

ROLLING OUT: Divide the dough in half. Roll bottom crust on a lightly floured pastry cloth. Roll out at least 1 inch wider than pie pan. If crust breaks, gently pinch together with fingers. Always roll from center outward. Place in pie pan.

Blue Ribbon Pies

Olive Bread

2 1/2 c flour
1/4 c sugar
3 t baking powder
3/4 t salt
1 c milk
1 lg egg
1/4 c butter,melted
1 c pimiento stuffed green
-olives,sliced

Preheat oven to 350. Generously grease an 8" x 2" loaf pan. Combine flour, sugar, baking powder, and salt. Blend thoroughly. In separate bowl, whisk together milk, egg, and melted butter. Pour egg mixture into dry ingredients. Beat until well moistened. Stir in olives. Pour into pan and bake for 50 minutes to 1 hour, covering with foil during last 10 minutes if necessary. When toothpick comes out clean, remove and let stand 10 minutes. Turn out.

Wisconsin State Fair

Onion Bread Onion Lover's Twist

4 c flour
1/4 c sugar
1 1/2 t yeast
3/4 c water
1/2 c milk
1/4 c butter
1 ea egg
2 T dry red bell pepper
filling
1/2 c butter,softened
1 c onion (or 1/4 c instant minced onion),finely -chopped
1 T parmesan cheese,Grated
1 T sesame/poppy seed
1 t dill
1 t garlic salt
1 t paprika
1 t austin mansion seasoning
1 parsley

In a large bowl, blend 2 cups flour, sugar, salt, and yeast. In saucepan, heat water, milk and butter until warm (120 to 130). Add warmed liquid and egg to flour mixture. Beat for 4 minutes at medium speed. Stir in remaining flour and knead 10 minutes. Cover and let rise 45 to 60 minutes. Grease 2 cookie sheets and sprinkle with corn meal. Mix filling and set aside. Roll dough to 18" x 12". Spread with filling. Cut into six 9" x 4" strips. Start with longer side and roll and seal edges.

For all 6: Braid 3 rolls together and seal. Repeat. Cover and let rise 45 to 60 minutes. Heat oven to 350. Bake 30 to 35 minutes or until brown. Brush with egg wash and sprinkle with seed, if desired, after baking 20 minutes.

Wisconsin State Fair

Orange Cocoa Cake

1/2 c cocoa
1/2 c water,Boiling
1/4 c butter (or oleo)
1/4 c butter flavored shortening
2 c sugar
1/8 t salt
1 t vanilla
2 eggs
1 1/2 t baking soda
1 c buttermilk
1 3/4 c flour,sifted
3 T buttermilk
1/8 t baking soda
1/4 t orange peel,Grated
1/4 t orange extract

ORANGE BUTTERCREAM FROSTING

2/3 c butter (or oleo)
6 c powdered sugar
2 t orange peel,Grated
1 1/2 t vanilla
4 T milk,up to 8 TBSPN

Preheat oven to 350 degrees. Grease & line with wax paper 3 - 9" layer tins. In a small bowl, stir together cocoa & boiling water until smooth, set side. With mixer cream butter, shortening, sugar, salt & vanilla until smooth. Add eggs & beat well. Stir in 1 1/2 tsp baking soda into 1 cup buttermilk, add alternately with flour, beat until smooth.

FROSTING: Cream butter, 1 cup owdered sugar, orange peel & vanilla in large mixing bowl, add remaining sugar alternately with milk, beat to spreading consistency.

Bake A Cake

Orange Dijon Chicken Saltimbocca

Yield: 4 Servings

4 boneless chicken breast -halves
4 sl prosciutto
4 sl mozzarella cheese
1 T olive oil
1 cn cream of chicken Dijon soup
3/4 c orange juice
1 T fresh sage (or 1 teaspoon -dry),Chopped rubbed sage
1/2 c Mandarin orange segments -Drained

Cut lengthwise pocket in each chicken breast. Stuff each with 1 slice prosciutto and 1 slice cheese. Heat oil in skillet. Add chicken and cook until browned. Add soup, orange juice and sage. Heat to a boil. Cover and cook over low heat 5 minutes or until done. Add orange segments. Heat through. Serves 4.

Orange Drop Cookies

2 butter,softened to room temperature
2 c sugar
2 eggs,beaten
1 c sour milk,or buttermilk
1 orange - juice & rind only -Grated
4 1/2 c flour
1 t baking soda
1 t baking powder
1/4 t salt

Preheat oven to 350 degrees.

Cream together butter & sugar. Beat in eggs, sour milk & orange juice & rind. Sift together flour, baking soda, baking powder & salt. Add to liquid ingredients & beat well. Drop by teaspoonfuls onto a lightly greased cookie sheet & bake for 8-10 minutes. Cool on wire racks

Coshocton County Fair

Orange Honey Cake

1/2 c butter,softened
1/2 c honey
1/2 c granulated sugar
3 ea egg yolks
2 c cake flour,sifted
2 t baking powder
1/4 t salt
1/4 t baking soda
1/2 c orange juice
3 ea egg whites
rind from 2 oranges,grated

Preheat oven to 350. Line an 8" cake pan with parchment paper. Grease paper. Cream butter and sugar. Add honey and egg yolks. Beat 1 minute. Sift in separate bowl the flour, baking powder, salt and soda. Add dry ingredients alternately with juice to creamed mixture. Beat thoroughly. Mix in orange rind. In separate bowl, beat egg whites until stiff. Fold into cake batter gently. Pour into prepared pan. Bake about 45 to 50 minutes or until cake tester inserted in center comes out clean.

Wisconsin State Fair

Orange Juice Jelly

12 oz frozen orange juice -concentrate,thawed
1 1/2 c water
1 sure-jell pectin
4 1/2 c sugar
1/2 t margarine (to reduce -foaming)

Prepare jars. Keep jars and lids hot. Measure sugar in a bowl, set aside. In a large kettle measure juice, pectin, and margarine. Bring to a full boil over high heat, stirring constantly. Add sugar all at once and bring to rolling boil (that can't be stirred down) but stir constantly. Remove from heat and skim off any foam. Pour into prepared jars. Fill to 1/8" of top. Wipe off rims and threads. Cover quickly with lids and band tightly. Process jars in kettle with water covering jars. Boil 5 minutes in water bath, then remove from water. Cool completely. Check seals.

Wisconsin State Fair

Orange-Chocolate Torte

14 ea graham crackers (about 14)
1 c walnuts
3 ea egg whites
1/4 t cream of tartar
1 c sugar (c&h)
1 t orange peel,grated
1/2 c semi-sweet chocolate pieces
glaze
1/4 c semi-sweet chocolate
1/4 c milk chocolate pieces
1/4 c sour cream
1 t orange extract

Butter a 9" springform pan; set aside. Preheat oven to 350. In a blender, pulverize enough graham crackers to make 1 cup of fine crumbs. Remove from blender; set aside. Pulverize nuts into fine crumbs; set aside.

In a medium mixing bowl, beat egg whites and cream of tartar until foamy. Gradually add sugar, beating until stiff and glossy. Fold in graham cracker crumbs, walnut crumbs, and orange peel, then chocolate pieces. Bake 25 to 30 minutes. Cool in pan. Remove from pan. Prepare Orange-Chocolate Glaze. Spread on cooled torte, letting excess drip down sides.

Glaze: In microwave melt the chocolate and chocolate pieces. Then add the sour cream and the orange extract.

Wisconsin State Fair

Ostrich Burger, Broccoli, And Cheese Soup

2 qt water
1 1/2 lb ground ostrich,precooked
2 md onions,chopped
2 T chicken base
20 oz broccoli,Frozen
1 t garlic salt
1/2 t onion salt
1/2 t salt
1/2 t celery salt
1/2 t pepper
12 oz processed american cheese
-Sliced
potato flakes,Instant

Add water, precooked ground ostrich, chicken base, onions, broccoli, and seasonings to pot and bring to boil. Reduce heat and simmer for 10 minutes. Thicken soup, as desired, by stirring in dry instant potatoes. Stir in sliced processed cheese until it is melted.

Wisconsin State Fair

Oven Barbecued Pork Roast

Yield: 12 Servings

3 lb boneless rolled top loin -pork roast
3 lg garlic,,sliced
1 t pepper,coarsely ground
1/4 t whole sage,Dried
1/4 t whole thyme,Dried
vegetable cooking spray
1 c onions,sliced
1/2 c chicken broth
8 oz tomato sauce
1/4 c chili sauce
1/4 c catsup
1/4 c cider vinegar
1/4 c lemon juice
3 T Worcestershire sauce
2 T brown sugar
2 t djon mustard
1/4 t paprika
1/4 t red papper

If roast has visible fat, untie strings & trim off fat. Replace & tie string at 2" intervals. Cut deep slits in roast & insert garlic. Combine pepper, sage & thyme; rub over surface of roast. Coat a non stick skillet with cooking spray; place over medium high heat until hot. Add pork roast and brown on all sides. Add onion & saute until tender. Add chicken broth, bring to a boil. Transfer to baking dish. Bake roast, uncovered at 350 degrees for 30 minutes.

Combine tomato sauce & remaining ingredients in a medium saucepan. Bring to a boil over medium heat; pour over prok roast. Bake an additional 35-45 minutes or until meat thermometer inserted in center of roast registers 160 degrees. Slice roast; serve with sauce.

3rd place Illinois State Fair

Parmesan Spinach Roll-Ups

1 egg
2 pk Pillsbury Refrigerated -Parmesan,10 5/8 oz pkg Breadsticks
1 lb Green giant Frozen Cut Leaf Spinach,thawed & squeed to -drain*
2 oz mozzarella cheese,shredded -1/2 cup
1 t lemon juice
1 T Pillsbury BEST® All Purpose -(or Unbleach Flour

Heat oven to 350F. Lightly grease cookie sheets or use ungreased baking stone. In medium bowl, combine egg and contents of both containers of Parmesan spread from breadsticks; beat well with wire whisk. Add spinach, cheese and lemon juice; mix well.

Sprinkle work surface with flour. Unroll dough onto floured surface. Separate into 20 breadsticks. Press or roll each breadstick to form 7x1 1/2-inch strip.

Spread each strip with about 1 tablespoon spinach mixture. Roll up, starting at shortest end; pinch end of dough to seal. Place rolls, cut side up, 3 inches apart on lightly greased cookie sheets.

Bake at 350F. for 20 to 25 minutes or until golden brown. Serve warm.

Finalist in the 39th (2000) Bake-Off Contest

Parmesan Walnut Bread

3 c all-purpose flour
2/3 c sugar
1/2 c parmesan cheese,Grated
4 t baking powder
1/2 t salt
1 ea beaten,egg
1 3/4 c milk
1/3 c walnut oil
1 c walnuts,chopped

Preheat oven to 350F. Grease a 9" x 5" x 3" loaf pan. In a large mixing bowl, combine flour, sugar, cheese, baking powder, and salt. In a small bowl, stir together egg, milk, and oil; add to flour mixture, stirring just until combined. Stir in 3/4 cup of the nuts. Turn into a greased 9" x 5" x 3" loaf pan. Sprinkle with remaining nuts over top. Bake for 1 hour or till a toothpick inserted in center comes out clean. Cool in pan for 10 minutes. Remove loaf from the pan; cool completely on a wire rack. Wrap and store overnight before slicing.

Wisconsin State Fair

Parsley Bread

1 pk active dry yeast,or 1 TBSPN
1 c warm water,105 to 115 -degrees
1 T sugar
2 T vegetable oil
1 t salt
1/2 c wheat germ
1/4 c dry milk
2 1/4 c flour,up to 3 cups

FILLING

1 c parsley,chopped
1/4 c green onions,chopped
2 ea garlic,minced
1/2 t black pepper
2 T soft butter (or oleo)
2 T djon style mustard

Dissolve yeast in water with sugar. When yeast begins to work, add oil, salt, wheat germ, dry milk & flour. Mix well & knead until a soft dough is formed. Place in a greased bowl, cover & let rise until light, up to 1 hour.

Meanwhile, mix together filling ingredients until well blended. Cut the dough in half. Roll each half into a rectangle 1/4" thick. Spread with filling. Roll up tightly tapering the ends. Make 3-4 gashes in the top of ach loaf. Let rise about 30 minutes or until loaves are puffy. Bake at 375 degrees for 30 minutes or until golden. Cool on rack.

Pastel Melt-A-Ways

Yield: 90 Servings

1 c soft butter
1/2 c powdered sugar
1 t vanilla
2 1/4 c cake flour,sifted
1/4 t salt
red and green food coloring
tinted coconut*

*To tint coconut: Place 1 cup of flaked coconut in a jar; add about 1 teaspoon red raspberry, lime, or lemon gelatin. Cover jar; shake well. Intensity of color depends on amount of gelatin used.

Cream butter; add sugar gradually. Blend in vanilla, flour, and salt. Divide dough in half; tint one half pink and one half green. Form level teaspoons of dough into finger-like shapes. Place on greased cookie sheets. Bake at 350 for 10 to 12 minutes. Cool; frost with Butter Frosting. Roll in tinted coconut.

Wisconsin State Fair

Pat's Strawberry Pie

1 9" pie shell with top crust
-Unbaked
1 qt strawberries
1 c sugar
1 T sugar
3 T quick cooking tapioca
2 T butter

Preheat oven to 450 degrees.

Remove stems from berries and slice them in half or thirds, depending on size. Mix berries with 1 cup sugar and tapioca. Pour into unbaked pie shell. Dot with butter. Cover with top crust, flute edges, and vent top. Sprinkle top crust with 1 TBSP sugar and bake at 450 degrees for 10 minutes, then lower oven heat to 350 degrees and bake for 30 minutes longer or until light brown.

La Porte County Fair

Peachy Mustard Pork Chops

Yield: 4 Servings

4 ea top loin pork chops
1/4 c peach preserves
1/3 c honey mustard
2 T lemon juice

Stir together preserves, mustard, and lemon juice. Grill chops over a medium-hot fire, turning occasionally and basting with sauce, just until done.

Wisconsin State Fair

Peanut Butter Brownies

3/4 c butter
1 c sugar
1/4 c corn syrup
1 t vanilla
2 ea eggs
1 1/4 c flour
1/2 c cocoa
1/2 t powder
1/4 t salt
1 c peanut butter chips,chopped
frosting
1/2 c butter
3/4 c peanut butter
12 oz semisweet chocolate chips

Beat butter and sugar. Add corn syrup, eggs, and vanilla; beat until fluffy. Add dry ingredients; mix well. Bake at 350 for 20 to 30 minutes. Frost when cool.

Frosting: Place ingredients in 4 cu measure. Microwave on HIGH 1 1/2 minutes. Stir until smooth. Pour over cooled brownies.

Wisconsin State Fair

Peanut Butter Frosty's

cookies
1/2 c butter
1/4 c shortening
1/4 c creamy peanut butter
1 c powdered sugar
1 ea egg yolk
1 t vanilla
1 3/4 c flour
peanut butter frosting
1/2 c butter
1/2 c creamy peanut butter
2 c powdered sugar
1/2 t vanilla
3 T milk (up to 6 tbl)
2/3 c honey roasted peanuts -(optional),ground

To make cookies: Grease cookie sheets. Beat butter, shortening, and peanut butter at medium speed. Gradually add powdered sugar, beating until smooth. Add egg yolk and vanilla. Add flour, mixing well. Cover dough and refrigerate 1 hour. Prepare frosting.

Shape dough into 1" balls. Gently flatten balls with finger tips. Bake at 350 for 16 to 18 minutes. Remove cookies from sheets to cool completely. Spread about 1 teaspoon frosting evenly over top of each cookie. Sprinkle with ground peanuts (optional).

To make frosting: Beat butter and peanut butter until smooth. Gradually add powdered sugar and vanilla until blended, but crumbly. Add milk, 1 tablespoon at a time, until smooth. Refrigerate until ready to use.

Wisconsin State Fair

Peanut Butter Honey Bees

2 c creamy peanut butter
1/2 c land o lakes® margarine -softened
2 c powdered sugar
3 c graham cracker crumbs
1/2 c semi-sweet real chocolate -chips
1 t shortening
almonds,Sliced
chow mein noodles

Combine peanut butter and margarine in large mixer bowl. Beat at medium speed, scraping bowl often, until creamy (1 to 2 minutes). Add powdered sugar; reduce speed to low. Beat until well mixed (1 to 2 minutes). Stir in graham cracker crumbs by hand. Shape rounded teaspoonfuls of mixture into 1 1/2-inch ovals. Place on wax paper-lined cookie sheets.

Combine chocolate chips and shortening in small microwave-safe bowl. Microwave on HIGH for 30 seconds; stir. Continue microwaving at 10 second intervals, stirring until mixture is melted and smooth (10 to 30 seconds). Cool slightly (2 to 3 minutes). Place chocolate in small plastic resealable food bag. Cut very small tip from one corner of bag. For each honey bee, pipe three chocolate stripes on each oval; insert 2 almond slices in each side for wings. Insert 2 chow mein noodles in head for antenna; insert 1 short chow mein noodle for tail. Make small chocolate dots for eyes, if desired.

Refrigerate until firm (at least 30 minutes). Store refrigerated.

TIPS: Substitute disposable pastry bag for plastic resealable food bag.

If dough is too soft, stir in additional powdered sugar, 1 tablespoon at a time, until desired consistency.

1999 Maryland State Fair

Peanut Butter-Chocolate Chip Snaps

Yield: 24 Servings

1 1/3 c flour
3/4 t baking soda
1/2 t baking powder
1/4 t salt
1/2 c butter
1 oz unsweetened chocolate
2/3 c peanut butter
2/3 c honey
1/2 c brown sugar,packed
1 egg,slightly beaten
1 t vanilla
1 c walnuts,chopped
2 c semisweet chocolate chips

In a small bowl, combine flour, baking soda, baking powder, and salt; set aside.

In a large saucepan, combine butter and unsweetened chocolate heat over low heat, stirring constantly until melted. Remove from heat. Stir in peanut butter, honey, brown sugar, egg and vanilla until smooth. Gradually stir in flour mixture. Stir in walnuts and chocolate pieces.

Drop dough by rounded teaspoons 2 inches apart on ungreased cookie sheets. Bake in a 350 degree F oven 10-12 minutes or until edges are firm. Let cool on cookie sheets 2 minutes. Transfer to wire rack; let cool. Makes about 48 cookies.

Sweepstakes winner at the 1998 Indiana State Fair

Pecan Cheesecake Bars

1 c all-purpose flour
1/3 c brown sugar,firmly packed
1/3 c land o lakes® butter -softened
1/2 c pecans,chopped
FILLING INGREDIENTS
8 oz cream cheese,softened
1/4 c sugar
1/4 c milk
1 t vanilla

heat oven to 350f. combine flour, brown sugar and butter in large mixer bowl. beat at low speed until mixture is crumbly (2 to 3 minutes). stir in pecans by hand. reserve 1 cup crumb mixture; set aside.

Press remaining crumb mixture on bottom of ungreased 8-inch square baking pan. Bake for 12 to 15 minutes or until lightly browned.

Meanwhile, combine all filling ingredients in small mixer bowl. Beat at low speed until well mixed (2 to 3 minutes). Spread filling over hot, partially baked crust. Sprinkle with reserved crumb mixture.

Continue baking for 30 to 40 minutes or until filling is set. Cool completely; cut into bars. Store refrigerated.

Yield: 25 bars

1999 Spokane Washington State Fair winner

Pecan Honey Rolls

Dough
2 pk Hodgson Mill active dry yeast,(5/16 oz. each)
1/2 c warm water,115 degrees F
1 1/2 c skim milk
1/4 c honey
1/2 c pecan butter
1 t salt
1 c Hodgson Mill oat bran hot cereal
2 egg whites
2 c Hodgson Mill Best-for-Bread white flour
2 1/2 c Hodgson Mill unbleached flour
Vegetable oil to coat bowl and baking pan
Filling
1 T margarine,melted
1 c pecans,Chopped
Glaze
1 c confectioners sugar
7 t milk
2 T pecan butter

Add yeast to warm water and let stand for 10 minutes. In a large measuring cup or saucepan, combine milk and heat to 115 degrees F (1 1/2 minutes in a microwave or 4 minutes in a saucepan). Pour this liquid into a medium-sized mixing bowl. Add pecan butter, salt and oat bran hot cereal and mix well (you may use a mixer). Let sit for 5 minutes to soften the oat bran hot cereal. Blend egg whites and yeast into oat bran hot cereal mixture.

Add Hodgson Mill Best-for-Bread white flour and unbleached flour to make a soft dough. Turn onto a lightly floured surface and knead until smooth, about 10 minutes by hand or 4 minutes in an electric mixer or food processor fitted with a dough hook. Put dough in oiled bowl, turning once to coat thoroughly. Cover with a damp cloth and allow to rise in a warm, draft-free place until doubled, about an hour. Knead down. Turn onto a lightly floured surface. Divide dough in half and let rest for 10 minutes. Roll out half of the dough into a rectangle 12 by 8 inches, brush with melted margarine. Sprinkle 1/2 cup chopped pecans over the dough. Roll dough, starting with the long side. Seal the edge, cut into one inch slices, and place, cut side down, on prepared pans. Repeat this procedure with the other half of the dough. Cover with a damp cloth and allow to rise in a warm, draft-free place until doubled in size, about 45 minutes. Preheat oven to 375 degrees F. Bake about 15 minutes, until golden brown. Remove rolls from pans and cool on racks.

In a medium-sized mixing bowl, combine confectioners sugar, milk and pecan butter; mix well. Drizzle rolls with glaze when cool. You can sprinkle extra ground toasted pecans on top if desired.
To make pecan butter: toast pecans and grind real fine. Add 1 tablespoon sugar and 1 tablespoon cooking oil per 1 1/2 cups ground pecans. Mix well.

1997 TPGA Annual Conference Award Winning Recipe

Pecan Oates

1/2 t salt
1 c flour
6 T white sugar
1 T vanilla
1/2 c pecans,chopped
1/2 t baking soda
6 T brown sugar
1 ea egg
1 c quick oats
1/2 c shortening

Sift salt, flour, and baking soda. Cream shortening. Add sugars a little at a time. Cream after each addition till fluffy. Add eggs and vanilla. Add flour, oatmeal, and nuts. Chill batter for 10 minutes. Drop by rounded teaspoon on greased cookie sheet. Bake at 350 for 7 to 9 minutes. Cool 1 minute on pan, then remove to rack to cool further.

Wisconsin State Fair

Pecan Oaties

Yield: 36 Servings

1/2 t salt
1/2 t baking soda
1 c flour
1/2 c shortening
6 T brown sugar
6 T white sugar
1 ea egg
1 T vanilla
1 c oatmeal
1/2 c pecans,chopped

Sift salt, flour, and soda. Cream shortening. Add sugars a little at a time; cream after each addition till fluffy. Add egg and vanilla. Beat well. Add sifted ingredients. Add oats and nuts. Drop by rounded teaspoon on greased cookie sheet (flatten with fork or wet glass). Bake at 350 or 10 to 12 minutes. Cool 1 minute on pan. Remove to rack.

Wisconsin State Fair

Pecan Pie

1 9" pie shell,Unbaked
4 eggs
1 c sugar
1/2 c light corn syrup
4 T butter (or oleo),room
-temperature
1 t vanilla extract
1 t butternut flavoring,optional
1 c pecans,chopped (or more)

Preheat oven to 350 degrees.

Beat eggs slightly in a 2 quart bowl, mix in sugar, then corn syrup, butter or oleo, vanilla & butternut flavoring & pecans. Pour into unbaked pie shell. Bake for 35 to 40 minutes or until filling is slightly firm. Center of pie may look soft when pie is gently shaken but it will become firm when cool

Butternut flavoring can be purchased through cake decorating stores

Ark-La-Miss Fair

Pecan Pie

3 ea eggs,beaten
1 c sugar
1 t vanilla
1 c light (or dark corn syrup)
2 T margarine,melted
1 T tennessee whiskey
1 1/2 c pecans,whole
1 9 ea pastry shell,unbaked

In bowl, stir together first 6 ingredients until well blended. Stir in nuts. Pour into pastry shell. Bake at 350 for 50 to 55 minutes. Cool before serving.

Wisconsin State Fair

Pecan Streusel Cake

streusel
1 c brown sugar
1 c pecans,chopped
1/4 c flour
3 T margarine,melted
1 t orange zest
cake
1/2 c margarine
1/2 c sugar
3 ea eggs
1 t orange zest
1/2 t vanilla
2 c flour
1 t baking powder
2/3 c orange juice
1 t soda
glaze
1/2 c confectioner's sugar
2 1/2 t orange juice

In a large bowl, beat margarine and sugar until fluffy. Add eggs 1 at a time. Beat in zest and vanilla. Combine dry ingredients. Add alternately with orange juice. Spoon half of batter into a greased 9" tube pan. Top with half streusel. Top with remaining batter and streusel. Bake at 350 for 30 to 35 minutes. Cool in pan. Drizzle with glaze.

Wisconsin State Fair

Pepper Steak

1/2 c oleo
2 lb beef steak,cut in strips
1/4 t garlic salt
1/2 c onions,chopped
2 green peppers,cut in strips
1 lb tomatoes,canned
1 beef boullion cube,crushed
1 T cornstarch
1/4 c water
3 T soy sauce
1 t sugar
1 t salt

In skillet melt oleo, add beef strips and sprinkle w/garlic salt. Saute. Stirring occasionally until browned. Remove meat from pan, add onions & peppers, saute for 2 minutes. Return meat along w/tomatoes and boullion. If using round steak, simmer 30-40 minutes. Blend cornstarch, water, soysauce, sugar & salt, add to meat mixture to thicken, stirring constantly. Cook 2 additional minutes. Serve over rice or mashed potatoes.

Pickled Beets

3 qt beets,peeled & cooked
2 c sugar
2 cinnamon
1 t whole allspice
1 1/2 t salt
3 1/2 c vinegar
1 1/2 c water

Combine all ingredients, except beets, in a large sauce pot. Bring mixture to a boil; reduce heat. Simmer 15 minutes. Remove cinnamon sticks. Pack beets into hot jars, leaving 1/4" head space. Ladle hot liquid over beets, leaving 1/4" head space. Remove air bubbles. Adjust 2 piece caps. Process pints and quarts 30 minutes in a boiling water canner.

Wisconsin State Fair

Pickled Beets 2

6 lb small beats,uniform well (6 to 7),Scrubbed
1 1/2 c water
3 1/2 c cider vinegar
1 3/4 c granulated sugar
1/4 c brown sugar,Firmly Packed
1 1/2 t salt
4 t whole allspice
2 cinnamon 3 inch

Trim off all but 2 inches of each beet stem, leaving root end. In a large kettle, add beets and just enough water to cover beets. Cover and cook about 25 minutes or until tender-firm. Meanwhile, thoroughly wash and scald 6 (1-pint) jars. Keep hot until needed. Prepare lids as manufacturer directs. Drain beets; cover with cold water. Cool enough to slip off skins; drain. Remove skins. Meanwhile, in a large kettle, combine 1-1/2 cups water, vinegar, sugars, salt, allspice and cinnamon. Stir over low heat until sugar is dissolved. Add beets, cover and simmer 15 minutes. Remove from heat; discard cinnamon sticks. Using a slotted spoon, pack hot beets and some of allspice into hot jars, leaving 1/2-inch headspace. Pour hot liquid over beets, leaving 1/2-inch headspace. Remove air bubbles by running a table knife inside edge of jar. Wipe jar rims; seal with hot lids and screw bands. Process 30 minutes in a boiling water bath. Makes 6 (1-pint) jars.

A "country cook" who learned her skills from her grandmother, Loraine LaPole knows fresh-picked flavor makes a difference even with a sturdy vegetable like beets. She selects tender, young beets of similar size and cooks them with root ends and some stem attached, so they wrn retain their dark red color.

Indiana State Fair

Pickled Mixed Vegetables

Yield: 1 Servings

3 carrots,med. peeled cut in
114 slices
1 bn broccoli,small washed broken
1 in flowerets stems,Trimmed
3 red bell peppers,washed -seeded cut in 1 strips
4 onions,(2 inches in) cut in 1-1/2" slices -Peeled
3 cucumbers,washed unpeeled -cut in 2 slices
1 cauliflower,washed broken in flowerets,small/firm stems -Trimmed
1 c pickling salt
4 qt water
1/4 c mustard seed
2 T celety seed
1 hot red pepper
2 c sugar
6 1/2 c distilled white vinegar

Place vegetables in a large bowl. In another large bowl, dissolve salt In water. Pour over vegetables. Cover and let stand 8 hours in a cool place or refrigerate overnight. Thoroughly wash and scald 3 wide-mouth (1~quart) jars. Keep hot until needed. Prepare lids as manufacturer directs. Drain vegetables, rinse and thoroughly drain again. Tie mustard and celery seeds and red pepper into cheesecloth. In a medium-size saucepan, bring spice bag, sugar and vinegar to a boil.

Reduce heat. Simmer 15 minutes, stirring occasionally. Using long tweezers, pack vegetables tightly into each hot jar in this order: 3 rows of carrots; 1 (3l~inch) layer of broccoli flowerets; 1 layer of overlapping bell pepper strips; 1 layer of sliced onions; and 2 layers of cucumber slices. Fill jar with cauliflower pieces, leaving 1/2-inch headspace.

Discard spice bag. Pour simmering-hot syrup over vegetables, leaving 1/~inch headspace. Remove air bubbles by running a table knife inside edge of jar. Wipe jar rims; seal with hot lids and screw bands.

Process 20 minutes in a boiling water bath, or for a quick version, vegetables can be mixed together, rather than layered, and processed in 6, 1 pint, jars for 15 minutes. Makes 3 quarts.

Pie Crust With Margarine And Lard

2 1/2 c flour,Sifted
1/2 t salt
1/4 pound lard
6 T margarine
1/4 cup ice water

Sift together flour and salt. Cut lard and margarine into flour mixture until crumbs are the size of small peas. Add ice water a little at a time and toss with a fork. Form into ball and divide in half. Let rest in refrigerator, if desired. Roll out two circles on a lightly floured board to fit a 10-inch pie pan.

Heart of Illinois Fair

Pineapple Sweet Rolls

2 pk quick-rise yeast
1/2 c water (110-115 degrees),Warm
1 1/2 c milk (110-115 degrees),Warm
6 T butter,melted
1 c sugar
1 t salt
2 eggs,beaten
6 c all-purpose flour,(6 to 6 -1/2)
FILLING
1 T butter
1 T all-purpose flour
1 1/2 c orange juice
2 T orange peel,Grated
1 cn drained
1/3 c sugar
1/8 t salt
GLAZE
1/2 c confectioners' sugar
1 T orange juice

Dissolve yeast in water. Add milk, butter, sugar, salt, eggs, and 1-1/3 cup flour, beat until smooth. Stir in enough of the remaining flour to form a soft dough. On a floured board, knead until smooth and elastic, 6 to 8
minutes. Place in a greased bowl, turn once to grease top. Cover and let rise in a warm place until doubled. Meanwhile, melt butter in a saucepan. Add remaining filling ingredients; bring to a boil, stirring constantly. Reduce heat; simmer 3 to 4 minutes or until thickened. Remove from heat; cool. Punch dough down; divide in half. Roll each half into a 15" x 12" rectangle; spread with filling. Roll up jelly-roll style
starting with the long side. Slice into 1 inch rolls. Place with cut side down in two greased 13"x9"x2" baking pans. Cover and let rise until doubled. Bake at 350
degrees for 20 to 25 minutes. Cool. Combine glaze ingredients, drizzle over rolls.

Pinwheels

3/4 c butter
3/4 c sugar
1 ea egg yolk
1 3/4 c flour
1 1/2 t baking powder
1/2 t salt
3 T milk
1 unsweetened chocolate,melted

Cream butter; add sugar gradually. Beat in egg yolk and vanilla. Blend in sifted dry ingredients and milk. Divide dough in half. Mix chocolate into half. Chill. Roll white dough 1/8" thick on floured surface. Roll chocolate the same way and place on top of white dough. Roll as for jelly roll; wrap in wax paper. Chill overnight. Cut in 1/8" slices; place on greased cookie sheets. Bake at 375 for 8 minutes.

Wisconsin State Fair

Polynesian Shish-Kabob (Without Skewers)

place in large broiler pan
2 lb tenerloin,(2 to 3)
3 lg green peppers,sliced
2 cn chunk pineapple (20 oz)
1 lb bacon,cut in 2" strips
8 sm onions,halved
sauce
1 oleo
1 sm onion,chopped
2 T vinegar
2 chili sauce
4 ea garlic,chopped
4 T brown sugar
1/2 t ginger

Melt the oleo in a pan and add the rest of the sauce ingredients, simmer sauce 15 min. Pour over meat mixture and broil in oven 25 to 30 minutes, stirring frequently. Serve over rice.

1983 Texas State Fair

Pork & Potatoes In A Roll

1 lb pork,Ground
1 T onion flakes
2/3 c ketchup
2 t Djon mustard
2 T brown sugar
1 T Country Bob Edison Sauce
2 c baked & cooled potatoes,3
-or 4 small
2 pk crescent dinner rolls,8 oz
-pkg
1/4 lb fully cooked ham,diced
4 sl American Cheese
4 sl Velveeta,up to 6 slices

Brown ground pork & onion flakes. Drain & add 2/3 cup ketchup, mustard, brown sugar, Country Bob Edison Sauce, set aside. Peel & dice potatoes. Spread crescent rolls on baking sheet overlapping long ends, pressing edges & perforations to seal. Pat into 12x13 size. Spread meat mixture in a 4" strip the length of the dough, leaving about 1" on each end. Top with 4 slices American cheese, add diced potatoes, top with 1/4 lb. ham and cover with Velveeta Cheese. Fold ends in first, then sides. Press together to seal. Bake at 375 degrees for 20-25 minutes. let stand 5 minutes before serving

4th place pork Illinois State Fair

Portabella Wild Rice With Caramelized Onion Sauce

10 oz long-grain and wild rice mix
10 oz vidalia onion
4 T butter
1 T sugar
1 t salt
1/2 t garlic powder
4 oz portabella mushrooms
1 1/2 c whipping cream
3/4 c vegetable broth

Saut onions in 2 tablespoons butter. Add sugar until caramelized. Puree onion in blender until smooth. Saute Portabella mushroom in 1/2 tablespoon butter. Over medium-high heat, combine cream, broth, and onion. Cook until it thickens. Cook rice as directed. Combine ingredients. Bake at 350 until heated thoroughly, 20 to 30 minutes.

Wisconsin State Fair

Potato Chip Cookies

1 lb butter (or oleo)
1 1/4 c sugar
2 t vanilla extract
3 1/2 c flour
1 1/2 c potato chips,crushed
powdered sugar

Preheat oven to 350 degrees.

Cream together butter or oleo & sugar. Beat in vanilla. Blend in flour. Fold in potato chips. Drop by teaspoonfuls on ungreased cookie sheet. Bake for 12-14 minutes. Dust with powdered sugar. Cool on wire racks.

Gold Country Fair & California State Fair

Pride Of Iowa Cookies

1 c brown sugar
1 c sugar
1 c vegetable shortening
2 eggs
2 c flour
1/2 t salt
1 t baking soda
1 t baking powder
1 t vanilla extract
1 c flaked coconut
3 c rolled oats
1/2 c nuts,chopped

Preheat oven to 375 degrees.

Cream together sugars & shortening until light & fluffy. Beat in eggs. Sift together flour, salt, baking soda & bakig powder. Stir into creamed mixture. Stir in vanilla, coconut, oats & nuts. Mix well & drop by teaspoonfuls onto a greased cookie sheet. Flatten by pressing down with the bottom of a glass. Bake for about 8 minutes until cookies are light brown. Cool on wire racks.

Porter County Fair

Prize Pecan Pie

Yield: 8 Servings

3 lg eggs
1 c dark brown sugar,firmly
-packed
1 c light corn syrup
2 T butter (or margarine)
-melted
1 t vanilla extract
1 T bourbon
1 1/2 c pecans,coarsely chopped
1 9 pie shell,Unbaked

Preheat oven to 350 degrees (F). Beat eggs slightly in a medium bowl. Add sugar, syrup, melted butter, vanilla and burbon. Stir until well blended. Stir in pecans and pour into an unbaked pie shell. Cover the edge of the pie with foil to prevent overbrowning.

Bake 25 minutes, remove foil and continue to bake another 25-30 minutes, or until a knife inserted halfway between the center and edge comes out clean.

Best Of Show in the 1997 National Pie Championships

Prize Winning Chocolate Fudge

3 oz unsweetened chocolate
1 c milk
3 c sugar
4 T light corn syrup
1/8 t salt
3 T butter
2 t vanilla`
1/4 c walnuts,Broken

Cut chocolate in small pieces. Combine with milk in a heavy 3 uart saucepan. Cook over low het, stirring constntly until milk is scalded & chocolate is melted.

Stir in sugar, corn syrup & salt

Cook over mediumheat, stirring until sugar dissolves. Cook without stirring until mixture cools reaches 236 degrees

Remove from heat add butter without stirring. Let stand, without stirring until mixture cools to lukewarm 110 degrees

Add vanilla. Beat vigorously until candy loses its gloss and starrts to thicken stir in nuts.

Pour into lightly ubttered 8" square pan, being careful not to scrape pan. Cut when firm into 36 pieces. Makes 1 1/2 pounds.

Pumpkin Bread

3 1/2 c flour
3 c sugar
1 1/2 t salt
2 cn pumpkin
4 eggs
2 t baking powder
1 t cinnamon
1 t soda
1 t clofes,Ground
2/3 c water
1 c nuts,Chopped

Mix all ingredients until well blended. Add 1 cup nuts, chopped.

Bake in a loaf pan at 350 degrees for 1 to 1 1/2 hours until done.

Grand Champion 1970 Illinois State Fair

Pumpkin Chocolate Chip Cookies

1 c vegetable shortening
1 1/2 c sugar
3 eggs
1 c pumpkin,Canned
1/2 c hot water
4 c flour
1 t salt
1 t baking soda
1 t baking powder
1 t cinnamon
12 oz chocolate chips

Preheat oven to 350 degrees.

Cream together shortening & sugar until smooth. Beat in eggs, one at a time, then the pumpkin and water. Beat until smooth. Sift together flour, salt, baking soda, baking powder, and cinnamon. Fold in chocolate chips. Drop by teaspoonfuls, 2 inches apart, onto an ungreased cookie sheet & bake for 15 minutes. Cool on wire racks.

State Fair of Texas

Pumpkin Cookies

3 c sugar
2 T pumpkin pie spices
2 T baking powder
1 1/2 t baking soda
1 t salt
2 1/2 c pumpkin,Canned
1 c vegetable oil
2 eggs,beat lightly
1 t vanilla extract
5 c flour

Preheat oven to 350 degrees.

Combine sugar, spices, baking powder, baking soda & salt. Mix well & reserve. Mix together pumpkin, vegetable oil, eggs & vanilla. Blend the sugar mixture into the pumpkin mixture. Gradually blend in flour. Drop by teasoonfuls, 2 inches apart, onto an ungreased cookie sheet & bake for 15-20 minutes. Cool on wire racks.

Arizona State Fair

Quiche Supreme

pastry crust
1 1/2 c flour,sifted
1/2 t salt
1/2 c shortening
4 T cold water (up to 5)
filling
2 T butter
1/2 c onion,chopped
1 c fresh mushrooms
8 oz cheddar cheese (2 cups)
-Shredded
3 ea eggs
1/2 c light cream
1 T parsley
1/4 c pimiento,chopped

Pastry: Mix flour and salt; cut in shortening until mixture resembles small peas. Stir in water. form into a ball. Roll out and put into a 9" pie pan. Prick crust and bake at 400 for 10 minutes. Remove from oven.

Filling: Heat butter in a skillet. Saut onions and mushrooms until soft. Spoon into baked crust. Sprinkle cheese over vegetables. Beat eggs in a small bowl until frothy; stir in cream and pour over vegetables. Top with parsley and pimiento. Bake at 400 for 15 minutes, then lower temperature to 350 and bake for an additional 20 minutes. Let stand about 5 minutes before serving.

Wisconsin State Fair

Raised Doughnuts

1 pk dry yeast
1/4 c water (105º to 115º),Warm
1 T sugar (c&h)
1 t salt
1/3 c shortening,softened
1 c milk,Warm
2 ea eggs,beaten
4 c flour
vegetable oil

Dissolve yeast in warm water; add sugar, salt, shortening, milk, and beaten eggs. Blend thoroughly. Add flour; stir until smooth. Knead until dough is elastic and smooth. Let rise until double in bulk, 50 to 60 minutes. Turn dough onto floured surface. Roll out to 1/2" thick; cut with doughnut cutter. Let rise again, about 40 minutes. Heat vegetable oil to 350. Fry in hot oil until golden brown on each side. Remove from oil. Drain on absorbent paper towel.

Wisconsin State Fair

Raisin Bran Cookies

1 oleo,room temperature
1/2 c brown sugar
1/4 c sugar
1 egg
1 t vanilla extract
1 T milk
1 c flour
1/2 t baking powder
1/2 t baking soda
1 c 100% bran cereal
1/2 c nuts,chopped
3/4 c raisins

Preheat oven to 350 degrees.

Cream together oleo & sugars until smooth & cremy. Beat in egg, vanilla & milk until fluffy. Sift together flour, baking powder & baking soda & mix with cereal. Stir into creamed mixture until well blended. Stir in nuts & raisins. Drop by teaspoonfuls onto a greased cookie sheet. Bake for 10-13 minutes, until lightly browned. Cool on wire racks.

Fresno County Fair

Raisin Bread

3/4 c water (110º)
2 T water (110º)
2 t dry yeast
1 T butter,softened
2 c flour
2 T sugar
1 t salt
3/4 t cinnamon powder
1/2 c raisins

Dissolve yeast in warm water. Stir in all other ingredients. Knead and let rise double. Punch down and form loaf. Place in greased pan and let rise double. Bake at 375 for about 40 minutes.

Wisconsin State Fair

Raspberry Chiffon Pie

almond-graham crust
1 c graham cracker crumbs
1/2 c almonds,Ground
3 T c&h sugar
3 T butter,softened
filling
1 ea crumb crust
10 oz frozen red raspberries
-thawed
3 oz raspberry flavored gelatin
2 T sugar
2 T lemon juice
2 ea egg whites
1/4 c c&h sugar
1 c whipping cream

Crust: Mix all ingredients well. Press on bottom and sides of a 9" pie plate. Bake in a 400 oven for 8 to 10 minutes or until golden brown. Cool completely.

Filling: Drain thawed red raspberries, reserving the syrup. Add enough water to the reserved raspberry syrup to measure 1 1/2 cups liquid. In a small saucepan, combine raspberry gelatin and the 2 tablespoons sugar. Stir in the 1 1/2 cups berry liquid and lemon juice. Heat mixture, stirring constantly, till sugar and gelatin dissolve. Cool.

Stir the cooled gelatin mixture into the drained raspberries. Chill gelatin mixture to the consistency of corn syrup, stirring occasionally.

Immediately beat egg whites till soft peaks form. Gradually add 1/4 cup sugar, beating till stiff peaks form. When gelatin is the consistency of unbeaten egg whites (partially set), fold in stiff beaten egg whites. Whip cream till soft peaks form. Fold into gelatin mixture. Chill till mixture mounds when spooned. Turn gelatin whipped mixture into crumb crust. Chill several hours or overnight. Garnish if desired.

Wisconsin State Fair

Raspberry Cream Cheese Crumb Cake

**CHEESE FILLING
8 oz natural cream cheese,room -temperature
1/2 c sugar
1/4 t lemon peel,Grated
1 egg yolk
1 T flour
**CRUMB TOPPING
6 T unsalted butter,room -temperature
1 c flour
1/2 c sugar
**CAKE
10 T unsalted butter,room temperature
3/4 c sugar
2 eggs
1 t pure vanilla extract
1 1/4 c flour
1/2 t baking powder
1/4 t salt
1/3 c milk
1/2 pt raspberries,rinsed carefully & well drained

CHEESE FILLING - Preheat oven to 350 degrees. Butter the bottom & sides of a 9" springform pan & set aside. Beat cream cheese in a medium bowl with a large spoon or mixer until creamy. Beat in sugar, lemon zest, lemon juice, egg yolk & flour. Continue beating until the mixture is very smooth, set aside.

CRUMB TOPPING - Combine butter, flour & sugar in a small bowl with a spoon or fingers until mixture forms big crumbs, set aside.

CAKE - Cream butter in large bowl; gradually add the sugar & continue beating until the mixture is light & fluffy. Beat in the eggs, one at a time; add vanilla. In small bowl, stir together the flour, baking powder & salt; add alternately with the milk to the butter mixture, mixing just until blended. Spread the batter in the springform pan, building up the sides slightly, working to within 1/2" of the pan. Scatter half of the raspberries over the batter, spoon the cheese mixture evenly over the top, pressing them in gently so they adhere to the batter.

Bake until the cake & crumbs are golden. 1 hour 10 minutes to 1 hour 20 minutes. Cool the cake in the pan on a wire rack.

6th place Illinois State Fair

Raspberry Rhubarb Crumble Pie

1/2 pt raspberries
1/4 c honey
6 T cornstarch
1 t vanilla
1 t lemon zest,grated
1 1/4 c sugar
1/4 c water
7 c rhubarb,cut in pieces
1 ea pie shell,fully baked
topping
1 c pecans,coarsely chopped
1/2 c flour
1/3 c brown sugar
1/3 c old-fashioned rolled oats
1/4 c butter,cold
1/4 t cinnamon

Filling: In blender, puree raspberries and honey. Scrape through fine sieve into bowl. Whisk in cornstarch to dissolve; add vanilla. In saucepan, bring zest, sugar, and water to a simmer. Add rhubarb. Cover and simmer 8 mintues. Rhubarb should be tender, but hold shape. Add berry mixture and boil 1 minute, stirring till thickened. Pour into pie shell.

Topping: Combine all ingredients in bowl. With fingers, rub till mixture is evenly moistened and forms clumps. Crumble over filling. Place foil under pie to catch drips. Bake at 425 for 15 to 20 minutes until brown.

Wisconsin State Fair

Rhubarb Torte

2 c flour
1 c brown (or white sugar)
1 c oatmeal
3/4 c margarine
3 T cornstarch
1 c sugar
1/4 t salt
1 c water
6 c rhubarb,finely chopped

Mix flour, sugar, oatmeal, and margarine until crumbly. Press into a 9" x 13" greased pan, reserving one cup of mixture for top. Cook cornstarch, sugar, salt, and water until thick. Mix with rhubarb. Pour over crust and sprinkle on topping. Bake at 350 for one hour.

Wisconsin State Fair

Rhubarb-Strawberry Pie

crust
3 c flour
1 c crisco
3 T butter
1 T c&h sugar
1 t salt
1 T vinegar
1 ea egg,beaten
1/3 c ice water
filling
3 c rhubarb
1 1/2 c strawberries
3 T minute tapioca
1 1/2 c c&h sugar
1/8 t salt

Crust: This is enough crust for 2 pies. One double crust and one single crust.

Filling: Fill crust with fruit and rest of ingredients. Put on top crust and brush with egg wash (1 egg with 1 tablespoon water). Bake at 400 for 20 minutes then reduce heat and bake 45 minutes longer.

Wisconsin State Fair

Road To Ruin Pie

PASTRY
2 c flour
1/2 t salt
2/3 c butter flavored shortening
5 T ice water,up to 7 TBSP
FILLING
1 c sugar
1/2 c flour
2 eggs,well beaten
1 butter,melted
1 c semisweet chocolate chips
1/2 c coconut
1 t vanilla extract
3/4 c pecan pieces

PASTRY - Cut shortening into flour & salt with a pastry blender until it resembles course crumbs. Pour in ice water while tossing flour mixture with a fork. Turn out & form into two balls. Cover & refrigerate.

FILLING - Preheat oven to 350 degrees. Mix together sugar, flour, eggs & butter. Beat on low speed of mixer until smooth. Add chocolate chips, coconut, vanilla & pecans, stir by hand, mix well. Roll out one portion of pastry, fit & trim as desired into a 10" pie plate. Cover 2nd portion of pastry & freeze for later use. Pour filling into prepared pastry shell. Bake for 40 minutes or until set. Remove from oven & cool completely. Serve alone or with whipped topping.

Illinois State Fair

Roast Pork Tenderloin With Cherry-Cranberry Glaze

Yield: 4 Servings

2 ea pork tenderloins (total of about 1 1/2 - 1 lb)
16 oz unsweetened tart cherries
cherry-flavored juice
4 t cornstarch
1/4 c brown sugar
1/2 c cranberries,Dried
1 t yellow mustard

Heat oven to 425. Season pork tenderloins with salt and pepper; roast in shallow roasting pan for 20 to 25 minutes; until internal temperature, measured with a meat thermometer, reads 155 to 160F. Pour glaze evenly over tenderloins during last 10 minutes of roasting time. Serve tenderloins sliced.

Glaze: Drain cherries, reserving juice. Add enough cherry-flavored juice to make one cup. In a small bowl, stir cornstarch into 2 tablespoons juice. In small saucepan, combine cornstarch mixture with remaining juice, cherries, brown sugar, and cranberries. Cook, stirring, until mixture boils and thickens; stir in mustard.

Yield: 4-6 servings

Wisconsin State Fair

Rum Mocha Chiffon Cake

1/2 c unsweetened Dutch process cocoa
3 T dry espresso (or coffee)-Instant
1/4 c water,Boiling
1/2 c dark rum
1 1/2 c flour,sifted twice
1/4 c cornstarch
1 3/4 c superfine sugar,divided
1 1/2 t baking soda
7 lg eggs,separated plus 2-3 additional egg whites to make 1 1/2 cups whites
1/2 c safflower oil,or use corn or canola oil
2 t vanilla extract
1 t salt
1/2 t cram of tartar
GLAZE
2 oz semi-sweet chocolate
1 1/2 oz unsalted butter,3 TBSPN
1/4 c whipping cream
1 c powdered sugar,Sifted
1/2 t vanilla
1 pn salt

Adjust oven rack one third up from the bottom & preheat the oven to 325 degrees. In a small bowl whisk the cocoa & espresso or coffee with the boling water. Stir in the rum & set aside. In a large bowl, sift together the flour 1 1/4 cups sugar & baking soda. Set aside.

In a small bowl, beat the egg yolks (reserve egg whites) until well mixed. Beat in the oil, vanilla & cocoa mixture. Add this mixture to the sifted dry ingredients mixture & beat untill smooth, scraping the bowl occasionally with a rubber spatula.

Place egg whites & salt in a clean large bowl & beat at moderate speed until foamy. Make sure bowl & beaters are clean before beginning this process. Add cream of tartar, increase to high speed & beat until the whites hold a soft shape, a peak that bends over when the beaters are raised. On moderate speed, add the remaining 1/2 cup sugar sprinkling 1 rounded tablespoonful at a time. When all the sugar is added, increase the speed to high & beat until the whites hold a straight, firm peak when the beaters are raised. Remove the bowl from the mixer.

With a large patula or angel food cake folder, fold about 1//3 of the cocoa mixtue into the whites wihthou being too thorough. Briefly fold in another third of the cocoa mixture without being too thorough. Finish adding the remainder of the cocoa mixture & fold only until just barely blended. Do not handle more than necessary.

Turn the batter into a 10" 2 piece angel food pan. Tilt the pan to level the batter. Bake for 65-70 minutes until the top springs back when gently pressed with a fingertip. The top will form deep and wild looking cracks.

Remove the pan from the oven. Cool upside down by hanging on the neck of a bottle. Let hang until cool. Remove from pan.

GLAZE: Melt chocolate in heavy saucepan with butter & cream. Stir over moderate heat until perfectly smooth. Mix in sugar, vanilla & salt, remove from heat.

Let stand at room temperature for 5-10 minutes stirring frequently until mixture begins to thicken.

Salsa

10 c tomatoes,peeled, cored & chopped
5 c yellow (or green peppers -(any combinatio mild to hot),seeded & sliced
5 c onion,chopped
2 1/2 c hot peppers,seeded
1 1/4 c cider vinegar
3 t salt

Combine all ingredients in large pot. Bring to boil. Reduce heat and simmer 30 minutes. Pour into hot jars. Leave 1/4" head space. Process in boiling water bath for 15 minutes.

Wisconsin State Fair

Sauerkraut Soup

2 # short ribs of beef
2 # beef bones
1 c onion,chopped
3 carrots,coarsley chopped
2 ea garlic,peeled
1 t thyme,Dried
1 bay leaf
2 qt water
1 cn tomatoes,20 oz.
3 T sugar
8 c cabbage,shredded
salt and pepper
3 T lemon juice
1 lb sauerkraut,washed & squeezed dry.

Preheat the oven to 450 degrees.

Place the short ribs, beef bones, onions, carrots, garlic, thyme and bay leaf in a roasting pan. Bake for about 20 min. untilthe meat is brown.

Transfer the ixture to a kettle. Place the roasting pan over heat and add a little of the water. Stir to dissolve the brown particles, then pour this into the dettle. Add the ramining water, tomatoes, cabbage and salt and pepper to taste.

Bring the mixture to a boil and skim the fat fromthe top. Skimmer for one and one half hours. Add the lemon juice, sugar, sauerkraut and more water if necessary. Cook for one hour longer. Serve with sour cream.

1983 Texas State Fair

Savory 3-Cheese Quiche

1 9 ea prepared pie shell,unbaked
1 c swiss cheese,grated
1/2 c marbled jack cheese,grated
3 T romano cheese,grated
1 T romano cheese,grated
1/2 md onion,chopped
1 c fresh broccoli,cut into -small pieces
1 1/2 c fresh mushrooms,sliced
1/4 t marjoram,Dried
1/2 t basil,Dried
1/4 t salt
1 t garlic powder
3 ea eggs
1/2 c half and half
7 ea cherry tomatoes (up to 8)
my never-fail pie crust -(1 crust)
1 c flour
6 T butter-flavored crisco
1/2 t salt
1/4 t sugar
3 T cold water

Sprinkle the cheeses over the bottom of the pie shell, then evenly distribute the onion, broccoli, and mushrooms over the cheese layer. Mix the eggs and the spices together in a bowl. Add the milk and half and half and mix well. Pour over contents in the pie shell. Cut the cherry tomatoes in halves and place, cut side up, in a ring on top of quiche. Sprinkle the 1 tablespoon of Romano over top. Bake in a preheated 425 oven for 15 minutes. Turn oven down to 300 and bake an additional 45 to 55 minutes or until cake tester inserted in middle comes out clean.

Pie Crust: Blend together with pastry blender until crumbly (like coarse cornmeal). Ad cold water, 1 tablespoon at a time, mixing with a fork until mixture holds together. Handle as little as possible. Wrap in Saran Wrap in a "patty" and chill for at least an hour. Roll out between Saran Wrap with very little flour. Place carefully in pie plate, being careful not to stretch dough. Shape edges.

Wisconsin State Fair

Savory International Spam Cheesecake

Crust
3/4 c. seasoned bread crumbs
1/4 c. toasted almonds (or pine nuts),Ground
1/4 t nutmeg,Ground
1/4 c. butter,Melted
Filling
16 oz garden vegetable-flavored cream cheese
3 eggs
1/2 c. tomato-basil flavored feta Crumbled cheese
1/4 c. blue cheese,Crumbled
1/4 c. black olives,Chopped
1 T flour
1 t Italian seasoning
1 T brandy (or 1/2 tsp. brandy extract)
1 cn Spam luncheon meat, grated 12 oz can
Topping
1 c. sour cream
2 t sugar
1 Major Grey Chutney,pureed 10 oz jar
1/3 c. toasted almonds (or pine nuts),Slivered
Assorted crackers

Preheat oven to 350 degrees. For crust, in small bowl, combine bread crumbs, almonds, nutmeg and melted butter. Gently press into bottom of a 10-inch springform pan or pie plate. Bake 8 to 10 minutes. Remove from oven; set aside to cool.

Reduce temperature to 300 degrees. In large bowl, beat cream cheese until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in feta cheese, blue cheese, olives, flour, Italian seasoning and brandy. Gently fold in grated Spam. Pour into prepared crust and bake 50 to 60 minutes or until center is almost set.

Meanwhile, in small bowl, combine sour cream and sugar. Spread over cheesecake and bake 10 additional minutes. Remove cheesecake from oven; cool to room temperature. Refrigerate several hours or overnight.

Before serving, spread chutney over cheesecake and sprinkle with toasted nuts around the edge. Cut into thin wedges and serve with assorted crackers.

Serves 24.

California State Fair
.

Savory Sweet Potato Pie

2 c sweet potatoes (about 4)
-cooked & mashed
1/4 c butter (or margarine)
3 ea eggs,separated
3 T sugar
1/4 c onion,chopped
1/4 c parsley,chopped
1 t salt
1/4 t tarragon leaves,Dried
1 T lemon juice
1/2 c milk
1 ea pastry shell,unbaked
crust
2 c flour
1/2 c shortening
3 T ice water (about 3)
1 t salt
1/4 c butter,Unsalted

Crust: Mix shortening, butter, flour, and salt. Blend with pastry blender until has look of small peas. Sprinkle with ice water, small amounts at a time, until it starts forming a ball. Refrigerate about an hour. Roll out. Put into 9" pie pan.

Filling: Wash and prick sweet potatoes with fork. Bake at 400F for 35 to 40 minutes or until soft. Scoop out pulp. Put into large bowl. Add butter and beat until smooth. Beat in egg yolks, sugar, onion, parsley, salt, tarragon, lemon juice, and milk. In another bowl, beat egg whites until stiff but not dry; fold into sweet potato mixture. Turn into unbaked pastry shell. Bake at 350F for 50 minutes.

Wisconsin State Fair

Scandinavian Almond Bars

1 c sugar
1/2 c butter,softened
1 ea egg
1/2 t almond extract
1 3/4 c flour
2 t baking powder
1/4 t salt
1 T milk
1/2 c sliced almonds,chopped
icing
1 c powdered sugar
1/4 t almond extract
1 T milk (up to 2)

In a mixing bowl, cream sugar and butter; beat in egg and extract. Combine dry ingredients. Add to creamed mixture and mix well. Divide dough into fourths; roll into 12" x 3" rectangles, 5" apart, on greased baking sheets. Brush with milk and sprinkle with almonds. Bake at 325 for 18 to 20 minutes or until firm and edges are lightly browned. Cool on pans 5 minutes, then cut diagonally into 1" slices. Remove to wire racks to cool completely. Combine icing ingredients and drizzle over bars.

Wisconsin State Fair

Shrimp Casserole

1 pk long grain wild rice,(6
-ounce)
1 c black olives,sliced
1 c artichoke hearts,quartered
(unmarinaded)
1/2 c green pepper,diced
1 lg whole tomatoes,wedged and
-undrained
6 oz feta cheese,crumbled
1 lb shrimp,cooked and peeled
1 t oregano
Salt and pepper,To Taste

Cook rice according to package directions. In a large bowl, mix in all remaining ingredients. Spoon into a lightly greased two-quart casserole dish. Never hesitate to add a bit more of your favorite ingredients. Cover and bake at 350 degrees for 25 to 30 minutes. Serve with a salad and French bread.

Sicilian Grill

Yield: 4 Servings

12 oz beef pastrami,thinly sliced
8 sl firm textured italian (or -vienna bread) (about 6"x4"x1/2")
2 T prepared non-creamy italian -dressing (no light (or reduced fat)(up -to)),3 Tbl
4 sl provolone cheese (3 1/2 - 4 -oz)
7 oz roasted red peppers,drained -well and patted dry
1/4 c prepared basil pesto

Brush one side of 4 bread slices lightly with 1/2 of dressing; place, dressing side down, on cutting board. Top each with equal amounts of cheese, beef pastrami, and peppers.

Spread one side of remaining 4 bread slices evenly with pesto; place, pesto side down, on top of sandwiches. Brush tops of bread slices lightly with remaining dressing.

Meanwhile, heat skillet over medium heat until hot. Place sandwiches in skillet; cook 4 to 6 minutes or until bread is toasted and cheese is melted, turning once. Cut sandwiches in halves. Serve immediately.

Wisconsin State Fair

Simply Oregon Blueberry Pie

Filling
4 C. Fresh Hurst's Blueberries
1/4 C. Rhubarb juice
2/3 C. Granulated sugar
3 T Cornstarch
1 T Butter
1 T Milk
1 T Sugar
Pastry
2 C. All-purpose flour
1 t Salt
3/4 C. Shortening
3 T Water
2 T Milk

Filling: Combine sugar and cornstarch. Mix well. Stir into blueberries and rhubarb juice in a large bowl. Cook in microwave or on stove top until bubbly and thick.

Set aside and prepare pastry.

Pastry: In a large bowl, blend salt and flour. Cut in shortening with a pastry blender until it resembles coarse meal. Stir water into flour a little at a time, using only as much as you need to make a ball when the dough is gently pressed together.

Divide dough, roll one part in a circle large enough to fit a 9-inch pie plate. Place plate, trim. Roll remaining dough into a circle 1 inch larger than pie plate. Place filling on bottom crust, dot with 1 tablespoon butter, cut decorative design in top crust, place on filling. Seal edges and make decorative edge. (I used two sizes of spoons pressed into edge from outside of pie.) Brush top with milk, sprinkle with sugar for sparkle. Bake 20 minutes at 425 degrees or until golden brown.

1st prize, 1997 Oregon State Fair

Soft Pretzels

1 pk yeast
1 T sugar
1 c water,Warm
2 1/2 c flour (up to 3)
1 t salt
2 T salad oil
1 ea egg
coarse salt

Dissolve yeast and sugar in water in bowl. Let stand 10 minutes. Add 2 cups flour, salt, and oil. Beat until smooth and gradually stir in more flour to make soft dough. Knead dough until not sticky. Make ropes 12" long and make pretzels. Place on greased baking sheet. Let rise uncovered 20 to 25 minutes. Brush pretzels lightly with egg and sprinkle with salt. Bake at 425F. for 12 to 15 minutes.

Wisconsin State Fair

Sour Cream Raisin Pie

crust
2 c flour
1 t salt
1/2 c shortening
1/4 c butter
ice water
filling
1 c granulated sugar
1/4 t salt
1 1/2 t cinnamon,Ground
1/4 t nutmeg,Ground
1/4 t cloves,Ground
2 T cornstarch
3 ea egg yolks
1 1/2 c commercial sour cream
1 1/2 c dark seedless raisins
milk
sugar

Crust: Chill ingredients. Sift flour and salt. Blend shortening and butter into the flour. Add enough ice water to hold dough together. Chill.

Filling: In a medium saucepan, mix sugar, salt, spices, and cornstarch. Beat in the egg yolks and then the sour cream and raisins. Cook over low heat about 10 minutes, stirring constantly, until well thickened (mixture will be thin on heating and then thicken again). Remove from heat and cool 15 to 20 minutes. Heat oven to 400. Line a 9" pie pan with 1/2 of the crust: spread filing evenly in it. Top with second crust, seal, and trim edges. May decorate with trimmings. Bake 30 to 40 minutes. Brush with milk and sprinkle with sugar halfway through. Serve warm or cold.

Wisconsin State Fair

Sour Cream Twist

1 pk yeast
1/4 c water (120 to 130 degrees)
-Warm
4 c plain flour,Sifted
1 c butter,Melted
1 c sour cream
2 eggs,slightly beaten
1 t salt
1 t vanilla
1 c sugar
1 t cinnamon

Sprinkle yeast into warm water and stir until well dissolved.

Mix well in large bowl, butter, sour cream, eggs, salt, vanilla and yeast mixture. Add flour slowly and mix until smooth. Brush with melted butter and cover with a damp cloth. Refrigerate for at least 2 hours. (May be refrigerated for up to two days).

Combine sugar and cinnamon and sprinkle 1/2 on the board. Divide the dough into two equal parts. Knead one part gently in the sugar and cinnamon and roll out to a 10-by-15-inch rectangle turning until both sides are coated with sugar mixture. Fold the long side over three times. Cut into 15, one-inch strips. Twist each strip and place on well greased baking sheet. Repeat with the remaining half of the dough and sugar mixture. Bake 375 degrees for 15 minutes.

Southern Ambrosia Apple Pie

1/2 c brown sugar,Packed
1/2 c apple juice
2 T butter (or margarine)
2 T cornstarch
1/4 t salt
4 c thinly sliced baking apples
-Peeled
2 t lemon juice
1 pastry shell (9 inches)
-baked
1 egg
2/3 c evaporated milk
1/2 c sugar
1/2 c flaked coconut
2 t vanilla extract
1 t cinnamon,Ground
Pecan Cream Topping
1 pk cream cheese,(8 ounces)
-softened
1/2 c sugar
3/4 c chopped pecans,toasted
1 t vanilla extract
1 ct frozen whipped topping,(8
-ounces) thawed
pecans toasted,optional

In a saucepan over medium heat, bring brown sugar, apple juice, butter, cornstarch and salt to a boil. Stir in apples and lemon juice; cook and stir over low heat until apples are crisp-tender, five to eight minutes. Pour into a pastry shell. In a small bowl, beat egg, milk, sugar, coconut, vanilla and cinnamon. Mix well. Pour over apple mixture. Bake at 350 degrees for 40-45 minutes or until mixture is set. Cool on a wire rack. For topping, beat the cream cheese and sugar in a mixing bowl. Stir in pecans and vanilla. Fold in whipped topping. Spread over pie. Garnish with pecans if desired. Chill for four to six hours.

Southwestern Kabobs

Yield: 4 Servings

4 ea boneless top loin pork
-chops,cut into 1" cubes
4 T taco (or fajita seasoning)
1/2 ea green bell pepper,seeded &
-cut into
1" pieces
1/2 lg onion,peeled & cut into
1" pieces

In a plastic bag or shallow bowl, toss together pork cubes with desired seasoning until pork is evenly coated. Thread pork cubes, alternating with pepper and onion pieces, onto skewers. Grill over a medium-hot fire, turning occasionally, until pork is nicely browned.

If using wooden skewers, soak in water for 20 minutes before using.

Wisconsin State Fair

Southwestern Souffle

1 md onion,chopped
1 md green pepper,chopped
2 T butter
3 ea egg
2 c milk
1 t salt
1/2 t sugar
1 1/2 t red pepper flakes
1 c colby jack cheese,shredded
8 oz cream cheese,softened
8 oz tuna,drained
16 oz creamed corn (up to 18 oz)
1 1/2 cu corn chex®,coarsely -broken

Preheat oven to 325.

Saut green pepper and onion in butter until limp. Beat together eggs, milk, salt, sugar, pepper flakes, and cream cheese. Stir in sauteed vegetables, shredded cheese, tuna, and Corn Chex. Pour into buttered 2 quart dish. Bake 45 to 50 minutes. Garnish with French fried onions if desired..

Wisconsin State Fair

Spaghetti Pie

Yield: 6 Servings

crust
6 oz spaghetti
2 T butter,melted
1/3 c parmesan cheese,Grated
2 ea eggs,well beaten
filling
1 lb beef,Ground
1/2 c onion,chopped
1/4 c green pepper,chopped
8 oz canned tomatoes,cut up
6 oz tomato paste
1 t sugar
1 T worcestershire sauce
1/2 t garlic powder
1 T chili powder
1/4 c red wine (optional)
ripe olives (optional)
-sliced
1 t oregano
1 cn mushrooms (small can)
1 c cottage cheese
1 c mozzarella cheese,shredded

Crust: Cook spaghetti according to package directions; drain. You should have approximately 3 1/2 cups cooked spaghetti. Stir butter into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a crust in a buttered 10" pie plate.

Filling: In a skillet, cook ground beef, onion, and green pepper until meat is browned and vegetables are tender. Drain off excess fat. Stir in tomatoes, tomato paste, sugar, Worcestershire sauce, garlic powder, chili powder, wine, olives, oregano and mushrooms. Simmer slowly for 20 minutes.

Spread cottage cheese over bottom of spaghetti crust. Fill pie with meat mixture. Cover with foil and chill in refrigerator 2 to 24 hours. Bake, covered, at 350 for one hour. Uncover, sprinkle with Mozzarella cheese, and bake five minutes more. Let set ten minutes and serve.

Wisconsin State Fair

Special Cashew Pie

FILLING
1/4 c brown sugar,firmly packed
3 T butter,softened
1/2 c light corn syrup
1/2 c sour cream
1 t vanilla
3 eggs
1 c cashews,chopped
PASTRY
3 c flour
1 c shortening
1 egg,5
5 T water
1 t vinegar
1 t salt

FILLING In large bowl, beat brown sugar & butter until light & fluffy. Add corn syrup, sour cream & vanilla. Beat until smooth. Beat in eggs, one at a time, blending well after each addition. Stir in cashews. Pour into 9" crust lined pan. Bake at 350 degrees for 45-50 minutes, or until top of pie is golden brown. Cover edges of crust if needed to prevent excessive browning.

PASTRY - Beat egg; add water, vinegar & salt, mix together. Cut shortening into flour until crumbly. Add egg mixture. Roll dough out onto lightly floured surface & fill a 9" pie pan. Cut excess off & crimp edges. This may be kept in ice box until ready to use.

Illinois State Fair

Spicy Thai Chicken Salad

Yield: 6 Servings

1 pk precooked,(6-ounce) grilled chicken strips,cut into -1/2-inch pieces
3 c rice,Cooked
6 c pre-cut coleslaw mix
1/4 c cilantro leaves,Chopped
1 Thai peanut sauce,(11-1/2 -ounce)
1/4 c vegetable oil
1/4 c water
3/4 c coarsely dry-roasted -peanuts,Chopped

In a large bowl, combine chicken strips, rice, coleslaw mix and cilantro. In medium bowl, whisk together peanut sauce, oil and water; add to rice mixture and toss well. Garnish with peanuts.

Spring Garden Cake

1 c walnuts,coarsely chopped
1 1/4 c canola oil
2 c softasilk
1 1/2 t cinnamon
1 t baking powder
1 t salt
2 c sugar
4 lg eggs
4 c carrots,grated
zest of 2 oranges,Grated
cream cheese icing
1 lb cream cheese,room
-temperature
1 butter,Unsalted
2 c powdered sugar
1 t vanilla

Heat oven to 350. Spread nuts on baking pan; toast until fragrant, about 10 minutes. Lightly oil and line one 9" x 13" baking pan with parchment. In a bowl, sift flour, cinnamon, baking powder, and salt. Set aside. In bowl of an electric mixer, combine oil and sugar. Slowly add half of the flour mixture; mix on low until blended. Alternate eggs with remaining flour in 3 additions, beginning and ending with flour. Mix until combined, about 1 minute. Transfer batter into a mixing bowl; stir in carrots, zest and nuts. Pour batter into baking pan. Bake cake until golden and firm, about 1 hour.

For zucchini layer, substitute 3 cups zucchini for carrots; omit walnuts and orange zest and add 2 teaspoons ground ginger.

Cream Cheese Icing: Beat cheese until smooth. Gradually add butter, sugar, and vanilla; beat on low speed until creamy. Turn mixer on high and beat for 2 minutes.

Frost cakes and refrigerate. Decorate with ground chocolate wafers and marzipan to make cake look like a spring garden.

Wisconsin State Fair

State Fair Cream Puffs

Yield: 10 Servings

1 c water
1/2 c butter,no substitutes
1 c all-purpose flour
1/4 t salt
4 eggs
2 T milk
1 egg yolk,lightly beaten
2 c whipping cream
1/4 c confectioners' sugar
1/2 t vanilla extract
additional confectioners'
-sugar

In a saucepan over medium heat, bring water and butter to a boil. Add flour and salt all at once; stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Beat until smooth. Drop by 1/4 cupfuls 3 inches apart onto greased baking sheets. Combine milk and egg yolk; brush over puffs. Bake at 400 for 35 minutes or until golden brown. Remove to wire racks. Immediately cut a slit in each for steam to escape; cool. In a mixing bowl, whip cream until soft peaks form. Gradually add sugar and vanilla, beating until almost stiff. Split puffs; remove soft dough. Add filling; replace tops. Dust with confectioners' sugar.

Refrigerate until serving. Yield: 10 servings.

Strawberry Colada Cake

Cake
1 c sour cream
3/4 c cream of coconut
3 lg eggs
1/4 c safflower oil
2 c cake flour
1 c bakers sugar
1 t baking powder
1/2 t salt
1 1/2 t coconut extract
1 1/2 t rum extract

Topping
2 c heavy cream
4 T powdered sugar
1 t cornstarch
1/2 t coconut extract
4 pt fresh strawberries
1/2 c strawberry jam

For cake: Preheat oven to 350 degrees. Grease and flour 9-by-13-inch pan. In large mixing bowl, combine sour cream, cream of coconut, eggs and oil. In separate bowl, combine cake flour, bakers sugar, baking powder and salt. Add flour mixture to egg mixture all at once and combine until no lumps are visible, then stir in extracts. Pour batter into prepared pan and bake for 50 to 55 minutes. Cool on wire rack before topping.

For topping: In small saucepan, combine 1/2-cup cream, powdered sugar and cornstarch. Bring to a boil, stirring constantly just until thickened. Scrape into a small bowl and cool. Stir in extract. In large mixing bowl, beat remaining cream to soft peak stage, then begin adding cooked mixture while beating to stiff stage. Spread whipped cream mixture over cooled cake. Wash and hull berries. Let dry on paper towels. Heat jam until liquid. Top cake with berries and brush each berry with jam. Refrigerate cake for 1 hour before serving.

Softasilk Championship Cake Award

Strawberry Cream Pie

Yield: 1 Servings

1 baked 8- (or 9-inch pie -shell)
2/3 c sugar
1/2 c flour
1/2 t salt
2 c milk,scalded
2 eggs,separated
2 T butter
1 t vanllla extract
1 qt fresh strawberries,hulled -and sliced
1 c confectioners' sugar

Mix sugar, flour, and salt together and dissolve with some of the hot milk. Gradually blend wih the rest of the hot milk. Cook over low heat until mixture
thickens, stirring constantly. Beat egg yolks in a bowl. Stir a small amount of hot mixture into egg yolks; stir warmed egg yolks into hot mixture.
Cook over low heat for 1 minute longer. Remove from heat and stir in butter and vanilla. Let cool.

Reserve 1 cup of strawberries. Place remaining strawberries in pie shell. Spread cooled custard over top. Beat egg whites and confectioners' sugar, a little at a time, until stiff. Fold in reserved berries. Spread over top of pie. Refrigerate until ready to serve.

Strawberry Jelly

3 qt strawberries,stems removed & crushed
2 ea lemons (or 1/4 cup fresh -lemon juice)
7 1/2 c sugar (c&h)
2 liquid fruit pectin (certo)

Place strawberries in jelly bag. Hang and let drip to measure 3 3/4 cups juice.

Sterilize jars. Stir sugar into juice and lemon. Bring to full boil, stirring constantly. Boiling does not stop when stirred. Quickly stir Certo into juice and boil exactly 1 minute, stirring constantly. Remove from heat. Skim off foam. Fill jars to 1/8" of top. Wipe jar rims and threads. Cover with hot lids. Screw bands. Place in boiling water bath 5 minutes.

Wisconsin State Fair

Strawberry Rhubarb Dessert Bars

1 1/2 c unsweetened rhubarb,cut -into 1-inch
1 fresh (or),Frozen
1 1/2 c fresh strawberries,sliced
1 T lemon juice
1/2 c sugar
2 T cornstarch
CRUST INGREDIENTS
1 1/2 c all-purpose flour
1 1/2 c quick-cooking oats
1 c brown sugar,firmly packed
3/4 c land o lakes® butter -softened
1/2 t baking soda
1/4 t salt
DRIZZLE INGREDIENTS
3/4 c powdered sugar
1 T milk,up to 2 tbsp

Combine rhubarb, strawberries and lemon juice in 2-quart saucepan. Cover; cook over medium heat, stirring occasionally, until fruit is tender (8 to 12 minutes).

Combine 1/2 cup sugar and cornstarch in small bowl. Stir into fruit mixture. Continue cooking, stirring constantly, until mixture comes to a boil (about 1 minute). Continue boiling until thickened (1 minute). Remove from heat. Set aside.

Heat oven to 350F. Combine all crust ingredients in large mixer bowl. Beat at low speed, scraping bowl often, until mixture is crumbly (1 to 2 minutes). Reserve 1 1/2 cups crumb mixture. Press remaining crumb mixture onto bottom of greased 13x9-inch baking pan. Spread filling over crust. Sprinkle with reserved crumb mixture.

Bake for 30 to 35 minutes or until golden brown. Cool completely.

Stir together drizzle ingredients in small bowl. Drizzle over cooled bars. Cut into bars.

A Pennsylvania 1999 State Fair Butter Cookie Contest Winner.

Strawberry-Rhubarb Pie 1

Yield: 1 Servings

1 unbaked 9-inch pie she11
-with pastry for top

4 cups sliced rhubarb
2 cups sliced strawberries
1 1/2 cups sugar
4 tablespoons flour
1 Pinch salt
1 tablespoon butter

Preheat oven to 425F. Combine rhubarb, strawberries1 sugar, flour, and salt. Turn into unbaked pie shell. Dot with butter and cover with pastry strips to make a lattice top. Bake 10 minutes at 4250F, then reduce 6ven heat to 3500F and bake 30 minutes longer.

Banistable County Fair

Stuffed Tuna Manicotti

Yield: 1 Servings

1 cn light tuna in water,6-1/2 oz
1 pk frozen chopped spinach
-10-1/2 oz. cooked
and,Drained
4 oz ricotta cheese
1 egg,lightly beaten
3/4 t salt
1/8 t nutmeg,ground
8 manicotti shells
1/4 c. parmesan cheese,Grated
salt and pepper,To Taste
paprika
2 T butter (or margarine)
2 1/2 T flour
1/2 t salt
2 c milk
2 T pale dry sherry

Drain tuna. Combine spinach, ricotta, egg, seasonings and tuna. Fill manicotti shells with tuna mixture. Spoon half sherry sauce into a 9 x 9 baking dish.

Arrange manicotti on top of sauce. Pour remaining sauce over all. Sprinkle with parmesan cheese and paprika. Cover with foil. Bake in a 375 degree oven for one hour.

Sherry sauce: Melt butter; stir in flour and salt until blended. Gradually stir in milk, stirring constantly until it boils and thickens. Remove from heat; stir in sherry.

Texas State Fair 1988

Sugar 'n' Spice Cake

1/4 c sugar
2 t cinnamon
3 T water
1 3/4 c all-purpose flour,sifted
2 t double-acting baking powder
1/2 t salt
1/3 c butter
1 c sugar
2/3 c milk
1 t vanilla

Combine sugar, cinnamon and water in a saucepan. Cook stirring constantly, until mixture begins to boil. Remove from heat; set aside.

Sift together the flour, baking powder and salt.

Cream butter and gradually add the sugar. Cream well.

Combine the mil and vanilla. Add 2 tablespoons to creamed mixture.; beat well. Add remaining milk mixture alternately with the dry ingredients. Blend well after each addition. Beat 2 egg whites until stiff but not dry; fold into batter. Turn into 8" x 8" x 2" pan, well greased and lightly floured on the bottom. Drizzle cinnamon syrup over top; cut back and forth through batter with knife for marbled effect. Bake at 350 for 35 to 40 minutes.

Wisconsin State Fair

Sugar Pie Crust

1 flour
3 1/2 T powdered sugar
1 butter

Preheat oven to 350 degrees.

Combine flour & powdered sugar. Cut in butter & blend to a pie dough consistency. Press the dough evenly into an 8" or 9" pie plate. Prick dough all over bottom with the tines of a fork. Bake for 20 minutes, until lightly browned. Remove & let cool.

Description:
"A delicious pie crust to bake first & fill later, especially with fruit. Makes 1 single crust baked pie shell."

Blue Ribbon Pies

Sugar Types

granulated,white
-all-purpose fine
crystal,made from sugar
-cane or
sugar beets. it's what is
-in most sugar,cooking
bowls. good for baking
and beverages.

Baker's Sugar: professional-grade, ultra-fine cane sugar made for baking. It's cleaner, with fewer impurities than granulated sugar. Good for baking, meringues, spun sugar, candy and ice cream.

Superfine or caster sugar: the finest granulated sugar. In England, it's called caster or castor, after the container it comes in. Good for baking, dissolves easily in cold drinks.

Powdered or confectioner's sugar: Finely pulverized with 3 percent cornstarch added to prevent clumping and keep it powdery. Good for icing, dusting and decorating.

Brown Sugar (light and dark): sugar crystals coated in a molasses syrup with natural flavor and color. Dark brown sugar has a stronger molasses flavor than light brown sugar. Light brown sugar is good for baking and making butterscotch, condiments and glazes. Dark brown sugar has a rich flavor that is good for gingerbread, mincemeat, baked beans and plum pudding.

Demerara Sugar: a light brown sugar with large, sticky crystals. Popular in England, it is used in tea, coffee or on top of hot cereals.

Muscovado or Barbados Sugar: a British specialty brown sugar, slightly coarser than brown sugar, very dark brown with a strong molasses flavor.

Summer Lemon Blueberry Tart

LEMON CUSTARD
10 T sugar
4 egg yolks
6 T fresh lemon juice
1/4 c unsalted butter,cut into pieces
1/4 t salt
2 t lemon peel,finely shredded
BLUEBERRY TOPPING
1/3 c sugar
1 T cornstarch
1/2 c water
1 1/2 t fresh lemon juice
3 c fresh blueberries,washed & patted dry
PASTRY
1 c flour
1 T sugar
1/4 t salt,omit if using salted butter
1/4 t lemon peel,grated
1/2 unsalted butter,chilled
1 T water
1/2 t vanilla extract

LEMON CUSTARD - In a heavy non-aluminum saucepan, beat sugar & egg yolks until well blended. Add lemon juice, butter & salt. Stir with wooden spon over medium-low heat for about 8 minutes until mixture thickly coats back of spoon; do not boil. Remove from heat & stir in lemon peel. Cool. Cover & refrigerate at least 1 hour. Spread custard in pastry shell & set aside.

BLUEBERRY TOPPING - In a heavy medium saucepan, combine sugar & cornstarch. Mix in water & lemon juice. Stir over medium heat & bring to a full rolling boil. Cook until mixture thickens & turns translucent. Remove from heat & stir in blueberries. Spread berry mixture evenly on custard. Refrigerate 30 minutes before serving.

PASTRY - In mixing bowl, cobine flour, sugar, salt & lemon peel. Cut the butter into 2" slices & blend into flour mixture until crumbly. Combine the water & vanilla. Sprinkle over flour mixture & blend until mixture clings together. Gather into a ball & let rest 30 minutes if time permits. Preheat oven to 375 degrees. Press pastry into a 9" pie pan or tart pan. Prick with fork. Bake 25 minutes or until golden brown.

Illinois State Fair

Summertime Shrimp And Rice Bowls

Yield: 4 Servings

3 c hot rice,Cooked
1 cn sweet corn,(11-ounce)
-drained
1/4 c drained and chopped
oil-packed,sun-dried
-tomatoes,
reserving oil
1 c Italian cheese blend
-Shredded
1/4 c plus 1 tablespoon fresh
-basil,Slivered
leaves
1/2 t salt,divided
1 lb medium shrimp,peeled and
-deveined

In large bowl, combine rice, corn, sun-dried tomatoes, cheese, basil and salt. Spoon into individual bowls. To broil shrimp in oven, place shrimp on broiler rack coated with cooking spray. Brush shrimp with reserved oil from tomatoes. Broil 4 to 5 inches from heat 4 minutes. To cook shrimp on outdoor grill, brush with reserved oil from tomatoes, cook skewered shrimp over hot coals 4 minutes. Turn and brush with additional tomato oil. Grill 4 to 5 minutes or until shrimp are done. Top rice bowls with shrimp.

winner USA Rice Federation contest

Sunday Morning Bread

3/4 c water (100º to 110º)
3 pk fleischmann's active dry
-yeast
3 t sugar
6 c flour,sifted
1/2 c sugar,minus 3 tsp.
1/2 c dry milk
1 T salt
1/2 c butter,cut in

In a small bowl place water and yeast. Add sugar. If yeast mixture doubles in size, you are ready.

Blend as for pie crust.

Make a well in center of dry mixture. Add yeast mixture, 2 eggs (unbeaten) and 1 1/4 ups warm water. Work until a soft dough forms. Turn out on floured board. Knead, adding flour as needed, but not more than 1 cup. Cover and let rise to double its size. Divide dough in half.

Take one half and divide into 3 parts. Roll each of 3 parts into rectangle 10" x 6". Brush with melted butter. Sprinkle with cinnamon and sugar. Roll up into rolls (3 rolls). Braid the 3 rolls and place in a bread pan. Bake at 375 for 20 minutes or until golden brown. Repeat for second half of dough.

Frost if you desire, or slice and toast, or use for French toast.

Wisconsin State Fair

Sunflower Crisp Cookies

Yield: 60 Servings

1 c butter
1 c sugar
1 ea egg
1 t vanilla
2 c flour,sifted
1/2 t salt
3 c corn flakes,Crushed
1/2 c salted,roasted sunflower -nuts

Cream butter and sugar until light and fluffy. Beat in egg and vanilla. Blend in flour, salt, and corn flake crumbs, reserving 1/2 cup crumbs. Stir in nuts. Chill dough thoroughly. Shape dough into 1" balls. Roll balls in remaining crumbs to coat evenly. Place, two inches apart, on ungreased cookie sheet. Bake at 375 for 12 minutes or until lightly browned.

Wisconsin State Fair

Sunflower Seed Bread

3 c whole wheat flour
3 c unbleached flour,up to 4
-cups
3/4 c sunflower seeds
1/3 c sugar
1 t salt
2 pk yeast
4 T oil
3/4 c milk,scaled & cooled
1 1/2 c water,Warm

Soften yeast in warm water, add sugar. Add milk, oil, salt, sunflower seeds & 1 cup flour. Stir in wheat flour gradually. Add enough remaining white flour to make a soft smooth ball. Knead well. Let rise until doubled in size. Punch down dough & shape into loaves. When doubled bake at 350 degrees until golden brown.

Greenville Illinois -yeast & quick breads

Sunshine Cookies

Yield: 42 Servings

1/3 c land o'lakes margarine
1 c sugar
1 ea egg
1 t vanilla extract
8 oz dole pineapple slices
-drained & pureed
1 c all-purpose flour
2 c bisquick® baking mix
1 t baking soda
1/2 c ocean spray craisins
-sweetened,Dried
cranberries,chopped
1/2 c dole dates,chopped
1/2 c pecans,chopped
cinnamon-sugar coating
1/2 c sugar
1/4 t cinnamon,Ground

Heat oven to 375. Grease cookie sheets. In a bowl, combine Land O'Lakes margarine, sugar, egg, vanilla extract, and pureed pineapple; set aside. In another bowl, combine flour, Bisquick, and baking soda together. Put dry ingredients into wet ingredients and mix. Stir in Craisins, dates, and pecans. Refrigerate 1 hour. Shape chilled dough into balls, 1 heaping teaspoon to each. Roll each ball into cinnamon/sugar coating. Place on greased cookie sheet, 2" apart, and flatten with glass bottom. Bake 10 minutes or until done in a 375 oven. Cool on wire racks.

Wisconsin State Fair

Sunshine Salad

Yield: 6 Servings

3 firm-ripe avocados (2 1/2 -lb. total)
4 navel oranges (3 3/4 lb. -total)
2 c cooked long-grain brown -rice,at room temperature
3/4 c coarsely salted smoked -almonds,Chopped
3/4 c pitted dates,Chopped
4 qt spinach leaves,rinsed and -crisped
Salt
Sunshine Dressing
1/2 c salad oil
3 T rice vinegar
2 T thawed orange juice -concentrate,Frozen
1 t hot sauce
1/4 t pepper
1/4 t cayenne
1/4 t curry powder

1. Pit and peel 2 avocados. Cut peel and white membrane from 2 oranges. Cut peeled avocados and oranges into 3/4-inch cubes and put in a bowl. Add rice, almonds, dates, and 1/3 cup dressing; mix.

2. Arrange spinach around rims of salad plates. Mound rice mixture in center of spinach.

3. Pit, peel, and thinly slice remaining avocado lengthwise. Cut peel and membrane off remaining oranges, cut fruit in halves, then slice crosswise. Arrange avocado and orange slices around rice mixture. Moisten salads with remaining dressing. Season to taste with salt.

Salad Dressing: Mix together ingredients
Makes about 3/4 cup; 6 servings.

FINALIST Sunset's Centennial cook-off.

Sweet Apple Surprise Cake

2 c flour,sifted
2 t baking soda
2 t cinnamon
1 1/2 t salt
2 c sugar
1 1/2 c oil
1 c raisins
4 ea eggs
3 t vanilla
1 c coconut
1 c walnuts,chopped
2 1/2 c apples (gala,mcintosh, cort
-& paula red
or early gold),,Chopped
cream cheese frosting
6 oz cream cheese
1/2 c butter,Unsalted
1 t vanilla
4 c powdered sugar

Mix and sift flour, soda, cinnamon and salt. Beat oil and sugar together until thick. Add eggs, one a time, and beat well after each addition. Add remaining ingredients and mix. Bake in 2 greased 8" round cake pans that are also floured. Bake at 350 for about 50 minutes. Cool 10 minutes and remove from pans. Cool on wire racks. Frost with Cream Cheese Frosting.

Cream Cheese Frosting: Beat cream cheese and butter until light. Add vanilla. Gradually add powdered sugar until spreading consistency. Frost cake.

Wisconsin State Fair

Sweet Cheerity Pie

crust
1 c flour
1/2 c nuts (up to 1 cup),finely
-chopped
1/4 c brown sugar,firmly packed
1/2 c margarine,softened
cream cheese layer
8 oz cream cheese,softened
1/2 t almond extract
1 c powdered sugar
filling
21 oz prepared pie filling
-(cherry)
1 c whipping cream (do not
-substitute,Frozen
topping)

Crust: Heat oven to 375. Combine flour, nuts, sugar, and margarine in a 13" x 9" pan; bake 15 to 20 minutes, stirring once while baking. Reserve 1/2 cup for garnish. Using a spoon, firmly press remaining mixture into an ungreased 9" or 10" pie pan. Chill.

Cream Cheese Layer: Blend cream cheese, almond extract, and sugar together until smooth. Spread over crust.

Filling: Whip the 1 cup cream. Fold pie filling into whipped cream. Spoon over cream cheese layer. Garnish with remaining crust crumbs. Chill 1 to 2 hours before serving. Store in refrigerator.

Wisconsin State Fair

Sweetheart Shortcakes For 2

Yield: 2 Servings

1/4 c buttermilk blend
2 c flour
3 T sugar
3 t baking powder
1/2 t baking soda
1/2 t salt
1/2 t cream of tartar
3 T butter,cold
2 T shortening,cold
2/3 c water mixed with 1/2 tsp
-vanilla
cherry pie filling
ganache filling
cocoa whipped cream
ganache filling
1/2 c saco chocolate chips
1/4 c sweetened condensed milk
1 t milk (up to 3) to thin
cocoa whipped cream
1/2 pt whipping cream
1 T saco cocoa
2/3 c powdered sugar
1/2 t vanilla

For shortcakes, blend all ingredients (dry ones) in food processor. Add butter and shortening. Pulse till mixture resembles corn meal. Add water. Pulse to form dough. Knead a few times on floured board. Pat into a 1/2" thick round. Cut 3 hearts. Place on cookie sheet. Bake at 450 for 15 to 20 minutes. Split while warm. Spread bottom split with Ganache. Top with cherry pie filling. Place shortcake top on top. Drizzle with Ganache. Add a dollop of whipped cream. Give your sweetheart and yourself a fork and enjoy.

Ganache Filling: Mix all ingredients.

Cocoa Whipped Cream: Whip cream. Combine sugar and cocoa. Beat into cream with vanilla.

Wisconsin State Fair

Swiss Chocolate Squares

1 c water
1/4 lb butter
6 oz unsweetened chocolate
2 c flour
2 c sugar
2 eggs
1/2 c sour cream
1 t baking soda
1/2 t salt
**Milk Chocolate Frosting
1/4 lb butter
6 T milk
6 oz unsweetened chocolate
4 1/2 c powdered sugar,sifted
1 t VANILLA
pecan halves,for garnish

Preheat oven to 350F

Combine water, butter & chocolate in a heavy saucepan or the top of a double boiler or Bain Marie. Heat until chocolate is melted & mixture is smooth. Remove fromheat & pour into a large mixing bowl. Blend in remaining ingredients & mix well. Pour into an ungreased 15 1/2" x 10" pan. Bake for 20-25 minutes. Remove pan to wire rack & cool

Combine butter, milk & chocolate in saucepan. Heat until chocolate is melted & mixture is smooth. Remove from heat & pour into a large mixing bowl. Beat in the powdered sugar & beat until smooth. Stir in vanilla extract. Spread on uncut cookie dough and when completely cooled, cut into squres. Garnish each cookie with a pecan half.

Brown County Fair & Schuyler Rushville Fair

Taco Pasta Salad

Yield: 6 Servings

1 lb beef,Ground
1 lb pasta twists
2 t chili powder
1/4 t salt
1 ea garlic,minced
1/2 t cumin,Ground
1 lg tomato,chopped or blended in food processor
2 tomatoes,chopped
1 md onion,chopped
8 oz cheddar cheese,shredded,2 -cups
1 c black olives,drained, -pitted & sliced
1 1/2 c taco sauce
4 c lettuce,shredded
1 avocado,peeled & cubed
curhsed corn chips
8 oz sour cream

Cook pasta according to package directions. Rinse w/cold wter. Drain. Brown beef in skillet. Drain off fat. Add chili powder, salt, garlic, cumin & large tomato blended in food processor. You can use taco seasoning as a substitute. Simmer about 10 minutes.

Toss pasta gently w/beef, tomato, onion, cheese & olives. Add 1 1/2 cups taco sauce. Mix gently. Serve on bed of shredded lettuce. Toss w/avocado, crushed corn chips & sour cream.

Tangy Lime Rice Pudding Squares

Yield: 16 Servings

3 c rice,Cooked
2 c milk
1 cn sweetened condensed milk
-(14-ounce)
2 c gingersnap crumbs
1/3 c butter (or margarine)
-melted
1/2 c fresh lime juice
2 c whipped cream

Combine rice, milk and sweetened condensed milk in 2-quart saucepan. Cook over medium heat until thick and creamy (about 20-25 minutes), stirring frequently. Meanwhile, combine gingersnap crumbs and melted butter in medium bowl; stir until blended. Press crumb mixture along bottom and sides of 13x9 -inch baking dish. Bake at 350 degrees for 10 minutes. When rice pudding is done, stir in lime juice. Spread pudding over crust. Chill. Spread whipped cream over pudding. Cut into bars and garnish with strips of lime zest, if desired.

The Wisconsin State Fair Cream Puff

1 c water
4 T butter (1/2 stick)
1/4 t iodized salt
1 c all-purpose flour,sifted
4 ea eggs
1 ea egg yolk,lightly beaten
2 T milk
2 c whipping cream,whipped with vanilla extract & sugar
powdered sugar,sifted

Heat oven to 375. Butter and flour 1 very large or 2 small baking sheets, or line with parchment paper.

Pour water into heavy saucepan. Cut butter into small pieces and add to water. Add salt. Place saucepan over medium-low heat so butter melts before water boils. Bring water just to boil.

Remove pan from heat and add flour all at once, stirring vigorously with a wooden spoon until dough forms into a ball and bottom of pan is filmed with flour. Let dough rest 5 minutes.

Add whole eggs, beating in one egg at a time. Dough should be stiff but smooth.

Immediately drop 1/4 cupfuls of dough 3" apart on baking sheet. (Or for a neater appearance, use pastry bag with 3/4" plain tip and pipe dough onto baking sheet.)

Combine egg yolk and milk in a small bowl. Brush each puff with glaze mixture, taking care not to let liquid drip onto pan.

Bake 35 minutes, until puffed, golden brown and firm.

Cool puffs on wire racks, pricking each with a cake tester or toothpick to allow steam to escape, or leave them in a turned-off oven with the door propped open for about an hour, until firm. (If baked pastry is filled before cool and firm, it will be soggy and may collapse.) Baked puffs should have hollow, moist interiors and crisp outer shells that are lightly browned.

Cut off tops, fill with whipped cream (use pastry bag with star tip or scoop the whipped cream with a large spoon.) Replace the tops of the puffs and sprinkle with powdered sugar.

Wisconsin State Fair

Toasted Almond Butter Cake

1/2 c butter,softened
1/2 c shortening
2 c sugar
5 lg eggs,separated
2 1/4 c all-purpose flour
1 1/4 t baking soda
1 c buttermilk,plus 2 tbsp
1 t almond extract
1/2 t vanilla extract
1/2 t butter flavoring
1 c flaked coconut
1 c slivered almonds,toasted
-and chopped
CREAM CHEESE ICING
8 oz cream cheese,softened
1/2 c butter
6 c powdered sugar
1 t vanilla extract
1 c slivered almonds,toasted
-and chopped
1 c flaked coconut,toasted

Beat butter and shortening at medium speed with an electric mixer until creamy. Gradually add sugar, beating well. Beat in egg yolks, 1 at a time. Combine flour and baking soda; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in flavorings, coconut, and chopped almonds. Beat egg whites at high speed with electric mixer until stiff peaks form; fold into batter. Pour into 3 greased and floured 9-inch round cakepans. Bake at 350 degrees for 20 to 22 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool on wire racks. Spread cream cheese frosting between layers and on top and sides of cake. For the frosting: Beat cream cheese and butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well. Stir in almonds, coconut and vanilla.

Holiday's Best Cooking Contest / Cakes FOURTH PLACE

Tricolor Braid

2 pk active dry yeast
2 1/2 c warm water,110 degrees
2 T honey
1 T salt
4 T butter,softened
5 c flour
4 T dark molasses
2 T wheat germ
1 1/3 c whole wheat flour
2 T cocoa
1 1/2 t caraway seeds
1 1/3 c rye flour
1 egg yolk with 1 TBSP water-Beaten

In large bowl of electric mixer, dissolve yeast in water. Stir in honey, salt butter & 2 1/3 cups of flour, beat on high speed for 4 minutes. Divide batter into thirds, 1 1/2 cup each & place into separate bowls.

Whole Wheat Bread: to 1/3 of dough add 2 TBSP molasses, wheat germ & whole wheat flour. Turn out onto a floured board & knead until smooth. About 5 minutes, add flour as needed to prevent sticking. Place dough in a greased bowl, turn over to grease top.

Pumpernickel Bread: To 1/3 of dough, stir in remaining 2 TBSPN molasses, cocoa, caraway seeds & rye flour. Turn dough out onto the floured board & kneed until smooth, about 5 minutes, adding all purpose flour as needed to prevent sticking. Place dough in a separated greased bowl, turn over to grease top.

White Bread: To remaining 1/3 of dough stir in 1 1/3 cups flour.Turn dough onto floured board & knea until smooth for about 5 minutes, adding flour as needed to prevent sticking. Place dough in a separate greased bowl; turn over to grease top.

Cover all bowls & let rise in warm place until doubled. Punch dough down and divide each into half. Roll each portion into a smooth 15 inch rope. For each loaf place a white, wheat & pumpernickel rope on a greased 14x17 baking sheet. Braid loosely 7 pinch ends to seal, tucking them underneath. Cover lightly & let rise in a arm place until doubled.

Brush both loaves with egg yolk mixture. Bake in preheated 350 degree oven for 35 minutes or until well browned. To bake both loaves in one oven, place racks in middle of oen, stagger pans & switch pan positions halfway through baking. Cool on racks.

Tunnel Of Fudge Cake

Cake
1 3/4 c butter (or margarine)
-softened
1 3/4 c granulated sugar
6 eggs
2 c powered sugar
2 1/4 c all purpose flour
3/4 c cocoa
2 c walnuts*,Chopped
Glaze
3/4 c powered sugar
1/4 c cocoa
1 1/2 T milk,(1 1/2 to 2)

Heat oven to 350 degrees. Grease and flour 12 cup Bundt Pan. In large bowl beat margarine and granulated sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Gradually add powdered sugar; blend well. By hand, stir in remaining cake ingredients until well blended.

Spoon batter into prepared pan; spread evenly. Bake at 350 degrees for 58-62 minutes**. Cool upright in pan on cooling rack 1 hour, invert onto serving plate. Cool completely.

In small bowl, combine glaze ingredients until well blended. Spoon over top of cake, allowing some to run down sides. Store tightly covered. 16 servings.

*Nuts are essential for the success of the recipe.

**Since this cake has a soft tunnel of fudge, ordinary doneness test cannot be used. Accurate oven temperature and baking time are critical.

High Altitude - Above 3500 feet; Increase flour to 2 1/4 cups plus 3 tablespoons.

A grand winner in a national baking contest

Tuscany Rice And Bean Soup

Yield: 6 Servings

8 oz Italian sausage
3 cn reduced sodium chicken
-broth,(16-ounce)
1 cn diced tomatoes,(28-ounce)
1/2 t salt
1/4 t freshly black pepper,Cracked
1/2 t oregano,Dried
1 c rice,Uncooked
1 cn Great Northern beans
-(15-1/2 ounce)
undrained

Brown sausage in Dutch oven or large saucepan over medium-high heat, about 6 minutes. Drain fat. Stir in broth, tomatoes, salt, pepper and oregano; bring to a boil. Stir in rice and beans. Cover and simmer 15 to 20 minutes, or until rice is cooked.

Unburned Chocolate Pound Cake

Yield: 20 Servings

3 c flour
1/2 t baking powder
1/2 t salt
1/2 c unsweetened cocoa powder
-preferably American
(Hershey's)
1/2 c shortening
1 c butter,softened
3 c sugar
5 eggs,room temperature
1 t vanilla
1/2 c milk
3/4 c buttermilk

Preheat oven to 325F. Generously grease & dust a 10" tube pan with cocoa. Sift flour, baking powder, salt & cocoa powder into a medium size bowl. In a large bowl, cream shortening & butter to blend; gradually add sugar, beating until light & fluffy. Add eggs, one at a time, beating well after each addition. Add vanilla. Alternate flour mixture, milk & buttermilk, beating until batter is smooth & well-blended. Pour batter into prepared pan. Bake in preheated oven 1 1/4 hours or until a wooden pick inserted into center comes out clean. Cool in pan on a wire rack 15 minutes. Invert on a serving plate. Cool compteley before serving. Makes 1- 10" cake

South Carolina State Fair

Upside Down Apple Pecan Pie

4 T butter
2/3 c pecans
1 lemon,juice
1 T flour
1/2 t salt
2/3 c brown sugar
6 c apples,sliced
1/3 c brown sugar,firmly packed
1 1/4 c white sugar
1/2 t nutmeg

PIE CRUST

2 3/4 c flour
1 1/2 t salt
1 T vinegar
1 c lard
1 egg
water

Cut lard into the flour & salt mixture

Beat one egg in a cup and add 1 TBSP of vinegar & finish up with water to 1/2 cup.

Add egg mixture to the flour mixtue & form into a ball to be rolled out.

In a 9 or 10" pie plate spread evenly butter & brown sugar which have been combined.

Arrange pecan halves in dessign, pressing into the sugar.

Roll out & cover with plain pastry made as above. Trim pastry leaving 1/2" hanging over all around.

Filling: Combine all dry ingredients with apples & lemon juice. Pile on pastry, leveling as much as possible.

Cover the filling with the second crust. Fold bottomcrust over top crust wetting edge of top as you go. Flute edges and prick the top crust.

Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake 30-45 minutes longer. When syrup in pan stops bubbling, place serving plate over pie and invert. Remove pie plate. Serve with vanilla ice cream.

Grand Champion 1977 Illinois State Fair

Vegetable Bake

Yield: 10 Servings

20 oz cauliflower,Frozen
10 oz cut broccoli,Frozen
17 oz cream style corn
1 17 oz kernel corn,drained
8 oz swiss cheese,Shredded
10 3/4 oz condensed cream of celery -soup
4 oz canned mushrooms,drained
1 1/2 c soft rye bread crumbs
2 T butter,melted

Cook cauliflower and broccoli according to package directions; drain. Cut up any large pieces. Combine cream-style corn, drained whole kernel corn, cheese, and soup. Fold in cooked vegetables and mushrooms. Turn mixture into a 13" x 9" x 2" baking dish. Toss bread crumbs with melted butter and sprinkle on top. Bake uncovered at 375 for 30 to 35 minutes.

Yield: 10-12 servings

Wisconsin State Fair

Very Berry Surprise Pie

1/2 c strawberry preserves
1/3 granulated sugar,up to 1/2 cup*
1/4 c quick-cooking tapioca
1 t orange peel,Grated
1/2 t cinnamon,Ground
1/8 t allspice,Ground
4 c fresh strawberries,sliced
2 c fresh blueberries
2 c all-purpose flour
1/2 t salt
2/3 c shortening
6 T cold water,up to 7 tbsp
1 egg white,slightly beaten
1 T water
1/2 c toasted nuts,chopped
2 T butter,cut up
coarse sugar (optional)
ice cream (optional)

1. In a large bowl stir preserves, sugar, tapioca, orange peel, cinnamon, and allspice. Add berries; toss gently. Let stand for 15 minutes, stirring occasionally.

2. Meanwhile, in a large bowl combine flour and salt. Using pastry blender, cut in shortening until pieces are pea size. Sprinkle 1 tablespoon cold water over part of the mixture; gently toss with a fork. Push moistened dough to side of bowl. Repeat, using 1 tablespoon cold water at a time, until all the dough is moistened. Divide dough in half; form each half into a ball. On lightly floured surface, flatten one of the balls. Roll from center to edge into a 12-inch circle. Wrap pastry circle around rolling pin; unroll into a 9-inch pie plate.

3. In a small bowl stir together egg white and water; brush onto pastry in pie plate. Sprinkle nuts onto bottom of pastry. Spoon fruit mixture into pastry-lined pie plate. Dot with butter. Trim pastry 1/2 inch beyond edge of pie plate.

4. Roll remaining dough to a 12-inch circle; cut slits in pastry. Place pastry over filling; trim 1/2 inch beyond edge of pie plate. Fold top pastry under bottom pastry. Crimp edge. If desired, sprinkle with coarse sugar. Place pie on cookie sheet.

5. To prevent overbrowning, cover edge of pie with metal piecrust shield or foil. Bake in a 375 degree F oven for 25 minutes. Remove shield or foil. Bake for 25 to 30 minutes more or until top is golden. If desired, serve pie warm with ice cream. Makes 10 to 12 servings.

Anniversary Arkansas State Fair

Vidalia Onions Stuffed With Ham & Mushrooms

6 lg Vidalia onions,can
-substitute
Spanish giants
1 butter
4 green onions,finely chopped
-trimmed of all but
2" of tops
1 ea garlic
1/4 t tabasco sauce
3 c mushrooms,finely chopped
-fresh
2 c cooked ham,finely chopped
1/2 c parsley,chopped
1/4 t sage
1/8 t cinnamon
1/2 c heavy cream
1 T dry sherry
1 c dry red wine
salt & pepper,to taste
1 c beef broth
4 T parsley,minced

Remove skin from onions. Cut a thick slice off stem end & discard. Scoop out centers & leave 1/4" shell. Cook onions in boiling water for 4 minutes. Invert on paper towel and drain. Finely chop centers to make 1 cup. Heat 1/2 stick butter in skillet. Add chopped onions, green onions, garlic & tabasco sauce. Saute 5 minutes. Add remaining butter, mushroom ham, parsley, sage & cinnamon. Saute until mushrooms are soft. Add cream, sherry, salt & pepepr to taste. Stir well & cook 5 minutes.

Sprinkle onions with salt & pepper to taste; arrange them open side up in a casserole just large enough to hold onions. Divide the stuffing among onions mounding stuffing. Combine wine & broth. Pour enough around onions to reach 1: up sides. Cover with foil & bake at 350 degrees for 1 hour basting twice. Transfer with slotted spoon & garnish with parsley.

2nd place Illinois State Fair

Wedding Morning Blueberry Pastry

Crust
1/2 C. butter,Softened
1/4 C. sugar
1 egg
1 1/2 C. unbleached white four
Orange Cream
1/8 C. candied orange rind
1/4 C. water (approx.),Boiling
1 C. sour cream
1 T. sugar
2 T. flour
2 T. egg yolks
Blueberry filling
1 C. HURST Blueberries
-previously frozen
okay
water to cover in saucepan
1 T. sugar
2 T. cornstarch (or arrowroot)
Extra fresh Blueberries as needed for garnish

Start by boiling water to soak orange peel.

Cook berries in a single layer on the bottom of the sauce pan until mushy. add sugar, drain orange peal water and mix with arrowroot when cooled to dissolve, add the blueberries and stir until set, a few minutes.

Make a well in the middle of the pastry's flour, mix in by hand or wooden spoon :the butter, egg yolks and sugar until it forms a soft dough. Chill.

Rinse blueberry sauce pan and put in sour cream. Puree the egg yolks and softened rind in a food processor, add egg and rind mixture with flour and sugar to sour cream and cook together over a low flame.

Roll out chilled tart dough, cut with large round cookie cutter and place in mini-tartlet pan, fluting edges. Bake 12 min. at 350, chilling 1st for best results on a hot day.

Place Pastry cream in cooled tart shell, fresh blueberries and blueberry sauce on top, chill before serving. Will hold at room temperature.

First Place blue ribbon at the 1999 State fair

White Bread

2 3/4 c milk
3 T butter
5 3/4 c flour,up to 6 1/4 c
2 pk dry yeast
2 T sugar
2 t salt

Heat milk & butter in medium saucepan to 120 degrees. In large bowl combine 3 cups flour, yueast, sugar & salt; add milk mixture. Mix with dough hook for 3 minutes. Add enough of the remining flour to make a stiff dough. Knead with dough hook for four minutes, until the dough is smooth & satiny. Form into ball & place in a greased bowl, turning it once to grease the entire surface.

Let rise for one hour. Punch the dough down & divide into 2 sections. Make into two balls. Let the dough rest for 10 minutes. Shape into two loaves & lace into 2 greased 9x5" pans. Let rise into doubled in size. Glaze with egg white & seeds if desired. Bake at 375 for 10 minutes, then at 350 for 30-35 minutes. Remove from pans & cool on racks.

1st place Wisconsin State Fair

Whole Wheat Bread

1/2 c dark brown sugar
1 T salt
1/4 c lard,melted
3 c flour
3 c whole wheat flour
1 T yeast,or 1 package
1/2 c water
1 c scalded milk
1 c cold water
1/4 c flour,for dusting board & hands

Soak yeast in warm water. Set aside. In a large mixing bowl, put sugar, salt & melted lard. Add scalded milk & cool water. Then add the yeast mixture. Mix in the flour, 2 cups at a time, stirring & beating until the mixture is heavy enough to put on a bread board to knead. Knead until you have a smooth elastic dough.

To test for the perfect amount of flour, let dough lay on board with your hands on it. Count slowly to 30. If dough does not stick to your hands or board, there is enough flour in it.

Return to bowl. Grease on top & cover with plastic. Let rise to double, about 2 hours. Punch down & let rise again for a finer texture. Shape into 2 loaves. Put into greased 8x5x21/4" inch pan. Let rise one hour.

Bake about 45 minutes at 375 degrees. Keep the dough warm, about 80-85 degrees is best. Your bread is done when it will fall out of the pans.

Grand Champion 1972 Illinois State Fair

Whole Wheat Herb Bread

2 T dry yeast
1 1/2 c water (110º to 115º)
3 T sugar
2 c whole wheat flour
1/3 c dry milk
2 t salt
2 t caraway seeds,crushed
1/2 t nutmeg
1/2 t sage
2 T oil
1 ea egg
2 1/2 c white flour

Proof yeast in warm water and sugar. Add whole wheat flour, milk, slat, and herbs and beat 30 strokes. Add oil and egg and beat 75 strokes. Stir in while flour, turn onto board, and knead. Let rise in buttered bowl, covered, until doubled. Punch down and form two standard loaves. Let rise until doubled. Bake about 45 minutes at 375.

Wisconsin State Fair

Winter Carrot Casserole

3 1/2 c carrots
1 c cut broccoli
1/2 c mayonnaise
2 T onion,chopped
2 T prepared horseradish
1 t salt
1 ds pepper
1/4 c ritz crackers,crushed
2 t butter,melted

Cook carrots in boiling salted water until almost tender. Add broccoli and cook until carrots are tender; drain. Place in 1-quart casserole dish.

Combine mayonnaise, onion, salt, horseradish, and pepper. Spoon over vegetables. Mix crumbs with butter; sprinkle over top. Bake uncovered at 350 for 30 minutes or until hot.

Wisconsin State Fair

Yellow Angel Food Cake

6 eggs,separated
1/2 c orange juice,or cold water
1 1/2 c granulated sugar
1 t vanilla
1 1/4 c flour,plus 1 tablespoon
3 T corn starch
1/2 t baking powder
1/4 t salt
1/4 t cream of tartar

Beat the yolks until creamy, add orange or cold water & sugar; beat well. Add vanilla & set aside. Sift together flour, baking powder & salt; add to yolk mixtur3e & beat at full speed; set aside. Beat egg whites & ceam of tartar until stiff. Fold into batter & put in ungreased angel food pan. Start in COLD oven at 300 degrees for 5 minutes then 325 degrees for 1 hour or slightly under. Let cook & remove from pan. Serve with Cool Whip or drizzle with glaze made from powdered sugar & orange juice.

Ottawa Illinois - Bake A Cake"

Yellow Cake

2 c flour + 3 TBSPN,sifted
5 T corn starch
1 1/2 c sugar
3 1/2 t salt
2/3 c shortening
3/4 c milk
3 eggs
1/2 c milk
1 t lemon extract
1 t butter extract

Stir tgether into large mixer bowl flour, sugar, baking powder & salt. Add shortening & the 1/4 cu milk. Beat 2 minutes on medium speed. Add eggs, remaining milk & extracts, beat 2 more minutes at medium speed. Pour into 2 greased and floured 8 in round cake pans. Bake in 350 oven 25-30 minutes or until done. Cool on rack 10 minutes. Remove from pan; cool completely. Frost.

5 cups powdered sugar, sifted
3/4 cup shortening
1/2 cup milk
1 tsp butter extract
1/4 tsp salt

Mix all ingredients together & beat until smooth.

1st Place 1986 Yellow Cakes 1988 Iowa State Fair

Yucatan Chicken With Peach-Avocado Salsa

6 boneless skinless chicken -breast halves
1 T garlic pepper.,plus 1 tsp.
Juice of 1 orange
Juice of 1 lime
2 T olive oil,plus 2 tsp divided
1 t oregano leaves,Dried
Lime slices,as garnish
1 fresh peach,peeled, pitted -and diced
1 sm avocado,peeled, pitted and diced
1 tomato,peeled, seeded and diced
1/4 c. jicama,diced
3 T red onion,chopped
2 T fresh cilantro,chopped
1/4 t red pepper flakes,Crushed
3 T fresh lime juice

Place chicken in shallow glass dish; rub all sides with garlic pepper seasoning. Pour orange and lime juices over chicken; drizzle with 2 tablespoons olive oil. Crush oregano with fingers and sprinkle over chicken. Cover and refrigerate 30 minutes, turning once.

Remove chicken from marinade and place in large nonstick frying pan over medium heat. Saut, turning, about 12 minutes or until lightly browned and fork can be inserted in chicken with ease. Serve topped with Peach-Avocado Salsa; garnish with lime slices. Makes 6 servings.

To make Peach-Avocado Salsa, in medium bowl mix together the peach, avocado, tomato, jicama, red onion and cilantro.

In a small bowl, whisk together the crushed red pepper flakes, fresh lime juice and 2 teaspoons olive oil. Combine with the peach-avocado mixture, stirring gently.

won the $25,000 grand prize at the chicken contest

Yule Cake

1 1/2 c brazil nuts (whole)
1 1/2 c walnut halves
7 1/2 oz dates,Pitted
2/3 c candied orange peel,chopped
1 c red maraschino cherries
-drained
1/2 c seedless golden raisins
3/4 c flour,sifted
1/2 t baking powder
1/2 t salt
3 ea eggs
3/4 c honey
1 t vanilla
glaze
1/2 c light corn syrup
1/4 c water

Grease bottom and sides of a 10" x 5" x 3" loaf pan. Line with waxed paper. Place Brazil nuts, walnuts, dates, orange peel, cherries, and raisins in a large bowl. Measure and sift the flour, baking powder, and salt together; sift over nuts and fruit. Beat eggs, honey, and vanilla until light. Pour into nut-fruit mixture. Batter will be stiff.

Spoon into prepared pan. Bake at 300 for 1 hour and 45 minutes or until tests done. Cool on rack. Glaze.

Glaze: Let boil.

Wisconsin State Fair

Zosha's Sunny Applesauce

9 lb apples,peeled cored & diced
6 oz orange juice concentrate
6 oz water
6 T sugar,or 3 TBSP fructose

Put everything in large (5 quart or larger crockpot), stir so that everything is thoroughly mixed and cook on low for 9-10 hours.

When done, taste. If you would like more sugar add while the applesauce is still hot. Mash with potato masher, or if you like puree in blender.

Makes about 6 pints. Pack in sterilized pint jars and process in hot water bath for 15 minutes OR pack in freezer bags & freeze.