

Elkhart County 4-H Fair  
News Release  
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July 25, 2023  
For immediate release

Open Class Home & Family Arts Department  
Special Contest – 39th Annual Senior Citizen’s Cookies held Tuesday, July 25, 2023

First Place – Bar Cookies  
Carrot Cake Bars  
Carolynn Riddle, Goshen

1-1/2 c. light brown sugar, firmly packed  
3/4 c. unsalted butter, melted and cooled  
2 lg. eggs  
1 Tbsp. vanilla  
1-1/2 c. all-purpose flour  
1 tsp. baking powder  
1/2 tsp. salt  
1/4 tsp. ground cinnamon  
1/4 tsp. ground allspice  
1/4 tsp. ground ginger  
1 c. grated carrot (3-4 medium)  
1 c. pecans, toasted and chopped  
1/2 c. raisins  
1/2 c. crushed pineapple

Glaze  
4 Tbsp. unsalted butter, softened  
1 c. powdered sugar, sifted  
1 Tbsp. whole milk  
1 tsp. orange zest (optional)

Preheat oven to 350 degrees F. Line a 13x9 inch baking pan with foil. Spray with baking spray then flour. In a large bowl, whisk together brown sugar and melt until combined. Add eggs and vanilla whisking to combine. In another bowl, whisk together flour, baking powder, salt, cinnamon, allspice, and ginger. Fold flour mixture into sugar mixture just until combined. Fold in carrot, pecans, raisins, and pineapple. Spread into pan. Bake until a wooden toothpick comes out clean (about 20-25 minutes). Let cool completely on wire rack. Drizzle with butter cream glaze. Yield 18 bars.

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Second Place – Bar Cookies  
Monster Bars

Karen Meade, Goshen

1/2 c. butter, softened  
1 c. brown sugar  
1/2 c. peanut butter  
2 eggs  
1 tsp. vanilla  
1-3/4 c. flour  
1 tsp. baking soda  
1-3/4 c. quick oats  
3/4 c. semi-sweet chocolate chips  
1 c. M&M'S®

Cream butter and brown sugar. Beat in peanut butter, eggs, and vanilla. In a separate bowl, mix flour, soda, and salt. Add to wet ingredients and stir until combined. Add oats, M&M'S®, and chocolate chips and stir. Press into greased pan. Bake at 350 degrees F for 14-16 minutes or until edges are slightly brown.

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Third Place – Bar Cookies  
Lemon Bars  
Cheryl Baker, Middlebury

3/4 c. flour  
3/4 c. sugar  
1/4 tsp. salt  
1 stick butter, softened  
2 eggs  
1 Tbsp. fresh lemon juice  
1 tsp. fresh lemon zest

Combine flour, sugar, and salt in a large bowl. Mix in the softened butter. In another bowl whisk the eggs with the lemon juice and zest. Add to the larger bowl and mix well. Pour into prepared 8x8 inch pan. Bake at 350 degrees F for 25 minutes. This recipe may be doubled and baked in a 9x13 inch pan for 30 minutes. Remove and let cool, then glaze.

Glaze  
1/2 c. powdered sugar  
1 Tbsp. lemon juice  
Additional lemon zest

Stir together and spread on bars. Cut into bars.

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First Place – Drop Cookies  
Lemon Meltaway Cookies

Karen Meade, Goshen

1 c. butter, softened  
1 egg  
3/4 c. sugar  
2 c. flour  
1 lemon, zested  
1/2 tsp. salt  
1/2 tsp. baking powder

Glaze

1-1/2 c. powdered sugar  
2 T. lemon juice  
2-3 T. heavy cream or milk  
1/8 tsp. salt  
Lemon zest

In bowl, cream butter and sugar. Mix in egg until well combined. Add 1/2 c. flour, baking powder, and salt to mixture and stir until combined. Continue adding flour 1/2 c. at a time until all combined. Use a scoop to measure dough and place on pan. Press slightly. Bake at 375 degrees F for 8-9 minutes or until just set. Cookies will be light in color. Let cool. For glaze, mix all ingredients until smooth. Sprinkle with zest.

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Second Place – Drop Cookies  
Carrot Cake Sandwich Cookies  
Carolynn Riddle, Goshen

1 c. unsalted butter, softened  
1 c. dark brown sugar, firmly packed  
1/2 c. granulated sugar  
2 lg. eggs  
2 tsp. vanilla extract  
2-1/2 c. all-purpose flour  
1-1/4 tsp. ground cinnamon  
1 tsp. baking soda  
1/2 tsp. salt  
1/2 tsp. ground allspice  
1/4 tsp. ground ginger  
2 c. old-fashioned oats  
1 c. grated carrot (3-4 med. carrots)  
1/2 c. raisins

Preheat oven to 350 degrees F. Line baking sheets with parchment paper. In a large bowl, beat butter and sugars with a mixer at medium-high speed until fluffy (about 3-4 minutes) stopping to scrape sides of bowl. Add eggs one at a time beating well after each addition. Beat in vanilla. In a medium bowl, whisk together flour, cinnamon, baking soda, salt, allspice, and ginger. With mixer at low speed,

gradually add flour mixture to butter mixture, beating just until combined. Beat in oats, carrots and raisins. Using 1-1/2 Tbsp. scoop, drop dough 2 inches apart on prepared pans. Bake until edges are golden brown (about 11-14 minutes). Let cool completely on wire racks. Spread filling on flat side of half of cookies. Place remaining cookie flat side down on top of filling. Yield 24 sandwich cookies.

#### Filling

12 Tbsp. unsalted butter, softened  
3/4 tsp. vanilla  
3 c. powdered sugar, sifted  
1 tsp. lemon or orange zest  
3 Tbsp. crushed pineapple

In a large bowl, beat butter at medium speed until smooth. Gradually add powdered sugar, beating until smooth. Add vanilla and zest and then the crushed pineapple. Stir until smooth adding any milk if needed.

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Third Place – Drop Cookies  
Crunchy Rich Cinnamon Chip Cookies  
Catherine Yoder, Goshen

3-1/2 c. all-purpose flour  
3 tsp. baking soda  
1 tsp. salt  
1/2 c. or 1 stick salted butter  
1/2 c. or 1 stick margarine  
1 c. brown sugar, firmly packed  
1 c. granulated sugar  
1 egg  
1 Tbsp. milk  
2 tsp. vanilla  
3/4 c. vegetable oil  
1 c. crushed corn flakes  
1 c. quick oats  
12 oz. or 1-1/2 c. mini cinnamon chips

Preheat oven to 350 degrees F. Sift flour, baking soda, and salt in a large bowl. Beat together butter and margarine until softened and blended in a large mixing bowl. Add brown sugar and granulated sugar; beat until creamy. Add egg, milk, and vanilla. Mix thoroughly. Stir in dry ingredients alternately with oil. Mix thoroughly. Stir in corn flakes and quick oats. Fold in mini cinnamon chips. Drop by teaspoonfuls on a baking sheet lined with parchment paper. Bake for 10 minutes. Cool on wire rack lined with parchment paper or paper towel. Yields 6 dozen. Note: Mini chocolate or butterscotch chips may be substituted for mini cinnamon chips.

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First Place – Formed Cookies

Stuffed Peanut Butter Cookies  
Carolynn Riddle, Goshen

1-1/3 c. creamy peanut butter, divided  
1/2 c. powdered sugar, sifted  
3 Tbsp. unsalted butter, softened  
3 Tbsp. all-vegetable shortening  
1/3 c. granulated sugar  
1/3 c. light brown sugar, firmly packed  
2 lg. eggs  
1-2/3 c. all-purpose flour  
1/2 tsp. baking soda  
1/2 tsp. salt  
1/4 c. peanuts, finely chopped

Line a baking sheet with wax paper. In a large bowl, beat 2/3 c. peanut butter and powdered sugar with a mixer at medium speed until creamy. Scoop mixture into 16 balls onto prepared pan. Freeze for at least 30 minutes. In a large bowl, beat butter, shortening, granulated sugar, brown sugar, and remaining peanut butter with a mixer until creamy (about 3-4 minutes). Add eggs, one at a time, beating well after each addition. In a medium bowl, whisk together flour, baking soda, and salt. With mixer at low speed, gradually add flour mixture to butter mixture, beating until combined. Shape dough into a disk and wrap in plastic wrap. Refrigerate for 30 minutes.

Preheat oven to 350 degrees F. Line baking sheets with parchment paper. Scoop dough into 16 balls. Using bottom of glass. Flatten balls into 3-1/2 inch circles about 1/4 inch thick. Place frozen peanut butter balls in center of dough circles and fold edges of dough around filling to complete enclose and seal. Sprinkle peanuts onto balls, pressing to adhere. Place balls onto prepared pans 2 inches apart. Bake until edges are lightly browned (about 10-12 minutes). Let cool on pan for 5 minutes. Remove to wire racks. Cook one sheet at a time. Yields 16 cookies.

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Second Place – Formed Cookies  
Vanilla Sandies  
Cheryl Baker, Middlebury

2 c. all-purpose flour  
1/4 tsp. salt  
1/4 tsp. baking powder  
1 c. butter, softened  
1/2 c. powdered sugar  
2 tsp. vanilla  
1/4 c. coarse sugar

Combine flour, salt and baking powder in a medium bowl; set aside. In a large mixing bowl, beat butter with mixer for 30 seconds. Add powdered sugar and vanilla. Beat until smooth, scraping sides of bowl. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture.

Divide dough in half. On a large piece of waxed paper shape one portion of dough into a 16-inch log that is about 2 inches in diameter. Cut in half crosswise. Sprinkle half of the coarse sugar on the sheet of waxed paper; roll each log in sugar to coat evenly. Wrap each log individually in plastic wrap. Repeat with remaining portion of dough and sugar. Chill logs for 1-24 hours. Reshape logs if needed. With a thin, sharp knife, cut each log into sixteen 1/2-inch thick slices. Place about 1 inch apart on parchment paper lined cookie sheet. Bake in a 350-degree F oven for 11-13 minutes, or until tops are firm and edges are just starting to brown. Cool cookies on a wire rack.

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Third Place – Formed Cookies

Gingersnap Cookies

Gay Lehman, Goshen

1-1/2 c. shortening

2 c. brown sugar

2 eggs

1/2 c. molasses

4-1/2 c. flour

4 tsp. baking soda

2 tsp. cinnamon

2 tsp. ginger

1 tsp. cloves

1/2 tsp. salt

Some white sugar to dip tops of cookies in

Cream together shortening, brown sugar, eggs, and molasses. Sift flour, baking soda, cinnamon, ginger, cloves, and salt together, then add to creamed mixture. Mix all together at medium speed. Cover and chill for 2-3 hours or overnight. Preheat oven to 375 degrees F. Lightly grease cookie sheet. Shape dough into rounded spoon-sized balls and dip tops into white sugar. Bake on lightly greased cookie sheet for 8-9 minutes. Remove from cookie sheet and cool.

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