

2018 Monmouth County Fair

Baker's Day

Award Winning Recipes

CAKES – RING CAKES – ADULT

Lavender Lemon Bundt Cake

By Perri Steinfeld of Farmingdale, NJ – 1st Place

Ingredients for cake:

- ◆ 1 cup sugar, granulated
- ◆ ½ cup butter, melted
- ◆ ¾ cup sour cream
- ◆ 2 teaspoons vanilla extract
- ◆ 2 cups flour
- ◆ 2 teaspoons baking powder
- ◆ ½ teaspoon salt
- ◆ 1 Tablespoon lavender
- ◆ 1 teaspoon lemon zest

Ingredients for Icing:

- ◆ 2 cups powdered sugar, sifted
- ◆ 1 tablespoon lavender tea (2 tablespoons lavender, 4 tablespoons boiling water, strained)
- ◆ 1 tablespoon lemon juice
- ◆ 3 tablespoons half and half
- ◆ ½ tablespoon vanilla

For Decorations:

- ◆ 1 teaspoon lavender
- ◆ ¼ teaspoon lemon zest

Instructions:

1. Preheat oven to 350°F and prepare Bundt cake pan.
2. Beat butter and melted sugar. Add eggs, 1 at a time.
3. Add sour cream and vanilla.
4. Sift together the flour, baking powder and salt. Add to the mixture.
5. Fold in lavender and lemon zest.
6. Bake for 30-40 minutes.

7. While the cake is baking, make the icing by combining all ingredients and whisking them until smooth.
8. Allow cake to cool before removing from pan.
9. Once the cake is room temperature, top it with icing and decorations.



Crumb Ring Cake

By Mary Vitello of Neptune City, NJ – 2nd Place

Ingredients for Cake:

1 butter cake mix

Ingredients for Crumbs:

2 boxes of pie crust mix

3 teaspoons cinnamon

1 teaspoon water

3 Tablespoons melted butter

1 cup sugar

Bake 350°F for 30 minutes.

CAKES – RING CAKES – TEEN

Samoa Bundt Cake

By Collin Gray, Age 16, of Keyport, NJ – Honorable Mention

Ingredients for the Brown Sugar Batter:

- ◆ 1 stick butter, softened
- ◆ 1 cup dark brown sugar
- ◆ 2 eggs
- ◆ $\frac{3}{4}$ cup all-purpose flour
- ◆ $\frac{3}{4}$ teaspoon baking powder
- ◆ $\frac{1}{2}$ teaspoon baking soda
- ◆ $\frac{1}{4}$ teaspoon salt
- ◆ $\frac{1}{2}$ cup whole milk

Ingredients for the Chocolate Batter:

- ◆ 1 cup sugar
- ◆ $\frac{1}{4}$ cup oil
- ◆ 1 egg
- ◆ 1 teaspoon vanilla
- ◆ $\frac{1}{2}$ cup milk
- ◆ $\frac{3}{4}$ cup + 2 tablespoons all-purpose flour
- ◆ $\frac{1}{2}$ cup + 2 tablespoons cocoa powder
- ◆ $\frac{3}{4}$ teaspoon baking powder
- ◆ $\frac{1}{2}$ teaspoon baking soda
- ◆ $\frac{1}{2}$ teaspoon salt
- ◆ $\frac{1}{2}$ cup boiling water

Ingredients for the Frosting:

- ◆ 1 can of sweetened condensed milk (or substitute canned Dulce de leche)
- ◆ $\frac{1}{2}$ cup confectioner's sugar
- ◆ 2 tablespoons vanilla extract
- ◆ 2 sticks butter, softened
- ◆ $\frac{1}{2}$ teaspoon salt

- ◆ 1 cup toasted coconut

Ingredients for the Topping:

- ◆ 1 ½ cups toasted coconut
- ◆ ½ cup chocolate chips, melted

Instructions (for making Dolce delche from scratch):

(If using canned Dulce de leche skip this step/)

1. Place the whole, unopened can of condensed milk in your crock pot and submerge in at least 3 inches of water.
2. Cook on medium for 10 hours or high for 7 or, alternatively, boil the whole, unopened can on the stove FULLY SUBMERGED AT ALL TIMES for 4 hours.
3. Let it cool.

To Make Brown Sugar Batter:

1. In a large bowl, cream butter and brown sugar until light and fluffy.
2. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, combine flour, baking powder, baking soda and salt.
4. Alternate adding the flour mixture and whole milk to the butter mixture, one at a time, beginning and ending with flour mixture.
5. Set batter aside.

To Make Chocolate Batter:

1. Cream sugar and oil together in a large bowl until light and fluffy.
2. Beat in egg, vanilla and milk.
3. In a medium bowl, mix together the flour, cocoa powder, baking powder, baking soda and salt.
4. Slowly add flour mixture to the butter mixture until well combined.
5. Carefully stir in boiling water.

To Make the Cake:

1. Preheat oven to 350°F degrees.
2. Grease and flour a Bundt pan, well.
3. This is a marble cake. Pour some of the brown sugar batter into the pan. Then top it with some of the chocolate batter.

4. Alternate until both batter bowls are empty.
5. Tap Bundt pan on the counter a couple of times to remove bubbles.
6. Bake approximately 1 hour or until skewer inserted in the center comes out clean. Sometimes it takes only 50 minutes.
7. Cool in the pan for 15 minutes. Then remove from pan and cool completely.

To Make the Frosting:

1. Heat oven to 350° degrees.
2. Spread coconut on a baking sheet and toast in the oven until desired color is reached (about 6 minutes).
3. Beat cooked condensed milk (or Dulce de leche), butter, confectioner's sugar, vanilla and salt for 3 minutes.
4. Add in 1 cup of toasted coconut.
5. Chill for 1 hour.

To Assemble the Cake:

1. Frost the cake with the dulce de leche frosting.
2. Toast remaining coconut and press into the sides and top of the frosted cake.
3. Melt chocolate chips in the microwave at 30 second intervals, stirring frequently.
4. Place melted chocolate in a pastry bag with a small tip or Ziploc bag with a corner cut out about ¼ inch up from the corner, and drizzle stripes on the cake.

CAKES – LOAF – ADULT

French Yogurt Cake with Marmalade Glaze

By Gayle Trulli, of Freehold, NJ – 3rd Place

Ingredients for Loaf Cake:

- ◆ 1 cup flour
- ◆ 1 ½ cup ground almonds
- ◆ 2 teaspoons baking powder
- ◆ Pinch of salt
- ◆ 1 cup of sugar
- ◆ Zest of 1 lemon
- ◆ ½ cup plain yogurt
- ◆ 3 large eggs
- ◆ ¼ teaspoon vanilla
- ◆ ½ cup canola oil

Ingredients for Glaze:

- ◆ ½ cup marmalade, strained
- ◆ 1 teaspoon water

Instructions:

1. Center a rack in the oven and preheat it to 350°F.
2. Generously butter a loaf pan and place it on a baking sheet.
3. Whisk together, flour, ground almonds, baking powder and salt.
4. Put the sugar and zest in a medium bowl and with your fingertips, rub the zest into the sugar until sugar is moist and aromatic.
5. Add yogurt, eggs, and vanilla and whisk vigorously until well-blended. Still whisking, add dry ingredients. Then switch to a large spatula and fold in the oil.
6. Scrape the batter into the pan and smooth the top.
7. Bake for 50-55 minutes or until cake begins to come away from the pan.

8. Transfer to a rack to cool for 5 minutes. Then unmold.
9. Microwave the marmalade. Stir in teaspoon of water. Strain and brush cake with a pastry brush.



Banana Mocha Cake

By Mark Leveene of Aberdeen, NJ – Honorable Mention

Ingredients:

- 2 small very ripe bananas
- $\frac{3}{4}$ cups light brown sugar
- 2 teaspoons powdered espresso, in 6 oz. hot water
- $\frac{1}{2}$ cup oil
- $\frac{1}{2}$ teaspoon vanilla extract
- 1 $\frac{1}{2}$ teaspoons apple cider vinegar
- $\frac{1}{2}$ teaspoon cinnamon
- $\frac{1}{2}$ teaspoon salt
- 1 $\frac{1}{4}$ cups (12.4 oz.) all-purpose flour
- 1 teaspoon baking soda
- $\frac{1}{2}$ cups chocolate chips

Instructions:

1. Preheat oven to 350°F. Line 8" loaf pan with aluminum foil sling. Then line with parchment paper. Lightly spray with spray oil.
2. Mash bananas. In the bowl of a stand mixer fitted with a paddle, mix bananas and brown sugar until blended. Add coffee, oil, vanilla, vinegar, cinnamon and salt. Mix well. Fold in flour and baking soda. Pour into pan and top with chocolate chips.
3. Bake for 45 – 50 minutes until golden brown and toothpick comes out clean. When completely cool, use foil sling to remove from pan.

4. To freeze loaf, remove from pan when completely cool. Wrap in plastic wrap and return to pan. Cover top of pan tightly with aluminum foil.

CAKES – LOAF - CHILD

Aarau's Loaf Cake

By Aarau Fumar, Age 12, of Marlboro, NJ – Honorable Mention

Ingredients:

- ◆ 1 stick of butter
- ◆ 1 ½ cups of sugar
- ◆ ½ cup of mango puree
- ◆ ¼ teaspoon baking soda
- ◆ 1½ cups all-purpose flour
- ◆ 3 large eggs
- ◆ ½ teaspoon vanilla extract

Instructions:

1. Preheat oven to 350° F. Grease and flour one loaf pan.
2. In a mixing bowl, cream the sugar and butter together.
3. Add the mango puree and mix until incorporated.
4. Sift flour and baking soda together.
5. Add them to the creamed mixture alternating with eggs that you beat in one at a time.
6. Add vanilla.
7. Pour mixture into the loaf pan and bake for 40 minutes – 1 hour.

CAKES – LAYER CAKES – ADULT

Chocolate Pecan Crunch Layer Cake

By Vivia Beke of Manalapan, NJ – 2nd Place

Ingredients:

- ◆ 1 cup sugars
- ◆ 1 cup oil
- ◆ 1 cup soy milk
- ◆ 1 cup strong coffee
- ◆ 2 eggs
- ◆ 1 teaspoon vanilla
- ◆ 2 cups flour
- ◆ 2 teaspoons baking soda
- ◆ 2 teaspoons baking powder
- ◆ 1 teaspoon salt
- ◆ ½ cup apple sauce

Instructions:

1. Add all the ingredients in the order above.
2. Batter will be thin.
3. Pour into 2 cake pans.
4. Cook for about 20 minutes at 350°F depending on size of the pan.

To Assemble:

1. Put ganache on 1st layer.
2. Let it set in fridge.
3. Add melted chocolate (bittersweet).
4. Add toasted pecans.
5. Add second layer.
6. Repeat.

Blueberry Cake (“Blue Moor”)

By Catherine Burger of Freehold, NJ – 3rd Place

Ingredients for Cake:

- ◆ 3 ½ cups flour
- ◆ 1 ½ cups sugar
- ◆ 4 teaspoons baking powder
- ◆ 1 cup butter
- ◆ 2 teaspoons vanilla extract
- ◆ 2 pints blueberries
- ◆ 1 teaspoon salt
- ◆ 6 egg whites

Ingredients for Icing:

- ◆ 1 pint blueberries
- ◆ 1 can white frosting
- ◆ 1 packet blue JELL-O®
- ◆ 2 cups confectioner’s sugar

Instructions for Cake:

1. Cream butter and sugar.
2. Add vanilla and egg whites.
3. In separate bowl, sift dry ingredients.
4. Add dry to wet.
5. Blend blueberries and add to batter.
6. Bake at 350°F for 55 – 60 minutes.

Instructions for Icing:

1. Blend blueberries and add to white frosting.
2. Add JELL-O® (otherwise frosting would be pink not blue).
3. Add XXX sugar.
4. Chill.
5. Then ice fully-cooled cake.
6. Decorate with blueberries.

CAKES – LAYER CAKE – CHILD

Yellow Cake

By Maggie Raymond, Age 8, of Cliffwood Beach, NJ – 1st Place

Ingredients:

- ◆ 1 box yellow cake mix
- ◆ 3 eggs
- ◆ 1 cup water
- ◆ 1/3 cup of oil
- ◆ 1 teaspoon vanilla
- ◆ Frosting or topping of choice

Instructions:

1. Mix all ingredients together.
2. Bake at 350°F for 25 – 30 minutes.
3. When cool, frost and decorate as you wish.

Thunder Cake

By Madeline Gray, Age 9, of Keyport, NJ – Honorable Mention

Ingredients:

- ◆ 1 cup butter
- ◆ 1 $\frac{3}{4}$ cups sugar
- ◆ 1 teaspoon vanilla
- ◆ 3 eggs, separated
- ◆ 1 cup cold water
- ◆ $\frac{1}{3}$ cup canned tomato sauce
- ◆ 2 $\frac{1}{2}$ cups flour
- ◆ $\frac{1}{2}$ cup dry cocoa
- ◆ 1 teaspoon salt

Instructions:

1. Beat together butter, egg yolks, sugar, vanilla, water and tomato sauce.
2. Mix in the dry ingredients.
3. Beat the egg whites separately until stiff. Gently fold them into the batter.
4. Pour batter into 2 greased, round cake pans.
5. Bake at 350°F for 35 – 40 minutes.
6. Cool and frost with chocolate frosting. Top with sliced strawberries.

CUPCAKES – ADULT

Almond Joy Cupcakes

By Felicia Moran of Howell, NJ – 1st Place

Ingredients for Cupcakes:

- ◆ ¾ cup all-purpose flour
- ◆ ¾ cup sugar
- ◆ ¼ cup + 2 tablespoons unsweetened cocoa powder
- ◆ ¾ teaspoon baking soda
- ◆ ¼ + 1/8 teaspoon baking powder
- ◆ ¼ teaspoon salt
- ◆ ¼ cup + 2 Tablespoons heavy cream
- ◆ ¼ cup + 2 Tablespoons hot water
- ◆ 1 egg
- ◆ 1¼ Tablespoons oil
- ◆ 1 teaspoon vanilla extract

Ingredients for Frosting:

- ◆ 1 cup unsalted butter, at room temperature
- ◆ 3 cups confectioner's sugar
- ◆ 1 teaspoon coconut extract
- ◆ ½ cup sliced or slivered almonds
- ◆ ½ cup snack-size Almond Joy Mounds® (unwrapped and halved)

Instructions for Cupcakes:

1. Preheat oven to 350°F. Line cupcake pan with cupcake liners.
2. Sift together into a large bowl the flour, sugar, cocoa, baking soda, baking powder and salt.
3. Add cream, water, egg, oil and vanilla.
4. Mix with hand-held mixer until smooth.
5. Divide the batter among cupcake liners, filling each ¾ full.
6. Bake 15 – 20 minutes. Cool completely.

Instructions for Frosting:

1. Using a stand mixer with the whisk attachment, on low speed, mix butter and confections until crumbly.
2. Increase the speed to high and beat 3 more minutes until smooth.
3. Add coconut extract.
4. Beat 1 minute more until light and fluffy.
5. In a small skillet, over medium-low heat, cook almonds, (stirring often) until lightly toasted – about 3 minutes. Remove from skillet and cool.
6. Transfer the frosting to a pastry bag fitted with star tip. Pipe frosting on top of cooled cupcakes. Sprinkle with the coconut and almonds. Top with the Almond Joy Mounds® halves.

Carrot Cake Cupcakes

By Cheryl Parker of Forked River, NJ – Honorable Mention

Ingredients for Cupcakes:

- ◆ 2 cups sugar
- ◆ 2 cups flour
- ◆ 2 teaspoons baking soda
- ◆ 1 teaspoon salt
- ◆ 6 teaspoons cinnamon
- ◆ 1 ½ cups vegetable oil
- ◆ 4 large eggs
- ◆ 6 teaspoons vanilla
- ◆ 3 cups shredded carrots

Ingredients for Frosting:

- ◆ 1 teaspoon vanilla
- ◆ ½ cup vegetable shortening
- ◆ ½ cup butter
- ◆ 4 cups confectionary sugar
- ◆ 2 Tablespoons milk

Instructions:

1. Mix dry ingredients.
2. Add oil. Mix.
3. Add eggs, one at a time, and mix well.
4. Add vanilla and carrots. Mix.
5. Bake in greased and flour pan at 375°F for 20 minutes.
(No instructions for the frosting were submitted with this entry.)

CUPCAKES – TEEN

Gianna's Luscious Sunflower Cupcakes

By Gianna Quagliato, Age 13, of Neptune, NJ – 1st Place

Ingredients for Cupcakes:

- ◆ 1 1/3 cups all-purpose flour
- ◆ 1 ¼ teaspoon baking powder
- ◆ ½ teaspoon salt
- ◆ ½ cup unsalted butter, softened
- ◆ 1 cup granulated sugar
- ◆ 2 large eggs
- ◆ 2 teaspoons vanilla extract
- ◆ ½ cup sour cream

Ingredients for Sunny 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. Then mix in dry ingredients.
5. Gently spoon in batter, filling each liner a little over a half and bake for 18-22 minutes.
6. Top with My Favorite Sunny Frosting.
(No instructions for the frosting were submitted with this entry.)

CUPCAKES – CHILD

Sprinkle Cupcakes

By Maggie Raymond, Age 8, of Cliffwood Beach, NJ – Honorable Mention

Ingredients:

- ◆ 1 box white cake mix
- ◆ 3 eggs
- ◆ 1 cup water
- ◆ 1/3 cup oil
- ◆ ½ cup sprinkles
- ◆ ½ Tablespoon vanilla

Instructions:

1. Mix white cake mix with 3 eggs, water, oil and vanilla.
2. Fold in sprinkles.
3. Bake at 350°F for 20 minutes.
4. Frost with choice frosting and sprinkles.

COFFEE CAKE, PAN – ADULT

Blueberry Buckle with Crispy Crumb Topping

By Muriel Ayres of Ocean Grove, NJ - 1st Place

Mix topping of:

- ◆ 1 cup sugar
- ◆ ½ cup soft butter (room temperature)
- ◆ ¾ cup flour
- ◆ 1 Tablespoon cinnamon

Mix together with a hand mixer and set aside.

If needed, add a bit more flour to get the desired texture.

Mix thoroughly, in a separate bowl:

- ◆ ¾ cup of sugar
- ◆ ¼ cup soft shortening
- ◆ 1 egg

Stir in:

- ◆ ½ cup milk

Sift together and stir in:

- ◆ 2 cups sifted flour
- ◆ 1 teaspoon baking powder
- ◆ ½ teaspoon salt

Carefully stir/fold in:

- ◆ 2 cups blueberries (well drained)

Pour into greased and floured 8" or 9" square pan.

Top with crispy crumb topping (above recipe).

Bake 45 – 55 minutes (8" pan takes a bit longer and due to depth difference).

Blueberry Buckle Coffee Cake

By Gayle Trulli of Freehold, NJ – 2nd Place

Ingredients for Cake:

- ◆ ¾ cup sugar
- ◆ ¼ cup butter
- ◆ 1 egg
- ◆ ½ cup milk
- ◆ 2 cups flour
- ◆ 1 teaspoon baking powder
- ◆ ½ teaspoon salt
- ◆ 2 cups fresh blueberries

Ingredients for Topping:

- ◆ ½ cup sugar
- ◆ 1/3 cup flour
- ◆ ½ teaspoon cinnamon
- ◆ ¼ cup butter, softened

Instructions:

1. Preheat oven to 375°F. Grease or parchment-line a 9" X 9" square pan.
2. Cream ¾ cup sugar, butter and egg.
3. Mix flour (2 cups), baking powder and salt into the sugar mixture, alternating with milk.
4. Stir in the blueberries.
5. Pour into the pan.
6. Make topping: Combine ½ cup sugar, 1/3 cup flour, cinnamon & butter. Spread over the batter in the pan.
7. Bake at 375°F for 25-30 minutes.

Streusel Coffee Cake

By Mark Leveene of Aberdeen, NJ – 3rd Place

Ingredients for Topping:

- ◆ 1½ cups (6.75 oz.) flour
- ◆ Pinch of fine sea salt
- ◆ 1 cup (7 oz.) sugar
- ◆ ¼ cup (1.9 oz.) light brown sugar
- ◆ 6 ounces unsalted butter, cool, cut into pieces
- ◆ 2 ½ teaspoons vanilla extract

Ingredients for Filling:

- ◆ 1 ½ teaspoons cinnamon
- ◆ 1 ½ ounces light brown sugar

Ingredients for Cake:

- ◆ 3 cups (13.5 oz.) flour
- ◆ 1 ¼ teaspoons baking powder
- ◆ ¾ teaspoon baking soda
- ◆ ¾ teaspoon salt
- ◆ 8 ounces unsalted butter, softened
- ◆ 1 2/3 cups +3 Tablespoons (11.5 oz.) sugar
- ◆ 4 eggs, room temperature
- ◆ 1 Tablespoon vanilla extract
- ◆ 1 cup buttermilk
- ◆ Confectioner's sugar to dust over finished cake

General Instructions:

1. Preheat oven to 350°F. Lightly spray oil in a 9" X 13" pan. Line it with parchment paper. Lightly spray parchment paper, too. Finally, lightly dust it with flour.

Instructions for Topping:

1. Whisk flour and salt in a medium-size bowl.
2. Blend in the sugar and the brown sugar.
3. Using a pastry blender, cut in the butter until small bits are formed.

4. Sprinkle over the vanilla extract.
5. Using your fingers, form small and medium-sized clumps.
6. Set aside. This makes a lot of topping. You will use it all.

Instructions for Filling:

1. In a separate bowl, mix together the filling ingredients.

Instructions for Cake:

1. Sift together the flour, baking powder, baking soda and salt. Set it aside.
2. Using a stand mixer with the paddle attachment, cream the butter.
3. Add the sugar in 3 additions, beating well between each addition.
4. Beat in eggs, one at a time.
5. Blend in the vanilla extract.
6. Add the flour mixture in 3 additions alternating with the buttermilk in 2 additions.
7. Scrape the sides of the bowl and beat only until the ingredients are well-blended. Do not overbeat.
8. Add ½ of the batter to the prepared pan using an offset spatula to make a smooth top.
9. Evenly distribute the filling.
10. Spoon the rest of the batter over the filling, being careful not to mix the batter with the filling.
11. Sprinkle on the topping evenly, using all the topping.
12. Bake in a preheated oven for 1 hour rotating the pan after 30 minutes (start checking for doneness after about 50 minutes). Cake is done when a wooden stick inserted near the center comes out clean. Top should be golden brown.
13. Place on a rack until the cake is room temperature. Place a piece of foil over the top to keep the topping in place. Place a second rack over the foil and invert the cake. Remove the pan and the parchment paper. Place a rack or cardboard cake board over the bottom and turn right side up. Carefully remove the foil.

COFFEE CAKE, PAN – CHILD

Blueberry Coffee Cake

By Maggie Raymond, Age 8, of Cliffwood Beach, NJ – 1st Place

Ingredients:

- ◆ 1 box yellow cake mix
- ◆ 4 eggs
- ◆ 8 oz. sour cream
- ◆ $\frac{3}{4}$ cup oil
- ◆ $\frac{1}{2}$ cup water
- ◆ 1 cup fresh blueberries
- ◆ 1 cup brown sugar
- ◆ 1 teaspoon cinnamon

Instructions:

1. Mix cake mix, eggs, sour cream, oil and water.
2. Fold in blueberries.
3. Pour into pan.
4. In another bowl, add sugar and cinnamon.
5. Sprinkle over cake.
6. Swirl with a knife.
7. Bake at 350°F for 30 minutes.

COFFEE CAKE, LOAF – ADULT

Almond Puff Loaf (from King Arthur Bake-Along)

By Gayle Trulli of Freehold, NJ – 1st Place

Ingredients for Bottom Layer:

- ◆ 1 cup flour
- ◆ ½ teaspoon salt
- ◆ 8 Tablespoons of cold butter cut into ½” pats
- ◆ ¼ cup ice water

Ingredients for Top Layer:

- ◆ 1 cup water
- ◆ 8 Tablespoons of cold butter
- ◆ 1 ½ teaspoons salt
- ◆ 3 large eggs at room temperature
- ◆ 1 teaspoon almond extract

Ingredients for Topping:

- ◆ 2/3 cup jam or preserves (blend of cherry & raspberry)
- ◆ ½ - 2/3 cup slivered or sliced almonds (toasted at 350°F)

Ingredients for Icing:

- ◆ ½ cup confectioner’s sugar
- ◆ Pinch of salt
- ◆ 1 teaspoon vanilla or almond extract
- ◆ 1 – 2 Tablespoons milk

Instructions:

1. Preheat oven to 350°F. Place parchment paper on baking sheet.
2. To make the bottom layer: In a medium-sized bowl, combine flour and salt. Then work in cold butter with a pastry blender. Mix until everything is crumbly. Then stir in water. The dough will become cohesive, though not smooth.

3. Divide the dough in $\frac{1}{2}$. Wet your hands and shape each piece of this wet dough into a rough log. On the parchment-covered baking sheet, pat the logs into 10" X 3" rectangles, leaving at least 4" between them and 2" on each side.
4. To make the top layer: In a medium-sized saucepan, bring the water, salt and butter to a boil. Make sure the butter is completely melted. Add the flour all at once. Stir with a spoon until it thickens, begins to steam and leaves the side of the pan. This will happen VERY quickly.
5. Transfer the stiff batter to a mixing bowl. Beat it with a hand mixer at medium speed for 1 minute to cool it down.
6. Add eggs, one at a time, beating well after each addition. Beat until batter loses its slippery look and each egg is totally absorbed.
7. Mix in almond extract.
8. Divide dough in $\frac{1}{2}$. Place on top of bottom layer, covering it completely.
9. Bake for 50-60 minutes or until it is golden brown. Remove pastries from the oven and transfer to a cooling rack.
10. Briefly, warm the jam until spreadable. Spread $\frac{1}{3}$ cup on each pastry.
11. Sprinkle toasted almonds atop the jam. Wait until totally cool then.
12. Stir together icing ingredients.
13. Drizzle a-top pastries.
14. Cut to serve. Store at room temperature for a day or so.

Blueberry Buckle Coffeecake

By Mark Leveene of Aberdeen, NJ – 2nd Place

Ingredients for Streusel:

- ◆ 2 ounces sugar
- ◆ 1/8 teaspoon salt
- ◆ 2 ounces flour
- ◆ 2 ounces butter
- ◆ 1 teaspoon ground cinnamon

Ingredients for Cake:

- ◆ 8 ½ ounces flour
- ◆ 2 teaspoons baking powder
- ◆ ½ teaspoon salt
- ◆ 5 ¼ ounces granulated sugar
- ◆ 2 ounces butter
- ◆ 1 egg
- ◆ 1 teaspoon vanilla extract
- ◆ 4 ounces milk
- ◆ 10 ounces blueberries (2 cups)

Instructions:

1. Preheat oven to 375°F. Lightly spray a 9" loaf pan with oil. Then line the bottom with parchment paper and lightly spray again.
2. To make the topping: Mix the sugar, flour, cinnamon and salt in a small bowl. Using a pastry blender cut in the butter until it reaches a crumbly state. Set aside.
3. To make the cake: Sift together the flour, baking powder and salt together in a medium-sized mixing bowl. Set aside.
4. In a separate bowl, cream the butter and sugar.
5. Then mix in the egg and vanilla.
6. Alternately, add milk and flour mixture to sugar/butter mixture, ending with the flour. Fold in blueberries only enough to blend in.
7. Pour batter into the prepared pan. Sprinkle topping over the batter.
8. Bake the cake for 40-45 minutes, or until a toothpick inserted into the center comes out clean.

9. When the cake is completely cool, cover with foil (to keep the topping in place). Then invert. Remove the pan and parchment. Cover with a cake board, and turn right side up. Remove the foil.

SINGLE CRUST PIE – ADULT

Blueberry Peach Pie

By Don Steinfeld of Farmingdale, NJ – 1st Place

For Crust:

- ◆ 1 $\frac{3}{4}$ cup unbleached all-purpose flour
- ◆ 3 Tablespoons sugar
- ◆ A pinch of salt
- ◆ $\frac{1}{3}$ cup shortening
- ◆ 6 Tablespoons unsalted butter, cold and cut into small pieces
- ◆ Ice water

Process the dry ingredients in the food processor. Add butter and shortening. Process, again. Add enough water for dough to begin to ball up. Chill it.

For Filling:

- ◆ 6 peaches, peeled and cut up
- ◆ 2 cups blueberries
- ◆ Juice of $\frac{1}{2}$ a lemon

Mix ingredients in a bowl.

For Crumb Top:

- ◆ 1 cup unbleached all-purpose flour
- ◆ 1 cup sugar
- ◆ $\frac{1}{2}$ teaspoon salt
- ◆ 1 $\frac{1}{2}$ teaspoons cinnamon

Process the ingredients for the crumb top in food processor. Add 1 stick unsalted butter cut into pieces. Process, again.

Finish:

Roll out dough. Put in in a 10-inch pie pan. Pre-bake it at 350°F degrees for 10 minutes. Add filling. Cover with crumb top. Bake at 350°F for 50 minutes.

Kate's Dana Pie

By Kate Dowd of Howell, NJ – 2nd Place

Ingredients for Crust:

- ◆ 1 stick salted butter
- ◆ 1¼ cups all-purpose flour
- ◆ ¼ teaspoon salt
- ◆ Zest of 1 lemon
- ◆ 4 Tablespoons apple cider

Instructions for Crust:

1. Sift flour and salt into a large mixing bowl.
2. Add lemon zest.
3. Cut butter into ½" cubes and chill.
4. Using a pastry blender, mix flour and butter.
5. Add apple cider to crust.
6. Mix to form dough.
7. Chill for at least 1 hour.
8. Roll out into ¼" thick crust.
9. Form into 9" pie plate.
10. Use baking weights to keep crust shape.
11. Bake at 425°F for 15 minutes. Then lower temperature to 350°F degrees and bake until golden brown.

Ingredients for Filling:

- ◆ 6 cups blueberries
- ◆ 1 ¼ cups sugar
- ◆ 3 Tablespoon corn starch
- ◆ 1 Tablespoon lemon juice
- ◆ ¼ teaspoon salt
- ◆ ½ apple cider
- ◆ ¼ cup water.

Instructions for Filling:

1. Cook 1 cup of blueberries with 1 cup sugar, stirring continuously so it doesn't burn.

2. Add ½ cup of apple cider – ¼ cup water that has been mixed with 3 Tablespoons of corn starch and ¼ teaspoon of salt and 1 Tablespoon of lemon juice to the cooking blueberries.
3. Cook until thick like ketchup and until the corn starch taste has dissipated.
4. Cool cooked berry mixture to room temperature.
5. Add remaining blueberries and stir until mixed.
6. Add to pie crust.
7. Chill at least three hours.



Pecan Chocolate Pie

By Celia Reiss of N.Y.C., NY – 3rd Place

Use 1 pie crust disk for this bottom-crust ed pie.

Crust:

- ◆ 3 cups flour
- ◆ 1 teaspoon salt
- ◆ 1 cup butter
- ◆ 5 Tablespoons iced water

Instructions:

1. Add flour and salt and pulse 3X.
2. Add butter cut into 1 Tablespoon pieces. Pulse 20 X or until butter is incorporated in the flour.
3. Slowly, add 5 tablespoons of ice water. Pulse until the dough comes together.
4. Remove dough and knead a few times.
5. Divide into 2 balls and form into discs.
6. Roll out first disc and roll out and place into the pie pan.

Filling:

- ◆ 5 eggs
- ◆ ¼ cup melted butter
- ◆ 1 Tablespoon bourbon
- ◆ ½ cup brown sugar
- ◆ 1 ½ cups dark corn syrup
- ◆ 6 ounces chocolate chips

Instructions:

1. Mix the above ingredients together.
2. Put pecans on top in a decorative way.
3. Bake 425°F for 15 minutes. Turn down oven to 375°F and bake for 45-60 minutes.

SINGLE CRUST PIE – TEEN

Homemade Pecan Pie

By Ezra Skudera, Age 13, of Neptune City – 1st Place

Crust:

- ◆ 1¼ cups flour
- ◆ ½ teaspoon sugar
- ◆ ¼ teaspoon salt
- ◆ ½ cup butter
- ◆ 1 tablespoon cold water at a time until it comes together

Pie Filling:

- ◆ 2/3 cup pecans
- ◆ 1/3 cup butter
- ◆ 1/3 cup light brown sugar
- ◆ 1 teaspoon flour
- ◆ 2/3 light corn syrup
- ◆ 1 teaspoon vanilla
- ◆ 2 eggs

No instructions were included with this recipe.

DOUBLE CRUST PIE – ADULT

Double Crust Razzle Berry Pie

By Rachel Gold of Manchester, NJ – 1st Place

Ingredients for Pie Crust

- ◆ 3 cups flour
- ◆ 1½ stick butter
- ◆ ½ cup ice water
- ◆ 2 Tablespoons shortening
- ◆ 1 teaspoon salt

Instructions for Making Pie Crust:

1. Process in food processor until ball forms.
2. Divide into 2.
3. Wrap each in foil and chill ½ hour.
4. Roll out one piece for the pie dish.
5. Place in pie dish.
6. Roll out the other. Slice it into strips and cover both with plastic and place in the fridge.

Ingredients for Filling:

- ◆ 2 pints raspberries
- ◆ 2 pints blackberries
- ◆ 2 pints blueberries
- ◆ ½ - ¾ cup sugar
- ◆ ¼ cup Cornaby's Ultra Gel™
- ◆ 1 egg
- ◆ ½ teaspoon water OR milk
- ◆ Turbinado or regular sugar, about 1 – 2 Tablespoons

Instructions for filling:

1. Preheat the oven to 375°F.
2. Add the fruit, sugar and Ultra Gel™ into a saucepan and gently, using a rubber spatula, fold the berries in. Start with only ½ cup of sugar,

but if your berries are extra tart, you should add more sugar, but only 1 Tablespoon at a time. Turn the heat to medium low and cook until the berries are releasing their juices and beginning to thicken. Only stir occasionally as you do not want to break up the fruit and turn it into jam.

3. Add the hot fruit mixture directly into the pie crust. Place strips across the pie and then lift up one end of every other strip and lay a new strip across the other way. Now repeat but with the other strips that were not originally lifted up. Continue until you are halfway across the pie. Then turn the pie around and repeat from the other side to make a lattice across the entire pie.
4. Whisk together the egg and water and brush the top of the pie and immediately sprinkle with sugar.
5. Bake the pie for 25 minutes. Then drape with a piece of tin foil and continue to bake for another 20-30 minutes or until the filling is bubbly and crust is golden brown.

Strawberry Rhubarb

By Celia Reiss of N.Y.C., NY – 2nd Place

Use 1 pie crust disk for this bottom-crust pie.

Crust:

- ◆ 3 cups flour
- ◆ 1 teaspoon salt
- ◆ 1 cup butter
- ◆ 5 Tablespoons iced water

Instructions for Crust (use food processor):

1. Add flour and salt and pulse 3X.
2. Add butter cut into 1 Tablespoon pieces. Pulse 20 X or until butter is incorporated in the flour.
3. Slowly, add 5 tablespoons of ice water. Pulse until the dough comes together.
4. Remove dough and knead a few times.
5. Divide into 2 balls and form into discs.
6. Roll out first disc and roll out and place into the pie pan.

Filling:

- ◆ 3 cups strawberries
- ◆ 2 cups rhubarb
- ◆ $\frac{3}{4}$ cup sugar
- ◆ Juice of $\frac{1}{2}$ a lemon
- ◆ $\frac{1}{2}$ cup flour

Instructions:

1. Mix together and put into pie shell.
2. Roll out 2nd disc into a rectangle. Cut strips & make a lattice
3. Bake at 425°F for 15 minutes. Turn down oven to 375°F and bake for another 45-60 minutes.

Scrumptious Apple Pie

By Cassidy White of Howell, NJ – 3rd Place

Ingredients for Crust:

- ◆ 2 ½ cups (325 grams) all-purpose flour
- ◆ 1 teaspoon kosher salt
- ◆ 1 Tablespoon sugar, optional
- ◆ 1 cup very cold, unsalted butter, cut into ½ inch cubes – 2 sticks (230 grams)
- ◆ 4-8 Tablespoons ice water

Instructions for Crust:

1. Add 1 ½ cups flour, salt and sugar into a medium bowl. Stir 2 – 3 times until combined.
2. Scatter butter cubes over flour and mix briefly with a fork or spatula to coat the butter with flour.
3. Cut the butter into the flour with a pastry blender, working mixture until the flour has a coarse, mealy texture similar to fresh bread crumbs...about 1 – 2 minutes.
4. Add remaining 1 cup flour. Work butter and flour with the pastry blender until flour is evenly distributed – about 20 seconds. Dough should look crumbly with pea-sized pieces.
5. Sprinkle ice water over the mixture – start with 4 Tablespoons and add from there. Using a rubber spatula, press the dough into itself. The crumbs should begin to form larger clusters. If you pinch some of the dough and it holds together, it is ready. If the dough falls apart, add 2 – 4 more Tablespoons of water and continue to press until dough comes together.
6. Remove dough from bowl and place in a mound on a clean surface. Work the dough just enough to form a ball. Cut ball in half. Then form each half into discs. Wrap each disc with plastic wrap and refrigerate at least 1 hour or up to 2 days. You can freeze it for up to 3 months (just thaw it overnight in the fridge before using).
7. Remove dough from fridge and let sit at room temperature for 5 minutes.
8. Roll out one disc and put it into your pie pan.

Ingredients for Filling:

- ◆ 1/3 – ½ cup sugar
- ◆ ¼ cup Gold Medal™ all-purpose flour
- ◆ ½ teaspoon ground cinnamon
- ◆ ½ teaspoon ground nutmeg
- ◆ 1/8 teaspoon salt
- ◆ 8 cups thinly sliced peeled tart apples (8 medium)
- ◆ 2 Tablespoons butter or margarine

Instructions for Filling:

1. Heat oven to 425°F. Prepare the double crust pastry above.
2. Mix sugar, flour, cinnamon, nutmeg and salt in a large bowl. Stir in apples. Turn into pastry-lined pie plate. Dot with butter. Trim overhanging edge of pastry ½ inch from the rim of the plate.
3. Roll other round of pastry dough. Fold into fourths and cut slits so steam can escape. Unfold top pastry over filling. Trim overhanging edge 1 inch from rim of plate. Fold and roll top edge under lower edge, pressing on rim to seal. Flute as desired.
4. Brush top crust with egg wash and sprinkle with white sugar.
5. Cover edge with 3-inch strip of aluminum foil to prevent excessive browning. Remove foil during last 15 minutes of baking.
6. Bake 40-50 minutes or until crust is brown and juice begins to bubble through slits in crust. Serve warm, if desired.

DOUBLE CRUST PIE – TEEN

Apple Pie

By Joey Davenport, Age 17, of Manchester, NJ – 1st Place

Ingredients for Pie Crust:

- ◆ 2 cups all-purpose flour, plus more for rolling
- ◆ 1 teaspoon salt
- ◆ 2/3 cup butter-flavored Crisco[®] vegetable shortening
- ◆ 7 – 10 Tablespoons ice water

Ingredients for Filling:

- ◆ 6 apples (about 2 ¼ pounds), peeled, cored, and sliced Granny Smith apples
- ◆ 1 – 1 ½ cups sugar (depending on how sweet you want it)
- ◆ ¼ teaspoon salt
- ◆ 1/3 cup all-purpose flour
- ◆ 1 teaspoon ground cinnamon
- ◆ 1 Tablespoon butter, softened

No instructions were included for this recipe.

DOUBLE CRUST PIE – CHILD

Blue (Berry Good) Pie

By David Jackson, Age 10, of Neptune City, NJ – 1st Place

Ingredients for Filling:

- ◆ 1/3 cup flour
- ◆ 1 cup sugar
- ◆ ¼ cup brown sugar
- ◆ ¼ teaspoon cinnamon
- ◆ 6 cups fresh blueberries – thaw to room temperature if using frozen berries
- ◆ 4 Tablespoons lemon juice
- ◆ 3 Tablespoons butter
- ◆ ¼ teaspoon peppermint extract

Instructions for Filling:

1. It is best to start with making your filling because it has to be cooled to room temperature before being used to fill the pie.
2. Whisk together the flour, sugar, brown sugar, cinnamon and peppermint extract.
3. In a large saucepan, bring the blueberries and lemon juice to a gentle boil.
4. Stirring constantly, gently stir in the flour, sugar and spice mixture. Cook for only a minute after the last of the dry mixture has been stirred in. Your filling should now have thickened.
5. Remove from heat and stir in the 3 Tablespoons of butter.
6. Cool the filling to room temperature before adding to the pie crust. This IS very important or your bottom crust will be soggy.
7. Pour into prepared pie crust. Top with the second pastry round, tucking the edges of the dough under the bottom crust and flute the edges together using your fingers or a fork. Brush with egg wash made by whisking together 1 large egg yolk and 1-2 Tablespoons water.

8. Lightly sprinkle sugar over the top of the egg washed pie, if you like. Turbinado sugar works well for this. Slit a 1 inch hole in the middle of the top crust to allow steam to escape

Ingredients for Pie Crust:

- ◆ 1½ cups all-purpose flour
- ◆ Pinch of salt
- ◆ 1 Tablespoon icing sugar
- ◆ 7 Tablespoons cold, unsalted butter, cubed
- ◆ 1 egg yolk
- ◆ 2 – 3 tablespoons cold water

Instructions for Pie Crust:

1. Put flour, butter, icing sugar and salt in a food processor. Pulse until fine crumbs form.
2. Mix together the egg yolk and water and add to the dry ingredients.
3. Pulse until a dough forms, around 10 seconds.
4. Wrap the pastry in Cling Wrap and refrigerate for 30 minutes to allow the gluten to relax before rolling.
5. Roll on a floured surface to fit your tin or pie dish. A good thickness is ¼ inch.

Blueberry Pie

By Claudia Uriarte, Age 9, of Keansburg, NJ – 2nd Place

Ingredients:

- ◆ ¾ cup white sugar
- ◆ 3 Tablespoons cornstarch
- ◆ ¼ teaspoon salt
- ◆ 4 cups blueberries
- ◆ 1 double layer pie crust (recipe or boxed)
- ◆ 1 Tablespoon butter

Instructions:

1. Preheat oven to 375°F. Mix sugar, cornstarch, salt and cinnamon and then sprinkle over the blueberries.
2. Line the pie dish with one prepared crust and pour berry mixture into the crust and dot with butter. Top crust can be placed whole over mixture (just remember to make slits in top for escaping steam) or may be cut into strips and woven into a lattice top. Pinch crust edges to seal.
3. Bake the pie on lower shelf in oven for about 50 minutes or until crust is golden brown. Cool on wire rack.

PIES, TART – ADULT

Mini Blueberry Pie Pops

By Emily Kirman of Freehold, NJ – Honorable Mention

Ingredients for Pie Crust:

- ◆ 1¼ cups all-purpose flour
- ◆ ¼ teaspoon salt
- ◆ ½ cup butter, chilled and diced
- ◆ ¼ cup ice water

No instructions were submitted for making the Pie Crust.

Ingredients for Blueberry Filling:

- ◆ 1 cup blueberries
- ◆ 3 Tablespoons sugar
- ◆ 2 teaspoons cornstarch
- ◆ Piecrust (recipe above)
- ◆ 16 wooden pop sticks
- ◆ 1 large egg, beaten with 1 Tablespoon water

Instructions for Making Blueberry Filling:

1. In a small saucepan, combine ¾ cup of the blueberries, the sugar and cornstarch. Stir in ¼ cup water. Cook over medium heat for 5 – 7 minutes or until berries have popped and mixture has thickened. Remove from heat and stir in remaining ¼ cup blueberries. Cover and refrigerate for 20 minutes.
2. Heat your oven to 425°F. Unroll one of the pie crusts on a cutting board. Cut out circles with a 2 ½ inch cookie cutter. Gather together scraps, re-roll and cut out circles. You should have 16 circles in total. Repeat with second pie crust.
3. Divide 16 of the rounds between 2 cookie sheets. Gently press a pop stick into each round. Spoon a heaping teaspoon of the blueberry filling in center of each round. Brush edges with egg mixture and place a second round on top. Seal edges with a fork, brush tops with

egg wash and sprinkle pies with a little sugar. Cut small vent holes into each pie.

4. Bake at 425°F degrees for 10-11 minutes.

QUICK SWEET BREAD – ADULT

Cinnamon Toast Crunch™ Bread

By Elizabeth Rondholz of Freehold, NJ – 1st Place

Ingredients:

- ◆ 2 cups flour
- ◆ 1 ½ cups sugar
- ◆ 1 teaspoon baking powder
- ◆ ½ teaspoon baking soda
- ◆ ½ teaspoon salt
- ◆ 1½ cups milk
- ◆ 1 cinnamon stick
- ◆ 2 teaspoons vanilla extract
- ◆ 1 egg
- ◆ ¼ cup vegetable oil
- ◆ 1 teaspoon + 1 Tablespoon cinnamon
- ◆ 2 ½ cups Cinnamon Toast Crunch™ Cereal

Instructions:

1. Preheat oven to 350°F. Next, line a 9-inch loaf pan with parchment paper or aluminum foil and grease well.
2. Heat milk on stovetop to a gentle simmer. Turn flame off and place cinnamon stick in the milk. Allow it to steep while you are crushing the cereal.
3. Crush 2 ½ cups of Cinnamon Toast Crunch™ Cereal to a fine texture either in a blender or in a plastic bag with a rolling pin. Crushed cereal will yield 1 ¾ cups.
4. Mix together the flour, 1 cup sugar, 1 teaspoon cinnamon, baking powder, baking soda, 1 cup crushed cereal and salt.
5. In a separate bowl, whisk together the egg, milk vanilla and oil.
6. Combine wet and dry ingredients until just smooth.
7. Combine ½ cup sugar and 1 Tablespoon cinnamon. Pour half of the batter into the loaf pan and cover with the cinnamon sugar mixture.

- Top off with remaining batter and remaining cinnamon sugar mixture. Sprinkle remaining crushed cereal on top.
8. Bake for 50 minutes or until golden brown around edges and top has cracked.



Apple Bread

By Mary McManus of Sea Girt, NJ – 2nd Place

Ingredients:

- ◆ 3 cups flour
- ◆ 2 cups sugar
- ◆ 2 teaspoons cinnamon
- ◆ 1 Tablespoon baking soda
- ◆ ½ teaspoon baking powder
- ◆ ½ teaspoon salt
- ◆ 4 large eggs
- ◆ 1 cup canola oil
- ◆ ½ teaspoon vanilla extract
- ◆ 4 green apples, chopped

Instructions:

1. Preheat oven to 450°F. Grease two loaf pans with butter. This recipe makes two loaves.
2. Whisk together first 6 ingredients. In a separate bowl, whisk together oil, eggs and vanilla.
3. Whisk dry and wet together until moist. Add apples and fold until just incorporated.
4. Bake in loaf pans for 52 minutes. Test for doneness.

Chunky Banana Bread

By Sandy Wolfe of Howell, NJ – 3rd Place

Ingredients:

- ◆ 1 cup granulated sugar
- ◆ ½ cup unsalted butter cold from the fridge & cut into ¼ Tablespoon sizes.
- ◆ 2 eggs straight from the fridge, too
- ◆ 1 teaspoon 100 % Pure Hawaiian Vanilla Extract®
- ◆ 1 teaspoon baking soda
- ◆ 1½ cups Gold Medal™ all-purpose flour
- ◆ 1 cups (3 soft very overripe) banana pulp

Instructions:

1. Grease and flour (or use parchment paper and spray it) one large loaf pan.
2. Using a stand mixer with the paddle attachment, cream the granulated sugar and unsalted butter.
3. Add the eggs and vanilla and mix until they are combined.
4. With a whisk, in a separate bowl mix together the flour and baking soda. Add it to the above mixture in number #3.
5. Peel the bananas and add them all at once give them a quick mix to leave chunks of banana in the batter.
6. Bake 350°F for about an hour.

Optional: Sprinkle coarse sugar on top of the banana bread just before you pop it into the oven.

Yield: 1 large loaf

Pina Colada Sweet Bread

By Mark Rondholz of Holmdel, NJ – Honorable Mention

Ingredients:

- ◆ 1 cup sugar
- ◆ 2 cups flour
- ◆ 1 Tablespoon baking powder
- ◆ ½ teaspoon salt
- ◆ 1 egg
- ◆ 1 cup milk
- ◆ 1 ½ teaspoons coconut extract
- ◆ 1/3 cup canola oil
- ◆ 2/3 cup equal parts chopped maraschino cherries and crushed pineapple (drained the juices and reserve)
- ◆ toasted coconut flakes, optional
- ◆ Powder sugar glaze, optional

Instructions:

1. Grease a 1-pound loaf pan. Line it with parchment paper and grease it again. Preheat oven to 350°F.
2. Combine the sugar, flour, baking powder and salt.
3. Beat the egg, milk, coconut extract and canola oil together.
4. Gradually add dry to wet and mix until just combined.
5. Pour batter into prepared pan. Bake for 50 minutes. Bread is done when golden and firm.
6. Cool in pan for 5 minutes.
7. Drizzle reserved pineapple juice over the top of the bread, allowing it to soak in. Cool in pan for another 10 minutes and then remove.
8. Top with powder sugar glaze and/or toasted coconut, if desired.

Pumpkin Bread

By Kim Silverstein of Manalapan, NJ – Honorable Mention

Ingredients:

- ◆ 1 14-ounce can of pumpkin puree
- ◆ 4 eggs
- ◆ 1 cup vegetable oil
- ◆ 2/3 cup water
- ◆ 3 cup sugar
- ◆ 3 ½ cups flour
- ◆ 2 teaspoons baking soda
- ◆ 1 ½ teaspoon salt
- ◆ 1 teaspoon cinnamon
- ◆ 1 teaspoon ground nutmeg
- ◆ ½ teaspoon ground clove
- ◆ ¼ teaspoon ground ginger

Instructions:

1. Preheat oven to 350°F. Grease and flour THREE 7-inch x 3-inch loaf pans or 7 mini loaf pans.
2. In a large mixing bowl, mix pumpkin, eggs, oil, water and sugar until well blended.
3. In separate bowl, combine flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Add to pumpkin mix. Blend well.
4. Pour into loaf pans.
5. Bake 50 minutes or until tooth pick inserted comes out clean.

QUICK SWEET BREAD – TEEN

Chocolate Chip Monkey Loaf

By Charlie Dangler, Age 16, of Farmingdale, NJ – 1st Place

Ingredients:

- ◆ 3 medium bananas
- ◆ ½ cup butter, melted
- ◆ 1 cup sugar
- ◆ 2 eggs
- ◆ 2 teaspoons vanilla
- ◆ ½ cup sour cream
- ◆ 1 teaspoon baking soda
- ◆ 1 teaspoon salt
- ◆ 1½ cups flour
- ◆ ½ cup chocolate chips

Instructions:

1. Heat oven to 350°F.
2. Mash 2 of the bananas leaving some lumps. Thinly slice last banana.
3. Mix butter and sugar.
4. Add in eggs and vanilla and mix well.
5. Add sour cream, salt and bananas to butter mixture. Blend well.
6. Then add in the flour and mix well.
7. Fold in the chocolate chips.
8. Spray loaf pan and bake contents for 50-60 minutes.

Pumpkin Loaf Sweet Bread

By Samantha Dangler, Age 16, of Farmingdale, NJ – 2nd Place

Ingredients:

- ◆ 1 can pumpkin puree (15 oz.)
- ◆ 4 large eggs
- ◆ 1 cup vegetable oil
- ◆ 2/3 cup cold water
- ◆ 2 teaspoon vanilla
- ◆ 2 ½ cups sugar
- ◆ 3 ½ cups flour
- ◆ 2 teaspoons baking soda
- ◆ 1 ½ teaspoon salt
- ◆ 1 Tablespoon cinnamon

Instructions:

1. Preheat oven 350°F.
2. Grease/flour 2 loaf pans.
3. Blend well: pumpkin, eggs, oil, water, vanilla and sugar.
4. Whisk DRY: flour, cinnamon, salt, baking soda...in a separate bowl.
5. Add dry to wet and mix.
6. Pour into pans and bake 60-70 minutes.

Lemon Blueberry Bread

By Collin Gray, Age 16, of Keyport, NJ – 3rd Place

Ingredients for Bread:

- ◆ 1½ cups all-purpose flour
- ◆ 1 teaspoon baking powder
- ◆ 1 teaspoon salt
- ◆ 1/3 cup unsalted butter, melted
- ◆ 1 cup sugar
- ◆ 2 eggs
- ◆ ½ teaspoon vanilla extract
- ◆ 2 teaspoon fresh-grated lemon zest
- ◆ 2 Tablespoons fresh lemon juice
- ◆ ½ cup milk
- ◆ 1 cup fresh blueberries
- ◆ 1 Tablespoon all-purpose flour

Ingredients for Lemon Glaze:

- ◆ 2 Tablespoons butter, melted
- ◆ ½ cup powdered sugar
- ◆ 2 Tablespoons fresh lemon juice
- ◆ ½ teaspoon vanilla extract

Instructions:

1. Preheat oven to 350°F and line 9" X 5" loaf pan with parchment paper (or lightly grease with butter).
2. In a medium bowl, whisk the flour, baking powder and salt. Set aside.
3. In the bowl of an electric mixer, blend together the melted butter, sugar, eggs, vanilla, lemon zest and lemon juice. Mix until well combined.
4. While slowly mixing, add flour mixture and milk in two batches (some flour, then some milk, then the rest of the flour and the rest of the milk). Stop mixing as soon as it's just combined.
5. Rinse off the blueberries so they have just a bit of moisture on them. Then, in a small bowl, toss the blueberries and the 1 Tablespoon of

- flour. This flour coating will help prevent the blueberries from sinking to the bottom of your loaf while baking.
6. Add the flour-coated berries to the batter and gently but quickly stir, by hand, to combine.
 7. Immediately pour batter into prepared pan and bake for 55 – 65 minutes, or until a toothpick inserted in the center of the loaf comes out clean. Cool bread in pan for about 30 minutes. Then move it to a wire cooling rack with a baking sheet below it to catch the glaze you are about to use on it.
 8. Prepare the glaze by simply whisking together the melted butter, powdered sugar, lemon juice and vanilla. Next, pour the glaze over the loaf. Allow to set a few minutes. Then serve.
 9. If baking the day before serving, wrap cooled loaf in plastic wrap and store at room temperature WITHOUT the glaze. The day of serving, mix and add the glaze.

QUICK SWEET BREAD – CHILD

Banana Bread in a Jar

By Allison Gray, Age 9, of Keyport, NJ – 1st Place

Ingredients:

- ◆ 2/3 cup shortening
- ◆ 2 cups granulated sugar
- ◆ 4 eggs
- ◆ 2 cups mashed bananas (approx. 4 medium-sized bananas)
- ◆ 2/3 cup water
- ◆ 3 1/3 cups all-purpose flour
- ◆ ½ teaspoon baking powder
- ◆ 2 teaspoons baking soda
- ◆ 1 ½ teaspoons salt
- ◆ 1 teaspoon ground cinnamon
- ◆ ½ teaspoon ground cloves
- ◆ 2/3 cup pecans, crushed
- ◆ 12 half pint (8 ounce jars) mason jars

Instructions:

1. Preheat oven to 325°F. Next, prepare the mason jars by greasing the insides of them with cooking spray.
2. In a large mixing bowl, beat together the shortening and sugar with an electric mixer until well-incorporated. Beat in the eggs, bananas and water until light and fluffy.
3. In a separate bowl, sift together the flour, baking powder, baking soda, salt, cinnamon and cloves. Pour into the banana mixture, a little at a time and mixing well with each addition. Fold in pecans.
4. Spoon the batter into the mason jars filling each ½ way up. Wipe off any spills on the jars (especially from the rim) before baking. Do not add the lids. **Tip:** You can, also, pour the batter into a gallon-sized bag. Cut a hole in the corner and pipe the batter into the jars.
5. Line up the jars on a baking sheet and bake for 40-45 minutes or until a toothpick inserted in the center comes out clean. **Note:** You can,

- also, line the jars up on the oven rack without the baking sheet. While the jars are baking, sterilize the lids and rings in boiling water.
6. Remove the jars from the oven and screw on the lids and rings (to the jars) while the bread is cooling. The jars will seal as the bread cools. You will hear a light “ping” when the jar seals itself. If you don’t hear the ping, press down on the lid to make it firm. If the bread bakes above the rim of the jar, just gently press the top of the bread down with the lid and seal.
 7. Store in refrigerator for up to a week or eat when cooled. This can also be stored in the freezer for a few months.



Zucchini Bread

By Josie Wolfe, age 7, of Jackson, NJ – 2nd Place

Ingredients:

- ◆ 1 cup white sugar
- ◆ 1 cup brown sugar
- ◆ 3 eggs
- ◆ 1 cup vegetable oil
- ◆ 3 teaspoons vanilla extract
- ◆ 3 cups all-purpose flour
- ◆ 1 teaspoon nutmeg
- ◆ 3 teaspoons ground cinnamon
- ◆ 1 teaspoon baking powder
- ◆ 1 teaspoon salt
- ◆ 1 teaspoon baking soda
- ◆ 2 cups grated zucchini
- ◆ 1 cup chopped walnuts (optional)

Instructions:

1. Grease TWO 8" X 4" pans or 6 mini loaf pans. Preheat oven to 325°F.
2. Mix flour, salt, baking powder, soda, nutmeg and cinnamon together in a bowl.
3. Beat eggs, oil, vanilla and sugar together in a large bowl.
4. Add dry ingredients to the creamed mixture and beat well
5. Grate zucchini. Stir into the mixture along with the nuts until well combined.
6. Pour batter into prepared pans.
7. Bake 40 – 60 minutes or until tester inserted in the center comes out clean.



Banana Bread

By Wyatt Wolfe, Age 6, of Jackson, NJ – 3rd Place

Ingredients:

- 1 stick butter, melted
- ½ cup white sugar
- ½ cup brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1½ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup sour cream or Greek yogurt
- 3 very ripe bananas, mashed.

Instructions:

1. Preheat oven to 350°F and grease or spray a 9-inch loaf pan. Set aside.
2. In a large bowl, whisk together the melted butter and sugars. Add the vanilla and eggs one at a time, whisking.

3. Sprinkle the flour, baking soda and salt over the butter mixture and stir to mix until just combined. Fold in the bananas and sour cream.
4. Pour the batter into the prepared pan and bake 60 minutes or until crust is golden brown and a toothpick inserted into the center comes out clean. Cool until warm before serving.

YEAST BREAD – ADULT

Sesame Artisan Bread

By Vivia Beke of Manalapan, NJ – 1st Place

Ingredients:

- ◆ 3 cups semolina flour
- ◆ 3 ¼ cups bread flour
- ◆ 1½ Tablespoon yeast
- ◆ 1½ cups warm water
- ◆ 1½ cups seltzer

Instructions:

1. No need to knead this dough.
2. Let yeast activate in warm water.
3. In another bowl add flours and salt
4. Add yeast mixture and seltzer. Dough will be sticky.
5. Put dough in greased bowl to rise for 2 hours.
6. When ready to use spread cornmeal on parchment paper. With a little flour on your hands, take dough out of bowl. Shape it into an oval.
7. Make 4 slashes on the top of the dough and let rise for 20 minutes.
8. While the dough is rising, heat pizza stone at 450°F. Under the rack of the pizza stone, add an oven safe dish filled with water. (This creates steam).
9. When the dough has risen for 20 minutes, apply cornstarch wash which is ½ teaspoon with a touch of water to make a paste. Add ½ cup water. Sprinkle with sesame seeds.
10. When pizza stone is heated up, take the parchment paper with the bread on it and slide it onto the stone.
11. Bake for 30 minutes.

Rye Bread

By Flora Higgins of Colts Neck, NJ – 2nd Place

Ingredients:

- ◆ 1½ cups water
- ◆ 2 packages active dry yeast
- ◆ ½ cup molasses
- ◆ 1 Tablespoon brown sugar
- ◆ 2 teaspoons salt
- ◆ 2 Tablespoons soft shortening
- ◆ 4 cups sifted all-purpose flour
- ◆ 2 cups stirred rye flour
- ◆ 2 Tablespoons caraway seeds

Instructions:

1. Dissolve yeast in warm water.
2. Combine molasses, brown sugar, salt and shortening. Add it to the yeast mixture.
3. Combine flours; add ½ to yeast mixture. Mix well.
4. Work in remaining flour and seeds.
5. Turn dough out on a floured board and knead until smooth and elastic.
6. Place in greased bowl. Turn to grease it. Cover. Let it rise in a warm place 1 ½ hours.
7. Punch down. Let rest 20 minutes. Shape into 2 round loaves.
8. Place on opposite corners of a lightly-greased cookie sheet.
9. Let rise until doubled – about 45 minutes.
10. Bake in preheated 400°F oven for 30-35 minutes.
11. If desired, brush warm loaves with melted butter.

Sun Dried Tomato Avocado Bread

By Anita Pardue of Wall, NJ – Honorable Mention

Ingredients:

- ◆ 1 package active dry yeast
- ◆ 1 teaspoon sugar
- ◆ 1 1/3 cups milk
- ◆ 3 cups flour
- ◆ 1 teaspoon salt
- ◆ 1 avocado
- ◆ 1 package sun-dried tomatoes – 3 ounces
- ◆ 1 egg and little milk mixed together

Instructions:

1. Scald the milk and let come to lukewarm.
2. In a small bowl, combine the yeast and sugar and 3 Tablespoons of milk. Allow it to rise about half an hour.
3. In another bowl mix flour and salt.
4. In food processor, mix avocado and sun-dried tomatoes.
5. Pour yeast mixture and avocado mixture into flour and mix together.
6. Turn out onto floured surface and knead until smooth, adding flour if needed.
7. Place in greased loaf pan and let rise until double in size.
8. Brush top of bread with egg and milk.
9. Bake in 350°F oven for an hour.

MUFFINS: ADULT

Hide the Veggie Muffin: Double Chocolate Zucchini Muffin

By Kell Neumann of Aberdeen, NJ – 1st Place

Ingredients:

- ◆ 2 cups zucchini, finely grated
- ◆ 1 ½ cups granulated sugar
- ◆ 1 cup olive oil
- ◆ 3 large eggs
- ◆ 2 teaspoons vanilla
- ◆ 2 ½ cups all-purpose flour
- ◆ ½ cup dark brown sugar
- ◆ ¾ cup dark cocoa powder
- ◆ 1 teaspoon salt
- ◆ 1 teaspoon baking soda
- ◆ 1 teaspoon cinnamon
- ◆ 1 ¼ cups of dark semisweet chips
- ◆ ½ cup mini milk chocolate chips

Instructions:

1. Preheat oven to 350°F and spray muffin tin well with nonstick or use paper liners.
2. In a large bowl, mix with a hand mixer, all liquid ingredients until combined. Do not over mix this.
3. In a smaller bowl, mix all dry ingredients together with a spoon.
4. Slowly, mix the dry ingredients with the wet until just combined. Do not over mix.
5. Take the grated zucchini and dry off with a towel to remove the extra liquid. Fold the zucchini until evenly mixed into the batter with a spoon.
6. Add the dark semisweet chips with a spoon.

7. Add a large scoop into the muffin tin. Fill your tin about ½ - ¾ full and sprinkle the mini milk chocolate chips on top.
8. Cook about 16-25 minutes. Watch closely after about 12 minutes.
9. Remove from the oven when toothpick is clean after sticking it into the muffin.
10. Allow to cool and enjoy.



Blueberry Raisin Spice Muffins

By Patricia Raymond of Cliffwood Beach, NJ – 3rd Place

Ingredients:

- ◆ 1 box spice cake mix
- ◆ 3 eggs
- ◆ 1/3 cup water
- ◆ 1/3 cup oil
- ◆ 1 can blueberry pie filling
- ◆ 1 cup raisins

Instructions:

1. Mix cake mix, eggs, water and oil.
2. Let rest for 3-5 minutes.
3. Add in raisins.
4. Then add pie filling.
5. Bake at 350°F for 20-35 minutes.

Churro Muffins

By Betty Soto of Brick, NJ – Honorable Mention

Ingredients for Muffins:

- ◆ 2 cups all-purpose flour
- ◆ 1 ½ cups granulated sugar
- ◆ 2 teaspoons baking powder
- ◆ 1 teaspoon ground cinnamon
- ◆ ½ teaspoon nutmeg
- ◆ ½ teaspoon salt
- ◆ 1 egg
- ◆ 1¼ cups milk
- ◆ 2 Tablespoons unsalted butter, melted
- ◆ 1 teaspoons pure vanilla extract

Ingredients for Topping:

- ◆ 6-8 Tablespoons unsalted butter, melted
- ◆ ½ cup granulated sugar
- ◆ ½ teaspoon ground cinnamon

Instructions:

1. Preheat oven to 350°F and spray muffin pan with baking spray. Set aside.
2. In a small bowl, whisk together, flour, sugar, baking powder, cinnamon, nutmeg and salt.
3. In a separate bowl, whisk together egg, milk, vanilla and melted butter.
4. Fold in wet ingredients into dry ingredients and mix until batter is smooth and well-mixed.
5. Fill each muffin tin about $\frac{3}{4}$ full and bake 15 minutes or until an inserted toothpick comes out clean. Allow to cool.
6. Meanwhile, begin the topping and melt 6 – 8 Tablespoons of unsalted butter.
7. In a separate bowl, mix sugar and cinnamon. Mix well. Set aside.
8. Brush the entire muffin with butter and drop into the cinnamon sugar mix. Set aside.
9. Repeat the process for the remaining muffins.

Lemon Crumb Muffins

By Muriel Ayres of Ocean Grove, NJ – Honorable Mention

Make & Set Aside: Topping

- ◆ ½ cup sugar
- ◆ ¼ cup butter, melted
- ◆ ½ cup + 1/8 cup flour

Mix all the above with a hand mixer until crumbly. If needed, add a bit more flour.

Muffins

1. BEAT 2 eggs w/mixer until creamy & frothy
2. MIX and Beat until creamy 1 cup sugar and ½ cup oil
3. MIX in, thoroughly ½ Tablespoon lemon zest; 1 Tablespoon lemon juice; ½ teaspoon vanilla; 1 teaspoon baking soda; ½ teaspoon salt
4. MIX in 1 cup sour cream – regular do not use low fat
5. MIX in, stirring with a wooden spoon, 2 cups flour. Batter will be lumpy.
6. FILL greased muffin tins ¾ full and sprinkle tops of muffins with crumb mixture.
7. BAKE 18-22 minutes at 375°F until a toothpick test comes out clean.
8. COOL 5 minutes in pans and then cool on wire racks

Drizzle this Lemon Glaze ~

- ◆ ¾ cup sifted confectioner's sugar
- ◆ 2-4 Tablespoons lemon juice

Stir the above together until desired consistency is reached.

MUFFINS – TEEN

Gluten Free – Feeling Froggy Muffins

By Samantha Dangler, Age 16, of Farmingdale NJ – 2nd Place

Ingredients:

- ◆ 2 cups gluten free baking mix
- ◆ 1 ½ teaspoons cinnamon
- ◆ ¾ cup milk
- ◆ ½ cup honey
- ◆ 1 large banana
- ◆ 6 ounces spinach
- ◆ ½ cup unsalted butter
- ◆ 1 large egg
- ◆ 1 teaspoon vanilla

Instructions:

1. Preheat oven to 350°F. Line tin.
2. Combine/mix dry ingredients.
3. Melt butter, combine wet, puree.
4. Fold together wet & dry.
5. Fill muffin tins.
6. Bake 18 – 20 minutes.

Cinnamon Roll Muffins

By Collin Gray, Age 16, of Keyport, NJ – 3rd Place

Ingredients for Muffins:

- ◆ 2 cups all-purpose flour
- ◆ 3 teaspoons baking powder
- ◆ ½ teaspoon salt
- ◆ ¼ cup sugar
- ◆ 3 Tablespoons melted butter, cool slightly
- ◆ 1 egg
- ◆ 1 cup milk (plus more as needed)

Ingredients for Topping Filling:

- ◆ 1 cup brown sugar, loosely packed
- ◆ 3 teaspoons ground cinnamon
- ◆ 1 ½ cups coarsely chopped pecans or walnuts
- ◆ 3 Tablespoons melted butter

Ingredients for Frosting:

- ◆ 2 ounces cream cheese, softened
- ◆ 1 cup powdered sugar
- ◆ 1 tablespoon milk
- ◆ Dash of vanilla

Instructions:

1. Preheat oven to 400°F. Generously grease a standard 12 cup muffin tin.
2. In a large bowl, sift together the dry ingredients (flour, baking powder, salt and sugar).
3. In a separate bowl, whisk together the wet ingredients (cooled, melted butter, egg, milk) until well combined.
4. Combine all the topping/filling ingredients. Gently fold half of the mixture into the muffin batter.
5. Spoon the muffin batter, about ¼ cup, into each muffin tin. Top with remaining brown sugar mixture.

6. Bake at 400°F for 12-15 minutes or until muffins spring back when pressed lightly.
7. Remove from oven and cool slightly. Then transfer carefully to a wire rack.
8. Whisk together all of the frosting ingredients. Drizzle over the top of the muffins.

MUFFINS – CHILD

Glazed Blueberry Crumb Muffins

By Haley McFadyen, Age 11, of North Anson – 1st Place

Ingredients for Muffins:

- ◆ ½ cup unsalted butter, softened to room temperature
- ◆ ½ cup packed brown sugar
- ◆ ¼ cup granulated sugar
- ◆ 2 large eggs, room temperature
- ◆ ½ cup vanilla yogurt
- ◆ 2 teaspoons vanilla extract
- ◆ 1¾ cups all-purpose flour
- ◆ 1 teaspoon baking soda
- ◆ 1 teaspoon baking powder
- ◆ 1 teaspoon ground cinnamon
- ◆ ½ teaspoon salt
- ◆ ¼ cup milk
- ◆ 1 ½ cup blueberries

Ingredients for Crumb Topping:

- ◆ 1/3 cup brown sugar, packed
- ◆ 1 Tablespoon granulated sugar
- ◆ 1 teaspoon ground cinnamon
- ◆ ¼ cup unsalted butter, melted
- ◆ 2/3 cup all-purpose flour

Ingredients for Glaze:

- ◆ 1 cup confectioner's sugar
- ◆ 3 Tablespoons heavy cream
- ◆ ½ teaspoon vanilla extract

Instructions:

1. Make the crumb topping: in a medium bowl, combine both sugars, the cinnamon and melted butter. Using a rubber spatula, stir in the flour. The crumb topping will be thick and crumbly. Set aside.
2. Preheat oven to 425°F. Spray muffin tin with nonstick spray.
3. Make the muffins: In a medium bowl using a handheld or stand mixer fitted with a paddle attachment, beat the butter on high speed until smooth and cream, about 1 minute. Add the brown sugar and granulated sugar and beat on high until creamed, about a full 2 minutes. Scrape down the sides and bottom of the bowl and needed. Add the eggs, yogurt and vanilla extract. Beat on medium speed for 1 minute. Then turn up to high speed until the mixture is combined and uniform in texture. Scrape down the sides and bottom of the bowl as needed.
4. In a large bowl toss together the flour baking soda, baking powder, cinnamon and salt. Pour the wet ingredients into the dry ingredients and slowly mix with a whisk. Add the milk, gently whisking until combined and little lumps remain. Fold in the blueberries with a wooden spoon or rubber spatula.
5. Spoon the muffin batter evenly into muffin tins. Fill the muffin tins until they are full all the way to the top. Press a handful of the crumb topping into the top of each; crumble it with your hands to make some big chunks.
6. Bake for 5 minutes. Then, keeping the muffins in the oven, lower the temperature to 350°F and bake for 15-20 minutes more or until a toothpick inserted in the center comes out clean.
7. Make the glaze: whisk all the ingredients together and drizzle over warm muffins.

Apple Pie Muffins

By Saige Berkowitz, Age 9, of Matawan, NJ – 1st Place

- ◆ 1 ½ cups diced apples
- ◆ 1 Tablespoon brown sugar
- ◆ 1 Tablespoon butter
- ◆ 1 Tablespoon water
- ◆ 1 teaspoon cinnamon
- ◆ ½ teaspoon nutmeg

Sauté all the above ingredients until the apples are soft.

- ◆ 1½ cups flour
- ◆ 1 teaspoon baking powder
- ◆ ½ teaspoon salt
- ◆ 1 Tablespoon cinnamon
- ◆ 1 teaspoon ginger
- ◆ 1 egg
- ◆ 6 Tablespoons buttermilk
- ◆ 4 Tablespoons butter
- ◆ 1 cup brown sugar

Combine all dry ingredients. Cream the butter and sugar. Add eggs and milk. Once combined, add flour to mixture until incorporated. Add apple mixture and combine. Add to the muffin-lined pan. Place in a preheated oven of 350°F and bake for 20-30 minutes.

Lemon Blueberry Muffins

By Brayden Berkowitz, Age 6, of Matawan, NJ – 2nd Place

- ◆ 1 ½ cups of blueberries
- ◆ 1 Tablespoon brown sugar
- ◆ 1 Tablespoon butter
- ◆ 1 Tablespoon lemon juice

Combine all the above ingredients in a saucepan until the blueberries start to pop. Allow mixture to cool.

- ◆ 2 cups flour
- ◆ 2 teaspoon baking powder
- ◆ ½ teaspoon salt
- ◆ 1 Tablespoon lemon zest
- ◆ ½ cup of milk
- ◆ 1 cup sugar
- ◆ 2 eggs

Preheat the oven to 375°F. Use muffin liners.

Mix all the above ingredients together: Cream the butter and sugar. Slowly add eggs and milk. Once combined, add cooled blueberry mixture. Pour into muffin pan and bake for 20-30 minutes.

Double Choc Chip Muffins

By Maggie Raymond, Age 8, of Cliffwood Beach, NJ – 2nd Place

Ingredients:

- ◆ 1 box choc chip muffin mix
- ◆ $\frac{3}{4}$ cup water
- ◆ $\frac{1}{4}$ cup vegetable oil
- ◆ 2 eggs
- ◆ $\frac{1}{2}$ cup mini choc chips

Mix all ingredients well. Bake at 350°F for 25-30 minutes.

SCONES: ADULT

Cherry Chocolate Scones

By Stephanie Kawas of Freehold, NJ – 3rd Place

Ingredients:

- ◆ 2 cups all-purpose flour
- ◆ ¼ cup granulated sugar
- ◆ 1 ¼ teaspoon baking powder
- ◆ ¼ teaspoon baking soda
- ◆ ¼ teaspoon salt
- ◆ 1 stick butter
- ◆ ½ cup chocolate chips (semisweet)
- ◆ ½ cup dried cherries
- ◆ 1 teaspoon vanilla extract
- ◆ ¾ cup buttermilk

Instructions:

1. Combine flour, sugar, baking powder, baking soda and salt in a large bowl.
2. Cut butter into small pieces and cut into the dry ingredients with a pastry blender (2 knives will do). Finished product should look like coarse crumbs.
3. Stir in chocolate chips and cherries with your hands.
4. In a small measuring cup, whisk buttermilk and vanilla extract. Add it to the flour mixture.
5. Transfer to a floured surface and knead dough 4-5 X. Should be 7 inch in diameter and 1 ½ inches thick. Cut it into 8 even pieces.
6. Place it on a baking sheet 2/parchment paper and brush buttermilk on top.
7. Bake for 15-20 minutes at 400°F until golden brown.

SCONES – TEEN

Berry, Berry Delicious Buttermilk-Blueberry Lemon Scones

By Gianna Quagliato, Age 13, of Neptune – 3rd Place

Ingredients for the Scones:

- ◆ 2 cups all-purpose flour
- ◆ ¼ cup granulated sugar
- ◆ 1 Tablespoon baking powder
- ◆ Finely grated zest of 1 medium lemon
- ◆ ½ teaspoon fine salt
- ◆ 8 Tablespoons unsalted butter
- ◆ 1 cup fresh or frozen blueberries
- ◆ ¾ cup + 2 Tablespoon buttermilk

Ingredients for the Glaze:

- ◆ ½ cup powdered sugar
- ◆ 1 Tablespoon freshly-squeezed lemon juice

Instructions:

400°F for 30 minutes

No other instructions were given for this recipe.

BISCUITS: ADULT

Potato Biscuits with Chives

By Gayle Trulli of Freehold, NJ – 2nd Place

Ingredients:

- ◆ 2 ½ cups all-purpose flour
- ◆ ¾ cups instant potato flakes
- ◆ 1/3 fresh chopped chives
- ◆ 4 teaspoons baking powder
- ◆ ½ teaspoon baking soda
- ◆ 1 Tablespoon sugar
- ◆ 1 teaspoon salt
- ◆ 8 Tablespoons unsalted butter, cut into ½” pieces and chilled
- ◆ 2 Tablespoons unsalted butter, melted
- ◆ 4 Tablespoons vegetable shortening, cut into ½” pieces and chilled
- ◆ 1 ¼ cups buttermilk, chilled

Instructions:

1. Adjust oven rack to middle position and preheat oven to 450°F. Line rimmed baking sheets with parchment paper.
2. Process flour, potato flakes, chives, baking powder, baking soda, sugar and salt in food processor until combined. About 15 seconds.
3. Add chilled butter and shortening and pulse until mixture resembles coarse crumbs. 7 – 9 pulses.
4. Transfer flour mixture to large bowl. Stir in buttermilk with rubber spatula until combined, turning and pressing until no dry flour remains.
5. Turn out dough onto lightly floured surface and knead briefly 8-10 times, to form smooth cohesive ball.
6. Roll out dough into 9” circle about ¼” thick.
7. Using floured 2 ½” hand cutter, stamp out 8-9 biscuits and arrange upside down on prepared sheet.
8. Gather dough scraps and gently pat into ¾” thick circle. Stamp out remaining 3-4 biscuits and transfer all to the baking sheet.

9. Bake until biscuits begin to rise, about 5 minutes. Then rotate sheet and reduce oven temperature to 400°F.
10. Continue to bake until golden brown 10-12 minutes longer. Brush biscuit tops with melted butter. Transfer to wire rack and let cool for 5 minutes before serving.

COOKIES – ADULT

Nutella®-Stuffed Brown Butter & Sea Salt Cookies

By Emily Kirman of Freehold, NJ – 2nd Place

Ingredients:

- ◆ 1/3 cup Nutella® hazelnut spread
- ◆ 16 Tablespoons unsalted butter
- ◆ 2 ¼ cups all-purpose flour
- ◆ 1 ¼ teaspoons baking soda
- ◆ ½ teaspoon coarse sea salt, plus more for sprinkling
- ◆ 1 cup light brown sugar
- ◆ ¼ cup granulated sugar
- ◆ 1 large egg + 1 additional yolk
- ◆ 2 ½ teaspoons vanilla extract
- ◆ 1 Tablespoon sour cream
- ◆ 1 cup semisweet chocolate chips
- ◆ ¾ dark chocolate chips

Instructions:

1. Line a baking sheet with wax or parchment paper. Place Nutella® chocolate hazelnut spread in a plastic bag toward one corner of the bag. Twist so that it does not squeeze out of the top. Snip one corner off the end of the bag. Pipe small dollops of the spread onto the wax paper – about 1-1 ½ teaspoons for each. You will need 2 dozen. Transfer the baking sheet to the freezer and let sit until firm, about 2 hours.
2. Place the butter in a medium to large skillet over medium heat. Melt the butter completely. Continue to cook, whisking frequently, until the butter foams, bubbles slightly and begins to brown. Continue whisking until the butter is evenly browned, being careful not to burn it. Remove from the heat and let it cool.
3. Line baking sheets with silicone baking mats or parchment paper. In a medium bowl, whisk together the flour, baking soda and salt. In the bowl of an electric mixer, combine the sugars and browned butter.

Mix on medium speed until well-blended and smooth. Blend in the egg and egg yolk, scraping down the bowl as needed. Blend in the vanilla and sour cream. With the mixer on low speed, blend in the dry ingredients – just until incorporated. Fold in the chocolate chips. Chill the dough briefly, about 30 minutes.

4. Preheat the oven to 350°F. Using a medium dough scoop (about the size of 2 Tablespoons) scoop a portion of cookie dough. Press an indentation into the center of the dough ball to create a bowl shape. Place a dollop of the frozen Nutella® in the indentation and pinch together the edges of the cookie dough over the top to completely seal it in the center. Make tiny pinches in the top of the cookie to “sorta rough it up” to yield a more irregular, visually appealing finished product.
5. Place the shaped cookies on the prepared baking sheets, 2-3 inches apart. Bake until the cookies are golden brown and set, rotating the pans halfway through, about 14 minutes total. When the cookies are finished baking, sprinkle lightly with additional sea salt. Let sit a few minutes. Then transfer to a wire rack to cool.

Toffee Cowboy Cookies

By Kathy Bradach of Howell, NJ – 3rd Place

Ingredients:

- ◆ 1 cup chopped pecans
- ◆ 1 teaspoon extra virgin olive oil
- ◆ 2 teaspoons honey
- ◆ 1/8 kosher salt
- ◆ 2 cups all-purpose flour
- ◆ 2 teaspoons baking powder
- ◆ 2 teaspoons baking soda
- ◆ 1 teaspoon cinnamon
- ◆ ¼ teaspoon salt
- ◆ 1 cup softened butter
- ◆ 1 cup light brown sugar
- ◆ ¾ cup granulated sugar
- ◆ 2 large eggs
- ◆ 2 teaspoons vanilla
- ◆ 2 cups rolled oats
- ◆ 1 cup milk chocolate chips
- ◆ 1 cup sweetened shredded coconut
- ◆ 1 cup toffee bits
- ◆ 1 ½ cups crushed corn flakes

Instructions:

1. Preheat oven to 350°F.
2. Whisk together flour, baking powder, baking soda, cinnamon and salt in a bowl and set aside.
3. Combine pecans, olive oil, honey and salt in a small pan lined with parchment paper. Place in oven for 3 minutes. Remove and stir to coat pecans with oil/honey mixture.
4. Return to oven and bake for another 6-7 minutes until pecans are golden brown. Remove and allow them to cool.
5. Place butter and sugar in the bowl of a stand mixer. Beat on medium speed for 2-3 minutes or until light and fluffy.
6. Add eggs, one at a time.

7. Add vanilla and mix.
8. On low speed, add flour mixture beating until just combined.
9. Add oats, chocolate chips, coconut, toffee bits, cornflakes and pecans and mix until everything is incorporated.
10. Scoop dough and roll into balls with your hands. Placed on prepared sheet pans.
11. Bake 12-15 minutes or until golden brown.



Peanutella Cookies

By Mark Galayda of Howell, NJ – 3rd Place

Ingredients:

- ◆ ½ cup Nutella®
- ◆ 1¾ cups all-purpose flour
- ◆ 1 teaspoon baking soda
- ◆ ¼ teaspoon baking powder
- ◆ ¼ teaspoon fine salt
- ◆ 6 ounces (1 ½ sticks) unsalted butter, at room temperature
- ◆ ½ cup granulated sugar
- ◆ ½ cup light brown sugar, packed
- ◆ ¾ cup creamy peanut butter
- ◆ 1 large egg
- ◆ ½ teaspoon vanilla

Instructions:

1. Scoop out twenty-six 1-teaspoon sized scoops of Nutella® onto a parchment lined baking sheet. Freeze until solid, about 1 hour.
2. Preheat oven to 350°F. Line large baking sheets with parchment paper.

3. In a medium bowl, whisk together the flour, baking soda, baking powder and salt.
4. In a large bowl, use an electric mixer to beat the butter and sugars on medium-high speed until smooth, 1 – 2 minutes. Beat in peanut butter until fully combined. Beat in the egg and then the vanilla. On low speed, gradually add the flour mixture.
5. Drop 2-tablespoon sized balls of dough onto the prepared baking sheets, spacing 2-inches apart. Using your hands, break each ball of dough into two pieces and place a teaspoon for frozen Nutella® in between. Form the dough around the Nutella®, making sure the edges are sealed. Using a large fork, slightly flatten the dough and make a “criss-cross” pattern with the tines.
6. Bake for about 12 minutes, or until slightly browned. Allow the cookies to cool on the pan slightly before transferring to a wire rack to cool completely.



Decorated Shortbread Cookies

By Sydney Cantor of Neptune, NJ – Honorable Mention

Ingredients for cookie:

- ◆ 2 sticks softened butter
- ◆ 1 cup sugar
- ◆ 1 egg
- ◆ 1 ½ teaspoons vanilla extract
- ◆ 2 cups vanilla

Instructions:

1. Cream together the butter and sugar. Add egg and vanilla. Slowly add two cups flour. Roll dough ½ inch thick on a floured surface. Cut into desired shapes.

2. Bake 350°F for 10 minutes. Cool completely before decorating.

Ingredients for Icing:

- ◆ 1 pasteurized egg white
- ◆ 1 pound powdered sugar
- ◆ 1 teaspoon vanilla
- ◆ Food coloring

Instructions:

1. Whip egg white until frothy. Add vanilla and powdered sugar and whip until frosting is thick and glossy.
2. Dye frosting to desired colors, thinning any icing you wish to have a smooth appearance. Decorate and enjoy.



Simple Sugar Cookies

By Jacquie Olson of Brick, NJ – Honorable Mention

Ingredients:

- ◆ 2 sticks butter
- ◆ 1 egg
- ◆ 1 ½ cup sugar
- ◆ 1 teaspoon vanilla
- ◆ 3 cups flour

Instructions:

1. Mix butter (softened) and sugar.
2. Mix in egg, vanilla and flour. Chill dough 1 hour.
3. Roll out and cut out cookies.
4. Bake @ 325°F for 8 – 10 minutes

Grandmas' Butter Cookies

By CareOne at Holmdel Residents & Staff in Holmdel, NJ – Honorable Mention

Ingredients:

- ◆ 1 teaspoon vanilla extract
- ◆ 2 Tablespoons almond extract
- ◆ 2 1/3 cup flour
- ◆ 1 egg
- ◆ 2 Tablespoons hot water

Instructions:

1. Mix wet and dry ingredients.
2. Load into a cookie press and make shapes
3. Bake in a 350°F over 12-15 minutes.

COOKIES – TEEN

Gianna's Delicious Butterscotchies

By Gianna Quagliato, Age 13, of Neptune, NJ – 1st Place

Ingredients:

- ◆ 1½ 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 of vanilla extract
- ◆ 3 cups of quick or old-fashioned oats
- ◆ 1 2/3 cups butterscotch chips

Instructions:

1. Preheat oven to 375°F.
2. Combine ingredients, then drop by Tablespoon onto ungreased cookie sheet.
3. Bake for 9 minutes – place cookies on rack to cool once cooked.

Mint Chocolate Andes® Cookies

By Collin Gray, Age 16, of Keyport, NJ – 2nd Place

Ingredients:

- ◆ 1 ½ cup sugar
- ◆ 1 cup butter, softened
- ◆ 2 eggs
- ◆ 2 teaspoons vanilla extract
- ◆ 2 cups flour
- ◆ 2/3 cup cocoa powder
- ◆ ¼ teaspoon salt
- ◆ ¾ teaspoon baking soda
- ◆ 1 package Andes® Crème de Menthe Baking Chips

Instructions:

1. Preheat oven to 350°F.
2. Add sugar, butter, eggs and vanilla to a stand mixer (or in a large bowl with a hand mixer) and beat until fluffy.
3. In a separate bowl, whisk together flour, cocoa, salt and baking soda. Combine this with your butter mix. Fold in the Andes® mint pieces.
4. Add a ball of dough onto a prepared baking sheet and bake for 8 – 10 minutes. Allow to cool on pan for 5 minutes.

COOKIES – CHILD

The Best Soft Chocolate Chip Cookies

By Lauren Gray, Age 6, of Keyport, NJ – 1st Place

Ingredients:

- ◆ 8 Tablespoons of salted butter
- ◆ ½ cup white sugar – raw cane
- ◆ ¼ cup packed light brown sugar
- ◆ 1 teaspoon vanilla
- ◆ 1 egg
- ◆ 1½ cups all-purpose flour
- ◆ ½ teaspoon baking soda
- ◆ ¼ + teaspoon salt
- ◆ ¾ cup chocolate chip combo – chocolate chunks and chips

Instructions:

1. Preheat oven to 350°F. Microwave the butter for about 40 seconds to just barely melt it. It shouldn't be hot – but it should be almost entirely in liquid form.
2. Using a stand mixer or electric beaters, beat the butter with sugars until creamy. Add the vanilla and the egg. Beat on low speed until just incorporated 10 – 15 seconds or so. If you beat too long the cookies will be stiff.
3. Add the flour, baking soda and salt. Mix until crumbles form. Use your hands to press the crumbles into dough. It should form one large ball that is easy to handle (right at the stage between “wet” dough and “dry” dough). Add the chocolate chip combo and incorporate with your hands.
4. Roll the dough into 12 large balls or 9 huge balls and place them on a cook sheet. Bake for 9 – 11 minutes until the cookies look puffy and dry and just barely golden. DO NOT OVERBAKE. They will be pale and puffy.

5. Let them cool on the pan for a good 30 minutes or so. They will sink down and turn into a dense, buttery soft cookie and should stay soft for many days if kept in an airtight container. They also freeze well.



Neapolitan Cookies

By Victoria McCloskey, Age 12, of Keyport, NJ – 2nd Place

Ingredients:

- ◆ 1 cup unsalted butter at room temperature
- ◆ 1 ½ cups sugar
- ◆ 2 eggs
- ◆ 1 teaspoon vanilla extract
- ◆ 2 ¾ cups all-purpose flour
- ◆ 2 teaspoons cream of tartar
- ◆ 1 teaspoon baking soda
- ◆ ½ teaspoon salt
- ◆ 1 Tablespoon nonfat dried milk powder
- ◆ 2 Tablespoons ground freeze-dried strawberries
- ◆ 2 -3 drops red food coloring
- ◆ 2 Tablespoons slight-crushed freeze dried strawberries, optional
- ◆ 1 Tablespoon cocoa powder
- ◆ Assorted pink, brown and white sprinkles, optional

Instructions:

1. In the bowl of an electric stand mixer, combine the butter and sugar. Cream on high speed until the mixture goes from yellow to white – about 5 minutes.
2. Mix in the eggs, one at a time, followed by the vanilla.

3. In a separate bowl, stir together the flour, cream of tartar, baking soda, salt and milk powder. Add slowly to the creamed mixture. Mix on low speed only until the flour disappears.
4. Turn the dough out onto a piece of parchment paper and form it into a cylinder with your hands. Divide it as evenly as possible into 3 pieces.
5. Set aside one portion and put it into the container you will be using to chill your cookie dough. This is your vanilla part.
6. Place another portion back into the mixer bowl. Fold in the Strawberries and food coloring. Mix until pink. Add to the container with the vanilla dough.
7. Add the last portion of dough to the mixer and mix in the cocoa powder. Add to the container of dough.
8. Chill for at least an hour, but preferably overnight.
9. Preheat oven to 350°F.
10. Scoop across all three doughs using a 1/3-ounce scoop (the size of a ping pong ball). Aim for a fairly equal mix of all three and use your hand to pack the dough tightly into the scoop.
11. Space evenly on a parchment-lined baking sheet with a couple of inches between each scoop.
12. Roll in sprinkles, if using them.
13. Bake until cookies spread nicely and the vanilla parts are golden around the edges...about 15 minutes.

Sugar Cookies

By Maggie Raymond, Age 8, of Cliffwood Beach, NJ – 3rd Place

Ingredients:

- ◆ 1 box Betty Crocker™ Sugar Cookie Mix
- ◆ 1 egg
- ◆ 1 stick of butter, softened
- ◆ 1 Tablespoon water
- ◆ 1 teaspoon vanilla
- ◆ 2 Tablespoons sugar
- ◆ Frost if desired

Instructions:

1. Mix all ingredients
2. Shape cookies as you want.
3. Bake at 350°F for 10 minutes. When cool frost as desired.

BAR COOKIES – CHILD

Reese's® Peanut Butter Chocolate Bars Recipe

By Victoria McCloskey, Age 12, of Keyport, NJ – 1st Place

Ingredients:

- ◆ 6 Tablespoons unsalted butter, melted
- ◆ ½ cup creamy peanut butter
- ◆ ¼ cup granulated sugar
- ◆ ¾ cup brown sugar, packed
- ◆ 1 teaspoon vanilla extract
- ◆ 1 large egg
- ◆ 2 cups all-purpose flour
- ◆ 1 teaspoon baking soda
- ◆ 1 Tablespoon cornstarch
- ◆ ½ teaspoon salt
- ◆ 1 cup semi-sweet chocolate chips
- ◆ 1 package Reese's® Peanut Butter Cups® (about 8) unwrapped and chopped

Instructions:

1. Preheat oven to 350°F.
2. Line an 8" square pan with parchment paper or aluminum foil. Set aside.
3. In a medium mixing bowl, whisk together the dry ingredients (flour, baking soda, cornstarch and salt). Set aside.
4. In a large mixing bowl, whisk melted butter with peanut butter until smooth.
5. Add both sugars and whisk until well mixed.
6. Add vanilla and egg and mix well.
7. Add dry ingredients and stir in with a spatula.
8. Add ¾ cup of chocolate chips and stir in. The dough should be soft but not at all sticky.

9. Place dough in prepared pan and press, smoothing out the top. Sprinkle remaining chocolate chips and chopped Reese's[®] candy over the top and gently press into the dough.
10. Bake bars for 21 minutes. Cool in pan for 10 minutes, then transfer onto a cooling rack to cool completely.
11. Cut and serve.

BAR COOKIES – ADULT

Star-Spangled Banner Bars

By Jackie Galayda of Howell, NJ – 1st Place

Ingredients for the Bar:

- ◆ 3 sticks unsalted butter, softened
- ◆ 1 ½ cups granulated sugar
- ◆ 6 large eggs, room temperature
- ◆ 12 ounces of almond paste, grated with a box grater
- ◆ 1 Tablespoon pure almond extract
- ◆ 1 cup milk
- ◆ 3 cups all-purpose flour, sifted
- ◆ 3 teaspoons baking powder
- ◆ Pink, green AND yellow food coloring – gel is more vibrant
- ◆ ¼ cup seedless raspberry jam
- ◆ ¼ cup apricot preserves
- ◆ Powdered sugar

Ingredients for the Ganache:

- ◆ 2 Tablespoons unsalted butter
- ◆ 2/3 cup heavy cream
- ◆ 8 ounces bittersweet chocolate
- ◆ 1 teaspoon vanilla extract

Ingredients for the Crumbs:

- ◆ 1½ cups all-purpose flour
- ◆ ¾ cup brown sugar
- ◆ ¼ cup granulated sugar
- ◆ ¼ teaspoon salt
- ◆ ¼ teaspoon cinnamon
- ◆ 1 ½ sticks unsalted butter, chilled and cut into pieces

Instructions:

1. Preheat oven to 350°F degrees. Butter and flour the cake pans. Place a piece of parchment paper on the bottom of each and set aside.
2. In the bowl of an electric mixer, cream the butter and sugar until fluffy, about 5 minutes. Add the eggs and continue to beat for 3 more minutes. Add the grated almond paste, almond extract and milk and beat until well-combined.
3. In a separate bowl, sift together the flour and baking powder. Slowly add to the almond past batter and mix until well combined. Batter will look slightly lumpy.
4. Divide the batter equally into 3 bowls and dye each one a different color.
5. Pour the batter into the pans, smooth out the top and bake until done, about 20 minutes or until a toothpick comes out clean. Cool in the pan for 5 – 10 minutes and then invert onto a cooling rack. Remove the parchment paper and cool completely.
6. While these are cooling make the crumbs. Mix the flour, sugars, salt and cinnamon together. Add in the butter and work the mixture together with your fingers until large clumps form. Spread out the lumps onto a cookie sheet. Bake for 15 minutes.
7. While the crumbs are cooling, prepare the ganache. In a small saucepan, combine the butter and heavy cream. Cook over low heat until the butter melts and bubbles begin to form around the edge of the pan. Remove from the heat. Place the chocolate into the pan and allow it to sit for about a minute. Stir the mixture together until well combined and smooth. Add in the vanilla and give it a final stir. Let the ganache cool for about 15 minutes.
8. Assemble the bars – Place the pink layer on a platter. Spread the apricot preserves all over the layer. Add the yellow layer. Spread the raspberry preserves all over the layer. Add the green layer. Spread the ganache all over the top allowing some to run down the sides of the cake layer. Smooth out the ganache with an offset spatula and let it sit for about 5 minutes. Lastly, cover the top of the bars with the crumbs. Sprinkle generously with powdered sugar. Place in the fridge for 5-10 minutes to just set the ganache. Serve bars at room temperature.

BROWNIES: ADULT

Brownies

By Tara Breze of Freehold, NJ – 1st Place

Ingredients:

- ◆ 10 ½ ounces butter
- ◆ 1 pound + 2 ounces dark chocolate
- ◆ 8 eggs
- ◆ 600 grams sugar
- ◆ 110 grams all-purpose flour
- ◆ 75 grams 100% cocoa powder
- ◆ 2 cups heavy cream
- ◆ 2 teaspoons salt

Instructions:

1. Preheat oven to 350°F.
2. Melt butter and chocolate.
3. Beat eggs and sugar in mixer (whisk attachment) 10 minutes until light and fluffy.
4. Pour chocolate mixture, slowly, into egg mixture.
5. Combine all dry ingredients and alternate pouring into egg/chocolate mixture with heavy cream/ flour, ½ heavy cream, flour, other ½ heavy cream ending with flour, until just combined.
6. Pour into parchment-lined 9 X 13-inch pan.
7. Bake for 1 hour, not exceeding 1 hour 10 minutes.

Chocolate Chip Brownies

By Terri Kinlan of Long Branch, NJ – 2nd Place

Ingredients:

- ◆ ¼ cup dark cocoa powder
- ◆ 1 cup sugar
- ◆ ½ teaspoon salt
- ◆ ¾ cup flour
- ◆ ¼ teaspoon baking powder
- ◆ ½ cup mini chocolate chips
- ◆ 2 eggs
- ◆ ½ cup butter, melted
- ◆ 1 cup milk or buttermilk
- ◆ 1 teaspoon vanilla extra, pure

Instructions:

1. Preheat oven to 350°F.
2. Whisk together the melted butter and cocoa powder and set aside.
3. Beat the eggs until light in color. Add the sugar and vanilla and beat again.
4. Add the chocolate butter mixture into the eggs and beat until mixed in.
5. Sift together the flour, salt and baking powder and slowly add to the egg mixture. Do not over beat.
6. Stir in the mini chocolate chips by hand.
7. Pour the batter into the prepared pan. Bake for 28-30 minutes.
8. Let cool completely before cutting into 9 squares.

Even Better than “Whoopie” Pies

By Mark Leveene of Aberdeen, NJ – 3rd Place

Ingredients for Brownies:

- ◆ 12 ounces chocolate, chopped
- ◆ 3 Tablespoons butter
- ◆ 2 large eggs
- ◆ 2/3 cups sugar
- ◆ 1 teaspoon vanilla extract
- ◆ ¼ cup all-purpose flour, sifted
- ◆ ¼ teaspoon baking powder, sifted

Ingredients for Homemade Caramel Sauce:

- ◆ 1 cup sugar
- ◆ ¼ cup water
- ◆ ¾ cup heavy cream
- ◆ 3 Tablespoons unsalted butter
- ◆ ¼ teaspoon salt

Instructions for Brownies:

1. Place 7 ounces of the chocolate and the butter in a saucepan over low heat and gently stir until melted and smooth. Set aside.
2. Place the eggs, sugar and vanilla in the bowl of a stand mixer fitted with a whisk attachment and beat for 15 minutes or until pale and creamy.
3. Add in flour, baking powder, melted chocolate mixture, remaining 5 ounces of chocolate and mix to combine.
4. Set aside to stand for 10 minutes.
5. Spoon a little under 1 Tablespoon of the mixture onto parchment paper-lined bake sheet. Bake for 8 – 10 minutes or until puffed and cracked. Allow to cool completely on trays.

Instructions for Homemade Caramel Sauce:

1. Place sugar and water into a saucepan over medium-low heat and stir until the sugar has dissolved.
2. Dissolve any crystals forming on the side with a wet pastry brush. Once sugar has dissolved increase heat to high.
3. At this point, do not stir the mixture directly. Now and then, using the handle, give the pot a swirl to keep the mixture moving. The mixture will start to bubble after a minute or so. After 3 – 4 minutes, the mixture will turn from a light amber to a medium amber. This is the color you want the caramel for any recipe calling for caramel sauce that requires a fluid texture. The next stage is dark-reddish brown. This is the stage you want for desserts that require a deep caramel flavor. Be ready to use this caramel immediately, as it quickly hardens when cooled.
4. Add heavy cream into the mixture as soon as the desired color is reached. The mixture will bubble wildly. Whisk to combine (bubbles will subside upon cooling).
5. Set aside to cool completely.
(End of submitted instructions)

Brownies

By Vivia Beke of Manalapan, NJ – Honorable Mention

Ingredients:

- ◆ 1 cup sugar, softened
- ◆ 2 cups sugar
- ◆ 1 cup brown sugar
- ◆ 4 eggs
- ◆ 1 Tablespoon vanilla
- ◆ 1 cup flour
- ◆ ½ cake flour
- ◆ 1 cup cocoa powder
- ◆ ½ teaspoon salt
- ◆ 1 ½ cups semi-sweet chocolate chunk or chips

Instructions:

1. Preheat oven to 350°F.
2. In a large mixing bowl, cream together butter, sugar and brown sugar for 3-4 minutes or until light and fluffy.
3. Add eggs, one at a time, mixing well after each addition.
4. Add vanilla.
5. Stir in flour, cake flour, cocoa and salt until mixed together.
6. Fold in chocolate chips.
7. Pour into 9 X 13-inch pan and spread evenly.
8. Bake for 28-36 minutes.

BROWNIES – TEEN

Gianna's Delicious Magical Brownies

By Gianna Quagato, Age 13, 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 Mist a 9x13-inch pan with non-stick spray.
2. Mix together all the ingredients and put in the parchment-lined pan.
3. Bake 45-60 minutes. Cool and cut into squares.

BROWNIES: CHILD

***Brownies**

By Ella Skelton, Age 11, of Millstone Township, NJ – Honorable Mention

Ingredients for Brownies:

- ◆ 1 cup white sugar
- ◆ ½ cup butter
- ◆ 2 eggs
- ◆ 1 teaspoon vanilla extract
- ◆ 1/3 cup unsweetened cocoa powder
- ◆ ½ cup all-purpose flour
- ◆ ¼ teaspoon salt
- ◆ ¼ teaspoon baking powder

Ingredients for Frosting:

- ◆ 3 Tablespoons butter, softened
- ◆ 3 Tablespoons unsweetened cocoa powder
- ◆ 1 Tablespoon honey
- ◆ 1 teaspoon vanilla extract
- ◆ 1 cup confectioner's sugar

Instructions:

1. Preheat oven to 350°F. Grease and flour and 8-inch square pan.
2. In a large saucepan, melt ½ cup butter. Remove from heat, and stir in sugar, eggs and 1 teaspoon vanilla. Beat in 1/3 cup cocoa, ½ cup flour, salt and baking powder. Spread batter into prepared pan.
3. Bake for 25 – 30 minutes. Do not overbake.
4. To make frosting, Combine 3 Tablespoons softened butter, 3 Tablespoons cocoa, honey, 1 teaspoon vanilla extract and 1 cup confectioner's sugar. Stir until smooth. Frost brownies while they are still warm.

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Cappuccino Brownies

By Vera Uriarte, Age 12, of Keansburg, NJ – Honorable Mention

Ingredients:

- ◆ 1 Tablespoon instant coffee granules
- ◆ 2 teaspoons boiling water
- ◆ 1 cup semisweet chocolate chips
- ◆ ¼ cup butter, softened
- ◆ ½ cup sugar
- ◆ 2 eggs
- ◆ ½ cup all-purpose flour
- ◆ ¼ teaspoon ground cinnamon

Instructions:

1. Preheat oven to 350°F. In a small bowl, dissolve coffee in water. Set aside.
2. In microwave, melt chocolate chips. Stir until smooth.
3. Cream butter and sugar until light and fluffy.
4. Beat in eggs, melted chocolate and coffee mixture.
5. Combine flour and cinnamon and gradually add to creamed mixture until blended.
6. Pour into a greased 8-inch square baking pan. Bake for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. Cut into squares.

Sweet & Salty Brownies

By Maggie Raymond, Age 8, of Cliffwood Beach, NJ – Honorable Mention

Ingredients:

- ◆ 1 box Pillsbury Milk Chocolate Brownie Mix
- ◆ 2/3 cups oil
- ◆ ¼ cup water
- ◆ 2 eggs
- ◆ 1 cup salty crushed pretzels
- ◆ ¼ cup fudge topping

Instructions:

1. Add mix, eggs, oil and water. Put into 8 X 8-inch pan.
2. Bake for 15 minutes in a preheated 350°F oven.
3. Remove from oven and cover with crushed pretzels.
4. Bake for another 30 minutes.
5. Remove from oven and let cool.
6. When cool, put fudge topping in the microwave for 20 seconds.
7. Drizzle over cool brownies.

DONUTS: ADULT

Cherry Almond Jelly Donuts

By Stephen Uriarte of Keansburg, NJ – 1st Place

Ingredients for Donuts:

- ◆ 1¼ cups milk
- ◆ 2¼ teaspoons (1 package) active dry yeast
- ◆ 2 eggs
- ◆ ½ cup butter, melted and cooled
- ◆ ¼ cup granulated sugar
- ◆ 1 teaspoon salt
- ◆ 4¼ cups all-purpose flour, plus more for rolling out the dough
- ◆ 2 quarts oil for frying plus 2 teaspoons for the bowl.

Ingredients for Filling:

- ◆ 8 ounces cherry almond jelly
- ◆ ½ powdered sugar for dusting tops

Instructions:

1. Heat the milk until it is warm but not hot (about 90°F).
2. In a large bowl, combine milk with the yeast. Stir lightly and let sit until the mixture is foamy – about 5 minutes.
3. Using an electric mixer or stand mixer fitted with dough hooks, beat the eggs, butter, sugar and salt into the yeast mixture. Add half of the flour and mix until combined. Then mix in the rest of the flour until the dough pulls away from the sides of the bowl. Add more flour, about 2 Tablespoons at a time, if the dough is too wet.
4. Grease a large bowl with a little oil and transfer the dough to the oiled bowl. Cover. Let rise at room temperature until it doubles in size – about 1 hour.
5. Turn the dough out onto a well-floured surface and cool into ½ inch thickness. Cut out the donuts with a donut cutter, medium cookie/biscuit cutter, or large drinking glass, flouring the cutter as

- you go. Knead any scraps together. Letting dough rest for a few minutes before repeating the process.
6. Put the donuts on 2 floured baking sheets, so that there is plenty of room between each one. Cover with a kitchen towel and let rise in a warm place until they are slightly puffed up and delicate, about 45 minutes.
 7. About 15 minutes before the donuts are done rising, put the oil in a heavy-bottomed pot over medium heat and heat until oil reaches 375°F. Meanwhile, line cooling racks with paper towels.
 8. Carefully add the donuts to the oil, a few at a time. It's okay if they deflate a bit. They will puff back up as they fry. When the bottoms are deep golden (about 45 seconds to a minute) use a slotted spoon to flip donuts and cook until they are deep golden all over. Transfer the donuts to the prepared rack and repeat with remaining donuts, adjusting the heat as needed to keep the oil at 375°F.
 9. Let donuts cool for about 30-45 minutes. While they are cooling, fill pastry bag with jelly of your choice. When donuts are cooled, take a large wooden skewer and gently poke hole in side of donut. Gently move the skewer from side to side and up and down to make a pocket inside. Fill donut pocket with jelly, just until jelly starts to overflow. Repeat with the rest of the donuts.
 10. Dust lightly with powdered sugar.

VEGAN, COOKIES – ADULT

Cherry Almond Cookies

By Diana MacIntosh of Freehold, NJ – Honorable Mention

Ingredients:

- ◆ 1/3 cup canola oil
- ◆ 1/3 cup sugar
- ◆ 1/3 cup brown sugar
- ◆ 3 Tablespoons non-dairy milk (almond)
- ◆ 2 teaspoons ground flax seeds
- ◆ 1 teaspoon vanilla extract
- ◆ ½ teaspoon almond extract
- ◆ 1 cup all-purpose flour
- ◆ ¼ teaspoon baking soda
- ◆ ¼ teaspoon salt
- ◆ ¾ cup slivered almonds
- ◆ ¾ cup dried cherries

Instructions:

1. Preheat oven to 350°F. Line baking sheets (silicone mats).
2. In large bowl, use fork to vigorously mix oil, sugars, non-dairy milk, flax seeds and extracts. Sift in flour, baking soda and salt and mix. Add almonds and cherries and mix until thoroughly combined.
3. Drop cookies by generous Tablespoons onto baking sheets about 2 inches apart.
4. Bake for 10 – 12 minutes until edges begin to brown.
5. Let cookies rest on baking sheet for 5 minutes before transferring them to wire racks to complete cooling.

VEGAN, COOKIES – CHILD

Vegan Chocolate Chip Cookies

By Rebekah Christensen, Age 12, of Jackson, NJ – 1st Place

Ingredients:

- ◆ 2 ¼ cups flour
- ◆ 1 Tablespoon arrowroot
- ◆ 1 teaspoon baking soda
- ◆ ¾ teaspoon salt
- ◆ 1 cup vegan butter
- ◆ ¾ cup brown sugar
- ◆ ¾ cup white sugar
- ◆ ¾ cup water
- ◆ 1 Tablespoon vanilla extract
- ◆ 1 ½ cups vegan chocolate chips

Instructions:

1. Preheat oven to 350°F. Line baking sheets with parchment paper.
2. In a medium bowl, whisk together the flour, arrowroot, baking soda and salt. Set aside.
3. Using a stand mixer or hand mixer, beat butter, brown sugar, white sugar, water and vanilla until fluffy.
4. Slowly, beat in the flour mixture.
5. Add chocolate chips.
6. Scoop one rounded teaspoon of dough onto the baking sheets. Leave 2 inches between each scoop.
7. Bake for 10-12 minutes or until edges are golden. Let cool on the pan.

VEGAN, MUFFINS – ADULT

Vegan, Gluten-Free Zucchini Chocolate Chip Muffins

By Adrienne Harrison of Marlboro, NJ – 1st Place

Ingredients:

- ◆ 2 Tablespoon flax seed + 6 Tablespoons water
- ◆ 1 ½ cups gluten free flour blend
- ◆ 1 teaspoon baking powder
- ◆ 1 teaspoon baking soda
- ◆ ¼ teaspoon salt
- ◆ 1 teaspoon pumpkin pie spice
- ◆ ½ cup melted coconut oil
- ◆ ½ cup sugar
- ◆ 1 teaspoon vanilla
- ◆ 1 cup shredded zucchini
- ◆ ¾ cup vegan chocolate chips

Instructions:

1. Preheat oven to 350°F.
2. Line muffin tin w/ liners.
3. Prepare flax seed and eggs by whisking together flaxseed and water. Set aside to thicken.
4. In medium bowl, mix dry ingredients.
5. In small bowl, melt coconut oil and combine sugar, vanilla and flax to dry mixture. Add shredded zucchini.
6. Add mixture to dry mixture. Stir and combine.
7. Add chocolate chips.
8. Divide batter into 12 muffin cups.
9. Bake 18-20 minutes or until toothpick comes out clean.