

Keystone Maple Apple Pie Bars

#33

1st Place
Pg 1

2022 PA Farm Show
PA Preferred Junior Baking
1st Place

Ingredients

Shortbread Crust:

- 2 cup flour
- ½ cup sugar
- ½ tsp salt
- ½ tsp baking powder
- 1 cup butter (2 sticks), cut into 1/2-inch cubes (PA Preferred-Land O'Lakes)
- 1 egg, slightly beaten (PA Preferred-Weis)
- 2 tsp vanilla

Apple Pie Filling:

- Heaping 4 cups MacIntosh and Granny Smith apples, peeled, cored, and sliced (Way Fruit Farm from Port Matilda, PA)
- ½ cup flour
- ½ cup light brown sugar
- ½ cup sugar
- 2 tsp cinnamon
- ¼ tsp ginger
- ¼ tsp nutmeg
- Pure maple syrup, drizzle to liking (Annie's Kitchen from Ronks, PA)

Crumbly Streusel:

- 2 cup light brown sugar
- 1 cup flour
- 1 ¼ cup quick rolled oats
- 1 cup butter (2 sticks), cut into 1/2-inch cubes (PA Preferred-Land O'Lakes)

Maple Cream Glaze:

- 2 cup powdered sugar
- 2 Tbs whole milk (PA Preferred-Turner's Dairy Farm)
- 1 ½ tsp maple extract
- ¼ tsp vanilla

Garnish

- ½ cup pecans, chopped and toasted

Instructions

Shortbread Crust:

1. Preheat oven to 350 F. In a 9x13 inch baking pan, lightly grease the pan's sides and base with shortening (I use Crisco).
2. In a large bowl combine flour, sugar, salt, and baking powder and mix well. Cut in butter with pastry cutter or two knives until the mixture resembles coarse crumbs. Add egg and vanilla and mix to combine. Press dough evenly into prepared pan.

Apple Pie Filling:

3. To prepare the filling, combine apples and flour and toss to coat. In a separate bowl, mix brown sugar, sugar, cinnamon, nutmeg, and ginger. Add sugar and spice mixture to apples and stir to combine. Add drizzle (to your liking) of maple syrup evenly over the mixture and stir to combine. Spread filling over crust.

Crumbly Streusel:

4. In a medium bowl, mix together light brown sugar, flour, and oats. With a pastry cutter or two knives, cut in butter until mixture is crumbly. Spread topping over apple filling in an even layer.
5. Bake 45-50 minutes. (I did 48 minutes in a gas oven.) Streusel will be a nice golden brown. Let cool completely.

Glaze and Garnish:

6. To make toasted pecans, heat oven to 350 F. Spread pecans in thin layer in shallow baking pan. Bake, stirring occasionally, 7 to 8 minutes or until golden brown; cool.
7. Once pecans are cooled, combine powdered sugar, milk, maple extract, and vanilla and whisk until smooth. Pour glaze over cooled bars. Immediately sprinkle toasted pecans evenly on bars.
8. Allow glaze to set before cutting bars. Enjoy!

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2nd Place

Lemon Raspberry Cheesecake Bars

2022 PA Farm Show
PA Preferred Junior Baking
2nd Place

Ingredients:

For the crust:

1 ½ cups graham cracker crumbs

1/3 cup granulated sugar

8 Tbsp. melted butter – "PA Preferred™" from Valewood Dairy, Loretto

For the cheesecake:

16 oz. full fat cream cheese, softened

1 lemon, zested

1 ¼ cup granulated sugar

¼ cup sour cream

¼ cup all-purpose flour

1 ½ tsp. vanilla extract

2 large eggs – "PA Preferred™" from Minestream Farm, Shade Gap

For the filling:

1 can raspberry pie filling

Instructions:

1. Preheat oven to 350 degrees Fahrenheit and line an 8x8 baking pan with parchment paper and set to the side. Combine graham cracker crumbs, sugar and melted butter together in a small bowl and stir. Press into the baking pan to create the crust and bake for 10 minutes.
2. While the crust is cooling, beat together cream cheese, lemon zest, sugar, sour cream, flour and vanilla extract. Beat in the eggs last.
3. Pour mixture into the pan.
4. Spoon raspberry pie filling in small circles around the cheesecake and use a knife to make swirl designs.
5. Bake for 45 minutes and let cool completely before chilling in the fridge for 2-3 hours.
6. Slice and enjoy.

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3rd Place

Carmelita Bars

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PA Preferred Junior Baking
3rd Place

Ingredients

- 11 ounces caramel squares
- 1/2 cup heavy whipping cream (**PA Preferred Schneiders Brand**)
- 3/4 cup butter melted (**PA Preferred Kreider Farms butter**)
- 1 cup brown sugar
- 1 cup oats
- 1 cup flour
- 12 ounces milk chocolate chips
- Pinch of sea salt

Instructions

1. In a small saucepan combine the caramel and the heavy whipping cream.
2. Place over low heat and stir until smooth and fully combined.
3. Set smooth caramel aside.
4. In a separate bowl, combine butter (melted), brown sugar, flour, and oats.
5. Spray an 8x8 inch pan, and press half of the crust mixture into the bottom of the pan.
6. Bake the crust at 350 degrees for 10 minutes.
7. Once the crust is done cooking, sprinkle the chocolate chips over the hot crust.
8. Spread the warm caramel over the chocolate chip layer and sprinkle sea salt
9. Then, sprinkle the remaining crust dough over the caramel.
10. Bake in oven at 350, for 15 minutes.
11. Let cool, or place in fridge for 2-4 hours or until fully cooled.