

News Release – Elkhart County 4-H Fair
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For immediate release

Friday, July 21, 2023
Open Class, Home & Family Arts
Culinary Arts: Baking – Sweepstakes and 1st Place Recipes

1st Place, Sweepstakes
B01 – Cakes, Unfrosted: Angel food, white
Angel Food Cake
Deb Parcell, Goshen

1 cup cake flour
1-1/2 cups powdered sugar
1-1/2 cups egg whites
1-1/2 tsp. cream of tartar
1/4 tsp. salt
1 cup sugar
1-1/2 tsp. vanilla
1/2 tsp. almond extract

Sift flour and powdered sugar, beat egg whites, cream of tartar and salt until foamy. Beat in sugar, 2 teaspoons at a time, beating until stiff peaks form. Stir in flavorings. Fold in flour mixture 1/4 cup at a time, just until flour disappears. Carefully push into ungreased tube pan. Cut through batter with a spatula to break air holes. Bake on lowest rack of oven 30-35 minutes at 375° F. Remove from oven and immediately invert until cool. Remove cooled cake from pan.

1st Place
B03 – Cakes, Unfrosted: Chiffon, sponge or sunshine
Lemon Chiffon Cake
Barb Brown, Elkhart

2-1/4 cups cake flour
1-1/2 cups sugar
3 tsp. baking powder
1 tsp. salt
3/4 cup cold water
1/2 cup vegetable oil
2 tsp. vanilla
1 Tbsp. grated lemon peel
5 large egg yolks
1 cup large egg whites (about 8)

1/2 tsp cream of tartar

Move oven rack to lowest position. Heat oven to 325° F. Mix flour, sugar, baking powder, and salt in large bowl. Beat in water, oil, vanilla, lemon peel and egg yolks with electric mixer on low speed until smooth.

With clean beaters, beat egg whites and cream of tartar in another large bowl on high speed until stiff peaks form. Gradually pour egg yolk mixture over beaten egg whites, folding in with rubber spatula just until blended. Pour into ungreased angel food cake pan. Bake about 1 hour 15 minutes or until top springs back when lightly touched.

Immediately turn the pan upside down onto bottle. Let hang for about 2 hours or until cake is completely cool. Loosen side of cake with long knife and remove from pan. Dust with powdered sugar.

1st Place

B04 – Cakes, Unfrosted: Coffee cake
Buttermilk Blueberry Breakfast Cake
Emily Parcell, Goshen

1/2 cup unsalted butter, room temperature
Zest from 1 large lemon
1 cup sugar (set aside 1 tablespoon for sprinkling)
1 egg, room temperature
1 tsp. vanilla
2 cups all-purpose flour (set aside 1/4 cup of this to toss with the blueberries)
2 tsp. baking powder
1 tsp. kosher salt
2 cups fresh blueberries
1/2 cup buttermilk

Preheat oven to 350° F. Using a stand mixer or hand-held mixer, cream the butter with the lemon zest and the 1 cup (minus 1 tablespoon) of sugar until light and fluffy. Add the egg and vanilla and beat until combined. Meanwhile, toss the blueberries with 1/4 cup of flour, then whisk together the remaining flour, baking powder, and salt. Add half of the flour mixture to the batter, and stir with spatula to incorporate. Add all of the buttermilk. Stir. Add remaining flour, and stir until flour is absorbed. Fold in the blueberries. Grease an 8" or 9" square baking dish with butter or coat with nonstick spray. Line the pan with parchment paper over the greased pan. Spread the batter into the pan. Sprinkle the batter with the remaining tablespoon of sugar. Bake for 35-45 minutes. Check with a toothpick for doneness. Let cool for at least 15 minutes before serving.

1st Place, Sweepstakes

B15 – Cakes Single Layer: Pound, loaf or bundt
Toffee Pound Cake
Kathy Black, Bristol

1-1/2 cups butter
2 cups brown sugar
1 cup sugar
5 large eggs
3 cups flour
1 tsp. baking powder
1/2 tsp. salt
1 cup heavy cream
1 pkg. toffee bits

Frosting:

1/2 stick butter
1/2 cup brown sugar
1 Tbsp. white corn syrup
1/4 cup milk
2 cups powdered sugar

Beat butter and sugars together for about 10 minutes, until light and fluffy. Add eggs, one at a time, mixing well. Whisk together dry ingredients and add alternately with cream. Stir in toffee bits. Scrape into a greased, floured Bundt pan. Bake at 350° F for 65 to 70 minutes.

To make frosting, add first four ingredients to a small pan and heat until boiling. Remove from heat and let cool. Add 2 cups of powdered sugar.

1st Place

B18 – Cakes, Single Layer: Using vegetable(s)

Idaho Potato Cake

Paula Dunning, Elkhart

1 cup butter, softened
2 cups sugar
2 lg eggs, room temperature
1 cup cold, mashed potatoes
1 tsp. vanilla extract
2 cups all-purpose flour
1/4 cup baking cocoa
1 tsp. baking soda
1 cup milk, room temperature
1 cup chopped nuts, pecans or walnuts

In a mixing bowl, cream butter and sugar until fluffy. Add eggs one at a time, beating well after each addition. Blend in potatoes and vanilla. Combine flour, cocoa, and baking soda; add alternately with milk, blending well after each addition. Stir in nuts. Pour into a greased 13" x 9" x 2" baking pan. Bake at 350° F for 40-45 minutes or until done. Cool on wire rack. Serves 12-16.

Icing:

3 cups sifted powdered sugar
1 tsp. vanilla extract
1-2 Tbsp. vanilla flavored syrup

Mix all together until smooth and creamy. Spread over cake. Sprinkle with chopped nuts if desired.

1st Place

B25 – Candy: Peanut butter fudge
Granma's Peanut Butter Fudge
Crystal Marrufo, Goshen

6 cups granulated sugar
1-1/2 cups lactose free whole milk
3 cups creamy peanut butter

Spray 3 pie pans with cooking spray. In medium saucepan, heat sugar and milk; bring to boil. Set timer for 2 minutes 30 seconds, stir regularly. Keeping heat at low-medium boil. When timer goes off, remove from heat and whisk in peanut butter; go slow at first and then pick up speed whisking as peanut butter blends in. Pour into each pan, using a rubber spatula to clean the sides of the pan. Let cool and cut into small squares. Makes about 85-100, 1" pieces.

1st Place, Sweepstakes

B26 – Candy: Other
Easy White Fudge
Paula Dunning, Elkhart

3 cups white baking pieces
1 (14-oz.) can sweetened condensed milk
1 cup chopped almonds, pecans or macadamia nuts
2 tsp. finely shredded orange peel
1 tsp. vanilla
Coarsely chopped almonds, pecans or macadamia nuts (optional)

Line 8" x 8" x 2" baking pan with foil, extending the foil over the edges of the pan. Butter the foil; set aside. In a 2-quart heavy saucepan, cook and stir white baking pieces and sweetened condensed milk over low heat just until pieces melt and mixture is smooth. Remove saucepan from heat. Stir in the 1 cup nuts, orange peel, and vanilla. Spread fudge evenly in the prepared pan. If desired, sprinkle with additional nuts; press in lightly. Score into squares while warm. Cover and chill about 2 hours or until firm. When fudge is firm, use foil to lift it out of the pan. Cut fudge into squares. Store tightly covered up to 1 week.

1st Place, Sweepstakes
B27 – Cobbler/Crisp: Apple
Apple Crisp
Cheryl Baker, Middlebury

6 cups peeled and sliced apples (variety of baking apples)
1 tsp. cinnamon
1 Tbsp. lemon juice
1/4 cup water

Crisp topping:
1 cup oats
3/4 cup flour
3/4 cup packed brown sugar
1/2 cup butter, cold

Prepare apples. Sprinkle cinnamon, lemon juice and water over apples and lightly stir to mix together. Place apple mixture in 2-quart casserole for baking.

Topping: blend all ingredients together with pastry blender until butter is pea-sized or smaller. Place topping ingredients on top of apples.

Bake crisp at 350° F for 30 minutes or until it is bubbly and lightly browned on top.

1st Place
B30 – Cobbler/Crisp: Peach
Mindy's Peach Cobbler
Melinda O'Neil, Lafayette

1/4 cup margarine
3/4 cup milk
1 cup sugar
1 cup flour
1-1/2 tsp. baking powder
2 cups sliced peaches
1 cup sugar for top
1 cup water

Melt butter in an 8-1/2" or 9" square baking dish; set aside. In bowl, add flour, sugar, baking powder and milk; stir well. Pour into baking dish. Add peaches and top with 1 cup of sugar. Pour water over the whole dish. Bake at 400° F for 60 minutes or until done.

1st Place
B31 – Cobbler/Crisp: Other

Cherry-Berry Cobbler

Mark Zak, Goshen

6 Tbsp. unsalted butter, divided
1 cup all-purpose flour
1-1/2 tsp. baking powder
1/2 tsp. salt
1-1/4 cups sugar, divided
1/2 cup milk
1 tsp. vanilla extract
3 Tbsp. cornstarch
12-15 oz. frozen berry fruit (strawberry, blueberry, raspberry, blackberry)
Additional fresh fruit can be added including 12 pitted cherries
1 egg

Preheat oven to 350° F. Melt butter. In the bowl of a stand mixer, add one cup flour, baking powder and salt, then add 3/4 cup sugar, milk, 4-oz. of the melted butter, and vanilla extract to the flour mixture and mix well. Mix together remaining 1/2 cup sugar and cornstarch, stir gently to coat fruit. Pour the remaining 2 oz. of melted butter into baking dish and pour in half the batter, covering the bottom. Add the fruit on top of the batter in the baking dish, then pour the remaining batter on top of the fruit. Bake for 45-50 minutes or until the cobbler is thoroughly cooked and golden brown. Cool on cooling rack.

1st Place

B32 – Cookies: Bar

Apricot Coconut Crumble Bars

Emily Parcell, Goshen

2 cups flour
3/4 cup sugar
1 tsp. baking powder
2 cups dried coconut, medium cut
Pinch of salt
1 cup butter, cut in small pieces
1 jar of apricot jam or preserves

Sift together the flour, sugar, baking powder, coconut, and salt. Using your hands, or a pastry blender, cut the butter into the dry ingredients until it is completely incorporated and the mixture resembles a coarse crumbly meal. Press half of the crumb mixture into the bottom of a 9" x 13" well-greased baking pan. Pour and spread the apricot filling evenly over the bottom crumbs. Gently sprinkle the remaining crumbs over the apricot filling and press down gently. Bake in a 350° F for 40-45 minutes or until light golden brown in color. Cool complete in the pan before cutting into squares and serving.

1st Place

B33 – Cookies: Biscotti

Len Harms, Goshen
Chocolate Almond Biscotti

Melt 1 cup of semi-sweet chocolate chips and let cool. Toast 1 cup of slivered almonds.

Sift together and combine in a mixing bowl:

2 cups flour
1/4 cup cocoa
1-1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt

In a separate bowl beat:

1/2 cup sugar
1/2 cup brown sugar
1/2 tsp. vanilla
1/2 tsp. almond extract
3 eggs

Combine the liquid ingredients with the dry ingredients and add the cooled chocolate. Stir to combine. Fold in almonds. Chill until thoroughly cooled.

Divide the dough in half and using flour, for easier handling, shape each half into a loaf 3" wide and 1" high on parchment paper. Transfer to a baking sheet and bake at 325° F for 40-50 minutes. Cool for 15 minutes. Cut each loaf into 3/4" slices and bake on each side another 10 minutes. Cool completely and store in an air-tight container.

1st Place
B34 – Cookies: Brownies
Triple Chocolate Krispy Brownies
Fancheon Resler, Albion

Brownie Layer:

3/4 cup butter
1-1/2 cups sugar
3 eggs
1 tsp. vanilla
1-1/3 cups all-purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
3 Tbsp. baking soda

Next layer:

1 (7-oz.) jar marshmallow cream

Topping:

8-oz. milk chocolate chips
3 Tbsp. butter
1 cup creamy peanut butter
2 cups chocolate rice cereal

In mixer bowl, beat butter and sugar until fluffy. Add eggs and vanilla and beat again. In separate container, combine flour, baking powder, salt and cocoa; add to beaten mixture and mix well. Spread evenly into a sprayed 10" x 15" jelly roll pan. Bake at 350° F for 18 minutes

Remove from oven and use a knife dipped in water to spread marshmallow cream onto hot crust. Cool completely.

For topping, combine chocolate chips, butter, and peanut butter in 1-qt glass measuring bowl and microwave on HIGH for 1 minute. Stir until smooth then stir in cereal. Spread over cooled brownies. Chill before cutting into rectangles. Yields 24 layered brownies.

1st Place
B35 – Cookies: Chocolate Chip
Just Right Chocolate Chip Cookies
Fancheon Resler, Albion

2/3 cup margarine
2/3 cup butter flavored Crisco®
3/4 cup granulated sugar
3/4 cup brown sugar, packed
2 eggs
2 tsp. vanilla
3 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 small package instant vanilla pudding mix (dry)
12-oz. semi-sweet chocolate chips
3/4 cup toasted pecan pieces

With mixer, beat fats together until fluffy. Add both sugars and beat well again. Beat in eggs and vanilla. In separate container, mix together all dry ingredients, including pudding mix. Gradually add to beaten mixture, stirring well after each addition. Stir in chocolate chips and pecan pieces and mix to distribute evenly.

Drop by 2-tablespoonfuls size cookie scoop onto greased, foil-lined cookie sheets, 2" apart. Bake at 350° F for 12-14 minutes. Cool on wire racks.

1st Place
B41 – Cookies: Carrot

Carrot Cookies
Deb Parcell, Goshen

3/4 cup shortening
3/4 cup sugar
1 cup mashed, cooked carrots
1 egg
1 tsp. vanilla
1 tsp. salt
2 cups flour
1 Tbsp. baking powder

Cream shortening and sugar. Beat in carrots, egg, and vanilla until well mixed. Stir together dry ingredients and add to the batter. Drop by teaspoons on a greased baking sheet. Bake 12-15 minutes at 375° F. Mix frosting: grated rind and juice of one orange, powdered sugar to make good spreading consistency. Frost cookies while warm.

1st Place
B46 – Cookies: Filled
Split Seconds
Melinda C. O'Neil, Lafayette

2/3 cup sugar
3/4 cup butter, softened
2 tsp. vanilla
1 egg
2 cups flour
1/2 tsp. baking powder
1/2 cup red jelly or preserves

Heat oven to 350° F. Cream sugar and butter until light and fluffy. Beat in vanilla and egg until well blended. Mix in flour and baking powder. Divide dough into four equal portions. On a lightly floured surface, shape each portion into a 12" x 3/4" roll. With the handle of a wooden spoon, make an indentation about 1/2" wide and 1/4" deep lengthwise down the center of each roll. Fill each with 2 tablespoons of jelly. Bake 15-20 minutes until light golden brown. Cool slightly. Cut each baked roll diagonally into 12 cookies.

1st Place
B38 – Cookies: Oatmeal
Oatmeal Raisin Walnut Cookies
Carolynn Riddle, Goshen

1/2 cup vegetable oil
1/2 cup unsalted butter, softened
1 cup packed, light brown sugar

1 cup granulated sugar
2 large eggs
1 tsp. vanilla
2 tsp. ground cinnamon
1 tsp. baking soda
1 tsp. baking powder
2 cups all-purpose flour
2 cups regular rolled oats
1 cup walnuts or pecans, chopped
1 cup raisins

In a large mixing bowl, beat oil, butter and sugars with electric mixer on medium speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla until just combined. Whisk together cinnamon, baking powder, baking soda, and flour. Beat into creamed mixture until just combined. Stir in oats, nuts and raisins. Refrigerate dough for each batch. Drop by rounded tablespoons onto parchment-lined baking sheets.

Bake in a preheated oven at 350° F for 8-10 minutes. Cool on sheets for 5 minutes and remove to wire racks. Yields about 36-40 cookies.

1st Place

B40 – Cookies: Sugar

Mildly Maple Sugar Cookies

Fancheon Resler, Albion

1 cup softened butter
1-1/2 cups granulated sugar
3 lg eggs
1 cup sour cream
1 tsp. maple extract
3-1/2 cups all-purpose flour
2 tsp. baking powder
1 tsp. baking soda

Frosting:

1/2 cup butter
1 cup brown sugar
1/4 cup whole milk
2 Tbsp. maple syrup
2 cups powdered sugar

In a large mixer bowl, beat together butter and sugar until fluffy. Beat in eggs, then sour cream and flavoring. In another container, combine flour, baking powder and baking soda. Add to beaten mixture and mix well to blend. Chill dough at least 2 hours or overnight in a sealed container. Preheat oven to 350° F. Roll chilled dough out onto a heavily floured board to 1/4" thickness. Cut with a 3" cookie cutter.

Place on a lightly greased cookie sheet. Bake at 350° for 10-12 minutes or until cookie springs back when lightly touched. Remove from sheet carefully and cool on wire racks.

For frosting, combine butter and brown sugar in heavy saucepan over medium-high heat. Bring to a boil and cook one minute, stirring constantly. Add milk and maple syrup and boil one minute more continuing to stir. Remove from heat and cool for 15 minutes. Stir in powdered sugar and beat to a glue-like consistency. Spread on cooled cookies. Yields 3-1/2 dozen soft cookies.

1st Place

B44 – Mixes: Other

Coffee Cake

Janette Collins, Goshen

1 box yellow cake mix
1 box instant vanilla pudding
1 box instant butterscotch pudding
1 cup plus 1 Tbsp. water
4 eggs, beaten
1 cup oil

Topping:

1 cup brown sugar
1 Tbsp. cinnamon
1/2 cup chopped nuts, walnuts or pecans

Combine topping ingredients in small bowl; set aside. For cake, mix wet ingredients. Then put all dry ingredients in a large bowl, mix altogether. Spray oil in a 9" x 13" pan. Pour half batter in pan; sprinkle on half of the topping; add the rest of the cake mix and the other half of the topping. Bake at 325° F for 65 minutes.

1st Place, Sweepstakes

B47 – Gluten Free: Cakes

Lemon Bliss Gluten-Free Cake with Raspberry Filling

Cathy Stump, Nappanee

Cake:

6 Tbsp. unsalted butter, room temperature
2 cups granulated sugar
1 tsp. salt
4 lg eggs, room temperature
2 tsp. baking powder
3 cups gluten-free baking mix (I used King Arthur Measure for Measure)
1 cup whole milk, at room temperature
Zest of 1 lemon or 1 tsp. lemon extract

Simple Syrup:

1/3 cup lemon juice, freshly squeezed
3/4 cup granulated sugar

Raspberry Filling:

2-1/2 cups fresh or frozen raspberries
1/4 cup granulated sugar
1-1/2 Tbsp. water
2 Tbsp. cornstarch

Lemon Buttercream Icing:

1 cup organic all vegetable shortening
1 cup butter, softened
1/4 cup whole milk
1/2 tsp. salt
1 tsp. vanilla extract
1/2 tsp. lemon extract
6 cups confectioner's sugar
1/4 cup prepared raspberry filling

White Chocolate Drip:

2 cups organic gluten-free white chocolate chips
1 Tbsp. organic shortening

Preheat oven to 350° F. Grease and flour with gluten-free baking mix, three 8" round cake pans. Line with parchment paper.

To make the batter: beat together the butter, sugar and salt first until combined. Then, until fluffy and lightened in color, add the eggs one at a time, beating well after each addition. Scrape the sides and bottom of the bowl once all of the eggs have been added and beat briefly to recombine any residue. Measure the flour by gently spooning it into a cup, then sweeping off any excess. Whisk the baking powder into the flour; add the flour mixture to the batter in three parts alternately with the milk, starting and ending with the flour. The batter may look slightly curdled when you add the milk; that's okay. It'll smooth out as you add the flour. Mix until everything is well combined; the batter will look a bit rough, but shouldn't have any large lumps. Stir in the zest or lemon extract mixing thoroughly. Pour the batter into the prepared pans and spread level with a spatula. Bake for 25-30 minutes or until a cake tester or toothpick is inserted and comes out clean. While the cake is baking, make the glaze by stirring together lemon juice and sugar. Microwave or heat over a burner briefly, stirring to dissolve the sugar. You don't want to cook the lemon juice, so microwave until just warm, but not until uncomfortably hot – less than 1 minute should do it. Remove cake from oven and brush with simple syrup. Allow cakes to cool in the pan for 10 minutes before turning out onto a wire rack to cool completely before assembling the cake.

To make the raspberry filling, whisk together the water and cornstarch in a small bowl; set aside. Combine the raspberries and sugar in a small saucepan over low-medium heat; stir and allow the raspberries to break down, about 4 minutes. Mix in the cornstarch/water; gently simmer for three minutes until the sauce begins to thicken. Set aside and let it cool to room temperature before using.

You can also make it 1-2 days ahead of time. Once cooled down, cover and store in refrigerator until ready to use.

To make icing, in a bowl of a stand mixer, fitted with whisk attachment, add the butter, shortening and salt. Whip for three minutes on medium-high, scraping sides occasionally. The mixture will be light and fluffy. Add half of the confectioners' sugar and mix on lowest speed until fully combined. Add remaining confectioners' sugar and continue to mix on low until incorporated, scraping occasionally. Mix until thoroughly combined. Add milk and extracts. Mix on low to combine, then turn mixer to medium speed and whip 2-3 minutes, scraping bowl as needed. Tint icing light yellow, if desired, with food color. Stir in 1/4 cup of prepared raspberry filling. Yields 6 cups.

To make white chocolate drip, in a pot or double boiler, melt chocolate chips over low heat. When completely melted and smooth, transfer to small bowl to cool for about 10 minutes. Add shortening to melted chocolate and blend until combined. Drip is ready to use on chilled cake.

Assembling the cake: place one cake layer on a cake board or plate. Add desired amount of filling to the top of the layer and spread evenly to edges. Continue to repeat this process until all the layers are stacked. Spread a very thin layer of icing all over the cake to crumb coat. Chill for 30 minutes until icing is firm to the touch. Ice the cake with the remaining icing, remaining enough for decorating/garnish. For smooth results, use an off-set spatula and bench scraper. Chill cake for another 30 minutes. Take slightly cooled chocolate ganache and gently drizzle down the sides of the cake. Using a pastry bag fitted with a 1M tip, create swirls of icing around top edge of cake and garnish with fresh raspberries.

1st Place, Sweepstakes
B50 – Heart-Healthy: Granola
Healthy Nutty Granola
Cheryl Baker, Middlebury

2 cups quick oats
2 cups old fashioned oats
3/4 cup chopped, slivered almonds
3/4 cup chopped pecans
3/4 cup shredded coconut
1/2 tsp. ground cinnamon
1/2 cup honey
1 Tbsp. oil (I used grapeseed)

Warm honey in microwave for a few seconds and mix with oil; set aside. Stir all other ingredients together in a large bowl, mixing well. Add honey mixture and stir until well blended. Spread on a cookie sheet with sides and bake at 300° F for 20-30 minutes, stirring the mixture every 10 minutes. Cool well and store in an airtight container. This is amazing on ice cream too!

1st Place, Sweepstakes
B42 – Crackers: Anything goes

Sage Cheese Wafers
Paula Dunning, Elkhart

1/2 cup unsalted, softened butter, cut up
2-1/2 cups (10 oz.) grated Cheddar cheese
1-1/2 cups all-purpose flour
1/3 cup fresh sage, finely chopped
1/2 tsp. dry mustard
1/8 tsp. salt
Pinch cayenne pepper
1 tsp. Worcestershire sauce

Line baking sheets with foil. Preheat oven to 375° F. In food processor, combine butter and 1/3 of the cheese. Process until blended. Add remaining cheese, half at a time, processing until well blended after each addition. Add flour, sage, dry mustard, salt, cayenne and Worcestershire sauce. Pulse until mixture pulls away from sides of bowl and forms a ball. Roll small pieces of dough between hands to form 1" balls. Arrange 1" apart on prepared baking sheet. Press with a fork to flatten slightly. Bake at 375° F for 12-15 minutes until lightly browned. Remove from pan. Cool on rack. Store in airtight container. Yields 40 crackers.

1st Place, Sweepstakes
B45 – Cupcakes, Frosted: Other
Cream Soda-Toffee Cupcakes
Paula Dunning, Elkhart

2 cups flour
1-1/2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
1/2 cup butter, softened
3/4 cup sugar
1/4 cup packed brown sugar
3 large eggs
1 Tbsp. molasses
1-1/2 tsp. vanilla extract
1/8 tsp. nutmeg
1/2 cup buttermilk
3/4 cup toffee pieces, divided
1/2 cup cream soda (regular, not diet)

Frosting:

1/2 cup butter, divided
2 cups sifted powdered sugar
1/2 tsp vanilla
1/8 tsp. nutmeg
Dash of salt

1-2 Tbsp buttermilk

Preheat oven to 350° F. Line 18, 2-1/2" muffin cups with paper baking cups; set aside. Combine flour, baking powder, baking soda, and 1/4 tsp. salt; set aside. In large bowl, beat butter with mixer on medium to high for 30 seconds. Add sugars; beat until well combined. Beat in eggs one at a time, on low until combined. Beat in molasses and vanilla. Alternately add flour mixture, buttermilk and cream soda to butter mixture, beating on low speed after each addition until combined. Stir in 1/2 cup of the toffee. Fill cups 3/4 full. Bake 18 minutes. Cool in pans on wire racks.

For frosting, in saucepan, heat 1/4 cup butter over medium-low heat until lightly browned about 5-8 minutes; cool. In bowl, beat remaining 1/4 cup softened butter with mixer for 30 seconds. Add cooled brown butter and beat until combined. Add powdered sugar, vanilla, nutmeg, and salt. Beat in buttermilk until spreadable. Frost cupcakes. Sprinkle with remaining toffee bits.

1st Place

B48 – Gluten Free: Cookies

Gluten Free Monster Cookies

Erin Datzman, Goshen

3 eggs

1 cup sugar

1/2 lb. brown sugar

2 tsp. baking soda

1 tsp. light corn syrup

1 tsp. vanilla

3/4 lbs. creamy peanut butter

1/4 lb. melted margarine

4-1/2 cups old fashioned oats

1/4 lb. mini chocolate chips

1/4 lb. plain M&M® candies

Combine all ingredients except M&M® candies. Drop cookies by teaspoons onto an ungreased baking sheet. Press three M&M® candies into each cookie. Bake at 350° F for 10-12 minutes.

This recipe contains raw egg whites - disqualified

B52 Honey-Baked Items: Anything Goes

Pfefferneuse

Melinda C. O'Neil, Lafayette

510 grams honey

95 grams shortening

1 egg

480 grams flour

5.6 grams salt

6 grams baking soda
4 grams baking powder
4.74 grams ground nutmeg
1.97 grams cinnamon
2.7 grams cloves
5 grams ground black pepper
6.7 grams anise extract

Heat honey in 3-qt saucepan just to boiling. Remove from heat. Add shortening; let cool to lukewarm. Beat in egg. Sift dry ingredients together; stir gradually into honey mixture. Refrigerate 30 minutes. Shape into 1" balls; place on lightly greased cookie sheets. Bake at 350° F for 13 to 15 minutes.

For icing, combine unbeaten egg whites, honey, extract and spices. Gradually beat in confectioner's sugar. Turn cookies in frosting with a fork. Place on wire rack to dry. Store in stored container. Yields 8 dozen.

1st Place, Sweepstakes
B54 – Mixes: Cookies
Easy Lemon Cookies
Rebecca Harrison, Elkhart

1 (18.25) pkg. lemon cake mix
2 eggs
1/3 cup vegetable oil
1 tsp. lemon extract or 1 Tbsp fresh squeezed lemon juice
1/3 cup confectioners' sugar

Preheat oven to 375° F. In large bowl, pour in cake mix. Stir in eggs, oil and lemon juice or extract until well blended. Drop teaspoonfuls of dough into bowl of confectioners' sugar. Roll around until lightly covered. Place on ungreased cookie sheet and bake for 6 to 9 minutes.

1st Place
B56 – Muffins: Fruit
Lavender Poppy Seed Muffins
Rebecca Harrison, Elkhart

2 cups all-purpose flour
1/2 cup sugar
4 tsp. poppy seeds
1 Tbsp. dried lavender flowers
3 tsp. baking powder
2 tsp. grated lemon zest
1/2 tsp. salt
3/4 cup 2% milk
1/2 cup butter, melted

1 lg egg, room temperature
2 Tbsp. sugar

Preheat oven to 400° F. In a large bowl, whisk the first seven ingredients. In another bowl, whisk milk, melted butter and egg until blended. Add to the flour mixture; stir mixture just until moistened. Grease muffin cups in 12-cup muffin pan. Sprinkle with sugar. Bake 20-25 minutes until a toothpick inserted in center comes out clean. Cool for 5 minutes before removing to a wire rack.

1st Place
B57 – Muffins: Vegetable
Chocolate Chips Pumpkin Muffins
Carolynn Riddle, Goshen

2 cups all-purpose flour
2-1/2 tsp. baking powder
1 tsp. ground ginger
1 tsp. ground cinnamon
3/4 tsp. salt
1/4 tsp. baking soda
Dash ground allspice
1 lg egg, room temperature
3/4 cup packed brown sugar
3/4 cup canned pumpkin
2/3 cup milk
3 Tbsp. butter, melted
1 tsp. vanilla extract
1/2 cup miniature semisweet chocolate chips

In a bowl, combine the first 7 ingredients. Combine the egg, brown sugar, pumpkin, milk, butter and vanilla. Stir into dry ingredients just until moistened. Stir in chips. Fill 12 greased or paper-lined muffin cups three-fourths full. Bake muffins in a 375° F preheated oven for 18-22 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing onto a wire rack. Yields 12 muffins.

1st Place
B58 – Muffins: Whole grain/grains
Whole Wheat Carrot-Banana Muffins
Fancheon Resler, Albion

1/2 cup butter, softened
1 cup brown sugar
2 eggs
1 cup mashed banana
1/2 cup all-purpose flour
1 cup whole wheat flour

1/2 cup wheat bran
1-1/2 tsp baking powder
1/2 tsp. cinnamon
1/4 tsp. salt
1 cup shredded carrot
1 cup dried cranberries
3/4 cup walnut pieces

Beat butter with sugar until fluffy. Beat in eggs. Combine dry ingredients in separate container. By hand, stir in dry ingredients alternately with mashed banana. Stir in carrot, cranberries and walnuts stirring only until well distributed. Fill sprayed muffin cups 3/4 full. Bake 15-18 minutes in a 350° F preheated oven. Cool in pans 3-5 minutes; remove to wire rack to cool.

1st Place, Sweepstakes
B59 – Muffins: Other
Chocolate Chip Peanut Butter Muffins
Mark Zak, Goshen

2/3 cup peanut butter, creamy
1/2 cup vegetable oil
1 cup lightly packed brown sugar
2 large eggs
1-1/4 cups milk
2 tsp vanilla extract
2 cups all-purpose flour
1/2 tsp baking soda
1 tsp. baking powder
1/2 tsp. salt
1-1/2 cups chocolate chips

Preheat oven to 375° F and grease a 12-cup muffin pan, or use liners. In the bowl of a stand mixer, add peanut butter, vegetable oil, brown sugar and eggs and mix until smooth. Then add the milk and vanilla extract and mix more. In a separate bowl, whisk together the flour, baking soda, baking powder and salt then add mixture to the wet ingredients and blend together. Finally, add the chocolate chips and mix it all together.

Divide the batter evenly between the cups, filling them to the top of the cup. Bake for about 25 minutes until puffed up and turning golden brown. When the muffins are done, place on a cooling rack to cool.

1st Place, Sweepstakes
B60 – Pies: Apple
Apple Pie with Salted Caramel
Cathy Stump, Nappanee

Pastry:

2-1/4 cups pastry flour
1 tsp. salt
1 cup butter-flavored vegetable shortening
6-7 tsp. ice water

In mixing bowl, toss flour with salt. Cut in shortening until crumbly. Add enough water that dough forms a ball when mixture is stirred. Roll out and line pie plate with pastry. Refrigerate until ready to assemble pie. Makes enough for 2-3 pastry crusts.

Salted caramel sauce:

1 cup butter
2 cups brown sugar
1 cup light corn syrup
1 (14-oz.) can sweetened condensed milk
1/4 cup whole milk
2 tsp. salt
1 tsp. vanilla

Melt butter in heavy saucepan over low heat. Add brown sugar, corn syrup and condensed milk. Turn heat to medium-high and stir constantly until caramel comes to a boil. Add milk and continue stirring. When caramel boils again, cook for 4 minutes. Remove from heat and add salt and vanilla, stirring well. Set aside to cool until ready to use. Makes 5 cups.

Filling:

6-7 large apples (8 cups sliced)
1/4 cup granulated sugar
1/4 cup brown sugar
1/2 tsp. cinnamon
2 Tbsp. flour
1/8 tsp. salt
1 cup prepared salted caramel sauce
2 Tbsp butter

Toss sliced apples with sugars, cinnamon, flour and salt. Stir in caramel sauce to coat the apples.

Nut Crumb Topping:

3/4 cup flour
1/2 cup sugar
1/3 cup cold butter
3/4 cup roasted pecans with sea salt

Combine flour and sugar; cut in butter to form crumbs. Stir in pecans.

To assemble pie, place apple filling in pastry-lined pie plate. Top with crumb topping. Decorate if desired with pastry cutouts cut from leftover pastry dough. Bake in preheated oven at 425° F for 20 minutes. Reduce heat and bake 30-35 minutes.

1st Place

B62 – Pie: Berry

Rosy Red Raspberry Pie

Fancheon Resler, Albion

Crust:

2 cups all-purpose flour

1 tsp. sugar

1/2 tsp. salt

3/4 cup solid shortening

1/4 cup ice water

1 small egg

1-1/2 tsp. vinegar

Filling:

5 cups frozen red raspberries

2 tsp. lemon juice

1/4 tsp. almond extract

1 cup granulated sugar

1/3 cup all-purpose flour

1/2 tsp. ground cinnamon

Glaze:

2 Tbsp. granulated sugar

1 Tbsp. hot water

Sugar to sprinkle over top

For crust, measure dry ingredients into large bowl. Cut in shortening. Mix together water, egg and vinegar. Pour over dry ingredients and mix with fork to form soft dough. Form into 2 balls.

For filling, place raspberries in large, microwave-safe bowl; drizzle with lemon juice and extract. In small bowl, mix together sugar, flour and cinnamon. Sprinkle over raspberries and toss gently to coat. Microwave on HIGH for 5 minutes to begin thickening the filling.

Roll out one pie crust ball and line 9" pie plate. Trim edges. Pour filling into crust. Use sharp knife to cut other crust in half. From one half, cut into 8 equal wedges. From the remaining half cut star shapes with cookie cutters.

Combine sugar and water in custard cup and microwave for 20 seconds. Moisten wide edges of wedges then arrange the 9 wedges on top of the filling in a wheel-spoke pattern with point of wedges in center of pie. Press wide ends into edge of crust. From remaining crust, use larger star cookie cutter to form design to cover points in center. With small cutter, cut 8 designs to place around edge. Trim edges of crust to fit pan. Brush remaining sugar-water mixture over all parts of top crust. Sprinkle with sugar. Cover edges with pie crust shields. Bake at 400° F for 20 minutes; reduce heat to 350° F and bake 20-30 minutes longer or until nicely browned and filling bubbles slightly. Cool on rack.

1st Place

B63 – Pie: Cherry

Cherry Crisp Pie

Cathy Stump, Nappanee

Pastry:

2-1/4 cups pastry flour

1 tsp. salt

1 cup butter flavored vegetable shortening

6-7 tsp. ice water

Cherry filling:

21-oz can cherry pie filling

1/2 tsp almond extract

Crisp crumb topping:

1/2 cup brown sugar

3/4 cup all-purpose flour

1/2 cup rolled oats

1/2 cup chopped almonds

1/2 cup cold butter, cut in 1/2" pieces

To make pastry, in mixing bowl, toss flour with salt. Cut in shortening until crumbly. Add enough water that dough forms a ball when mixture is stirred. Roll out and line pie plate with pastry. Refrigerate until ready to assemble pie. Makes enough for 2-3 pastry crusts.

To prepare filling, empty can in small bowl and stir in extract. For crisp, combine all ingredients and cut together until crumbly. To assemble pie, pour cherries into pastry-lined pie plate. Top with crumbs. Add pastry cutouts if desired on top of crumbs. Bake in 425° F oven for 30-40 minutes.

1st Place

B64 – Pie: Peach

Single Crust Peach Pie

Cheryl Baker, Middlebury

Pie crust:

2 cups flour

1 tsp. salt

1 tsp. sugar

3/4 cup shortening

1 tsp. vinegar

1 egg, slightly beaten

4-6 Tbsp. water

Filling:

3/4 cup white sugar
2 Tbsp. butter, softened
1/3 cup all-purpose flour
1/4 tsp. cinnamon
6 fresh peaches, pitted, skinned and sliced
1 Tbsp. lemon juice

To make crust, sift flour, salt and sugar together. Add shortening and mix until mixture resembles coarse crumbs. Add vinegar, and egg and mix. Add water 1 Tbsp. at a time until ingredients hold together. Roll out on floured board. Makes 2 crusts.

For filling, cream sugar and butter together. Add flour and cinnamon, mix until mealy. Spread 1/2 of the mixture in the pie crust. Drizzle lemon juice over peaches and lightly mix together. Arrange peaches on top of crumb mixture. Sprinkle remaining crumb mixture on top of peaches. Bake at 425° F for ten minutes. Reduce heat to 350° F and continue baking for 40 minutes or until the top is bubbly and has browned.

1st Place

B65 – Pie: Pecan

Southern Pecan Pie

Cheryl Baker, Middlebury

Pie crust:

2 cups flour
1 tsp. salt
1 tsp. sugar
3/4 cup shortening
1 tsp. vinegar
1 egg, slightly beaten
3-5 Tbsp. water

Sift flour, salt and sugar together. Add shortening and mix until mixture resembles coarse crumbs. Add vinegar, and egg and mix. Add water 1 Tbsp. at a time until ingredients hold together. Roll out on floured board. Makes 2 crusts.

3 eggs
2 Tbsp. butter, melted
2 Tbsp. flour
1/2 cup sugar
1/4 tsp. vanilla
1/8 tsp. salt
1-1/2 cup light corn syrup
1/2 cup pecans, or more
9" pie crust

Mix flour and sugar together, set aside. Beat eggs; blend in butter, flour mixture, vanilla, salt and corn syrup. Arrange pecans over pie crust; pour egg mixture over pecans in pie crust. Bake at 425° F for 10 minutes. Reduce heat to 325° F and continue baking for 40 minutes or until middle is set.

1st Place

B66 – Pie: Other

Spiced Pear Pie with Ginger Crumb Topping

Cathy Stump, Nappanee

Pastry:

2-1/4 cups pastry flour

1 tsp salt

1 cup butter flavored vegetable shortening

6-7 tsp. ice water

Filling:

5 or 6 large, ripe pears

2 Tbsp. fresh lemon juice

3 Tbsp. flour

2/3 cup sugar

1 Tbsp, grated fresh ginger

1/2 tsp. cinnamon

1/4 tsp. salt

Ginger Crumb Topping:

1 cup crushed gingersnap cookies

3/4 cup chopped walnuts

1/4 cup brown sugar

1/4 cup butter, melted

For pastry, in mixing bowl, toss flour with salt. Cut in shortening until crumbly. Add enough water that dough forms a ball when mixture is stirred. Roll out and line pie plate with pastry. Roll additional dough for lattice crust and place on cookie sheet and refrigerate along with crust until ready to assemble pie.

For topping, combine all topping ingredients in a bowl and toss to combine; set aside.

For filling, peel, halve and core pears. Cut into slices about 1/4" thick. Place in mixing bowl and toss with lemon juice. In another bowl, stir together the flour, sugar, ginger, cinnamon and salt. Pour sugar mixture over pears and toss to coat. Pile pears into pastry-lined pie plate. Top with crumb topping. Cut strips of dough for lattice crust and weave lattice over crumb topping. Bake at 425° F for 20 minutes. Reduce heat to 375° F and bake additional 25-30 minutes.

1st Place

B67 – Quick Bread, Loaves: Banana

Banana Bread
Angela Kidder, Elkhart

1 cup white sugar
1/2 cup vegetable shortening
2 eggs
1/4 cup milk with a splash of apple cider vinegar
3 bananas
1 tsp. salt
1 tsp. baking soda
2 cups flour

Mix together sugar, shortening eggs and soured milk. Mash the bananas into a smooth consistency and add to sugar mixture. Finally, combine salt, baking soda and flour and fold into batter until no dry spots remain. Place mixture in a loaf pan and let stand for 20 minutes. Bake at 325° F for 1 hour.

1st Place
B70 – Quick Bread, Loaves: Pumpkin
Pumpkin Pecan Bread
Barb Brown, Elkhart

3-1/3 cups sifted flour
4 tsp. pumpkin pie spice
2 tsp. baking soda
1 tsp. baking powder
1-1/2 tsp. salt
2-2/3 cups sugar
2/3 cup vegetable oil
4 eggs
1 (16-oz.) can mashed pumpkin
2/3 cup water
2/3 cup chopped pecans

Preheat oven to 325° F. Grease two loaf pans. Sift together flour, pumpkin pie spice, baking soda, baking powder and salt; set aside. Beat together sugar and oil until light and fluffy, using mixer at high speed. Add eggs, one at a time, beat well after each addition. Beat in pumpkin. Add sifted dry ingredients alternately with water to sugar mixture, beating well after each addition, using the mixer at low speed. Stir in pecans and pour the batter in the prepared loaf pans. Bake 55 minutes or until the toothpick comes out clean.

1st Place
B71 – Quick Bread, Loaves: Zucchini
Zucchini Bread
Rebecca Harrison, Elkhart

3 eggs
1 cup vegetable oil
2 cups sugar
2 tsp. vanilla
2 cups shredded zucchini (peeled and rained)
1 (8-1/4 oz.) can crushed pineapple, drained
3 cups flour
2 tsp. baking soda
1 tsp. salt
1/2 tsp. nutmeg
1-1/2 tsp. cinnamon
1/4 tsp. baking powder
1 cup chopped walnuts

Preheat oven to 350° F. Beat eggs, oil, sugar and vanilla until thick. Stir in remaining ingredients; mix well. Grease two loaf pans 8-1/2" x 4-1/2". Pour into greased pans. Bake for 55 minutes in 350° F oven plus 5 minutes after turning off oven; insert toothpick, should come out clean. Cool 10 minutes. Remove from pan and cool on wire rack.

1st Place
B72 – Quick Bread, Loaves: Other
Lemon Bread
Cheryl Baker, Middlebury

6 Tbsp. butter
1 cup sugar
2 lg eggs
1/4 cup fresh lemon juice
3/4 cup yogurt (plain or lemon flavored)
1/2 tsp. grated lemon rind or zest
2 cups all-purpose flour
1 tsp. baking powder
1/2 tsp. salt

Streusel:
1/4 cup flour
1/4 cup sugar
2 Tbsp. cold butter

Glaze:
1/4 cup fresh lemon juice
1/2 cup sugar

In a medium-sized mixing bowl, cream together the butter and sugar until thoroughly combined. Beat in the eggs one at a time, beating well after each addition. Mix the yogurt with the lemon juice and lemon

rind and set aside. Mix the flour, baking powder and salt and set aside. Add the dry ingredients to the butter mixture alternately with the yogurt mix. Spoon the batter into a lightly greased 8-1/2" x 4-1/2" loaf pan. Carefully sprinkle the streusel mixture on top of the batter. Bake the bread in a preheated 350° F oven for about 50 minutes, or until a cake tester inserted into the center comes out clean. Remove the bread from the oven. While the bread is hot, drizzle the glaze on top of the bread, stopping periodically to let it soak in. Set the bread aside and let it cool in the pan 10-15 minutes. Remove from the pan and allow it to cool completely before slicing.

Streusel: In a small bowl, combine flour and sugar. Cut in butter to resemble coarse crumbs. Sprinkle over batter before baking. For the glaze, while bread is baking, whisk the lemon juice and sugar together until sugar is dissolved. Drizzle over hot bread.

1st Place, Sweepstakes
B73 – Scones: Anything Goes
Almond Espresso Scones
Len Harms, Goshen

Filling

1/2 cup almond flour
3/4 cup confectioners' sugar
1 tsp. espresso coffee powder
1 tsp. instant Clear Gel® (regular Clear Gel® will work)
2 Tbsp. milk
1/2 tsp. almond extract

Dough

2-1/4 cups flour
1/3 cup sugar
2 tsp. baking powder
1/2 tsp. salt
6 T. cold butter, cut into small pieces
1/2 cup milk
1 large egg
1 tsp. vanilla
1/2 tsp. almond extract

Glaze

3/4 cup confectioners' sugar
1/4 tsp. vanilla
2-3 Tbsp milk or cream

To make filling, combine dry filling ingredients in a small bowl; set aside. In a separate bowl, mix together the milk and extract and add to the dry ingredients. For the dough, combine flour, sugar, baking powder and salt. Cut the butter into the dry mixture like making a pie crust. Stir together the milk, egg and extracts and add to dough. Dough will be stiff and may need to be worked by hand to combine.

Divide the dough in half and roll out half into an 8" circle. Spread with the filling to within 1/2" of the edge of the circle. Roll out the other half to the same size circle and lay it over the filling. Seal the edges. Refrigerate for 30 minutes. Cut into eighths and separate the pieces slightly. Bake at 375° F for 30-35 minutes. Cool slightly. Whisk together glaze ingredients and brush on scones.

1st Place

B74 – Yeast Bread, Loaves: Batter Bread

Parmesan Herb Batter Bread

Kathy Black, Bristol

1 pkg dry yeast
1 cup warm water (110° F)
3 cups flour
2 Tbsp. sugar
1/4 cup butter, melted
1 egg
3 tsp. dried onion flakes
1 tsp. salt
1 tsp. garlic powder
2 tsp. Italian seasoning
1-1/2 cups parmesan cheese, grated

Dissolve yeast in warm water in large bowl; let stand 5 minutes. Add 2 cups flour and next 7 ingredients. Beat at medium speed 2 minutes. Stir in the last cup of flour and 1 cup parmesan. Cover and rise in warm place until doubled. Stir dough and place in a greased 2-qt casserole dish. Brush with melted butter and sprinkle with remaining parmesan. Bake at 350° F for 35 minutes. Cool 10 minutes then remove from dish and cool on wire rack.

1st Place

B75 – Yeast Bread, Loaves: Herb

Dutch Oven Herb Pull-Apart Bread

Len Harms, Goshen

1 cup warm water
2 Tbsp. sugar
1 pkg. yeast
5-6 cups bread flour
1 cup milk
2 Tbsp. butter, softened
1-1/2 tsp. salt
1/2 cup butter, melted
2 Tbsp. rosemary, chopped
4 cloves garlic, minced (adjust to taste)

Dissolve yeast and sugar in warm water. In a mixing bowl, combine the yeast mixture, 3 cups of flour, the milk, 2 Tbsp. butter and salt. Beat 2 minutes at medium speed. Gradually add additional flour to make a soft dough. Knead five minutes adding additional flour, if needed.

Stir together 6 Tbsp. melted butter, the rosemary, and the garlic.

Pat dough to a one-inch thickness, cut into one-inch pieces, dip into the butter mixture, and layer into a greased four-quart Dutch oven. Let rise until doubled.

Bake 350° F for about 45 minutes or until the internal temperature reaches 200° F about one hour. Cool ten minutes and turn out onto a serving plate. Brush with remaining melted butter and sprinkle with coarse salt, if desired.

1st Place, Sweepstakes, Grand Champion
B76 – Yeast Bread, Loaves: Raisin
Raisin Bread
Carolynn Riddle, Goshen

1 cup warm water (105 to 115°F)
2 pkgs. (4-1/2 tsp.) active dry yeast
1/2 cup sugar
3/4 tsp. salt
1/2 cup butter or margarine, softened
5- to 5-1/2 cups flour
2 eggs
1/3 cup cooked, mashed potatoes at room temperature, or 1/3 cup boiling water and 1/4 cup instant potato flakes, stirred together and left to cool
2 cups raisins

Place 1/2 cup warm water in a large bowl. Sprinkle in yeast; stir until dissolved. Add remaining water, sugar, salt, butter, and 2 cups flour. Blend well. Stir in eggs, mashed potatoes, raisins, and remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 6-8 minutes. Place in greased bowl, turning once to grease top. Cover and let rise in a warm, draft-free place for 1 hour.

Punch down dough. Remove dough to lightly floured surface and divide in half. Roll each portion to 12" x 7" rectangle. Beginning at short end, roll tightly as for a jelly roll. Pinch ends to seal. Place in two greased 8-1/2" x 4-1/2" bread pans. Cover; let rise in warm place until doubled, about 1 hour.

Bake at 350° F for 35 minutes or until done. Remove from pans; let cool on wire racks. Yields 2 loaves.

1st Place
B78 – Yeast Bread, Loaves: White
Buttermilk-Honey Bread

Cheryl Baker, Middlebury

1/2 cup warm water
1 pkg. yeast
Pinch of sugar
1 cup buttermilk
2 Tbsp. butter, melted
2 Tbsp. honey
1 tsp. salt
3-1/2 to 3-3/4 cups flour
Oil for coating bowl

Combine 1/4 cup of warm water, yeast and a pinch of sugar in a small bowl. Stir to dissolve yeast, and let the mixture sit for approximately 10 minutes or until foamy.

In a large mixer bowl, combine the remaining warm water, buttermilk, melted butter, honey and salt. Add the yeast mixture and stir until combined. Add 1 cup of flour and mix well. Continue to beat mixture for one or two minutes until smooth and creamy. Add additional flour in 1/4 cup increments, stirring well after each addition, until the dough holds together and starts to pull away from the sides of the bowl.

Turn out the dough onto a generously floured work surface, or switch from the paddle attachment to the dough-hook attachment in your stand mixer. Knead in the remaining flour, adding a few tablespoons at a time, until smooth, satiny dough no longer sticks to your hands. Mixer = 3 or 4 minutes; by hand – 5 minutes.

Lightly grease a large mixing bowl with a small amount of oil. Place the dough in the bowl. Turn the dough over to coat the surface with oil. Cover the bowl lightly with a layer of plastic wrap. Let the dough rise at room temperature until doubled, about 1-1/2 hours.

Turn the dough out onto a work surface. Grease a 9" x 5" loaf pan with butter and set aside. To form a loaf, pat or roll the ball of dough into a rectangle. The longest side of the rectangle should be approximately the size of your loaf pan. Starting with the longest side, roll the rectangle into a tight loaf, pinching the seam to seal. Place in the loaf pan and cover loosely with plastic wrap.

Allow the loaf to rise at room temperature until doubled again, about 30 minutes. Preheat the oven to 350° F while the loaf is rising. Just before baking, use a sharp, serrated knife to make three diagonal slashes 1/4" to 1/2" deep in the top of the loaf. Bake for 40-45 minutes or until the loaf looks deep golden-brown and sounds hollow when tapped. Allow to cool completely before slicing.

1st Place
B79 – Yeast Bread, Loaves: Whole Wheat
Cracked Wheat Bread
Carolynn Riddle, Goshen

2 cups boiling water

1 cup cracked wheat or bulgur
3-3/4 to 4-1/4 cups unbleached flour
2 tsp. instant yeast or 1 pkg. dry active yeast
1-3/4 cups water
1/4 cup sugar
1 Tbsp. margarine or butter
1 tsp. salt
1-1/4 cups whole wheat flour
1/4 cup unprocessed wheat bran

Combine 2 cups of boiling water and cracked wheat. Let stand, covered for 5 minutes. Drain well, discarding liquid. Set aside.

In a large bowl, combine 1-1/2 cups unbleached flour and the yeast; set aside. Heat and stir 1-3/4 cups water, sugar, butter, and salt just until warm, about 120-130° F or butter is melted. Add water mixture to flour mixture. Beat with electric mixer on low for 30 seconds, scraping sides of bowl. Then beat on high speed for 3 minutes. Use a bread spoon or wooden spoon to stir in cracked wheat, wheat flour and bran. Stir in as much remaining unbleached flour to remove from bowl. Knead the rest of the flour for about 6-8 minutes to make a moderately stiff dough that is smooth and elastic. Shape into a ball and place in a greased bowl and let rise for 1-1/4 hours.

Punch dough down. Place dough out onto kneading surface and divide in half. Cover and rest for 10 minutes.

Shape each portion into a loaf and place into greased 8" x 4" x 2" pans. Cover and let rise till nearly double or about 30-40 minutes.

Bake in preheated oven at 375° F for 35-40 minutes or till bread taps hollow; cover loosely with foil the last 5 to 10 minutes to prevent overbrowning. Immediately remove from pans and brush tops of bread with butter. Cool on wired racks.

1st Place
B80 – Yeast Bread, Loaves: Other
French Bread
Patricia Bontrager, Goshen

1-1/2 cups warm water
1 Tbsp. white sugar
1-1/2 Tbsp. active dry yeast
1-1/2 tsp. salt
1-1/2 Tbsp. butter, softened
3-4 cups all-purpose flour
1 egg white for brushing

Preheat oven to 450° F. In a stand mixer, combine warm water, sugar, yeast, and salt and let sit for 5 minutes. Add the softened butter and 1 cup of flour and stir together with a wooden spoon. Use the

dough hook to stir in 2 cups flour, then add the last cup 1/4 cup at a time to see how much you need. The dough should be pulling away from the sides of the bowl but still sticky. (You'll usually add most of the fourth cup).

Knead for 6-7 minutes, until the dough is smooth and elastic. Prepare a baguette pan with nonstick spray. Shape the dough into two loaves that are about 12-14" long and place them on the baguette pan. Use a sharp, serrated knife to make 3 to 4 half-inch slits on top of each loaf. Cover with a tea towel and let rise for 20 minutes.

When loaves have roughly doubled in size, remove the towel. In a small bowl, use a fork to whisk up 1 egg white until frothy. Use a pastry brush to coat the tops and sides of the bread. You can use all or most of the egg white.

Transfer the bread to the oven. Bake for about 20 minutes. You will know it is done when the top is shiny and golden, and the bottom of the loaf is browned. The longer you leave it in, the crispier your crust will be.

1st Place, Sweepstakes

B82 – Yeast Rolls, Not Sweet: Crescent

Crescent Rolls

Patricia Bontrager, Wakarusa

3/4 cup warm water

1/4 cup white sugar

1 tsp. salt

1/4 cup vegetable oil

1/2 an egg

1/4 cup prepared, instant mashed potatoes

1-1/2 Tbsp. dry milk powder

3 cups all-purpose flour

1 Tbsp. instant yeast

Place all ingredients in order in a bread maker set on the dough setting. After the bread maker finishes/beeps, turn out the dough onto a lightly floured surface. Knead down and shape into an even circle. Using a pizza cutter, cut circle into 12 or 16 pieces. Rolling from the outside, wide edge, roll each piece into a crescent roll shape. Place onto a greased, or parchment-lined cookie sheet. Cover with a tea towel and let rise until doubled. Bake at 325° F for 10 minutes then increase heat to 350° for an additional 5-10 until golden brown.

1st Place

B83 – Yeast Rolls, Not Sweet: Onion

Cheesy Onion Rolls

Carolynn Riddle, Goshen

1/2 cup finely chopped onions
2 Tbsp. butter or margarine
6-oz. vegetable or tomato juice
1 Tbsp. water
1 pkg. of hot roll mix
1 egg
1/2 cup (2-oz.) shredded cheddar cheese

In a small saucepan, sauté onion in butter just until tender. Add tomato or vegetable juice and water; heat to very warm (105-115° F). In a large bowl, dissolve yeast from mix into warm mixture; stir in egg. Add roll mix and cheese; blend well. Cover; let rise in warm place until doubled in size 30-40 minutes. Grease a 9" x 13" pan or a 12" square pan, or use sheets of parchment in pan. Shape into 15 or 16 equal balls and place in pan.

Cover and place in warm place until light and doubled, 30-45 minutes. Preheat oven to 375° F while rolls are rising. Bake 18-25 minutes. Immediately remove and brush with butter and place on wire rack to cool after removing from pan. Yields 15-16 rolls.

1st Place
B85 – Yeast Rolls, Not Sweet: Whole Wheat
Whole Wheat Rolls
Carolynn Riddle, Goshen

2 pkgs. dry active yeast
2 cups warm water (110-115° F)
1/2 cup sugar
1/4 cup shortening
1 egg
1-1/2 tsp. salt
3 cups whole wheat flour
3 to 3-1/2 cups all-purpose flour

In a large bowl, dissolve the yeast in warm water. Sprinkle with 1 teaspoon sugar and let sit for 5 minutes. Add the remaining sugar, shortening, egg, salt and whole wheat flour. Beat on medium speed until smooth. Stir in enough all-purpose flour to form a soft dough. Dough will be sticky.

Turn onto a floured surface; knead for 15-20 minutes or until smooth and elastic. Place in a greased bowl, turning to grease the top. Cover with a towel and let rise in a warm place for 1 hour, or until doubled.

Punch down dough and shape into 24 balls. Place on greased or parchment-lined baking sheets. Cover and let rise for 30 minutes, until doubled. Bake at 350° F for 15 minutes or until brown. Remove to wire racks to cool. Yields 2 dozen.

1st Place, Sweepstakes
B89 – Yeast, Sweet: Coffee Cake
Apricot Ladder Loaf
Fancheon Resler, Albion

Dough

1 cup milk, scalded
1/4 cup softened butter
1/4 cup warm water
1 pkg active dry yeast
1 T. sugar
1 egg
1 tsp. salt
4 cups all-purpose flour, divided
2 T. instant vanilla pudding mix, dry

Filling

2 cups apricot pastry filling

Icing

2 cups confectioner's sugar
2 T. orange juice
1/2 tsp. orange extract

1 T. butter for brushing on warm loaf
Dried apricots and green gummy leaves for garnish

Combine milk and butter and microwave on HIGH for 2 minutes. Cool to lukewarm. Dissolve yeast in warm water and sugar. Combine these mixtures in large mixer bowl with dough hooks. Add egg and salt and beat together. In separate container, combine first 2 cups flour and pudding mix. Add to beaten mixture and beat until smooth. Beat in remaining flour to form soft dough. Turn into sprayed bowl, cover, and let rise 1-1/2 hours.

Turn onto floured surface and divide in half; roll one piece into a 12- x 15-inch rectangle. Spread half of filling down center third of one rectangle (15-inch length). On each side of the filling, cut 3/4-inch strips to within 1-inch of filling. Fold strips alternately over filling; seal ends. Carefully transfer to sprayed foil-lined baking sheet. Repeat with other half of dough. Cover and let rise about 1 hour. Bake each coffee cake at 350° F for 20-25 minutes.

Remove from oven and brush with melted butter; cool on wire rack. When thoroughly cooled, spread with icing made by beating together confectioner's sugar, orange juice, and extract. Garnish with dried apricot strips and green gummy leaves. Lift onto serving tray or board. Each coffee cake makes approximately 10-12 servings.

1st Place
B90 – Yeast, Sweet: Rolls (not cinnamon)

Cherry Love Buns

Cathy Stump, Nappanee

3-3/4 to 4-1/4 cups bread flour
1/2 cup granulated sugar
2 tsp. salt
2 pkg. dry yeast
3/4 cup whole milk
1/2 cup water
1/2 cup butter
2 eggs, room temperature

In a large bowl, thoroughly mix one cup of flour, sugar, salt and dry yeast. Combine milk, water and butter in small saucepan. Heat over low heat until liquids are very warm (120° - 130° F). Gradually add to dry ingredients: beat two minutes at medium speed of electric mixer scraping bowl occasionally. Add eggs and one cup of flour; beat at medium speed for one minute scraping bowl occasionally. Add enough additional flour to make a stiff dough. Turn dough onto lightly floured surface and knead gently 5-6 minutes that forms a soft dough that springs back when touched. Place in greased bowl and cover tightly. Chill for 2 hours or overnight. Turn dough onto lightly floured surface and divide into 18 equal pieces. Gently roll each into rope 15" long; coil rope from both ends into heart-shaped, pinching bottoms to form shape. Place on greased baking sheet; let rise in warm place until doubled in bulk, about 30 minutes. Using back of spoon, make indentation in center of roll and fill with cherry filling. Sprinkle streusel on top and bake in preheated 375° F oven for 12-15 minutes. Remove from baking sheet to cool completely. Drizzle with icing. Sprinkle with almonds. Makes 18 rolls.

Cherry Filling:

2 cups frozen sour cherries
1/2 cup sugar
2 Tbsp. cornstarch
3 Tbsp. water

Place cherries and sugar in medium saucepan; heat slowly, letting juice form. Cook until cherries start to break down. Stir cornstarch into water and add to cherries. Stir as the mixture comes to a boil. Let cook for one minute. Remove from heat and let cool and thicken.

Streusel:

1/4 cup flour
2 Tbsp. sugar
1 Tbsp. cold butter

Combine in small bowl. Mix to make crumbs.

Almond Drizzle:

1/4 cup butter, melted
3/4 cup confectioners' sugar
1/4 tsp. almond extract

Combine all in small bowl and stir well.

1st Place

B92 – Yeast, Sweet: Other

Cinnamon Star Bread

Erin Datzman, Goshen

For the dough:

240 grams all-purpose flour

46 grams dried potato flakes

28 grams non-fat dry milk

3/4 cup plus 2-4 Tbsp. lukewarm water

4 Tbsp. softened butter

1 tsp. vanilla

2 Tbsp. sugar

1 tsp. salt

Filling:

1 lg egg, beaten

1/2 cup sugar

2 Tbsp. cinnamon

Combine all dough ingredients and mix to form a soft dough. Place dough in a lightly greased dough and allow it to rise about 60 minutes, until nearly doubled in size. Divide dough into four equally sized ball and allow to rise 15 minutes. On a floured counter, roll out one dough ball to form a 10" circle. Transfer to a baking sheet lined with parchment paper. Brush with beaten egg. Combine the sugar and cinnamon for the filling and spread 1/3 of the cinnamon sugar mix on the 10" circle. Roll out the next dough ball in the same fashion. Stack the 10" circle on top of the cinnamon sugar layer of the first dough ball. Repeat again. Roll out the last dough ball and stack atop the others, leaving the top of the fourth 10" circle bare. Place a 2-1/2" to 3" circle in the center of the stack. Cut the circle into 16 even strips. Using two hands, pick up two adjacent strips. Twist them twice and join them together at the distal tip. Repeat so all 8 pairs are twisted. Cover the star and allow it to rise until it's puffy, about 45 minutes. Bake 12-15 minutes at 400° F (center should reach 200° F.) Dust with powdered sugar before serving.

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