

2010 Monmouth County Fair
Award Winning Baked Goods Recipes
COOKIES: CHILD

Almond Joy Cookies

By Alex Galayda – Age 12 of Howell, NJ – First Place

3 cups all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt
½ cup dark brown sugar
½ cup sugar
1 cup butter, room temperature
2 eggs, room temperature
1 teaspoon pure vanilla extract
½ package toffee bits
½ cup coarsely ground almonds
4 ounces milk chocolate
½ tablespoon vegetable oil
coconut

Preheat oven to 300° F. In a medium mixing bowl, whisk together flour, baking soda, and salt. Set aside. In the bowl of an electric mixer, blend sugars together on medium speed. Add butter and mix to form a grainy paste. Add eggs and vanilla and mix at medium speed until light and fluffy. At low speed, slowly add the flour mixture and then the toffee bits. Mix until just blended; do not over-mix. Place ground nuts in a small bowl. Using hands roll balls of dough into 1 to 1 ½ -inch balls. Then roll in the ground nuts. Place on cookie sheets several inches apart. Bake approximately 22 minutes and then transfer cookies to a cooling rack.

Melt the chocolate with the vegetable oil in a double boiler or in a bowl set over a pan of simmering water. Drizzle melted chocolate over cooled cookies. Lightly sprinkle coconut over cookies. Place cookies on a cookie sheet and place in freezer or refrigerator until chocolate is firmly set.

Giant Chocolate Sugar Cookies

By Rebekah Christensen Age 4 of Jackson – Second Place

1 ½ cups of all purpose flour
½ cup unsweetened Dutch cocoa powder
1 teaspoon baking powder
½ teaspoon salt
½ cup butter, room temperature
1 ½ cups sugar
½ cup butter, melted and cooled
1 large egg
1 ½ teaspoons vanilla extract

Preheat oven to 375° F. Whisk together the flour, baking powder, salt and cocoa powder in a bowl. Using an electric mixer, mix the butter until creamy, about 2 minutes. Add sugar, mix until fluffy, about 3 minutes. Mix in the butter. Mix in egg and vanilla. Mix in flour mixture until just combined. Reduce speed to low. Using a 2 ½ inch ice cream scoop, drop dough onto parchment-lined baking sheets, spacing about 4 inches apart. Bake for about 18-20 minutes. Cool on sheets about 5 minutes.

Orange Biscotti Recipe

By Lauren Bauer – Age 12 of Freehold – Third Place

2/3 cup of sugar
1/2 cup of canola oil
2 teaspoons of orange zest
1 1/2 teaspoons of vanilla extract
1 teaspoon of almond extract
2 large eggs
2 1/2 cups of all-purpose flour
1 teaspoon of baking powder
1/4 teaspoon of baking soda
1/8 teaspoon of salt
Additional semi-sweet chocolate for dipping

Preheat oven to 350° F. Beat together the first six ingredients. Then stir in flour, baking soda, baking powder, and salt. On a lightly-floured surface, knead dough until smooth and soft. Divide dough in half and shape each half into a 5"-10" long log. Place on a lightly-greased baking pan and put in the oven for 25-30 minutes or until a toothpick put into it comes out clean. Cool on a cookie sheet for about 15 minutes. Cut straight down into 3/4 inch wide slices. Place slices cut-side down onto the baking pan and put back in the oven for 7 minutes. Remove from oven and immediately place cooked biscotti onto cooling racks until cooled completely. Melt chocolate and then dip one end of the biscotti into the chocolate mixture and then place onto wax paper until the chocolate has hardened. Enjoy! Makes about 3 dozen cookies.

Creamy Surprise Peanut Butter Cookies

By Mark Galayda – Age 9 of Howell – Honorable Mention

½ cup butter, softened
½ cup peanut butter
½ cup sugar
½ cup packed brown sugar
½ teaspoon baking soda
½ teaspoon baking powder
1 large egg
½ teaspoon vanilla
1 ¼ cups flour
¼ cup chopped peanuts
¼ cup sugar
1 teaspoon cinnamon
1 cup peanut butter
½ cup confectionary sugar

Heat oven to 375°F. In a small bowl, mix chopped peanuts, granulated sugar and cinnamon. Set aside. Mix dry ingredients in a bowl. Set aside. Cream together remaining ingredients and gradually add flour mixture. In another small bowl, stir peanut butter and powdered sugar until completely blended. Shape mixture in to 24 (1-inch) balls. Shape 1 cookie dough piece around a peanut butter ball, covering completely. Repeat with remaining dough and balls. Roll each covered ball in peanut mixture. Gently pat mixture completely onto balls. On ungreased, large cookie sheets, place balls 2 inches apart. Sprinkle any remaining peanut mixture evenly on tops of cookies. Gently press into dough. Bake 7 to 12 minutes or until edges are golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Store tightly covered.

COOKIES: TEEN

Milk Chocolate Cookies

By Cassandra Silvers – Age 13 of Old Bridge – First Place

1 ½ cups sugar
¾ cup butter, softened
2 All Natural Eggs
1 tablespoon milk
1 teaspoon vanilla
2 cups all-purpose flour
⅔ cup malted milk powder
½ cup unsweetened cocoa
¾ teaspoon baking soda
½ teaspoon salt

Heat oven to 350° F. Combine sugar and butter in large bowl. Beat at medium speed until creamy. Add eggs, milk, and vanilla. Continue beating until well mixed. Reduce speed to low. Add all remaining cookie ingredients. Beat until well mixed. Drop dough by tablespoonfuls, 2 inches apart, onto ungreased cookie sheets. Bake for 8 to 10 minutes or until set

Giant Chocolate Toffee Cookies

By Lauren Baghsarian of Farmingdale - Second Place

½ cup all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
1 pound bittersweet or semi-sweet chocolate, chopped
¼ cup unsalted butter
1 ¾ cups packed brown sugar
4 large eggs
1 tablespoon vanilla extract
Five 1.4 ounces, chocolate-covered English toffee bits
1 cup walnuts, toasted, chopped

Preheat oven to 350° F. Combine flour, baking powder and salt in a small bowl. Whisk to blend. Stir chocolate and butter in top of a double boiler set over simmering water until melted and smooth. Remove from over water. Cool mixture to lukewarm. Using electric mixer, beat sugar and eggs in bowl until thick, about 5 minutes. Beat in chocolate mixture and vanilla. Stir in flour mixture, then toffee and nuts. Chill the batter until firm, about 45 minutes. Line 2 large baking sheets with parchment paper or waxed paper. Drop batter by ¼ cupfuls onto sheets, spacing 2 ½ inches apart. Bake just until tops are dry and cracked but cookies are still soft to the touch, about 15 minutes. Cool on sheets. (Can be cooked on sheets 2 day ahead.) Store airtight at room temperature. Yields 18 cookies

“Shore” to Please Chocolate Cookie Recipe

By Sedona Micale Age 13 of Freehold - Third Place

2 ¼ cups of flour
1 teaspoon of baking soda
¼ teaspoon of salt
1 cup of butter or margarine
¾ cup of granulated sugar
¾ cup of packed dark brown sugar
1 teaspoon of vanilla extract
2 large eggs
2 cups of chocolate chips

Preheat oven to 375° F. Combine the flour, baking soda, and salt in a small bowl. Beat the butter, granulated sugar, brown sugar, and vanilla extract in a large mixer bowl until creamy. Add the eggs, one at a time, beating well after each. In parts, beat the flour mixture. Stir in the chocolate chips. Drop (approximately) a rounded tablespoon onto baking sheets lined with parchment paper. Bake for 9 – 11 minutes, or until lightly brown. Cool on baking sheets for 3 minutes, then transfer to wire racks.

COOKIES: ADULT

Bon Bon Cookies

By Muriel Ayres of Ocean Grove – First Place

Mix thoroughly:

½ cup soft butter
¾ cups sifted confectioners' sugar
1 tablespoon almond flavoring
food coloring, as desired

Mix in with hand:

1 ½ cups sifted flour
1/8 teaspoon salt

Preheat oven to 350°F. If dough is dry, add 1 or 2 tablespoons cream. Wrap level tablespoon dough around filling. Well-drained maraschino cherries work nicely. Put 1 inch apart on an ungreased baking sheet. Bake until set, about 12 – 15 minutes, but not browned. Dip tops of warm cookies in icing, and decorate.

Bon Bon Cookies' Icing (Fudgy, Chocolate Icing)

Mix:

1 cup sifted confectioners' sugar
2 tablespoons cream
1 teaspoon vanilla
food coloring, as desired

Add 1 square unsweetened chocolate (1 oz.) melted, and use ¼ cup cream. Mix well. Heat over hot water until fudgy Icing looks awful, at first. Be patient.

Yield 1 ½ - 2 dozen cookies

Peanut Butter Chewy Chocolate Cookies

By Joseph Pittale of Freehold – Second Place

2 cups all-purpose flour
¾ cup cocoa
1 teaspoon baking soda
½ teaspoon salt
1 ¼ cups softened butter or margarine
2 cups sugar
2 eggs
2 teaspoons vanilla extract
1 ⅔ cups peanut butter chips

Heat oven to 350°F. Stir together flour, cocoa, baking soda and salt. Beat butter and sugar in large bowl until fluffy. Add eggs and vanilla. Beat well. Gradually add flour mixture, beating well. Stir in peanut butter chips. Drop by rounded teaspoons onto ungreased cookie sheet. Bake 8 to 9 minutes.

Chocolate Chip Cookies

By Jennifer Micelli of Freehold – Third Place

2 ¼ cups flour
1 teaspoon baking soda
1 cup butter, softened
¼ cup granulated sugar
¾ cup brown sugar
1 box vanilla instant pudding
1 teaspoon vanilla
2 eggs
12 oz. chocolate chips

Bake in a 375°F oven for 10 minutes.

Macadamia Coconut Shortbread Cookies

By Peggy Skudera of Neptune City – Honorable Mention

1 cup soft butter
¾ cup confectioners' sugar
2 ½ teaspoon vanilla
2 cups flour
¼ teaspoon baking powder
1/8 teaspoon salt
1 cup coconut
½ cups chopped macadamia nuts

Cream the butter. Add sugar and vanilla. Add flour, baking powder, salt. Fold in coconut and nuts. Make two 7" logs and wrap in waxed paper. Chill for 4 hours. Slice and bake for 12 minutes in a 350°F oven.

Sandbox Cookies

By Debbie Carmody of Freehold – Honorable Mention

¾ cup butter, softened
¾ cup sugar
1 egg
1 ½ cups all-purpose flour
½ cup cornmeal
1 teaspoon baking powder
¼ teaspoon salt
1 teaspoon vanilla extract
½ cup raisins (optional)
sprinkles (optional)

In a large bowl, blend butter and sugar until creamy. Add egg and beat well. In another bowl, stir together flour, cornmeal, baking powder and salt. Gradually add this to the butter mixture. Add vanilla and blend thoroughly. Stir in the optional raisins. Form dough into a ball. Wrap tightly in plastic wrap and chill until firm, about 1 hour. Roll out dough on well-floured board to ¼ inch thickness. Cut with cookie cutters and place 1 inch apart on lightly greased cookie sheet. Top with sprinkles, if desired. Bake in a 350°F oven for 10 – 12 minutes or until edges are golden. Store in an airtight container.

BROWNIES: CHILD

Ultimate Brownies

By Joshua Rosenberg – Age 10 of Freehold – First Place

- 2 sticks butter
- 1 1/3 cups Ghiradelli Double Chocolate Chips®
- 4 large eggs
- 1 cup dark brown sugar, firmly packed
- 1 cup granulated sugar
- 2 teaspoons vanilla
- ½ teaspoon salt
- 1 cup flour
- 2 cups Ghiradelli Double Chocolate Chips®

Grease a 9 X 13 inch Pyrex® pan. Line it with parchment paper. Grease parchment paper. Preheat oven to 350° F. Melt butter and chocolate chips in glass bowl in microwave for one minute. Stir and continue microwaving for 30-second intervals until butter is completely melted. Let it sit for two minutes and then stir. If chocolate doesn't completely melt, return to microwave for 15-second intervals until chocolate is melted. Let mixture cool. With mixer on lowest speed, stir one egg into the brown sugar until sugar is completely dissolved. Continue with remaining eggs, one at a time, making sure the mixture is completely dissolved before adding the next egg. Stir in the granulated sugar followed by the vanilla and salt. Stir in the cooled chocolate mixture. Fold in flour, followed by chocolate chips. Scrape batter into prepared pan and smooth top. Bake for 30 – 35 minutes until tester inserted in the middle comes out clean. Cool completely on cooling rack. Cover pan and refrigerate for at least 4 hours or overnight. This solidifies brownies and makes it easier to cut. Remove brownies to cutting board and remove parchment paper from bottom. Using a sharp knife, cut brownies into squares. These are best served at room temperature, but store best in the refrigerator.

Thick & Fudgy Brownies

By Kaitlyn Maloney – Age 8 of Howell – Second Place

2 boxes Betty Crocker Fudge Brownie Mix®

¼ cup Hershey Chocolate Syrup®

4 eggs

1/3 cup vegetable oil

½ cup water

Mix boxes of brownie mix according to directions. Mix in chocolate syrup. Pour into 9" X 13" pre-greased pan. Bake at 350°F for 48 minutes. Top with confectioners' powdered sugar.

Chocolate P.B. Brownies

By Danielle Becker – Age 10 of Manalapan – Third Place

1 ½ sticks butter

6 oz. dark chocolate, broken

1 ¼ cups superfine sugar

1 pinch salt

3 large eggs

1 cup flour

2 teaspoons chocolate extract

½ cup chocolate chips

1 cup peanut butter

½ cup confections' sugar

Melt butter and dark chocolate together and let cool. Add sugar and salt to melted butter. Add eggs and chocolate extract. Sift flour and salt into the chocolate mixture

BROWNIES: TEEN

Cappuccino Cookie Bars

By Cassandra Silvers – Age 13 of Old Bridge – First Place

1 ½ cups sugar
¾ cup butter, softened
2 eggs
1 Tablespoon milk
1 teaspoon vanilla
2 cups all-purpose flour
1 ¼ cups cappuccino mix
¾ teaspoon baking soda
½ teaspoon salt

Heat oven to 350° F. Combine sugar and butter in a large bowl. Beat at medium speed until creamy. Add eggs, milk, and vanilla. Continue beating until well mixed. Reduce speed to low. Add remaining ingredients. Beat until well mixed. Spoon dough into pan evenly and bake.

BROWNIES: Adult

Cream Cheese Kahlua® Brownies

By Bonnie Sue Rosenwald of Englishtown – First Place

Cheesecake Filling:

- 8 ounces cream cheese, room temperature
- 5 tablespoons butter, room temperature
- ¼ cup sugar
- 1 egg, large
- 1 tablespoon Kahlua®

Brownies:

- Vegetable oil spray for misting the pan
- 1 ½ cups all-purpose flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- 2/3 cup unsalted butter or margarine
- 1 ½ cups granulated sugar
- ¼ cup Kahlua®
- 4 ½ cups semi-sweet chocolate chips; kept ½ cup for garnish
- 2 teaspoons clear vanilla extract
- 4 eggs

Prepare the filling. Place the cream cheese, butter, sugar, egg and Kahlua® in a large mixing bowl and blend with an electric mixer on low speed until the mixture is smooth and well combined. Set the bowl aside. Place a rack in the center of the oven and preheat the oven to 350° F. Lightly mist the bottom of a 9" X 13" pan with vegetable oil spray. Set the pan aside. Place the brownie mix ingredients in a large mixing bowl. Stir with a wooden spoon until all the ingredients are incorporated and the batter lightens in texture. Pour the batter into the prepared pan and spread it evenly in pan. Spread the cream cheese filling over the top of the batter. Scatter the chocolate chips evenly over the top. Place the pan in the oven. Bake brownies until they are lightly browned and the outer 2 inches form a crust – about 30 minutes. Remove the pan from the oven and place it on a wire rack to cool for 30 minutes. Cut the brownies into 24 squares.

JW's Brownies

By Jennifer Wehner of Spring Lake – Second Place

4 ounces unsweetened chocolate
¾ cup butter
2 cups granulated sugar
4 eggs
1 teaspoon vanilla extract
¼ cup semi-sweet chocolate chips

Preheat oven to 350° F. Microwave unsweetened chocolate and butter for 2 minutes or until melted. Stir in sugar, eggs and vanilla. Mix in semi-sweet chocolate chips. Spread into a greased, foil-lined 9" X 13" pan. Bake 30 minutes.

Double Peanut Butter Paisley Brownies

By Linda Pittale of Shrewsbury Township – Third Place

½ cup butter or margarine, softened
¼ cup cream peanut butter
1 cup granulated sugar
1 cup packed light brown sugar
3 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
¼ teaspoon salt
1 2/3 cups peanut butter chips
½ cup chocolate syrup

Heat oven to 350° F. Grease 9" X 13" X 2" baking pan. Beat butter and peanut butter in a large bowl. Add granulated sugar and brown sugar. Beat well after each addition. Blend in vanilla. Stir together flour, baking powder and salt. Mix into peanut butter mixture, blending well. Stir in peanut butter chips. Spread half of batter into prepared pan. Spoon the syrup over the top. Carefully spread with remaining batter; swirl with metal spatula or knife for marbled effect. Bake 35 to 40 minutes or until lightly browned. Cool completely in pan on wire rack.

BISCUITS, SAVORY: Adult

Cheddar and Herb Biscuits

By Bonnie Sue Rosenwald of Englishtown – First Place

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 teaspoon sugar
½ teaspoon cayenne pepper
2 tablespoon freshly chopped chives
1 tablespoon freshly chopped parsley leaves
¾ cup grated sharp yellow Cheddar
1 cup buttermilk
4 tablespoons butter, melted

Preheat oven to 350° F. Line a baking sheet with parchment paper. In a large bowl, mix flour, baking powder, salt, sugar, and cayenne together using a whisk. Add the herbs, cheese and buttermilk. Stir together until dough forms. Once dough has formed, using an ice cream scooper, scoop out dough onto baking tray. With a brush, lightly butter tops. Bake for 15 minutes.

Cornmeal Biscuits

By Peggy Skudera of Neptune City – Second Place

1 ½ cup flour
¼ cup +2 tablespoons cornmeal
2 teaspoons baking powder
¾ teaspoon baking soda
¾ teaspoon salt
1 ½ tablespoons sugar
6 tablespoons unsalted butter
¾ cup buttermilk

Mix all dry ingredients. Cut butter into dry ingredients. Add milk. Roll out dough. Cut biscuits. Bake in minutes at 400° F

MUFFINS: CHILD

Jersey Fresh Peach Muffins

By Elizabeth Wardlow – Age 11 of Manalapan – First Place

1 egg
½ cup milk
¼ oil
1 ½ cups flour
½ cup sugar
2 teaspoons baking powder
½ teaspoon salt
1 cup peaches, cubed

Heat oven to 400°F. Add liners to muffin tin. Mix wet ingredients in one bowl. Mix dry ingredients in separate bowl. Add wet ingredients to dry. Stir until lumpy. Add peaches. Stir to mix. Fill muffin tins 2/3 full. Sprinkle tops with cinnamon/sugar mixture before baking. Bake 20-25 minutes.

Bryan's Carrot Zucchini Muffins

By Bryan Potter – Age 7 of Howell – Second Place

3 cups flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
3 teaspoons ground cinnamon or cinnamon stick
3 eggs
1 cup vegetable oil
2 ¼ cups sugar
3 teaspoons vanilla
2 cups grated zucchini
½ cup grated carrots
zest of lemon
1 cup walnuts – optional

Preheat oven to 325°F. Grease muffin pans. Combine in separate bowl: flour, salt, baking powder, baking soda and cinnamon. Beat eggs, oil, vanilla and sugar in another bowl. Add flour mixture to egg mixture. Stir in zucchini, carrots, zest of lemon. Pour batter into muffin pan. Grate cinnamon stick over muffins or sprinkle ground cinnamon over them. Bake 40 – 60 minutes.

Apple Muffins

By Cara Trulli – Age 12 of Freehold – Third Place

½ cup butter, room temperature
1 cup granulated sugar
2 large eggs
2 large apples, ripe, cooked and mashed
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
Additional cinnamon to sprinkle on top

Preheat oven to 375°F. Grease 12 muffin cups or line them with paper muffin liners. Cream butter and sugar with an electric hand-held mixer until light and fluffy. Beat in eggs, one at a time. Beat after each addition. Add apples and vanilla and beat until smooth. In another bowl, mix together the flour, salt, baking powder and baking soda. Stir the flour mixture into the butter mixture. Spoon apple muffin batter into prepared muffin cups or liners. Cook for 20-25 minutes and take muffins out of the oven. Remove from muffin pan and place muffins on cooling racks until cool. Sprinkle cinnamon onto tops of cooled muffins and enjoy!

MUFFINS: Teen

Blueberry Muffins

By George Mauritzon – Age 18 of Holmdel – First Place
Makes 12

½ cup butter, softened
1 cup sugar
2 eggs
2 cups flour
2 teaspoons baking powder
1 teaspoon vanilla
½ cup milk
2 cups blueberries
2 teaspoons sugar for muffin tops

Combine butter and sugar. Add eggs and beat. Add dry ingredients with milk and vanilla. Gently, stir in blueberries and sprinkle sugar on top of muffins before baking. Bake at 375°F for 20 minutes

Blueberry Streusel Muffins

By Emily Halo – Age 15 of Manalapan – Second Place

2 ¼ cups all-purpose flour, divided
½ teaspoon baking soda
1 teaspoon baking powder
1 large egg
½ teaspoon salt
1 cup sugar, divided
¾ cup reduced-fat sour cream
1 teaspoon vanilla, extract
¼ cup of milk, divided
2 cups blueberries, washed and picked over
2 Tablespoons butter, melted

Preheat oven to 375°F. Place muffin liners in a 12-hole muffin tin. In a large bowl, combine 2 cups of the all-purpose flour, baking soda, baking powder and salt. Set aside. Using an electric mixer, beat egg with ¾ cup of sugar in a large bowl until light and fluffy. Add sour cream and beat until thoroughly combined. Blend in vanilla extract. Add half of flour mixture and half of the milk to the sugar mixture. Beat until just combined. Add remaining flour mixture and milk. Beat until smooth. Fold in blueberries and fill each muffin liner about ¾ full and set aside. To make streusel topping, in a small bowl, combine remaining ¼ cup of sugar and flour. Pour in melted butter and combine with fingertips. Divide crumb mixture over muffins. Gently press into top of muffin with fingers. Bake until slightly golden and toothpick inserted into the center of a muffin comes out clean, about 30 – 35 minutes. Cool in pans for about 10 – 15 minutes and then transfer muffins onto racks to cool completely.

MUFFINS: Adult

Zucchini Nut Muffins

By Carol McIntyre of Tom River – First Place

2 cups all-purpose flour
1 cup whole wheat flour
¼ cup wheat germ
1 teaspoon baking soda
1 teaspoon baking powder
2 cups zucchini, grated
1 cups walnuts
1 teaspoon cinnamon
1 cup brown rice syrup
1 cup brown sugar
4 eggs
1 cup soybean oil
1 teaspoon vanilla

Preheat oven to 350° F. Sift dry ingredients together and set aside. Beat sugars add eggs (2 minutes) and oil and beat 2 more minutes. Add zucchini and vanilla. Beat until well until well-blended. Fold in walnuts and dry ingredients until mashed. Spoon the batter into muffin pan. Bake 25 minutes.

Apple Spice Muffins

By Bonnie Sue Rosenwald of Englishtown – Second Place

Batter:

2 ½ cups sifted flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
½ teaspoon ginger
¼ teaspoon ground cloves
¼ teaspoon ground nutmeg
1 cup granulated sugar
3 eggs
1 teaspoon vanilla extract
1 ¼ cups buttermilk
½ cup vegetable oil
1 teaspoon maple flavoring

Topping:

½ cup light brown sugar, firmly packed
1 cup finely chopped apples
¼ cup finely chopped pecans

Sift together the flour, baking powder, soda, salt, cinnamon, ginger, cloves and nutmeg. Add granulated sugar, eggs, vanilla extract, buttermilk, vegetable oil and maple flavoring. Mix with a wooden spoon stirring about 50 times. There may still be lumps in the batter. In a small mixing bowl, mix brown sugar, apples and pecans. Pour batter into 22 cupcake cups. Put the apple mixture on top. Bake at 350° F for 25 minutes, or until a wooden pick, inserted in center, comes out clean. Cool in pans on rack for 5 minutes. Then turn out of pans onto racks to cool completely.

Banana Muffins

By Emily Marcouiller of Eatontown – Third Place

Batter:

2 cups flour

¼ teaspoon baking soda

½ tablespoon baking powder

¼ teaspoon vanilla

2 bananas

2 eggs

¼ cup brown sugar

1 stick butter

Topping:

Almonds

Brown sugar

Flour

Butter

Strawberry jam

Blueberry Streusel Muffins

By Kristine Yannotta of Howell – Honorable Mention

Preheat oven to 375° F. Grease each well of a standard muffin pan or use paper cupcake liners.

Batter:

½ cup butter (softened)

¾ cup sugar

2 eggs

1 teaspoon vanilla extract

2 cups flour

2 teaspoons baking powder

½ teaspoon salt

½ cup milk

1 ½ cup fresh blueberries

Topping:

2 Tablespoons flour

2 Tablespoons brown sugar

¼ teaspoon cinnamon

2 Tablespoons butter (cold)

Combine flour, 2 teaspoons baking powder and salt in a separate bowl. In another large mixing bowl, cream the butter and sugar until light and fluffy. Slowly stir in eggs one at a time. After the eggs are fully incorporated, stir in the vanilla and milk. Slowly stir the flour mixture into the wet mixture until well incorporated (there will be some lumps. It will not be a completely smooth batter). Fold in the blueberries. Spoon batter into greased muffin cups (or lined with cupcake liners), about 2/3 full. Mix the topping ingredients in a separate bowl, using a pastry blender (or two forks) to “cut” the butter into the flour, brown sugar and cinnamon, to create pea-sized, coarse crumbs. Sprinkle part of the crumb mixture onto the top of each muffin and bake in the preheated 375° F oven for 25 – 30 minutes, or until a toothpick inserted in the center of a muffin comes out clean.

Makes 12 muffins

Basic “go-to” Muffins

By Francine Yamello of West Long Branch – Honorable Mention

Batter:

¼ cup butter, softened
¼ cup canola oil
½ cup sugar
1/3 cup brown sugar
2 eggs
1 ½ teaspoon baking powder
¼ teaspoon baking soda
1 – 1 ¼ teaspoon nutmeg
¾ teaspoon salt
1 teaspoon vanilla,
2 2/3 flour
1 cup milk

Topping:

3 Tablespoons melted butter
3 Tablespoons cinnamon-sugar

Preheat oven to 425° F. Cream together first four items. Then beat in eggs. Stir in next five items. Stir in flour into butter mixture, alternating with milk. Begin and end with flour. Make sure all is combined. Spoon batter into prepared pans (filling cups nearly full). Bake 15-17 minutes until pale brown and toothpick test works. After cooled a little, remove from pan and dip into melted butter. Then roll the muffins in the cinnamon/sugar mixture. Serve warm or keep airtight for 2 days. These have a “dough nutty” texture.

Yield: 11 muffins

SCONES: Teen

Jam-Filled Walnut Scones

By Gina Robert of Middletown – Age 17 – First Place

2 cups all-purpose flour
½ cup very finely chopped walnuts
¼ cup granulated sugar
2 teaspoons baking powder
½ teaspoon baking soda
¼ teaspoon salt
6 tablespoons unsalted butter, chilled
⅔ cup buttermilk
1 teaspoon vanilla extract
¼ cup strawberry preserves

Preheat oven to 400° F. Lightly butter a baking sheet. In a large bowl, stir together the flour, walnuts, sugar, baking powder, baking soda and salt. Cut the butter into ½-inch cubes and distribute them over the flour mixture. With a pastry blender or two knives used in scissor fashion, cut in the butter until the mixture resembles coarse crumbs. In a small bowl, stir together the buttermilk and vanilla. Add the buttermilk mixture to the flour mixture and stir to combine. With lightly floured hands, divide the dough into two equal-sized pieces and pat each portion into a 5-inch circle on a lightly floured cutting board. Cut each circle into 6 wedges. Transfer the 12 pieces to the prepared baking sheet. Dip the point of a sharp knife in the flour and make a slit in the top of each scone, dipping the knife in the flour as needed. Carefully spoon 1 teaspoon of strawberry preserves into the slit in the top of each scone. Bake for 17-19 minutes, or until the tops are lightly browned. Remove the baking sheet to a wire rack and cool for 5 minutes. Using a spatula, transfer the scones to the wire rack to cool. Serve warm or cool completely and store in a single layer in an airtight container. These scones freeze well. Makes 12 scones.

SCONES: Adult

Cranberry Scones

By Michele Farrar of Howell – First Place

Dry Mix:

1 ¾ cups of flour

1 tablespoon baking powder

½ teaspoon salt

1 cup Quaker Oats® (quick or old fashioned – uncooked)

1/3 cup dried cranberries

Wet Mix:

8 tablespoons (1 stick) cold butter

1/3 cup honey

¼ cup skim milk

1 large egg

In a large bowl, mix all the dry ingredients together. In a medium bowl, combine honey, milk, egg and butter. Mix thoroughly with fork. Preheat oven to 375° F. Lightly coat cookie sheet with flour. Mix dry and wet ingredients together in a large bowl. Roll dough into small balls & flatten on cookie sheet. Space 1 inch apart. Bake 10-15 minutes or until golden brown.

Cinnamon Chip Scones

By Betty Soto of Lakewood – Second Place

3 ¼ cups all-purpose flour
1/3 cup plus 2 tablespoons sugar, divided
2 ½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
¾ cup cold butter, cubed
1 cup buttermilk
1 package (10 ounces) cinnamon baking chips
2 tablespoons butter, melted

In a large bowl, combine the flour 1/3 cup sugar, baking powder, baking soda and salt. Cut in butter until mixture resembles coarse crumbs. Stir in buttermilk just until moistened. Fold in chips. Turn onto a lightly floured surface. Knead gently 10-12 times or until dough is no longer sticky. Divide in half. Gently pat or roll each portion into a 7-inch circle. Brush with butter and sprinkle with remaining sugar. Cut each circle into 6 wedges. Separate wedges and place on an ungreased baking sheet. Bake at 425° F for 10-13 minutes or until lightly browned. Serve warm.

Yield: 1 dozen

Lemon Lavender Scones

By Kristine Yannotta of Howell – Third Place

1 ½ cups flour
¼ cup sugar
1 ¼ teaspoon baking powder
½ teaspoon baking soda
¼ teaspoon salt
1/3 cup butter (softened)
1 tablespoon dried culinary lavender*
2 tablespoons grated lemon zest
½ cup buttermilk

Topping:

1 egg white, beaten
2 tablespoons sugar
1 teaspoon dried culinary lavender

Combine flour, sugar, baking powder, baking soda and salt in a mixing bowl. Cut in softened butter until mixture resembles coarse crumbs. Add lavender and lemon zest and mix to combine. Add in buttermilk, stirring to combine (don't over mix). Turn dough onto lightly floured surface and knead lightly (fold dough in half and knead together four to five times). Gather dough and form into a large ball. Pat ball out into a disk and slice into 8 wedges (use a pizza cutter or sharp chef's knife). Place each slice onto a lightly greased cookie sheet and brush tops with beaten egg white and sprinkle with the sugar and lavender. Bake 10 – 12 minutes at 425° until just beginning to brown. Makes 8

*I purchase culinary lavender on-line from www.bluemountainlavender.com

LAYER CAKE: Child

Banana Cake

By Christina Brandl – Age 10 of Farmingdale – First Place

Batter:

2 ¼ cups cake flour
½ teaspoon baking powder
¾ teaspoon baking soda
½ teaspoon salt
½ cup butter, softened
1 ½ cups sugar
2 eggs
3 bananas
1 teaspoon vanilla
¾ cup buttermilk

Preheat oven to 350° F. Grease the pans with butter or spray. Set them aside. Sift the flour, baking powder, baking soda and salt. Set aside. Beat butter until soft. Add sugar. Beat until fluffy. Add eggs and mix well. Add dry ingredients slowly. Mash bananas and add 1 cup to cake mixture. Add vanilla and buttermilk. Beat until smooth. Bake in 2 9-inch cake pans for 30 minutes. Cool completely. Frost with chocolate icing

Icing:

1 stick of butter, soft
3 cups of confectioners' sugar
2/3 cup cocoa powder
1 teaspoon vanilla
3 tablespoons milk

Mix butter, confectioners' sugar and cocoa powder together. Add vanilla and milk. Beat until fluffy.

Giant Oreo Cake

By Benjamin Micale – Age 8 of Freehold – Second Place

Batter:

1 box of Duncan Hines Dark Chocolate Fudge Cake Mix

Substitute as follows:

Vanilla Rice Milk Instead of Water

½ cup Canola Oil

3 extra large eggs

Follow the mixing and baking instructions on the box of cake mix.

Icing:

Duncan Hines Frosting

Classic Vanilla – Middle

Classic Chocolate – Top

Write the word “OREO” with the back end of a spoon.

Kaity's Crazy Rainbow Cake

By Kaitlyn Potter – Age 10 of Howell – Third Place

2 cups flour
1 ½ sugar
½ cup shortening
1 cup milk
3 ½ teaspoons baking powder
1 teaspoon vanilla
3 eggs
¼ cup chocolate syrup
1 teaspoon baking cocoa
rainbow sugar sprinkles
red food coloring
¼ cup powdered sugar

Preheat oven to 350° F. Grease and flour tube pan. Mix together flour, baking powder. Set aside. In a large bowl, cream sugar and shortening until light and fluffy. Add eggs one at a time beating thoroughly. Add flour mixture alternately with milk. Stir in vanilla. Divide the batter into 3 equal parts. Pour one portion into cake pan. Stir in red food coloring into 2nd portion. Carefully spoon that into the pan. Stir chocolate syrup and cocoa into remaining batter. Spoon that into the pan. Do not swirl. Bake 40-45 minutes. Cool 10 minutes. Add rainbow sugar sprinkles and powdered sugar.

LAYER CAKE: Teen

German Chocolate Cake

By Gina Rubert – Age 17 of Middletown – First Place

Batter:

½ cup water
4 ounces (1 bar) German sweet chocolate, broken into squares
2 ¼ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 cup (2 sticks) unsalted butter, softened
1 ⅔ cups granulated sugar
4 large eggs
2 teaspoons vanilla extract
1 cup sour cream

Frosting:

1 cup granulated sugar
1 cup heavy cream
3 large eggs, light beaten
8 tablespoons (1 stick) unsalted butter, sliced
1 ½ cup (6 ounces) chopped pecans
1 cup (about 3 ounces) sweetened shredded coconut
1 teaspoon vanilla extract

Batter instructions:

Evenly space two racks in the oven. Preheat to 350° F. Grease and flour three 9-inch round cake pans. Bring ½ cup water to a simmer in a small saucepan. Remove from heat. Add the chocolate and stir until smooth. In a medium-sized bowl, stir together the flour, baking soda and salt. In a large bowl combine the butter and sugar. Beat with an electric mixer until light and fluffy for 2-3 minutes. Beat in the eggs, one at a time. Add the vanilla, sour cream, chocolate mixture and flour. Beat quickly, just until smooth. Turn the batter into the prepared pans, dividing it equally and smoothing the tops. Firmly tap each pan on a surface to level. Bake 35 – 40 minutes, until the top spring back when lightly touched and a toothpick inserted in the center emerges clean. Cool in the pans for 10 minutes. Run a knife around the edges of the cakes and invert onto racks. Place one upside down and two right side up, Cool thoroughly.

Frosting Instructions:

In a heavy medium-sized saucepan, combine the sugar, cream, eggs and butter. Place over moderate heat and, stirring constantly, cook until the mixture thickens and just begins to boil, about 10 minutes. Remove from the heat and stir in the pecans, coconut and vanilla. Transfer to a bowl and cool to room temperature, stirring occasionally, until thick enough to fill and frost a cake.

Assemblage:

Place one layer, bottom up, on a serving plate. Spread with 1 cup of frosting. Center a second layer right side up over the frosting and cover with 1 cup more frosting. Add the final layer right side up and spread with the remaining 1 ½ cups frosting over the top. Leave the sides unfrosted

LAYER CAKE: Adult

Miss A's Applesauce Spice Cake

By Jessica Micale of Freehold – First Place

1 Box Golden Cake Mix – alter recipe on box as follows:

3 large eggs

1/3 cup applesauce – unsweetened

¼ cup canola oil

¼ cup vanilla rice milk

1 cup vanilla soy milk

2 tablespoons vanilla pudding mix powder

2 tablespoons cinnamon

¼ teaspoon ginger

1 teaspoon nutmeg

½ teaspoon allspice

½ teaspoon cloves

Preheat oven to 350° F. Prepare pans with grease and flour. Mix all wet ingredients at medium speed. Combine all spices to box mix. Add combined dry to wet ingredients. Mix with electric mixer on medium high. Pour into pans and bake 30 minutes. Then test. Cake is done when knife inserted into middle comes out clean. Crumb coat with icing. Cover with fondant. Pipe icing of your desire.

Chocolate Fudge Cake with Pecan Cookie Crumble

By Vivian Becker of Manalapan – Second Place

Cake:

2 cups flour
¾ cup + 2 tablespoons cocoa
2 cups sugar
1 teaspoon salt
1 ½ teaspoon baking powder
1 ½ teaspoon baking soda
1 cup sour cream
½ cup vegetable oil
1 cup hot coffee
1 teaspoon chocolate extract
2 eggs

Filling:

½ cup fudge topping
¾ cup crushed pecan shortbread cookies

Frosting:

6 tablespoons butter
2/3 cup cocoa
¾ cup sour cream
1 teaspoon chocolate extract
¼ teaspoon salt
2 or 3 tablespoons milk
3 cups confectionary sugar

Cake directions:

Melt butter and cocoa. Let cool. Mix all dry cake ingredients together. Add sour cream, oil, eggs and extract. Add chocolate mixture. Add hot coffee. Bake on middle rack for 40 minutes. (Grease & flour two 9-inch cake pans)

Frosting:

Melt chocolate with butter. Let cool. Add sour cream, chocolate extract and salt. Gradually add confectionary sugar and milk. Beat well.

Assemble:

Spread fudge topping over one layer. Add crumbs. Frost top and sides of cake. Add crumbs on top and sides for decoration, if desired.

Luscious Lemon Cake

By Dana Lee Ciaramella of Long Branch – Third Place

Batter:

8 egg yolks
¾ cup butter or margarine, softened
1 ¼ cups sugar
2 ½ cups sifted cake flour
1 tablespoon baking powder
¼ teaspoon salt
¾ cup milk
1 teaspoon grated lemon rind
1 teaspoon fresh lemon juice
1 teaspoon vanilla extract

Lemon Frosting:

1 cup butter or margarine, softened
2 teaspoons grated lemon rind
1/3 cup fresh lemon juice
8 cups sifted powdered sugar
1-2 tablespoons half-and-half (optional)

Garnishes: lemon wedges, fresh mint leaves

Batter:

Beat egg yolks at high speed with an electric mixer 4 minutes or until thick and pale. Set aside. Beat batter at medium speed with an electric mixer until creamy. Gradually add sugar, beating well. Add egg yolks, beating well. Combine flour, baking powder and salt. Add this to butter mixture alternately with milk, beginning and ending with flour mixture. Mix after each addition. Stir in lemon rind, juice, and vanilla. Spoon batter into three greased and floured 8-inch round cake pans. Bake at 375° F for 18-20 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks for 10 minutes. Remove from pans and cool completely on wire racks.

Frosting:

Beat butter at medium speed with an electric mixer until creamy. Stir in lemon rind and juice. Mixture will appear curdled. Gradually add sugar, beating at high speed for 4 minutes or until spreading consistency.

Gradually add half-and-half, if necessary.

Continued on next page

Assemble:

Spoon 1 cup lemon frosting into a decorating bag fitted with a large tip, and set aside. Spread remaining Lemon Frosting between layers and on top and sides of cake. Pipe 8 rosettes around top edge of cake, and garnish, if desired. Chill until serving

Too Many Layers Layer Cake

By Bonnie Sue Rosenwald of Englishtown – Honorable Mention

Cake batter:

4 ½ cups sifted cake flour
3 ¾ teaspoons baking powder
¾ teaspoon salt
2 5/8 cups sugar
3 eggs
2 ½ teaspoons vanilla
2 cups milk

Chocolate Icing

4 ½ cups sugar
¾ cup unsweetened cocoa powder, preferably Dutch process
3 sticks unsalted butter, cut up
16 ounces evaporated milk
1 ½ teaspoons vanilla extract
Pecan halves, for garnish

Chocolate Butter cream (non-dairy)

1 cup Crisco®
1 tablespoon vanilla flavor
1 tablespoon meringue
1 pound confectioners' sugar
½ cup Dutch process cocoa

Batter instructions:

Preheat oven to 350° F. Grease the bottom of five 6-inch round cake pans and line them with waxed paper or parchment paper. Sift together flour, baking powder and salt. Set aside. Cream sugar and butter together until light. Add eggs and vanilla to creamed mixture alternating with milk and beating well after each addition. Continue beating one minute. Put 1/3 cup of batter into each pan. Bake 10-15 minutes. Cool layers in pans on wire racks for 10 minutes. Remove from pans. Cool completely.

Frosting instructions:

Bring the sugar, cocoa, butter and evaporated milk to a full boil in a large saucepan. Reduce the heat to medium-low and cook until the icing has thickened slightly, about 3 minutes. It will resemble chocolate syrup but will thicken as it cools. Stir in the vanilla. Let the icing cool until thick enough to spread, but still pourable. When the cake is cold, frost it with butter cream and decorate by melting chocolate and pouring over the top of the cake. Sprinkle with pecans.

RING-LOAF CAKE: Child

Lemon Raspberry Pound Cake

By Taylor Potter of Howell – Age 12 – First Place

1 ½ cups butter, softened
3 cups sugar
8 eggs
3 cups all-purpose flour, sifted
1 tablespoon + 1 ½ teaspoons lemon extract
1 tablespoon + 1 ½ teaspoons lemon juice
12 ounces chocolate baking bars
¾ cup raspberry preserves
3 teaspoons powdered sugar

Preheat oven to 350° F. Cream butter. Gradually add sugar beating until light and fluffy. Add eggs, one at a time and beating well after each addition. Add flour, mixing well. Stir in lemon juice and extract. Pour the batter into a greased and floured Bundt® pan. Bake 350° F for 1 hour 15 minutes or until toothpick inserted comes out clean. Cool 15 minutes in pan. Melt chocolate. Spread preserves over cake. Sprinkle with melted chocolate and powdered sugar.

Sour Cream Mini Pound Cake

By Ezra Skudera of Neptune City – Age 5 – Honorable Mention

½ cup soft butter

8 ounces soft cream cheese

2 cups sugar

4 eggs

1 teaspoon vanilla extract

3 cups flour

1 teaspoon baking powder

½ teaspoon baking soda

½ teaspoon salt

8 ounces sour cream

Beat butter and cream cheese. Add remaining ingredients. Pour into four mini loaf pans. Bake 350° F for 25 minutes. Cool for 10 minutes. Put on plate.

RING-LOAF CAKE: Teen

White Chip and Macadamia Nut Coffeecake

By Gena Naffin of Holmdel – Age 16 – First Place

6 tablespoons butter or margarine, softened

¾ cup granulated sugar

¾ cup packed light brown sugar

2 cups all-purpose flour

2 teaspoons baking powder

½ teaspoon ground cinnamon

1 ¼ cups milk

1 egg

1 teaspoon vanilla extract

Crumb Topping:

Combine 2/3 cup packed light brown sugar, ½ cup all-purpose flour, 6 tablespoons firm butter or margarine and 1 1/3 cups (8 ounce package) HERSHEY'S Premier White Chips® and macadamia nuts in medium bowl. Mix until crumble.

White Drizzle:

Beat together ¾ cup powdered sugar, 2-3 teaspoons milk, 1 teaspoon softened butter and ¼ teaspoon vanilla extract. If necessary, stir in additional milk ½ half teaspoon at a time until desired consistency.

Preheat oven to 350° F. Grease and flour 13x9x2-inch baking pan. Prepare Crumb Topping and set aside. Beat butter, granulated sugar and brown sugar until well blended. Stir together flour, baking powder and cinnamon. Beat into butter mixture. Gradually add milk, egg and vanilla, beating until thoroughly blended. Pour half batter into prepared pan; top with half Crumb Topping. Gently spread remaining batter over topping. Sprinkle remaining topping over batter. Bake 30-35 minutes or until wooden pick inserted into center comes out clean. Cool completely. Prepare White Drizzle. Drizzle over cake.

RING-LOAF CAKE: Adult

Chocolate Pudding Rum Cake

By Caitlin Crowl of Farmingdale – First Place

2 cups cake flour (such as Softasilk®)
2 cups sugar
1 teaspoon baking soda
1 teaspoon salt
½ teaspoon baking powder
½ cup water
¾ cup condensed milk
½ cup shortening
3 eggs
1 teaspoon vanilla
4 squares unsweetened chocolate, melted and cooled
1 cup boiling water
½ cup rum
1 teaspoon rum extract
1 cup chocolate chip morsels (if desired)
1 cup chopped walnuts (if desired)

Glaze:

4 ounces unsweetened chocolate
3 tablespoons sweet butter
2/3 cup water
1 2/3 cups sugar
6 tablespoons corn syrup
1 tablespoon rum

Preheat oven to 350° F. Grease Bundt® pan or fluted pan and layer bottom with chopped walnuts. Pour boiling water over chocolate and butter. Let stand until melted. Lightly beat eggs. In a large mixing bowl, combine all wet ingredients, including chips. Beat for 30 seconds on low speed, stopping to scrape sides and bottom of bowl occasionally. Sift dry ingredients and add to batter. Beat for 3 minutes at medium speed. Pour batter into prepared pan. Bake pan for 40-45 minutes, or until a toothpick inserted in center of cake comes out clean. Cool. Optional glaze cake top.

Sour Cream Coffee Cake

By Jay Galayda of Howell – Second Place

Batter:

½ cup butter
1 cup granulated sugar
1 teaspoon vanilla extract
3 eggs
2 ½ cups all purpose flour
1 ½ teaspoons baking powder
1 ½ teaspoons baking soda
½ teaspoon salt
1 ½ cups dairy sour cream

Streusel:

2 tablespoons butter, melted
½ cup brown sugar, firmly packed
1 tablespoon flour
¼ cup coconut
¼ cup chopped nuts

Glaze:

½ cup powdered sugar
¼ teaspoon vanilla extract
2 teaspoons milk

In a large electric mixer bowl, cream together butter, sugar and vanilla extract until fluffy. Add eggs, one at a time, beating well after each one. Sift together flour, baking powder, baking soda and salt. On low speed, or by hand, add flour mixture. Alternatively start with sour cream and end with flour mixture. Grease and flour two 9 inch round or square pans that are 1 ½ inches deep. Place ¼ of batter in each pan. Combine streusel ingredients. Sprinkle ¼ streusel over each batter. Place remaining batter equally into the two pans and sprinkle each top with an equal amount of the remaining streusel. Bake at 350° F for 30-35 minutes. Remove from oven. Let stand in pan for 10 minutes. Then remove from pans. Finish cooling on wire racks. Combine glaze ingredients into a smooth mixture and drizzle over the tops of coffee cakes. Makes 2 coffee cakes.

Best Cinnamon Ring Ever

By Bonnie Sue Rosenwald of Englishtown – Third Place

3 cups sifted cake flour
2 ½ teaspoons baking powder
½ teaspoon salt
1/3 cup packed light brown sugar
¾ cup vegetable oil
4 eggs
1 teaspoon vanilla extract
¾ cups water
2 teaspoons ground cinnamon
½ cup chopped pecans

Glaze:

1 cup confectioners' sugar, sifted
2 tablespoons milk
½ teaspoon pure vanilla extract

Preheat oven to 350° F. Lightly mist a 12 cup Bundt® pan with vegetable oil. Spray, then dust with flour. Shake out the excess flour. For the filling, place the pecans brown sugar and cinnamon in a small bowl and stir until well combined. Set aside. Sift together flour, baking powder and salt. Add oil, water, eggs and vanilla to dry ingredients. Blend together with an electric mixer for 1 minute. Scrape down sides of bowl and mix on medium for an additional 2 minutes. The batter should look thin and smooth. Pour one third of the batter into the prepared pan. Scatter half of the filling evenly over the batter. Pour another third of the batter evenly over the filling. Scatter remaining filling over the batter. Pour the remaining batter evenly over the top and smooth top. Place pan in the oven. Bake about 60 minutes or until wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove from pan; cool completely. To make glaze, place confectioners' sugar, milk and vanilla in a small bowl and stir until smooth. Place the cooled cake on a serving platter and spoon glaze over the top.

CUPCAKES: Child

Mint Filled Brownie Cupcakes

By Nathaniel Christensen – Age 11 of Jackson – First Place

8 ounces of semi-sweet chocolate, coarsely chopped
½ cup of unsalted butter, cut into pieces, room temperature
1 cup sugar
¾ teaspoon salt
3 large eggs
½ cup all purpose flour
¼ cup Dutch processed cocoa
12 small Peppermint Patties

Preheat oven to 350° F. Line standard muffin tin with paper liners. Place chocolate and butter in a heat-proof bowl. Set over a pan of simmering water. Stir until melted, 4-5 minutes. Remove bowl from heat. Whisk in sugar and salt until the mixture is smooth. Whisk in eggs, too. Gently whisk in flour and cocoa until smooth. Spoon 1 tablespoon of batter into each lined cup. Place 1 peppermint on top of batter. Then top with 2 tablespoons of more batter, covering the patty. Bake about 35 minutes. Let cool on rack

Fresh Strawberry Cupcakes

By Alise Christensen – Age 8 of Jackson – Second Place

Cupcake Batter:

2 $\frac{3}{4}$ cups all purpose flour

$\frac{1}{2}$ cup cake flour

1 tablespoon baking powder

1 teaspoon salt

1 cup butter

2 $\frac{1}{4}$ cups sugar

1 $\frac{1}{2}$ teaspoons vanilla extract

3 large eggs + 1 egg white

1 cup milk

2 cups fine chopped fresh strawberries (about 20)

Preheat oven to 350° F. Line standard muffin tins with paper liners. Sift together both flours, baking powder and salt. With electric mixer, cream butter, sugar, and vanilla until pale and fluffy. Add whole eggs and egg white, one at a time, beating until each is incorporated. Add flour mixture in 2 batches. Alternate with milk and beating until well combined. Fold in chopped strawberries by hand. Put batter in muffin liners/tin. Fill $\frac{3}{4}$ of the way. Bake for 25-30 minutes. Allow 15 minutes to cool

Icing:

2 cups of confectioners' sugar

2 $\frac{1}{2}$ tablespoons of milk

1 tablespoon of melted butter

$\frac{1}{2}$ teaspoon of vanilla extract

Food coloring optional

Fresh Strawberry Cupcakes

By Ryan Colby – Age 5 of Freehold – Third Place

Cupcake Batter:

2 ½ cups cake flour

2 eggs

½ cup butter

1 ½ cup sugar

¾ cup milk

2 tablespoons milk

1 teaspoon vanilla

Icing:

2 ½ cups confectionary sugar

2 tablespoons butter

1 teaspoon vanilla

¼ cup milk

Batter Instructions:

Preheat oven to 350° F. Stir butter to soften. Sift flour, sugar together over butter. Add ¾ cup milk. Mix them together until all of the flour mixture is together. Beat 2 minutes on medium speed. Add eggs, vanilla and 2 tablespoons milk. Beat 1 minute on medium speed. Then pour in cones and cook for 20 minutes

Icing Instructions:

Mix all ingredients together and spread on cone and decorate the way you like.

CUPCAKES: Teen

Mint Filled Brownie Cupcakes

By Gina Robert – Age 17 of Middletown – First Place

8 ounces semisweet or bittersweet chocolate coarsely chopped

½ cup unsalted butter, cut into pieces, room temperature

1 cup sugar

¾ teaspoons salt

3 large eggs

½ cup flour

½ cup unsweetened Dutch-processed cocoa powder

12 small chocolate covered peppermint patties

Preheat oven to 350° F. Line a standard muffin tin with paper liners. Place chocolate and butter in a heatproof bowl and set it over a pan of simmering water. Stir occasionally just until melted 4-5 minutes. Remove bowl from heat. Whisk in sugar and salt until mixture is smooth. Whisk in eggs to combine. Gently whisk in flour and cocoa until smooth. Spoon 1 heaping tablespoon of batter into each lined cup. Place 1 peppermint patty on top, gently pressing it into the batter. Top with 2 tablespoons of batter, covering patty completely. Bake, rotating tin halfway through until a cake tester inserted halfway in the center of cupcake comes out with only a few moist crumbs attached, about 35 minutes. Transfer to a wire rack to cool before removing cupcakes.

CUPCAKES: Adult

Peanut Butter Devil Food Cupcakes

By Brenda Garcia – of Hamilton – First Place

Batter:

2 ounces unsweetened chocolate
2 cups cake flour
2/3 cup unsweetened Dutch cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup unsalted butter
1 1/4 cup light brown sugar
3/4 cup granulated sugar
3 large eggs
1 teaspoon vanilla extract
1 1/4 cup buttermilk

Topping:

6 ounces cream cheese
3/4 cup peanut butter
3/4 cup powdered sugar
1 cup heavy cream
1 teaspoon vanilla extract

Batter Instructions:

Preheat oven to 350° F. Melt chocolate in a heat proof bowl, stirring constantly. Set aside. Sift flour, cocoa powder, baking soda, salt in medium bowl. Set aside. Mix on medium speed, the butter, brown sugar and granulated sugar until smooth, about 2 minutes. Add eggs one by one until blended. Add vanilla extract and beat 2 more minutes. On low speed, mix in chocolate. Mix in flour mixture and buttermilk, alternating. Cook 15 – 20 minutes.

Topping Instructions:

Mix peanut butter and cream cheese on medium speed until smooth. Add in confectionary sugar until mixed. Beat cream and vanilla on high until firm peaks form. Whisk 1/3 of it into peanut butter. Then fold in the remaining whipped cream.

Cappuccino Cupcakes

By Patricia Raymond of Cliffwood Beach – Second Place

Batter:

1 cup flour

½ cup sugar

½ cup cool water

¼ cup softened butter

2 (1.16 ounce) packets of LAND-O-LAKES CAPPUCCINO CLASSICS®

2 eggs

½ teaspoon baking soda

½ teaspoon baking powder

Frosting:

1 (1.16 ounce) packets of LAND-O-LAKES CAPPUCCINO CLASSICS®

2 tablespoons milk

¼ cup soft butter

½ teaspoon vanilla

1 ½ cup powdered sugar

Preheat oven to 350° F. Combine all cake ingredients in large mixing bowl. Beat at medium speed until smooth. Bake 20-30 minutes or until toothpick inserted comes out clean. Cool completely before frosting.

To make frosting, mix all ingredients on medium speed until well blended. You can then mix by hand and add more milk, 1 teaspoon at a time, until frosting is how you like it.

Spinach Lime Cupcakes

By Dana Lee Ciaramella of Long Branch – Third Place

Batter:

2 ¼ cups all-purpose flour
1 ½ teaspoons baking powder
1 teaspoon baking soda
½ teaspoon salt
8 tablespoons butter, softened
1 ½ cups granulated sugar
4 large eggs
2 large handfuls of fresh, washed spinach, minced finely
1 tablespoon fresh grated lime zest
¼ cup fresh lime juice
1 ⅓ cups low-fat buttermilk

Rosemary's AP Butter cream:

1 pound butter
1 pound shortening
1 cup dry milk powder
½ cup water
1 teaspoon vanilla
½ cup thawed processed egg whites or alternative
2 pounds confectioners' sugar

Preheat oven to 350° F. In a medium bowl whisk together flour, baking powder, baking soda and salt. In a large mixing bowl, cream together butter and sugar until light and fluffy. Add the eggs one at a time, mixing until completely combined. Mix in the lime zest, spinach and lime juice. Add flour mixture and buttermilk alternately to sugar mixture, beginning and ending with flour mixture. Scoop into lined cupcake tins. Bake about 10 – 15 minutes or until toothpicks placed in the center of one or two cupcakes come out mostly clean with a few moist crumbs attached. Cool in tins for 10 minutes, then remove and let cool completely on a wire rack. Finish with your favorite frosting or Rosemary's AP Butter cream (ingredients above and directions below).

Have butter and shortening at room temperature. Using a flat beater, beat butter and shortening until smooth and fluffy at medium speed of electric mixer for about 5 minutes. If the room is very cold a longer beating time will be necessary. There should be no lumps or small grains. It should be a very pale yellow and look perfectly smooth. In a small bowl, combine milk powder, water and vanilla. Add all of the confectionary sugar and milk, water and vanilla mixture, and processed egg white. Place on mixer stand

Spinach Lime Cupcakes con't

and beat about 4 minutes at medium speed until stiff and smooth. At the beginning, the mixture will look very soft and grainy. This will gradually change to a stiff, smooth and workable frosting. Apply with 789 tip from an extra large bag. Smooth with a large spatula and a straight edge bench scraper. Perfect by smoothing with large spatulas dipped in boiling hot water. Excess water can be removed by lightly touching the water drop with a torn edge of paper towel.

DOUBLE CRUST PIE: Adult

Golden Peach Pie

By Betty Soto of Lakewood – First Place

Pastry for a double-crust pie (9 inches)
5 cups sliced peeled fresh peaches (about 5 medium)
2 teaspoons lemon juice
½ teaspoon grated orange peel
1/8 teaspoon almond extract
1 cup sugar
¼ cup cornstarch
¼ teaspoon ground nutmeg
1/8 teaspoon salt
2 tablespoons butter
milk

Line a 9-inch pie plate with bottom pastry. Trim even with edge of plate. Set aside. In a large bowl, combine the peaches, lemon juice, orange peel and extract. Combine the sugar, cornstarch, nutmeg and salt. Add to peach mixture. Toss gently to coat. Pour into crust. Dot with the butter. Roll out remaining pastry to fit top of pie. Make decorative cutouts in pastry. Set cutouts aside. Place the top crust over filling. Trim, seal and flute the edges. Brush pastry and cutouts with milk. Place cutouts on top of pie. Cover the edges, loosely, with foil. Bake at 400° F for 40 minutes. Remove foil. Bake 10-15 minutes longer or until crust is golden brown and filling is bubbly. Cool on a wire rack. Store in the refrigerator. Yield: 8 servings

Strawberry Rhubarb Pie & Browned-Butter Pastry

By Diane Brush of Freehold – Second Place

Pastry:

1 recipe *Browned-Butter Pastry* for a standard 9-inch lattice top pie (recipe follows)

1 egg white, lightly beaten

Filling:

5-6 cups rhubarb*, trimmed, peeled if fibrous & cut into 1-inch pieces

5 cups strawberries, hulled and halved; quartered, if large

1 cup plus 2 tablespoons granulated sugar, divided

$\frac{3}{4}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon salt

3 tablespoons butter, divided

1 tablespoon water

2 teaspoons fresh lemon juice, or to taste

1 dash red food coloring

1 tablespoon Clearbrook Farms® Oregon Strawberry Preserves

$\frac{1}{3}$ cup plus 1 tablespoon arrowroot (NO substitutions)

Topping:

1 tablespoon butter, melted

1 tablespoon sugar

1 dash cinnamon

Combine the strawberries, $\frac{3}{4}$ cup sugar, cinnamon and salt in a bowl. Cover and macerate 1 hour. Heat 1 tablespoon of butter in a large skillet over medium-high heat. Add the water, rhubarb and $\frac{1}{4}$ cup sugar. Cook, stirring occasionally, until the rhubarb releases most of its liquid but is still firm, 4-5 minutes. Transfer to a large strainer set over a bowl to collect additional juice for 30 minutes. Pour the juice from the strawberries and rhubarb into a saucepan. Add the remaining butter, 2 tablespoons sugar, lemon juice and food coloring. Bring to a boil over medium-high heat, stirring frequently, until very syrupy, about 13 minutes. Remove from heat. Stir in preserves and set aside to cool slightly. Combine strawberries and rhubarb. Toss with arrowroot until absorbed. Then, gently fold in the syrup. Set aside. To assemble, roll out the bottom crust and place in a standard 9-inch pie plate. Brush pastry with egg white. Transfer the filling to the pastry-lined dish. Roll out remaining dough for a lattice top*. Apply the lattice top and crimp.

Strawberry Rhubarb Pie & Browned-Butter Pastry cont'd

Preheat oven to 425° F. Line a large rimmed baking sheet with foil. Mix the dry ingredients for the topping. Brush the lattice with melted butter and sprinkle with the sugar mixture. Place pie on the prepared baking sheet. Bake 30 minutes. Lower the temperature to 375° F and bake 30 minutes. Lower temperature to 350° F and bake till the crust is golden brown and filling is thickened and bubbling, about 30 minutes more. Lay a sheet of aluminum foil on top of the pie at any time to keep the crust from over browning, if needed. Cool to room temperature before cutting and serving.

*Notes:

Look for rhubarb that is bright red as it has the best flavor. If there are any leaves attached to the rhubarb, remove them as they are poisonous. For a lattice top, roll out the dough on parchment paper into a 10-inch square and cut ten 1-inch strips. Transfer the paper and strips to a baking sheet and place in the freezer for 10-12 minutes or until dough is stiff enough to weave into a lattice design without breaking.

Browned-Butter Pastry Ingredients:

2 ¼ cups King Arthur® unbleached all-purpose flour
2 tablespoons granulated sugar
1 tablespoon packed, dark-brown sugar
1 tablespoon confectioners' sugar
1 ¼ teaspoon Morton's® lite salt
12 tablespoons cold grocery store brand butter, equally divided
¼ cold Crisco® vegetable shortening
2 tablespoons plus 2 ½ teaspoons cold water
1 ½ teaspoons vanilla
1 large egg yolk, slightly beaten (lattice top only – see *Notes*)

Combine the vanilla and water in a liquid measuring cup and place in the fridge. Cook *half* the butter in a small saucepan over medium heat, stirring constantly, about 5 minutes or until the butter turns golden brown. Remove pan from heat and place over an ice bath, stirring and scraping the sides of the bowl with a spoon to solidify butter. Scrape butter onto waxed paper, wrap loosely, and place in the freezer. Combine dry ingredients in the food processor and pulse to mix. Add the browned butter, remaining 6 tablespoons butter and shortening. Pulse until the mixture resembles pea-sized crumbs. Transfer to a large mixing bowl. Use your hands to incorporate any large pieces of shortening or butter that remain. Dough should look marbled with small bits of butter and shortening clearly visible.

Strawberry Rhubarb Pie & Browned-Butter Pastry cont'd.

Pour liquid evenly over top and stir with a fork to moisten ingredients. Gather the dough into a ball. If dough is too dry to come together, add more water ½ teaspoon at a time until dough is moist enough to gather into a ball. Divide dough in half and flatten into 2 round disks. Wrap each disk in plastic wrap and chill overnight before rolling out OR freeze for later use.

Yield: 1 double crust OR 2 lattice top crusts for a 9, 9 ½, or 10-inch pie

Notes: For lattice top, combine egg yolk, vanilla and 2 tablespoon water and place in fridge

Spiced Ginger Pear Pie

By Bonnie Sue Rosenwald of Englishtown – Third Place

Crust:

1 box Pillsbury® refrigerated pie crusts, softened as directed on the box

Filling:

½ cup packed light brown sugar

¼ cup granulated sugar

2 tablespoons cornstarch

3 tablespoons finely chopped crystallized ginger

1 teaspoon finely grated lemon peel

6 cups thinly peeled pears (6 medium)

1 tablespoon butter, cut into small pieces

Topping:

1 tablespoon water

4 teaspoons granulated sugar

Heat oven to 425° F. Make the pie crusts as directed on box for Two-Crust pie using a 9-inch glass pan. In a large bowl, mix brown sugar, ¼ cup granulated sugar and the cornstarch. Stir in ginger and lemon peel. Add pears. Toss gently. Spoon the mixture into a crust-lined pan. Dot with butter. Top with a second crust. Brush crust with water. Sprinkle with 4 teaspoons sugar. Bake 40-45 minutes or until pears are tender and crust is golden brown. After 15 to 20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning.

Green Tomato Pie

By Jill Lynch of Atlantic Highlands – Honorable Mention

3 cups thinly-sliced, green tomatoes

½ cup dark brown sugar

2 tablespoons flour

1 teaspoon ground cinnamon

¼ teaspoon ground nutmeg

1/8 teaspoon ground cardamom

½ cup molasses

½ cup hot water

2 tablespoons salted butter

Pie crust to make one double crust for a 9-inch pie

Wash, dry and cut tomatoes into very thin slices. Place in a bowl and cover with boiling water. Let stand 10 minutes. Drain. Meanwhile, prepare crust and divide into 2 halves. Roll and line a 9-inch glass pie dish, making sure not to stretch the crust. Prick crust on bottom and sides multiple times with fork. Bake in 425° F oven for about 8 minutes until crust has hardened but not brown. Cool until you can touch the glass pie dish without burning your finger. Drain tomatoes again and spread in prepared pie crust. Combine flour, sugar, cinnamon and nutmeg. Combine molasses with hot water and stir. Add to sugar mixture and combine. Pour mixture over tomatoes in pie dish. Dot with butter and sprinkle the ground cardamom over the top. Cover with top crust. Cut 3 V's down the center for steam to escape. Bake in 425° F for 15 minutes. Then reduce oven to 350° F for 30 minutes more. Let cool on rack.

SINGLE CRUST PIE: Adult

English Toffee Pecan Pie

By Jackie Galayda of Howell – First Place

Crust:

1 ¼ cup flour
½ teaspoon salt
½ cup lard, cut into pieces
2 tablespoons cold butter cut into pieces
3-4 tablespoons ice water

Filling:

2 large eggs
2/3 cup corn syrup
¼ cup brown sugar
¼ cup butter, melted
¼ teaspoon salt
1 teaspoon vanilla extract
1 cup toffee bits
1 cup chopped pecans

Make crust in large bowl. Mix together flour and salt. Cut lard and butter into it until it resembles crumbs. Sprinkle water, 1 tablespoon at a time. Wrap in plastic and chill 30 minutes. Then roll out dough to fit 9-inch glass pie plate. Fold under and crimp edges.

Filling: Preheat oven to 375° F. Mix eggs, corn syrup, sugar, butter, salt, vanilla extract, toffee bits and nuts. Pour into crust. Top with pecans. Bake 40-50 minutes.

Strawberry Granola Pie

By Lorraine Gola of Manchester– Second Place

Crust:

2 cups flour

1 teaspoon salt

2/3 – 3/4 cup butter-flavored Crisco®

Cold water

Filling:

2 pounds strawberries (sliced)

1 box of strawberry JELLO®

Ice water

Topping:

1 cup oatmeal

1 cup flour

1 stick butter

1 teaspoon cinnamon

½ cup chopped walnuts

To make crust, combine first 3 ingredients until crumbly. Add enough water to make dough easy to work with. Use on half and freeze the other half.

To make filling, place ingredients in a sauce pan. Simmer for 10 minutes.

Cool slightly. Place in a pie shell.

To make topping, mix the ingredients with a fork until a crumb topping forms. Place on top of pie.

Cover the edges and bake at 350° F for 1-1 ½ hours.

Apple Crunch Pie

By Bonnie Sue Rosenwald of Englishtown– Third Place

8 Macintosh apples – peeled, cored and chopped
¼ cup white sugar
½ teaspoon ground cinnamon
½ teaspoon ground allspice
¾ cup rolled oats
½ cup brown sugar
¼ teaspoon ground nutmeg
½ teaspoon ground cinnamon
½ cup butter
¾ cup chopped pecans
One 9-inch unbaked pie crust

Preheat oven to 375° F. In a large bowl, combine apples, white sugar, ½ teaspoon cinnamon and allspice. Pour filling into pie shell. In a medium bowl, combine oatmeal, brown sugar, nutmeg and ½ teaspoon cinnamon. Cut in the butter and mix with fingers until crumbly. Spoon over the top of the apples. Sprinkle top with pecans. Bake in the preheated oven for 45 minutes, or until golden brown.

Chocolate Pecan Pie

By Vivian Becker of Manalapan – Honorable Mention

1 deep dish pie crust (9-inch)
¼ cup unsalted butter
2 ounces unsweetened chocolate
3 large eggs
1 cup sugar
¾ cup dark corn syrup
½ tsp. vanilla extract
3 tablespoons chocolate extract
¼ teaspoon salt
1 ½ cups pecan halves

Spread pecans on bottom of pie crust. Set aside. Melt butter with chocolate. Let cool. Beat eggs until frothy. Then blend in sugar. Stir in syrup, vanilla & chocolate extracts, salt and buttered mixture until blended. Bake in a preheated 350° F oven for 45 minutes or until slightly puffed. Let cool completely before cutting. I topped it with ganache & crushed pecan shortbread cookies (optional).

TARTS: Adult

Piesicle

By Bonnie Sue Rosenwald – of Englishtown – First Place

1 prepared pie crust
6 cups finely chopped apples
½ cup sugar
1 teaspoon ground cinnamon
A pinch of salt
A pinch of ground nutmeg
2 tablespoons butter
2 tablespoons water
1/3 cup cornstarch
1 egg
Popsicle sticks
¼ cup confectioners' sugar
2 tablespoons milk

Put apples, sugar, cinnamon, salt, nutmeg, butter and water in a sauce pan over medium heat. Cook until apples are tender. Add cornstarch. Bring up to a boil and then simmer until thick. Let cool. Cut the pie crust into eighteen 2 ¼ inch circles. Brush with egg wash. Place Popsicle sticks on 9 circles. Put a scant teaspoon of cooled filling in middle. Cover with the remaining circles. Crimp edges and make air holes. Bake at 350° F for 15 minutes or until golden brown. Mix confectioners' sugar with 1 or 2 tablespoons of milk until desired consistency is reached. When pies are cold, sprinkle glaze on top.

Chocolate Covered Cherry Tarts

By Alex Galayda – of Howell – Second Place

1 cup flour
½ cup cocoa powder
½ teaspoon salt
¼ teaspoon baking powder
¼ teaspoon baking soda
½ cup butter
1 cup sugar
1 egg
1 ½ teaspoon vanilla extract
Maraschino cherries

Frosting:

6 ounces semisweet chocolate chips
½ cup sweetened condensed milk
Cherry juice 4-5 tablespoons

Stir together flour cocoa, salt, baking powder and soda. In another bowl, beat butter and sugar until fluffy. Add egg and vanilla to butter sugar mixture and beat well. Gradually add dry ingredients to butter mixture. Shape dough into 1 inch balls. Place mini cupcake cups into pan. Place each ball in a cupcake cup. Push down center of each ball with thumb. Drain cherries and reserve juice. Place 1 cherry in each indented ball. Heat oven to 350° F. For frosting, put chocolate chips and condensed milk in saucepan. Heat until chocolate melts. Stir in 4 teaspoons cherry juice. Spread to cover cherry. Bake until done. Do not overcook. Remove to wire rack and cool.

QUICK BREADS, SWEET: Child

Mom-Mom Smith's Peach Pudding Bread

By Bonnie Lynch – Age 7 of Atlantic Highlands – First Place

2 cups white sugar
2 cups boiling water
2-3 large peaches or enough to cover bottom of 8" X 8" X 2" glass baking dish
4 tablespoons butter
1 egg
1 teaspoon vanilla
2 cups unbleached flour
2 teaspoons baking powder
½ cup milk (more or less)

Pare the peaches, remove the stones and cut fruit into ½ inch thick slices. Put 1 cup sugar, peaches, 2 tablespoons of butter and water in thick-bottomed pot and boil until fruit is tender. Meanwhile, cream 1 cup of the sugar and 2 tablespoons butter. Add egg and vanilla and mix. In separate bowl, add flour and baking powder. Stir to combine. Add flour mixture to sugar and egg mixture. Stir in milk until mixed and slightly stiffer than cake batter. Pour peaches into 8" X 8" X 2" glass baking dish. Pour batter over hot peaches in pan and bake at 350° F for 35-45 minutes or until sides leave pan. To serve, cut square, place upside down on plate and spoon extra juice over it.

QUICK BREADS, SWEET: Teen

Chocolate Banana Nut Bread

By Gina Robert – Age 17 of Middletown – First Place

¾ cup butter
2 cup sugar
4 eggs
½ cup milk
4 large bananas
3 ½ cups flour
1 cup sweet ground chocolate and cocoa
1 tablespoon plus 2 teaspoons baking powder
1 teaspoon salt
1 ½ cups pecans

Preheat oven to 350° F. Lightly grease two 9 X 5 inch loaf pans. In a large bowl, cream the butter and sugar until fluffy. Beat in the eggs, adding one at a time. Add the milk and bananas, beating until well blended. In a separate bowl, whisk together the flour, ground chocolate, baking powder and salt. Gradually, add the dry ingredients to the creamed mixture. Mix on low until evenly combined. Stir in the pecans (Do not over mix). Pour batter into the prepared pans. Bake 1 hour to 1 hour and 15 minutes. Set the pans on a rack to cool for 15 minutes, and then turn the loaves out of the pan to cool completely.

Lemon Zucchini Bread

By Emily Halo – Age 15 of Manalapan – Second Place

1 ½ cups shredded zucchini
¾ cups white sugar
1 egg
½ cup vegetable oil
1 ½ cups all-purpose flour
½ teaspoon salt
½ teaspoon baking soda
¼ teaspoon baking powder
1 teaspoon ground cinnamon
2 teaspoons lemon zest

Preheat oven to 325° F. Grease an 8 X 4 inch loaf pan. In a bowl, beat together the zucchini, sugar, egg and oil. In a separate bowl, sift together the flour, salt, baking soda and baking powder. Stir in the cinnamon and lemon zest. Stir the flour mixture into the zucchini mixture just until blended. Pour the batter into the prepared pan. Bake 45 minutes in the preheated oven, until a knife inserted in the center comes out clean. Remove from heat and cool about 10 minutes before turning out onto a wire rack to cool completely.

QUICK BREADS, SWEET: Adult

Pecan Sticky Bread

By Kristine Bergman – of Howell – First Place

(Can make the dough the night before and allow to rise in a bowl in the refrigerator)

Dough:

2 packages of active dry yeast
½ cup lukewarm water (105-110 degrees F)
1 ¼ cup buttermilk (room temperature)
2 eggs
5 ½ cups flour (divided: 2 ½ cups and 3 cups)
¼ butter (softened)
¼ cup sugar
2 teaspoons baking powder
2 teaspoons salt

Filling:

2 tablespoons butter, softened
½ cup sugar
2 teaspoons cinnamon

Topping:

½ cup butter, melted
½ cup firmly packed light brown sugar
2/3 cup chopped pecans

In a large mixing bowl, dissolve yeast in warm water with 1 tablespoon of sugar. Let sit until foamy (If it does not foam, the yeast did not activate and you must start over.). Combine yeast liquid with buttermilk, eggs, 2 ½ cups of the flour, the softened butter, remaining sugar (1/4 cup less the tablespoon you added to the yeast), baking powder and salt. Mix well to combine all ingredients. Stir in the remaining flour, ½ cup at a time, completely incorporating the flour in between additions, until the dough is soft and sticky. When the dough pulls from the sides of the bowl, turn it out onto a lightly-floured pastry board and knead gently until dough is smooth and elastic (about 5 minutes). Divide dough in half and roll each half into a rectangle. Using a pastry brush, lightly brush a little warm water ½ inch around the perimeter of the rectangle. Spread 1 tablespoon of softened butter over the surface of each rectangle and sprinkle with ½ of the cinnamon-sugar filling mixture and roll up the rectangle from one of the

wide sides. Cut each roll into 12 even slices. Preheat oven to 375° F. Drizzle half of the melted butter into the bottoms of the two 9”-diameter round baking pans. Sprinkle the brown sugar and chopped pecans on top of the melted butter. Place 12 slices in each of the pans, leaving some space between each. Cover with plastic wrap and a dampened kitchen towel and allow rising in a warm place until the rolls double in size (about 30 minutes). Bake in preheated 375° F oven for 30 minutes. Allow to cool in pans for 5 minutes. To unmold the buns, place a plate over the top of the pan and turn over.

Makes 24 buns

Zucchini Pineapple Bread

By Peggy Skudera – of Neptune – Second Place

Batter:

1 cup brown sugar
½ cup soft butter
1 cup shredded zucchini
8 ounce can pineapple, crushed
2 eggs, slightly beaten
2 cups flour
1 teaspoon baking soda
1 teaspoon cinnamon
¼ teaspoon salt
¼ teaspoon allspice

Glaze:

½ cup 10X sugar
1 Tablespoon pineapple Juice

Cream sugar and butter. Fold in remaining ingredients. Bake in loaf pan 70 min. on 350° F. Mix ingredients for glaze. Pour over WARM bread.

Ripe Banana Loaf

By Bonnie Sue Rosenwald – of Englishtown – Third Place

3 cups sifted cake flour
2 ½ teaspoons baking powder
½ teaspoon salt
½ cup vegetable oil
3 eggs
1 ½ teaspoons vanilla
¾ cup buttermilk
½ cup packed light brown sugar
2 very ripe, medium bananas, peeled and mashed (about 1 cup)
1 teaspoon ground cinnamon

Preheat oven to 350° F. Lightly grease bottom of two 9-inch loaf pans and dust with flour. Shake out excess flour. Sift together flour, baking powder and salt. Set aside. Add brown sugar, mashed bananas, buttermilk, oil, eggs and cinnamon in a bowl. Blend with an electric mixer on low for 1 minute. Scrape down sides of bowl. Increase mixer speed to medium and beat for 2 more minutes. Divide batter into the two pans. Bake about 40 minutes or until wooden pick inserted in center comes out clean. Cool loaves in pans on wire racks for 10 minutes. Remove from pans, cool completely

SWEET ROLLS: Adult

Zucchini Bread

By Kristine Yanotta of Howell – First Place

3 cups flour
½ teaspoon salt
1 teaspoon baking soda
¼ teaspoon baking powder
1 teaspoon cinnamon
3 eggs
2 cups sugar
2 cups shredded zucchini
½ cup plain, non-fat Greek yogurt
2/3 cup chopped walnuts

Preheat oven to 350° F. Mix together the flour, salt, baking powder, baking soda and cinnamon in a separate bowl and set aside. In another bowl, beat the eggs, sugar and oil. Stir in the shredded zucchini, yogurt and walnuts. Stir in the flour mixture, 1 cup at a time until fully incorporated. Pour batter into two prepared 9x5 loaf pans. Bake for 75 minutes, or until a toothpick inserted in the center comes out clean. If the tops of the loaves begin to start browning too much at about the 60 minute mark of baking, lay a sheet of foil on the top of each for the remainder of the baking time. Makes (2) 9-inch loaves.

Sticky Lemon Rolls with Lemon Glaze

By Veronica Westerberg of Port Monmouth – Second Place

Lemon Roll Dough:

1 envelope (0.25 ounces, or 2 ½ teaspoons) yeast
¾ cup milk, warmed no more than 100 degrees
½ cup (1 stick) unsalted butter, very soft
¼ cup white sugar
2 teaspoons vanilla extract
4 ½ cups flour
½ teaspoon salt
½ teaspoon nutmeg
2 lemons, zested
2 eggs

Sticky Lemon Filling:

1 cup sugar
¼ teaspoon freshly-ground nutmeg
½ teaspoon powdered ginger
2 lemons, zested and juiced
3 tablespoons unsalted butter, very soft

Lemon Glaze:

A pinch of ginger
A pinch of nutmeg
Juice of 1 lemon
1 ¼ cup powdered sugar
¼ teaspoon vanilla extract

In the bowl of a stand mixer, sprinkle the yeast over the warmed milk and let it sit for a couple minutes. With the mixer paddle, stir together the softened butter, sugar, vanilla, and one cup of the flour with the milk/yeast mix. Then stir in the salt, nutmeg and lemon zest. Finally, incorporate the eggs and enough of the remaining flour to make soft yet sticky dough. Switch to the dough hook and knead for about 5 minutes, or until the dough is elastic and pliable. While the dough kneads, spray a separate bowl with cooking spray and set aside. When the dough is ready, place it in the prepared bowl and turn it over so it is coated in oil. Cover the bowl with a towel and let the dough rise until nearly doubled – about an hour. In a small bowl, mix the sugar with the nutmeg and ginger. Then work in the lemon zest with the tips of your fingers until the sugar resembles wet, soft sand. Stir in the juice of 1 lemon (Reserve the juice of the second lemon for the glaze). Lightly grease a 13x9 inch baking dish with baking spray or butter. On a lightly floured

surface, roll the dough out into a large yet still thick rectangle – about 10x15 inches. Spread evenly with the softened butter. Then pour and spread the lemon-sugar mixture over top. Roll the dough up tightly, starting from the top long end. Cut the long dough roll into 12 even rolls, and place them, cut side up, in the prepared baking dish. Cover the rolls with a towel and let them rise for an hour or until puffy and nearly doubled. (You may also refrigerate the rolls at this point. Cover the pan tightly with plastic wrap and place it in the refrigerator for up to 24 hours. When you are ready to bake the rolls, remove the pan from the fridge and let them rise for an hour.) Preheat oven to 350° F. Place the risen rolls in the oven and bake for 35 minutes or until a thermometer inserted into a center roll reads 190° F. As the rolls cool a bit, prepare the glaze. In a small bowl, sift together the powdered sugar, nutmeg and ginger. Then add lemon juice and vanilla and blend by hand with a whisk. Spoon glaze over warm rolls and let them sit for about 5 minutes before serving

YEAST BREAD: Adult

Sun Dried Tomato & Arugula Bread

By Anita Pardue – of Wall – First Place

1 package active dry yeast
1 teaspoon sugar
1 1/3 cups milk
3 cups flour
1 teaspoon salt
1 egg, beaten
½ cup sun dried tomatoes
½ cup arugula

In bowl mix yeast with sugar and 3 tablespoons warm milk. Allow it to rise about half an hour. In food processor, mix sun dried tomatoes and arugula. Scald remaining milk and let cool. In bowl, mix the flour with salt. Pour the yeast, sun dried tomatoes and arugula into flour and mix well. Turn out onto floured surface and knead until smooth. Place the dough into a greased pan and let rise until double in size about an hour. Brush egg mixture on the top of the bread. Bake in a preheated 350° F oven for an hour.

Egg Bread with Black Cumin Seeds

By Robert Mellert – of Morganville – Second Place

1 package dry yeast
1 ½ cups warm (pasta) water
¼ cup canola oil
2 tablespoons sugar
1 teaspoon salt
2 large eggs
5 ½ cups bread flour (approximately)
1 teaspoon black cumin seeds

Mix ½ cup water with yeast and a little flour. Let stand until yeast has proofed. Add remaining water, sugar, eggs and oil. Sift flour and salt and add to wet ingredients a little at a time until mixture forms a ball of dough. Knead 15 minutes, adding flour if too sticky. Let rise one hour. Divide into sixths. Braid into two loaves. Paint with egg wash and sprinkle on seeds. Second rise – 45 minutes. Bake 375° F oven for 40 minutes.