Elkhart County 4-H Fair

News Release

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July 26, 2022

For immediate release

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Open Class Home & Family Arts Department

Special Contest – 38th Annual Senior Citizen’s Cookies held Tuesday, July 26, 2022

First Place, Bar Cookies

Salted Peanut Chew

Becky Caffee, Geneva

Crust

1-1/2 c. flour

2/3 c. brown sugar

1/2 tsp. baking soda

1/2 tsp. salt

1/2 c. oleo, softened

1 tsp. vanilla

2 egg yolks

1/4 tsp. baking soda

3 cups mini marshmallows

Chewy layer

2/3 c. corn syrup

1/4 c. oleo

2 tsp. vanilla

2 c. peanut butter

2 c. rice bubble cereal

2 c. salted cocktail peanuts

Preheat oven to 350°. To form the crust, make a crumb mixture and press into a 9” x 13” pan. Bake 12-15 minutes to set the crust. Sprinkle with mini marshmallows. Return to oven for 2 minutes. Cool. Melt the chewy layer ingredients together over medium heat. Stir in cereal and peanuts then spoon or pour over the cooled crust and marshmallow layer as evenly as possible. Cool and cut into bars.

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Second Place, Bar Cookies

Peanut Butter S’mores Cookie Bars

Ruth Roberts, Elkhart

1 c. butter, softened

1 c. creamy peanut butter

1 c. dark brown sugar

1 c. white sugar

1 egg, plus 1 egg yolk

1-1/2 tsp. vanilla

1-3/4 c. all-purpose flour

1/2 c. graham cracker crumbs

1 tsp. baking powder

1 tsp. cornstarch

1/2 tsp. salt

2 T. milk

4 milk chocolate bars, chopped and divided

1-1/2 c. mini marshmallows

Preheat oven to 350°. Grease and flour the sides and bottom of a 9” x 13” pan. Combine butter, peanut butter, and sugars and use a mixer to beat until light and creamy. Add egg, egg yolk, and vanilla and stir well. In a separate bowl, mix flour, graham cracker crumbs, baking powder, cornstarch and salt. Gradually add flour mixture to peanut butter mixture. Add milk. Stir with a wooden spoon and add 3 chopped chocolate bars and mini marshmallows. Spread batter into pan. Press remaining chopped chocolate on top of the dough and bake for 35-40 minutes or until lightly browned and center looks done. Allow to cool completely before cutting.

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Third Place – Bar Cookies

Strawberry Shortcake Bars

Karen Meade, Goshen

Bars

1 box strawberry cake mix

1/3 c. vegetable oil

2 lg eggs

Strawberry crumble

1 (3 oz.) box strawberry gelatin

1/2 c. butter, softened and divided

1 (3 oz.) box vanilla pudding

1 c. flour

Frosting

6 oz. strawberries

2 to 3 c. powdered sugar

1/2 c. butter

1/4 tsp. vanilla

1 T. milk or whipping cream, if needed

Preheat oven to 350°. Line a 9” x 9” cake pan with aluminum foil and spray with nonstick cooking spray. In large bowl, mix together cake mix, eggs and oil until combined and dough forms. Press into pan and bake 20 minutes. Let cool.

In a small bowl, combine strawberry gelatin, 4 T. butter and 1/2 cup flour. Mix together with fork until crumbles form. In another bowl, combine vanilla pudding, 4 T. butter and 1/2 c. flour. Mix together using fork to make crumbles. Spread both onto a lined cookie sheet and bake for 10 minutes. Check at 5 minutes, stir so crumbles don’t burn. Place pan in freezer for 10 minutes.

To make frosting, core strawberries to remove white centers. In food processor, pulse until smooth. In a large bowl, beat butter until fluffy. Add in half the powdered sugar and the vanilla and mix until combined. Add strawberries and mix. Add rest of powdered sugar and beat until fluffy. Add milk or whipping cream to desired spreading consistency if needed.

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Others participating in the bar cookies contest were Carolynn Riddle, Goshen.

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First Place – Drop Cookies

Honey-Date Pumpkin Cookies

Carolynn Riddle, Goshen

3/4 c. butter, softened

1-1/3 c. sugar

1/4 c. honey

1 egg

1 c. canned pumpkin

1 tsp. milk

2-1/2 c. all-purpose flour

1 tsp. baking powder

3/4 tsp. salt

3/4 c. chopped dates

3/4 c. chopped pecans

2 T. poppy seeds

Frosting

1/2 c. butter, softened

1 tsp. vanilla

2 tsp. grated orange zest

1/8 tsp. salt

2 c. powdered sugar, sifted

2 T. orange juice

In a large bowl, cream butter and sugar until light and fluffy. Gradually beat in honey and egg. Add pumpkin and milk; mix well. Combine the flour, baking powder and salt; gradually add to the creamed mixture. Stir in dates, pecans and poppy seeds.

Drop by rounded tablespoons 2” apart onto parchment-lined baking sheets. Bake at 350° for 12-15 minutes or until edges are lightly browned. Remove to wire racks to cool completely.

For frosting, cream butter until fluffy. Add vanilla, zest, and salt and blend well. Gradually add powdered sugar and mix well. Add enough orange juice to make a spreading consistency. Frost a thin amount on top of cookies. If you desire a thicker amount of frosting on cookies, double the recipe. Yields about 4 dozen cookies.

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Second Place – Drop Cookies

Delicious Pumpkin Cookies

Becky Caffee, Geneva

1 c. butter

1-3/4 c. white sugar

1 (14 oz.) can pumpkin puree

2 tsp. vanilla

1/4 tsp. salt

2 tsp. baking soda

2 tsp. baking powder

2 tsp. cinnamon

4 c. all-purpose flour

Caramel Icing

1/2 c. butter

1 c. brown sugar

1/4 tsp. salt

1/4 c. milk

1-3/4 c. powdered sugar

1/2 tsp. vanilla

Cream together butter, sugar and pumpkin puree. Add vanilla and stir to incorporate. Combine dry ingredients and add to creamed mixture, stirring until just combined. Drop on ungreased cookie sheets and bake at 350° for 15 minutes. Cool on a wire rack. When cool, frost cookies with caramel icing.

To make caramel icing, cook butter, sugar and salt over low heat for 2 minutes. Add milk and continue cooking until mixture comes to a boil. Remove from heat add powdered sugar and vanilla and beat until smooth. This icing thickens as it cools. Spread over cooled cookies.

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Third Place – Drop Cookies

Coconut Chocolate Pecan Cookies

Georgia Gouin, Middlebury

1 c. shredded coconut

1/2 c. chopped pecans

1/2 c. butter

1/2 c. applesauce

2/3 c. lightly packed brown sugar

2/3 c. white sugar

1 egg

2 tsp. vanilla extract

2 c. all-purpose flour, divided

1 tsp. baking soda

1 c. chocolate chips (regular or mini)

Preheat oven to 350°. Cover 12” x 18” x 1/2” pan with parchment paper. Spread coconut and pecans on tray and toast in over for approximately 10 minutes or until nicely browned. Watch carefully and stir as soon as you notice browning begin.

Cream butter, applesauce, brown sugar and white sugar until light and fluffy. Mix in egg, and vanilla. Add flour, 1 cup at a time, mixing well between each addition. Add baking soda with first cup of flour. Stir in toasted coconut and pecans. Mix well. Stir in chocolate chips.

Cover cookie sheet with parchment paper. Place scoop of dough, 1-1/2 tablespoons onto prepared cookie sheet. Bake at 350° for 12-14 minutes or until lightly browned. Cool for 5 minutes on baking sheet and then move individual cookies to a cooling rack. Enjoy.

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Also participating in the drop bar cookie contest was Ruth Roberts, Elkhart; Linda Hines, White Pigeon; Becky Freeman, Mishawaka; Deb Roe, Goshen; Beth Shank, New Paris; and Karen Meade, Goshen.

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First Place – Formed Cookies

Pecan Meltaways

Carolynn Riddle, Goshen

1 c. butter, softened

1/2 c. powdered sugar

1 tsp. vanilla extract

2-1/4 c. all-purpose flour

1/4 tsp. salt

3/4 c. finely chopped pecans

Additional powdered sugar

In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Beat in vanilla. Combine flour and salt; gradually add to creamed mixture and mix well. Stir in pecans. Refrigerate until chilled. Preheat oven to 350°. Roll into 1” balls and place on parchment-lined baking sheets. Bake 10-12 minutes or until set. Roll warm cookies in additional powdered sugar; cool completely on wire racks. Roll cooled cookies in powdered sugar. Yields 44-48 cookies.

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Second Place – Formed Cookies

Puppy Chow Cookies

Becky Caffee, Geneva

2-1/2 c. all-purpose flour

1/2 tsp. salt

3/4 tsp. baking soda

1/2 tsp. baking powder

1 c. shortening

1 c. smooth peanut butter

1 c. white sugar

1 c. brown sugar

2 eggs

1 tsp. vanilla

1 c. additional sugar

Chocolate topping

1-1/2 c. chocolate chips

1/3 c. peanut butter

1/4 c. butter

2 c. powdered sugar

Preheat oven to 375°. Sift together flour, salt, baking soda and baking powder, set aside. Beat shortening, peanut butter, white sugar and brown sugar till creamy. Beat in eggs and vanilla. Blend in dry ingredients. Shape into balls and roll in the additional sugar. Place on ungreased baking sheets. Flatten with a fork in a cross pattern (traditional peanut butter cookie). Bake 10-15 minutes. Cool on rack.

To make topping, melt the chips, peanut butter and butter in a small bowl in the microwave oven. Be careful not to overheat. Stir frequently. Stir in powdered sugar. Spread on cooled cookies and dust with sifted powdered sugar. When topping is firm, serve.

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Third Place – Formed Cookies

Molasses Cookies

Deb Roe, Goshen

1 c. butter

2 eggs

2 c. dark brown sugar

1/2 c. molasses

1/4 tsp. salt

4 tsp. cinnamon

2 tsp. ginger

4 tsp. baking soda

4-1/2 c. flour

Mix butter, eggs, sugar, molasses, salt and spices. Add flour and mix to combine. Form into balls and roll in sugar. Bake 8-10 minutes in a preheated 350° oven.

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Others participating in the formed cookies contest were Becky Freeman, Mishawaka; Patsy Berkey, Goshen; Sherry Berry, Middlebury; and Karen Meade, Goshen.

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