

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

Friday, July 22, 2022  
Open Class, Home & Family Arts  
Culinary Arts: Baking – Sweepstakes and 1<sup>st</sup> Place Recipes

B03. Cakes, Unfrosted – Chiffon, sponge or sunshine  
Cocoa Chiffon Cake  
First Place, Barb Brown, Elkhart

1/2 c. baking cocoa  
3/4 c. boiling water  
8 eggs, separated  
1/2 tsp. cream of tartar  
1-3/4 c. sifted cake flour  
1-3/4 c. sugar  
1-1/2 tsp. baking soda  
1 tsp. salt  
1/2 c. cooking oil  
2 tsp. vanilla

Combine cocoa and boiling water in small bowl; stir to blend. Cool completely. Beat egg whites and cream of tartar in mixing bowl until very stiff peaks form, using electric mixer at high speed. Set aside.

Sift together cake flour, sugar, baking soda and salt into another mixing bowl. Make a well in the center. Add oil, vanilla egg yolks and cocoa mixture. Beat with electric mixer at low speed 1 minute (or beat with spoon until smooth).

Gradually pour chocolate mixture over egg whites, folding just until blended. Pour batter into ungreased 10-inch tube pan. Pull metal spatula through batter once to break large air bubbles.

Bake in 325° oven 55 minutes. Increase temperature to 350° and bake 10 minutes longer, or until top springs back when lightly touched with finger. Invert tube pan on funnel or bottle to cool. When completely cooled, remove from pan. Frost with your favorite fluffy chocolate frosting. Makes 12 servings.

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B06. Cakes, Multiple Layer, Frosted – Devil's Food  
Ultimate Chocolate Cake  
1<sup>st</sup> Place Sweepstakes, Carolynn Riddle, Goshen

2 c. unsifted flour  
2/3 c. Hershey's® cocoa  
1-1/4 tsp. baking soda  
1/4 tsp. baking powder  
1-2/3 c. sugar  
4 eggs  
1 tsp. vanilla  
1 c. real mayonnaise  
1-1/3 c. water

Frosting:

3/4 c. butter, softened  
3/4 c. shortening  
1-1/2 tsp vanilla  
1/4 tsp salt  
5-3/4 c. powdered sugar, sifted  
3/4 c. Hershey's® cocoa powder, sifted  
3 T. corn syrup  
4 to 6 T. whole or evaporated milk

Grease and flour bottoms of 3 (9-inch) layer cake pans. Mix first four ingredients; set aside. In a large bowl with mixer at high speed, beat next three ingredients for three minutes or until light and fluffy. At low speed, beat in mayonnaise and vanilla. Add flour mixture in four additions alternately with water, beginning and ending with flour. Pour into pans. Bake in 350° oven for 25 minutes or until toothpick inserted comes out clean. Cool in pans 10 minutes. Remove; cool on racks. Frost with chocolate frosting. Yields one 3-layer cake.

Frosting: Cream butter and shortening until fluffy. Add vanilla and salt. Gradually add the powdered sugar and cocoa until mixed. Add corn syrup, then add milk by tablespoons until desired spreading consistency. Beat well.

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B10. Cakes, Unfrosted – Other  
Lemon Velvet Cake  
First Place, Karen Meade, Goshen

2-1/2 c. sifted all-purpose flour  
3 c. sifted cake flour  
1 tsp. baking soda  
3 tsp. baking powder  
2 tsp. salt  
3 c. sugar  
1-1/3 c. vegetable oil  
2/3 c. vegetable shortening at room temp.  
2 tsp. pure vanilla extract  
4 tsp. pure lemon extract  
6 lg. eggs

3 c. buttermilk  
Zest of two small lemons  
Yellow food coloring (optional)

Grease and flour 3 eight- or nine-inch round cake pans and line the bottom with a circle of parchment or greased wax paper. Preheat oven to 325°. Mix together both flours, baking soda, baking powder, salt and sugar; set aside.

In the bowl of an electric mixer beat together the vegetable oil, shortening, vanilla and lemon extracts, and food coloring, if using. Beat well at high speed with whisk attachment until completely combined. Beat the eggs in one at a time. Fold in the lemon zest. Fold in dry ingredients alternately with the buttermilk starting and ending with the dry ingredients. Do not over-mix the batter. As soon as it has no lumps in the batter, pour into the prepared pans.

Bake at 325° for 30-45 minutes or until a wooden toothpick inserted in the center comes out mostly clean. Allow the cake to cool in the pans for 10 minutes before turning out onto wire racks to cool completely.

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#### B11. Cakes, Single Layer – Applesauce (frosted)

##### Applesauce Cake

First Place, Kathy Black, Bristol

2-1/4 c. flour  
1 tsp baking soda  
1 tsp. baking powder  
1/2 tsp. salt  
2 tsp. cinnamon  
1 tsp. ginger  
1/2 tsp. nutmeg  
1/4 tsp. allspice  
3/4 c. sugar  
1/2 c. brown sugar  
2 large eggs  
2 c. unsweetened applesauce  
3/4 c. canola oil  
1 tsp. vanilla

##### Frosting:

1/2 c. butter  
2 c. brown sugar  
6 T. milk  
2 c. powdered sugar

In a large bowl, whisk together flour, baking soda, baking powder, salt and spices. In a separate bowl, beat both sugars and eggs for 2 minutes. Mix in the applesauce, oil and vanilla. Fold mixture into dry ingredients until combined. Spread batter into a greased and floured 9" x 13" pan. Bake at 350° for 35

minutes. To make frosting, add butter, sugar and milk to a saucepan and slowly bring to a rapid boil. Cool and beat in powdered sugar.

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### B13. Cakes, Single Layer – Chocolate Fudge (frosted)

Chocolate Fudge Olive Oil Cake

First Place, Mary Kinsman, White Pigeon, MI

1-1/2 c. all-purpose flour  
3/4 c. unsweetened cocoa, sifted if lumpy  
1-1/2 tsp. baking soda  
1/2 tsp. fine sea salt  
3/4 c. granulated sugar  
3/4 c. dark brown sugar  
1/2 c. mild olive oil  
1-1/2 c. coffee  
1 Tbsp cider vinegar

Glaze:

3/4 c. semisweet chocolate chips  
2 T. cocoa powder  
3 T. mild olive oil  
1 T. light corn syrup  
A pinch or two of flaky sea salt

Preheat oven to 350° F. Line the bottom of a 9-inch round cake pan with a fitted round of parchment paper and coat the bottoms and sides with nonstick cooking spray. Whisk together flour, cocoa, baking soda, salt and granulated sugar in a large mixing bowl. Add brown sugar and olive oil and whisk to combine. Add coffee and vinegar and whisk until smooth.

Pour into prepared pan. Bake for 30-35 minutes, or until the top is springy and a tester inserted in the center comes out with just a few sticky crumbs (but not wet or loose batter). Cool the cake in the pan on a wire rack for 10 minutes, then run a thin knife around and between the cake and pan wall to ensure it is loosened and flip it out onto a cooling rack to cool the rest of the way.

For glaze, combine chocolate, cocoa powder, olive oil, corn syrup, and salt in a medium bowl and microwave to melt, in 15 to 30 second increments, stirring between each until just melted. Whisk until smooth. Pour over fully-cooled cake and use spatula to gently nudge it down the sides.

Cake keeps well at room temperature for 2-3 days and up to a week in the fridge. Serves 8-12.

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### B15. Cakes, Single Layer – Pound, Loaf or Bundt

Apple Butter Pound Cake

1<sup>st</sup> Place Sweepstakes, Deb Parcell, Goshen

1 c. apple butter  
1/4 c. pecans, chopped and toasted  
1-1/2 c. butter, softened  
8-oz. cream cheese, softened  
6 eggs  
2 tsp. vanilla  
3 c. flour

Caramel Icing:

1/2 c. brown sugar  
1/4 c. butter  
3 T. milk  
1 tsp. vanilla  
1 c. powdered sugar

Mix apple butter and pecans; set aside. Cream butter and cream cheese 3 minutes. Add eggs, one at a time, just until blended. Add vanilla. Mix in flour. Pour half batter in greased and floured 14-cup Bundt pan. Make narrow trench in batter, fill with apple butter mixture. Top with remaining batter. Bake at 325° until long pick inserted in center comes out clean (1-1/4 to 1-1/2 hours). Cool 10 minutes. Turn out of pan and cool completely.

For caramel icing, mix brown sugar, butter and milk, Bring to a boil over medium heat. Boil 1 minute, Beat in vanilla and powdered sugar. Beat until thickened. Pour over cake. Garnish with dried apple chips if desired.

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B17. Cakes, Single Layer – Using Fruit(s)

Zucchini Cake

First Place, Jeannine Martin, Elkhart

2 c. sugar  
3 eggs  
1 c. oil  
2 c. flour  
2 tsp. baking soda  
3 tsp. cinnamon  
1 tsp. salt  
2 c. zucchini  
1/3 c. chopped walnuts

Orange Buttercream Frosting

1 c. butter, room temperature  
3-1/2 c. confectioners' sugar  
1/8 tsp. salt  
Juice and zest from one orange  
1 tsp. vanilla extract

Beat sugar, eggs and oil together till fluffy and smooth. In a mixing bowl, whisk together flour, soda, cinnamon and salt. Gradually add to flour mixture and mix well. Add zucchini and stir until thoroughly combined. Fold in walnuts. Pour into a greased 13" x 9" baking pan. Bake at 350° till toothpick tests clean.

For frosting, combine butter, sugar and salt and beat till well combined. Add orange juice and vanilla and continue to beat for another 3-5 minutes or until creamy. Fold in zest. Spread onto cake.

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#### B18. Cakes, Single Layer – Using Vegetable(s)

##### Chocolate Zucchini Cake

First Place, Holly Leeper, Goshen

1/2 c. soft margarine  
1/2 c. vegetable oil  
1-3/4 c. sugar  
2 eggs  
1/2 c. sour milk  
2 c. grated zucchini  
2-1/2 c. flour  
4 T. cocoa  
1 tsp. baking soda  
1/2 tsp baking powder  
1/2 tsp. cloves  
1/2 tsp. cinnamon  
1 tsp. vanilla

##### Frosting:

3/4 c. cocoa  
4 cups confectioners' sugar  
1/2 c. butter  
1 tsp. vanilla  
1/2 c. evaporated milk

Cream margarine and sugar together then add rest of the ingredients and beat with a mixer. Pour into a greased 9" x 13" pan or on a cookie sheet with sides. Bake at 350° for 30-35 minutes or until done, according to pan size.

For frosting, mix cocoa and sugar. Cream part of the cocoa-sugar mixture with the butter. Blend in vanilla and half of the milk. Add remaining cocoa-sugar and blend well. Add remaining milk and bet to desired spreading consistency. (Additional milk may be added).

Note: when you make the 9" x 13" size pan, you will have plenty of frosting, so you can frost graham crackers or cookies, unless you like lots of frosting on your cake.

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B19. Cakes, Single Layer - Other  
Buttermilk Cocoa Cake  
First Place, Paula Dunning, Elkhart

1/4 c. baking cocoa  
1 c. water  
1/2 c. butter, cubed  
2 c. all-purpose flour  
2 c. sugar  
1 tsp. baking soda  
2 lg eggs, lightly beaten  
1/2 c. vegetable oil  
1/2 c. buttermilk

Buttermilk Frosting:

1/4 c. baking cocoa  
1/2 c. butter, cubed  
1/2 c. buttermilk  
3-3/4 c. powdered sugar  
1 tsp. vanilla  
1/2 c. chopped pecans

In a large saucepan, combine the cocoa and water until smooth; add butter. Bring just to a boil. Remove from the heat. In a large mixing bowl, combine the flour, sugar and baking soda; add cocoa mixture. Combine eggs, oil, and buttermilk; add to cocoa mixture and beat until smooth. Pour into a greased 13" x 9" baking dish and bake at 350° for 30-35 minutes.

In a large saucepan, bring the cocoa, butter and buttermilk to a boil. Remove from the heat. Whisk in powdered sugar and vanilla. Spread over the warm cake. Sprinkle with pecans and cool on wire rack. Serves 12-15.

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B23. Candy – English Toffee  
Toffee Candy with Nuts  
First Place, Maryann Zerbe, Goshen

1 c. sugar  
1 stick butter  
1 stick margarine  
1 tsp. vanilla  
1/2 c. nuts of choice  
3 T. water  
3 (1.2-oz) Hershey® bars

Place sugar, butter, margarine and water in sauce pan and bring to boil. Stir constantly until it reaches 325° by candy thermometer or until mixture is the color of peanut butter. Remove from heat and add

vanilla. Pour onto buttered pizza pan or small cookie sheet while still hot. Break up chocolate bars and place on top of hot mixture. After they have melted a bit and is still hot, spread with knife to cover hot mixture. Immediately sprinkle with nuts and press nuts into chocolate. Cool in refrigerator until hard. When hard, remove from cookie sheet and break into pieces. Store in a tight container in a cool place. Can be frozen until needed. (I used almonds for this recipe).

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#### B26. Candy - Other

Dr. Jack Winslade's Crock Pot Candy

First Place Sweepstakes, Linda Weybright, Syracuse

2 (1lb) bars of vanilla almond bark, broken into pieces  
12-oz. milk chocolate chips  
1 (4-oz.) bar sweet German chocolate baking bar, broken into pieces  
24-oz. jar dry roasted, salted peanuts

Layer in crockpot as listed above. Cover and turn crockpot to low. Leave lid in place for 2 hours, then remove lid and stir. Drop by rounded teaspoons on parchment paper. You may make pieces as large as you like. Once candy is set, place in sealable container using wax paper between layers, and refrigerate. Will keep up to 6 months in refrigerator.

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#### B27. Cookies – Bar

White Chocolate-Apricot Triangles

1<sup>st</sup> Place Sweepstakes, Fancheon Resler, Albion

1/2 c. melted butter  
2 c. vanilla chips, divided  
2 lg eggs  
1/2 c. sugar  
1 c. all-purpose flour  
1/2 tsp. salt  
1/2 tsp. almond extract  
1/2 c. apricot jam  
1/2 c. toasted chopped almonds

Preheat oven to 325°. Spray a 9" square pan. Melt butter in glass measuring cup; add 1 cup chips but do not stir. Beat eggs in large mixing bowl until foamy. Add sugar and beat until lemon in color. Stir in morsel-butter mixture. Add flour, salt and almond extract. Mix until combined.

Spread 2/3 of batter into prepared pan. Bake for 18-20 minutes. Remove from oven and spread with jam. Stir remaining chips into remaining batter. Drop spoonful over jam and spread lightly. Sprinkle with almonds. Bake 25-30 minutes more. Cool completely before cutting diagonally to form triangles.

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B28. Cookies – Biscotti  
Cranberry Cappuccino Biscotti  
First Place, Fancheon Resler, Albion

2-1/3 c. all-purpose flour  
1 cup sugar  
3 T. cocoa powder  
2 T. instant coffee granules  
1-1/2 tsp baking powder  
1 tsp. cinnamon  
1/2 tsp. salt  
2 lg eggs  
2 egg whites  
1 tsp. almond flavoring  
1 cup dried cranberries  
1/2 cup chopped toasted almonds  
8-oz. almond bark

Preheat oven to 325°. Combine dry ingredients in a medium mixing bowl. Combine eggs, egg whites and almond extract in mixer bowl; beat together. Add dry ingredients and mix with mixer on medium speed just to moisten. Add cranberries and almonds; mix thoroughly.

On a floured surface divide dough in half and pat each half into a log about 12" long and 3" wide. Place the two logs side by side on a cookie sheet lined with parchment paper. Bake 30 minutes or until firm. Remove from oven and cool on a cooling rack for 15 minutes.

Cut diagonally into 3/4-inch slices and stand upright on a cooling rack set in a jellyroll pan and bake 15 minutes longer. Cool completely.

Melt almond bark in a 2-cup glass measuring cup in microwave for 45 seconds. Drizzle on tops of slices. Lay on waxed paper and refrigerate until coating sets. Makes 2-1/2 dozen slices.

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B29. Cookies – Brownies  
Paula Dunning, Elkhart  
First Place, P-nut Butter Frosted Brownies

2/3 c. unsalted butter  
5-oz. bittersweet chocolate, chopped  
3 lg eggs  
1-3/4 c. sugar  
2 tsp. vanilla  
1/4 tsp. salt  
1 c. flour

Frosting:  
3/4 c. creamy P-nut butter

1/2 c. butter, room temperature  
1-1/2 c. sifted powdered sugar  
1/2 tsp. salt  
1/2 tsp. vanilla extract  
1/2 c. crushed P-nuts  
1 T. milk

Heat oven to 350°. Grease bottom of 9" x 13" baking pan. Set aside. Melt butter and chocolate in a medium saucepan over low heat. Using mixer, beat eggs, sugar and vanilla until pale yellow, about 3-5 minutes. Beating chocolate mixture on low speed, add in flour and salt until blended. Spread in pan. Bake 30-35 minutes. Cool completely in pan on wire rack.

For frosting, in a medium bowl, beat together butter and P-nut butter until smooth. Add powdered sugar, salt and vanilla; beat until smooth on low speed; add milk. Increase speed and beat for 2 minutes. Frost cooled brownies and sprinkle with nuts.

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B30. Cookies – Chocolate Chip  
Chewy Chocolate Chip Cookies  
First Place, Mark Zak, Goshen

4 c. all-purpose flour  
1 tsp. baking soda  
1 tsp. salt  
1/2 c. unsalted butter  
2 c. light brown sugar, packed  
1/3 c. granulated sugar  
2 lg. eggs  
1/2 c. heavy whipping cream  
1 tsp. vanilla extract  
2 c. chunky semi-sweet chunks

Preheat oven to 350°. Cover baking sheets with parchment paper. In a large bowl, mix flour, baking soda, and salt; set aside. Use a standard mixer to mix butter, brown sugar and granulated sugar until fluffy. Lower speed and add eggs, one at a time, mixing well. Mix in heavy whipping cream and vanilla extract until smooth. Mixing at low speed, slowly add dry ingredients one cup at a time until smooth and thick. Add chunks to mixture using low speed. Using medium to large cookie scoop, scoop dough on parchment-lined cookie sheets. Large cookies bake 15-18 minutes or until bottoms are golden brown. Let cookies rest on baking sheets 5-10 minutes then transfer to wire cooling rack.

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B32. Cookies - Holiday  
Christmas Ginger Cookies  
First Place, Crystal Lehman, Howe

3/4 c. butter

1 c. + 2 T. sugar, divided  
1 lg egg, room temperature  
1/4 c. molasses  
2 c. all-purpose flour  
2 tsp. baking soda  
1-1/4 tsp. ground ginger  
1 tsp. ground cinnamon  
1/2 tsp. salt

Cream together butter and 1 cup sugar until light and fluffy, 3-5 minutes. Add egg and molasses and mix to combine. In separate bowl, whisk together flour, soda, ginger, cinnamon and salt. Stir dry ingredients into butter mixture and combine until mixed. Scoop cookies onto parchment-lined baking sheets and sprinkle tops with remaining 2 T. sugar. Bake at 350° for 12 minutes, or until desired doneness.

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B33. Cookies – Oatmeal  
Maple Oat Breakfast Cookies  
First Place, Fancheon Resler, Albion

2 sticks butter, softened  
2 c. light brown sugar, packed  
1/2 c. maple syrup  
1 egg  
1 tsp. maple extract  
2 tsp. baking soda  
1/4 c. hot water  
3 c. quick oats  
1 c. shredded coconut  
2-2/3 c. all-purpose flour  
1 tsp. salt  
1 tsp. cinnamon  
1 c. pecan pieces  
1 c. chopped, dried cranberries

In large mixer bowl, beat together butter and brown sugar until fluffy. Add maple syrup, extract and egg and beat again. Dissolve baking soda in hot water and add to beaten mixture. In separate container, combine oats, coconut, flour, salt, cinnamon, pecan pieces, and dried cranberries. Gradually add dry mixture to beaten mixture and beat well to blend thoroughly. Use 2-tablespoon size cookie scoop to dip balls of dough out onto ungreased baking sheets, 2-inches apart. Bake 13-15 minutes until golden brown in preheated 350° oven. Cool 5 minutes before removing to cooling racks.

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B34. Cookies – Peanut Butter  
Reese's® Pieces Soft Peanut Butter Cookies  
First Place, Amber Hochstetler, Goshen

1 lg egg  
1 c. light brown sugar, packed  
3/4 c. creamy peanut butter (do not use homemade or natural peanut butter, use Jif®, Skippy® or similar)  
1/2 c. unsalted butter, softened  
1 T. vanilla extract  
1-3/4 c. all-purpose flour  
3/4 tsp. baking soda  
Pinch salt, optional and to taste  
1 c. Reese's® Pieces candies  
1 c. semi-sweet chocolate chips

In a medium bowl, cream together the first 5 ingredients on medium-high speed until light and fluffy, about 5 minutes. Stop, scrape down the sides of the bowl, and add the flour, baking soda, optional salt, and mix on low speed until just incorporated, about 1 minutes; don't overmix. Add the candy pieces, chocolate chips and blend just until incorporated.

Using a medium, 2" cookie scoop, form heaping mounds. Place mounds on a large plate, flatten mounds slightly with your palm, cover with plastic wrap and refrigerate for at least 2 hours, or up to 5 days, before baking. Do not bake with warm dough because cookies will spread and bake thinner and flatter.

Preheat oven to 350° and line a baking sheet with silicone baking mat or cooking spray. Place mounds on baking sheet, spaced at least 2" apart. Bake for 8-9 minutes, or until edges have set and tops are just beginning to set, even if slightly undercooked, pale and glossy in the center. Do not bake longer than 10 minutes because cookies will firm up as they cool. Allow cookies to cool on the baking sheet for 5 minutes before removing and transferring to a rack to finish cooling.

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B35. Cookies – Sugar Cookies  
Raspberry Sugar Cutouts  
First Place, Fancheon Resler, Albion

1 c. softened butter  
1-1/2 c. granulated sugar  
3 lg eggs  
1 c. sour cream  
1 tsp. red raspberry extract  
3-1/2 c. all-purpose flour  
2 tsp. baking powder  
1 tsp. baking soda

Frosting:

1/3 c. softened butter  
2 c. confectioners' sugar  
2-3 T. milk  
1/2 tsp. red raspberry extract

In 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°. Roll chilled dough out onto a heavily floured board to 1/4" thick. Cut with a 3" cookie cutter. Place on a lightly greased cookie sheets and bake for 10-12 minutes or until cookie springs back when lightly touched. Remove from sheet carefully and cool on wire rack. For frosting, beat together all frosting ingredients until smooth and spread on cooled cookies.

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### B36. Cookies – Other

#### Zucchini Cookies

First Place, Holly Leeper, Goshen

1 c. sugar  
3/4 c. margarine  
1 egg, beaten  
2 tsp. cinnamon  
1/4 tsp. nutmeg  
1/2 tsp. baking soda  
1 c. zucchini, grated  
1-1/4 c. flour  
2 c. quick-cooking oats  
1 c. raisins  
1/2 c. nuts, ground

Cream sugar and margarine. Add egg, spices and baking soda; mix well and add zucchini and flour. Add oats, raisins and nuts. Mix to combine. Using a cookie scoop, place cookies onto a greased cookie sheet. Bake in a 400° oven for 12-15 minutes.

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### B37. Crackers – Anything Goes

#### Crackers

First Place Barb Brown, Elkhart

1-1/4 c. flour  
1/4 tsp. onion powder  
1/4 tsp. garlic powder  
1/4 tsp. chili powder  
1/4 tsp. paprika  
4 T. butter  
1/4 c. water  
1 T. honey  
Sea salt for tops

Preheat oven to 400°. Measure dry ingredients and cut in butter. Add water and honey. Stir just till combined. Lightly flour baking sheet or stone. Roll out dough on parchment paper. Sprinkle sea salt. Bake 10 minutes or until crisp.

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B38. Cupcakes, Frosted – Chocolate  
Chocolate Cupcakes with Minty Frosting  
1<sup>st</sup> Place Sweepstakes, Crystal Lehman, Howe

2 c. sugar  
1 c. coconut oil (refined, pure, and solid at room temperature)  
1/2 c. Dutch cocoa powder  
1 tsp. instant espresso powder  
2 tsp. baking powder  
1/2 tsp. salt  
1 cup milk + 1 T. vinegar  
1 cup boiling water

Frosting:

1-1/2 c milk  
1 (4-serving) pkg. instant vanilla pudding  
2 envelopes Dream Whip®  
1/8-1/4 tsp. mint flavoring  
2-4 drops green food coloring  
Andes® mint candy, chopped/slivered for sprinkling on top

Contestant was told she did not need to write out the instructions.

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B38. Cupcakes – Other  
Arnold Palmer Cupcakes  
First Place Sweepstakes, Karen Meade, Goshen 574-349-7155

1 c. milk  
5 black tea bags  
2 c. sugar  
4 lg eggs  
1/2 tsp. grated lemon zest  
2 tsp. fresh lemon juice, divided  
2-1/2 c. all-purpose flour  
3/4 T. baking powder  
3/4 tsp. salt  
1 c. softened, unsalted butter  
2lbs. confectioners' sugar, divided

In a small saucepan over medium heat, heat milk until hot to the touch. Place tea bags in hot milk and let steep for 15-20 minutes. Remove and discard tea bags. Let milk cool. Preheat oven to 350° and line two (12-cup) muffin pans with liners. In a large bowl, beat butter and sugar at medium speed with an electric mixer until creamy. Beat in eggs, one at a time, beating well after each additional. Add 1/2 cup of the milk and tea mixture, lemon zest and 1 teaspoon of the lemon juice. Mix well.

In a medium bowl, combine flour, baking powder and salt. Gradually add dry mix into the wet ingredients. Spoon batter evenly into prepared muffin cups. Bake for 20-22 minutes, or until a wooden pick inserted in center comes out clean. Remove from pans, and cool completely on wire racks. Spread or pipe frosting evenly over cupcakes.

To make frosting, in a large bowl, beat butter at medium speed with an electric mixer until creamy. Gradually beat in confectioners' sugar alternately with 1/2 cup reserved tea/milk mixture slowly. Beat in 1 teaspoon lemon juice until creamy.

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#### B43. Gluten Free – Cookies

Lyla's Gluten Free/Egg Free Monster Cookies

First Place Sweepstakes, Ed Brown, Elkhart

16-18 oz. jar peanut butter  
1/2 c. butter, room temperature  
1-1/2 c. brown sugar  
1/2 c. white sugar  
2/3 c. applesauce mixed with 3 T. egg replacer  
1 tsp. vanilla  
5 c. gluten free oats  
2 tsp. baking soda  
1 c. milk chocolate chips  
1 c. candy-coated chocolate candies

Mix egg replacer with applesauce and let set a couple of minutes. Preheat oven to 350°. Prepare parchment-lined cookie sheets. Mix first six ingredients together. Add oats and soda and mix well. Finally, mix in chocolate chips and candies by hand. Use a scoop that measures about 1/4 cup for cookie size. Roll into a ball and press down slightly onto the cookie sheet. Bake about 10 minutes. Cool on a wire rack. Makes about 3 dozen cookies.

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#### B45. Heart-Healthy – Anything Goes

Slow-Cooker Granola

First Place, Denise Sexton, Elkhart

4 c. old fashioned oats  
1 c. sliced almonds  
1 c. unsweetened coconut flakes  
1 tsp. cinnamon

1 tsp. ginger  
1/4 tsp. salt  
1/2 c. coconut oil, melted  
1/2 c. maple syrup  
1 c. dried cranberries

Combine oats, almonds, coconut, cinnamon, ginger and salt in a 3-qt slow-cooker. In small bowl, whisk together oil and maple syrup. Pour into cooker and stir. Cook, covered on low, stirring occasionally for 3-1/2 to 4 hours. Stir in cranberries and transfer to baking sheet to cool.

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B46. Honey-Baked Items – Anything Goes  
Carrot Raisin Muffins  
First Place Sweepstakes, Kathy Black, Bristol

2 c. whole wheat flour  
2 tsp. baking soda  
2 tsp. cinnamon  
1/2 tsp. salt  
2 eggs  
1 c. honey  
1 c. vanilla yogurt  
1/2 c. canola oil  
2 tsp. vanilla  
1-1/2 c. shredded carrots  
1/2 c. raisins  
1/2 c. chopped pecans

In a bowl, combine dry ingredients. In another bowl, combine eggs, honey, yogurt, oil and vanilla; mix together well. Stir in dry ingredients just until blended. Fold in carrots, raisins and pecans. Fill greased muffin tin 2/3 full and bake at 325° for 20 minutes.

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B48. Mixes – Cookies  
Chocolate Chip Cake Cookies  
First Place, Holly Leeper, Goshen

1 pkg. chocolate fudge flavored cake mix  
2-1/2 T. water  
1 (8oz.) pkg. semi-sweet chocolate chips  
1/2 cup cooking oil  
2 eggs

Grease cookie sheet. Combine ingredients and mix together well. Using a cookie scoop, place dough on cookie sheet. Bake at 350° for 10 minutes. Remove from cookie sheet to cooling rack.



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B49. Mixes – Other

Pumpkin Angel Food Cake

First Place Sweepstakes, Karen Meade, Goshen

1 box angel food cake mix  
1-1/4 c. water  
1 (15oz.) can pumpkin puree  
1 tsp. pumpkin pie spice

Caramel Buttercream Frosting

1 c. butter  
1 tsp. vanilla  
1/3 c. caramel topping  
Pinch of salt  
4 c. powdered sugar  
1-2 T. milk

Preheat oven to 350°. In a bowl, add your dry cake mix and water. If it has a separate egg white packet, add that too. Using a rubber spatula, whip it up for about 2 minutes until nice and fluffy. Once light and fluffy, stop stirring. Sprinkle in pumpkin pie spice. Add half your can of pumpkin puree and use spatula to fold in until well combined, then add remaining half and do the same. Once combined, use spatula to “cut” through the batter a few times to release any air bubbles.

Very lightly spray a nonstick spray inside Bundt pan and pour mixture in. Bake for 40 minutes or until middle of cake springs back when lightly touched. Cool completely in pan then gently flip over onto a cake plate and it should slide out. Frost with Caramel Buttercream Frosting.

To make frosting beat butter until soft and fluffy. Add vanilla, caramel topping and salt. Mixing until combined. Stir in powdered sugar on low speed. Add desired amount of milk. Beat on medium-high about 2 minutes.

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B50. Muffins – Fruit

Apple. Cranberry, Carrol Muffin

First Place, Fancheon Resler, Albion

2 c. chopped, unpeeled apples  
1-1/3 c. sugar  
1 c. dried cranberries  
1 c. shredded carrot  
1 c. chopped pecans  
2 eggs, slightly beaten  
1/2 c. vegetable oil  
2-1/2 c. flour  
1 T. baking powder

2 tsp. baking soda  
1/2 tsp. salt  
2 tsp. cinnamon

In large mixing bowl, combine apples and sugar. Gently fold in cranberries, carrots and pecans. Combine eggs and oil; stir into apple mixture. Combine dry ingredients; add to mixing bowl. Mix well to moisten dry ingredients. Fill 18 sprayed muffin tins 2/3 full. Bake at 375° for 14-16 minutes. Makes 18 standard muffins. Muffins will be dark because of high fruit and vegetable content. Cool 5 minutes before removing from tins. Cool on wire racks.

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B51. Muffins – Vegetable  
Rhubarb Muffins  
First Place, Jeannine Martin, Elkhart

1-1/4 c. brown sugar  
1/2 c. oil  
1 egg  
2 tsp. vanilla  
1 c. buttermilk  
2-1/2 c. flour  
1 tsp. baking soda  
1 tsp. baking powder  
1 tsp. salt  
1-1/2 c. rhubarb  
1/2 c. chopped walnuts

Topping:  
1 T. melted butter  
1/3 c. sugar  
1 tsp. cinnamon

Preheat 375°. Mix brown sugar, oil, egg, vanilla and buttermilk. Add flour, soda, baking powder and salt. Fold in rhubarb and nuts. Spoon muffin mixture into 18 muffin cups. For topping: mix together. Top muffins and press lightly into batter. Bake in preheated oven 15 minutes until golden on top and skewer comes out clean.

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B52. Muffins – Whole Grain(s)  
Cornmeal Muffins  
First Place,Carolynn Riddle, Goshen

1 c. organic, medium-grind cornmeal  
1-1/3 c. buttermilk  
1 c. unbleached, all-purpose flour  
1/4 c. sugar

2 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. salt  
2 eggs  
1/4 c. melted butter

Combine cornmeal and buttermilk in a large bowl and let sit for 10 minutes. Meanwhile, preheat oven to 375°. Line a 12-cup muffin pan with paper cups, or can use an 8x8" baking dish sprayed with cooking spray.

Mix together flour, sugar, baking powder, baking soda and salt. Add the cornmeal mixture along with the eggs and melted butter. Mix until thoroughly combined. Spray paper lined cups with cooking spray. Fill muffin cups with batter. Bake 15 minutes. Cool 5 minutes and remove to wire rack. If using a baking pan, bake for 25-30 minutes. Yields 12 muffins or 12 servings.

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B53. Muffins – Other  
Lavender Poppy Seed Muffins  
First Place Sweepstakes,Carolynn Riddle, Goshen

2 c. all-purpose flour  
1/2 c. sugar  
4 tsp. poppy seeds  
1 T. dried lavender flowers  
3 tsp. baking powder  
2 tsp. grated lemon zest  
1/2 tsp. salt  
3/4 c. milk  
1/2 c. butter, melted  
1 lg egg, room temperature  
2 T. coarse sugar

Preheat oven to 400°. In a large bowl, whisk first seven ingredients. In another bowl, whisk milk, melted butter and egg until blended. Add to the flour mixture; stir mixture just until moistened. Fill paper-lined muffin cups three-fourths full; sprinkle with coarse sugar. Bake until a toothpick comes out clean, 20-25 minutes. Cool for 5 minutes before removing from pan to a wire rack. Yields 12 muffins.

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B56. Pies – Berry  
Blueberry Pie  
First Place, Karen Meade, Goshen

1 (9") prepared pie crust  
4 c. blueberries  
1/4 c. flour  
1/4-1/3 c. sugar (depending on how sweet berries are)

Juice of 1 lemon (about 2 T.)  
Zest of 1 lemon, optional  
Pinch of salt

Pie crust  
3 c. flour  
1-1/4 c. shortening  
1 tsp. salt  
5 T. cold water  
1 T vinegar  
1 egg, beaten

Crumble topping  
10 T. softened butter  
1/4 c. sugar  
1 c. flour  
1 tsp. baking powder

Preheat oven to 350°. In mixing bowl, combine blueberries, flour, sugar, lemon juice, zest if using, and salt. Gently stir. Make sure berries begin to break down and sugar has melted to create a slurry. Pour into pie crust. Place pie on baking sheet and bake for 45-60 minutes. Let cool before cutting. You can put a crust on top or a crumble before baking.

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B60. Pies – Other  
Raspberry Lemonade Pie  
First Place Sweepstakes, Amber Zebell, Bristol

Crust  
2 c. sifted flour  
1 tsp. salt  
2/3 c. shortening  
Cold water

Lemon Filling  
1-1/2 c. sugar  
1/4 c. lemon juice  
3 lg. eggs  
1/4 t. salt  
3 T. butter, melted  
1 tsp. vanilla

For Raspberry Filling  
3/4 c. sugar  
2 T. cornstarch  
1 c. water

3-oz. packet raspberry gelatin  
9-oz. fresh raspberries

For crust, blend the flour, salt and shortening together, then sprinkle with just enough cold water to hold together. For lemon filling, whisk all ingredients together and pour into a 9" pie shell. Bake until top is set, about 45 minutes at 375°. Rest 3-5 hours. For raspberry filling, in a sauce pan, combine sugar, cornstarch and water. Stir over medium heat until thick. Remove from heat. Stir in gelatin and let cool about 15 minutes. Arrange berries on cooled pie, pour gelatin mixture over berries and chill.

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B65. Quick Bread, Loaves – Zucchini  
Zucchini Bread  
First Place, Kathy Black, Bristol

3 eggs  
2 c. sugar  
1 c. canola oil  
2 c. grated zucchini  
2 tsp. vanilla  
1 tsp. baking soda  
1/2 tsp. baking powder  
3 tsp. cinnamon  
3 c. flour  
1 tsp. salt  
1 c. chopped pecans

Beat eggs, sugar and oil until well mixed. Add zucchini and vanilla. Combine dry ingredients using spoon, and stir into egg mixture. Fill two 9" x 5" loaf pans and bake at 350° for 50-60 minutes.

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B66. Quick Bread, Loaves – Other  
Pumpkin Molasses Tea Bread  
First Place, Paula Dunning, Elkhart

Soft butter for pan  
2 c. all-purpose flour, plus more for pan  
1/2 tsp. baking powder  
1 tsp. baking soda  
1 tsp. salt  
1/2 c. molasses  
1/2 c. sugar  
2 lg eggs, lightly beaten  
1/2 c. vegetable oil  
1 c. canned pumpkin  
2 T. orange juice  
1/2 c. roughly chopped, dried cranberries

1/2 c. roughly chopped walnuts

Orange glaze

1 c. powdered sugar

1-2 tsp. orange juice

Preheat oven to 350°. Butter and flour a 9" x 5" loaf pan; set aside. In a medium bowl, combine the flour, baking powder, baking soda, and salt; set aside. In the bowl of an electric mixer fitted with the paddle attachment, beat molasses, sugar, oil, eggs, pumpkin and orange juice. Add flour mixture and mix until combined. Fold in cranberries and walnuts. Spoon mixture into prepared pan, and bake until cake tester inserted in to the center comes out clean, about 1 hour. Let bread sit for 10 minutes then turn the bread out of pan onto wire rack to cool completely. You may want to drizzle with an orange glaze before serving. To make glaze, mix together powdered sugar and orange juice; stir. Spoon glaze over cooled bread.

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B68. Yeast Bread, Loaves – Batter Bread

Dill Cottage Cheese Batter Bread

First Place, Kathy Black, Bristol

1 pkg. dry yeast

3/4 c. warm water (110°)

2 T. sugar

1 T. dry onion flakes

2 T. melted butter

2 tsp. dill weed

1 tsp. salt

1 c. small curd cottage cheese, room temperature

1 egg, beaten

2-1/2 c. flour

Dissolve yeast in warm water in a large bowl; let stand 5 minutes. Add next six ingredients, egg and 1-1/2 cups flour. Beat at medium speed for 2 minutes. Stir in remaining 1 cup flour. Spoon into a greased bowl and let rise till doubled. Using a spoon, stir down. Place in a greased 2 qt casserole bowl; let rise until almost doubled. Bake at 350° for 35 minutes.

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B71. Yeast Bread, Loaves – Sourdough

Veggie Artisan Sourdough Boule

First Place, Crystal Lehman, Howe

113 grams active sourdough started

350 grams cool, filtered water

12 grams salt

22 grams avocado oil

170 grams bread flour

397 grams all-purpose flour

2 T. dehydrated vegetables, rehydrated with 38 grams of reserved water from above. Veggies include carrots, onions, tomatoes, celery, green bell peppers, green beans and parsley).

Contestant was told she did not need to provide directions.

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B72. Yeast Bread, Loaves – White

Standard White Bread

First Place, Mark Zak, Goshen

2 c. milk

1 pkg active yeast or 1-1/2 T. high-powered yeast

1/4 c. warm water

2 T. sugar

1-1/2 T. shortening

2-1/2 tsp. salt

6 c. flour, approx.

Melted butter and honey for brushing

Scald milk. Soften yeast in warm water; let stand 5 minutes. Pour the scalded milk over sugar, shortening and salt in mixer bowl, when temperature is lukewarm, blend in 1 c. flour. Mix in yeast and beat well. Add 3 cups flour and continue beating until smooth. Beat in enough flour to make smooth dough, which is soft. Turn on a lightly floured surface and let rise for five minutes. Knead until smooth. Place on a greased bowl and turn greased dough to top. Cover and place in a warm place for about 1 hour or until doubled in bulk. Punch down and cover and allow to double in bulk and turn on lightly floured surface. Divide dough in half and let rest for 5 minutes. Shape into loaves, placed in greased bread pans. Allow to double in bulk and bake at 400° for 50 minutes. Brush loaves with butter and honey.

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B73. Yeast Bread, Loaves – Whole Wheat

Cracked Wheat Bread

First Place,Carolynn Riddle, Goshen

2 c. boiling water

1 c. cracked wheat or bulgur

3-3/4 to 4-1/4 c. unbleached flour

2 tsp. instant yeast or 1 pkg. dry active yeast

1-3/4 c. water

1/4 c. sugar

1 T. margarine or butter

1 tsp. salt

1-1/4 c. whole wheat flour

1/4 c. unprocessed wheat bran

Combine 2 cups of boiling water and cracked wheat; let stand, covered for 5 minutes. Drain well, discarding liquid and set aside. In a large bowl, combine 1-1/2 cups unbleached flour and yeast and set aside. Heat and stir 1-1/4 cup water, sugar, butter and salt just until warm, about 120-130° or until 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 1-1/4 hours.

Punch down; place dough out onto kneading surface, cut in half, cover and rest 10 minutes. Shape each portion into a loaf and place into greased 8" x 4" x 2" loaf pans. Cover and let rise till nearly doubled, or about 30-40 minutes. Bake in a preheated oven at 375° for 35-40 minutes or until the bread taps hollow. Cover loosely with foil the last 5-10 minutes to prevent over-browning. Immediately remove from pans and brush tops of bread with butter. Cool on wire racks.

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#### B74. Yeast Bread, Loaves – Sourdough

Cheesy Sourdough Focaccia

First Place Sweepstakes, Overall Grand Champion, Crystal Lehman, Howe

100 grams active sourdough starter

430 grams cool, filtered water

10 grams salt

512 grams bread flour

Toppings

Avocado oil

Shredded "Fiest Blend" cheese

Garlic salt

Garlic powder

Contestant was informed she did not need to give instructions.

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#### B77. Yeast Rolls, Not Sweet – Onion

Cheesy Onion Rolls

First Place,Carolynn Riddle, Goshen

1/2 c. finely chopped onions

2 T. butter or margarine

6-oz. tomato juice, or vegetable blend juice

1 T. water

1 pkg. hot roll mix

1 egg

1/2 c. (2oz.) shredded cheddar cheese



In a small saucepan, sauté onion in butter just until tender. Add tomato or vegetable blend juice and water; heat to very warm (105-115°). In a large bowl, dissolve yeast from mix into warm mixture; stir in egg. Add flour and cheese; blend well. Cover, let rise in warm place until doubled in size, 30-45 minutes. Grease a 9" x 13" 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, 30-35 minutes. Preheat oven while rolls are rising, at 375°. Bake 18-25 minutes. Immediately remove and brush with butter and place on wire rack to cool. Yields 15-16 rolls.

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#### B79. Yeast Rolls, Not Sweet – Whole Wheat

##### Whole Wheat Rolls

First Place Sweepstakes,Carolynn Riddle, Goshen

2 pkg. dry active yeast  
2 c. warm water (110-115°)  
1/2 c. sugar, divided  
1/4 c. shortening  
1 egg  
1/2 tsp. salt  
3 c. whole wheat flour  
3-1/2 c. all-purpose flour

In a large bowl, dissolve the yeast in warm water. Sprinkle with one tsp. sugar and let sit five minutes. Add 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 the greased top. Cover with a towel and let rise in a warm place for 1 hour or until doubled. Punch dough down 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° for 15 minutes or until brown. Remove to wire racks to cool. Yields 2 dozen rolls.

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#### B80. Yeast Rolls, Not Sweet – Other

##### Jalapeno Cheddar Rolls

First Place,Carolynn Riddle, Goshen

2 pkg. (1/4 oz. each) active dry yeast  
2 T. sugar  
2 c. warm whole milk (110-115°)  
2 lg eggs, room temperature  
2 tsp. salt  
6-1/2 to 7-1/2 c. all-purpose flour  
2 c. shredded cheddar cheese  
1/4 c. chopped, seeded jalapeno pepper  
Melted butter for brushing rolls before and after baking

In a bowl, dissolve yeast and sugar in warm milk. Add eggs, salt and 4 cups flour. Beat on medium speed for three minutes. Add cheese and jalapeno. Stir in enough remaining flour to make a firm dough. Turn onto a floured surface and knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface and shape into 24 rounded balls. Place onto parchment-lined large baking sheets, 12 per sheet. Cover and let rise until doubled, about 30 minutes. Brush rolls with melted butter and bake at 375° for 15 minutes or until golden brown. Remove from pan and brush again with melted butter. Remove to wire rack to cool. Yields 24 rolls.

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