



2002

Fresno County

4-H

All Holiday Faire



Dairy Foods

Gold Medal, Dairy

Noisemaker Appetizers

24 wonton wrappers
¼ butter, melted
¼ tsp garlic salt

8 ounces cream cheese
1 container sharp processed cheese spread
2 Tbs bacon crumbs, cooked

Place a wonton wrapper on a work surface with one corner facing you; roll into a cone. Cut the open end with sharp scissors until edge is even. Place a 1" foil ball in opening. Place seam side down on a greased baking sheet. Repeat with remaining wonton wrappers. Bake at 375° for 10 minutes or until golden brown. In a small bowl, combine butter and garlic salt. Brush over horns. Remove to a wire rack to cool completely. Remove foil balls. In a mixing bowl, beat cream cheese until smooth. Add the processed cheese and bacon and mix well. Transfer to a pastry bag. Pipe into cooled horns.

Tricia Harlan
Rural Route 4-H



Silver Medal, Dairy

Apple Cheesecake

Crust:
2 cups cinnamon graham cracker crumbs
¼ cup butter, melted
2 Tbs sugar

Filling:
32 ounces cream cheese, softened
1 ¼ cup sugar
2 tsp vanilla
1 Tbs lemon juice

Sour Cream Layer:
16 oz sour cream
¼ cup sugar
1 tsp vanilla

Caramel Apple Topping:
½ cup granulated sugar
¼ cup water
½ cup butter
2 cups peeled, cored, and thinly sliced
Granny Smith Apples

Make Crust: Mix crumbs, sugar and butter and press over bottom and up 2/3 side of spring form pan. Chill.

Make Filling: Preheat oven to 350°. Beat cream cheese until smooth. Add the eggs, sugar, lemon juice and vanilla. Beat thoroughly. Pour into crust and bake 45-55 minutes. Let stand for 15 minutes and then put on sour cream layer.

Sour Cream Layer: Mix sour cream, sugar and vanilla and pour over cheesecake. Return to oven for 7 minutes and remove and cool.

Caramel Apple Layer: In a heavy medium saucepan, combine sugar and water and bring to a boil. Lower heat and cook, stirring occasionally until sugar is dissolved. Continue cooking until amber in color, 7 to 10 minutes, swirling the pan occasionally. Add butter, stir and cook over low heat until the butter is evenly incorporated. Add apples and stir to coat with caramel. Cook over medium heat until tender, about 5 minutes. Let cool completely and then top cheesecake.

Jessica Harris
Kerman 4-H

Bronze Medal, Dairy

Peanut Butter Pie

Filling:

3 ounces cream cheese, softened
1/3 cup peanut butter
1 cup confectioners' sugar
¼ cup milk
8 ounces frozen whipped topping

Crust:

chocolate cookies, crushed
6 Tbs butter, melted
¼ cup chopped peanuts

In mixing bowl, beat cream cheese until fluffy. Mix in peanut butter and sugar. Gradually add milk; mix well. Fold in whipped topping. Spoon into crust. Refrigerate overnight. Garnish with peanuts. Yields: 8 servings.

Jessica Gallegos
Sierra 4-H

Traditional

Gold Medal, Traditional

Pumpkin Bread

3 ½ cups flour
3 cups sugar
1 ½ tsp cinnamon
½ tsp nutmeg
2 tsp baking soda
1 ½ tsp salt

¾ cup water
4 eggs
1 cup oil
2 cups pumpkin
1 cup chopped nuts

Mix all ingredients together in a large mixing bowl. Make a well in the center. Add water, eggs, oil, pumpkin and nuts. Mix well. Pour into 2 greased loaf pans. Bake at 350 degrees for 1 hour or until done.

This is a recipe that my mother makes during the winter holidays. My family looks forward to having this moist bread. This is one of my favorite recipes because it is simple and really good.

Nichole Nonini
McKinley 4-H

Silver Medal, Traditional

Peanut Crumbles

1 cup light corn syrup
4 cups Special K Cereal

1 cup granulated sugar
1 cup coconut

1 ½ cups peanut butter
1 tsp vanilla

Boil corn syrup and sugar. Stir in peanut butter and mix until dissolved. Remove from heat and add vanilla. Pour over Special K Cereal and coconut and mix. Drop onto wax paper to cool.

This recipe has been made for many years by my 90-year-old great-grandmother and grandmother. It has always been a favorite of all the children in our family as well as the adults. It was the first thing my grandmother sent to my brother who is away at college.

Jessica Harris
Kerman 4-H



Bronze Medal, Traditional

Irish Soda Bread

Bread:

4 cups all purpose flour
1 tsp salt
1 tsp baking soda
¼ cup chilled butter

1 cup raisins or currants
½ cup honey
¼ cup butter milk

Glaze:

powdered sugar
milk
(to proportion)

Bread: In a large bowl, combine flour, salt and baking soda. With pastry blender or two knives, cut in butter until mixture resembles coarse crumbs. Stir in raisins or currants. In separate bowl, combine buttermilk and honey. Add to dry ingredients; stir just until no dry spots remain. Turn dough out onto lightly floured surface. Knead lightly for 1 minute. Divide dough in half and shape each half into an 8 in round. Place into two greased 8 in round cake pans. With a floured knife, cut a cross ½ in deep in each loaf. Brush loaves with glaze. Bake in 350° oven 35 to 40 minutes or until loaves sound hollow when tapped on bottoms. Remove from pans; let cool on wire racks. Cut into wedges.

Larura Bonaker
Dry Creek 4-H

Candies

Gold Medal, Candies

Raisin Almond Toffee

1 cup butter
1 ¼ cups firmly packed brown sugar
1 Tbs light corn syrup
½ cup whole toasted almonds

¾ cup toasted chopped almonds
½ cup raisins
1 cup chocolate chips

Cover a jelly roll pan or cookie sheet that has sides with foil; butter the foil. Melt butter in medium saucepan. Cook over low heat until melting. Stir in sugar and syrup; bring to a boil, stirring constantly. Boil for 9-10 minutes. Stir often to prevent burning. Remove from heat and stir in whole almonds and raisins. Immediately pour onto buttered foil. Spread into an even layer. Sprinkle with chocolate chips and let stand for 3 minutes. When chocolate chips are soft, spread over toffee. Sprinkle with toasted almonds. Refrigerate 45 minutes or until the chocolate is firm. Break into pieces. Store tightly covered, between layers of wax paper in the refrigerator.

Jessica Harris
Kerman 4-H

Silver Medal, Candies



Dracula's Eyes

½ cup peanut butter
3 Tbs butter, softened
1 cup sifted powdered sugar

4 oz vanilla flavored candy coating
20 candy coated milk chocolate pieces
red and black decorator gel icing

In mixing bowl stir together peanut butter and butter. Gradually add powdered sugar, stirring until combined. Shape into 1 in balls; place on wax paper. Let stand about 20 minutes or until dry. In a small saucepan melt candy coating over low heat. Dip balls one at a time into coating. Let excess coating drip off peanut butter balls. Place on wax paper. Immediately press a candy coated chocolate piece into center of each peanut butter ball. Let stand until coating is firm. Add a dot of black gel into center of candy piece for pupils. Drizzle red gel onto balls for bloodshot eyes. Makes about 20 eyeballs.

Shaylyn Heitzman
Sierra 4-H

Bronze Medal, Candies

Swedish Nuts

1 cube butter
2 egg whites
Pinch salt

1 cup sugar
1 large can mixed nuts

Preheat oven to 325 degrees. Melt butter in oven on jelly roll pan. Meanwhile, beat egg whites and salt until stiff. Gradually add sugar and continue beating. When mixed, fold in nuts. Spread onto a jelly roll pan evenly. Bake, turning every 10 minutes with a spatula, for a total of 30 minutes. Leave in pan to cool. Remove and break apart. Makes 2 ½ cups.

Julianne Coelho
Rural Route 4-H



Healthy Goodies

Gold Medal, Healthy Goodies

All Hallow's Eve Party Mix

Syrup:
½ cup honey
1/3 cup light corn syrup
1 tsp cinnamon
¼ cup ginger
1/8 tsp black pepper

Mix:
8 cups freshly popped popcorn
3 cups corn snacks, Bugles
3 cups pretzels
1 cup dry roasted peanuts
1 cup M&Ms



Heat oven to 350 degrees. Coat a foil lined baking sheet with butter. Put popcorn, Bugles, pretzels and peanuts in a large pot: toss to combine. Syrup: put ingredients in a medium bowl; whisk until blended. Pour over popcorn mixture; stir gently until well coated. Spread evenly on prepared sheet. Bake 15 minutes. Add M&Ms to mix and toss.

Michele Coelho
Rural Route 4-H



Silver Medal, Healthy Goodies

Zucchini Muffins

1 ½ cups grated zucchini
¾ cup dark brown sugar
2 eggs
1 ½ cups flour
¾ tsp baking soda
1 tsp cinnamon
½ cup chopped walnuts

½ cup plus 2 Tbs oil
¼ cup granulated sugar
½ tsp vanilla
½ tsp baking soda
¼ tsp salt
¼ tsp nutmeg

Combine zucchini, oil, brown and granulated sugar, eggs and vanilla. In another bowl, combine the dry ingredients and add to the wet ingredients. Stir only until blended. Spoon into 12-16 well-greased or paper-lined muffin cups. Bake at 375 degrees for 25 minutes or until golden brown. Cool for a minute. Remove from pan. Serve hot, warm or at room temperature.

Traci Haupt
Kerman 4-H



Bronze Medal, Healthy Goodies

Banana Walnut Bread

1 ¼ cups unbleached all-purpose flour
½ tsp fine salt
1 tsp baking soda
2 large eggs, at room temperature
½ tsp vanilla extract

½ cup unsalted butter, at room temp
1 cup sugar
3 very ripe bananas
½ cup toasted walnut pieces

Sift the flour, salt and baking soda into a medium bowl, set aside. Whisk the eggs and vanilla together in a measuring cup with a spout, set aside. Lightly brush a 9x5x3 in loaf pan with butter. Preheat oven too 350 degrees. With an electric mixer, cream the butter and sugar until light and fluffy. Gradually pour in the eggs until all is incorporated. Add the bananas. The mixture will appear to be curdled, remove the bowl from the mixer. Add in the dry ingredients until incorporated. Fold in the nuts. Transfer the batter to the prepared pan. Bake for 55 minutes or until a toothpick inserted in the center comes out clean. Cool the bread in the pan on a wire rack for 5 minutes, then turn the bread out. Once cooled, wrap in plastic. The banana bread is best the next day.

Curtis Buettner
McKinley 4-H



Made From A Mix

Gold Medal, Made From A Mix

Georgia Pig Pickin' Cake

Cake:

1 box yellow cake mix
4 eggs
½ cup oil
11 oz can mandarin oranges and juice

Frosting:

9 oz cool whip
1 large box instant vanilla pudding
1 medium can crushed pineapple and juice

Mix the cake ingredients and bake in greased and floured pan or pans at 350° for 25 minutes. Frost cake when it is completely cooled.

Jessica Harris
Kerman 4-H



Silver Medal, Made From A Mix

Ladyfinger Cheesecake

2 pkgs no bake cheesecake mix
2/3 cup butter, melted
¼ cup sugar
1 12oz frozen whipped topping, thawed

1 pkg (8oz) cream cheese, softened
3 cups cold milk, divided
1 can pie filling
1 pkg ladyfingers, 25 cookies

In a bowl, combine contents of crust mix packages, butter and sugar. Press onto the bottom of an ungreased 10 in spring form pan. Arrange ladyfingers around the edge of pan. In a mixing bowl, beat cream cheese and ½ milk until smooth. Gradually beat in remaining milk. Add contents of filling mix packages; beat until smooth. Beat on medium for 3 minutes. Fold in whipped topping. Pour over crust. Cover and refrigerate for at least 1 hour. Top with pie filling. Remove sides of pan before serving. Yield: 12 servings.

Rose Gallegos
Sierra 4-H





Bronze Medal, Made From A Mix

Yankee Doodle Brownie Dessert

- 1 pkg fudge brownie mix, family size
- 1 cup semi-sweet chocolate chips, divided
- 1 8oz carton frozen whipped topping, thawed
- 1 2/3 cups cold milk
- 3 medium firm bananas

Prepare brownie batter according to package directions for fudge- like brownies. Stir in ½ cup chocolate chips. Spread into a greased 13x9 in baking pan. Bake at 350 degrees for 28-30 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. Slice bananas; arrange in a single layer over brownies. Chop the remaining chocolate chips. Sprinkle ¼ cup chopped chips over bananas. In a mixing bowl, beat the milk and pudding mixes on low speed for 2 minutes. Fold in whipped topping. Spread over the top. Sprinkle with remaining chips. Refrigerate leftovers.

Tricia Harlan
Rural Route 4-H

