

**CONTEST PRESS RELEASE
2020 PA Farm Show**

Total Entries = 66

**JUNIOR BAKING COOKIES-BROWNIES-BARS -
RESULTS**

Saturday, January 4, 2020
Family Living Area – Stage #1
Sponsored by:
PA Preferred



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entry #
6354
6355
6356
6357
6358

PLACE	WINNER	COUNTY	FAIR
1 st	Contestant # 57 Age: 15 Name: Faith bandis	hancaster	Manheim Community Farm Show
2 nd	Contestant # 17 Age: 8 Name: Brenden Marth	Washington	West Alexander Fair
3 rd	Contestant # 61 Age: 12 Name: Amelia Swoyer	Lehigh	Blue Valley Farm Show
4 th	Contestant # 12 Age: 14 Name: Emmerson Ware	Chester	West Lampeter Community Fair
5 th	Contestant # 38 Age: 9 Name: Julian Garver	Southern ← hancaster County (solanco)	hancaster

Submitted by:
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2020 PA Farm Show
PA Preferred Junior Baking

1st Place

57

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Chocolate chip cookie

1 3/4 sticks (7 oz. or 14 tablespoons) butter

1 cup dark brown sugar, packed 1/4 cup granulated sugar, 1 tablespoon vanilla extract, 1 large egg + 1 large egg yolk, 2 teaspoons greek yogurt, 1 1/4 cups flour, 1 cup bread flour (well compacted, **not** spooned into measuring cup. It's just about 12 oz. total when weighed), 3/4 teaspoon baking soda, 1/2 teaspoon salt, 1 heaping cup chocolate, chopped (or chocolate chips)

Let butter cool five minutes in the bowl and then stir in both sugars and mix well.

Add in egg, egg yolk, and vanilla extract and stir vigorously with your spatula until the mixture turns a lighter shade. Stir in the greek yogurt till fully incorporated.

Mix together the flour, baking soda, and salt in a small bowl and stir into the wet ingredients, mixing until **just** combined. Fold in chocolate chunks last. Your dough should be pretty thick and dry and you should be able to form one large ball that's easy to handle.

Chocolate cake

- butter and flour for coating and dusting the cake pan
- 3 cups all-purpose flour
- 3 cups granulated sugar
- 1 1/2 cups unsweetened cocoa powder
- 1 tablespoon baking soda
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 4 large eggs
- 1 1/2 cups *buttermilk*
- 1 1/2 cups warm water
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract

Preheat oven to 350 degrees. Leave cakes in for around 30 min

1. Mix together flour, sugar, cocoa, baking soda, baking powder, and salt in a stand mixer using a low speed until combined.
2. Add eggs, buttermilk, warm water, oil, and vanilla. Beat on medium speed until smooth. This should take just a couple of minutes.
3. Divide batter among the three pans. I found that it took just over 3 cups of the batter to divide it evenly.
4. Bake for 30-35 minutes until a toothpick inserted into the center comes out clean.
5. Cool on wire racks for 15 minutes and then turn out the cakes onto the racks and allow to cool completely.
6. Frost with your favorite frosting and enjoy!

Peanut butter icing

2 sticks butter

a spoonful of Crisco

1 tablespoon vanilla extract

1 cup peanut butter

3-5 cups powdered sugar

Put room temp butter, peanut butter, and Crisco into mixing bowl with the whip attachment

Beat on medium speed for 2 minutes then add vanilla extract

Set on medium and continue to whip, stopping and adding powdered sugar in 1 cup increments

After all powdered sugar is added set on high and leave to whip until light and fluffy

I tend to not use exact measurements but instead go by what tastes the best in the end.

PA Preferred Ingredients

PA preferred ingredients

Kreider Farms eggs

Giant Food Stores store brand milk

Banana Bars

17

1/2 cup PA Preferred butter, softened- Hiland Salted Butter sticks
3 PA Preferred eggs- Hudson Family Farmers Market
2 cups sugar
1 1/2 cups mashed bananas
1 tsp vanilla
2 cups flour
1 tsp baking soda
dash of salt

2020 PA Farm Show
PA Preferred Junior Baking
2nd Place

1. Cream butter and sugar until light and fluffy.
2. Beat in eggs, bananas and vanilla.
3. Combine the flour, baking soda and salt.
4. Stir into the creamed mixture.
5. Pour into greased baking pan.
6. Bake at 350 for 30-35 minutes.

Frosting

1 (8oz) pkg cream cheese, softened
1/2 cup butter, softened
4 cups powdered sugar
2 tsp vanilla

1. Beat cream cheese and butter until fluffy.
2. Add the powdered sugar and vanilla, beat until smooth.
3. Frost bars.

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Turtle Brownies

2020 PA Farm Show
PA Preferred Junior Baking
3rd Place

Brownies:

- ½ cup unsalted butter, PA Preferred, Hillandale
- 6 oz. bittersweet chocolate, chopped
- 2 large eggs, PA Preferred, Weis brand
- ¾ cup granulated sugar
- 1 Tbsp. vanilla extract
- 1 Tbsp. brewed coffee
- ½ tsp. instant coffee granules
- Pinch of salt
- ¾ cup all-purpose flour

Filling:

- 8 oz. caramel dip, i.e. Marzetti's
- 1 cup pecans, chopped

Topping:

- ½ cup semi-sweet chocolate chips
- ½ cup pecans
- ¼ cup caramel dip, i.e. Marzetti's

Directions:

1. Preheat oven to 350 degrees F. Line an 8-inch square pan with aluminum foil and spray with cooking spray.
2. In a large microwave-safe bowl, add the butter and chocolate. Microwave for two minutes, or until mixture is melted and can be stirred smooth.
3. Add the eggs, sugar, vanilla, coffee, instant coffee, and salt. Whisk vigorously to combine.
4. Add the flour and stir until smooth and combined.
5. Spread half the batter into prepared pan.
6. Bake for 15 minutes or until top has just set in the center. While brownies bake, prepare the filling.

7. For filling: In a medium bowl, combine caramel and pecans (microwave caramel for a few seconds if it is too thick). Set aside.
8. After brownies have baked, remove pan from oven and using a spatula, carefully and evenly spread the filling mixture over the brownies.
9. Evenly top with remaining brownie batter, smoothing lightly with a spatula.
10. For topping: Sprinkle chocolate chips and pecans over batter.
11. Bake for about 25 minutes or until center has set.
12. Allow brownies to cool on top of a wire rack. Drizzle with caramel. Chill at least 3 hours before cutting.

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2020 PA Farm Show - PA Preferred™ Junior Baking Contest Cookies, Brownies and Bars

Zucchini Bars

Ingredients for Zucchini Bars:

- 1 cup canola oil
- 2 cups grated fresh zucchini
- 3 large PA Preferred™ Eggs – Dutch-Way Farm Market Grade A Eggs
- 1 ½ cups sugar
- 2 teaspoons vanilla extract

- 2 cups PA Preferred™ Superior Flour by C.O. Nolt, Inc.
- ¼ teaspoon baking powder
- 2 teaspoons baking soda
- 1 teaspoon salt
- ½ teaspoon ground cinnamon

Ingredients for Icing:

- 4 cups powdered sugar
- 8 oz. cream cheese – softened
- 2 Tablespoons butter – softened
- 1 ½ Tablespoons of lemon zest (or to personal taste)

2020 PA Farm Show
PA Preferred Junior Baking
4th Place

Instructions for bars:

1. Preheat oven 350 degrees.
2. Whisk first 5 ingredients together until well blended (oil, zucchini, eggs, sugar, vanilla).
3. Stir remaining ingredients together in a separate bowl then add to the wet ingredients and whisk until well blended.
4. Grease (or spray) a 9x13 baking pan and then pour ingredients into pan (could also use a brownie/bar pan – will make approximately 24 bars).
5. Bake for approximately 40 minutes or until golden brown or toothpick comes out clean.

Instructions for icing:

1. Beat the icing ingredients together until well blended.
2. Transfer to pastry bag or plastic baggie, cut small opening and squeeze onto top of bar in a fun design or simply spread it on with a knife.

Three Chip Cookie Bars

2020 PA Farm Show
PA Preferred Junior Baking
5th Place

Ingredients

- 1 cup salted butter, melted and cooled
- 1 cup packed brown sugar
- $\frac{3}{4}$ cup white sugar
- 2 Kreider Farms (PA Preferred) large eggs + 1 egg yolk, room temperature
- 1 $\frac{1}{2}$ teaspoons vanilla extract
- 1 T Maplehofe Dairy (PA Preferred) milk
- 2 $\frac{1}{2}$ cups all purpose flour
- 2 teaspoons cornstarch
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{3}{4}$ teaspoon salt
- 1 cup semisweet chocolate chips
- $\frac{1}{2}$ cup dark chocolate chips
- $\frac{1}{2}$ cup milk chocolate chips
- $\frac{1}{2}$ white chocolate chips (for drizzling)

Instructions

Preheat oven to 350 degrees and prepare a 9x13 pan by lining it with foil and spraying with nonstick spray.

Combine melted butter and sugars in a large mixing bowl and beat until combined. Add Kreider Farms eggs, egg yolk, and vanilla extract and continue mixing.

In a separate bowl whisk together flour, cornstarch, baking powder, and salt.

Gradually mix dry ingredients into wet ingredients alternating with the milk, until completely combined. Stir in semisweet, milk, and dark chocolate chips.

Spread batter evenly into prepared 9x13 pan. Bake for 25 minutes or until edges just begin to turn golden brown. Remove from oven and cool on a wire rack.

Once cooled, melt the white chocolate chips and using a piping bag, drizzle over cut cookie bars.