



Fresno County 4-H Festive Food Fair 2024





Italian Veggie Pasta Salad

Serves: 10 Prep Time: 1 hr. Cook Time: 10 min

Ingredients

- Rotini Tri Golden Pasta
- Green, yellow and red bell peppers
- Red onion
- Grape tomatoes
- Black olives
- Zesty Italian dressing

Directions

1. Cook pasta 6-8 minutes.
2. Chop all ingredients, mix in a bowl.
3. Drain pasta and allow to cool.
4. Mix with veggies.
5. Add dressing to taste.

Mia Cornejo

Rural Route 4-H

Pomegranate and Pear Salad

Salad Ingredients

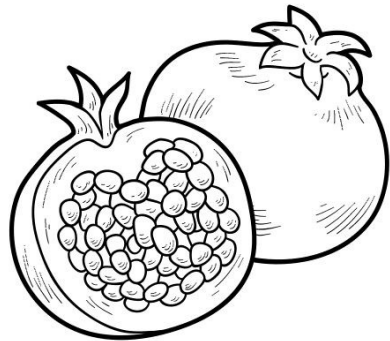
- Spring greens
- 2 pears, sliced
- 2 pomegranates, seeded
- 1 can mandarin oranges, drained
- Goat cheese
- Chopped pistachios

Salad Ingredients

- 1 tbsp honey
- 2 tbsp maple syrup
- Juice of one orange
- 1 tbsp apple cider vinegar
- 1/4 cup olive oil
- Salt and Pepper to taste

Directions

1. Arrange salad toppings over spring greens. Combine dressing ingredients and serve.



Addie Niles
Lone Star 4-H



TABLE OF CONTENTS

AWARD RECIPIENTS.....	4-6
DAIRY.....	7-16
TRADITIONAL.....	17-26
CANDIES.....	27-35
HEALTHIER GOODIES.....	36-41
TRIX FOR A MIX.....	42-51
SALADS.....	52-59



Award Recipients

Dairy Foods

Junior

Gold	Alice Ruck, Fairmont 4-H
Silver	Payton Goulart, Kerman 4-H
Bronze	Morgan Vandergon, Fairmont 4-H

Intermediate

Gold	Nicholas Guizar, American Union 4-H
Silver	Dylan Ramirez, Sierra 4-H
Bronze	Meliha Box, Renegades 4-H

Senior

Gold	Faith Collup, Fairmont 4-H
Silver	Brianna Moya, Renegades 4-H
Bronze	Jeremiah Valorosi, Blossom Trail 4-H

Traditional

Junior

Gold	Grace Dutrow Fairmont 4-H
Silver	Emily Downer, Blossom Trail 4-H
Bronze	Trevor Rajskup, Fairmont 4-H

Intermediate

Gold	Harleen Sran, Kerman 4-H
Silver	Maya Gonzalez, Kingsburg 4-H
Bronze	Austynn Beckham, Sierra 4-H
Bronze	Meghan Plann, Kerman 4-H

Senior

Gold	Kendall Metzler, Blossom Trail 4-H
Silver	Trinity West, Blossom Trail 4-H
Bronze	Kelsie Shirts, Blossom Trail 4-H

Japanese Sunomono Salad

Dressing Ingredients

- 4 tbsp rice vinegar (unseasoned)
- 2 tbsp sugar
- 1/2 tsp salt
- 1/2 tsp soy sauce

Sunomono Ingredients

- 2 cucumbers
- 1 tsp salt
- 1 tbsp dried wakame seaweed
- 1/2 tsp toasted white sesame seeds

Directions

1. Soak 1 tbsp dried wakame seaweed in water and let it rehydrate for 5 minutes.
2. Slice the cucumbers thinly into rounds.
3. Sprinkle 1 tsp salt on the slices and gently massage it in. Set aside for 5 minutes. The salt helps draw out the moisture from the cucumbers.
4. Squeeze out the liquid from the rehydrated wakame seaweed and add it to a medium bowl.
5. Squeeze out the liquid from the cucumbers, add them to the bowl with the dressing and toss it all together.
6. Add 1/2 tsp toasted white sesame seeds and pour the dressing.
7. Combine everything together and serve in individual bowls or a large serving bowl.

Senna Saad

Fowler 4-H

Quinoa Salad

Ingredients

- 1 cup uncooked rinsed quinoa
- 15 oz can chickpeas
- 4 sweet peppers, finely chopped
- 3/4 cup red onion, finely chopped
- 1/2 cup raisins
- 1/4 cup olive oil
- Salt to desired taste
- 2 cups water
- 2 mini cucumbers, finely chopped
- 1 cup parsley, finely chopped
- 1/2 cup sliced almonds
- 1/4 cup fresh lemon juice
- Black pepper to desired taste

Directions

1. To a pot, add 2 cups water and quinoa, bring to boil, put stove on low and cook uncovered, until the quinoa has no standing water.
2. In a large bowl, combine the chickpeas, cucumbers, sweet peppers, onions and parsley.
3. In a small bowl, whisk olive oil, lemon juice, salt and pepper.
4. Once quinoa has cooled, add to serving bowl, drizzle the dressing and toss the large bowl ingredients, raisins and sliced almonds.
5. Enjoy!



Harleen Sran
Kerman 4-H

Candies

Gold
Silver
Bronze

Silver
Bronze

Gold
Silver
Bronze
Bronze

Healthier Goodies

Gold
Silver
Bronze

Gold
Silver

Gold

Trix From A Mix

Gold
Silver
Bronze

Gold
Silver
Bronze

Junior

Nyla Saad, Fowler 4-H
Trevor Rajskup, Fairmont 4-H
Marshall Ward, Reedley 4-H

Intermediate

Gabriella Juarez, Renegades 4-H
Emmylea Rush Perkins, Fairmont 4-H

Senior

Trinity West, Blossom Trail 4-H
Hannah Rusconi, Blossom Trail 4-H
Brianna Johnson, Blossom Trail 4-H
Kelsie Shirts, Blossom Trail 4-H

Junior

Senna Saad, Fowler 4-H
Elizabeth Farias, Blossom Trail 4-H
Marshall Ward, Reedley 4-H

Intermediate

Jina Khezri, Fowler 4-H
Dylan Ramirez, Sierra 4-H

Senior

Hannah Rusconi, Blossom Trail 4-H

Junior

Marshall Ward, Reedley 4-H
Addie Niles, Lone Star 4-H
Payton Goulart, Kerman 4-H

Intermediate

Isabella Farias, Blossom Trail 4-H
Ashley McCann, Fairmont 4-H
Alison Juarez, Renegades 4-H

Senior

Gold	Hannah Ruscone, Blossom Trail 4-H
Silver	Kelsie Shirts, Blossom Trail 4-H
Bronze	Kendall Metzler, Blossom Trail 4-H

Holiday Decorations

Junior

Gold	Presleigh Astiasuain, Reedley 4-H
Gold	Grady Rocca, American Union 4-H
Silver	Ashlyn Herring, Renegades 4-H
Bronze	Samantha Guizar, American Union 4-H

Intermediate

Gold	Austynn Beckham, Sierra 4-H
Silver	Ariel Davis, Rural Route 4-H
Bronze	Makayla Rajskup, Fairmont 4-H

Salads

Junior

Gold	Addie Niles, Lone Star 4-H
Silver	Mia Cornejo, Rural Route 4-H
Bronze	Senna Saad, Fowler 4-H

Intermediate

Gold	Austynn Beckham, Sierra 4-H
Silver	Harleen Sran, Kerman 4-H
Bronze	Jina Khezri, Fowler 4-H

Senior

Silver	Jeremiah Valorosi, Blossom Trail 4-H
--------	--------------------------------------

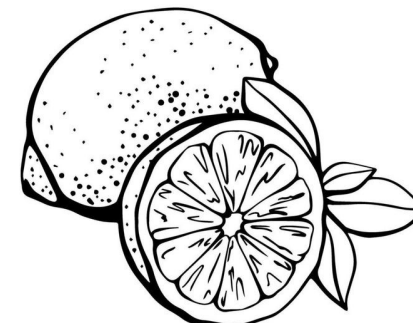
Judges Choice Award:

Trinity West, Blossom Trail 4-H, Candies Category

Citrus and Lentil Salad

Ingredients

- 1 Persian cucumber
- 1 cup raw lentils
- 1 med size orange
- 1 cup cherry tomatoes
- 1/3 cup red onion
- 1/2 cup parsley



Dressing Ingredients

- 3 tbsp tahini
- 2 tbsp water
- 2 tbsp olive oil
- 1 tbsp garlic powder
- 2 tbsp apple cider vinegar
- 2 tbsp lemon juice
- 1 tbsp honey
- Salt and Pepper (as desired)

Directions

1. Cook the lentils until tender.
2. Chop the Persian cucumber, orange, cherry tomatoes, red onion and parsley.
3. Allow the cooked lentils to cool.
4. In a large bowl, combine the cooked lentils and chopped vegetables.
5. Prepare the dressing by mixing tahini, water, olive oil, garlic powder, apple cider vinegar, lemon juice, honey, salt and pepper in a separate bowl.
6. Pour the dressing over the lentil and vegetable mixture.
7. Toss everything together until well coated.
8. Adjust the seasoning according to taste.
9. Serve and enjoy your refreshing Citrus and Lentil Salad!

Jina Khezri

Fowler 4-H

Montana Picnic Pasta

Ingredients

- 4 cups garden rotini (corkscrew) tricolor pasta
- 1 cup grape tomatoes, sliced in half
- 1/2 cup sliced kalamata Greek olives
- 3/4 cup diced marinated artichoke hearts
- 5 oz feta cheese crumbles
- 2 tbsp balsamic vinegar
- 3 tbsp marinated artichoke heart juice from the jar
- 1 tbsp kalamata Greek olive juice
- 1 tbsp garlic olive oil
- 1 packet ranch seasoning

Directions

1. For Vinaigrette: whisk balsamic vinegar, marinated artichoke heart juice, kalamata Greek olive oil, garlic olive oil and the packet of ranch seasoning together in a large bowl for 30 sec.
2. Bring a large pot of lightly salted water to a boil; cook rotini at a boil until tender yet firm to the bite, about 8 minutes. Drain the pasta and let it slightly cool.
3. Transfer hot pasta mixture to the vinaigrette in the large mixing bowl and toss well to combine. Let rest for 5 min. and toss again. Toss occasionally until the mixture is almost room temperature, 15 to 20 min.
4. Add halved grape tomatoes, sliced kalamata Greek olives, diced marinated artichoke hearts, and feta cheese crumbles into the pasta mixture and toss well.
5. Wrap and chill in the refrigerator for 3–4 hours before serving. Toss and adjust seasoning before serving.

Austynn Beckham

Sierra 4-H

Dairy Foods



Cookie Dough Brownies

Brownie Ingredients

- 12 tbsp butter, melted
- 1 1/4 cups sugar
- 2 eggs
- 1 tsp vanilla
- 1/2 cup cake flour
- 3/4 cup cocoa powder
- 1/2 tsp salt

Cookie Dough Frosting Ingredients

- 6 tbsp butter, melted
- 1/2 cup brown sugar, packed
- 1/4 cup sugar
- 3 tbsp milk
- 1/2 tsp vanilla
- 1 1/4 cup flour
- 3/4 cup mini chocolate chips

Instructions

1. Preheat oven to 325°F. Prepare a baking pan by lining it with parchment paper (pan should range from 9x9 to 9x13)
2. Start brownie batter by whisking together butter and sugar. Then, add the eggs and vanilla before mixing some more. Finally, add cocoa powder, salt, and cake flour. Stir to combine.
3. Put the brownie batter into your prepared pan and bake for about 35 to 40 minutes, or until a toothpick comes out clean. Brownies should be completely cool before topping with the cookie dough frosting.
4. For the cookie dough frosting, mix together sugar, milk, brown sugar, butter, and vanilla. Then, add in the flour and salt. Finish it off by folding in the chocolate chips.
5. Top the brownies with the cookie dough frosting by spreading the frosting into an even layer. Slice and serve!

Faith Collup

Fairmont 4-H

Snickers Salad

Ingredients

- 3.4 oz instant vanilla pudding mix
- 3/4 cup milk
- 8 oz Cool Whip
- 6 granny smith apples, divided. Reserve 1 for garnish
- 6 Snickers bars, full size, divided. Reserve 1 for garnish

Directions

1. In a large bowl whisk together the vanilla pudding and milk until smooth and creamy. Fold in Cool Whip.
2. Core and chop all but one of the apples. Toss with lemon juice. If making this in advance, pat dry.
3. Chop all but one Snickers into bite size pieces.
4. Fold in the chopped apples and Snickers. Cover and refrigerate until ready to serve.
5. Just before serving, top with remaining apple and Snickers and drizzle with caramel sauce, if desired. Enjoy!



Jeremiah Valorosi

Blossom Trail 4-H

Salads



Boterkoek (Dutch Butter Cake)

Ingredients

- 1 cup sugar
- 1 cup butter
- 1 egg
- 1 tsp baking powder
- 2 tsp almond extract
- 2 cup flour
- 4 cherries, halved
- 11 almonds

Directions

1. With a mixer, cream butter and sugar.
2. Whip the egg and whipping cream together.
3. Pour 2/3 of egg mixture in butter and sugar mix, reserve 1/3 of the egg mix.
4. Cream together egg and butter mixture.
5. Add almond extract.
6. Add flour and baking powder slowly until combined and sticky.
7. Spread into round greased pastry dish and press firmly, use a square piece of parchment paper or plastic wrap over the top of the batter so it doesn't stick to your hands.
8. Garnish with almonds and cherries by putting 3 almonds in the center like a flower, then put an almond at 12:00, 3:00, 6:00 and 9:00. Place an almond in between each almond. Place cherries in between each almond but the middle one.
9. Bake at 325°F for 20 min, until edges are golden brown.

Meliha Box

Renegades 4-H

Chocolate Flan

Ingredients

- Crisco® original no-stick cooking spray
- 1/2 cup SMUCKERS® caramel flavored topping
- 1 (15.25 oz) package devil's food cake mix
- 1 cup water
- 3 large eggs
- 1/2 cup Crisco pure vegetable oil
- 2 cups variety of berries in season

Flan:

- 1 (14 oz) can EAGLE BRAND® sweetened condensed milk
- 1 (12 oz) can PET® evaporated milk
- 4 large eggs, at room temperature
- 4 oz cream cheese, softened
- 1 tsp vanilla extract

Directions

1. Preheat the oven to 350°F. Coat a 12-cup fluted tube pan with nonstick spray. Place a piece of rolled-up foil into the tube part of the pan to prevent cake from spilling over the top. Pour caramel topping into the prepared pan.
2. Beat cake mix, water, 3 eggs, and vegetable oil together in a large bowl until well combined; pour evenly over caramel topping.
3. Combine condensed milk, evaporated milk, 4 eggs, cream cheese, and vanilla in a blender. Process until smooth; pour slowly over cake batter. While baking, the cake will rise and the milk mixture will go to the bottom.
4. Coat a piece of foil with nonstick spray. Cover the pan tightly with foil, coated-side down. Place the pan in a large roasting pan. Pour hot water into the roasting pan to a depth of 2 in.
5. Bake in the preheated oven until a toothpick inserted in the center comes out with a few moist crumbs on it, about 2 hours.

Frosting Ingredients

- 1/2 cup butter
- 1 cup packed brown sugar
- 1/4 cup milk
- 2 cups confectioners' sugar, sifted
- 1 tsp vanilla extract

Directions

1. Place the butter and brown sugar in a medium size heavy saucepan over medium heat. Stir and cook until mixture comes to a boil, about 2 minutes. Add the milk, stir and bring mixture back to a boil, then remove pan from heat. Add the confectioners' sugar and vanilla. Beat with a wooden spoon until smooth.
2. Use immediately to frost/drizzle over cake. Frosting will harden as it cools. If it does harden while you are still frosting the cake, warm pan over low heat while stirring and it will soften again.

Marshall Ward

Reedley 4-H



Banana Cake with Quick Caramel Frosting

Cake Ingredients

- 1 package plain yellow or white cake mix
- 1/2 cup packed brown sugar
- 1 tsp cinnamon
- 2 med sized bananas, mashed (approx. 1 cup)
- 1 cup water
- 1/2 cup vegetable oil
- 3 large eggs

Directions

1. Preheat oven to 350°F. Grease Bundt cake pan.
2. Place the cake mix, brown sugar and cinnamon in a large mixing bowl. Add the bananas, water, oil and eggs. Blend with electric mixer on low speed for 1 minute. Scrape down sides of bowl. Beat for 2 more minutes on medium speed. Pour into prepared Bundt pan.
3. Bake the cake until lightly browned and a toothpick inserted in center of cake comes out clean, 35-40 minutes.
4. Remove cake to wire rack for 5 min. Invert cake onto cake plate to remove. Cool completely.

Continued on next page.....

6. Place cake on a cooling rack; cool for 15 min. Remove foil and invert onto a serving plate. Cool for 1 hour at room temperature. Chill for 4 hours or overnight before serving.

Recipe Tip: Be careful when inverting hot cake onto the serving plate. Place the plate upside down on top of the pan, place another cooling rack on top, then invert.

Brianna Moya

Renegades 4-H

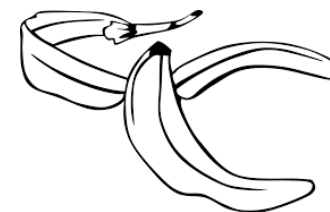
Banana Pudding

Ingredients

- 3 boxes of banana pudding
- 9 cups cold milk
- 9 large bananas, thinly sliced
- 24 oz cool whip
- 3 box Nilla wafer cookies

Directions

1. Mix the instant pudding in cold milk in a large bowl.
2. Stir in half of whip topping, blend.
3. Place layer of wafer cookies on the bottom of your desired dish.
4. Place a layer of sliced bananas over the wafers.
5. Add a layer of pudding, repeat.



Dylan Ramirez

Sierra 4-H

Blueberry-Lemon Loaf Cake

Ingredients

- 1 1/4 cup fresh blueberries
- 2 cups flour plus 2 tbsp, divided
- 1 1/2 tsp baking powder
- 1 tsp kosher salt
- 1/2 cup sour cream
- 1 tbsp grated lemon zest plus 1/4 cup lemon juice
- 1 cup (2 sticks) unsalted butter at room temperature
- 1 1/2 cup granulated sugar
- 4 large eggs, at room temperature
- 1/2 tsp pure vanilla extract

Glaze Ingredients

- 1 1/2 cup confectioners' sugar
- 1 tsp grated lemon zest
- Pinch kosher salt
- 1 1/2 to 2 1/2 tbsp milk
- Fresh blueberries, and lemon zest for garnish

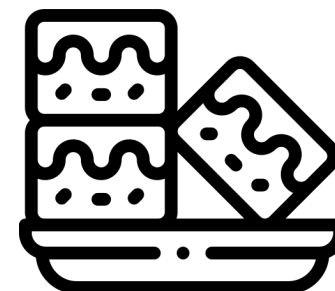
Directions

1. Cake; Preheat oven to 325°F. Line 9x5 loaf pan with parchment paper leaving a 2-inch overhang on the two long sides. Toss together blueberries and 2 tbsp flour in a bowl. Whisk together remaining flour, baking powder and salt in a separate bowl.
2. Whisk together sour cream and lemon juice in a bowl, set aside. Beat butter, sugar and lemon zest with an electric mixer on medium-high until light and fluffy (4-6 min), scraping the sides as needed. Beat in eggs, 1 at a time, beating until incorporated after each addition. Beat in vanilla. Beat in remaining 2 cups flour and sour cream mixture, beginning and ending with flour mixture, just until incorporated. Fold in floured blueberries. Transfer batter to prepared pan; smooth top.
3. Bake until golden brown and a toothpick inserted in the center comes out clean with a few moist crumbs attached, about 1 hour 15 min to 1 hour 22 min. Cool in pan on wire rack 10 min; then use overhangs to remove from pan and transfer to rack and cool completely.

5. When ready to serve, in large bowl, beat cream cheese and softened butter with electric mixer on medium-high until smooth. On low speed, beat in vanilla and powdered sugar until frosting is smooth and creamy. Drop frosting by spoonful's; spread evenly on top of cake. Drizzle 2 tbsps. caramel sauce over top.
6. Cut into 4 rows. Cover and store remaining cake in refrigerator

Ashley McCann

Fairmont 4-H



Ouey-Guey Butter Cake

Ingredients

- 1 yellow cake mix
- 1 stick butter
- 4 eggs
- 1-8 oz pkg cream cheese
- 1 box powdered sugar

Directions

1. Combine cake mix, butter and 2 eggs.
2. Mix well and pat into the bottom of a 9x13 pan.
3. Combine cream cheese, powdered sugar and 2 eggs.
4. Mix well and pour over bottom mixture
5. Bake at 350°F for 30-35 min. Note: light cake mix and light cream cheese may be used to reduce fat.

Addie Niles

Fowler 4-H

Caramel-Carrot Poke Cake

Cake Ingredients

- 1 box (15.25 oz) Betty Crocker super moist yellow cake mix
- 1/2 cup water
- 1/2 cup vegetable oil
- 4 eggs
- 1 1/2 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 2 cups finely shredded peeled carrots

Filling Ingredients

- 3/4 cup Smucker's simple delight caramel topping

Frosting Ingredients

- 1 pkg (8 oz) cream cheese, softened
- 1/4 cup butter, softened
- 1 tsp vanilla
- 1 1/2 cups powdered sugar

Directions

1. Heat oven to 350°F. Spray bottom and sides of 13x9-in pan with cooking spray.
2. In large bowl, beat cake mix, water, oil, eggs, cinnamon, and nutmeg with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Stir in carrots. Pour into pan.
3. Bake 26-33 minutes or until toothpick inserted in center comes out clean. Remove cake from oven to cooling rack. Immediately poke holes using fork over top of cake, wiping fork tines occasionally with paper towel to reduce sticking.
4. While cake is still warm, evenly pour and gently spread 3/4 cup caramel sauce over cake, working back and forth to fill holes. Tap pan on counter several times to help caramel sauce flow down holes. Refrigerate 2 hours.

4. Make glaze: whisk together confectioners' sugar, lemon zest, salt and 1 1/2 tbsp milk in a bowl, adding more milk as needed to reach a thick but not pourable consistency. Drizzle over cake. Garnish with blueberries, lemon zest. Serve Immediately.

Jeremiah Valorosi

Blossom Trail 4-H

Peanut Butter Pie

Pie Filling Ingredients

- 4 oz softened cream cheese
- 3/4 cup powdered sugar
- 1/2 cup creamy peanut butter
- 1/2 cup milk
- 8 oz heavy cream
- 1 cup chopped Reese's peanut butter cups

Crust Ingredients

- 1 1/2 cup finely ground graham crackers
- 1/3 cup sugar
- 6 tbsp melted butter

Directions

1. In a bowl, mix together pie crust ingredients, then press mixture into a 9" pie plate.
2. Bake at 375°F for 7 min and allow to cool.
3. In a separate bowl beat cream cheese until smooth. Add powdered sugar and mix until combined. Mix in peanut butter and milk and beat until smooth.
4. In a separate bowl beat heavy cream until stiff peaks. Then gently fold in to peanut butter mixture.
5. Spoon mixture into cooled pie crust and top with Reese's peanut butter cups and refrigerate for at least 4 hours.

Payton Goulart

Kerman 4-H

Football Cheese Ball

Ingredients

- 16 oz cream cheese, softened
- 1/2 tsp garlic powder
- 1/2 tsp sea salt
- 1 tsp hot sauce
- 2 tsp Worcestershire sauce
- 1 1/2 tbsp ranch seasoning
- 2 cups cheddar and jack cheese, shredded
- 3 green onions, chopped
- 1 cup bacon, divided
- 1/3 cup chopped pecans
- 2 slices jack cheese

Directions

1. Place the cream cheese, garlic salt, hot sauce, Worcestershire sauce and ranch seasoning in a large mixing bowl. Beat with a hand held mixer until combined and the mixture is creamy.
2. Then stir in the shredded cheese, half of the green onions and half of the chopped bacon, until combined.
3. Cover with plastic wrap and chill for 30-60 min until the cream cheese is hardened.
4. Lay a piece of plastic on a working surface and place the cream cheese mixture on top. Wrap the plastic wrap around the mixture and roll the mixture into an oval shape. Then pinch the ends of the cheese ball to make a football shape out of the mixture.
5. Mix together the remaining bacon and chopped pecans. Place this mixture on a large plate.
6. Roll the football shaped cheese ball in bacon and pecan mixture until it's fully covered. You can press the mixture into the sides of the cheese balls if it's easier.

Apple Cider Doughnut Cake

Cake Batter Ingredients

- 1—15.25 oz box yellow or spice cake mix
- 1 cup apple cider
- 1/2 cup apple sauce
- 3 large eggs
- 1/4 tsp cinnamon
- 1 tbsp brown sugar
- 1 tsp vanilla

Topping Ingredients

- 2 tbsp cinnamon
- 1/4 cup sugar
- 1/4 cup melted butter

Directions

1. Preheat oven to 350°F.
2. In a large bowl, beat the dry cake mix, apple cider, apple sauce, and eggs. Add in the cinnamon, brown sugar and vanilla to the batter.
3. Pour mix into a well greased & floured Bundt pan.
4. Place Bundt pan on center rack and bake for 40-45 min. Allow to cool on a wire rack for 20 min.
5. In a separate bowl mix cinnamon and sugar.
6. Once the cake has cooled, brush the surface with melted butter and rub cinnamon sugar mixture over the entire surface until evenly coated.

Lemon Cake Mix Cookies

Ingredients

- 1 lemon cake mix
- 1 tub of Cool Whip
- 1 egg
- 1 tsp lemon extract
- powdered sugar

Directions

1. Preheat oven to 350°F and prepare baking sheet by covering with parchment paper.
2. Combine cake mix, cool whip, egg and lemon extract in a large mixing bowl.
3. Scoop batter onto cooking sheet using tablespoon placing an inch apart.
4. Sprinkle powdered sugar on cookies in pinches.
5. Cook for 10-12 minutes and let cool on tray for 1-2 minutes.

Alison Juarez

Renegades 4-H



7. Use a sharp knife to cut strips out of the jack cheese and lay them onto the cheese ball to make the stripes and laces onto the cheeseball to look like a football.
8. Chill until ready to serve. Place the chopped green onions around the cheese ball so that it looks like grass. Serve with your favorite dippers and enjoy!

Nicholas Guizer

American Union 4-H

Chocolate Buttermilk Bundt Cake

Ingredients

- | | |
|----------------------------|---|
| • 2 cups all-purpose flour | 1/2 cup butter |
| • 2 cups granulated sugar | 1/2 cup oil (vegetable or canola) |
| • 1 tsp baking soda | 1/3 cup unsweetened cocoa powder (organic fair trade) |
| • 3/4 tsp salt | |
| • 1/2 tsp ground cinnamon | 1 cup water |
| • 1/2 cup buttermilk | 2 large eggs |
| • 2 tsp vanilla extract | |

Directions

1. In a large mixing bowl, whisk together flour, baking soda, salt and cinnamon.
2. Add butter to a medium saucepan over medium heat. Once butter has melted, stir in oil, cocoa powder and water. Bring mixture just to a boil, whisking constantly. Pour hot butter mixture into flour mixture and stir.
3. Stir in buttermilk, eggs and vanilla. Whisk mixture until well combined.
4. Pour mixture into prepared Bundt pan and bake 45-55 min.
5. Cool cake pan 5 min before transferring onto a wire cooling rack.

Yield: 1 Lamb Cake and 8-10 cupcakes

Alice Ruck

Fairmont 4-H

The Very BEST Cheese Pie

Crust Ingredients

- 18 Honey Maid graham crackers (about 1 package +2)
- 5 tbsp butter (the real stuff)
- 1/4 cup sugar

Melt butter, crush graham crackers finely, mix all together well. Place a parchment round, cut to pan size, into the bottom of a 9" spring form pan. Press crust across the bottom and about 1/3 up the side.

Filling Ingredients

- 2 (8 oz) packages cream cheese (don't skimp here, use Philadelphia original, not low fat)
- 2 eggs
- 1/2 cup sugar
- 1 tsp vanilla

Mix ingredients well with a high-speed mixer until satiny smooth (5-10 min). Spread into pan on top of crust. Bake in preheated 375°F oven for 10 min. Remove from oven and allow to cool at room temperature for 15 min. Adjust oven to 475°F.

Topping Ingredients

- 1 cup sour cream (any kind here is fine)
- 1/2 cup sugar
- 1 tsp vanilla

This should be mixed when the pie is baking the first time and store in fridge until needed, this allows the sugar to dissolve. Mix well and spread gently onto cooled cheese pie. Return cheese pie to oven for another 10 min at 475°F.

Remove from oven and cool. Place in fridge overnight or 10-12 hours (it is best to leave uncovered until cold so that it doesn't sweat). Cover and store in fridge until serving. May be topped with chocolate or fruit. May be frozen, remove from the pad once solid, and store in wrap or foil for months.

Morgan Vandergon

Fairmont 4-H

Brownie Crackles

Ingredients

- 1 package fudge brownie mix
- 1 cup all-purpose flour
- 1 egg
- 1/2 cup water
- 1/4 cup canola oil
- 1 cup (6 oz.) whatever chocolate you want
- Powdered sugar

Directions

1. In a bowl, beat the brownie mix, flour, egg, water, oil and chocolate chips.
2. Coat with powdered sugar, then bake as instructed.

Kelsie Shirts

Blossom Trail 4-H

Peanut Butter Sandwich Cookies

Cookies Ingredients

- 2 eggs
- 1/3 cup butter, softened
- 1/2 cup chunky peanut butter
- 1 yellow cake mix

Frosting Ingredients

- 1/4 cup butter, melted
- 3 cups powdered sugar
- 1 tsp vanilla extract
- 2 tbsp water

Directions

Preheat oven to 350°F. With a spoon, mix eggs, butter and peanut butter together. Stir in cake mix. Drop 1-inch balls onto a lightly greased cookie sheet. Bake 8-12 minutes or until light golden brown around edges. Remove cookies and let cool.

Mix butter, powdered sugar, vanilla, and water together until smooth. Spread frosting between two cooled cookies. Enjoy!

Kendall Metzler

Blossom Trail 4-H

Loaded Brownies

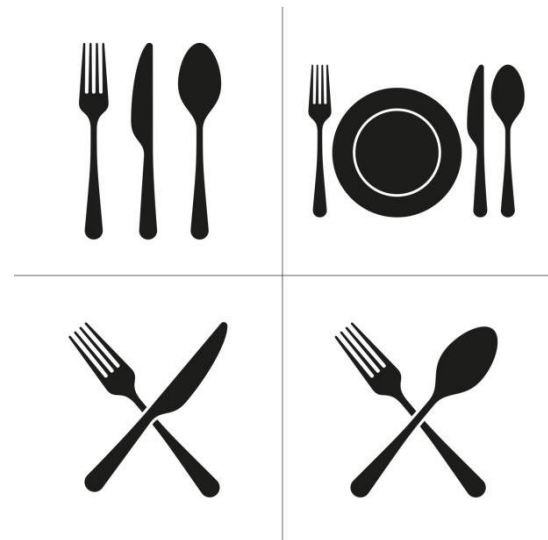
Ingredients

- 1—Brownie mix and all required ingredients
- 1—16.5 oz ready to bake cookie dough
- 1/2 cup mini marshmallows
- 1/2 cup mini M&Ms
- 1/2 cup caramel bits
- 1/2 cup chocolate chips
- Cooking spray

Directions

1. Preheat oven to 375°F.
2. Spray sheet pan generously.
3. Prepare brownie mix as instructed.
4. Pour prepared brownie mix into sheet pan and spread evenly.
5. Slice cookie dough thinly and layer on top of brownie mixture.
6. Sprinkle all toppings on to brownie cookie mixture and place in oven.
7. Bake for 25 minutes.
8. Let loaded brownies cool before cutting into little squares.
9. Enjoy!

Traditional



Isabella Farias

Blossom Trail 4-H

Mimi's Banana Nut Bread

Ingredients

- 3 large bananas (black/mashed)
- 2 eggs
- 1 cup sugar
- 1 tsp baking soda
- 2 cups flour
- 1/2 cup shortening or vegetable oil
- 1/2 tsp salt
- 1/2 cup chopped nuts (any kind)

Directions

1. Preheat oven to 325°F.
2. Mix all ingredients until well blended.
3. Fold in nuts.
4. Oil and flour loaf pan.
5. Pour into loaf pan.
6. Bake for approx. 1 hour or until toothpick inserted in middle comes out clean.

Grace Dutrow

Fairmont 4-H

Oma's Applesauce

Ingredients

- 8-10 Macintosh apples
- 1 tsp cinnamon
- 1/8 cup sugar

Directions

Wash and peel apples. Cut apples into 1/2 inch slices. Place apples in an 8 qt pan and cover with water. Bring to a boil. Boil until apples are soft. Drain all the water from pan. Smash apples using a potato masher. Sprinkle cinnamon and sugar to taste. Stir until mixed. Enjoy!

Emily Downer

Blossom Trail 4-H

Mini Pumpkin Gems

Ingredients

- 1 box yellow cake mix
- 3 eggs
- 1/2 cup oil
- 1 tsp baking soda
- 2 tsp cinnamon
- 20 oz pumpkin puree

Mix together and scoop into mini muffin pans. Bake at 350°F for 15 min. Frost and Enjoy!

Cream Cheese Frosting

- 1/2 cup (1 stick) unsalted butter, softened
- 8 oz cream cheese, softened
- 1 tsp vanilla extract
- 1/4 tsp salt
- 4 cups powdered sugar
- 1 tsp vanilla extract

Directions

1. Combine butter and cream cheese in stand mixer and beat until creamy, well-combined, and lump free. Add vanilla extract and salt and stir well to combine. With mixer on low, gradually add powdered sugar until completely combined.

Hannah Rusconi

Blossom Trail 4-H

Trix from a Mix



Home Grown Family Traditions

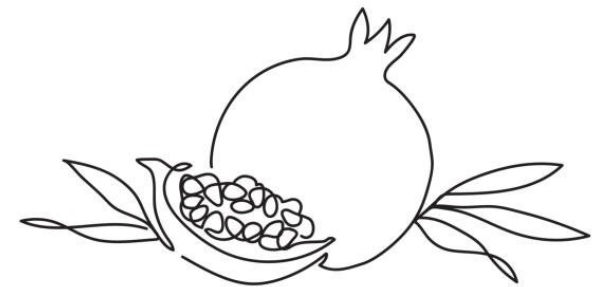
(Pomegranate Jelly)

Ingredients

- 3 cups pomegranate juice
- 5 1/4 cup sugar
- 1 box Sure Jell premium fruit pectin (1.75 oz)

Directions

1. Use the correct measurement for fruit or juice. Put into large saucepan.
2. Measure the exact amount of sugar into a large bowl.
3. Combine 1/4 sugar from measured amount, 1 package of SURE JELL For Less or No sugar needed...
4. Bring mixture to a full rolling boil.
5. Stir in remaining sugar. Return to rolling boil and boil for exactly 1 min. stirring constantly. Remove from heat
6. Ladle immediately into prepared jars. Cover with 2-piece lids.
7. Once done add all jars back for water bath of 10 min.



Trevor Rajskup

Fairmont 4-H

Watergate Salad

Ingredients

- 20 oz crushed pineapple (in juice)
- 3.4 oz or one packet of instant pistachio pudding
- 1 cup mini marshmallows
- 8 oz whipped topping

Directions

Drain the juice from the pineapples into a bowl. Then whisk it together with instant pudding packet. Then fold in your marshmallows and pineapple. Once all joined, fold in whip cream. Once all ingredients are mixed, let sit in fridge for at least 6 hours. Enjoy!

Trinity West

Blossom Trail 4-H

Butter Rich Rolls 1 dozen

Ingredients

- 3/4 cup lukewarm water
- 1/4 cup sugar
- 1 tsp salt
- 3 tbsp powdered milk
- 1 egg
- 2 tbsp bread flour
- 1/2 tsp yeast
-

Directions

Feed the yeast in water with sugar. When it foams, add other ingredients and kneed afterwards, roll out and cut into triangles, roll into crescents and bake.

Blakeleigh Snell

Blossom Trail 4-H

Tia Lulu's Cucumber Salad

Ingredients

- 8 English cucumbers
- 2 apple peppers (remove seeds)
- 1 habanero pepper
- 2 serrano peppers
- 1 jalapeno pepper
- 1/2 large white onion
- 2 tbsp oregano flakes
- 1 tbsp salt
- 2 cups apple cider vinegar
- 3 cups cold water

Directions

1. Wash and dry all produce.
2. Slice English cucumbers in 1/4 inch slices.
3. Slice thinly all peppers.
4. Slice onion in 1/4 inch slices.
5. Add all ingredients to a mixing bowl.
6. Place in refrigerator at least one hour to marinate
7. Serve chilled and traditionally eaten with a meal.
8. Enjoy!

Elizabeth Farias

Blossom Trail 4-H

Chocolate Coconut Chia Seed Pudding

Ingredients

- 1 1/2 cup coconut milk
- 1/4 cup chia seed
- 1/4 cup cocoa powder
- 4-6 tbsp maple syrup
- 1/2 tsp vanilla extract
- 1/2 tsp ground cinnamon
- Coconut flakes to top

Directions

1. Vigorously whisk the milk, chia seeds, cocoa powder, maple syrup and vanilla extract in a medium bowl or storage container, being careful to incorporate any cocoa powder sticking to the sides and bottom.
2. Cover the chia pudding and refrigerate until thick and creamy, at least 4 hours, or preferably overnight. Top with coconut flakes and/or put fresh fruit to serve.



Senna Saad

Blossom Trail 4-H

Great-Grandma Lolly's Persimmon Cookies

Ingredients

- 1 cup persimmon puree
- 1 tsp baking soda
- 1 cup butter or margarine
- 1 cup sugar
- 1 egg
- 1 tsp vanilla
- 1 tsp lemon juice
- 2 tsp brandy or orange juice
- 3 cups flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1 tsp cinnamon
- 1 tsp nutmeg
- 3/4 cup chopped nuts

Directions

1. Mix together thoroughly the persimmon puree and baking soda.
2. Cream butter and sugar until light and fluffy
3. Beat in egg, vanilla, lemon juice, and brandy or orange juice.
4. Add persimmon puree and mix until well blended.
5. Sift flour, measure and sift again with baking powder, salt, cinnamon, and nutmeg.
6. Gradually blend into creamed mixture, then add nuts and mix just until well blended.
7. Drop level teaspoonful of dough 2 inches apart onto a lightly greased baking sheet.
8. Bake at 375°F for 12-14 min, or until browned.

Maya Gonzalez

Kingsburg 4-H

Oma's Applesauce

Ingredients

- 8-10 Macintosh apples
- 1 tsp cinnamon
- 1/8 cup sugar

Directions

Wash and peel apples. Cut apples into 1/2 inch slices. Place apples in an 8 qt pan and cover with water. Bring to a boil. Boil until apples are soft. Drain all the water from pan. Smash apples using a potato masher. Sprinkle cinnamon and sugar to taste. Stir until mixed. Enjoy!

Emily Downer

Blossom Trail 4-H

Fresh Milled Whole Wheat Chocolate Chip Cookies

Ingredients

- 240 grams soft white wheat berries
- 1/2 t. baking soda
- 1/4 t. baking powder
- 1/2 t. salt
- 3/4 cup butter, melted
- 1 cup brown sugar
- 1/2 cup granulated sugar
- 1 T. vanilla
- 1 whole egg
- 1 egg yolk
- 1 cup chocolate chips



Directions

1. Mill wheat berries into flour in grain mill. Combine flour, baking soda, baking powder, and salt in bowl. Set aside.
2. Beat together melted butter and sugars in mixing bowl on high speed. Add vanilla, egg, egg yolk and beat together. Then add dry ingredients and mix until combined. Stir in chocolate chips.
3. Chill dough for about an hour. Using cookie scoop to make dough balls about 1 inch around. Chill dough balls until hard.
4. When ready to bake, heat oven to 325°F. Bake 15-17 min. Let cool for a few minutes before removing to wire rack.

Marshall Ward

Reedley 4-H

Pico De Gallo

Ingredients

- 6 tomatoes
- 1 lime
- 1 head of cilantro
- 1 clove of garlic
- 3-4 serrano peppers
- Pinch of salt and pepper
- 1 1/2 onions

Directions

Chop it all up finely. Mix, then Enjoy!

Dylan Ramirez

Sierra 4-H

Pomegranate Beet Salad with Mint and Pistachio

Ingredients

- 2 cups small, sliced beets
- 2 tbsp pomegranate paste
- 2 cups pomegranate arils
- 1/2 cup fresh small, chopped mint
- 1 tbsp olive oil
- 1/2 cup chopped roasted pistachio
- 2 tbsp balsamic vinegar
- Salt and Pepper, to taste

Directions

1. Place the small, sliced beets in a bowl.
2. Add all the pomegranate arils to the bowl with sliced beets.
3. Sprinkle chopped pistachios over beet and pomegranate mix.
4. Follow by adding the fresh chopped mint to the bowl.
5. In a separate container, prepare the dressing by combining olive oil, balsamic vinegar, and pomegranate paste.
6. Drizzle the dressing over the salad.
7. Mix gently to ensure all ingredients are well coated.
8. Season with pepper and salt to taste.
9. Serve immediately and enjoy your flavorful Pomegranate Beet Salad!

Jina Khezri

Fowler 4-H

Apple Pie

Crust Ingredients

- 2 1/2 cups flour
- 1/2 tsp salt
- 1 cup cold butter
- 8 tbsp ice water

Pie Ingredients

- 8 honeycrisp apples
- 1/2 cup unsalted butter
- 3 tbsp all-purpose flour
- 1/4 cup water
- 1/2 cup white sugar
- 2 tsp white sugar
- 1/2 cup packed brown sugar
- 1/2 tsp cinnamon
- 1/2 tsp cloves
- 1/2 tsp nutmeg
- 2 tsp milk

Directions

1. Put flour, salt and butter in food processor. Slowly add water on pulse setting. Pulse 2 more times then put on floured surface. Make the dough into a ball, cover with saran wrap and put in fridge for 30 min. After 30 min, cut the dough in half. Use a rolling pin to roll the dough onto a floured surface and roll into a circle for the bottom pie crust and cut strips for the lattice crust on top.
2. Preheat oven to 350°F.
3. Peel and core apples and thinly slice them into cubes. Place in large metal bowl.
4. Melt butter in a saucepan on medium heat. Add flour and stir to make a paste, cooking for about 2 min. Then add water, white and brown sugar, cinnamon, cloves and nutmeg. Keep stirring and bring to a boil and then reduce heat to low and simmer for 3-5 min. Remove from heat and then pour over the apples.
5. Put circle dough in pie dish and make sure the dough goes all the way up the sides of the pie plate. Add apples to the pie dish and then make a lattice crust with the strips of dough. Pinch the dough together to join the two crusts.
6. Put in oven and cook for 55-60 min. The last 10 min. of cooking, brush milk on the lattice crust and then sprinkle white sugar on top. Let cool before slicing. Enjoy!

Meghan Plann

Kerman 4-H

Punjab Samosa

Ingredients

- 2.5 lbs russet potatoes
- 1 tbsp cumin seeds
- 1 tsp degi mirch
- 8 tbsp water
- 5 qts water
- 1 tbsp jalapeno peppers
- 1 tbsp salt
- 5 tbsp all purpose flour
- 2 tbsp olive oil
- 1 large onion
- 1 tsp garam masala
- 1 packet uncooked tortillas

Directions

1. Wash and clean potatoes. Add 5 qts of water and potatoes to pot. Cook until tender, about 40-45 min. Take potatoes out of water, peel potatoes and mash chunky.
2. On medium heat, in a pan heat olive oil, add cumin seeds, wait 30 sec. and add onions. Slowly keep moving the onions once translucent, add jalapeno's, garam masala, degi mirch, and salt. Cook for 1 min. Turn off the stove and add potatoes, mix well.
3. Make slurry by combining flour and water. Slurry will be used to seal the triangular tortilla.
4. Unpack uncooked tortillas and cut in half. Grab one of the halves and fold into a triangle, shape using the flour to seal the tortilla. Carefully stuff the triangle with the potato filling and leave enough space to seal the top with the slurry.
5. Fry in oil or air fry until golden brown. Serve with salsa, ketchup or hot sauce.

Harleen Sran
Kerman 4-H

Cowboy Dip

Ingredients

- 2 cans shoepeg corn, drained
- 2 cans blackeye peas, drained
- 1 cup green onion, diced
- 1 cup cilantro, chopped
- 5 ripe avocados, diced
- 5 roma tomatoes, diced

Dressing

- 1/2 cup extra virgin olive oil
- 1/2 cup red wine vinegar
- 4 cloves garlic, minced
- 1 tsp salt
- 2 tsp cumin

Directions

Combine ingredients in a large bowl.

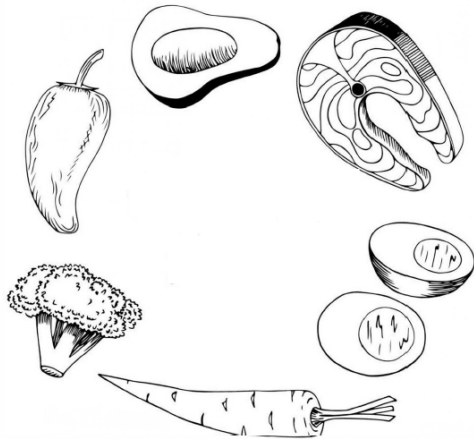
Mix together dressing and mix with other ingredients.

Enjoy!



Hannah Rusconi
Blossom Trail 4-H

Healthier Goodies



Lemon Sage Thumbprint cookies

Ingredients

- 1 tsp finely chopped sage (about 6 fresh leaves)
- Zest 1 lemon, about 1 tsp
- 2 tbsp fresh lemon juice
- 1/2 cup butter
- 1/2 cup Crisco
- 1/2 cup powdered sugar
- 2 cups flour

Directions

1. Soak the sage and lemon zest in lemon juice for 10 minutes
2. Cream butter and Crisco, add powdered sugar
3. Add lemon mixture and flour to butter mixture, mix until combined.
4. With floured fingers, press dough into mini muffin tins, making small nests. Bake at 325°F for 10 min. Remove from oven and use a spoon to reform nests. Return to oven for 10 min. Increase temperature to 350°F. Remove cookies and fill with jam. Return to oven for 3 min. Jam is HOT when it is pulled from oven. Remove from muffin tins as soon as cool enough to handle.

Austynn Beckham

Sierra 4-H

Wednesday Addam's Birthday Cake

Ingredients

- 2 cups all-purpose flour
- 2 cups sugar
- 3/4 cup unsweetened cocoa powder
- 2 tsp baking powder
- 1 1/2 tsp kosher salt
- 1 cup milk
- 1/2 cup vegetable oil
- 2 large eggs
- 2 tsp vanilla extract
- 1 cup boiling water

Directions

1. Preheat oven to 350°F. Prepare two 9-inch cake pans. In a large standing mixer, mix flour, sugar, cocoa, baking powder, baking soda and salt until combined well.
2. Add milk, vegetable oil, eggs and vanilla to flour mixture and mix together until well combined. Reduce speed and add boiling water to the cake batter until well combined.
3. Distribute cake batter evenly between the two prepared cake pans. Bake 30-35 min., until a toothpick comes out clean.
4. Remove from the oven and allow to cool for about 10 min., then remove from the pan and cool completely.
5. Frost the cake with chocolate buttercream frosting.

Kendall Metzler

Blossom Trail 4-H

Honey Taffy

Ingredients

- 1 lb. real honey (about 1 1/2 cup)

Directions

1. Bring honey to a boil in an uncovered medium saucepan over medium heat (about 5-7 min).
2. Continue to boil until honey registers 280°F on a candy thermometer (about 10-12 min).
3. Line a pan with parchment paper and coat lightly with cooking spray.
4. When the honey reaches temperature, pour it onto your prepared pan and allow to cool on the counter for 20-25 min.
5. Spray your hands with non-stick spray, and break off about a third of the cooled honey.
6. Begin to pull and stretch the honey, continually folding it and working more air into the taffy.
7. As you continue to pull and incorporate air into the taffy, it will start to firm up and become lighter in color.
8. Keep doing this for about 5 min., or until taffy has lightened in color from dark amber to tan.
9. When taffy is tan and firmed up, roll it into several long thin snakes and place them back on your parchment paper lined pan.
10. Refrigerate pan for 10 min., then use a knife coated in cooking spray to cut each taffy roll into one inch long pieces.
11. Roll up each piece of taffy in wax paper, twisting the ends to close.

Emmylea Rush Perkins

Fairmont 4-H

Crock Pot Turtle Candy

Ingredients

- 2 cups chopped pecans
- 8 oz milk chocolate chips
- 8 oz milk chocolate bar
- 8 oz dark chocolate bar
- 2 oz white chocolate chips
- 4 oz white chocolate bar
- 40-50 soft caramels

Directions

1. Place pecans in bottom of crock pot then put all chocolate on top. Set to Low for 1 hour.
2. Stir mixture (don't let moisture from lid drip in crock pot). Put 1 tbsp of mixture on baking sheet, line with parchment paper.
3. Place unwrapped caramel on top then add additional table-spoon of the mixture on top to cover caramel. Allow to set in fridge until firm. Eat at room temperature



Grabriella Juarez

Renegades 4-H

Candies



Cinnamon Candied Almonds

Ingredients

- 16 oz raw almonds (about 3 cups)
- 1 egg white
- 1 tbsp vanilla extract
- 3/4 cup granulated sugar
- 1 tsp sea salt
- 2 tsp ground cinnamon

Directions

1. Preheat oven to 250°F. Grease large baking sheet. (Do NOT use parchment paper or foil. Bake directly on greased pan).
2. In a small bowl, combine sugar, sea salt, and cinnamon, set aside.
3. In a large mixing bowl, whip egg white and vanilla with a whisk until frothy (about 1 minute).
4. Add almonds to wet mixture and stir until evenly coated.
5. Once almonds are coated, sprinkle the dry ingredients over the almonds and stir until evenly distributed. Make sure to scrape any extra cinnamon sugar mixture off the sides and bottom of the bowl and incorporate it into the almonds.
6. Spread the almonds evenly, in a single layer, on the prepared baking sheet.
7. Bake at 250°F for 1 hour. Stir every 15 min. Even if they look done after 45 min. trust me and bake for the full hour.
8. After one hour, remove the almonds from the oven, give them a final stir and let them cool on the baking sheet or enjoy them warm!

Nyla Saad
Fowler 4-H

Chocolate Cherry Cheesecake Truffles

Ingredients

- 1/2 cup baking chocolate
- 1/2 cup cream cheese
- 2 tbsp sugar
- 1 tsp vanilla extract
- Chopped maraschino cherries (as many as needed)
- 1/2 cup crushed graham crackers

Directions

1. Melt the chocolate in a double boiler (just place a bowl over a pot of simmering water), stirring frequently. Pour about a tablespoon of melted chocolate into each cup in your truffle mold and roll the sheet around so that the sides are coated. Lightly tap the mold on the counter and place in the refrigerator for about 15 min. Combine the cream cheese, sugar, and vanilla extract and mix until smooth. Place about a teaspoon of cream cheese filling into each chocolate cup, place some cherries on top and add some crumbled graham cracker pieces. Pour another tablespoon of chocolate over the top, making sure not to go over the sides of the mold. Tap lightly on the counter and return to the refrigerator for about 30 min. Once they are fully hardened you should be able to easily pop them out of the mold.

Brianna Johnson
Mckinley 4-H

Lemon Bars

Shortbread Crust Ingredients

- 1 cup unsalted butter, melted
- 1/2 cup granulated sugar
- 2 tsp vanilla extract
- 1/2 tsp salt
- 2 cups and 2 tbsp all-purpose flour, spooned and leveled

Lemon Filling Ingredients

- 2 cups granulated sugar
- 6 tbsp all-purpose flour
- 6 large eggs
- 1 cup lemon juice

And powdered sugar for dusting

Directions

Preheat oven to 325°F. Line a glass pan with parchment paper. Mix the crust ingredients. Press dough into bottom of the glass pan and bake for 25–30 min. or until golden brown. Let cool slightly. Make the filling, sift the flour and sugar. Pour the filling over the warm crust. Bake the bars for 22–30 min. or until the center is no longer jiggling or relatively set. Remove bars and let cool fully before eating. Best served chilled with a dusting of powdered sugar.

Trinity West

Blossom Trail 4-H

Caramel Pretzel Bites

Ingredients

- 2 tsp butter, softened
- 4 cups pretzel sticks
- 2 1/2 cups pecan halves, toasted
- 2 1/4 cups packed brown sugar
- 1 cup butter, cubed
- 1 cup corn syrup
- 1 can (14 oz) sweetened condensed milk
- 1/8 tsp salt
- 1 tsp vanilla extract
- 1 package (11 1/2 oz) semi sweet chocolate chips
- 1 tbsp shortening

Directions

1. Line a 13x9-in. pan with foil; grease foil with softened butter. Spread pretzels and pecans on bottom of prepared pan.
2. In a large heavy saucepan, combine brown sugar, cubed butter, corn syrup, milk and salt; cook and stir over medium heat until a candy thermometer reads 240°F (soft-ball stage). Remove from heat. Stir in vanilla. Pour over pretzel mixture
3. In a microwave, melt chocolate chips and 1 tbsp shortening; stir until smooth. Spread over caramel layer. Let stand until set.
4. Using foil, lift candy out of pan; remove foil. Using a buttered knife, cut candy into bite-size pieces. **Yield: 6 doz.**

Marshall Ward

Reedley 4-H

Peanut Butter Cheesecake Dip

Ingredients

- 8 oz cream cheese softened
- 1 tsp vanilla extract
- 3/4 cup creamy peanut butter
- 1 cup powdered sugar
- 8 oz Cool Whip, thawed
- 7.6 oz bag of Reese's Minis divided

Directions

1. Cut mini-Reese's cups into quarters. Set aside.
2. Add cream cheese to a medium mixing bowl and beat until smooth.
3. Add peanut butter and vanilla extract and beat well.
4. Add in powdered sugar and mix until creamy and all lumps are gone.
5. Gently fold in the Cool Whip.
6. Fold in half of the cut-up Reese's minis until well combined.
7. Transfer the mixture into a serving bowl and top with the extra mini peanut butter cups. Refrigerate until ready to serve.



Trevor Rajskup
Fairmont 4-H

Peanut Brittle

Ingredients

- 1 cup white sugar
- 1/2 cup light corn syrup
- 1/4 tsp salt
- 1/4 cup water
- 1 1/2 cup roasted peanuts
- 2 tbsp butter, softened
- 1 tsp baking soda

Directions

1. Cover a large, rimmed cookie sheet with foil.
2. In a heavy 2 qt. saucepan, over medium heat, bring to a boil sugar, corn syrup, salt and water. Stir until sugar is dissolved. Stir in peanuts. Set a candy thermometer in place, and continue cooking. Stir frequently until temperature reaches 300°F.
3. Remove from heat and immediately stir in butter and baking soda. Pour at once onto cookie sheet. With 2 forks, lift and pull peanut mixture into rectangle about 14x12 in. Cool. Snap candy into pieces.

Hannah Rusconi

Blossom Trail 4-H

Lemonade Fudge

Ingredients

- 3 cup white chocolate chips
- 1 can of sweetened condensed milk
- 1 packet of lemonade Kool-Aid
- sprinkles

Directions

1. Melt white chocolate till smooth then quickly add Kool-Aid and condensed milk.
2. Pour in dish, smooth it down, add sprinkles if wanted, and let solidify at room temperature.

Kelsie Shirts

Blossom Trail 4-H