4-H
Holiday Food Faire
1992

Fresno County
The recipes which follow are an accumulation of the prize winning entries at the 1992 Holiday Food Faire.

Congratulations to All Contestants!

[Signature]
Dave Snell
4-H Youth Advisor

[Signature]
Barbara Wortham
4-H Youth Assistant
**Gold Medal**
**Spiced Cheesecake**

4 8-ounce pkgs. cream cheese  
1 c. whole milk ricotta cheese  
1 - 8 ounce carton sour cream  
1 - 1/2 c. sugar  
5 T. cornstarch

**Crust:** Combine 1 stick melted margarine, 2 cups graham cracker crumbs, and 1 pkg. unflavored gelatine. Pat into bottom and up sides of a springform pan. Chill while you make batter.

In large bowl with electric mixer beat cream cheese, ricotta, sour cream, sugar, 4 T. cornstarch until smooth. Beat in eggs, one at a time until well combined. Remove 1/2 c. batter to small bowl; stir in vanilla, the remaining 1 T. cornstarch, the cinnamon and allspice until smooth. Pour half of plain cream-cheese batter into graham cracker crust. Top with half of spiced batter then gently spoon remaining plain batter over spiced batter. Spoon remaining spiced batter into pastry bag with a 1/4” opening. Pipe 4 concentric circles of spiced batter on top of plain batter. Starting at center of cheesecake, pull a toothpick through batter to edge of pan to form lines dividing cake batter into quarters. Starting from the edge and going toward the center, pull additional lines in opposite direction between each pair of existing lines to form flower design. Bake cheesecake 1 hour. Turn off oven and let cake stand 1 hour longer in oven. Cool cake in pan on wire rack to room temperature, then refrigerate cake until firm.

**Silver Medal**
**Bear Chocolate Chip Cookies**

1 cup cold unsalted butter, cut into chunks  
3 cups semisweet chocolate baking chips  
1 cup brown sugar  
1 tsp. salt  
1 - 1/2 tsp. vanilla  
1 - 1/4 tsp. baking soda  
3/4 cup sugar  
2 large eggs  
2 - 1/2 cup all-purpose flour  
2 cups walnuts, chopped

In a large bowl, beat butter, brown sugar, sugar, and salt with an electric mixer until creamy. Beat in eggs and vanilla until well blended. Add flour and baking soda; beat until well blended. With a spoon, stir in walnuts and chocolate chips. Shape dough into 1-1/2-inch-diameter balls and place close together on a baking pan. Cover and chill at least 6 hours. To bake, transfer cookie balls to 12 x 15 baking sheets, ungreased or lined with cooking parchment. Flatten each ball. Let dough warm to room temperature, about 30 minutes. Bake in a 400°F oven until cookies are golden brown all around edges but center 1 inch is still pale, 8 - 10 minutes.

**Bronze Medal**
**Cheese Straws**

1 lb. New York Sharp Cheese  
1 lb. Oleo - not melted  
5 - 6 cups flour (not self rising)  
4 - 5 shakes salt

Paprika or Worcestershire Sauce if desired. Grate cheese, add oleo. Gradually add flour and spices. Wet hands, shake mixture and mix one more time. Put in a cookie press, and press out on cookie sheet. Put on bottom shelf of oven until brown, then move to the top shelf. Bake at 375°F - 400°F
TRADITIONAL

Gold Medal  
Christmas Finger Jello

(To Make 9 layers)
1 - 6 oz. pkg. each flavored Jello (yellow, green and red)
6 - pkg. Knox unflavored gelatin
2 - 1/2 cups hot water (for each pkg. of flavored jello)

White layers
1 - 14 oz can sweetened condensed milk
2 - pkg. Knox unflavored gelatin
2 cups of hot water

1. Dissolve each flavored Jello and 2 pkg. of Knox into 2 - 1/2 cups hot water. Divide all the Jello into 1-1/2 cups each. Set aside.
2. White layers - Dissolve 2 pkgs Knox into 2 cups hot water. Then pour sweetened condensed milk. Mix well, divide this mixture into 3 - 9 oz. into each bowl. Set aside.
3. Pour each Jello and white layers into a 9" x 13" pan and chill the first layer for 10 minutes before you add another layer. Pour in this order - yellow, red, white, green, white, yellow, red, white and green,
4. Chill the whole pan overnight.
5. Cut Jello into desired size and arrange on a platter with all the layers showing.
6. If the kitchen is cool, the Jello may thicken. Need to melt in the microwave oven.

Brian Woo  
Golden Tri-C

Silver Medal  
Fiesta Dip

Layer #1 Guacamole - This can be made with ripe avocados and guacamole package mix/or use ready-to-use frozen.
Layer #2 2 ripe tomatoes chopped.
Layer #3 1 bunch green onions chopped.
Layer #4 1 small jar or can salsa
Layer #5 3/4 lb. sharp cheddar cheese - grated.

In a glass pie plate spread out guacamole. Spread remaining ingredients in order given. Serve with tortilla chips.

Phillip Brunengraeber  
Dry Creek

Bronze Medal  
Italian Cookies

2 cups margarine,  
7 eggs,  
2 cups sugar,  
4 - 3/4 cups flour,  
4 teaspoons baking powder  
2 tablespoons anise seed  
2 teaspoons vanilla  
2 cups nuts  
1/2 teaspoon salt

Mix sugar and margarine until creamy. Then mix in egg and later add the remaining ingredients. When mixed, using a spoon, make 12 x 1-1/2 in. rows on pan. Bake at 325°F on top shelf for 20 min.
Cut slanted and bake on cut side until golden.

Gina Melchor  
McKinley
**HEALTHY GOODIES**

**Gold Medal**  
**Apple Goodie**

4 c. sliced apples  
2 heaping tsp. cinnamon  
Juice from 1 slice of lemon  
1/4 c. honey or maple syrup  
1/4 c. shortening  
1/2 c. whole wheat flour  
1/2 c. sesame seeds  
1/2 c. oatmeal

Cut apples into a small baking dish. Sprinkle apples with cinnamon and lemon. Cream honey and shortening. Mix in the grains and seeds to make a crumbly topping, sprinkle over apples. Bake at 375°F for 35 mins. Serve with cream as a desert or breakfast treat.

Maryanne Duttarer  
Renegades

**Silver Medal**  
**Raw Apple Cake**

3 eggs  
2 cups sugar  
2 cups flour  
1/2 cup oil  
1 tsp. vanilla  
2 tsp. soda  
1 tsp. cinnamon  
1 tsp. salt  
1 cup nuts  
4 cups diced apples


Jeannette Barros  
McKinley

**Bronze Medal**  
**Applesauce Nut Bread**

1 beaten egg  
1 c. applesauce  
2 T. melted shortening  
2 c. flour  
3/4 c. sugar  
3 tsp. baking powder  
1/2 tsp. cinnamon  
1 tsp. salt  
1/2 tsp. baking soda  
1 c. chopped walnuts

Mix: in a large bowl, egg, applesauce and melted shortening. Add: 2 c. flour, sugar, baking powder, cinnamon, salt and baking soda. Stir until blended. Add walnuts. Grease and flour a 8 - 1/2 x 4 - 1/2 loaf pan. Add mixture and bake at 350°F for 1 hour. Makes 1 loaf.

Julie Brunnengraeber  
Dry Creek
MADE FROM A MIX

Gold Medal
Chocolate Praline Layer Cake

1/2 c. butter
1/4 c. whipping cream
1 c. brown sugar
3/4 c. chopped pecans

1 pkg. chocolate cake mix
1 - 1/4 c. water
1/3 c. oil
3 eggs

Heat oven to 325°F. In a small heavy saucepan, combine butter, whipping cream, and brown sugar. Cook over low heat until butter is melted, stirring occasionally. Pour into 2 (8 or 9") round cake pans; sprinkle evenly with chopped pecans. In a large bowl, combine cake mix, water, oil, and eggs at low speed until moistened; beat 2 min. at highest speed. Carefully spoon batter over pecan mixture. Bake at 325°F for 35 - 45 min. or until cake springs back when touched lightly in center. Cool 5 minutes, remove from pans and cool completely.

Topping
1 - 3/4 c. whipping cream
1/4 c. powdered sugar
1/4 tsp. vanilla

In a small bowl, beat whipping cream until soft peaks form. Blend in remaining ingredients and beat until stiff peaks form. To assemble cake, place 1 layer on serving plate, praline side up. Spread with 1/2 whipped cream. Top with second layer, praline side up; spread with remaining whipped cream. Store in refrigerator.

Stephanie Visser
Rural Route

Silver
Rice-A Roni-Chicken Salad

1 pkg. Rice-A Roni cooked as directed the day before
1/2 cup chopped green onions
1/2 cup chopped bell pepper
1 small can chopped olives (or sliced)

3 chicken breasts cooked-chopped cold
1 small jar marinated artichokes (include juice)
1/4 cup mayonnaise (dilute with juice for dressing)

Combine all ingredients and mix well.

April Chaney
San Joaquin/Tranquillity

Bronze Medal
Marbled Fudge Nut Brownies

12 oz. semi-sweet chocolate chips (2 cups)
1/4 cup butter
2 cups biscuit baking mix
1 (14 oz) can sweetened condensed milk
2 eggs

1 - 1/2 teaspoon vanilla extract
1 cup chopped nuts
1 - (8 oz) pkg cream cheese, softened
1/3 cup milk

In a large saucepan over low heat, melt 1 cup chocolate chips with butter. Beat in biscuit mix, 1 egg, sweetened condensed milk and 1 tsp. vanilla. Stir in nuts and remaining 1 cup of chips. Reserving 1 - 1/4 cup batter, spread remainder in well-greased 13 by 9 inch baking pan. In small mixer bowl, beat cheese, sugar, remaining 1 egg, and 1/2 tsp. vanilla until smooth. Spread over chocolate batter. Place small spoonfuls of reserved chocolate batter over cheese mixture. With table knife gently swirl through batter to marble. Bake 35 minutes at 350°F or until brownies begin to pull away from the sides of pan. Cool. Cut into bars. Store in refrigerator. Makes 24 to 36 brownies.

Shari Heitkotter
Renegades
CANDIES

Gold Medal
Mixed Nut Brittle

2 cups sugar 1 cup light corn syrup
1 cup water 1 tablespoon margarine
2 cups mixed nuts 1 tsp. vanilla
1 tsp. baking soda

Butter 2 cookie sheets. In large heavy saucepan, combine sugar, corn syrup and water. Cook until sugar dissolves, stirring constantly. Continue cooking until candy thermometer reaches hard crack stage (300°F), stirring occasionally. Stir in margarine and mixed nuts. Remove from heat; stir in vanilla and baking soda. Pour onto prepared cookie sheets; spread as thin as possible. Cool completely; break into pieces.

Chris Sayre
Jefferson

Silver Medal
Lolly Pops

1 cup sugar 1/2 teaspoon flavoring food coloring
1/3 cup white corn syrup


Molly Haupt
Kerman

Bronze Medal
Peanut Butter BonBons

2 cups sifted powdered sugar 3/4 cup peanut butter
1 cup chopped peanuts 1/2 cup butter
1/2 cup graham cracker crumbs 1 - 1/2 pounds dipping chocolate

In medium mixing bowl combine sugar, peanuts and graham cracker crumbs. In small saucepan melt together peanut butter and butter over low heat stirring occasionally. Pour peanut butter mixture over dry ingredients in mixing bowl. Stir until moistened. Shape the mixture into 1" rounds or ovals. Melt the dipping chocolate, dip the peanut butter balls in the melted chocolate. Let stand until set. Store the candies, tightly covered in a cool dry place.

Gregory McCauley
Renegades
Season's Greetings

Yolanda Murillo
.100c.

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