

Rowan County 4-H Holiday Bake-off Recipe Booklet

December 2021



Apple Pie

INGREDIENTS:

5 large or 8 small apples

2 pie crusts (one for base and one for lattice)

½ cup unsalted butter

3 tbsp all purpose flour

¼ cup water

½ cup white sugar

½ cup packed brown sugar

INSTRUCTIONS:

1. Preheat oven to 425° Melt butter in sauce pan. Stir in flour to form a paste. Add water, white sugar and brown sugar. bring to a boil. Reduce temperature and simmer. Peel and slice apples.
2. Fill crust with sliced apples, cover with lattice. Pour sugar and butter mixture over the pie, pour slow so it doesn't overflow.
3. Bake for 15 minutes at 425° then reduce temperature to 350°. Continue baking for 35-45 minutes until apples are soft.

Entered by: Layla Wilson

Peppermint Topped Fudge Brownies

INGREDIENTS:

½ cup butter
3 oz unsweetened chocolate-coarsely chopped
1 cup of sugar
2 eggs
1 tsp vanilla
⅔ cup all purpose flour
¼ tsp baking soda
approximately 10 crushed peppermints for topping

INSTRUCTIONS:

1. In a medium saucepan heat and stir butter and unsweetened chocolate over low heat until smooth; set aside to cool. Preheat oven to 350°F. Line an 8x8x2-inch baking pan with foil, leaving about 1 inch of the foil extending over the ends of pan. Grease foil; set pan aside.
2. Stir the sugar into the cooled chocolate mixture. Add the eggs, 1 at a time, beating with a wooden spoon just until combined. Stir in vanilla. In a small bowl stir together the flour and baking soda. Add flour mixture to chocolate mixture; stir just until combined. Spread the batter evenly in the prepared pan.
3. Bake in the preheated oven for 30 minutes. Cool in pan on a wire rack. Remove brownies from pan, using the overlapping foil to lift brownies. Place on cutting board; cut into brownies.

Entered by: Ella Shank

Cranberry Christmas Cake

INGREDIENTS:

3 eggs

2 cups sugar

¾ cup butter, softened

1 teaspoon vanilla

2 cups all-purpose flour

12 oz fresh cranberries

INSTRUCTIONS:

1. Preheat oven to 350 degrees. With a mixer, beat the eggs with the sugar until slightly thickened and light in color, about 5-7 minutes. The mixture should almost double in size. The eggs work as your leavening agent in this recipe, so do not skip this step. This mixture should form a ribbon when you lift the beaters out of the bowl.
2. Add the butter and vanilla; mix two more minutes. Stir in the flour until just combined. Add the cranberries and stir to mix throughout.
3. Spread in a buttered 9"x13" pan. (This pan is my favorite!) Bake for 40-50 minutes, or until very lightly browned and a toothpick inserted near the center of the cake comes out clean. (I baked mine for 43 minutes.)
4. Let cool completely before cutting into small slices. I cut mine into fairly small pieces, about 1"x2", so that they could be easily eaten at a party. Enjoy!

Entered by: Emmett Shank

Sundrop Pound Cake

INGREDIENTS:

3 cups flour
3 cups sugar
5 eggs
½ cup Crisco
¾ cup Sundrop
1 tsp vanilla
1 tsp lemon
2 sticks margarine

INSTRUCTIONS:

1. Cream butter and Crisco
2. Add sugar, beat on medium speed until fluffy
3. Add eggs, at a time
4. Add flavoring, mix
5. Add flour, one cup at a time
6. Add Sundrop
7. Bake at 325 degrees for 1 hour and 25 mins

Entered by: Lynlee Propst

Maggie's Merry Molasses Cookies

INGREDIENTS:

¾ cup butter
1 cup brown sugar
¼ cup molasses
1 egg
2¼ cup flour
2 teaspoons soda
½ teaspoon salt
1 teaspoon ginger
1 teaspoon cinnamon
½ teaspoon cloves

INSTRUCTIONS:

1. Cream together first four ingredients until fluffy.
2. Add dry ingredients, mix until well blended.
3. Form into 1.5" balls, roll in granulated sugar.
4. Bake in 375 degree oven for 10 minutes on greased cookie sheet. Yield: 3 dozen

Entered by: Maggie Baker

Grinch Sugar Cookies

INGREDIENTS:

¾ cup unsalted butter softened
¾ cup granulated sugar
1 large egg
1 large egg yolk
1 teaspoon vanilla extract
½ teaspoon baking soda
½ teaspoon cream of tartar
½ teaspoon salt
2 cups all-purpose flour
Green food coloring
Heart sprinkles

INSTRUCTIONS:

1. Preheat oven to 350°F. Line two cookie sheets with silicone baking mats or parchment paper.
2. Cream butter and sugar in the bowl of a stand mixer fitted with the paddle attachment (or a large bowl with a hand mixer). Cream until the mixture is fluffy, about one minute.
3. Add the egg, egg yolk, and vanilla and mix until smooth, then mix in baking soda, cream of tartar, and salt. Add flour and mix until cookie dough forms.
4. Add a few drops of green food coloring and stir to mix throughout. How much food coloring depends on the kind (gel vs. grocery store food coloring). Add more as needed to get the green color you want.
5. Scoop 2 tablespoon sized balls 2-inches apart on cookie sheet. Place one heart sprinkle on one side of each cookie. Bake for 11-15 minutes, or until the bottoms are just starting get golden and the top is no longer glossy. Cool at least 10 minutes on cookie sheet before removing.
6. Alternately, if you want to know exactly where your sprinkle will land, press the sprinkle on the cookie as soon as it comes out of the oven.
7. Store in an airtight container for up to 3 days.

Entered by: Josie Parris

Piernik (Polish Gingerbread Cake)

INGREDIENTS:

½ cup honey (162g)
½ cup sugar (100g)
¼ cup unsalted butter (60g)
½ orange zest (i.e., zest from ½ orange)
2 tablespoon marmalade or fruit jam (e.g., apricot, plum)
1½ cups all purpose flour (210g plain flour)
1 teaspoon baking powder
1 teaspoon baking soda (bicarbonate of soda)
¼ teaspoon salt
1½ teaspoon cinnamon
½ teaspoon nutmeg
½ teaspoon allspice
½ teaspoon cloves
⅛ teaspoon cardamom
2 eggs
½ cup milk (120ml)

For the glaze

½ cup confectioner's sugar (55g icing sugar)
1 tablespoon unsweetened cocoa powder
1 tablespoon unsalted butter (15g)
1 tablespoon boiling water

INSTRUCTIONS:

1. Preheat the oven to 355F/180C. Lightly butter a 9x5in (23x13cm) loaf tin (8½x4½in/21x11cm also works) then line it with parchment, at least through the bottom and up longer sides.
2. Put the honey, sugar, butter, orange zest and marmalade or jam in a small pan. Warm them together over a medium-low heat until the butter and sugar dissolve. Remove from heat and set aside.

3. Mix together the flour, baking powder, baking soda, salt and spices in a large bowl. Lightly beat the eggs. Add the honey-butter mixture, milk and eggs to the flour mixture and mix so they are well combined but try not to over-mix.
4. Pour the mixture into the lined loaf pan and transfer to the oven (lower middle shelf). Bake for around 50 minutes until the top is golden and a skewer inserted in the middle comes out clean.
5. Allow the loaf to cool slightly, then mix together the frosting. Sift the powdered sugar into a small bowl and add the cocoa powder. Melt the butter then add this and the boiling water to the sugar and mix well. Spread over the top of the loaf evenly, but try not to over-work it. Ideally leave it to harden before taking the loaf from the pan and slicing, but it will be fine if you do while still slightly warm.

Entered by: Christian Stebe

Peppermint Bark

INGREDIENTS:

2 cups semi-sweet chocolate chips
2 cups white chocolate chips
1 tsp. canola oil
½ tsp. peppermint extract
4 crushed candy canes

INSTRUCTIONS:

1. Heat semi-sweet chocolate chips and ½ tsp. oil in microwave until melted, stirring every 15 seconds.
2. Pour melted chocolate into 9x13 pan lined with foil. Spread until smooth. Set in fridge for 20 minutes to set.
3. Heat white chocolate chips and ½ tsp. oil in microwave until melted, stirring every 15 seconds.
4. Stir peppermint extract into white chocolate. Pour melted white chocolate on top of set chocolate layer.
5. Sprinkle crushed candy canes on top of white chocolate layer.
6. Refrigerate until hardened, about 1 hour. Remove from pan and break bark into pieces.
(Adapted from Raddish)

Entered by: Ada Waller

Double Chocolate Crinkle Cookies

INGREDIENTS:

1 cup all-purpose flour
½ cup + 2 tbsp. unsweetened cocoa powder
1 tsp. baking soda
⅛ tsp. salt
½ cup softened unsalted butter
½ cup granulated sugar
½ cup packed light or dark brown sugar
1 large egg at room temperature
1 tsp. vanilla extract
1 cup semi-sweet chocolate chips

For rolling

3 tbsp. granulated sugar
1 cup confectioner's sugar

INSTRUCTIONS:

1. Whisk the flour, cocoa powder, baking soda, and salt together in a large bowl. Set aside.
2. In a large bowl using a hand-held mixer or stand mixer fitted with the paddle attachment, beat the butter, granulated sugar, and brown sugar together on medium high speed until fluffy and creamed, about 2 minutes. Beat in egg and vanilla. Scrape down the sides and bottom of the bowl as needed.
3. On low speed, slowly mix the dry ingredients into the wet ingredients until combined, then beat in the chocolate chips. The cookie dough will be thick and sticky. Cover dough tightly with aluminum foil or plastic wrap and chill for at least 2 hours and up to 3 days.
4. Remove cookie dough from the refrigerator and allow to sit at room temperature for 15 minutes. Preheat the oven to 350 degrees F and line two large baking sheets with parchment paper. Set aside.
5. Scoop and roll balls of dough, about 1.5 tbsp. of dough each, into balls. Roll each ball very lightly in granulated sugar, then generously in confectioner's sugar. Place 3 inches apart on baking sheet.
6. Bake the cookies for 11-12 minutes. (If the cookies aren't really spreading by minute 9, remove them from the oven and lightly bang the cookie sheet two or three times. This

helps initiate the spread. Return to the oven for a couple more minutes. The cookies will be thick regardless, though they deflate a little as they cool.)

7. Cool cookies for 5 minutes on the baking sheet, then transfer to wire rack to cool completely. (From Sally's Baking Addiction)

Entered by: Henry Waller

Oreo Truffles

INGREDIENTS:

- 1 standard pack- Oreos (chocolate)
- 1- 8oz. Original Philadelphia Cream cheese
- 1- 16 oz pack of deluxe candy coating vanilla flavored

INSTRUCTIONS:

1. Take 36 Oreos (cream and cookie), put into a food processor and blend until a fine cookie crumb. Leave cookie crumbs in the processor and add softened cream cheese. Blend until fully blended.
2. Take a large cookie sheet and place wax paper over it. Scoop 1 tablespoon of the mix out at a time and roll into a ball. Put the oreo balls on the wax paper. Once done scooping the mix out, place cookie sheet of Oreo balls into the refrigerator for 15 minutes.
3. Once chilled remove the Oreo balls from the refrigerator and heat the candy coating in the microwave (per packaged recommendation). Once candy coating is melted, place Oreo ball onto a spoon/fork and dip into the candy coating. Place coated Oreo ball onto the wax paper to harden. Drizzle with your choice of topping. (Oreos, sprinkles, chocolate). Keep refrigerated. Eat and enjoy!

Entered by: Noah Earnhardt

Oatmeal Chocolate Chip Cookies

INGREDIENTS:

⅓ cup Sugar
⅓ cup packed Brown Sugar
¾ cup Flour
½ tsp Baking Powder
⅛ tsp Baking Soda
⅛ tsp Salt
1 cup quick cooking oats
12 oz bag of semi-sweet chocolate chips
½ cup butter
1 large egg
1 tsp vanilla

INSTRUCTIONS:

1. Preheat oven to 375 degrees.
2. Mix together sugar, brown sugar, flour, baking powder, baking soda, salt, oats, chocolate chips in a bowl.
3. In a separate bowl, mix together softened butter, egg, and vanilla. Add this mixture to the dry mixture and mix well.
4. Cover and refrigerate completed mixture for 30 minutes.
5. Place tablespoon sized balls onto ungreased baking sheet 2 inches apart.
6. Bake 8-10 minutes until golden brown.
7. Cool on baking sheet for 2 minutes, then move to wire racks to cool completely.
8. Makes about 18 cookies.

Entered by: Luke Allen

Graded Pie

INGREDIENTS:

1 egg
1/3 cup of sugar
7 tablespoons unsalted butter
1 1/2 all-purpose flour
1 teaspoon baking powder
pinch of salt
1-2 cups of jam depending of what you like

INSTRUCTIONS:

1. In a medium bowl, beat together the egg and sugar. Then, using a box grater, shred the butter into the mix. Stir to combine.
2. Add the flour, baking powder, and salt to the mixture. Knead it with your hands to make a stiff elastic dough. Wrap it in plastic and place in the freezer for 20 minutes.
3. Preheat oven to 365°F.
4. Grease a round 9-inch pie pan with butter. Get the dough out of the freezer and grate it, using the large holes of a box grater, directly into the pan, making sure the shavings create an even layer. Leave a small piece of ungrated dough for the top crust.
5. Add cranberries on top of the crust and sprinkle with the sugar. Grate the remaining dough over the berries.
6. Bake in the center of the oven for 45-50 minutes. Note: If your oven heats from below, place an extra empty baking sheet on a shelf underneath the pie to make sure it doesn't burn at the bottom. If you have an electric oven with a convection setting, use it to help blow hot oven air over and around the pie to bake it evenly.
7. Remove the finished pie from the oven, and immediately cut it in pieces and transfer to a serving plate or cake stand to cool.

Entered by: John Tucker

Kovrizhka, a Much Bigger Version of Pryanik (Gingerbread)

INGREDIENTS:

8 oz Butter

8 Fl oz Molasses

2 cups of sugar

5 eggs

½ cup of honey

3½ teaspoons of spice mix (nutmeg, ginger, cinnamon, cardamom, cloves, allspice)

8 cups of flour

2 teaspoons baking soda

INSTRUCTIONS:

1. Melt butter with molasses , honey, sugar and spices in a large pot. Bring this mixture to boil and turn it off. Add baking soda (mixture will start to foam). Add ⅓ of flour to the hot liquid. Beat eggs in the bowl and add to the mix. Add the rest of the flour. Your mixture should be thick and not sticky.
2. Prepare your mold by lining it with baking paper, and brush it with a thin layer of butter. Place the mixture into the mold. Traditionally, the mold should be square or rectangular, and the thickness of the dough before baking should be about 2-2.5cm.
3. Put the kovrizhka into the hot oven, and bake for about 45 minutes to an hour, or until the toothpick comes out clean. Take out when ready, and let cool completely.
4. Take the kovrizhka and flip it upside down (the bottom part is flatter and more leveled than the top part). Cut into two parts – top and bottom. Smear apricot, cherry or any tangy jam on the bottom layer and cover with the top layer.
5. Prepare the glaze (traditionally mint glaze). Smear the glaze on top of your kovrizhka. You flatten with a spatula or leave a pattern. Let the glaze dry for at least an hour. Done.

Entered by: Sarah Tucker

Snickerdoodle Apple Bread

INGREDIENTS:

½ tsp kosher salt
1½ tsp baking powder
1½ cups flour
½ cup butter, room temperature
1 cup light brown sugar
¼ cup granulated sugar
½ Tbsp cinnamon
2 eggs
1 Tbsp vanilla
½ cup milk
1 Granny Smith apple, peeled and finely chopped

INSTRUCTIONS:

1. Preheat oven to 350°
2. Spray a 9x5 loaf pan with baking spray. Line bottoms and up the ends with a strip of parchment paper (for easy removal) and spray again. Set aside.
3. Whisk together salt, baking powder and flour. Set aside.
4. In bowl of stand mixer beat butter, both sugars and cinnamon for 2 minutes on medium speed, scraping sides as necessary. Add in both eggs and vanilla and continue mixing until smooth, again scraping sides as necessary.
5. Turn mixer to low and add in flour mixture and milk in alternating additions, starting and ending with flour. Mix until just combined.
6. Finally add in apples and stir until just combined and pour batter into prepared pan.
7. Bake for 50-55 minutes until bread is set and toothpick inserted into the center comes out clean.
8. Allow to cool in pan for 10 minutes and then remove transfer to a wire rack to cool completely.
9. Serve warm or at room temperature.

Entered by: Olivia Stirrup

Candy Cane Cookies

INGREDIENTS:

1 cup sugar
1 cup butter or margarine, softened
½ cup milk
1 teaspoon vanilla
1 egg
3½ cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon salt
½ teaspoon red food color
2 tablespoons sugar

INSTRUCTIONS:

1. Stir together 1 cup sugar, the butter, milk, vanilla and egg in large bowl. Stir in flour, baking powder and salt. Divide dough in half. Stir food color into 1 half. Cover and refrigerate at least 4 hours.
2. Heat oven to 375°F.
3. For each candy cane, shape 1 rounded teaspoon dough from each half into 4-inch rope by rolling back and forth on floured surface. Place 1 red and white rope side by side; press together lightly and twist. Place on ungreased cookie sheet; curve top of cookie down to form handle of cane.
4. Bake 9 to 12 minutes or until set and very light brown. Remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

Entered by: Rilynn Moore

Chocolate Pound Cake

INGREDIENTS:

1 cup shortening
1 stick butter
3 cups sugar
5 eggs
3 cups all purpose flour
½ tsp baking powder
4 heaping tablespoons cocoa powder
1 cup milk
1 tablespoon vanilla extract

INSTRUCTIONS:

1. Cream together shortening and butter; add sugar. Add eggs, one at a time, fully incorporating each one before adding the next.
2. In a separate bowl, mix dry ingredients together. Add mixed dry ingredients to creamed mixture, alternating a portion of dry ingredients then a portion of milk, incorporating each before adding the next, until all dry ingredients and milk have been added. Add vanilla then mix ten minutes on high speed.
3. Bake in a greased Bundt pan at 325° for 75 minutes. Let cool ten minutes, then turn out onto a serving plate to finish cooling.

Entered by: Amber Veleke

Apple Pie

INGREDIENTS:

6 cups apples, peeled and sliced

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup flour

1 teaspoon cinnamon

3 tablespoons water

1 9" unbaked pie shell

INSTRUCTIONS:

1. Pour peeled and sliced apples into unbaked pie shell.
2. Combine sugar, flour, cinnamon and water. Stir until smooth. Pour over apples.
3. Cover with top crust and seal edges or make a crumb topping by combining $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup brown sugar and 1 cup flour, then sprinkle on top of the pie.
4. Bake at 375° for 1 hour.

Entered by: Georgia Veleke

Candy Cane Christmas Tree Brownies

INGREDIENTS:

Candy Cane Christmas Tree Brownies

½ cup butter, melted
1 tablespoon vegetable oil
1 tablespoon corn syrup or honey
1 cup granulated sugar
¾ cup cocoa powder, sifted
2 large eggs
1 tsp vanilla extract
¼ tsp salt
½ cup flour

Peppermint Frosting

½ cup unsalted butter, softened
2-2.5 cups powdered sugar
1 tsp peppermint extract
2-3 drops red food coloring (optional)
1-2 tbsp whipping cream
2-3 candy canes, crushed

INSTRUCTIONS:

1. Preheat the oven to 350F degrees. Line an 8x8 inch square pan with parchment paper and grease lightly.
2. In a large bowl stir together the butter, oil, corn syrup, sugar and cocoa powder.
3. Whisk in eggs and vanilla extract.
4. Then gently fold in the flour.
5. Pour into the prepared pan and bake for 20-25 minutes, or until an inserted toothpick comes out clean.
6. Allow to cool fully.
7. Make the Peppermint Frosting.
8. In a large bowl, beat the butter until soft.
9. With the mixer on medium speed beat in the powdered sugar about ½ cup at a time until you've added 2 cups.

10. Then beat in the peppermint extract and red food colouring (optional) about 2 drops at a time.
11. With the mixer on high speed beat in the cream 1 tablespoon at a time, adding a little extra powdered sugar as needed. Cut into tree shapes if desired.
12. Frost the cooled brownies and sprinkle with crushed candy canes.

Entered by: Emory Stewart

Creme Brulee Cheesecake

INGREDIENTS:

Crust

Cooking spray
9 graham crackers
6 tbsp. butter
¼ cup sugar
Pinch salt

Filling

4 cream cheese blocks
1 cup sugar
3 eggs
2 egg yolks
2 tbsp. vanilla paste
¼ cup sour cream
2 tbsp. flour (all purpose)
¼ tsp. salt

Topping

⅓ cup fine sugar
Raspberries

INSTRUCTIONS:

1. Preheat your oven to 325° and grease an 8" or 9" springform pan using cooking spray.
2. In a large mixing bowl, mix graham cracker crumbs, butter, sugar, and salt. Press your mixture into your prepared pan and all up the sides.
3. To make your cheesecake filling, use a large bowl with hand mixer and beat cream cheese and sugar till it's no longer lumpy. Add your eggs and yolks, then stir in vanilla bean paste and sour cream. Add flour and salt then beat until combined. Pour your filling mixture overtop crust.
4. Wrap bottom of your pain in tin foil/aluminum foil and put that sucker in a large roasting pan. Pour enough boiling water to meet the half-way mark.

5. Bake until cheesecake center is slightly jiggly; about 1 hour and 30 minutes. Turn off heat, prop oven door open and let your cake cool 1 hour in the oven. Once done cooling, remove foil and refrigerate cheesecake for 5 to 12 hours.

Entered by: Carson Halpin

Blondies

INGREDIENTS:

2 cups flour
2 tsp baking powder
1 tsp salt
 $\frac{3}{4}$ cup butter, softened
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup brown sugar
1 tsp vanilla extract
3 eggs
6 oz. semisweet chocolate chips

INSTRUCTIONS:

1. Preheat oven to 350°
2. Combine flour, baking powder and salt; set aside
3. In large bowl, combine butter, sugars, and vanilla; beat till cream
4. Add eggs 1 at a time, beating well after each addition
5. Slowly add in flour mixture
6. Stir in chocolate chips
7. Spread into greased 9x13 pan
8. Bake at 350° for 30-35 minutes
9. Cool, cut into squares
10. Serves 35

Entered by: Savannah Kozlowski