

SCS KITCHEN KAPERS
2018 Recipes



APPETIZERS

Empanadas

By Josian Orbegozo, Grade 6

*First Place: School Competition

*Runner-Up: County Competition



For serving:

-lime

-aji

For the dough or masa:

-1 1/2 cup precooked yellow cornmeal (masarepa)

- 1 cup water (more or less, depending on cornmeal)

- 1 tbsp vegetable oil

- 1/2 tsp sazón Goya with azafrán (or 1 beef bouillon cube with a few threads of saffron)

- 1/2 tsp salt

For the filling:

- 2 cups peeled and diced white potatoes
- 1 chicken or vegetable bouillon cube
- 1 tbsp olive oil
- $\frac{1}{4}$ cup chopped white onions
- 1 cup chopped tomato
- $\frac{1}{2}$ tsp salt
- $\frac{1}{4}$ cup chopped green onions
- 1 clove garlic, chopped
- 2 tbsp chopped cilantro
- 2 tbsp chopped red bell pepper
- $\frac{1}{2}$ lb. ground beef
- vegetable oil for frying

Instructions:

Dough:

1. Place the yellow cornmeal (masarepa) in a large bowl.
2. Add the sazón Goya and salt and stir to mix well. If you can't find sazón Goya, dilute a few saffron threads in $\frac{1}{2}$ cup boiling water, add the beef bouillon cube and stir until entirely dissolved.
3. Add the water and oil and mix to form dough. Adjust with water or cornmeal if necessary. Pat the dough into a ball and knead for 2 minutes or until smooth. Cover with plastic and set aside for 20 minutes.

Filling

1. Meanwhile, to make the filling, cook the potatoes in a pot with water and the bouillon cube for 20 to 25 minutes or until tender. Drain and gently mash the potatoes. Set aside.

2. Heat 1 tbsp olive oil in a large, heavy skillet. Add the white onion and cook over medium-low heat stirring frequently, for 5 minutes.
3. Add the tomatoes, green onions, garlic, cilantro, salt, and Cook for about 15 minutes.
4. Add the ground beef. Cook, breaking up the meat with a wooden spoon, for 10 to 15 minutes or until the mixture is fairly dry.
5. Transfer the meat mixture to the mashed potatoes bowl and mix well to combine.

Assembly

1. Break small portions of the dough, about 1 1/2 tbsp each one, and form each portion into a ball by rolling between the palms of your hands.
2. Place the balls of dough between two pieces of plastic and roll each out very thinly to form a circle.
3. Remove the top plastic and place 1 tbsp of the filling in the center of each.
4. Then using the plastic underneath, fold the dough over to enclose the filling, forming a half circle.
5. Tightly seal the edges by crimping with the tines of a fork.
6. Fill a large pot with vegetable oil and heat over medium heat to 360F
7. Carefully place 3 or 4 empanadas at a time in the heated oil and fry for about 2 minutes until golden on all sides.
8. Using a slotted spoon, transfer the empanadas to a plate lined with paper towels.
9. Serve with aji and lime on the side.

Sunday Dinner at Grandmom's
By Celia Hess
**First Place: School Competition*



Meatballs

- 1 pound ground beef*
- 1 pound ground pork*
- 1 pound ground veal*
- 6 raw eggs*
- 2 cups grated Parmesan Cheese*
- 2 cups Italian bread crumbs*
- 1/2 cup chopped parsley*
- Salt*
- Pepper*
- 1 slice of wet bread*

Mix all of the ingredients by hand in a large mixing bowl.
After all ingredients are thoroughly blended, roll meatballs to desired size.
Add extra light olive oil to a frying pan and fry meatballs on medium heat until crispy on the outside and done on the inside.
Add meatballs to pot of sauce and finish cooking in the sauce over low heat

Sauce

1 tbsp extra light olive oil

8 cloves of fresh garlic

1-2 hunks of pork

2 cans of tomato paste

16 oz water

2 cans of crushed tomatoes

2 cans of sauce

Start with 1 tbsp of extra light olive oil in a large pot. Heat oil for 1 minute.

Add pork and cook for 3 minutes. Remove pork.

Add paste and stir frequently until smooth.

Add water and stir in to the paste until fully blended.

Add crushed tomatoes and stir.

Add sauce and cook on low, stirring frequently for 4-6 hours. Add pork back into the sauce. If making with meatballs, add meatballs to sauce and cook on low until ready to serve.

DIPS

Buffalo Chicken Dip

By Jack Chiarelli, Grade 6

**First Place: School Competition*

**First Place: County Competition*



Ingredients:

8 oz package cream cheese, softened

1/2 cup bleu cheese salad dressing

1/2 cup Frank's Redhot Original Cayenne Pepper Sauce

1/2 cup shredded mozzarella cheese

Two 9 3/4 oz can Swanson Premium White Chicken Meat Packed in water, drained

Assorted fresh vegetables, crackers, or tortilla chips

Directions:

1. Heat oven to 350° F.
2. Stir the cream cheese in a 9 inch deep dish pie plate with a fork or whisk until smooth.
3. Stir in dressing wing sauce, and cheese.
4. Stir in chicken.
5. Bake for 20 minutes or until the chicken mixture is hot and bubbly.
6. Stir before serving.
7. Serve with vegetables, crackers, or tortilla chips for dipping.

Yields 4 cups.

Life Changing Queso Dip With Homemade Tortilla Chips

By Luke Impellizzeri, Grade 7



- 2 1/2 cups shredded cheddar cheese*
- 1 tbsp cornstarch*
- 1/2 tbsp butter*
- 1/4 small white onion, finely chopped*
- 13 oz evaporated milk*
- 1/2 can of diced tomatoes with green chiles, undrained*
- 1/4 tsp each of onion powder, garlic powder & cumin*
- 2-3 tbsp milk*
- Salt to taste*

Directions

- 1. Place cheese and cornstarch in a bowl, toss to coat.*
- 2. Melt butter over medium heat in small pot.*
- 3. Add garlic and onion, cook slowly for 3 minutes or until translucent*
- 4. Add tomato/ chiles and cook for 2 minutes.*
- 5. Add evaporated milk and cheese.*
- 6. Stir, then add spices.*
- 7. Stir until cheese melts into silky texture.*

8. *Add salt to taste.*
9. *Stir in milk or water to adjust consistency.*
10. *Cut tortillas into triangles and drizzle with salt and olive oil.*
11. *Bake at 350 for about 10 minutes.*

BREADS

Ciabatta Bread

By Jennifer Beaver, Grade 8

**First Place: School Competition*

**Second Place: County Competition*



Poolish Ingredients:

330 g bread flour

330 g water at 70 degrees

.33 g fresh yeast

Directions:

- 1. Use 70 degree water and the yeast and stir until completely dissolved.*
- 2. Combine all of the above ingredients.*
- 3. Cover so that no crust can form.*
- 4. Allow to ferment at room temperature overnight.*

Bread ingredients:

Poolish

613 g all purpose bread flour

405 g water at 102 degrees

3.3 g instant yeast

18 g salt

Directions:

- 1. Place water, poolish, yeast, salt, flour in a vertical mixer.*
- 2. Mix on 1st speed for 6 minutes.*
- 3. Scrape the bottom of the bowl every two minutes.*
- 4. Mix on 2d speed for 1 minute.*
- 5. Place dough in an oiled container making sure the internal temperature is 75 degrees. If not, place in a warm environment until desired temperature is achieved.*
- 6. In an ideal situation the dough will get one stretch and fold every 30 minutes for the duration of 3 hours.*
- 7. Total time of bulk fermentation should not exceed 3 hours.*
- 8. Generously flour the work surface and invert the container so that the dough releases and falls onto it.*
- 9. Gently coax the dough into a rectangular shape.*
- 10. Use a dough divider to divide the dough into equal pieces.*
- 11. After dividing the dough into units, gently place them on a heavily floured couche.*
- 12. Cover the loaves with a flour dusted couche and let proof for 30 to 45 minutes. If the dough seems a bit slack and does not want to retain its shape, the proofing time can be closer to 30 minutes.*
- 13. Prepare a water soaked facecloth for the steaming tray and set near the oven.*
- 14. Transfer each loaf onto the peel by lifting the pleat of the couche and rolling the loaf onto the peel.*
- 15. Place the water soaked facecloth in the steaming tray.*
- 16. Bake for 30-45 minutes at 480 degrees.*

SOUPS

Autumn Harvest Soup

By Arabella Smith, Grade 6

**First Place: School Competition*

**Third Place: County Competition*



- 2 tbsp olive oil*
- 1 medium green onion diced*
- 3-4 pounds butternut squash chopped*
- 7-8 small carrots chopped*
- 5-6 cups apple cider*
- 1 tsp curry powder*
- 2 tbsp cinnamon*
- 4-6 cups of chicken broth*
- 4 dashes of nutmeg*
- 1 1/2 cups pumpkin puree*
- 6 tbsp butter*
- 5-6 oz neufchatel cream cheese*
- 2 1/2 tbsp brown sugar*
- Heavy cream (eyeball it)*
- Sunflower seeds as a topping*

Take a pumpkin and 3 butternut squash and cut in half
Scoop the seeds and strings out then place on cookie sheet and
sprinkle olive oil on top then put a mixture of curry powder and
cinnamon on top then bake on 350 for 38 minutes take out and cool
then cut and remove all skin then place in food processor and add 1/2
cup apple cider and pumpkin and squash then puree till smooth.

Add into a crockpot

Take 8 large carrots and peel all skin off then place on tray and
sprinkle olive oil on carrots then place in oven on 350 for 15 minutes
Then puree in food processor with 1/4 cup apple cider and add into
crockpot.

Dice one onion and put into a pan with 2 Tablespoons olive oil and
saute on medium heat for 5 minutes then add to crockpot

Next add butter, brown sugar, nutmeg, cinnamon and curry powder
Stir together and cook in crockpot on high for 30+ minutes

Add 2-3 cups chicken broth into crockpot then stir and put lid back on
to cook

Add 6 ounces of Neufatel cheese then put on low even heat simmer
and cook for 10 minutes

Put soup in the food processor and blend till very smooth.

Put into crock pot until ready to serve

Add sunflower seeds and heavy cream as topping (optional)

Enjoy!!!!

COOKIES

Crème Brulee Macarons

By Rachel Franey, 7th grade

**First Place: School Competition*

**First Place: County Competition*



The Cookie

120g of powdered sugar

60g of almond flour

2 large egg whites

35g of granulated sugar

The Caramel Jam

65g of cream

63 of granulated sugar

43g of corn syrup

10g of unsalted butter

The French Buttercream

125g unsalted butter

20g of granulated sugar

2 large egg yolks

38g of milk

Half teaspoon of vanilla bean paste

Instructions

For the shells:

In a bowl, sift together the almond flour and powdered sugar.

Discard anything that remains in the sieve after sifting.

In a stand mixer fitted with a whisk attachment, put egg whites and half of the granulated sugar in the bowl. Mix on low speed (2-4) until it is nice and foamy.

Add the remaining granulated sugar and mix on high speed (10) until stiff peaks form.

Add coloring at this time and mix in.

Pour the almond flour/powdered sugar mixture on top of the egg whites and fold using a spatula. Fold this until the batter ribbons off the spatula and the ribbon disappears into the remaining batter after 5-10 seconds.

Pour batter into a piping bag fitted with a number 12 round tip.

Pipe into 1-2" circles on a silpat mat or a piece of parchment paper.

Try to make sure the rounds are all the same size.

Once the tray is piped tap it lightly on the counter to dislodge any air bubbles.

Set the tray aside to dry for 30 minutes up to 2 hours until you can gently touch the top of the shell and have your finger come off clean.

Once the shells are dry to the touch, bake in a preheated 300 F oven for 14 minutes. At the 7 minute mark, open the oven door and rotate the pan.

Once baked, allow to rest on the pan until fully cooled. Then remove and pair each shell with one of a similar size.

For the french buttercream:

In a medium saucepan, put the milk and vanilla bean paste and bring it up to a simmer over medium heat.

Mix together the egg yolks and the sugar in a separate bowl and whisk in some of the hot milk to bring it up to temperature.

Add the eggs back into the saucepan and bring to a boil, whisking the entire time until thick.

Strain it into the bowl of your stand mixer and whip for 8 minutes on high speed.

Add the butter a little at a time on medium speed.

Whip for an additional 5 minutes until light and fluffy.

For the caramel jam:

In a medium saucepan, bring the corn syrup to a simmer over medium heat.

Once the corn syrup boils, add the sugar and cook until 350F.

Turn the heat to low and add the butter and the cream and stir until combined.

Strain and set aside to cool to room temperature.

To assemble and decorate:

Using a damp paper towel, wipe the top shells with water and dip in sugar. Brûlée the sugar with a mini blow torch.

Using a #199 tip, pipe a ring of the french buttercream around the outside of the bottom shell. Fill the center with caramel jam.

Place on the top shell.

Baked Oatmeal Bars

By Megan McElderry, Grade 7



Ingredients:

- 6 cups of quick oats
- 3 bananas
- 1 cups of sugar
- 1/2 cup of molasses
- 4 eggs
- 1 cup of applesauce
- 1 bag of dark chocolate chips
- 2 teaspoons of cinnamon
- 2 teaspoons of salt
- 2 cups of milk
- 1/2 cup melted butter
- 1 cup of chia seeds
- 4 teaspoons of baking powder

Bake for 60 mins @350

M&M Chocolate Chip Cookies

By Meghan Moyer, Grade 6



$\frac{1}{2}$ pound butter

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

$\frac{3}{4}$ cups brown sugar

2 eggs

1 tsp salt

1 tsp baking soda

2 $\frac{1}{4}$ cups flour

1 $\frac{1}{2}$ cups M&Ms

$\frac{1}{2}$ cup chocolate chips

Bake 350 degrees for 8 minutes

Chocolate Mint Creams

By Alexis Auman, Grade 8



Ingredients

- 1 ¼ cups all-purpose flour*
- ½ teaspoon baking soda*
- 2/3 cup packed brown sugar*
- 6 tablespoons butter or margarine*
- 1 tablespoon water*
- 1 6-ounce package (1 cup) semisweet chocolate pieces*
- 1 egg*
- ½ to ¾ pound pastel cream mint kisses*

Stir together flour and baking soda. In medium saucepan heat and stir brown sugar, butter or margarine and water over low heat till butter is melted. Add chocolate pieces. Heat and stir till chocolate is melted. Pour into large mixing bowl and let stand for 10 to 15 minutes or until cool. Beat egg into chocolate mixture. Stir in the flour mixture till well mixed. (Dough will be soft.) Cover and chill for 1 to 2 hours or till easy to handle.

Shape into 1-inch balls. Place 2 inches apart on an ungreased cookie sheet.

Bake in a 350 degree oven for 8 minutes. Remove and immediately top each cookie with a mint. Return to the oven and bake about 2 minutes more or till cookies are done. Swirl the melted mints with a knife to "frost" cookies. Remove and cool till mints are firm. Makes about 48.

CREAMY DESSERTS

Oreo Cheesecake Cookie Dough Bars

By Katherine Vagnoni, Grade 8

**First Place: School Competition*

**Second Place: County Competition*



Ingredients:

For the Oreo crust:

- 1 1/2 cups crushed Oreo cookies*
- 5 tbsp unsalted butter, melted*

For the cookie dough:

- 5 tbsp unsalted butter, at room temperature*
- 1/3 cup packed brown sugar*
- 3 tbsp granulated sugar*
- 1/4 tsp salt*
- 1 tsp vanilla extract*
- 3/4 cup all purpose flour*
- 3/4 cup mini chocolate chips*

For the Oreo cheesecake filling:

- 10 oz cream cheese, at room temperature*
- 1/4 cup granulated sugar*
- 1 large egg, at room temperature*
- 1 tsp vanilla extract*
- 1/4 cup crushed Oreos*

Directions:

- 1. Preheat oven to 325 F. Line an 8-inch square baking pan with parchment paper allowing a little overhang. Spray with cooking spray and set aside.*
- 2. In a medium bowl, mix the Oreo crumbs and melted butter together until thoroughly combined. Press the mixture into the bottom of the prepared pan. Bake in preheated oven for 6-7 minutes. Remove pan to a cooling rack. Leave the oven on.*
- 3. While the crust is cooling, prepare the cookie dough. In the bowl of a stand mixer, beat the butter, brown sugar, granulated sugar, salt and vanilla until smooth and combined, about 1 minute. Slowly mix in the flour and mix until just incorporated. Mix in the mini chocolate chips. Set side.*
- 4. In the bowl of a stand mixer, cream the cream cheese and sugar together until smooth. Mix in the egg and vanilla just until incorporated. Mix in the crushed Oreos. Pour the Oreo cheesecake batter into the prepared crust.*
- 5. Use your hands to form clumps of cookie dough. Flatten the clumps of dough in the palm of your hands to flatten them out. Distribute the cookie dough evenly on top of the cheesecake batter. You will cover most of the cheesecake batter. It doesn't matter if it isn't perfect.*

6. Bake for about 30-35 minutes, until the cookie dough top feels dry and firm and the pan is set. You can give it a little shake to see if it is set. Move bars to a cooling rack
7. and allow to cool completely.
8. Lift the cooled bars out by the overhang; cut into squares and store in the refrigerator. Serve cold or at room temperature.

Reese's Peanut Butter And Hershey Kisses Chocolate Pie

By Daniel Schmehl, Grade 8

**First Place: School Competition*

**Second Place: County Competition*



Ingredients

About 42 Hershey's Kisses, Milk Chocolate, divided

2 tbsp milk

1 packaged (8 inch) crumb crust (6 oz.)

1 package (8 oz.) cream cheese, softened

3/4 cup sugar

1 cup Reese's creamy peanut butter

1 tub (8 oz.) frozen non-dairy whipped topping, thawed and divided

Steps

1. Remove wrappers from chocolate. Place 26 chocolates and milk in small microwave safe bowl. Microwave at medium (50%) 1 minute or just until melted and smooth when stirred. Spread evenly on bottom of crust. Refrigerate $\frac{1}{2}$ hour.
2. Beat cream cheese with electric mixer on medium speed in medium bowl until smooth, gradually beat in sugar, then peanut butter, beating well after each addition. Reserve $\frac{1}{2}$ cup whipped topping into peanut butter mixture. Spoon into crust over chocolate. Cover; refrigerate about 6 hours or until set.
3. Garnish with reserve whipped topping and remaining chocolate. Cover. Refrigerate leftover pie.

Cherry Supreme

By Abbee Fries, Grade 8



Crush 4 cups graham crackers in a plastic bag.

Mix these ingredients in a mixing bowl:

- 1 box graham crackers (14.4 oz.), crushed*
- 1 cup plus 4 tablespoons butter, melted*
- 1 ¼ cups powdered sugar*

Evenly spread the crust across the bottom of a baking 15 x 10 pan, then gently press down with hands.

Bake the crust in the oven for 8 minutes at 350 degrees. Allow to cool.

Filling

Add these ingredients into a mixing bowl:

1 envelope Dream Whip whipped topping mix

1/2 cup cold milk

1/2 teaspoon vanilla extract

Mix together with an electric mixer on low speed until blended. Beat on high speed for 4 minutes or until topping thickens and forms peaks.

Mix these additional ingredients into the Dream Whip mixture with the electric mixer:

1 - 8 oz. package of cream cheese

1 cup powdered sugar

1 1/2 teaspoon vanilla

Spread this mixture over the cooled crust. Place in the refrigerator for at least 30 minutes.

Cherry Pie Filling

Boil these ingredients in a saucepan on a stove at medium heat:

5 to 6 cups fresh cherries

1/2 cup water

2 tablespoons lemon juice

2/3 cup sugar

4 tablespoons cornstarch

1/4 teaspoon almond extract

Once the cherry filling has cooled, spread it over the chilled cream of the Cherry Supreme.

Creamy Lemon Cheesecake Pie

By Sophia Wright, Grade 8



Crust Ingredients:

1 1/2 cups graham cracker crumbs from about 9 whole graham crackers

1/4 cup packed brown sugar

1/2 tsp cinnamon, optional

Pinch of salt

7 tbsp unsalted butter, melted

Directions for graham cracker crust:

Finely crush graham crackers in a zip-top bag or a food processor.

Stir graham cracker crumbs, brown sugar, cinnamon and salt together in a large bowl.

Add melted butter and stir with a fork.

Press mixture into the bottom and up the sides of a 9" pie plate. Press hard to compact. You can use a glass to press the bottom, but use your fingers to press the sides.

Chill crust for one hour before filling.

Pie Filling Ingredients:

1 lb. cream cheese, softened

1/2 cup sugar

1/2 cup sour cream

1 tbsp lemon juice

1 tbsp lemon zest

2 eggs

Directions for pie filling:

Beat cream cheese until creamy. Add sugar. Add sour cream, lemon juice and zest. Add eggs, one at a time. Beat well. Pour batter into pie shell.

Bake at 325 for 35-40 minutes. Cool completely. Refrigerate 4 hours or overnight.

Cheesecake With Strawberry Glaze

By Amanda Beaver, Grade 6



Ingredients:

10 inch springform pan

For Crust:

1/3 cup butter softened

1/3 cup sugar

1 1/4 cups graham crackers

For Filling:

5 8 oz packages of cream cheese softened

1 3/4 cups sugar

3 tbsp flour

1/4 cup heavy whipping cream

4 eggs

1/4 tsp salt

1 tsp lemon zest

1 cup sour cream

Directions:

Preheat oven at 325 degrees. Combine graham cracker crumbs and sugar. Blend butter into mixture and press into a 10-inch springform pan. Bake for 10 minutes. Let crust cool. Preheat oven to 450 degrees. With a mixer, beat cream cheese until smooth. Slowly add heavy cream, lemon zest and salt. Beat on high speed for 4 minutes. Pour filling into crust in springform pan. Bake for 12 minutes. Reduce heat to 300 degrees and bake an additional 35. Turn off oven but leave cheesecake in oven for 30 minutes. Remove cheesecake from oven, cool on wire rack. Chill in refrigerator. When serving, remove from springform pan and top with sour cream or drizzle. Serves about 12.

Enjoy!

DEATH BY CHOCOLATE

Nutella Dream Cake

By Tyler Osorio, Grade 6

**First Place: School Competition*

**First Place: County Competition*



Ingredients

Chocolate Cake Mix:

2 cups cake flour

2 cups sugar

3/4 cup Hershey's Special Dark Cocoa powder

2 tsp baking soda

1 tsp salt

2 large eggs

1 cup buttermilk

1 cup vegetable oil

1 1/2 tsp vanilla

1 cup boiling water

Nutella Icing:

1 cup butter

1/2 cup shortening

1 cup Nutella brand hazelnut spread

4-5 cups powdered sugar

3-4 tbsp skim milk or water

Chocolate Ganache:

6 oz semi-sweet chocolate chips

1/2 cup heavy whipping cream

Instructions

- 1. Preheat oven to 300 degrees and prepare four 8" round cake pans with parchment paper circles in the bottom. Grease the sides.*
- 2. Add all dry ingredients to a large bowl and whisk together.*
- 3. Add eggs, buttermilk and vegetable oil to the dry cake ingredients and mix well.*
- 4. Add vanilla to boiling water and add to mixture. Mix well.*
- 5. Pour into the four cakes pans and bake at 300 degrees for about 25mins, or until a toothpick comes out with a few crumbs. You can bake the cakes in 2 batches, two at a time, with about 1 1/2 cups of batter per pan.*
- 6. Have an adult remove cakes from the oven and allow to cool for about 10 mins. Then remove the cakes and place them on cooling racks until completely cooled.*
- 7. Make icing while the cakes cool. Beat together butter and shortening until smooth.*
- 8. Add Nutella and mix until smooth.*
- 9. Gradually add 4 cups of powdered sugar and mix until smooth.*
- 10. Add 2-3 tbsp skim milk or water and mix until smooth.*
- 11. Add the fifth cup of powdered sugar and mix until smooth.*

12. Add more water or milk until a good consistency.
13. Once cakes are cool, remove the cake domes from the top with a large serrated knife. Adult may need to help with this step.
14. Place first layer of cake on plate. Pipe an even layer of icing onto the cake.
15. Add second layer of cake and pipe another even layering of icing on top.
16. Add third layer of cake on top and pipe another even layer of icing.
17. Top icing with the fourth layer of cake.
18. Begin to prepare ganache by placing chocolate chips in a metal bowl.
19. Microwave remaining heavy cream until it starts to boil. Remove from microwave and pour over chocolate chips.
20. Cover the bowl with plastic wrap for 5-7 mins.
21. Whisk chocolate and cream until smooth.
22. Allow to sit for a few minutes until it begins to thicken, then pour it over the top of the cake.
23. Once the chocolate ganache has firmed up, top the cake with remaining icing and sprinkles if desired.

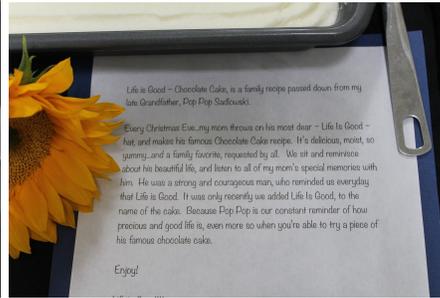
KEEP REFRIGERATED

Life is Good Chocolate Cake

By Paisley Lutz, Grade 7

*First Place: School Competition

*Third Place: County Competition



Chocolate Cake

Ingredients:

2 cups flour

2 eggs

2 cups sugar

1/2 cup crisco oil

1/2 cup cocoa

2 tsp vanilla

2 tsp baking soda

1 cup milk

1 tsp baking powder

1 cup coffee

1/2 tsp salt

Instructions:

- 1. Preheat the oven to 350 degrees.*
- 2. Grease the 9x13 pan with butter.*
- 3. Mix all dry ingredients in a a bowl.*
- 4. Mix all wet ingredients in another bowl.*
- 5. Slowly add the wet ingredients to the dry ingredients.*
- 6. Make sure the batter is thin.*
- 7. Pour the batter into a 9x13 greased pan.*
- 8. Bake the case in a 350 degree oven.*
- 9. Bake the cake for 35-40 minutes.*
- 10. Let cake cool.*

Buttercream Icing:

Ingredients:

- 4 cups powdered sugar*
- 1 cup softened butter*
- 3 tsp of vanilla*
- 2 tbsp of milk*
- Pinch of salt*

Instructions:

- 1. Add softened butter and vanilla to the mixing bowl and mix until completely combined.*
 - 2. Slowly add powdered sugar and beat on low until it is incorporated. Then move mixer up to medium-high speed. Scrape sides and bottom of bowl often. When completely mixed, the frosting may appear dry.*
 - 3. Add milk a little bit at a time until frosting is the proper consistency.*
- When the cake is cool, pour icing on top of cake and spread over evenly.*
- Enjoy!*

Oreo Truffles

By Logan Miller, Grade 7



8 oz Cream Cheese

2 pkgs Double Stuff Oreos

2 pkgs White Chocolate

- Crush Oreos in a bowl until fine.*
- Melt Cream Cheese in the microwave until soft.*
- Mix the two together.*
- Roll into balls and chill in fridge.*
- Once chilled, melt white chocolate*
- Roll each of the truffles in the chocolate until they are completely covered*
- Place the truffles in the refrigerator until the chocolate is hard.*

CAKES

Perfectly Chocolate Peanut Butter Cake

By Payton Wagner, Grade 7

**First Place: School Competition*

**First Place: County Competition*



- 2 cups sugar*
- 1 ³/₄ cups all purpose flour*
- ³/₄ cups Hershey's cocoa*
- 1 ¹/₂ tsp baking powder*
- 1 ¹/₂ tsp baking soda*
- 1 tsp salt*
- 2 eggs*
- 1 cup milk*
- ¹/₂ cup vegetable oil*
- 2 tsp vanilla extract*
- 1 cup boiling water*

1. Heat oven to 350 degrees F. Grease and flour 2 round baking pans.
2. Combine dry ingredients in large bowl. Add eggs, milk, oil and vanilla; beat on med. Speed 2 min.
3. Bake 30-35 min or until wooden pick inserted in center comes out clean. Cool 10 min. Remove cake from pans to wire racks. Cool completely.

Ganache

2 cups heavy cream, 16 oz chocolate finely chopped, 1/2 cup peanut butter
Heat cream on stove add chocolate and peanut butter. Heat on high until hot. Don't let it boil. Mix until ready. Take half of the mixture and put it in the fridge and leave the other half out. Let the half in fridge until cold.

Peanut Butter icing

2 (8 oz) package cream cheese, softened

1 cup smooth peanut butter

1 1/2 cup powdered sugar

1 tbsp butter, softened

1 tsp vanilla

1 cup real whipping cream (whipped)

Combine all except whipping cream.

After they are mixed, add whipping cream and fold (mix with spoon)

Oreo Cake

By Raymond Shuart, Grade 8

**First Place: School Competition*

**Runner Up: County Competition*



Ingredients

3 cups all purpose flour, sifted

1 tbsp baking powder

1/2 cup unsalted butter, softened

1/2 cup canola oil

2 cups granulated sugar

1/4 cup buttermilk or whole milk

1 1/2 cup heavy whipping cream

1 tsp vanilla extract

5 egg whites, beaten to soft peaks

1/2 cup crushed Oreos (can add more if desired)

Homemade Cookies n Cream Buttercream Frosting

Oreos for decoration

1. Preheat oven to 325 F
2. Grease and flour 3 9 in cake pans. Set aside.
3. In a large bowl, sift together flour and baking powder. Set aside.
4. In another large bowl, cream together butter, oil, and sugar.
5. Mix in buttermilk, heavy cream and vanilla extract.
6. Add the wet ingredients into the dry ingredients until combined.
7. Fold in the egg whites just until combined.
8. Fold in the crushed Oreos.
9. Evenly distribute batter into the prepared pans and shake pans to even out and release air bubbles.
10. Bake on middle rack for 20-25 minutes.
11. Allow cake to cool in pan until pans are warm. (Cake will continue to bake as it cools so do not let cake OVER COOK in oven. Remove cake when moist crumbs cling to toothpick inserted in center.)
12. Once pans are cool to the touch, remove cake from pan and place on cooling rack to finish cooling.
13. Once cakes are cooled completely, frost with homemade cookies and cream frosting and decorate with Oreos if desired.

Icing

(Double recipe if frosting 2-3 layer cake)

1 cup unsalted butter (2 sticks, softened at room temperature. Do not microwave).

1-2 tsp vanilla extract

4 1/2 cups powdered sugar, sifted

3-4 tbsp heavy cream

Crushed Oreos

Instructions

- 1. Mix butter until creamy*
- 2. Mix in vanilla extract*
- 3. Mix in powdered sugar gradually*
- 4. Add in enough heavy whipping cream to get the consistency that you like.*
- 5. Frost cake or cupcakes.*

Perfect Vanilla Cake

By Cece Wright, Grade 8



Ingredients

- 1 1/2 cups cake flour*
- 3/4 cup all-purpose flour
- 1 cup granulated sugar
- 1 teaspoon baking powder
- 3/4 teaspoon baking soda
- 3/4 teaspoon kosher salt
- 3/4 cup (1 1/2 sticks) unsalted butter, softened
- 2 large eggs
- 2/3 cup Greek yogurt (sour cream or buttermilk** can be substituted)
- 1/2 cup milk
- 2 teaspoons vanilla extract

Instructions

*Preheat the oven to 325 degrees F, mist three 6-inch cake pans*** with non-stick spray, and line them with circles cut from parchment paper.*

Place the cake flour, all-purpose flour, sugar, baking powder, baking soda, and salt in the bowl of an electric mixer, and stir on low speed to combine.

Add the butter, mixing on medium-low speed until the mixture resembles damp sand (about 1 minute).

Add the eggs, one at a time, scraping the bottom and sides of the bowl to be sure all of the ingredients are fully incorporated.

Add the yogurt, milk, and vanilla.

Mix on medium speed for 2 to 3 minutes, to aerate the batter and build the cake's structure.

Divide the batter equally between the prepared pans, and bake for 30 to 40 minutes, or until a toothpick inserted in the thickest part of the cake comes out clean or with a few moist crumbs.

Cool completely before filling and frosting.

Fresh Strawberry Frosting - Ingredients

1 pound fresh strawberries stems removed and sliced

1 cup butter softened

3 1/2 cups powdered sugar

2 teaspoons vanilla extract

Instructions

Place 1 1/2 cups worth of the berries in the blender or food processor and puree until smooth, stop to scrape the sides as needed. This should only take a minute or two. Place the butter in a large mixing bowl and beat until smooth and creamy, add 1 cup of powdered sugar and beat again. Add 1 more cup of powdered sugar and beat to

combine.

SLOWLY add just 1/2 cup of strawberry puree (you will **NOT** use all of the berry puree) and beat again until smooth. Add the remaining powdered sugar and vanilla and beat until smooth and fluffy.

Add more strawberry puree **ONLY** as desired, for a creamier or pourable icing (the softer icing will only work for a sheet cake, it will need to be as described above for a layered cake) or add additional powdered sugar, for a thicker and more pipe-able frosting for decorating.

Use the remaining berries to decorate the cake as desired. Store the decorated cake in the refrigerator until ready to serve. Enjoy!

PLEASE NOTE: The directions for this recipe will make more berry puree than you will need in order to make this frosting. I haven't found any way around this, simply because it requires a minimum amount of berries in order for the blender to puree them. Do **NOT** dump all of the puree into the butter/sugar mixture or you will have a soupy mixture on your hands.

I save the leftover berry puree and add it to smoothies or stir it into oatmeal. You can also freeze the pureed berries in an ice cube tray and toss the cubes in a ziploc bag in the freezer until you are ready to use them.

Best Ever Banana Bundt Cake

By Alexandra Oscar, Grade 7



Ingredients

1/2 cup softened butter

1/4 cup canola oil

2 1/8 cup sugar

1 1/2 cup buttermilk

3 eggs

2 tsp vanilla

1/2 tsp salt

2 tsp baking soda

3 cups all purpose flour

1 1/2 cups smashed bananas

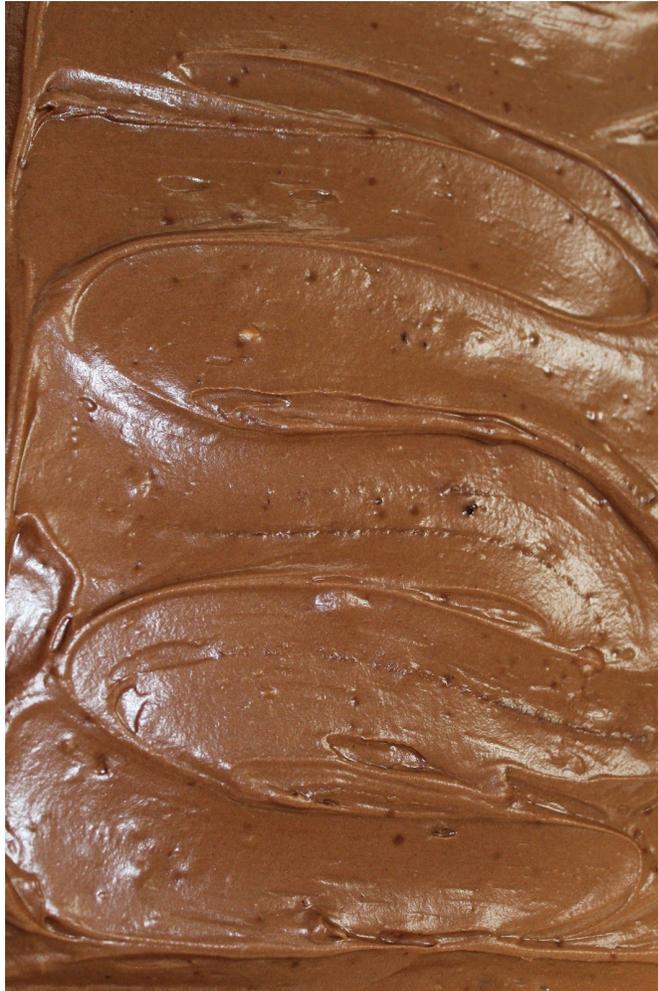
Icing ingredients - see below

Instructions

- 1. Preheat oven 350 degrees*
- 2. Grease a bundt pan and set aside*
- 3. Smash bananas and set aside*
- 4. Using a hand mixer combine, butter, oil and sugar*
- 5. Add eggs and mix until combined*
- 6. Add vanilla, salt and buttermilk. Mix well.*
- 7. Add baking soda and flour - mix gently and then add bananas mix again*
- 8. Pour the cake batter in greased bundt pan. Bake 350 degrees 50-60 minutes*
- 9. Remove from oven and let cool*
- 10. Remove cake from pan and frost with cream cheese icing - 1/2 cup softened butter, 1 8 oz softened cream cheese, 1 tsp vanilla, and 3 cups powdered sugar*

Chocolate Chocolate Cake

By Collin Gilbert, Grade 6



2 cups flour
3/4 cups Hershey's Baking Cocoa
1 tsp baking powder
2 tsp baking soda
1 tsp salt
Sift above ingredients together

2 cups granulated sugar

1 cup milk

1 cup oil

1 cup black liquid coffee

Mix above ingredients on medium speed for 2 mins

Mix together dry and liquid ingredients. Add 2 large eggs, 1 tsp vanilla, beat for 1 minute, and pour into a greased pan and bake at 325 degrees for 45 mins

Icing

2 cups of confectioners sugar

1 stick of butter, softened

1 tsp vanilla

4 tbsp milk

4 tbsp cocoa powder

Mix ingredients with mixer until desired consistency

Motherboard Cake

By Jacquelyn Batastini, Grade 7



Things you'll need:

Ingredients (x 2) - double the recipe

2 cups all purpose flour

2 tsp baking powder

1/8 tsp salt

1 stick (4 oz) salted butter, room temperature

1/4 cup solid vegetable shortening

1 1/2 cups sugar

2 tsp vanilla extract

1/4 tsp almond extract

5 large egg whites

3/4 cup whole milk

Equipment

2 9x13 inch metal baking pans

Large mixing bowl

Medium mixing bowl

Hand mixer

Rubber spatula

Whisk

Butter, for greasing pans

Cake leveler

4 decorating bags

#4B & #2 decorating tips

Decoration

Leaf green food coloring

Buttercream frosting

Assorted Candies (see 'Time to Decorate')

Let's get started:

1. Preheat oven to 350 degrees F and then grease 2 9x13 inch baking pans
2. In a medium bowl, whisk together flour, baking powder, and salt.
3. In a large bowl, use an electric mixer to beat butter and shortening until softened. Add sugar and beat until light and fluffy, 3-5 minutes.
4. Beat in vanilla and almond extracts
5. Add egg whites, one at a time, beating well after each addition.
6. On low speed, alternate adding the flour mixture and the milk to the butter mixture, beginning and ending with the flour mixture.

7. Divide batter evenly between the baking pans.
8. Bake until a wooden pick inserted in the center of the cake comes out clean, 35-40 minutes
9. Let the cakes cool in the pans for 15 minutes and then transfer them to a wire rack to cool completely.
10. Level the tops of the cakes with a cake leveler or large knife.
11. Tint 3 tubs of buttercream frosting with leaf green food coloring until you reach the desired shade of green. Scoop one-third of the green frosting into a decorating bag fitted with a #4B tip and set aside.
12. Place one cake on a platter or cake tray. Frost the top of the layer with green frosting and set the second cake on top of it.
13. Frost the top and sides of the entire cake with green frosting.
14. Place the cake in the freezer for 20-30 minutes
15. Remove the cake from the freezer and go over the frosting with a warm spatula to make a smooth surface for decorating.

Time to Decorate:

Use your favorite candies to look like the pieces of a motherboard:

Microchips: mini fruit chews (Starburst minis) and green fruit chews (Jolly Rancher green apple)

USB Power: green fruit chews (Jolly Rancher green apple)

Sata plugs: blue fruit chews (Jolly Rancher Blue Raspberry)

Graphic Card Slots: Chocolate caramel Cookie bar (Twix)

Battery: Mini chocolate peppermint patty (York Peppermint Patties Minis)

Capacitors: Small chewy candies (Fujubes)

Plugs: Mini chocolate wafer bars (Kit Kat minis)

North Bridge and South Bridge: Chocolate peanut butter bar (Reese's)

Ribbon to Connect N/S Bridges: Sour candy belts (Airhead Xtremes)

Processor: Chocolate Square (Ghirardelli) and milk chocolate bar (Hershey's)

Ram Slots: Chocolate wafer bar (Kit Kat)

- 1. Scoop the remaining tub of white frosting in 3 decorating bags fitted with a #2 tip and pipe on the electrical pathway details.*
- 2. Using green frosting with a #4B tip pipe green trim at the bottom of the cake*

3. *Tada! A chocolate processor or candy microchips won't make your computer work, but they can optimize your sweet tooth!*

Over Night Coffee Cake

By Chloe Wright, Grade 7



3/4 cup butter, softened

2 eggs

2 cups flour

1/2 tsp nutmeg

1 tsp baking soda

1/2 c chopped pecans

1 cup sugar

8 oz sour cream

1 tsp baking powder

1/2 tsp salt

3/4 cup brown sugar

1 tsp cinnamon

Combine butter and sugar, cream until fluffy.

Add eggs and sour cream.

Combine next five dry ingredients.

Add to batter and mix well.

Pour into greased 13 by 9 pan.

Combine brown sugar pecans and cinnamon.

Mix well and sprinkle evenly over batter.

Cover and chill overnight.

Uncover and bake at 350 for 30-35 minutes.

For glaze, combine 1 cup powdered sugar, 1 tbsp plus 1 tsp water and 1/2 tsp vanilla.

Drizzle over warm cake.

PASTRIES

Mini Elephant Ears

By Joseph Dempster, Grade 7

*First Place: School Competition



Ingredients:

2 tbs unsalted butter

1/2 tsp vanilla

1/2 cup sugar

Sprinkle of cinnamon sugar

1/2 cup confectioners sugar

Puff pastry

Preheat oven to 375

Stir melted butter and vanilla in Bowl

Mix regular and confectioners sugar, set aside half of the mixture

Sprinkle sugar mixture onto pastry sheet and put puff pastry on top.

Sprinkle more sugar onto the puff pastry then roll it out with a rolling pin. Add sugar so it doesn't stick to surface.

Brush butter mixture over the pastry. Fold the pastry over repeatedly and cut into slices. Bake

15 minutes.