

# Winning Recipes

*Elkhart County 4-H*

*2009*



**BAKED-STATE FAIR WINNERS****Peanut Butter Blossoms**

Kayli Prough  
Harrison Bulldogs  
Baked -Grade 3- Level A

1/2 cup shortening	1 egg
1/2 cup peanut butter	2 Tbsp milk
1/2 cup granulated sugar	1tsp vanilla
1/2 cup packed brown sugar	1 3/4 cups all-purpose flour
1tsp baking powder	1/4 granulated sugar
Milk chocolate kisses or stars	

In a large mixing bowl beat the shortening and peanut butter with an electric mixer on medium speed 30 seconds. Add 1/2 cup granulated sugar, brown sugar, baking powder, baking soda. Beat until combined, scraping the sides of bowl. Beat in egg, milk, and vanilla till combined. Beat in as much flour as you can with mixer. Stir in remaining flour. Shape dough into 1 inch balls. Roll the balls in the 1/4 cup granulated sugar. Place 2 inches apart on an ungreased cookie sheet. Bake in a 350 degree oven 10 to 12 minutes or till edges are firm and bottoms are lightly browned. Immediately press a chocolate kiss into each cookie's center. Transfer cookies to a wire rack; let cool. Makes about 54 cookies. To Defrost: Simply take cookies out of the freezer and set on counter until they are room temperature. Enjoy.

**Confetti Muffins**

Liane Stieglitz  
Goshen go Getters  
Baked-Grade 4-Level A

1 1/2 cups all-purpose flour	1/3 cup minced sweet orange pepper
2 tablespoons sugar	1/4 cup minced yellow bell pepper
2 teaspoons baking powder	1/2 cup butter or margarine
1/2 teaspoon baking soda	1/4 cup minced fresh parsley
1/2 teaspoon salt	2 eggs
1/2 teaspoon dried basil	2/3 cup sour cream
1/4 teaspoon dried tarragon	1 tablespoon Dijon mustard
1/3 cup chopped green onions	

In a large bowl, combine the first seven ingredients. In a skillet, sauté onions and peppers in butter until tender. Stir in parsley; cook for 10 minutes. In a bowl, beat eggs, sour cream and mustard. Add onion mixture. Stir into dry ingredients just until moistened. Fill greased or paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 15-20 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm or at room temperature.

1. Heat oven to 350 F. Line bottom of two 9 in. round cake pans with wax paper and spray sides and bottom with cooking spray; set aside. In a bowl, combine boiling water and baking soda; set aside. In a large bowl, sift together flour, ground spices, salt, and baking powder; set aside. 2. In electric mixer with paddle, cream butter until light. Beat in brown sugar until fluffy. Beat in molasses and grated ginger, baking soda mixture, and flour mixture. Beat in eggs. 3. Pour batter into prepared pan; bake until a toothpick inserted in center comes out clean, 25 to 30 minutes. Let cool on wire rack.

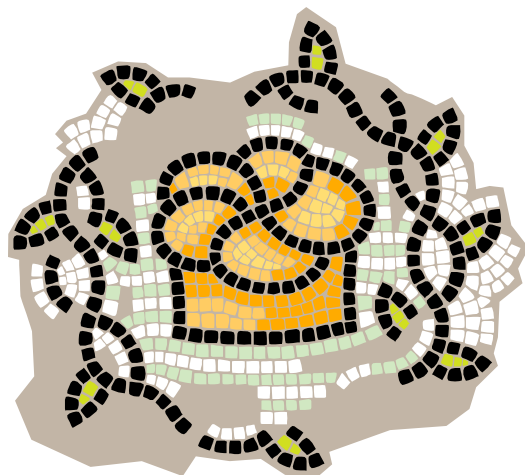
**Wheat and Honey Cloverleaf Rolls**

Brock Neff  
Bentonettes and Cadets  
Baked -Grade 7 -Level C

2 pkgs. Yeast	2 T. ground flax seed
2 cups wheat flour	2 t. salt
5-5 1/2 cups bread flour	2 eggs
1/2 cups nonfat dry milk	1/3 cups honey
2 T. wheat germ	2 T. Smart Balance margarine
2 1/4 cups warm water	

Dissolve yeast in warm water in mixer bowl. Combine remaining dry ingredients in separate bowl. Whisk to blend. Add honey, eggs, and margarine to mixer bowl, followed by dry ingredients. Turn 6-quart Kitchenaid Mixer with spiral dough hook to speed 2 and mix for 4 minutes, stopping to scrape down sides as needed.

Place dough in greased bowl, turning to grease top. Cover and let rise 1 hour, or till doubled. Punch down dough. Form dough into 1-inch balls. Place 3 dough balls into each greased muffin cup in muffin tin. Cover and let rise 30 minutes to 1 hour, or till doubled. Bake at 375 F for 10-12 minutes, till golden brown. Makes about 27 rolls.



Aaron Yoder  
Middlebury 4-H Club  
Baked -Grade 8 -Level C

2 pkg. (2 T.) active dry yeast  
1 T. white sugar  
1/4 cups warm water (105-115 F)  
1 cups hot water  
1/2 cups white sugar  
1 tsp. salt  
1 stick margarine, melted  
Pecans (chopped)

1/4 cups instant mashed potato flakes  
1/4 cups nonfat dry milk  
2 eggs  
5 cups flour ("Better for Bread")  
Butter  
Cinnamon Sugar  
Apricot Preserve

In small bowl, combine yeast, warm water and sugar. In large bowl, combine hot water, sugar, salt, melted margarine, potato flakes and dry milk. Beat the 2 eggs; add to large bowl mixture. Pour small bowl mixture into large bowl; blend all ingredients. Add flour; mix until moistened. Trn out and add 1/2 cup to 1 cup more flour; knead 5 minutes. Refrigerate 4 hours. Roll dough into 9x15-inch rectangle with 1/2 portion of recipe. Spread with butter and fruit preserve leaving a half inch along the sides. Sprinkle on cinnamon sugar and chopped pecans. Roll up; pinch edge to seal. Flip and shape into horseshoe on its side; let rise until doubled. Bake at 350 F for 22 to 28 minutes or until tests done. Garnish with confectioners' glaze, apricot halves, fresh mint and pecans. Yield: Each recipe makes 2 fruit flips.

**Backpack Snack**

Melody Neff  
Jacksonians  
Baked-Grade 9-Level C

2 cups dried bananas  
1 cup roasted and salted sunflower seeds  
2 cups peanuts

1 1/2 cups dried apples  
1 cup cashews  
2 cups M & M

Combine all ingredients in a large bowl. Mix until every ingredient is evenly spread.



## Maple Pecan Apple Pie

Jared R. Yoder  
Middlebury 4-H Club  
Baked-Grade 10-Level D

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### Crust:

3 Cups Pastry Flour	1 Egg, beaten
1 Cup Butter-flavored Crisco	1 Tbsp. White Vinegar
1 tsp. Salt	5 Tbsp. Water
1 tsp. Baking Powder	

### Filling:

8 Cups sliced apples	1/4 Cup Cornstarch
1 Tbsp. Lemon Juice	3/4 Cup White Sugar
3 Tbsp. Pure Maple Syrup	1/2 tsp. Cinnamon
3 Tbsp. Whipping Cream	3 Tbsp. Butter

### Topping:

1/4 Cup Butter	2 Tbsp. Whipping Cream
1/2 Cup Sugar	1 Cup Chopped Pecans

Crust: Mix flour, shortening, salt and sugar until crumbly. Add egg, water and vinegar; mix dough until it forms a ball. Chill. Roll out on pastry cloth. Crust mixture will make 3 (1 crust) pie shells.

Filling: Toss apples, lemon juice, maple syrup and whipping cream. Mix in cornstarch, sugar and cinnamon. Cook in microwave until mixture is thickened. Put in an unbaked pie shell and add top crust. Vent top crust with side of fork to make design in center and edges. Brush with milk and sprinkle with sugar. Bake at 400 F for 25-30 minutes. Remove from oven and spread topping over top crust. Garnish with pecan halves (optional). Put back into oven for 2-3 minutes, until bubbly. Topping: Cook first 3 ingredients just until bubbling. Add chopped pecans last. Yield: 1- 9-inch pie

## Dobos Torte

Tyler Stump  
Harrison Helpers  
Baked-Grade 11-Level D

### Sponge cake:

6 eggs, separated  
1 cup granulated sugar  
2 tablespoons water  
1 teaspoon vanilla extract  
1 cup cake flour  
1 teaspoon baking powder  
\*2 cups chopped toasted hazelnuts, for

### Chocolate Hazelnut Filling:

2/3 cup butter, softened  
4 cups sifted confectioner's sugar  
1/3 cup cocoa powder  
1/2 teaspoon salt  
1/2 teaspoon hazelnut oil  
1/4 cup milk  
1/2 cup finely ground toasted hazelnuts

In a large mixing bowl, beat egg yolks and sugar very well. Add water and vanilla. Sift together flour and baking powder; add to bowl and mix well. Wash beaters and beat egg whites until stiff; fold into batter. Pour into 12x18 cake pan that has been greased and floured and the bottom lined with parchment paper. Bake at 350 F for 10-12 minutes or until cake springs back when lightly touched. Turn out of pan immediately, discard parchment paper and cool on kitchen towel that has been lightly sprinkled with confectioner's sugar. Prepare filling by creaming butter, confectioner's sugar and cocoa in mixing bowl. Add salt, hazelnut oil and milk, mixing well.

Stir in ground hazelnuts. Assemble torte by cutting sponge cake into 6-7 1/2x4 inch rectangles. Place 1 layer of cake onto serving plate and spread filling to edges. Repeat layers, leaving top layer plain. Spread chocolate buttercream icing (see bottom of recipe) on all sides and top of torte. Coat sides with chopped hazelnuts. Using a #18 tip, pipe border on top of torte with chocolate buttercream. Makes 1 torte.

**Chocolate Buttercream Icing:**

1/2 cup solid vegetable shortening	1/2 cup cocoa powder
1/2 cup butter, softened	4 cups sifted confectioner's sugar
1/2 teaspoon vanilla extract	1/4 cup milk
1/2 teaspoon salt	

In large bowl, cream shortening and butter. Add vanilla and salt, mix well. Sift together cocoa and confectioner's sugar; gradually add to bowl, beating well. Add milk and beat at medium speed until light and fluffy. Makes 3 cups.

**White Chocolate Christmas Cake with Raspberry Filling**

Abigail Stump  
Harrison Helpers  
Baked-Grade 12-Level D

**Cake:**

6 ounces white baking chocolate, chopped	2 cup granulated sugar
1 cup whipping cream	4 eggs
1/2 cup milk	2 3/4 cups flour
1 teaspoon vanilla extract	1 teaspoon baking powder
3/4 cup butter, softened	1 teaspoon salt

Grease and flour three 7-inch-square cake pans and line bottoms with wax paper. Preheat oven to 350 F. In saucepan, melt 6 ounces white chocolate in 1/2 cup whipping cream over medium heat, stirring constantly until smooth. Remove from heat; stir in remaining whipping cream, milk and vanilla. In large mixing bowl, beat butter and 1 cup sugar with electric mixer until fluffy. Beat in egg yolks, one at a time. In separate bowl, combine flour baking powder and salt. Alternately add dry ingredients and cooled white chocolate mixture to creamed mixture, beginning and ending with dry ingredients. Beat until smooth. In small bowl with clean beaters, beat egg whites until foamy. Add remaining cup of sugar and beat on high speed until stiff. Fold egg whites into batter; pour into prepared pans. Bake cakes 20-25 minutes, or until cake tester inserted in layers comes out clean. Cool cakes in pans 10 minutes before removing to wire rack to cool completely. To assemble cake, place one layer of cake on serving plate. Spread with raspberry filling; top with second layer of cake and spread with raspberry filling. Place third layer of cake on top and ice sides and top of cake with White Chocolate Buttercream Icing. Decorate cake with "candy clay" ribbons and holly leaves and berries. Using a #18 tip and pastry bag, pipe border around bottom of cake with buttercream icing.

**Raspberry Filling:**

10 ounce package frozen red raspberries, thawed  
1 tablespoon water  
1 tablespoon cornstarch

Puree raspberries in food processor. Strain with wire sieve to remove seeds. Place raspberry puree in small saucepan and bring to boil over medium heat. Stir together water and cornstarch; stir into boiling puree to thicken. Let cook 2 minutes. Remove from heat to cool.

**White Chocolate Buttercream Icing:**

1/2 cup butter, softened	1 teaspoon vanilla extract
1/2 cup solid vegetable shortening	1/2 teaspoon salt
3 tablespoons water	4 cups sifted confectioner's sugar
1 teaspoon butter flavoring	6 ounces white chocolate, melted

In mixing bowl, beat butter, shortening, water, butter flavoring, vanilla extract and salt together. Add confectioner's sugar one cup at a time, mixing well. Stir in melted white chocolate. Makes 4 cups icing.

**Candy Clay:**

14 ounce package candy coating disks, desired color  
1/3 cup light corn syrup

Place candy coating in microwaveable bowl. Microwave for 40 seconds. Stir. Microwave for 30 seconds. Stir. Continue, 30 seconds at a time, until coating is nearly melted. Take from microwave and stir until completely melted. Add corn syrup and stir. Mixture will become stiff. Mix until smooth, then put on plastic wrap to cool. When cool, wrap in plastic wrap. Let set several hours before using. To make lops for bow, roll out clay. Lightly dust surface with cornstarch if clay wants to stick. Using pastry cutter, cut strips and pinch ends together to form loops. To make holly leaves, roll small portion into round berry shape. Clay will keep several weeks stored at room temperature. Makes 2 cups of candy clay.

**PRESERVED-STATE FAIR WINNERS****Grandma's Chocolate Chip Cookies**

Allysa Willis  
Panther Paw 4-H Club  
Preserved-Grade 3-Level A

2/3 cup of softened butter	1 teaspoon of vanilla
1 1/4 cup of brown sugar	1 teaspoon of soda
2 eggs well beaten	2 1/4 cup of flour
2 tablespoons of water	1 cup chocolate chips

Preheat oven to 350 F. Cream together softened butter and brown sugar. Add well beaten eggs. Mix in water, vanilla, soda and flour. Mix completely. Add chocolate chips until well blended. Drop 1 teaspoon of batter on cookie sheet or baking stone. Bake in oven for 9-11 minutes or until golden brown. Cool to room temperature. Place in freezer bag and remove air. Freeze for up to 3 months. To defrost, remove bag from freezer and thaw at room temperature



Frozen Raspberries

Abby Nisen  
Dairy Club  
Preserved-Grade 4-Level A

For smoothies, cobblers, and muffins:

1. Wash berries
2. Drain in colander to get all the water off.
3. Spread the berries on a jelly roll pan (1 layer) and put in the freezer overnight.
4. Measure berries and place in a labeled and dated freezer bag.
5. Freeze

To defrost-put in refrigerator overnight. Yield: 2 cups

Chicken Alfredo Mini Pizza

Bailey Murphy  
Preserved-Grade 5-Level B

- 1 prepared 7 in pizza crust
- 2 Tbsp. prepared Alfredo sauce
- 1 tsp. baby leaf spinach, rough chopped
- 1/4 cup mozzarella cheese
- 1 oz. prepared grilled chicken, cut into 1/2 inch cubes
- 1 Tbsp. red onion, chopped

Preheat oven to 450 F. Remove stems from spinach. Blanche spinach in boiling water, chill it in ice water, dry it on a paper towel and rough chop it. Remove prepared crust from package. Brush top of crust with olive oil. Add Alfredo sauce to pizza crust and smooth close to edge of crust using the back of a spoon. Top with mozzarella cheese. Add remaining ingredients. Lower oven to 425 F. Bake in center of oven on oven rack or cookie sheet for 7-10 min.

Snap Peas

Jonathon Holland  
Clever Clovers  
Preserved-Grade 6-Level B

1 pound snap peas

To freeze:

1. Clean peas and place in wire strainer
2. Boil water
3. Place strainer in boiling water so that peas are covered for 1 1/2-2 minutes
4. Remove peas from boiling water and put in ice water for 1 1/2-2 minutes
5. Drain and dry peas
6. Place in freezer bag and freeze

To cook:

1. Place in boiling water and allow to return to boil
2. Simmer for 3 minutes and serve

Laura Dickey  
Middlebury 4-H  
Preserved-Grade 7-Level C

2 cups crushed strawberries (about 1 qt. fully ripe strawberries)  
1/2 cup mashed banana (about 2 small bananas)  
4 cups sugar, measured into separate bowl  
2 tablespoons lemon juice  
2 tablespoons chocolate syrup  
3/4 cup water  
1 box SureJell fruit pectin

Rinse clean plastic containers and lids with boiling water. Dry thoroughly. Combine exactly 2 cups crushed strawberries and 1/2 cup mashed bananas in large bowl. Stir in sugar and lemon juice; let stand 10 min., stirring occasionally. Add chocolate syrup; mix well. Mix water and pectin in small saucepan. Bring to boil on high heat, stirring constantly. Boil and stir 1 min. Add to fruit mixture; stir 3 min. or until sugar is dissolved and no longer grainy. (A few sugar crystals may remain) Fill all containers immediately to within 1/2 inch of tops. Wipe off top edges of containers; immediately cover with lids. Let stand at room temperature 24 hours. Jam is now ready to use. Store in refrigerator up to 3 weeks or freeze extra containers up to 1 year. Thaw in refrigerator before using. Use as a spread on bread or rolls and as an ice cream topping. Makes: About 6 (1 cup) containers or 96 servings

Lime Salsa

Nathan Bailey  
Knee Deep in 4-H  
Preserved -Grade 8-Level C

4 cups diced tomatoes  
1/3 cups diced onion  
2 Tbsp. sugar  
1/3 cups cider vinegar

2 Tbsp. diced pepper  
1/4 cups chopped cilantro  
Juice from 1 lime

Mix tomatoes, peppers and onion in a med bowl; toss with cilantro. Add lime juice and let stand 15 min. Add remaining ingredients and place in a saucepan. Bring to a boil; simmer 10 minutes. Ladle into hot jars; wipe rims, place two-piece caps. Remember to remove air bubbles. Process in water bath canner 15 min. Yield: 4 1/2 pts.

Zucchini Relish

McKenna Yoder  
Middlebury 4-H  
Preserved-Grade 9-Level C

12 large zucchini  
8 large onions  
2/3 cup salt  
6 carrots, finely chopped  
3 green bell peppers, finely chopped  
1 red bell pepper, finely chopped  
4 cups white vinegar

8 cups sugar  
4 teaspoons celery seed  
2 teaspoons dry mustard  
2 teaspoons turmeric  
2 teaspoons cornstarch  
1 teaspoon black pepper

With a food grinder or processor, grind zucchini and onions. Stir in salt and let stand overnight. Drain and rinse well in cold water. In a large pot, combine remaining ingredients and bring to a boil. Stir in rinsed zucchini and onions. Cover, return to a boil, reduce heat, and simmer 30 minutes. To can, ladle hot relish into clean, hot jars. Seal and process by water-bath method for 15 minutes. Store in pantry.

### **Brown Stew**

Jared Yoder  
Middlebury 4-H Club  
Preserved-Grade 10-Level D

4 lb. stew beef, bite-sized	1 1/2 T. salt
4 Tbsp. vegetable oil	2 tsp. sugar
8 cups boiling water	1 tsp. pepper
2 T. lemon juice	1 tsp. paprika
3 tsp. Worcestershire sauce	Dash of allspice or cloves
2 garlic cloves, minced	8 carrots, coarsely diced
5 bay leaves	4 potatoes, cubes

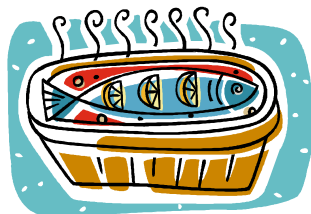
Thoroughly brown meats on all sides in hot fat; add water, lemon juice, Worcestershire sauce, garlic, sliced onion, and seasonings, excluding bay leaves. Add carrots and potatoes. Cover and cook on medium heat until vegetables are heated through; stir occasionally to keep from sticking. Ladle into prepared quart jars leaving 1-inch headspace. Add 1 bay leaf to each jar. Remove all air bubbles. Wipe to jar edges and seal with 2-piece canning lid. Process in pressure canner for 1 hour and 30 minutes at 10 pounds of pressure. Yield: 5 quarts

### **Frozen Pizza Casserole**

Hilary Blyly  
Middlebury 4-H Club  
Preserved-Grade 11-Level D

2 lb. hamburger	1 lb. cooked macaroni twists
1 medium onion	1 can cheddar cheese soup
1 (32 oz) jar spaghetti sauce	1 lb. shredded mozzarella cheese
1 envelope spaghetti sauce	sliced pepperoni
2 cups tomatoes	

Cook macaroni twists by the directions on the box and brown hamburger with onion. Drain water and mix together the cooked macaroni twists, spaghetti sauce, envelope spaghetti sauce, tomatoes, and cheddar cheese soup. Put in a 13x9 pan. Top with shredded mozzarella and the sliced pepperoni. Place in the oven at 350 F for 45 minutes. Put in freezer container and freeze.



**Black Raspberry Jelly**

John Reusser  
Concord Lads & Lassies  
Preserved-Grade 12-Level D

2 quarts black raspberries (makes 4 1/2 cups juice)  
7 cups sugar  
1 package fruit pectin

Wash and sterilize Ball canning jars. Place caps and lid inserts in hot water. Keep jars heated in warm oven. Wash and prepare fruit. Crush berries and place in a jelly bag. Allow to drip until required amount of juice is obtained. Place juice and pectin in an 8-quart cooking pot. Cook over high heat until mixture comes to a rolling boil, stirring constantly. Add pre-measured sugar all at once, stirring to dissolve. Continue cooking and stirring until a full rolling boil occurs (one that cannot be stirred down). Boil for one minute, stirring constantly. Remove from heat and skim off foam with a metal spoon. Immediately pour into the hot jelly jars, leaving 1/8 inch headspace. Place inserts and caps on jars and tighten. Place jars into hot water-bath canner and process for 5 minutes. Remove and cool. Stand jars upright and undisturbed for 24 hours. Label and store in a cool place. Refrigerate after opening. Yield: 6 1/2 cups.



**MICROWAVE CHAMPIONS-NO STATE FAIR**

**Party Mix**

Kayli Prough  
Harrison Bulldogs  
Microwave-Grade 3-Level A

1 1/2 cup thin pretzel sticks	1 1/3 cup salted mixed nuts or peanuts
2 cups corn-square cereal	2 cups wheat-squares cereal
2 cups rice-squares cereal	1/3 cup butter or margarine
2 Tbsp. Worcestershire sauce or soy sauce	

Combine dry ingredients in a 3-quart casserole dish. Set aside. Microwave butter and Worcestershire sauce in a small bowl for 1 minute at High (100%). Stir. Pour butter mixture over cereal mix. Toss well. Microwave for 6 to 7 minutes at High (100%) or until cereal is coated and crisp, stirring every 2 minutes. Spread evenly on a paper-towel-lined cookie sheet to cool. Store in a tightly closed plastic bag.

3 cups (18 oz) white chocolate chips  
1 (14 oz) can sweetened condensed milk  
Dash of salt

1 1/2 teaspoons vanilla extract  
5 oz milk chocolate chips  
5 oz peanut butter chips

In a one quart glass measuring bowl, combine white chocolate chips with sweetened condensed milk. Cook in microwave on High (100% power) 3 minutes; stir until smooth. Stir in salt and vanilla. Add other chips and stir until just blended for a marbled effect. Line an 8 or 9 inch square pan with waxed paper. Spread fudge mixture evenly into pan. Chill 2 hours or until firm. Turn fudge onto cutting board; peel off paper and cut into squares. Store leftovers covered in refrigerator. Yield: 2 1/2 pounds.

**Bar Cookies**

Morgan Blyly  
Middlebury 4-H  
Microwave-Grade 5-Level B

Cookies:

1/2 cup butter, softened  
3/4 cup packed brown sugar  
1 egg  
1 tablespoon of milk  
1 1/4 cup of flour  
1/2 teaspoon baking powder  
1/8 teaspoon salt  
1 cup semisweet chocolate chips

Frosting:

2/3 cup softened butter  
4 cups powdered sugar  
2 tablespoons milk  
1 teaspoon vanilla

1. Spray an 8" microwaveable baking dish with nonstick cooking spray or lightly grease with butter
2. Put butter and brown sugar into medium-size mixing bowl. Beat with mixer until well mixed and fluffy
3. Add egg, milk, and vanilla. Beat until well mixed
4. Add flour, baking powder, and salt. Beat on low speed until well blended
5. Gently stir in the semisweet chocolate chips
6. Spread batter in greased microwaveable baking dish and cover with paper towel or napkin
7. Microwave on Medium (50%) for 5 minutes. Turn dish, and microwave on Medium for another 5 to 6 minutes until done
8. While bar cookies are cooling, mix the frosting
9. Put butter, powdered sugar, and milk into a medium-size mixing bowl. Beat with mixer for 3 to 4 minutes or until light and fluffy
10. Add vanilla and beat until well mixed
11. Spread frosting over warm bar cookies and carefully cut into bars with a knife



**Pineapple Upside Down Cake**

Natalie Evans

Goshen Go Getters  
Microwave-Grade 6-Level B**Topping:**

1/4 cup butter  
 1/2 cup packed brown sugar  
 7-9 pineapple rings  
 9-12 maraschino cherries

**Cake:**

1 cup all purpose flour  
 2/3 cup sugar  
 1/4 tsp salt  
 1/2 tsp vanilla  
 1/3 cup shortening  
 2 eggs  
 1/3 cup milk

Place butter in microwaveable 8" or 9" baking dish. Melt on medium power setting for 45-60 seconds. Sprinkle brown sugar evenly over melted butter. Arrange pineapple rings and cherries on the bottom of the dish. Cover and bake on high for 4 minutes. Set dish aside. Combine all cake ingredients in mixing bowl. Beat with electric mixer on medium speed for 2 minutes. Carefully spoon cake batter evenly over fruit. Cover dish and microwave on medium for 6 minutes rotating dish one quarter turn half way through. Microwave on high for 2 1/2 to 8 minutes or until done. Cool for 5 minutes. Loosen edges and flip cake over onto serving plate. Serve warm with whipped topping.

**Microwave Apple Coffee Cake**

than Bailey

Na-

Knee Deep in 4-H  
Microwave-Grade 8-Level C

1 3/4 cups flour  
 1 tsp. baking powder  
 1/2 tsp. salt  
 1 tsp. vanilla  
 1/4 cups chopped pecans  
 1/2 cups margarine

2 beaten eggs  
 1/2 tsp. baking soda  
 1/2 tsp. cinnamon  
 1 cups chopped apples  
 1 cups cinnamon applesauce (we used Motts)

3/4 cups flour/ 1/2 cups sugar; mix together; cut in margarine until crumbly. Reserve 1/2 cups for topping base. Add beaten eggs and vanilla to remaining, beat by hand until smooth. Add chopped apples, mix. In separate bowl stir together remaining flour, baking powder, soda and salt and cinnamon. Gradually add to mixture alternating with applesauce, starting and finishing with dry ingredients. Take reserve crumb mixture and add: 1/4 cups brown sugar, 1/2 tsp. cinnamon, 1/4 cups quick oats. Mix together. If desired, extra margarine or flour can be added to get crumb desired. Spread cake mixture in 8" round microwaveable pan. Spread topping evenly over. Sprinkle on pecans. Cover and microwave at 40% power 6 minutes. Test for doneness with toothpick. Add additional 2 minutes at 40% power; checking every 30 seconds.

## Chocolate Cashew Crunch

Brenna Frye  
Middlebury 4-H  
Microwave-Grade 9-Level C

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1/2 cup butter  
3/4 cup packed brown sugar  
3/4 cup cashews, chopped  
1/2 cup semi sweet chocolate, grated

Microwave butter and brown sugar in glass bowl on high for one minute. Beat until smooth. Microwave for 3 minutes. Stir in cashews. Microwave for 1-2 minutes, until thick. Use the cold water temperature test, by dropping a small amount of toffee into a cup of very cold water. Test to the hard crack stage. Beat with wire whisk. Pour into 8x8 dish lined with buttered foil. Sprinkle chocolate over top. Let stand. Spread melted chocolate over top. Chill until chocolate is firm. Peel off foil. Break into pieces. Store in airtight container. Yield: approximately 1/2 pound

## The Great Pumpkin Cake

Abby Neff  
Bentonettes & Cadets  
Microwave-Grade 10-Level D

Cake:	Glaze:
3 large eggs	1 oz. semi-sweet chocolate, chopped
3/4 cups sugar	1 t. butter
3/4 cups brown sugar	2 T. water
1 1/2 cups pumpkin	1/3 cups powdered sugar
1 cups canola oil	1/2 t. vanilla
2 1/4 cups flour	
1 1/2 t. baking powder	
1 1/2 t. baking soda	
1 1/4 t. ground cinnamon	
1/2 t. ginger	
3/4 t. salt	
3/4 cups mini semisweet chocolate chips	

Grease a microwaveable silicon bundt pan. In a large bowl, beat eggs, sugars, pumpkin, and oil until smooth. In medium bowl, stir together flour, baking powder, soda, cinnamon, ginger, and salt. Add to pumpkin mixture, blending well. Stir in chocolate chips. Pour into bundt pan, smoothing top with a spatula. Microwave on Medium (50%) for 10 minutes. Rotate 1/4 turn every 5 minutes if no turntable. Microwave on High (100%) for 4-7 minutes or until a 1-inch moist ring remains around the center of the cake. Cool cake in pan on a wire rack 15 minutes before inverting cake on rack to cool completely. For glaze, combine chocolate, water, and butter in a 2-cup glass measuring cup. Microwave 1 minute at 50% power. Stir. Microwave 15 seconds more (at 50%) if chocolate is not completely melted. With wire whisk, beat in

**Crust:**

1/3 cups shortening  
2 T. softened butter  
1 1/4 cups flour  
1/2 tsp. salt  
3 T cold water  
3 drops yellow food coloring

**Filling:**

2/3 cups sugar  
1/2 tsp. cinnamon  
1/4 tsp. nutmeg  
2 T water  
2 T lemon juice  
6 large tart apples, peeled, cored and thinly sliced

**Crust:**

Cut shortening and butter into flour and salt with a pastry blender until particles resemble coarse crumbs. Combine food coloring and water. Sprinkle over pastry while stirring with a fork, until dough is just moist enough to hold together. (Handle as little as possible) Roll out crust between two pieces of plastic wrap until it is about 1/8" thick and at least 1" larger than upside-down pie plate. Place crust carefully in pan and firmly press crust to pan edges, completely ridding of air bubbles. Save extra pastry for cutouts. Flute the edges and prick the crust every 1/8" in bottom and on sides. Cover with wax paper and microwave 3 to 4 min. or until crust is no longer moist. Cool.

**Filling:**

Combine sugar, cinnamon and nutmeg. Add apples, sprinkle on water and lemon juice. Toss until evenly coated. Spoon into pie pan with crust.

**Cutouts:**

Use leftover pie crust. Cut 5 or 6 cutouts with a small cookie cutter. Combine 1 tsp sugar and 1/8 tsp cinnamon. Sprinkle cutouts with cinnamon sugar. Place cutouts on wax paper in microwave. Microwave on medium for 1-3 minutes until dry and puffy, rotating after half of time.

