

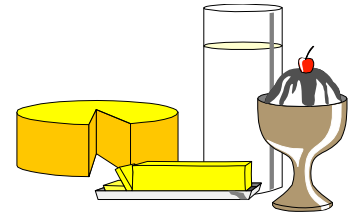


2004

Fresno County 4-H
All Holiday Faire



Dairy Foods



Gold Medal - Portuguese Quejadas

6 eggs
6 c milk
2 c flour
5 c sugar
 $\frac{1}{2}$ c butter

Beat eggs for 10 minutes using a stand mixer at high speed. Add sugar, flour and one cup of milk. Meanwhile heat remaining 5 cups of milk with butter in a medium saucepan over medium-high heat until very hot. Add to egg mixture. Stir until combined. Bake in greased muffin tins at 425° for 20-30 minutes. Remove and place in cupcake liners. Cool completely.

Lilliana Toste, Rural Route

Silver Medal - Raspberry Sweetheart Cakelettes

1 $\frac{1}{2}$ c all purpose flour
1 $\frac{1}{3}$ c milk
1 c granulated sugar
confectioners sugar for dusting
1 tsp baking powder
1 tsp vanilla extract
2 eggs, separated
 $\frac{1}{4}$ tsp salt
8 Tbs. (1 stick) unsalted butter
1 c thawed frozen raspberries



Preheat oven to 370°. Grease and flour a 12-well sweetheart rose pan. Over a sheet of wax paper, sift together the flour, baking powder and salt; set aside. In a small bowl stir together the milk and vanilla; set aside. In the bowl of an electric mixer, combine the butter and $\frac{3}{4}$ cup of the granulated sugar. Beat on medium until light and fluffy, about 2 minutes. Add the egg yolks one at a time, beating well after each addition. Reduce the speed to low and add the flour mixture in three additions, alternating with the milk mixture and beginning and ending with the flour. Beat each addition until just incorporated. Remove the bowl and set aside. In a separate bowl for the electric mixer, beat the egg whites until stiff peaks form, 1-2 minutes. Remove the bowl from the mixer and, using a rubber spatula, fold the remaining $\frac{1}{4}$ c granulated sugar until combined. Gently fold the egg white mixture into the batter just until a few streaks of egg whites remain. Add the raspberries and fold just until combined. Divide the batter among the wells of the prepared pan and bake until the tops are golden and a toothpick inserted into the center of a cakelette comes out clean, 20 to 25 minutes. Transfer the pan to a wire rack and let the cakelettes cool upright in the pan for 15 minutes. Invert the pan onto the rack and lift off the pan. Let the cakelettes cool completely, about 30 minutes. Dust with confectioner's sugar just before serving. Makes 12 cakelettes

Shaylyn Heitzman, Sierra

Bronze Medal - Cheese Ball

1 small jar (chopped) Armour dried beef
3-4 chopped green onions

1-8oz cream cheese
chopped nuts

Mix all ingredients together with the exception of the chopped nuts. Refrigerate until hardened. Roll into ball and sprinkle chopped nuts.

Ellen Einkauf, Renegades



Traditional

Gold Medal - Cheese Boerag

1 lb Filo Dough 4 c shredded mozzarella or jack cheese 1 cube melted butter
3 eggs 1 c milk

Melt one cube of butter. Then beat one egg and pour into cheese. Next begin to lay sheets of dough in the pan. Lay down 2 sheets of dough, dot with butter and press edges down. Repeat until half of the dough is in the pan. Cover the dough with the cheese mixture in an even coat. Keep layering the dough. Do not put butter on the top layer. Next cut into the desired sizes. Mix 2 beaten eggs with 1 cup of milk, pour milk/egg mixture over boerag before baking. Bake approximately 25-30 minutes, or until brown at 375°.

Miranda Barile, Fowler

xSilver Medal - Pumpkin Bread

3 c sugar 1 c salad oil 4 eggs, beaten 1- 16 oz can pumpkin
3 ½ c flour 2 tsps baking soda 2 tsp salt 1 tsp baking powder
1 tsp nutmeg 1 tsp allspice 1 tsp cinnamon ½ tsp ground cloves
2/3 c water

Cream together sugar and oil. Add eggs and pumpkin; mix well. Add together flour, baking soda, salt, baking powder, nutmeg, allspice, cinnamon and cloves. Add to pumpkin mixture alternating with water. Mix well after each addition. Pour into 2 well. Greased and floured 9x5 inch loaf pans. Bake at 350 degrees for 1 1/2 hours, until loaves test done. Let stand for 10 minutes. Remove from pans to cool. Makes 2 loaves.



Megan Henry, Renegades

Bronze Medal - Terrific Toffee Bars

1 cup shortening ($\frac{1}{2}$ butter)
 $\frac{1}{2}$ c chopped walnuts
1-12 oz pkg. chocolate chips

1 c brown sugar
 $1 \frac{1}{2}$ tsp vanilla

1 egg
2 cups flour

Cream sugar and shortening, add egg and vanilla and beat until fluffy. Add flour and mix well. Spread on an 11"x15" cookie sheet. Bake at 350° for 15 to 20 minutes. Spread chocolate chips over warm surface and sprinkle with chopped walnuts.

Catharine Kuber, Fairmont



Healthy Goodies

Gold Medal - Autumn Pecans



6 Tbs. melted butter
 $\frac{1}{2}$ tsp salt

1 lb pecan halves
 $\frac{1}{2}$ tsp black pepper

2 Tbs. soy sauce

Mix melted butter with pecan halves in a jellyroll pan. Bake in the oven at 300° for 30 minutes. Mix seasonings together and pour on warm pecans. Mix pecans and seasonings together. Pecans are best served warm or at room temperature.

**Great used in lettuce salads.

Craig Diener, Rural Route

xGold medal - Nutty Broccoli Spread

10 oz chopped broccoli
1 tsp dried basil

4 oz cream cheese
 $\frac{1}{4}$ cup walnuts

$\frac{1}{4}$ cup grated parmesan cheese
1 loaf garlic bread

Preheat oven to 400°. Cook broccoli until tender. Place broccoli, cream cheese, parmesan and basil in food processor or blender, process until mixed. (Do not over mix) Add walnuts and process 3 to 5 seconds. Split garlic bread lengthwise and spread mixture evenly over bread. Bake 10 to 15 minutes or until bread is toasted and broccoli mixture is heated through. Cut bread into bite-sized pieces, serve hot. Makes about two cups of spread.

Sara Carter, Renegades

xSilver Medal - Banana Bread

$\frac{1}{2}$ c shortening 1 c sugar 2 eggs 3 large bananas, well mashed
2 to 2 $\frac{1}{2}$ c flour 1 tsp baking soda in $\frac{1}{4}$ c lukewarm water
 $\frac{1}{2}$ c nuts (almonds & pecans) 1 tsp salt

Cream together $\frac{1}{2}$ c shortening and 1 c sugar. Add 2 eggs, one at a time, beat well. Add 1 tsp baking soda in $\frac{1}{4}$ c lukewarm water. Add 2 to 2 $\frac{1}{2}$ c flour and 1 tsp salt. Mash 3 large ripe bananas very fine. Combine the two mixtures, blend well and add $\frac{1}{2}$ c nuts. Pour into a 9" x 5" well-greased pan. Bake 50 minutes at 350°.

Megan Henry, Renegades

Bronze Medal - Blondie Brownies

$\frac{1}{2}$ c shortening 1 c packed brown sugar 1 Tbs. milk 1 egg, beaten
1 c all-purpose flour $\frac{1}{2}$ tsp baking powder $\frac{1}{8}$ tsp salt
1 tsp vanilla extract $\frac{1}{2}$ c chopped walnuts



Preheat oven to 350°. Grease and flour one 8"x 8" pan. Combine shortening and milk in large saucepan. Place over low heat until shortening melts. Remove from heat and add brown sugar and egg. Stir until well blended. Combine the flour, baking powder and salt; stir into sugar mixture. Stir in vanilla and nuts. Spread evenly into prepared pan. Bake at 350° for 20-25 minutes or until toothpick inserted in middle comes out clean. Cool and cut into 2"x 2" inch squares.

Elizabeth Kludas, Renegades



Made From a Mix

Gold Medal - Coconut Pecan Bundt Cake

1 butter pecan cake mix 1 c water 2/3 c oil
4 eggs 1 tub coconut pecan frosting

Mix together all the above ingredients. Then spray a Bundt pan with non-stick cooking spray and coat with sugar. Bake at 325 degrees for 55 minutes or until tester comes out clean.

Shelby Constance, Lone Star

Silver Medal □ German Squares

1- 14 oz pkg. caramels
2/3 c evaporated milk

1 pkg. German Chocolate Cake Mix
3/4 c melted butter

1 c chopped nuts
1 c chocolate chips

Combine cake mix, butter, nuts and 1/3 cup of milk. Press 1/2 of mixture into a greased and floured 9x13 pan. Bake at 350 degrees for 8-10 minutes. Melt caramels with remaining 1/3 cup milk. Spread caramels over cake. Sprinkle chocolate chips on top of caramel. Crumble remaining dough on top of chips. Bake at 350 degrees for 18-20 minutes. Cool. Chill. Cut into squares.

Kelly Haupt, Kerman

Bronze Medal □ Sweets for your Sweetheart

1 strawberry cake mix

1 tub vanilla frosting

edible confetti

Prepare a strawberry cake mix according to package direction. Allow cake to cool, frost with purchased vanilla frosting. Make a heart-shaped stencil and decorate by shaking edible confetti over the stencil. Enjoy with your sweetheart!

Caitlin Colitti, Renegades



Bronze Medal □ Cake Mix Cookies

1 cake mix (any flavor)

1 egg

2 cool whip

Mix all ingredients together. Start with electric mixer. Batter gets real sticky so you'll end up using a wooden spoon. Roll into balls; roll balls in powdered sugar. Bake on an ungreased cookie sheet at 350° for 10-12 minutes. After they cool, they become chewy. Lemon and chocolate are good flavors.

Renee Nonini, Mckinley



Candies

Gold Medal - Peanut Butter Balls

2 c peanut butter	1 lb powdered sugar	1 stick of margarine (soft)
3 c Rice Krispies cereal (1 box)	1 8 oz Hershey bar	1 12oz pkg Chocolate chips
1 bar parafin wax		

Mix peanut butter, powdered sugar, margarine and Rice Krispies with hands and shape into balls. Melt together the Hershey bar and chocolate chips over low heat in a double broiler. Dip the balls to cover well. Place on waxed paper.

Tracy Takeda, Fowler



Silver Medal - Chocolate Truffles

4 oz cream cheese	1 ½ c powdered sugar	1 ½ tsp vanilla
6 oz bittersweet baking chocolate, melted		unsweetened cocoa, coconut or ground nuts

Beat cream cheese until smooth, add powdered sugar and beat until blended. Blend in vanilla and melted chocolate. Refrigerate 1 hour. Roll into balls and roll in cocoa, coconut or ground nuts. Store in refrigerator.

Emily Cehrs, Fairmont

Bronze medal □ Ginger Scented Pecans

5 c pecans	1/2 c sugar	2 tsp salt
1 tsp ground ginger	2 Tbs. honey	2 tsp oil

Heat oven to 325°. Place pecans in single layer on a baking sheets. Toast 10-15 minutes. Combine sugar, salt and ginger -- set aside. Combine honey, 2 Tbs. water and oil and bring to a boil.

Reduce heat to medium and add pecans. Cook, stirring once or twice, until all liquid has evaporated (3-5 minutes). Transfer to a bowl, add sugar mixture and toss. Spread on wax paper to cool.



Jordan Maldonado, Fowler

**These Recipes are an accumulation of the prize
winning entries at the 2004 All Holiday Faire**

Holiday Decorations Medalists

**Gold—Stephanie Yesne, McKinley
Silver—Jordan Maldonado, Fowler
Bronze—Shaylyn Heitzman, Sierra**

Overall Display Winner

Kendra Nunes, McKinley

**Thank you to all of our judges, volunteers and
participants
who made the 2004 All Holiday Faire a success!**

Melanie

Melanie Curtis
4-H Program Representative

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