



★ MONMOUTH COUNTY ★
FAIR

Home & Garden
Competition

Baker's Day Winning
Recipes
2017

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CAKES - LAYER CAKE, ADULTS

Montmartre Square (Pave' Montmartre)

Baker: Clark Halpern of Oceanport, NJ

First Place

Ingredients for the Cake:

- ¼ cup all-purpose flour
- 2 ½ teaspoons corn starch
- 14 ounces (2 tubes Odense brand) almond paste
- 4 large eggs
- 1 stick unsalted butter, melted and cooled
- 1 tablespoon Grand Marnier®
- 1 13 ounce jar Bonne Maman® Apricot Preserves

Ingredients for the Covering

- 14 ounce (2 tubes Odense brand) almond paste
- 2 egg yolks, beaten with 1 tablespoon cold water

Instructions

1. Preheat oven to 350° F. Butter and flour all three 8-inch square baking pans.
2. Sift flour and corn starch together. Keep in a separate bowl. In a bowl of a stand mixer, beat the almond paste and 2 eggs for 5 minutes at medium speed using the paddle attachment. Then switch to the whisk attachment and add the 2 more eggs and beat for 10 more minutes.
3. Stir a couple of tablespoons of this batter into the cooled, melted butter. Reduce mixer speed to low. Beat in Grand Marnier®. Beat in the dry ingredients until they are just incorporated. Fold in the butter mixture using a rubber spatula.
4. Divide the batter between the three pans. Cook for 20-25 minutes until cake is cooked through. Unmold onto a cooling rack and cool to room temperature.
5. Roll out the two cylinders of almond paste on a floured square surface until it forms a square about 20 inches to a side. Brush inside of almond paste with the egg yolk. Then add your first cake to the center. Spread ½ the jar of jam on top of the cake. Repeat with the second layer. Top with the third layer. Fold up almond covering on the sides. Turn side-side up onto a parchment-lined baking sheet.
6. Cover with two coatings of egg yolk mixture. Allow to dry overnight.
7. Bake at 450° F until golden brown (about 5 minutes). Allow to cool and serve.

Chocolate Coconut Cake

Baker: Jeanne Mauritzen of Holmdel, NJ

Second Place

Ingredients for Cake

- 4 ounces unsweetened chocolate
- 2 cups sugar
- 1½ cups flour
- ¾ teaspoon baking soda
- 1/3 teaspoon salt
- 1 cup hot coffee
- ½ cup sour cream
- ½ cup vegetable oil
- 2 eggs

Instructions for Cake

1. Melt chocolate in a double boiler and cool. Combine dry ingredients and set aside. Combine coffee, sour cream and oil. Whisk and set aside.
2. Place wet mixture in mixing bowl and add dry ingredients. Mix until combined. Add eggs one at a time and mix until combined. Pour in chocolate. Stir until combined.
3. Pour into prepared baking pans (two 8 ½” or one 9” springform). Bake at 350° F for 30-35 minutes for an 8” pan or 40-45 minutes for the 9” springform pan.

Ingredients for Middle Frosting:

- 2 cups powdered sugar
- 2 tablespoons coconut milk
- 1 teaspoon vanilla
- ¼ cup butter
- ¼ cup shortening
- 1/8 cup coconut flakes – optional

Instructions for Middle Frosting:

1. Cream the butter, shortening and milk.
2. Stir in vanilla and coconut flakes.

Ingredients for Top Frosting:

- 4 ounces unsweetened chocolate
- ¾ cup evaporated milk
- 1 cup sugar

Instructions for Top Frosting:

1. Melt chocolate in double boiler. Cool slightly.
2. Add milk and sugar. Mix about 2 minutes.
3. Refrigerate about 2 hours before using to allow it to set.

Malted Marshmallow Chocolate Cake

Baker: Stephanie Miller of Freehold, NJ

Third Place

Ingredients for Cake:

- 2 cups sugar
- 1¾ cups all-purpose flour
- ¾ + 2 tablespoons cocoa
- 1 ½ teaspoon baking powder
- 1 ½ teaspoon baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup milk
- ½ cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling coffee

Instructions for Cake:

1. Mix dry ingredients in a bowl.
2. Add milk, eggs, oil and vanilla.
3. Mix ingredients together on medium speed until combined well.
4. Stir in boiling coffee.
5. Bake cake at 350°F until toothpick inserted in center comes out clean.

Ingredients for Filling:

- ¼ cup water
- 1 teaspoon unflavored gelatin powder
- 7 tablespoons softened butter
- 2 teaspoons vanilla extract
- 1 pinch of salt
- 2 cups marshmallow crème
- 1 teaspoon malt powder

Instructions for Mixing Filling:

1. Put gelatin in water. Let it sit for 10 minutes.
2. Microwave for 30 seconds until gelatin dissolves and you see bubbles.
3. Pour gelatin mixture into a bowl of a stand mixer.
4. Mix in butter, vanilla, salt and malt powder until combined.
5. Let mixture cool for 5 minutes.
6. Whisk in marshmallow crème.
7. Refrigerate until spreadable.

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Ingredients for Frosting:

- 2 sticks butter
- $\frac{3}{4}$ cup cocoa
- 2 ounces unsweetened chocolate
- 4 tablespoons malt powder
- $\frac{1}{3}$ cup of milk
- 2 teaspoons vanilla
- 1 pinch salt
- 4 cups confectioner's sugar
- $\frac{1}{3}$ cup shortening

Instructions for Mixing the Frosting:

1. In a sauce pan, over low heat, melt the butter.
2. Add in chocolate and stir until melted.
3. Remove from heat and add in cocoa powder.
4. Transfer to a large mixing bowl. Add shortening.
5. With mixer on low speed, add milk and sugar, alternating between the two.
6. Add vanilla, salt and malt powder.
7. Mix on high speed until light and fluffy (about 5 minutes).

CAKES - CUPCAKES, ADULTS

Snow Globe Cupcakes

Baker: Karla Cusano of Oakhurst, NJ

First Place & Best in Show

(makes 24 cupcakes)

Ingredients for Cupcakes

- 1 box Duncan Hines® Classic Butter Golden Cake Mix
- 3 large eggs
- ½ cup milk
- ½ cup canola or vegetable oil

Instructions for Cupcakes

1. Preheat oven to 350° F.
2. In large bowl, blend cake mix, milk, oil and eggs at low speed.
3. Beat blended ingredients on medium speed for 4 minutes.
4. Fill 24 cupcake liners.
5. Bake 18-20 minutes until a toothpick inserted in center comes out clean.

Ingredients for Marshmallow Frosting

- 1 container (16 ounces) Marshmallow Fluff®
- 3 sticks unsalted butter, softened and cut into 1-inch pieces
- 1 teaspoon vanilla extract
- ½ cup confectioners' sugar, plus additional sugar, if necessary

Instructions for Marshmallow Frosting

1. Spoon Marshmallow Fluff® into a large bowl and beat with an electric mixer on low.
2. Gradually add the butter pieces, beating well after each addition, until smooth.
3. Stir in the vanilla.
4. Add the confectioners' sugar and scrape the bowl to incorporate.
5. If necessary, add more confectioners' sugar to adjust the texture.

Ingredients for the Snowmen

- White fondant or modeling chocolate
- Orange Tootsie Roll® or Starburst® candies
- Fruit Roll-Ups™ or Fruit by the Foot® candies
- Chocolate melting wafers
- Pretzel Sticks – use long ones like Brachman's Pretzel Stix®

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Instructions for Snowmen

1. Roll the fondant or modeling chocolate into 3 balls to make a snowman.
2. Slide the snowballs onto the pretzel stick (Do not go through the top of the snowman's head) – use an elevated cooling rack to put the snowman on to harden – Let the pretzel stick drop below the slots of the rack and have the snowman sit on the rack.
3. Unwrap the orange candy and soften in the microwave (about 10 seconds) – roll into shape of a carrot nose and insert into the top snowball.
4. When the fondant or modeling chocolate hardens, melt the chocolate wafers and apply as dots for eyes, mouth and buttons (using a toothpick).
5. Cut the Fruit Roll-Up® or a Fruit By the Foot® into thin strips and apply as a scarf.

Ingredients for the Globes

- Knox® unflavored gelatin – 9 envelopes make 12 globes
- Water balloons
- Wooden skewers
- Styrofoam
- Vegetable Oil

Instructions for Making the Globes

1. Blow up each balloon. Knot them and using a paper towel very lightly coat each balloon with vegetable oil – if you use too much oil, the gelatin will not stick to the balloon – you should not be able to see any oil and the balloon should not be shiny.
2. Tape each balloon to the end of a skewer.
3. For every 4 balloons, empty 3 packets of Knox® gelatin into a microwave-safe bowl and add 6 tablespoons cold water. It is easier to do 4 balloons at a time.
4. Mix the gelatin with a fork and set aside for 5 minutes. It will thicken and become “spongy”.
5. Put the bowl with gelatin in it in the microwave and microwave it for 20-30 seconds. It will liquefy.
6. When the gelatin mixture cools, skim the surface to remove the bubbles and “muck”.
7. Dip each balloon into the bowl of gelatin. Let the excess drip off. Position skewer into Styrofoam.
8. After about 15 minutes, you can dip each one a second time.
9. It will take approximately 24 hours for the gelatin to harden. When this happens, take a scissor and snip the balloon knot.
10. The balloon will gradually deflate and pull away from the hardened gelatin (it may take 5 minutes or up to 45 minutes).
11. Don't worry about the shape at the base of the globe. You can cut it to fit the cupcake when you assemble it.

How to Assemble the Snow Globe Cupcakes

1. Ice the cupcake. You can also apply coconut, white sparkling sugar, white cake sparkles as well to mimic “snow”.
2. Cut the bottom of the snowman pretzel stick to fit the depth of the cupcake and insert the snowman on the pretzel stick into the center of the cupcake.
3. Put the globe over the snowman. You may have to cut the base of the globe to get it to sit/fit onto the cupcake.
4. Pipe the icing around the base of the snow globe.

Chocolate Ganache Cupcakes (or...A Cup of Ganache Cake)

Baker: Vivian Becker of Manalapan, NJ

Second Place

Ingredients for the Cupcakes

- 2 cups sugar
- 1 cup oil
- 2 eggs
- 1 cup soy milk
- 1 cup warm coffee
- 2 teaspoons vanilla
- 2 cups flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- $\frac{3}{4}$ cup cocoa powder ($\frac{1}{2}$ cup black cocoa & the rest unsweetened cocoa)
- 1 teaspoon salt
- $\frac{1}{2}$ cup applesauce

Ingredients for the Ganache

- 4 ounces bittersweet chocolate chips
- 3 ounces heavy cream
- 1 teaspoon extract

Instructions

1. Add the ingredients in order and mix (will be liquidy).
2. Bake at 350° F for about 8 minutes (more or less depending on oven and how big the cupcake tins are).
3. Scoop out middle (about teaspoon). Reserve the inside.
4. Fill with ganache.
5. Cover with reserved crumbs.
6. Drizzle with melted chocolate.

Chocolate Hazelnut Cupcakes

Baker: Felicia Moran of Howell, NJ

Third Place

Ingredients for the Cupcakes

- 1½ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup unsalted butter, softened
- 1 cup sugar
- 2 large eggs
- ¼ cup plain yogurt or sour cream

Instructions for the Cupcakes

1. Heat the oven to 350° F. Place paper liners in muffin tins.
2. In small bowl, whisk flour, cocoa, baking powder, baking soda and salt.
3. In a large bowl, beat together butter and sugar.
4. Beat in eggs, one at a time, and beating well after each addition.
5. Beat in yogurt.
6. On low, beat in half of the flour mixture.
7. Pour in 2/3 water and beat on low until blended. Scrape down the sides of bowl.
8. On low, beat in remaining flour mixture.
9. Divide batter among prepared cups.
10. Bake for 20 minutes or until toothpick inserted into cupcake comes out clean.

Ingredients for Buttercream Frosting

- 1 pound unsalted butter at room temperature
- 1 cup semisweet chocolate chips, melted and cooled
- ½ cup Nutella®, at room temperature
- 1 container (16 ounce) Marshmallow Fluff®
- 1 package (16 ounce) confectioners' sugar
- 1 teaspoon vanilla extract

Instructions for the Buttercream Frosting

1. On medium speed, beat butter, chocolate and Nutella® until light and fluffy...about 2 minutes.
2. Add Fluff®. On low speed, beat until combined.
3. Gradually beat in confectioners' sugar, then vanilla until combined.
4. With knife at slight angle, cut 1-wide, 1-deep piece of cake from center of each cupcake. Pull it out.
5. Transfer 1 1/2 cups frosting to plastic bag with one corner snipped. Squeeze frosting into cupcake holes.
6. With the remaining frosting, swirl it on top of the cupcakes.

CAKES - CUPCAKES: CHILD

Pineapple Right Side-Up Cupcakes

Baker: Maggie-Mae Pisarczyk (age 7) of Cliffwood Beach, NJ

First Place

Ingredients for Cupcakes:

- 1 box pineapple cake mix
- 3 eggs
- 1 cup water
- 1/3 cup oil

Instructions for Cupcake Mix:

1. Follow the directions on the box.
2. Put the batter aside.

Ingredients for Topping:

- 1 slice butter
- Cherries
- 1 cup brown sugar
- Pineapple chunks

Instructions for Baking:

1. Melt butter and place 1 teaspoon in each cupcake space.
2. Then, place one tablespoon of brown sugar.
3. Cut cherries in half. Put 1 in each cupcake's center.
4. Then place pineapple. Cover with batter.
5. Bake for 20 minutes at 350° F.

Gianna's Luscious Vanilla Dream Cupcakes

Baker: Gianna Quagliato (age 12) of Neptune, NJ

Second Place

Ingredients for Cupcakes:

- 1 1/3 cups all-purpose flour
- 1 1/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1/2 cup sour cream

Ingredients for Frosting:

- 1 cup unsalted butter, softened
- 3 cups confectioners' sugar
- 2 teaspoons vanilla
- 2 tablespoons heavy cream

Instructions:

1. Preheat oven to 350° F.
2. Line a 12-count muffin pan with cupcake liners.
3. Mix butter, sugar. Beat in eggs. Then add sour cream.
4. Mix in dry ingredients.
5. Gently spoon in batter, a little over a half, and bake for 18-22 minutes.
6. Top with frosting.

CAKES - LOAF OR RING CAKE: ADULT

Orange Ricotta Pound Cake

Baker: Amanda Salter of Toms River, NJ

First Place

(makes one 9 x 5 x 3-inch loaf or three mini loaves)

Ingredients:

- ¾ cup (1 ½ sticks) unsalted butter, at room temperature
- 1½ cups cake flour
- 2 ½ teaspoons baking powder
- 1 teaspoon kosher salt
- 1 ½ cups whole-milk ricotta cheese
- 1 ½ cups plus 1 tablespoon granulated sugar
- 3 large eggs
- 1 teaspoon pure vanilla extract
- 1 orange, zested
- Confectioners' sugar for dusting (optional)

Instructions

1. Preheat oven to 350° F.
2. Grease a 9x5x3-inch loaf pan OR 3 mini loaf pans with butter (grease it very well).
3. In a medium bowl, combine the flour, baking powder and salt. Stir to blend.
4. Using a mixer, cream the butter, ricotta and granulated sugar until it is light and fluffy (about 3 minutes).
5. With the mixer running, add the eggs 1 at a time.
6. Add the vanilla and zest until combined.
7. Add the dry ingredients, a small amount at a time, mixing until incorporated.
8. Pour the batter into the prepared pan and bake until a toothpick comes out clean and the cake pulls away from the sides of the pan (45-50 minutes for the larger pan and about 35 minutes for the 3 mini pans).
9. Let cool in the pan for 10 minutes. Then transfer to a rack to cool completely. For the mini loaves, let them cool completely in their pans.

Pear Bundt Cake

Baker: Jeanne Mauritzen of Holmdel, NJ

Second Place

Ingredients:

- 2 ¼ cups flour
- ½ cup ground walnuts
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ pound butter
- 2 cups packed brown sugar
- 3 eggs
- ½ tablespoon vanilla
- 1 cup milk
- 3 pears – diced

Instructions:

1. Combine the first 5 ingredients in a small bowl and set aside.
2. Beat the butter and sugar. Add eggs, one at a time. Mix at high speed 1 minute.
3. Add 1/3 of the flour mixture. Mix until combined.
4. Add ½ of the milk mixture until combined.
5. Add 1/3 flour mix. Add balance of milk. Mix and then add balance of the flour mixture.
6. Fold in diced pears.
7. Place mixture in a 12-cup, prepared Bundt pan.
8. Bake 60 minutes. When cooled, dust with powdered sugar.

Chocolate Cavity Maker Cake

Baker: Heather Seixas of Manalapan, NJ

Third Place

Ingredients:

1 (18.25 ounce) package dark chocolate cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 (16 ounce) container sour cream
3 eggs
1/3 cup vegetable oil
½ cup coffee-flavored liqueur
2 cups semisweet chocolate chips

Instructions:

Preheat oven to 350° F (1.75 C). Grease and flour a 10-inch Bundt pan.

In a large bowl, combine cake mix, pudding mix, sour cream, eggs, oil and coffee liqueur. Beat until ingredients are well-blended. Fold in chocolate chips. Batter will be thick. Spoon the batter into a prepared pan.

Bake in the preheated oven for 1 hour or until cake springs back when lightly tapped. Cool 10 minutes in the pan. Then turn it out and cool it completely on a wire rack. Dust with powdered sugar.

CAKES - LOAF OR RING CAKE: CHILD

Pumpkin Pound Cake with Walnut Sauce

Baker: Madelyn Gray (age 8) of Keyport, NJ

First Place

Ingredients for cake:

- 2 $\frac{3}{4}$ cups sugar
- 1 $\frac{1}{2}$ cups butter or margarine, softened
- 1 teaspoon vanilla
- 6 eggs
- 3 cups all-purpose flour
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon ginger
- $\frac{1}{4}$ teaspoon cloves
- 1 cup canned pumpkin
- 2 cups chocolate chips

Ingredients for sauce:

- 1 cup firmly-packed brown sugar
- $\frac{3}{4}$ cup dark corn syrup
- $\frac{1}{2}$ cup whipping cream
- 2 tablespoons butter or margarine
- Dash of salt
- $\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ cup chopped walnuts or walnut halves

Instructions:

1. Preheat oven to 350° F.
2. Generously grease and lightly flour 12-cup Bundt pan.
3. In large bowl, beat sugar and 1 $\frac{1}{2}$ cups butter until light and fluffy. Add 1 teaspoon vanilla; add eggs 1 at a time, beating well after each addition.
4. In small bowl, combine flour, baking powder, $\frac{1}{2}$ teaspoon salt, cinnamon, ginger and cloves. Mix well.
5. Alternately, add dry ingredients and pumpkin to butter mixture, beating well after each addition.
6. Fold in chocolate chips.
7. Pour batter into greased and floured pan.
8. Bake for 60-70 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes. Invert onto serving plate. Cool completely.
9. In medium saucepan, combine brown sugar, corn syrup, whipping cream, 2 tablespoons butter and dash of salt. Bring to a boil over medium heat, stirring constantly. Reduce heat to low; simmer 5 minutes, stirring constantly.
10. Remove from heat; stir in $\frac{1}{2}$ teaspoon vanilla and walnuts. Serve warm sauce over cake. Refrigerate any remaining sauce. Yield 16 servings

TIP: Cake can be baked in two greased and floured 9x5-inch loaf pans. Bake as directed above.

PIES - DOUBLE CRUST: ADULT

Peach Kuchen

Baker: Angela Ciol of Morganville, NJ

First Place

Ingredients for Crust:

- 1½ cups flour
- Pinch salt
- 3 tablespoon sugar
- ¾ cup butter
- 1½ tablespoons white vinegar

Ingredients for Filling:

6 medium to large peaches, peeled and sliced. Pits removed.

Instructions for Crust:

1. Combine flour, salt and sugar.
2. Work in butter with your fingers.
3. Mix in vinegar.
4. Use a 9-inch loose bottom spring pan, greased with shortening.
5. Spread crust mixture on bottom of pan to a depth of 1/4" and thinly around the sides.

Instructions for Filling:

1. Mix and pour mixture into crust.
2. Bake in 400° F hot oven for 1 hour.
3. Remove from oven. Let cool. Remove rim of pan.
4. Sprinkle with powdered sugar. Enjoy!

Blueberry Pie

Baker: Gabriella Curry of Howell, NJ

Second Place

Ingredients for Crust:

- 3 cups all-purpose flour
- 3-4 teaspoons granulated sugar
- ½ teaspoon salt
- 2 sticks cold unsalted butter, in pieces
- 6-12 tablespoons ice water
- Egg wash
- Large sugar granules

Ingredients for Filling:

- ¾ cup white sugar
- 3 tablespoon cornstarch
- ¼ teaspoon salt
- ½ teaspoon ground cinnamon
- 5 cups fresh blueberries
- 1 tablespoon butter

Instructions:

1. Preheat oven to 425° F.
2. On stovetop, combine sugar and half of the blueberries. Stir until liquefied and bubbly.
3. Add cornstarch, salt and cinnamon. Stir until combined. Set aside in a bowl.
4. Stir in remaining blueberries and butter.
5. Line the pie dish with one pie crust. Pour in berry mixture.
6. Line the top with top crust. Egg wash the top with sugar granules.
7. Bake pie on lower shelf of oven for about 30 minutes or until crust is golden brown.

PIES - DOUBLE CRUST: TEEN

Sydney's Apple Pie

Baker: Sydney Cantor (age 17) of Neptune, NJ

Honorable Mention

Ingredients for Crust:

- 2 sticks cold butter, cut into cubes
- ½ cup milk (plus extra)
- 1 tablespoon apple cider vinegar
- 3 cups flour
- 1 tablespoon cornstarch
- 2 tablespoons sugar
- 1 ½ teaspoon salt
- ½ teaspoon cinnamon

Ingredients for Filling:

- 6 cups peeled, sliced apples
- 1 tablespoon lemon juice
- ½ cup sugar
- ¾ cup brown sugar
- 2 tablespoons flour
- ½ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 2 tablespoons butter

Ingredients for Egg Wash:

- 1 egg
- ¼ cup water

Instructions for Crust:

1. Mix all dry ingredients.
2. Combine milk and vinegar in a separate container.
3. Cut butter into flour.
4. Add milk, stir with wooden spoon. If dough is too dry, add a bit of cold milk. If dough is too wet, add a bit of flour.

Instructions for Filling:

1. Stir together apples and lemon juice.
2. Add the rest of the filling ingredients.

Instructions:

1. Roll out dough. Place half of dough into 9-inch pie pan. Brush with egg wash.
2. Fill with pie filling and add another half of dough on top in preferred style or pattern. Brush top with egg wash.
3. Bake at 425° F for 20 minutes. Lower temperature to 350° F and bake another 20 minutes. Cool for at least 1 hour.

PIES - DOUBLE CRUST: CHILD

Golden Peach Pie

Baker: Claudia Uriarte (age 8) of Keansburg, NJ

First Place

Ingredients:

- Pastry for a double crust pie
- 1 cup sugar 1/4 cup cornstarch
- ¼ teaspoon ground nutmeg
- 1/8 teaspoon salt
- 2 teaspoons lemon juice
- ½ teaspoon orange zest
- 1/8 teaspoon almond extract
- 5 cups sliced, peeled peaches
- 2 tablespoons butter
- Milk

Instructions:

1. Line a 9-inch pan with bottom pastry. Trim even with edges of pan. Set aside.
2. Preheat oven to 400° F.
3. In a large bowl, combine the sugar, cornstarch, nutmeg and salt. Then stir in lemon juice, orange zest and almond extract.
4. Add peaches and toss gently.
5. Pour into crust and dot with butter.
6. Roll out remaining crust. Make decorative cutouts in pastry. Set them aside.
7. Place crust over filling. Trim. Seal and flute the edges.
8. Brush pastry and cutouts with a little milk. Place cutouts on top of the pie. Cover the edges loosely with foil.
9. Bake for 40 minutes in preheated oven. Remove foil. Bake 10-15 minutes longer or until crust is golden brown and filling is bubbly. Cool on wire rack.

Strawberry Rhubarb Pie

Baker: Vera Uriarte (age 11) of Keansburg, NJ

Second Place

Ingredients:

- 2 tablespoons cornstarch
- 1 tablespoon water
- 2 ½ cups diced rhubarb
- 2 ½ cups sliced strawberries
- 1 ¼ cups sugar
- ½ teaspoon lemon juice
- ¾ teaspoon ground cinnamon
- 1 teaspoon vanilla extract
- 1 recipe for 9-inch double crust pie
- 1 egg white
- 1 teaspoon water

Instructions:

1. In a small mug, mix cornstarch and 1 tablespoon water until thoroughly combined and crumbly.
2. In a large bowl, mix together the rhubarb, strawberries, sugar, lemon juice, cinnamon, vanilla and cornstarch mixture. Let mixture stand for 30 minutes.
3. Preheat oven to 425° F.
4. Place bottom crust into a 9-inch pie dish. Roll remaining crust out into a 10-inch circle on a floured surface and set aside.
5. Stir the filling and pour into the prepared pie pan.
6. Cut remaining crust into 1-inch wide strips and weave the lattice top. Seal edges of crusts.
7. Beat egg white with 1 teaspoon water in small bowl and brush entire lattice top with beaten egg white. Wrap strips of foil around the edges of the pie.
8. Bake for 15 minutes.
9. Reduce heat to 375° F and bake until crust is browned and filling is bubbling – about 30-35 minutes.
10. Remove foil from the edges of the pie and bake for 10 more minutes. Allow pie to cool completely before serving.

Charlotte's Caramel Apple Pie

Baker: Charlotte Cantor (age 8) of Neptune, NJ

Third Place

Ingredients for Crust:

- 2 sticks cold butter, cut into cubes
- ½ cup milk
- ½ tablespoon apple cider vinegar
- 3 cups flour
- 1 tablespoon cornstarch
- 2 tablespoons sugar
- 1 ½ teaspoons salt
- ½ teaspoon cinnamon

Ingredients for Filling:

- 3 apples, peeled, cored and sliced
- ½ tablespoon lemon juice
- ¼ cup sugar
- 6 tablespoons brown sugar
- 1 tablespoon flour
- 1 teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1 tablespoon butter
- ¼ cup caramel sauce

Ingredients for Egg Wash:

- 1 egg
- ¼ cup water

Instructions for Crust:

1. Mix together dry ingredients.
2. Mix milk and vinegar together in separate bowl.
3. Use fork to mix butter into flour.
4. Add milk. Stir with wooden spoon.

Instructions for Filling:

1. Stir together apples and lemon juice.
2. Add the rest of the filling ingredients.

Instructions:

1. Roll out dough. Place half of dough into pie pan. Brush with egg wash.
2. Pour in pie filling.
3. Cut out shapes in the other half of the pie dough and arrange shapes on top of the filling.
4. Brush top with egg wash and drizzle a little caramel sauce and sprinkle salt.
5. Bake at 425° F for 20 minutes.
6. Lower temperature to 350° F and bake another 20 minutes. Cool for at least 1 hour.

PIES - SINGLE CRUST: ADULT

Old-Fashioned Sweet Potato Pie

Baker: Nancy Thompson Brown of Cranford, NJ

Second Place

Ingredients for Crust:

- 2 cups all-purpose flour
- 1 teaspoon salt
- ½ cup vegetable oil
- ½ cup whole milk (cold)

Ingredients for Filling:

- 3 large sweet potatoes – cooked, peeled and mashed (2 cups)
- ½ teaspoon salt
- 1 teaspoon nutmeg
- 1 teaspoon vanilla
- 3 eggs
- ¾ cup sugar
- 1 cup can condensed milk

Instructions:

1. Combine pie crust ingredients all at once. Let rest for 5 minutes.
2. Press into the bottom and sides of a 9-inch pie plate. Set aside
3. Mix all filling ingredients until smooth. Pour into pie shell.
4. Bake in a 350° F oven for 45 minutes.
5. Cool, garnish and serve with whipped cream.

PIES - SINGLE CRUST: TEEN

Juicy Peach & Strawberry Crumb Pie

Baker: Rachel Gola (age 17) of Jackson, NJ

First Place

Ingredients for Crust:

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 tablespoon sugar
- 6 tablespoons unsalted butter, at room temperature
- 6 tablespoons shortening, at room temperature
- 3-4 tablespoon very cold water

Ingredients for Filling:

- 3 ½ cups sliced, peeled peaches (about 4 cups)
- 2 ½ cups sliced, fresh strawberries
- 2 tablespoons lemon juice
- ¾ cup sugar
- ¼ cup cornstarch
- 2 tablespoons minced fresh basil
- ¾ cup all-purpose flour
- ½ cup brown sugar, packed
- 6 tablespoons cold butter
- 1 tablespoon tapioca

Instructions for Crust:

1. In large bowl, mix together flour, salt and sugar.
2. Cut butter and shortening into flour mixture until mixture's like baby pea.
3. Sprinkle water over mixture, 1 tablespoon at a time. Blend with fork. Repeat until dough is moist enough to come together.
4. Gather dough into a ball. Knead 5 seconds.
5. Cut into 2 pieces. Flatten each piece. Shape into disks and wrap each in plastic wrap. Chill 20 minutes.

Instructions for Filling:

1. Preheat oven: 375° F.
2. Unroll crust to 9-inch pie plate. Flute edge.
3. In large bowl, combine fruit and lemon juice.
4. In small bowl, mix sugar, cornstarch and basil. Add fruit. Toss gently to coat. Transfer to crust.
5. In small bowl, mix flour and brown sugar. Cut in butter until crumbly. Sprinkle over filling.
6. Place pie on foil-lined baking pan.
7. Bake on lower oven rack 45-55 minutes until topping is golden brown and filling is bubbly. Cool on a wire rack.

COFFEECAKE: ADULT

Blueberry Buckle

Baker: Beth Bernstein of Freehold, NJ

First Place

Ingredients for Filling:

- ¼ cup butter, softened
- ¾ cup sugar
- 1 egg
- 2 cups flour
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ¾ cup milk
- 2 cups fresh blueberries

Ingredients for Topping:

- 2/3 cup sugar
- ½ cup flour
- ½ teaspoon cinnamon
- ½ cup butter, cubed

Instructions:

1. Mix pie filling ingredients together in a bowl. Make sure it's all mixed and wet...not dry. Add more milk, if too dry.
2. Put the batter into greased pan.
3. Combine topping ingredients and spread on the top.
4. Bake for approximately 30 minutes, depending on the oven, until inserted toothpick comes out clean.

Blueberry Lemon Coffee Cake

Baker: Kara Uriarte of Keansburg, NJ

Second Place

Ingredients:

- 2 large eggs
- 1 cup sugar
- 1 cup sour cream
- 1/2 cup vegetable oil
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 2 cups flour
- 2 teaspoons baking powder
- 1 medium lemon (zest and juice, divided)
- ½ tablespoon cornstarch
- 16 ounces blueberries
- Powdered sugar (to dust top)

Instructions:

1. Lightly butter a 9-inch springform pan and line the bottom with parchment paper.
2. Preheat the oven to 375° F.
3. Beat eggs and 1 cup of sugar with whisk attachment on high speed for 5 minutes, or until light in color and thick. Add sour cream, oil, vanilla and salt. Whisk on low speed until well-combined.
4. Mix together, in separate bowl, the flour and baking powder. Then add it to the batter 1/3 at a time, making sure to whisk well with each addition.
5. Finally, add 1 tablespoon lemon juice and ½ tablespoon lemon zest.
6. In medium bowl, toss blueberries with cornstarch and 1 teaspoon lemon juice, stirring well until no more dry cornstarch remains.
7. Pour ½ of the batter into the springform pan, spreading it evenly. Top with half the berries.
8. Then spread the remaining batter on top. Sprinkle remaining berries on top of the batter.
9. Bake at 375° F for 45-55 minutes, or until a toothpick inserted in the cake's center comes out clean.
10. Let cake rest in pan for 20 minutes. Then remove ring and cool until it reaches room temperature.
11. Dust with powdered sugar.

Cinnamon Coffee Cake Loaf

Baker: Joan Hagggar of Freehold, NJ

Honorable Mention

Ingredients:

- 2 cups flour
- 1 ¼ cups sugar
- 3 teaspoons baking powder
- 3 ½ teaspoons cinnamon
- 1 ¼ teaspoon salt
- 2 eggs
- 1 cup buttermilk
- 1/3 cup melted butter
- 2 teaspoons vanilla extract
- 3 tablespoons melted butter

Instructions:

1. In a large bowl, combine flour, 1 cup sugar, baking powder, salt and 1 ½ teaspoon of the cinnamon.
2. In another bowl, combine the eggs, buttermilk, 1/3 cup melted butter and vanilla extract.
3. Stir wet ingredients into the dry ingredients.
4. In a small bowl, combine ¼ cups sugar, 2 teaspoons cinnamon and 3 tablespoons melted butter.
5. Pour ½ of the batter into a greased loaf pan. Drizzle ½ of the sugar, cinnamon and butter on top. Swirl with a knife.
6. Top with remaining batter. Drizzle remaining sugar mixture on top and cut through with knife.
7. Bake at 350° F for 55 minutes.

Cinnamon Crumb Coffee Cake

Baker: Nicole Pepe of Staten Island, NY

Honorable Mention

(makes 12 servings)

Ingredients for Cake:

- 1 stick (1/2 cup) butter, softened
- ¾ cup sugar
- 1 teaspoon vanilla
- 1 egg
- 2 cups flour
- 2 teaspoons baking powder
- Pinch of salt
- ¾ cup milk

Ingredients for Filling:

- 3 tablespoons butter, softened
- 1 tablespoon cinnamon
- ½ cup flour
- ½ cup packed brown sugar

Ingredients for Topping:

- 5 tablespoons butter, softened
- ½ cup flour
- ½ cup packed brown sugar
- 1 tablespoon cinnamon

Instructions:

1. Preheat oven to 350° F.
2. To make cake: In the bowl of a mixer, cream together the butter and sugar, scraping down the sides occasionally. Add the vanilla and egg and mix it in. In a separate bowl, mix together the flour, baking powder and salt. Add one half of it to the mixer and when mostly combined, add the milk. Once the milk is mostly incorporated, add the rest of the flour.
3. To make filling: In a small bowl, pinch together the softened butter, flour, sugar and cinnamon until soft crumbs form.
4. To make topping: Add the butter, flour, brown sugar and cinnamon to a food processor. Pulse until coarse crumbs form. You may cut it in with forks or a pastry cutter.
5. Grease 9x9-inch baking pan. Pour in ½ of the cake batter and spread it to all four corners. Sprinkle the filling over the top. Then pour in the remaining cake batter and spread carefully across the top, disturbing the filling layer as little as possible (an offset spatula works best for this).
6. Sprinkle the topping over the top and press lightly so it adheres.
7. Bake in oven for 45-50 minutes or until a toothpick inserted comes out clean. Cool to warm on a wire rack before serving.

COFFEECAKE: TEEN

Easy Cinnamon Roll Coffee Cake

Baker: Morgan Uriarte (age 15) of Keansburg, NJ

First Place

Ingredients for Cake:

- ½ cup butter, melted
- 2 eggs
- 1 cup sugar
- 3 cups flour
- 2 teaspoons vanilla
- 4 teaspoons baking powder
- ¼ teaspoon salt
- 1½ cups milk

Ingredients for Topping:

- 1 cup butter, melted
- 1 cup brown sugar
- 2 tablespoons flour
- 1 tablespoon cinnamon

Ingredients for Glaze:

- 2 cups powdered sugar
- 5 tablespoons milk
- 1 teaspoon vanilla

Instructions:

1. Preheat oven to 350° F.
2. In a large bowl, mix all the cake ingredients together until well-combined.
3. Pour into a greased 9x13-inch baking pan.
4. For the topping, mix all ingredients together in small bowl. Combine well.
5. Spread the topping evenly on the batter and swirl with a knife.
6. Bake at 350° F for 30-35 minutes.
7. For the glaze, mix all the ingredients together in a small bowl until it is a consistency like pancake syrup.
8. While warm, drizzle the glaze over the cake and it will set into a harder glaze.
9. Serve warm or at room temperature.

Recipe by Cakescottage at <http://cakescottage.com/2017/04/12/easy-cinnamon-roll-coffee-cake/>

Pumpkin Crumb Cake

Baker: Elizabeth Toro (age 15) of Neptune, NJ

Second Place

Topping:

- 1 cup finely-chopped pecans
- 1 cup white granulated sugar
- 3 teaspoons pumpkin pie spice

Dry Ingredients:

- 3 ½ cups all-purpose flour
- 2 teaspoons baking soda
- 1 ½ teaspoons salt
- 6 Teaspoons pumpkin pie spice

Wet Ingredients:

- 3 cups white granulated sugar
- 1 (14 ounce) can of pumpkin puree
- 1 cup vegetable oil
- 4 eggs
- ½ cup water

Instructions:

1. Preheat oven to 350° F.
2. Prepare the Topping Mixture by combining 1 cup sugar, the pecans and 3 teaspoons of the pumpkin pie spice in a small bowl and set it aside.
3. Prepare the Dry Mixture in a large bowl by combining the flour, baking soda, water and the remaining pumpkin pie spice. Stir until combined and make a large well in the center of the flour mixture. Set aside.
4. Prepare the Wet Mixture in a large bowl by combining the 3 cups of sugar, pumpkin, eggs, water and oil.
5. Pour the wet mixture into the center of the dry mixture's well.
6. Stir until combined. There should be no white flour showing and no large lumps in the batter.
7. Pour 2 cups of the wet mixture into the bottom of a pan. Sprinkle half of the topping mixture evenly on the mixture.
8. Pour remaining dry mixture over the topping mixture; carefully spread it as to not disturb the topping layer. Sprinkle the remaining topping mixture on the top of the batter.
9. Bake at 350° F for about an hour or until a toothpick inserted in the center comes out clean.
10. After baking, allow to cool for 10 minutes in the pan.

BREAD, ROLLS - YEAST BREAD: ADULT

Challah

Baker: Vivian Becker of Manalapan, NJ

First Place

(makes 8 large loaves)

Ingredients:

- One 5-pound bag flour
- 3 tablespoons salt
- 1 ½ cups sugar
- 6 teaspoons yeast (5 packets)
- 1 cup oil
- 5 cups water

Instructions:

1. Dissolve 1 ½ cups sugar and yeast in water (lukewarm, not too hot or it can ruin the yeast).
2. Add dry ingredients (You need a super-sized bowl).
3. Let rise.
4. Shape challah.
5. Let rise again.
6. Egg wash.
7. I baked it at 375° F till golden brown.

Oatmeal Bread

Baker: Flora Higgins of Colts Neck, NJ

Second Place

Ingredients:

- 2 cups rolled oats (not instant)
- 1/3 cup molasses
- 2 teaspoons salt
- 2 tablespoons fat
- 1 cup boiling water
- 2 packages yeast
- ¼ cup warm water
- 1¼ cup lukewarm milk
- 5 cups flour

Instructions:

1. Place oats, molasses, salt and fat in large bowl (not metallic).
2. Pour boiling water over and cool 10 minutes.
3. Soften yeast in ¼ cup warm water.
4. Add yeast and milk to bowl.
5. Add 1 ½ cups flour and beat.
6. Add remaining flour and blend in well.
7. Turn onto floured board, cover and rest 10 minutes.
8. Knead until smooth, about 5-10 minutes.
9. Place in large, greased bowl. Turn.
10. Cover and rise in a warm place – 40 minutes.
11. Without punching down, turn out and form into 2 loaves 9x5 inches.
12. Cover and let rise about 30 minutes.
13. Bake in preheated 375° F about 50 minutes.
14. Brush with melted butter if desired.
15. Cool away from drafts.

Crescent Rolls

Baker: Gayle Trulli of Freehold, NJ

Third Place

Ingredients:

- 2 cups warm water
- 2 tablespoons yeast
- 1/3 cup sugar
- 1/3 cup oil
- 2/3 cups powdered milk
- 2 ½ teaspoons salt
- 1 egg
- 5-6 cup flour

Instructions:

1. Combine yeast and warm water. Wait approximately 2 minutes until foamy.
2. Add sugar, oil, milk, salt and egg until combined.
3. Add the flour, one cup at a time until dough stays together and is not too sticky. Continue mixing for another 1-2 minutes.
4. Rise, until doubled, between 25-45 minutes.
5. Divide dough into 2 pieces. Roll each piece in a pizza round.
6. Cut dough into 16 pieces with a pizza cutter.
7. Roll dough from largest sided triangle until crescent roll is formed.
8. Place rolls in a pan with a low side and let rise again until doubled.
9. Bake at 400° F for 10-12 minutes. Test middle roll for doneness.
10. Brush with melted butter and parmesan cheese, if desired.

BREAD, ROLLS - QUICK BREAD (SWEET): ADULT

Summer Jubilee Bread

Baker: Nancy Thompson-Brown of Cranford, NJ

First Place

Ingredients:

- 2 sticks butter (soft)
- 2 cups sugar
- 3 eggs
- 1 cup each of: grated squash, grated apple, grated carrots
- ½ cup walnuts
- ½ cup dried cranberries
- 3 cups flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- 1 teaspoon allspice
- 1 teaspoon cinnamon
- 1 teaspoon salt

Instructions:

1. Beat butter and sugar until smooth. Add eggs.
2. Sift dry ingredients over the butter/egg mixture – mix well.
3. Fold in the fruit, veggies and nuts.
4. Divide between 2 loaf pans and bake at 350° F for 45-50 minutes.
5. Cool on a wire rack.
6. Drizzle with confectioners' sugar if desired.

Chocolate Chip Banana Bread

Baker: Beth Burke of Colts Neck, NJ

Second Place

Ingredients:

- 3-4 ripe bananas
- ¼ cup melted butter
- 1 cup sugar
- 1½ cups flour
- ¼ teaspoon salt
- 1 egg beaten
- 1 tablespoon baking soda
- Chocolate chips to taste

Instructions:

1. Mix all ingredients.
2. Bake at 350° F in a buttered loaf pan.
3. Bake time: 55-60 minutes.

Lemon Zucchini Bread

Baker: Amanda Salter of Toms River, NJ

Third Place

Ingredients for Bread:

- 1 cup canola or vegetable oil
- 6 ounces Greek yogurt (lemon or vanilla)
- 1 tablespoon lemon juice
- 2 cups sugar
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 3 eggs
- ¼ teaspoon baking powder
- 2 teaspoons lemon zest
- 1 teaspoon salt
- 1 teaspoon vanilla extract
- 2 cups grated zucchini

Ingredients for Lemon Glaze:

- 1 cup powdered sugar
- 1-2 tablespoons lemon

Ingredients for Topping

- 2 tablespoons lemon zest

Instructions:

1. Preheat oven to 350° F.
2. Coat two 8 ½ x 4 ½ inch bread pans with baking spray.
3. For the bread: in a large bowl, cream together oil, Greek yogurt, lemon juice and sugar. Once combined, add eggs, beating well after each one.
4. In a separate bowl, sift together flour, baking powder, baking soda and salt. Add in lemon zest and stir together.
5. Add dry ingredients into wet ingredients and mix until combined.
6. Stir in zucchini and vanilla extract.
7. Once combined, divide batter evenly between the two bread pans.
8. Bake for 55-60 minutes, or until a cake tester comes out clean.
9. Allow to cool at least 10-20 minutes before removing from the pan and placing on a cooling rack.
10. For the glaze: mix the lemon juice and powdered sugar together until well-combined.
11. With the bread on the cooling rack, pour glaze over the bread.
12. For the topping: sprinkle zest over the top of the glaze.

BREAD, ROLLS - QUICK BREAD (SWEET): CHILD

Dark Chocolate Banana/Blueberry Bread

Baker: Allison Gray (age 8) of Keyport, NJ

First Place

Ingredients:

- 3 ripe bananas
- 2 eggs
- ½ cup 2% plain Greek yogurt (1 small container)
- 1/3 cup honey
- 1 teaspoon baking soda
- 1 cup wheat flour
- ½ cup dark cocoa powder
- ½ cup chocolate chips
- ½ cup blueberries
- 1 teaspoon vanilla extract

Instructions:

1. Preheat oven to 350° F.
2. In medium bowl, mash bananas.
3. Mix eggs, yogurt, honey, vanilla extract and baking soda into the mashed bananas.
4. Add flour, dark cocoa powder and mix.
5. Add chocolate chips and blueberries and gently fold into the mixture.
6. Pour the batter into greased 9x5 inch bread pan.
7. Bake for about 45 minutes, or until a toothpick comes out clean from the middle of the bread. (Baking times can vary, so keep an eye on the bread.)
8. Allow to cool for 15 minutes before serving.

Chocolate Chip Banana Bread

Baker: Beckett Pell (age 7) of Aberdeen, NJ

Second Place

Ingredients:

- ½ cup butter
- 1 cup sugar
- 1 teaspoon salt
- 2 eggs, beaten
- 3 ripe bananas, mashed
- 1 ½ cups flour and 1 tablespoon, separated
- 1 teaspoon baking soda
- 3 tablespoons wheat germ
- ¾ cups mini chocolate chips
- Cinnamon sugar

Instructions

1. Cream the butter with sugar and salt. Add eggs and bananas and blend well.
2. Stir in 1 ½ cups flour, baking soda and wheat germ.
3. Toss chocolate chips in 1 tablespoon flour and add to batter. Turn into greased loaf pan.
4. Sprinkle top with cinnamon-sugar.
5. Bake at 350° F for 50 minutes.

Josie's Chocolate Chip Zucchini Bread

Baker: Josie Wolfe (age 6) of Jackson, NJ

Third Place

Ingredients:

- 1½ cups all-purpose flour
- ¾ cup sugar
- 2¼ teaspoon baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon salt
- ⅓ cup canola oil
- 2 large eggs
- 1 ½ cups shredded zucchini (squeezed & somewhat drained)
- ½ cup chocolate chips
- ½ teaspoon freshly grated orange peel

Instructions:

1. Preheat oven to 350° F.
2. Grease 8 ½" X 4 ½" metal loaf pan.
3. In a large bowl, combine flour, sugar, baking powder, cinnamon and salt.
4. In a medium bowl, using a fork, mix oil, eggs, chocolate chips, zucchini and orange peel.
5. Stir this mixture into the flour mixture just until flour is moistened.
6. Pour batter into prepared pan.
7. Bake about 45-50 minutes until toothpick inserted in center comes out clean.
8. Cool in pan on wire rack 10 minutes. Remove from the pan and cool completely on the wire rack.

BISCUITS, MUFFINS, SCONES - MUFFINS: ADULT

Mom's Banana Crumb Muffins

Baker: Scout Bauer of Matawan, NJ

First Place

Ingredients for Banana Mixture:

- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 3 bananas (very ripe and peeled)
- ¾ cup sugar
- 1 egg
- 1/3 cup melted butter

Ingredients for Brown Sugar Topping:

- 1/3 cup brown sugar
- 2 tablespoon flour
- 1/8 teaspoon cinnamon
- 1 tablespoon cold butter

Instructions:

1. Mix all of the banana mixture ingredients together until a batter is formed.
2. In a muffin pan, place the cupcake wrappers in each slot, filling each slot/wrapper about 2/3 of the way full.
3. Add the brown sugar topping to fill the remaining 1/3 cup/wrapper.
4. Bake at 375° F for 18-20 minutes.
5. Cool on wire rack and enjoy.

Spiced Peach Rum Muffins

Baker: Brenda Neary of Jackson, NJ

First Place

(makes 18 muffins)

Ingredients for Peach Mixture:

- 2 peaches – peeled, pitted and finely chopped
- 2 tablespoons sugar
- 2 tablespoons water
- ¼ teaspoon cinnamon
- ¼ teaspoon rum extract

Ingredients for Crumble Topping:

- ½ cup flour
- ¼ cup brown sugar
- 3 tablespoons salted, melted butter

Ingredients for Muffin Batter:

- 1/3 cup butter, softened
- 2/3 cup sugar
- 2 eggs
- 2 ¼ cups flour
- 1 teaspoon salt
- ¼ teaspoon cinnamon
- 1/8 teaspoon nutmeg
- 1 tablespoon baking powder
- 1/3 cup vegetable oil
- 1 cup milk
- ½ teaspoon vanilla extract
- ½ teaspoon rum extract

Instructions:

1. For the peach mixture, add all ingredients in a small saucepan. Cook mixture on low/medium heat approximately 10 minutes or until peaches are tender. Set aside.
2. For the crumble topping, combine flour and sugar. Stir in butter and pinch mixture together to form crumbles. Set aside.
3. Preheat oven to 400° F.
4. For the muffin batter, in a large bowl, cream together butter and sugar. Mix in eggs, one at a time, and beating well after each addition. Mix in oil, vanilla and rum extracts.
5. In a separate bowl, mix together flour, salt, cinnamon, nutmeg and baking soda.
6. Gradually stir dry mixture into creamed ingredients, alternating with milk.
7. Fold in peach mixture.
8. Next, put batter into a muffin tin that is lined with paper muffin cups.
9. Sprinkle tops with crumble topping.
10. Bake for 15-20 minutes or until golden brown and toothpick inserted comes out dry.

Baked French-Toast Muffins

Baker: Amanda Salter of Toms River, NJ

Second Place

Ingredients for Muffins:

- 1 loaf French bread – cut into 1-inch pieces
- 2 ½ cups milk
- 6 large eggs
- ½ cup sugar
- 1 tablespoon vanilla
- 1 teaspoon ground cinnamon

Ingredients for Streusel Topping:

- ¼ cup cold butter
- ¼ cup light brown sugar
- ¼ cup flour
- 1/8 teaspoon ground cinnamon
- Pinch of salt
- Butter and syrup for serving

Instructions:

1. In a medium bowl, whisk together milk, eggs, sugar, vanilla and cinnamon.
2. Grease a 12-cup muffin tin. Add about 1 cup of bread cubes to each muffin cup. Carefully pour egg and milk mixture over each muffin tin. Press down bread cubes as you pour. Cover with plastic wrap and refrigerate for 2 hours or overnight.
3. When ready to bake, preheat oven to 350° F.
4. Make the cinnamon streusel topping: In a small bowl, combine butter, brown sugar, flour, cinnamon and salt. Mix together with your hands until the mixture is crumbly. Remove the muffins from the refrigerator and sprinkle the muffins evenly with the streusel topping.
5. Bake for 25 minutes or until the tops of the muffins are golden brown. Let muffins cool for 5 minutes. Remove from pan and serve with butter and maple syrup.

"Go Bananas" Chocolate Chip Banana Nut Muffins

Baker: Amy Pinto of Howell, NJ

Third Place

Ingredients:

- 5 very ripe bananas
- ¼ teaspoon baking powder
- 1 ½ teaspoons baking soda
- ½ teaspoon cinnamon
- 1 teaspoon good vanilla
- 2 eggs
- ½ teaspoon salt
- 1½ sticks room temperature butter
- 1 cup brown sugar + 1 tablespoon for sprinkling on top
- ½ cup semi-sweet chocolate chips + ½ cup chopped walnuts + 1 tablespoon to sprinkle on top
- 2 cups all-purpose flour

Instructions:

1. Prepare muffin tins with paper liners.
2. Preheat oven to 350° F.
3. In a large mixing bowl, add all dry ingredients.
4. In a separate bowl, mash 3 of the 5 bananas. Set other 2 bananas aside on plate and roughly cut them up.
5. In a separate mixing bowl, using electric beaters, cream together room temperature butter with brown sugar. Add eggs, vanilla and smashed 3 bananas. Continue to mix 1 minute.
6. Next, gently fold in the other 2 rough-chopped bananas along with ½ cup chocolate chips, ½ cup chopped walnuts.
7. Pour, and scrape wet bowl into dry bowl, only mixing until well-incorporated. Don't over mix!
8. Use an ice cream scoop to fill each muffin cup. Sprinkle on a little brown sugar and remaining nuts onto the top of each muffin.
9. Bake for 30-35 minutes. Cool and enjoy!

BISCUITS, MUFFINS, SCONES - SCONES: ADULT

Chocolate Chip Raspberry Scones

Baker: Felicia Moran of Howell, NJ

First Place

Ingredients:

- 2 cups Bisquick® Original Mix
- ½ cup mini semisweet chocolate chips
- 1/3 cup heavy whipping cream
- 3 tablespoons sugar
- 1 egg
- 1 teaspoon vanilla
- Raspberry jelly
- Additional whipping cream
- Additional sugar

Instructions:

1. Preheat oven to 425° F.
2. Spray with cooking spray or grease a scone pan.
3. Stir Bisquick® Original Mix, chocolate chips, 1/3 cup heavy whipping cream, 3 tablespoons sugar, the egg and vanilla until a soft dough forms.
4. Pat about 2 tablespoons of dough in each section of the scone pan (if dough is sticky, dip finger into the Bisquick®). Put 1 teaspoon of raspberry jelly in each section and spread over dough.
5. With remaining dough, divide it among the remaining sections of the scone pan and spread to cover with jelly. Brush scones with additional whipping cream and sprinkle with sugar.
6. Bake about 12 minutes or until golden brown.

BISCUITS, MUFFINS, SCONES - MUFFINS: TEEN

Blueberry Muffins

Baker: Anna Iannelli (age 16) of Freehold, NJ

Second Place

Ingredients:

- 2 cups flour
- $\frac{3}{4}$ cup sugar
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 egg, lightly beaten
- $\frac{3}{4}$ cup milk
- $\frac{1}{2}$ cup butter, melted
- $\frac{1}{4}$ cup vegetable oil
- 1 cup fresh blueberries
- 1 tablespoon lemon juice

Instructions:

1. In a medium bowl, combine all dry ingredients. Make a well in the center and set aside.
2. In a small bowl, combine egg, milk, butter and oil.
3. Add egg mixture all at once to flour mixture. Mix until just moistened.
4. Fold blueberries and lemon juice into mixture.
5. Fill 12 muffin cups and bake at 400° F for 18 minutes.
6. Cool on wire rack 5 minutes before removing from pan.

BISCUITS, MUFFINS, SCONES - MUFFINES: CHILD

Rainbow Muffins

Baker: Alexandra Milgrom (age 9) of Holmdel, NJ

Second Place

Ingredients:

- ½ cup cornmeal
- ½ cup all-purpose flour
- 3 tablespoons sugar
- 2 teaspoon baking powder
- 1 egg
- 1/3 cup milk
- 3 tablespoons rainbow sprinkles
- Food coloring

Instructions:

1. Preheat oven to 400° F. Grease muffin pan.
2. Blend all ingredients except food coloring.
3. Spoon ½ of the batter into muffin cups and add food coloring.
4. Add remaining batter.
5. Bake 15-20 minutes or until light brown.

Dilly Zucchini Ricotta Muffins

Baker: Allison Gray (age 8) of Keyport, NJ

Third Place

Ingredients:

- 1½ cups all-purpose flour
- 2 tablespoons sugar
- 3 teaspoons baking powder
- ½ teaspoon salt
- ¾ teaspoon dried dill weed
- ¼ cup milk
- ½ cup margarine or butter, melted
- 2 eggs
- 2/3 cup ricotta cheese
- ½ cup shredded unpeeled zucchini

Instructions:

1. Preheat oven to 400° F. Line the tins with paper baking cups or grease 12 muffin cups.
2. In large bowl, combine flour, sugar, baking powder, salt and dill weed. Mix well.
3. In a medium bowl, combine milk, margarine and eggs.
4. Stir in ricotta cheese and zucchini. Beat well.
5. Add to dry ingredients, stirring just until moistened. (Batter will be stiff.)
6. Fill paper-lined muffin cups 2/3 full.
7. Bake at 400° F for 20-25 minutes or until toothpick inserted in center comes out clean. Immediately remove from pan. Serve warm.

COOKIES, BROWNIES - BROWNIES: ADULT

Thin Mint Fudge Brownies

Baker: Jackie Galayda of Howell, NJ

First Place

Ingredients for Brownie:

- 8 ounces semi-sweet baking bars
- ½ cup (1 stick) unsalted butter
- 1 cup sugar
- 3 eggs
- 1 cup thin mint cookies (finely chopped)
- 1 teaspoon vanilla extract
- 1 ½ teaspoons peppermint extract
- 1 cup all-purpose flour
- ½ teaspoon salt

Ingredients for Topping:

- 4 tablespoons unsalted butter
- 1 ½ teaspoons peppermint extract
- 2 cups semi-sweet chocolate chips (or 8 ounce baking bars)

Instructions:

1. Preheat oven to 325° F. Line 8x8-inch baking dish with parchment paper or lightly spray with non-stick cooking spray and set aside
2. To make the brownie: Chop chocolate bars into smaller chunks. Cut butter into smaller squares. Use either a double boiler or microwave to melt the chocolate. (For the latter, place the butter and chocolate into a heat-safe bowl and heat for 10 seconds at a time, stopping and stirring in between heating until the chocolate is melted and smooth. For the former, place a heat-safe bowl over a saucepan of simmering water.) Add in butter and chocolate and stir continuously until chocolate is melted and smooth. Remove bowl from heat.
3. Add sugar into the chocolate mixture and stir until completely combined. Next, add in your eggs, one at a time stirring thoroughly in between each egg's addition. Next, add the vanilla and peppermint extracts and crushed thin mint cookies. Stir batter together until everything is combined. Add in your dry ingredients (flour, salt) and gently stir batter until all ingredients are combined. Brownie batter should be thick. Pour batter into the baking dish and bake for 30-35 minutes or until a toothpick in the center comes out clean.
4. Once brownies are done, leave them to cool for 20-30 minutes in the baking dish.
5. To make the fudge topping: Melt the butter in a heat-safe bowl. Add in peppermint extract and stir it around to make sure it is incorporated. Add in chocolate chips. Using a microwave, heat for 10 seconds at a time, stop, stir and repeat until chocolate is thick and smooth. Spoon chocolate fudge over the brownies and smooth it out with a spatula or the back of a large spoon. Chocolate will be thick.

Finally Fudgy Enough Brownies

Baker: Vivian Becker of Manalapan, NJ

Third Place

Ingredients:

- 1 cup butter, melted
- 3 cups white sugar
- 1 tablespoon vanilla
- 4 eggs
- 1½ cups flour
- 1 cup unsweetened cocoa
- 1 teaspoon salt
- 1 cup chocolate chips
- Reese's® Peanut Butter Cups® Minis

Instructions:

1. Combine all ingredients.
2. Preheat oven to 350° F.
3. Grease 9x13-inch pan.
4. Bake for 45 minutes.
5. Top with ganache and Reese's® Peanut Butter Cups® Minis.

Cookie Dough Brownies

Baker: Amanda Salter of Toms River, NJ

Honorable Mention

Ingredients for Brownie:

- ½ cup butter, melted
- 1 ½ cups sugar
- 1 ½ teaspoons vanilla
- 2 eggs
- ¾ cups flour
- ½ cup unsweetened cocoa powder
- ½ teaspoon salt
- ½ teaspoon baking powder
- ½ cup chocolate chips

Ingredients for Cookie Dough:

- ½ cup butter, softened
- ¼ cup sugar
- 1/3 cup brown sugar
- 2 tablespoons milk
- ¾ cup flour
- ½ milk chocolate chips

Ingredients for Topping:

- 1 cup semi-sweet chocolate chips
- 2/3 cup heavy cream
- 1 tablespoon butter

Instructions:

1. Preheat oven to 350° F. Lightly grease and flour 9x9-inch cake pan.
2. In a large bowl, combine butter, sugar and vanilla. Beat in eggs.
3. Combine flour, cocoa powder, baking powder and salt. Add a little at a time to the egg mixture until combined. Fold in chocolate chips and pour into the prepared pan.
4. Bake about 22-26 minutes or until just done. Remove and cool completely.
5. Cream the butter, sugar and brown sugar with mixer on medium-high. Add in milk. Beat 2 minutes more.
6. Add in flour, a bit at a time until combined. Stir in until completely combined.
7. Stir in chocolate chips with a spoon. Spread over cooled brownies.
8. Bring heavy cream and butter to just a boil. Pour over chocolate chips and let sit 4 minutes without stirring. Stir until completely combined.
9. Pour over the cookie layer. Let cool at room temperature for 30 minutes. Refrigerate to set.

COOKIES, BROWNIES - BROWNIES: CHILD

Gianna's Delicious Magical Brownies

Baker: Gianna Quagato (age 12) of Neptune, NJ

First Place

Ingredients:

- 2 ½ cups granulated sugar
- 1 ¼ cups (2 ½ sticks) unsalted butter
- 1 ¾ cups unsweetened cocoa powder
- ½ kosher salt
- 4 large eggs
- 1 cup all-purpose flour
- 1 teaspoon vanilla extract
- 3 large chocolate candy bars

Instructions:

1. Preheat oven to 325° F.
2. Mist a 9x13-inch pan with non-stick spray.
3. Mix together all the ingredients and put in the parchment-lined pan.
4. Bake 45-60 minutes. Cool and cut into squares.

Very Chocolate Brownies

Baker: Lilliana Paden (age 8) of Port Monmouth, NJ

Honorable Mention

Ingredients:

- 1 cup whole wheat flour
- ½ cup peanut butter powder
- ½ cup white sugar
- 2/3 cup brown sugar
- ½ teaspoon salt
- 2/3 cup cacao powder
- 1/8 teaspoon baking soda
- 3 large eggs
- 1 ½ teaspoons vanilla extract
- ½ teaspoon apple cider vinegar
- 1 ½ cups refined coconut oil, melted
- 1 cup chocolate chips

Instructions:

No instructions submitted

COOKIES, BROWNIES - DONUTS: CHILD

Sugar-Cinnamon Donuts

Baker: Ezra Skudera (age 12) of Neptune, NJ

Second Place

(makes 12 donuts)

Ingredients:

- 1 cup milk
- 1 cup sugar
- 2/2 tablespoon butter
- ½ teaspoon salt
- 3 eggs, beaten
- 4 teaspoons, baking powder
- ¼ teaspoon cinnamon
- 3 ½ cups flour

Instructions:

1. In a bowl, combine sugar and butter. Add eggs and milk.
2. In another bowl, combine remaining ingredients.
3. Combine liquid and flour mixture, beating vigorously.
4. Place on to floured surface and knead for several minutes. Roll out with rolling pin to ½” thick. Use donut cutter to cut dough.
5. Fry in oil that is 375° F degrees, flipping when donut rises to the top.
6. Place onto rack to cool.
7. Place donuts into a paper bag filled with sugar and cinnamon and toss until coated.

Use leftover dough for fried donut holes.

COOKIES, BROWNIES - COOKIES: ADULT

Lemon Coolers

Baker: Kathy Bradach of Howell, NJ

First Place

Ingredients:

- 1 cup butter
- ½ cup powdered sugar
- 1 teaspoon lemon juice
- ¼ teaspoon lemon extract
- ½ teaspoon salt
- 2 teaspoons lemon zest
- 2 ¼ cups flour
- 1-2 cups powdered sugar
- 2 teaspoons lemon zest

Instructions:

1. Preheat oven to 350° F.
2. Line 2 cookie sheets with parchment paper
3. Beat butter, powdered sugar, lemon juice, extract and salt until smooth. Stir in lemon zest.
4. Add flour. Mix until stiff dough forms
5. Finally, scoop tablespoon-sized cookies and place them 1-2 inches apart.
6. Bake for 8-12 minutes.
7. Cool 10 minutes before tossing them in remaining 2 cups powdered sugar + 2 teaspoons lemon zest.
8. Store the cookies in an air tight container.

Chocolate Chip Pancake Cookies

Baker: Felicia Moran of Howell, NJ

First Place

Ingredients:

- 3 sticks of soft or melted butter
- 2 cups white granulated sugar
- 2 large eggs
- ½ cup maple syrup
- 2 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon vanilla
- 4 cups flour
- 1 cup chocolate chips
- ½ cup granulated sugar – for coating

Instructions:

1. Mix all ingredients in order, excluding the sugar marked for coating.
2. Put in fridge for 2 hours.
3. Remove and roll into balls.
4. Roll balls into sugar.
5. Bake at 350° F for 10-12 minutes.
6. Flatten with the back of your hand.

Brown Butter Oatmeal Cookies with Peanut Butter Frosting

Baker: Amanda Salter of Toms River, NJ

Second Place

Ingredients:

- ½ cup butter
- ½ cup sugar
- ½ cup packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- ¾ cup old-fashioned oats
- ¼ teaspoon salt
- ½ teaspoon baking powder

Ingredients for Peanut Butter Frosting:

- ¼ cup butter, softened
- ¾ cup creamy peanut butter
- 1 cup powdered sugar
- 1 teaspoon vanilla
- ¼ cup milk

Instructions:

1. Preheat oven to 350° F.
2. In a small saucepan, melt butter on medium/low heat until it becomes a golden brown color and smells nutty or toffee like. Remove from heat.
3. In a medium bowl, mix both of the sugars, egg and vanilla together. After that is combined, mix in brown butter.
4. Mix in the oats, flour, salt and baking powder. Once it comes together, refrigerate for 20 minutes.
5. Remove from the refrigerator and roll into 14 equal-sized balls. Flatten lightly and make a small indent in the center. Place on parchment-lined baking sheet.
6. Bake for 12-14 minutes. Remove and cool completely.
7. Beat together butter and peanut butter until smooth. Add powdered sugar and vanilla and beat until combined. Add milk, beating until light and fluffy.
8. Spread or pipe frosting onto cooled cookies.

Oatmeal Cookies with Dark Chocolate Raisinets[®]

Baker: Lois Steindl of Howell, NJ

Third Place

(makes about 4 dozen cookies)

Ingredients:

- ½ pound (2 sticks or 1 cup) butter softened
- 1 cup firmly-packed light brown sugar
- ½ cup granulated sugar
- 2 eggs
- 1 teaspoon vanilla
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon cinnamon
- ½ teaspoon salt
- 3 cups quick oats, uncooked
- 2 (3.5 ounces) packages Nestle[®] Dark Chocolate Raisinets[®]

Instructions:

1. Preheat oven to 350° F.
2. Beat butter until creamy. Add sugars and beat well.
3. Add eggs and vanilla. Beat well.
4. Add combined flour, baking soda, cinnamon and salt. Mix well.
5. Stir in oats and Nestle[®] Dark Chocolate Raisinets[®]. Mix well.
6. Drop by rounded tablespoonful onto parchment-lined cookie sheet.
7. Bake 10-12 minutes or until golden brown.
8. Cool on cookie sheets. Then remove to a wire rack.

Coconut Chocolate Chip Cookies

Baker: Mario Teixeira of Keyport, NJ

Honorable Mention

Ingredients:

- 2 cups of flour
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup white sugar
- 2 eggs
- 1 $\frac{1}{2}$ sticks butter
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon vanilla
- 1 bag chocolate chips
- 1 $\frac{1}{2}$ cups coconut

Instructions:

1. Mix wet ingredients. Then mix dry ingredients.
2. Mix in chocolate chips and coconut.
3. Form cookie balls and bake at 350° F for 15 minutes.

Quadruple Chocolate Chip Cookies

Baker: Sophia Catuogno of Freehold, NJ

Honorable Mention

Ingredients:

- 2 ¼ cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ¼ cup cocoa powder
- 1 cup (2 sticks) butter, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 2/3 cups milk chocolate chips
- 2/3 cups mini semi-sweet chocolate chips
- 2/3 cups dark chocolate morsels

Instructions:

1. Preheat oven to 375° F.
2. In a small bowl, combine the flour, baking soda, salt and cocoa powder.
3. In a large mixer bowl, beat the butter, granulated sugar, brown sugar and vanilla extract until creamy.
4. Then add the eggs and beat well.
5. After that, gradually beat in flour mixture.
6. Finally, stir in the chocolate.
7. Drop by rounded tablespoons onto baking sheets lined with parchment paper.
8. Bake for 9-11 minutes, depending on how well done you like your cookies.
9. Cool on the baking sheets for 5 minutes.
10. Remove to wire racks to cool completely.

Peanut Butter Turtle Cookies

Baker: Mark Galayda of Howell, NJ

Honorable Mention

Ingredients:

- ½ cup unsalted butter, softened
- ½ cup granulated sugar
- ½ cup brown sugar
- ½ cup creamy peanut butter
- 1 large egg
- 1 teaspoon vanilla
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt

Instructions:

1. Cream the butter and sugars together in the bowl of a stand mixer using the paddle attachment.
2. Add the peanut butter, egg and vanilla. Mix well and scrape the bowl.
3. Combine the flour, baking soda and salt. Add to the butter mixture all at once and mix until just incorporated.
4. Scoop the dough onto silicone-lined baking sheets.
5. Bake at 350° F for 10-12 minutes or until just set.
6. Allow cookies to cool slightly on the tray before transferring them to a cooling rack.
7. Store the cookies in an airtight container.

COOKIES, BROWNIES - COOKIES: TEEN

Peanut Butter Crunchers

Baker: Marko Galayda (age 16) of Howell, NJ

Second Place

Ingredients:

- ½ cup unsalted butter, softened
- ½ cup granulated sugar
- ½ cup brown sugar
- ½ cup creamy peanut butter
- 1 large egg
- 1 teaspoon vanilla
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- Reese's Crunches (for the top)

Instructions:

1. Cream the butter and sugars together in the bowl of a stand mixer using the paddle attachment.
2. Add the peanut butter, egg and vanilla. Mix well and scrape the bowl.
3. Combine the flour, baking soda and salt. Add to the butter mixture all at once. Mix until just incorporated
4. Scoop the dough onto silicone-lined baking sheets.
5. Bake at 350° F for 10-12 minutes or until just set.
6. Allow cookies to cool slightly on the tray before transferring them to a cooling rack.
7. Store the cookies in an airtight container.

COOKIES, BROWNIES - COOKIES: CHILD

Josie's Favorite Chocolate Chip Cookies

Baker: Josie Wolfe (age 6) of Jackson, NJ

First Place

Ingredients:

- 3 cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup unsalted butter
- ¾ cups granulated sugar
- ¾ cups dark brown sugar
- 2 teaspoon Mexican vanilla extract
- 2 large eggs
- 12 ounce Nestle® semi-sweet chocolate chunks

Instructions:

1. Preheat oven to 375° F.
2. Combine flour, baking soda and salt in a small bowl and mix.
3. Cut each stick of butter small pieces and cream with both of the sugars.
4. Add eggs, one at a time, and beating well after adding each one.
5. Add vanilla.
6. Gradually beat in flour mixture.
7. Stir in the 12 ounces of Nestle® semi-sweet chocolate chunks.
8. Drop by rounded tablespoon onto an ungreased cookie sheet.
9. Bake 9-11 minutes or until golden brown. Cool on cookie sheets for 2 minutes before removing to wire racks to cool completely.

Gianna's Delicious Butterscotchies

Baker: Nicholas Quagliato (age 12) of Neptune, NJ

Second Place

Ingredients:

- 1¼ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon cinnamon
- 2 sticks butter or margarine, softened
- ¾ cup granulated sugar
- ¾ cup packed brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 cups quick or old-fashioned oats
- 1 2/3 cups butterscotch chips

Instructions:

1. Preheat oven to 375° F degrees.
2. Combine ingredients. Then drop by tablespoon onto ungreased cookie sheet.
3. Bake for 9 minutes.
4. Place cookies on rack to cool. Then eat.

Gianna's Under the Sea Aquarium Cookies

Baker: Gianna Quagliato (age 12) of Neptune, NJ

Third Place

Ingredients:

- 1 stick unsalted butter, softened
- ½ cup sugar
- 1 egg
- 2 cups flour
- 16-20 hard candies
- Sprinkles
- ¼ pound white chocolate, melted

Instructions:

1. Preheat oven to 350° F.
2. Make sugar cookies by mixing butter and sugar and egg.
3. Sift in flour and fold.
4. Flour board and roll. Use a 3” round cookie cutter and cut and use a 2” round cookie cutter.
5. Bake 10 minutes. Melt hard candies for 3-5 minutes until melted.
6. Melt white chocolate in microwave 10-15 seconds.
7. Sandwich the cookies together with the melted chocolate.
8. Refrigerate the cookies for 15 minutes and eat.

COOKIES, BROWNIES - BAR COOKIES: ADULT

S'mores Bar Recipe

Baker: Feliciou Moran of Howell, NJ

First Place

Ingredients:

- ½ cup butter, softened
- ¾ cup sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 1/3 cups all-purpose flour
- ¾ cup graham cracker crumbs
- 1 teaspoon baking powder
- 1/8 teaspoon salt
- 5 milk chocolate candy bars (1.55 ounces each)
- 1 cup marshmallow cream

Instructions:

1. In a large bowl, cream butter and sugar until light and fluffy. Beat in egg and vanilla.
2. Combine the flour, cracker crumbs, baking powder and salt; gradually add to creamed mixture. Set aside ½ cup for topping.
3. Press remaining mixture into a greased 9-inch pan or line with parchment paper.
4. Place candy bars over the crust. Spread with marshmallow cream.
5. Crumble remaining graham cracker mixture on top.
6. Bake at 350° F for 25-30 minutes or until golden brown. Cool on wire rack. Cut into bars.
7. Store these bar cookies in an airtight container.

Phil's Favorite Biscotti

Baker: Phyllis Kalman of Manalapan, NJ

Honorable Mention

Ingredients:

- ¼ cup butter
- 1 cup sugar
- 3 eggs
- 1 teaspoon vanilla
- 1 teaspoon pure almond flavor
- 3 cups flour
- ½ teaspoon salt
- 2 teaspoons baking powder
- 1 cup whole almonds

Instructions:

1. Preheat the oven to 325° F.
2. Mix the butter and sugar until well-blended.
3. Add the eggs one at a time and mix well.
4. Add the flavorings and mix thoroughly.
5. Combine the dry ingredients and add to the wet mixture.
6. Add the almonds and stir until mixed well.
7. Divide the dough into 2 equal parts. Place dough on large cookie sheet next to each other. You may need some flour to shape the dough into 2 long loaves about 2 ½ inches wide and about 7-8 inches long. Keep about 3 inches between the loaves.
8. Bake for 45 minutes. Cooked loaves should be lightly-browned and firm to the touch. Remove from oven and let rest for about 10 minutes.
9. With sharp knife, cut ¾ inch slices on an angle. Turn each slice on its side and bake in same oven for 10 minutes.
10. Remove from the oven and turn on other side and bake for another 10 minutes. Remove from the oven after 10 minutes and let cool.

COOKIES, BROWNIES - BAR COOKIES: TEEN

Lemon Sugar Cookie Bars

Baker: Collin Gray (age 15) of Keyport, NJ

First Place

Ingredients for Bars:

- 2 ¼ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- ¾ cup granulated sugar
- Zest of 1 large lemon
- ¾ cup butter, at room temperature
- ¼ cup powdered sugar
- 2 large eggs
- 1 tablespoon fresh lemon juice
- ½ teaspoon vanilla extract

Ingredients for Frosting:

- ½ cup unsalted butter, at room temperature
- 8 ounce package cream cheese, at room temperature
- Zest of 2 lemons
- 2 tablespoons fresh, lemon juice
- 5 cups powdered sugar
- Colored sugar or sprinkles, optional

Instructions:

1. Preheat oven to 375° F. Spray 9x13-inch pan (glass, Pyrex®) with cooking spray and set aside.
2. In a medium bowl, whisk together flour, baking powder and salt. Set aside.
3. In a small bowl, combine granulated sugar and lemon zest. Rub together with your fingers until fragrant.
4. In the bowl of a stand mixer, beat butter and lemon sugar mixture together until combined. Slowly, add the powdered sugar and beat until light and fluffy...about 3 minutes.
5. Add in the eggs, lemon juice and vanilla. Beat until smooth. Slowly add the flour mixture and beat until just combined.
6. Evenly spread the cookie dough into the prepared pan with a spatula.
7. Bake the bars for 12-14 minutes, or until they are slightly set in the middle. You don't want the bars to brown. Remove from the oven and let the bars cool completely.
8. While the bars are cooling, make the lemon cream cheese frosting. In the bowl of a stand mixer, beat the butter and cream cheese until smooth. Add the lemon zest and lemon juice. Slowly add the powdered sugar, 1 cup at a time. Mix until smooth.
9. Frost the cooled cookie bars with lemon cream cheese frosting. Decorate with colored sugar or sprinkles, if desired. Cut the bars into squares and serve.
10. Store bars in an air tight container in the refrigerator up to 2 days.

COOKIES, BROWNIES - BAR COOKIES: CHILD

Gooey Walnut S'mores Bars

Baker: Maggie-Mae Pisarczyk, (age 7) of Cliffwood Beach, NJ

First Place

Ingredients:

- 1 stick butter, melted
- 1 can sweetened condensed milk
- 1 ½ cups graham cracker crumbs
- 2 cups of chocolate chips
- 1 ½ cups mini marshmallows
- 1 cup walnuts

Instructions:

1. Pour melted butter into brownie pan.
2. Cover with graham cracker crumbs.
3. Drizzle condensed milk over the crumbs.
4. Cover with chocolate chips.
5. Cover with marshmallows.
6. Top with walnuts.
7. Bake at 350° F for 30 minutes.

VEGAN - CAKE: ADULT

Pineapple Coffee Cake

Baker: Donna Baginsky of Eatontown, NJ

First Place

Dry Ingredients:

- 1 cup quick or whole oats (not instant)
- 1 cup whole wheat flour
- ½ cup vegan sugar (Demerara)
- 2 teaspoons baking powder
- 1 ½ teaspoons Ener-G® Egg Replacer™
- ½ teaspoon cinnamon
- ½ teaspoon baking soda
- ½ teaspoon salt

Wet Ingredients:

- 3 tablespoons water
- 1 tablespoon cider vinegar
- 1 cup crushed pineapple packed in juice, undrained
- 1/3 cup unsweetened applesauce

Topping:

- 2 tablespoons Demerara sugar
- ½ teaspoon cinnamon

Instructions:

1. Preheat oven to 350° F.
2. Line an 8x8-inch baking dish (glass) with parchment paper.
3. Put oats in blender and grind until fine.
4. Mix the oat flour with the other dry ingredients.
5. Add wet ingredients and stir until moistened and completely combined but do not over mix. Pour into prepared pan (batter will be thick). Mix together sugar and cinnamon topping and sprinkle over the top.
6. Bake for 30-40 minutes until a toothpick inserted in the middle comes out clean.
7. Allow to cool. Cut into 9 pieces.

VEGAN - COOKIES: ADULT

Vegan PB & Jammers

Baker: Laura Sigman of Ocean Grove, NJ

First Place

Ingredients for Balsamic Jam Filling:

- 3 cups hulled and sliced, organic strawberries
- ¼ cup sugar
- Juice of 1 lemon
- 2 teaspoons balsamic vinegar

Ingredients for Peanut Butter Sandwiches:

- 1 ½ teaspoons Ener-G® Egg Replacer™
- 2 tablespoons warm water
- ½ cup vegan butter (like Miyoko's Creamery or Earth Balance®), softened
- 1 cup creamy peanut butter (stirred, if separated)
- ½ cup packed light brown sugar
- ½ cup granulated cane sugar (plus a little extra on the side to sprinkle cookie tops with)
- 1 ½ teaspoons vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking soda

Instructions:

1. For the filling, boil strawberries, sugar and lemon juice in a heavy pot. Lower heat to medium and continue to cook for 10-15 minutes, until they have reduced and become thick and syrupy.
2. Remove from the heat and stir in balsamic vinegar. Mash the berries with a potato masher or fork. When jam has cooled somewhat, spoon it into a sealable container and chill in the refrigerator for at least 2 hours before using. This can keep in sealed container for up to a week.
3. For the Peanut Butter Sandwiches, preheat the oven to 375° F and line cookie sheets with parchment paper or a Silpat® mat.
4. In a small jar or lidded-container, stir together Ener-G® and warm water. Put lid on the jar and shake well. Set aside.
5. Beat together vegan butter, peanut butter, brown sugar and cane sugar until creamy.
6. Stir in Ener-G® mixture and vanilla.
7. Combine flour, baking soda and salt in a separate bowl. Slowly, stir flour mixture into wet mixture in batches until fully incorporated.
8. Roll dough into meatball-sized (veggie meatball-sized) balls and place on prepared cookie sheets about 2 inches apart. (Dough should yield about 30 cookies). Press cookies flat with the back of a fork to create a cross-hatch pattern.
9. Sprinkle cookies with a bit of granulated cane sugar, and bake 14 minutes or until golden brown around the edges. Remove from oven and cool before transferring to a rack or platter to cool completely.
10. Spread about 1 teaspoon of the strawberry balsamic jam filling onto the flat side of the cookies. Top with another cookie to make the vegan PB&J Sandwich.

Chocolate Chip Marshmallow Cookies

Baker: Lorelle Shea of Tinton Falls, NJ

Second Place

Ingredients:

- 1 cup spelt, oat or white flour loosely packed
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup unrefined sugar
- 1/3 vegan chocolate chips
- 2 tablespoon nondairy milk
- 2 tablespoons oil
- ¼ teaspoon pure vanilla extract
- 2 mini vegan marshmallows per cookie

Instructions:

1. Combine all dry ingredients (except marshmallows) in a medium mixing bowl.
2. Stir in wet ingredients to form a dough – it will be dry at first, so keep stirring until a cookie-dough texture is achieved. (If needed, add 1 tablespoon extra milk of choice.)
3. Roll into balls. Smush 2 mini- marshmallows into each cookie and reroll them into a ball. (If dough is too soft to roll, you can refrigerate before rolling.)
4. For soft cookies, refrigerate or freeze until cookie dough balls are chilled.
5. Preheat oven to 325° F.
6. Place cookie balls on a greased baking tray and bake 11 minutes on the center rack. They will look underdone when you take them out. Let them cool 10 minutes, during which time they will firm up. You can also choose to make extra cookie dough balls and freeze them to bake at a later date.

Recipe via 'Chocolate Covered Katie'

Coco Chocolate Deliciousness

Baker: Michele Montecalvo of Morganville, NJ

Third Place

These are a coconut Chocolate Black Bean Cookie

Wet Ingredients:

- One 15 ounce can of black beans
- 2 tablespoons coconut oil
- 3 tablespoons vanilla soymilk

Dry Ingredients:

- 2 tablespoons gluten-free flour
- ½ teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon sea salt
- 6 tablespoons cocoa powder
- 6 tablespoons sugar

Blissful Toppings:

- ¼ cup chocolate nips
- ¼ cup coconut flakes

Instructions:

1. Preheat oven to 350° F.
2. Mix wet ingredients. Next use food processor to blend and completely mash beans. Set aside.
3. Mix dry ingredients. Set aside.
4. Mix dry and wet ingredients. Mix together well.
5. Set ingredients in the refrigerator for 30 minutes.
6. Scoop into little balls and set on parchment paper/greased (vegan spray) cookie sheet.
7. Midway baking, add blissful topping of chocolate nips and coconut flakes.
8. Bake 20 minutes.
9. Place on cookie rack to cool.

VEGAN - COOKIES: CHILD

Vegan Chocolate Chip Cookies

Baker: Rebekah Christensen (age 11) of Jackson, NJ

First Place

Ingredients:

- 2 ¼ cups flour
- 1 tablespoon arrowroot
- 1 teaspoon baking soda
- ¾ teaspoon salt
- 1 cup of vegan margarine
- ¾ cup of vegan brown sugar
- ¾ cup of vegan white sugar
- ¼ cup water
- 1 tablespoon of vanilla extract
- 1 ½ cups of vegan chocolate chips

Instructions:

1. Preheat oven to 350° F.
2. Line cookie sheets with parchment paper.
3. In a medium bowl, whisk together the flour, cornstarch, baking soda and salt.
4. Using an electric mixer beat the margarine, the brown sugar, the white sugar, the water and the vanilla until they are fluffy.
5. Slowly beat in the flour mixture.
6. Fold in the chocolate chips.
7. Scoop 1-inch rounded tablespoon of cookie dough onto the cookie sheets. Leave 2 inches between each scoop.
8. Bake 10-12 minutes. Let cool on the cookie sheet and then serve.

VEGAN - MUFFINS: ADULT

Jersey Fresh Vegan Muffins

Baker: Lauren Olcese-Mercerio of Tinton Falls, NJ

Second Place

Ingredients:

- 1 medium peach – fresh picked
- ½ cup blueberries – fresh picked
- 1¾ cups flour
- ¾ cup sugar
- ½ teaspoon salt
- 1 tablespoon baking powder
- ¼ cup unsweetened applesauce
- ½ cup oat milk
- 1 teaspoon vanilla extract
- ¼ cup canola oil

Instructions:

1. Preheat oven to 350° F and prepare a 12-cup muffin tin by lining it with muffin papers.
2. Cut the peach in half and remove the pit. Cut the 12 thin slices out of one half. Set them aside for garnish. Next, chop the rest of the peach in small chunks. Set aside 12 blueberries as well for garnish.
3. In a large mixing bowl, combine your flour, sugar, salt and baking powder.
4. In another smaller bowl, whisk together the applesauce, oat milk, vanilla and oil. Pour the wet mixture into the dry ingredients and stir until they are just combined. The mixture will look dry, but the peaches will make up for that while baking.
5. Fold in the peach pieces and blueberries.
6. Divide the batter evenly between the muffin cups.
7. Top each muffin with a peach slice and a blueberry.
8. Bake for about 20 minutes or until the muffins are golden and toothpick comes out clean when inserted into the middle of one.
9. Remove from the oven and allow the muffins to cool for a few minutes.
10. Remove the muffins from the pan and cool further on a wire rack.

Reduced Calorie Banana Muffins

Baker: Charlene McCue of Freehold, NJ

Third Place

Ingredients:

- 2 ½ cups flour
- ½ cup Truvia® Baking Blend
- ½ cup Truvia® Brown Sugar Baking Blend
- 3 ½ teaspoons baking powder
- 1 teaspoon salt
- 3 tablespoons coconut oil
- 1/3 cup milk
- 1 egg substitute
- 3 mashed, ripe bananas

Instructions:

1. Preheat oven to 350° F.
2. Grease 12 large muffin cups or line with cupcake papers.
3. Mix all ingredients. Beat 30 seconds.
4. Pour into prepared pan. Bake until wooden pick inserted in center comes out clean – approximately 25 minutes. Cool on rack.
5. Store in refrigerator up to 1 week.

VEGAN - CUPCAKES: ADULT

Coconut Lime Cupcakes with Lime Buttercream Frosting

Baker: Diana McIntosh of Freehold, NJ

Third Place

Ingredients for Cupcakes:

- 1/3 cup coconut oil
- 3/4 cup sugar
- 1 cup coconut milk
- 1/4 cup almond milk
- 1 teaspoon vanilla extract
- 1 teaspoon coconut extract
- 1 tablespoon grated lime zest
- 1 cup flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup unsweetened coconut

Ingredients for Frosting:

- 1/2 cup non-hydrogenated shortening
- 1/2 cup Earth Balance® Vegan Buttery Sticks
- 3 1/2 cups confectioners' sugar
- 1 teaspoon vanilla extract
- 1/4 cup fresh lime juice
- 1 teaspoon lime zest

Instructions:

1. For the cupcakes, preheat oven to 350° F.
2. Fill cupcake pan with liners.
3. Melt coconut oil.
4. Mix melted coconut oil and sugar. Add milks, vanilla, coconut extract and lime zest. Mix.
5. Add flour, baking soda, baking powder and salt. Mix until smooth. Add coconut and mix to incorporate.
6. Bake 23-25 minutes.
7. For the frosting, beat shortening and margarine together until combined will and fluffy.
8. Add sugar and beat for 3 more minutes.
9. Add vanilla and lime juice. Beat for another 5-7 minutes or until fluffy.
10. Add lime zest and mix to distribute.

VEGAN, DONUT: TEEN

Chocolate Doughnuts

Baker: Alise Christensen (age 15) of Jackson, NJ

First Place

Ingredients for Donuts:

- 2 ¼ cups flour
- 1 cup of vegan white sugar
- 3 tablespoons of cocoa powder
- 2 teaspoons of baking soda
- 1 teaspoon of salt
- 1 ¼ cups of coconut milk (or rice or soy milk)
- ¼ cup of canola oil
- ½ cup of apple cider vinegar
- 1 teaspoon of vanilla extract

Ingredients for Glaze:

- 1 cup of powdered sugar
- 2 tablespoons of coconut milk

Instructions:

1. Preheat oven to 375° F degrees.
2. For the donuts: in a large bowl, whisk together the flour, sugar, baking soda, cocoa powder and salt.
3. In a separate bowl, whisk coconut milk, canola oil, vinegar and vanilla.
4. Pour the wet mixture into the dry mixture. Whisk until combined. Do not over-mix or it gets runny. Batter should be sticky
5. Using a pastry bag, pipe the batter into a donut pan. Bake for 10-12 minutes. Let the donuts sit for 5 minutes before unmolding them.
6. For the glaze: mix the powdered sugar and coconut milk. It will be a runny liquid.
7. When the donuts are cool, dip the top of them into the glaze. Let them set for 10 minutes.