

CLASS A GRADES 3-4

Peanut Butter Cookies

2 sticks butter (softened)
1 c. brown sugar
1 c. granulated sugar
2 eggs
1 ½ c. peanut butter
2 ½ c. flour
1 tsp. baking soda
1 tsp. vanilla extract

Mix butter, sugar and peanut butter together. Add eggs, flour, baking soda and vanilla extract. Roll into 1" balls, roll in sugar, and press with a fork. Bake at 350 degrees F for about 12 minutes or until golden brown.
Yield: 3 dozen cookies

CLASS B – GRADE 5-6

Glazed Lemon Zucchini Bread

2 c. cake flour
½ tsp. salt
2 tsp. baking powder
2 eggs
½ c. vegetable oil
1 ½ c. sugar
2 Tbsp. fresh lemon juice
½ c. buttermilk
Zest of 1 lemon
1 c. grated zucchini

Glaze:

1 c. powdered sugar
2 Tbsp. lemon sugar
1 Tbsp. milk

Blend glaze ingredients together well.

- Mix flour, salt and baking powder in a medium bowl and set aside.
- In a large bowl, beat eggs. Then add oil and sugar until well blended. Add lemon juice, buttermilk, lemon zest to this mixture and blend all together.
- Fold in zucchini until it's well blended.
- Add dry mixture to the wet mixture and blend all together until well combined.
- Pour batter into greased 9x5" loaf pan.
- Bake at 350 for 40-45 minutes.
- While still warm, make glaze and spoon over the bread. Let the glaze set up before cutting and serving.

CLASS C GRADE 7-8

Deep Dark Chocolate Cupcakes

1 $\frac{3}{4}$ c. flour
2 c. sugar
 $\frac{3}{4}$ c. cocoa
1 $\frac{1}{2}$ tsp soda
1 $\frac{1}{2}$ tsp baking powder
1 tsp salt
2 eggs
1 c. milk
 $\frac{1}{2}$ c. vegetable oil
2 tsp vanilla
1 c. boiling water

Directions:

1. Combine dry ingredients in a large mixing bowl.
2. Add the remaining ingredients, except the boiling water. Beat at medium speed for 2 minutes.
3. Mix in boiling water, the batter will thin.
4. Pour into greased cupcake pans (or use liners) and bake at 350 for 35-40 minutes or until cake tester inserted in the center comes out clean. Makes 16 cupcakes.

CLASS D GRADE 9-10

Lemon Raspberry Bundt Cake

TOTAL TIME: Prep: 20 min. Bake: 55 min. + cooling

MAKES: 16 servings

Ingredients

3 cups all-purpose flour

2 cups sugar

3 teaspoons baking powder

1 teaspoon salt

4 eggs

1 cup canola oil

1/2 cup orange juice

1 teaspoon lemon extract

2 cups fresh or frozen unsweetened raspberries

Confectioners' sugar

Directions

In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, combine the eggs, oil, orange juice and extract. Stir into dry ingredients just until moistened.

Pour half of the batter into a greased and floured 10-in. fluted tube pan. Sprinkle with raspberries. Top with remaining batter. Bake at 350° for 55-65 minutes or until a toothpick inserted near the center comes out clean.

Cool in pan for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.
Yield: 16 servings.

If using frozen raspberries, use without thawing to avoid discoloring the batter.

Conference Recipe

Class E Grades 11 and up – Lot 22

Cherry Yeast Coffee Cake

2 ½ c. to 3 c. all-purpose flour
¼ c. sugar
1 pkg. active dry yeast (1/4 oz.)
1 tsp. salt
½ c. water
½ c. 2% milk
½ c. butter, cubed
2 eggs
1 can cherry pie filling

Glaze:

½ c. powdered sugar
¼ tsp. almond extract
3 to 4 tsp. 2% milk

Directions:

In a large bowl, combine 1 ½ c. flour, sugar, yeast, and salt. In a small saucepan, heat the water, milk and butter to 120 – 130 degrees. Add to dry ingredients and beat just until moisturized. Beat in eggs until smooth.

Stir in enough of the remaining flour until you have a soft dough. Dough will sticky. Cover and let rise in a warm place until doubled in size – about 40 minutes.

Stir dough down and spoon 2/3 into a greased 9” x 13” baking pan. Top with pie filling. Drop remaining dough by spoonfuls over the pie filling. Cover and let rise in warm place until double – about 30 minutes.

Bake at 350 degrees for 35 – 40 minutes or until golden brown. Place pan on wire rack. Combine the glaze ingredients until smooth. Drizzle over the baked cake while still warm. Make 12 servings.