BLUE RIBBON RECIPES

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Son of Voodoo Chili

Recipe by Scott Svancara, Dublin, Ohio First place, Chili Cook-Off (Mild/Medium), 2017

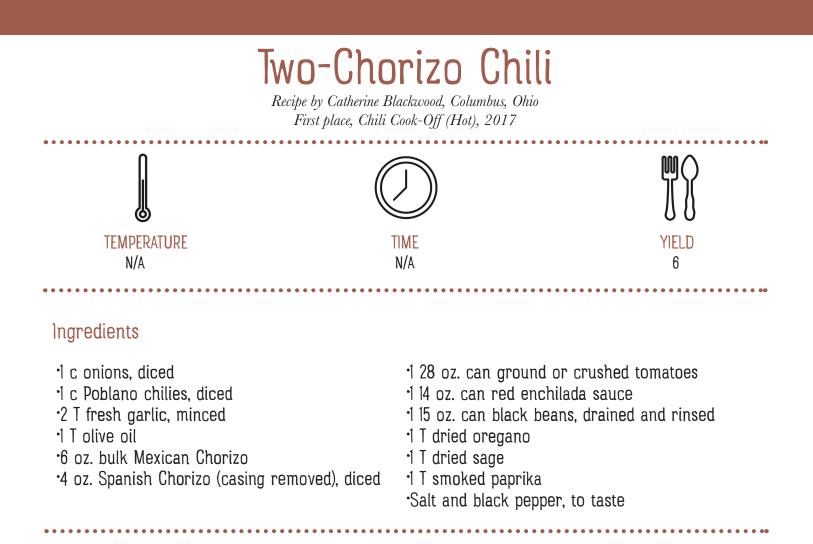
TEMPERATURE	TIME	YIELD
Low Heat	3 hours	7 quarts
Ingredients •3 lbs. Tri tip •2 lbs. chorizo •8 oz. crushed tomato •24 oz. chicken broth •16 oz. au jus •1 small onion, diced •1 green pepper, diced •1 whole jalapeno	Spice Pak 1: •½ t habanero powder •3 packets Sazon goya •2 T Gebhardts chili powder •2 T Mexene chili powder •1 T onion powder Spick Pak 2: •2 packets Sazon goya •1 T kosher salt •2 T Gebhardts chili powder	 1 T garlic powder 2 T cumin 2 T Mexene chili powder 2 cans Rotel tomatoes 40 oz. can dark kidney beans Spice Pak 3: 3 t brown sugar 2 T ground cumin 2 T Mexene chili powder

Instructions

- 1. Brown and drain Tri tip
- 2. Brown and drain chorizo (keep separate)
- 3. Add broth, au jus, onion, peppers, whole jalapeno, crushed tomato, tri tip and Spice Pak 1
- 4. Bring to a boil, cover and simmer for 2 hours
- 5. Add Spice Pak 2 and chorizo
- 6. Simmer 30 minutes
- 7. Add Spice Pak 3
- 8. Simmer 30 minutes

*if too thick, add chicken broth, if too thin add masa flour





Instructions

1. In a Dutch oven over medium-high heat, sauté onions, Poblano chilies and garlic in oil until onions soften, about 3 minutes

2. Add Mexican chorizo and sauté until cooked, breaking up the a potato masher, about 3 minutes

3. Add Spanish chorizo, sauté until fat is rendered, 3 to 5 minutes

4. Stir in tomatoes, enchilada sauce, beans, oregano, sage, and paprika; simmer chili until slightly reduced, 10 minutes

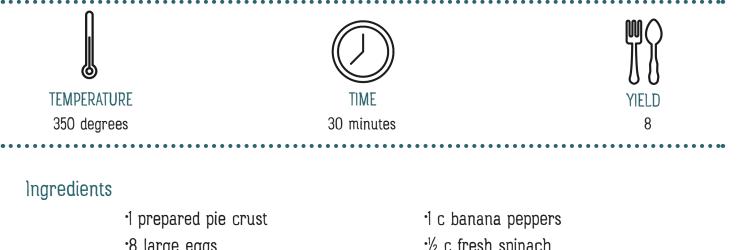
5. Season chili with salt and pepper





Hearty Flavorful Quiche

Recipe by Michale J. Moscato, Columbus, Ohio First place, EGGstra (Frittata/Quiche), 2017



8 large eggs
1 c bacon crumbles
1 c sharp cheddar cheese
1 c mozzarella cheese
1 c jalapeño peppers

I c banana peppers
½ c fresh spinach
3⁄4 c whole milk
3⁄4 c heavy cream
1/8 t salt
1/8 t white pepper

Instructions

1. In a large bowl whisk together eggs

2. Add milk and cream and whisk until frothy, adding salt and pepper

3. Place the prepared pie crust on a pan and evenly scatter the cheese and bacon on the bottom

4. Evenly spread spinach and peppers over bacon and cheese

5. Gently pour egg and dairy mixture over filling, spreading it evenly throughout

6. Place in preheated oven and bake until puffed and golden brown, for about 30 minutes



Kentucky Hot Brown Trio

Recipe by Ed. Kowalski, Columbus, Ohio First place, Grilling Competition (ManBQue, Turkey), 2017



TIME

N/A



TEMPERĀTURE N/A

Ingredients

Mornay sauce: ·3 c milk •4 ½ T butter •6 T flour ·1 oz. grated Parmesan cheese ·1/2 t kosher salt ·1/8 t black pepper ·1/8 t ground nutmeg Sliders: 1 pkg. King's Hawaiian sweet rolls, split ·12 oz. ground turkey ·12 oz. bacon, diced 3 sliced Roma tomatoes •4 oz. Mornay sauce ·12 bamboo skewers Pizza: ·1 pizza crust. thin 1 c shredded mozzarella cheese ·½ c shredded asiago cheese ·1 c Mornay sauce ·12 oz. ground turkey, cooked •4 oz. bacon, cooked and chopped 1 c Roma tomatoes, diced ·½ c Italian parsley, chopped Meatballs: •6 oz. ground turkey ·6 oz. bacon, diced ·12 grape tomatoes •4 oz. Mornay sauce ·12 bamboo skewer

Instructions

1. In a medium sauce pan over medium heat, melt butter and add flour, whisking for 2 minutes. Whisk in the milk, $\frac{1}{2}$ cup at a time. Season with salt, pepper and nutmeg. Cook, stirring constantly for 4-6 minutes.

Remove from heat and whisk in the cheese, stirring until smooth. Set aside

2. Combine 18 oz. turkey and all diced bacon, mix thoroughly. Form 12, 2 oz. patties and 12, 1 oz. meatballs. Put sliders and meatballs on grill and cook until done. Set aside. In a skillet, cook 12 oz. of ground turkey until done. Put on paper towel-lined plate to drain

3. Place tomato slices and grape tomatoes on grill for approximately 30 seconds per side, set aside. Lightly toast bun tops and bottoms, set aside.

4. Top pizza crust with Mornay sauce and cheeses. Add ground turkey, bacon, diced tomatoes, place on indirect heat for 6-8 minutes, until cheese is melted. Remove from heat, garnish with parsley, slice and plate.

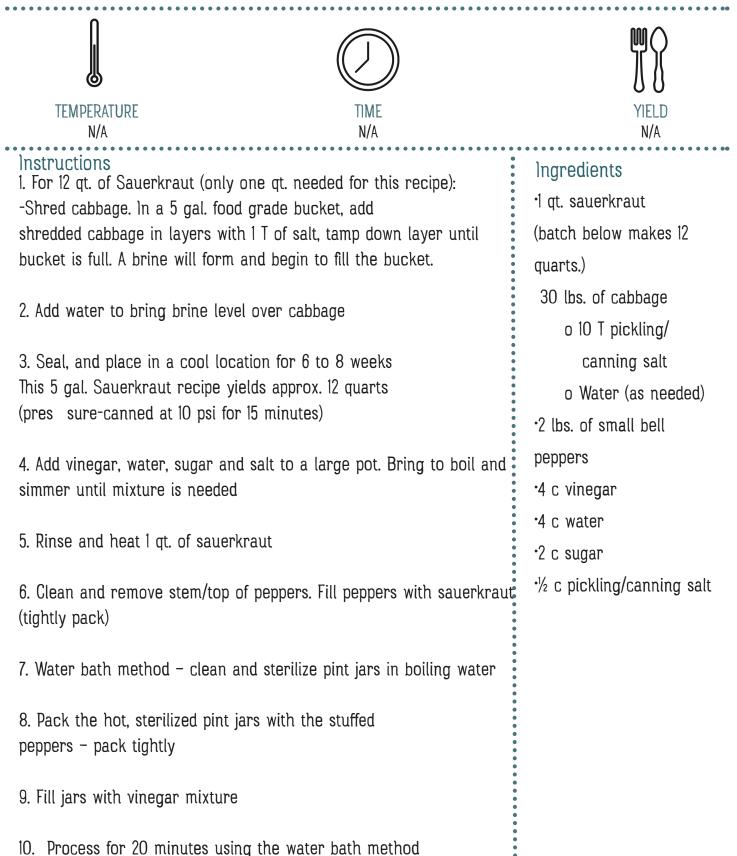
5. Place slider patties on bun bottoms, top with 1/3 oz. Mornay sauce and 1 tomato slice each, and top with bun. Secure with skewer and place on plate.

6. Skewer meatballs (1 per skewer) with grape tomatoes, serve with Mornay sauce as a dipping sauce



Sauerkraut-Stuffed Bell Peppers

Recipe by Margaret Santelmann, Seville, Ohio First place and Best of Show, Preserved Fruits and Vegetables (Vegetables), 2017





Shrimply Amazing Crock Pot Alfredo

Recipe by Michael C. Moscato, Columbus, Ohio First place, Ohio Wines - Love at 1st Sip (Entrée or Side Dish), 2017			
TEMPERATURE	TIME	YIELD	
Crock Pot on Low	2 hours	6 - 8 Servings	
Ingredients	• • • • • • • • • • •	• • • • • • • • • • • • • • • • • • • •	
 1½ lb. prepared pasta noodles 2 c milk 12 oz. sour cream 8 oz. cream cheese 1 T garlic powder 1 T white ground pepper 		 2 T onion powder 1 ½ c Black Sheep Vineyard Wild Mustang White Wine 3 c medium cooked shrimp ½ c fresh squeezed lemon juice 2 c fresh spinach 	
•••••••••••••••••••••••••••••••••••••••			

Instructions

1. Place the prepared pasta in a 7 quart crock pot

2. In a medium mixing bowl add milk, sour cream, cream cheese, garlic powder, ground pepper, onion powder and wine

3. Using an electric hand mixer, mix until well blended

4. Pour wine mixture over the pasta. Add the shrimp and fold together until evenly placed through the pasta

- 5. Place crock pot on low heat and allow to cook for two hours
- 6. Turn off the heat and remove lid and add lemon juice. Fold in the spinach. Serve



Stuffed Pork Chops with Mango Chutney Sauce

Recipe by Michael C. Moscato, Columbus, Ohio First place, Grilling Competition (ManBQue, Amateur), 2017

TIME

25 minutes



TEMPERATURE

Grill on medium high heat

•4 thick cut pork chops

Leghumper Robust Porter

·1 t hot cayenne pepper

·6 oz. Leghumper Robust Por-

·16 ½ inch zucchini slices

1 t ground black pepper

·1 c chopped celery

·2 T mango jam

•2 T corn starch

·2 c mangos, diced

•4 oz. Thirsty Dog

•3 cloves garlic

•4 t fresh ginger

•1 t salt

Sauce:

ter

Side

·1 c flour

·2 eggs

•1 t salt

·½ c water

Ingredients

Instructions

1. Prepare the pork chops by cutting a pocket into the center. Be sure not to cut the opening too large

2. In a medium mixing bowl, place the mango, beer, garlic, ginger, cayenne pepper, salt, celery and mango jam. Mix well. Spoon the mango mixture into each pork chop pocket. If you over fill, you should use baking string to sew the hole closed. Place on heated grill

3. In a small pan on the grill, place the remainder of the stuffing mix. It is usually about 2 cups. Add the corn starch to the 6 oz. of beer and pour into the sauce pan Side:

4. In a small mixing bowl, place the flour, salt, black pepper and water. Whisk together until smooth

5. In a second small mixing bowl, place the egg and whip until frothy

6. Dip each zucchini slice into the flour and then into the egg and back into flour. Place on grill

7. Cook 5 minutes per side. Remove from grill and plate to one side

8. Plate the pork chops. Stir the sauce and spoon sauce over the pork chops and the zucchini side. Serve





Beautiful Burger Rolls

Recipe by Jennifer Crisman, Ravenna, Ohio First place, Yeast Breads (Rolls-Savory), 2017

> TIME 15-18 minutes





Instructions

TEMPERATURE

375 degrees

1. Mix and knead all of the dough ingredients, by hand or stand mixer with hook attachment to make a soft, smooth dough

2. Cover the dough and let it rise in a warm place for 1 to 2 hours, or until nearly doubled in bulk

3. Gently deflate the dough, and divide it into 8 pieces. Shape each piece into a round ball; flatten to about 3" across. Place the buns on a lightly greased or parchment-lined baking sheet, cover and let rise for about an hour, until noticeably puffy

4. Gently brush the rolls with the egg wash and sprinkle on choice of topping if desired

5. Bake the rolls in a preheated 375 degree oven for 15 to 18 minutes, until golden

6. Remove rolls from the oven and brush with melted butter if desired

7. Place the buns on a rack to cool

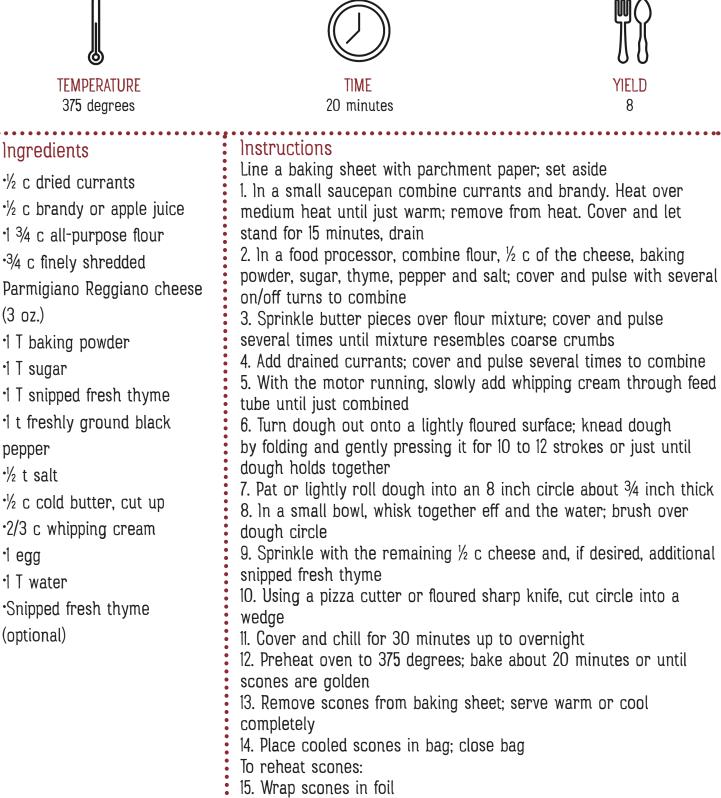
Ingredients

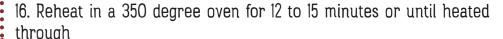
•34 to 1 c lukewarm water (if humid use less water, if dry use more) ·2 T butter, room temperature ·1 large egg •3 ½ c King Arthur Unbleached All-Purpose Flour •½ c sugar •1 ½ r salt ·1 T instant dry yeast Topping: •Egg wash (1 egg white beaten lightly with 1/2 c water) ·Choice of topping, optional: Sesame or Poppy seeds. etc. 1 T melted butter. optional



Currant, Thyme and Parmesan Scones

Recipe by Catherine L. Blackwood, Columbus, Ohio First place and Best of Show, Quick Breads (Scones), 2017







Honey Wheat Bread

Recipe by Judy Sandman, Columbus, Ohio First place and Best of Show, Honey & Bee items (Bread), 2017





Instructions

TEMPERATURE

350 degrees

1. In a large mixing bowl combine heated milk, yeast, honey, butter, salt and egg. Mix thoroughly

2. Combine all dry ingredients and gradually add to yeast mixture until dough comes together

3. Knead for a minimum of 8 - 10 minutes

4. Place dough in greased bowl, and turn to expose greased side; cover with saran wrap

5. Allow to rise until dough doubles, about 1 hour (gluten aids in a more rapid rising)

6. Divide dough into two loaves, shape and return to loaf pans (1 use 8 $\frac{1}{2}$ " stoneware pans)

7. Brush tops of loaves with melted butter

8. Let rise one more time, about 40 minutes

9. Preheat oven to 350 degrees.

10. Bake in oven for 30-35 minutes or internal temperature registers 190 degrees

11. Remove to cooling racks

Ingredients

·2 c milk, scalded, then

cooled

- ·2 pkgs. Active dry yeast
- ·½ c Ohio honey
- •4 T butter
- •2 t salt
- ·1 large egg
- ·2 c whole wheat flour
- ·1 c white wheat flour
- ·½ c wheat bran
- ·½ c wheat germ
- ·2 T vital wheat gluten
- ·3 $\frac{1}{2}$ to 4 c bread flour



Horseradish Bread

Recipe by Barb Shumaker, Upper Sandusky, Ohio First place, Quick Breads (Vegetable Bread Loaf), 2017



60-70 minutes



Ingredients

TEMPERATURE

375 degrees

- ·3 c flour
 ·½ c sugar
 ·2 t baking powder
 ·1½ t salt
 ·3 eggs beaten
 ·3¼ c milk
 ·½ c oil
 ·1 T prepared mustard
 ·1 T horseradish
- 1 t fresh ground pepper



Instructions

1. Preheat oven to 375 degrees

2. Stir first 4 ingredients together. Set aside

3. Mix the wet ingredients together and add them all at once to the $\ensuremath{\text{dry}}$

4. Stir only until the dry is moistened

5. Pour the batter into a greased standard loaf pan and bake at 375 degrees for 60-70 minutes

6. Cool for 20 minutes and remove from pan



Lemon Zuchinni Bread

Recipe by Theresa Burke, DVM, Upper Arlington, Ohio First place, Quick Breads (Fruit Bread Loaf), 2017





60 minutes

Instructions

1. Preheat oven to 350 degrees F and coat a 9x5" loaf pan with nonstick baking spray

2. In a large bowl, cream together the oil, Greek yogurt, lemon juice and sugar

3. Next, add one egg at a time, beating well after each addition

4. In a separate bowl, sift together the flour, baking powder, baking soda and salt. Add in lemon zest and whisk to combine

5. Add flour mixture to wet ingredients, mix until just combined

6. Add in zucchini and vanilla extract, and stir

7. Pour batter into pan. Bake for approximately 60 minutes or until a cake tester comes out clean. Cover loaf with aluminum foil after approximately 45 minutes to prevent over-browning

8. Allow to cool at least 10-20 minutes before removing from pan and placing on wire rack to cool completely

9. Mix lemon juice and powdered sugar together until well combined

10. With the bread still on the wire rack, drizzle glaze over the loaf



Ingredients

Bread: ·1 c vegetable oil •6 oz. lemon Greek vogurt ·1 T lemon juice ·3 eggs ·2 c granulated sugar •3 c King Arthur All-Purpose Flour 1 t baking soda ·½ t baking powder •2 t lemon zest •1 t salt ·2 c grated zucchini 1 t vanilla extract Lemon Glaze: ·1 c powdered sugar ·1-2 T lemon juice Garnish: ·2 T lemon zest

11. Sprinkle lemon zest over the top of the glaze as desired



Maple Cinnamon Rolls

Recipe by Barb Shumaker, Upper Sandusky, Ohio First place, Yeast Breads (Cinnamon Rolls), 2017

TIME

20-25 minutes



TEMPERATURE

350 degrees

Instructions

1. Place roll ingredients into bread machine and run on dough setting

2. Turn dough out onto a floured countertop and punch down

3. Cover dough with a clean dishcloth and let it rest for 10 minutes

4. Pat out into a rectangle $\frac{1}{2}$ " thick

5. Spread soft butter over dough. Sprinkle with sugar and cinnamon

6. Roll starting on long side and pinch end of dough to roll

7. Cut dough roll into $1\frac{1}{2}$ to $1\frac{1}{2}$ " rounds

8. Place rolls into a greased 9 x 13 pan. Allow to rise until double in size

9. Bake in 350 oven for 15-20 minutes or until roll temperature reaches 190 degrees. Cool

10. Combine syrup, butter and powdered sugar and enough milk to make desired consistency. Spread over rolls

Ingredients

- ·1 egg
- •2 ½ T soft butter
- 1 t salt
- •½ c sugar
- •2 ³⁄₄ c flour
- •½ c water
- ·½ c milk
- ·1 envelope quick yeast
- •1/2 c soft butter
- ·½ c muscavoto brown
- sugar (dark)
- •2 T cinnamon

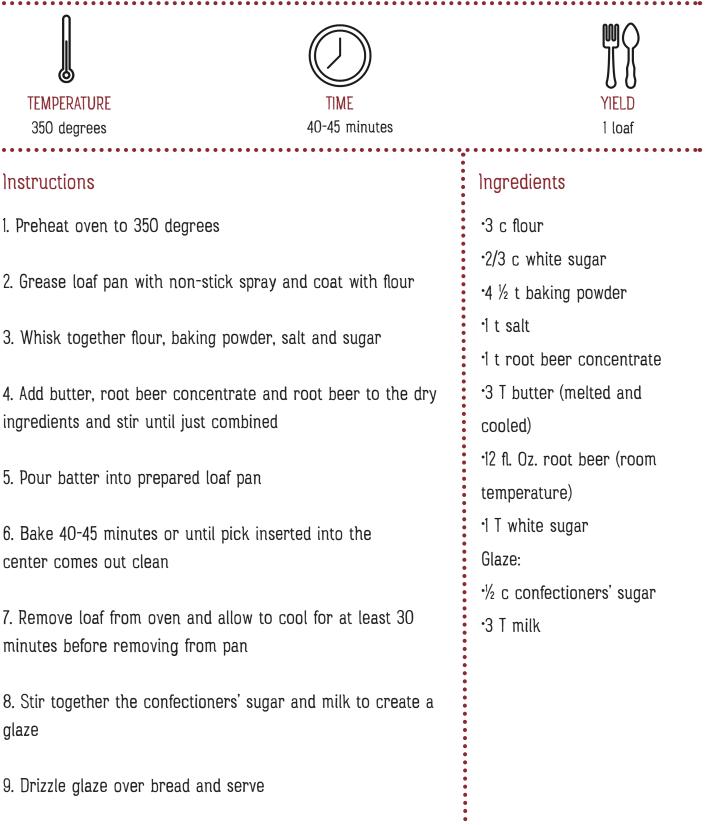
•Glaze:

- ·1 T real maple syrup
- •2 T soft butter
- ·1 c powdered sugar •milk



Old Fashioned Root Beer Bread

Recipe by Stacie Mercer, Heath, Ohio First place, Yeast Breads (Favorite Bread - Sweet), 2017





Pineapple Coconut Sweet Rolls

Recipe by Elizabeth Howell, Batavia, Ohio First place and Best of Show, Yeast Breads (Rolls - Sweet), 2017

TEMPERATURE	TIME	YIELD
375 degrees	15-20 minutes	12 sweet rolls
 Ingredients 1 package active dry yeast ½ c warm water ½ c lukewarm milk (scalded) 1/3 c lukewarm milk (scalded) 1/3 c sugar 1/3 c butter, melted 1 t salt 1 egg 3 ½ c flour Filling and Glaze: 6 T melted butter 3 c powdered sugar 5 T pineapple juice 1 c shredded sweetened coconut 20 oz. can crushed pineapple ½ c chopped macadamia nuts 	 Instructions Dissolve yeast in warm water and set as Heat milk until light film appears and references In large bowl, combine salt, sugar, egg, milk Add 2 c flour. Beat until smooth Add 1 ½ c more flour and mix until dougt Turn dour onto lightly floured surface a minutes until dough is smooth and elastic Place in greased bowl, greased side up double in size, about an hour While waiting for dough to rise, prepar Blend 6 T melted butter, pineapple juice glaze/filling Punch down dough, roll into rectangle thickness Sprinkle crushed pineapple followed by Roll jelly roll style and cut in 1 inch slid and let rise approximately 1 hour Bake in 375 degree oven for about 15-2 golden brown 	emove from heat and let cool melted butter, yeast and gh is easy to handle and knead approximately 5 and cover. Let rise until e filling and glaze e and powdered sugar for shape about ½ to ½ ough, reserving remainder coconut on dough ces. Place on greased pan 0 minutes until rolls are



:

Quick Buttermilk Cornbread

Recipe by Cheryl Adkins, Bloomingburg, Ohio First place, Quick Breads (Cornbread), 2017





425 degrees

20-25 minutes



23



Instructions

- 1. Preheat oven to 425 degrees
- 2. Combine cornmeal, flour, sugars, baking soda and salt

3. In another bowl, whisk the egg, buttermilk and oil; stir into dry ingredients just until moistened

4. Pour into a greased 9 inch round or square pan (pan will be full)

5. Bake at 425 degrees until a toothpick inserted near the center comes out clean, 20-25 minutes

6. Cool on a wire rack 5 minutes before serving



·1 ½ c cornmeal ·1 c all-purpose flour ·2/3 c packed light brown sugar ·1/3 c sugar ·1 t baking soda •½ t salt 1 large egg

·1 c buttermilk •3⁄4 c canola oil

Spinach and Sun-Dried Tomato Loaf

Recipe by Cristy Dubois, Delaware, Ohio First place, Yeast Breads (Favorite Bread-Savory), 2017





Instructions

.

- 1. Add ingredients as listed to bread machine
- 2. Set bread machine to 'dough' setting
- 3. Once cycle is completed, cut dough in half
- 4. Form each half into rectangular loaves
- 5. Place each loaf in a bread pan and let stand to rise- about 20 minutes
- 6. Preheat oven to 325 degrees F
- 7. Brush tops with egg wash
- 8. Sprinkle tops with shredded cheeses

9. Bake for about 1 hour or until internal temperature reaches 190 degrees



 \cdot c frozen spinach, thawed

TEMPERATURE

325 degrees

- ·1/8 c sun-dried
- tomatoes, diced
- •2 T butter, room
- temperature
- •1 t salt
- •1 t sugar
- 1 t granulated garlic
- 2 t onion flakes
- •2 eggs, beaten
- ·1 ½ c water
- •4 c bread flour
- •4 t yeast
- ·1/2 c shredded cheddar
- cheese
- $\cdot /_{2}$ c shredded parmesan
- cheese

Ukranian Winter Loaf

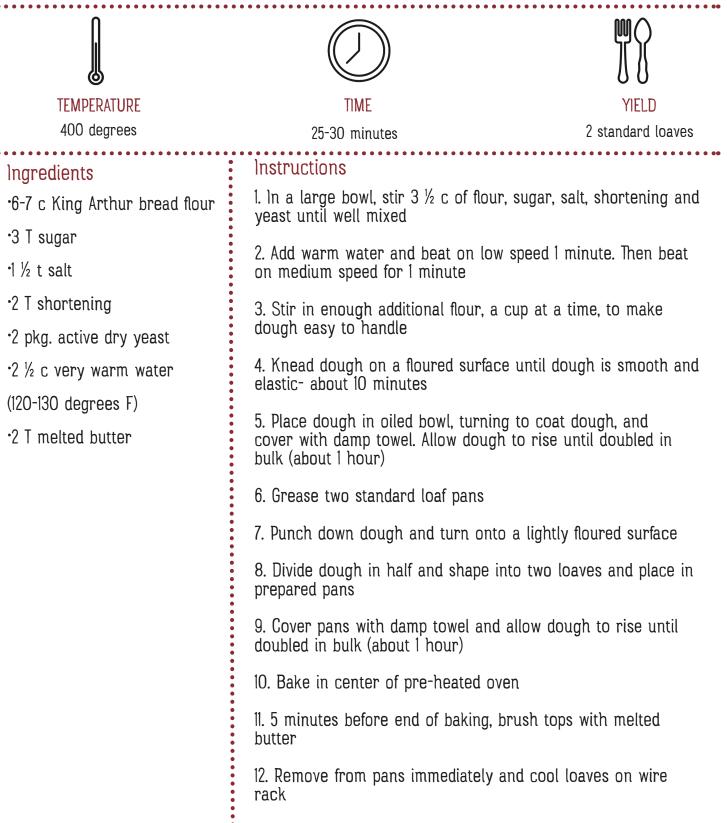
Recipe by Cristy Dubois, Delaware, Ohio First place, Yeast Breads (Whole Wheat Bread), 2017

First place, least Diedas (vv noie vv neat Dieda), 2017		
TEMPERATURE TIME	YIELD	
325 degrees 60 minutes	2 loaves	
Instructions	Ingredients	
1. Add ingredients as listed to bread machine	•2 T whole flax •1 T sesame seeds	
2. Set bread machine to 'dough' setting	•4 T sunflower seeds	
	·½ c dry creamer	
3. Once cycle is completed, cut dough in half	·½ c extra virgin olive oil	
	י½ c honey	
4. Create a round loaf with each half	∙1 ½ t salt	
5. Place loaves on sheet pan and let stand to rise, ab	•2 T ground flax	
minutes	·1 ³ ⁄4 c water	
	·2 ¾ c bread flour	
6. Preheat oven to 325 degrees F	$\cdot 1 \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ $	
	•4 T yeast	
7. Gently score tops with knife. Brush tops with egg v	vash	
8. Sprinkle with sunflower seeds, whole flax seeds and sesame seeds	d	
9. Bake until hard crust forms on the outside- about	1 hour	
	•	
	•	
	:	



White Bread

Recipe by Karen Haldeman, Cincinnati, Ohio First place, Yeast Breads (White), 2017







Amish Country Molasses Cookies

Recipe by Laura Miller, Holmesville, Ohio First place, Cookies & Pastries (Molasses Cookie), 2017





TIME 7-9 minutes



48 cookies

Ingredients

*3/4 c butter, softened
*1 c white sugar
*1 egg
*/2 c unsulfured molasses
*2 ½ c all-purpose flour

1 t ground ginger
1 t ground cloves
1 ½ t baking soda
Additional sugar for coating (can use regular sugar or colored sanding sugar)

Instructions

- 1. Preheat oven to 350 degrees
- 2. In mixing bowl, beat together butter and 1 c sugar until creamy
- 3. Add egg and molasses; beat until combined
- 4. Add remaining ingredients and mix until well combined
- 5. Roll dough into 1-inch balls and roll in the extra reserved sugar

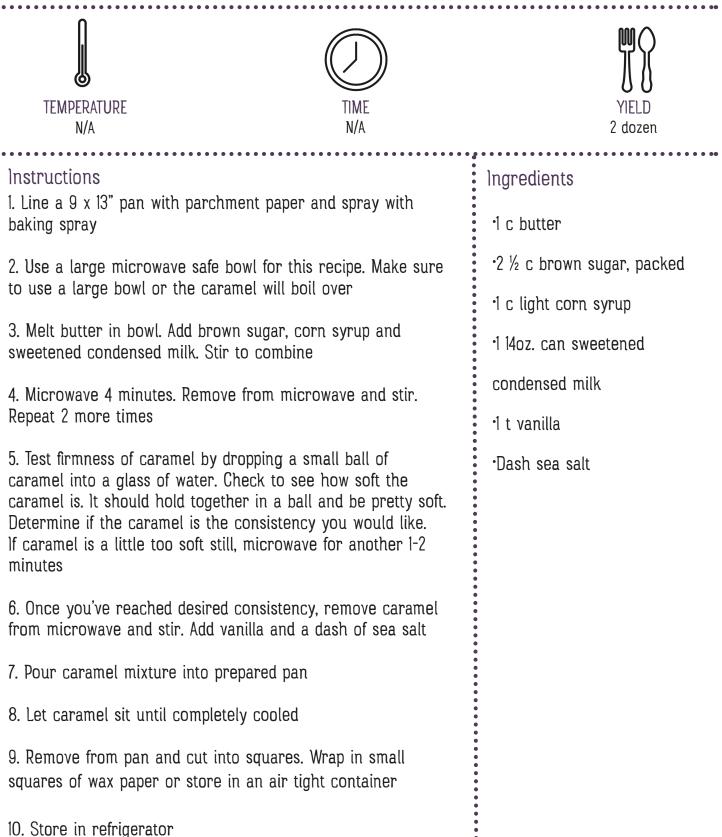
6. Place on ungreased or parchment lined baking sheet, and bake for 7-9 minutes or until just barely turning brown

7. Allow to cool for 5 minutes on sheet, then remove to wire racks to cool completely



Caramels

Recipe by Georgia Bishop, Upper Arlington, Ohio First place, Candies (Caramels), 2017





Carrot Cake

Recipe by Vicki Chisholm, Copley, Ohio First place, Cakes (Carrot Cakes), 2017





YIEI.D

3, 8" or 9" round pans

TEMPERATURE 350 degrees

Ingredients

•2 c carrots •8 oz. pineapple •3.5 oz. coconut

·1/2 c raisings

•3 large eggs •2 c sugar

•3/4 c vegetable oil

•3/4 c buttermilk

·2 t baking soda

1/2 t baking soda

1 T corn syrup and 1 t vanilla

2 8 oz. cream cheese

•5-6 cups powdered sugar

•Swiss buttercream (used to

•Fondant (used to decorate):

•½ c buttermilk

•2 sticks butter

decorate grass):

•7 lg egg whites •4 sticks butter

•1 16 oz. bag mini marshmallows

·½ to 1 cup shortening

•½ c butter

Frosting:

•2 t vanilla

·1 c sugar

•2 t vanilla

•2 T water

•2 t cinnamon

•2 t vanilla Three:

•2 c flour

•1⁄2 t salt

Glaze: •1 c sugar

·1 c walnuts

One:

Two:

TIME 30-35 minutes



Instructions 1. Combine all ingredients listed in number one. Drain Pineapple well. Chop walnuts and carrots

2. In a mixer on medium speed, mix all ingredients listed in number two for 5 minutes

3. Sift all ingredients listed in number three

4. Add sifted ingredients to the number two mixture and continue mixing on medium speed for about two minutes

5. Fold in all the ingredients listed in number one above

6. Evenly divide into three round pans, either 9" or 8". Bake at 350 for 30-35 minutes

7. While baking make the glaze. Put all ingredients in a saucepan and cook over medium heat for 5 minutes, stirring constantly. Put the glaze on each cake

Frosting:

1. Cream the butter and cream cheese until light and fluffy. Add the vanilla and continue to cream for a minute. Add the powdered sugar a cup at a time. Keep refrigerated

2. Swiss buttercream frosting - cook the egg whites and sugar over hot water until the sugar completely dissolves. Beat for 10 minutes until stiff peaks are present. Add butter and vanilla and beat until smooth

Fondant: 1. Microwave 30 seconds 1 bag mini marshmallows and 2 T water. Knead with ½ - 1 cup shortening



Cherry Angel Food Cake

Recipe by Janet Gill, Canton, Ohio First place, Cakes (Angel Food), 2017

TEMPERATURE 375 degrees	TIME 30-35 minutes	YIELD 1 cake	
Ingredients			
 1 c cake flour 1 ½ c + 2 T sugar, divided 1 ¾ c egg whites, room temperature 1 ½ t cream of tarter ½ t salt 	•1 t cherry extr •½ c finely cho herries, (1 drain	 1½ t almond extract 1 t cherry extract ½ c finely chopped maraschino c herries, (1 drain cherries well, blot dry, and use a food processor) 	

Instructions

1. Preheat oven to 375 degrees

2. Sift flour with $\frac{3}{4}$ c + 2 T sugar together and set aside. In a 5 quart bowl or larger, beat egg whites on med-high until foamy, add cream of tartar and salt. Beat until soft peaks are formed. Slowly add the remaining sugar. Add extracts and beat until stiff peaks form. By hand, gently fold about $\frac{1}{2}$ c of the flour mixture into the egg whites at a time, mixing only until the flour is incorporated. Fold in the cherries with the last of the flour.

3. Spoon batter into an ungreased angel food cake pan. Cut through the batter with a long thin knife a few times to remove large air pockets

5. Bake 35-40 minutes or until top springs back when lightly touched. Immediately invert pan and suspend on the neck of a bottle or funnel. Allow to cool completely before removing. When cool, run a long knife around sides of pan to remove.



Chocolate Chip Cookies

Recipe by Kristyne McDougle, Lorain, Ohio First place, Cookies & Pastries (Chocolate Chip Cookie), 2017







50 cookies

Ingredients

·4 c all-purpose flour

TEMPERATURE

350 degrees

- ·1 ½ t baking powder
- 1 1/2 t baking soda
- •2 t salt
- ·2 $\frac{1}{2}$ sticks of salted
- butter, softened
- ·1 ½ c brown sugar, light or
- dark
- ·2 large eggs
- •1 tsp vanilla
- ·1 $\frac{1}{2}$ lbs. of Ghiradelli 60%
- cacao chocolate chips

Instructions

1. Sift together flour, salt, baking powder, and baking soda

2. In a stand mixer, cream together butter and both sugars, until fluffy, about 5 minutes

- 3. Slowly add 1/3 of the flour mixture, mix till combined
- 4. Add 1 egg, and mix until just combined

5. Repeat steps 3 and 4 until all of the flour and eggs are comined

- 6. Add vanilla, then mix until just combined
- 6. Remove bowl from mixer and fold in chocolate chips
- 7. Chill dough for 8, up to 24 hours
- 8. Preheat oven to 350 degrees

9. Scoop 1 to 1 $\!\!/_2$ inch balls of dough onto parchment covered baking sheets

10. Bake for 10-14 minutes, till lightly golden

11. Cool on cookie sheet for 10 minutes, then remove cookies to wire rack to cool completely



Chocolate Covered Cherries

Recipe by Janet Gill, Canton, Ohio First place, Candies (Chocolate), 2017









Instructions

1. Drain cherries, set on paper towels to dry

2. Combine butter and corn syrup in a medium bowl. Stir in powdered sugar and knead to form dough. Chill to stiffen if necessary. Wrap each cherry with about 1 t of dough. Chill until firm.

3. When firm, dip each cherry into melted chocolate and place on wax paper lined sheets. Chill until set. Store in an airtight container in a cool place. Best after 1-2 weeks

Ingredients

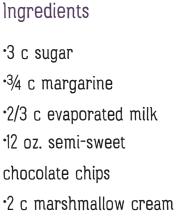
- ·36 maraschino cherries
- with stems
- ·3 T butter, softened
- ·3 T corn syrup
- ·2 c sifter powdered sugar
- ·8 oz. chocolate coating



Chocolate Fudge

Recipe by Tammie Strawser, Hilliard, Ohio First place, Candies (Chocolate Fudge), 2017





TEMPERATURE

N/A

•2 t vanilla



YIELD

3 dozen

Instructions

- 1. Combine sugar, margarine, and milk in a saucepan
- 2. Bring to a rolling boil, stirring constantly
- 3. Boil 5 minutes, over medium heat, stirring constantly
- 4. Remove from heat
- 5. Stir in chocolate chips until melted
- 6. Add marshmallow cream and vanilla. Stir until blended
- 7. Pour into greased 13 x 9 pan
- 8. Let cool
- 9. Cut into squares



Chocolate Mocha Cake

Recipe by Janet Gill, Canton, Ohio First place, Cakes (Chocolate), 2017



TEMPERATURE 350 degrees

TIME 25-30 minutes YIELD 1 three-layer cake

Instructions 1. Preheat oven to 350 degrees. Grease and flour three 9" cake pans

2. Stir cocoa into hot water until smooth, set aside to cool. Microwave chocolate with butter in small bowl, stirring every 30 seconds until melted and smooth. Set aside to cool for 20-30 minutes

3. Add flour, sugar, soda, baking powder and salt to a 5 or 6 quart mixing bowl. Mix on low for a few seconds to combine. Add sour cream, eggs, vanilla and both chocolate mixtures. Mix on low to moisten dry ingredients then increase to medium and beat 2 min. Decrease speed to low again and slowly pour chocolate liqueur into batter. Mix until combined

4. Divide batter evenly among the 3 pans. Bake 25-30 minutes or until a wooden toothpick inserted in center of cakes comes out clean

5. Cool 10-15 minutes before removing to racks to cool completely

To make filling:

1. Melt cream and semi-sweet chocolate in microwave, stirring frequently, until chocolate is melted and smooth. Stir in coffee powder. Chill 30 min. Cream butter, add chilled chocolate, then slowly add 3 c powdered sugar and beat until fluffy. Add additional powdered sugar until filling is of spreading consistency

To make frosting:

1.Beat butter until light. Sift powdered sugar and cocoa together and slowly beat into butter, along with vanilla and water. Beat until creamy. Add more water to thin or more powdered sugar to thicken if needed

To assemble cake:

1.Place 1 layer on plate, spread half of filling on top. Place second layer over filling and spread remaining filling over it. Place third cake layer on top of second. Spread frosting on top and sides of cake

Ingredients 1 c unsweetened cocoa 1 c hot water ·½ c unsalted butter •4 oz. unsweetened chocolate, broken in pieces •2 ½ c all-purpose flour ·2 ½ c sugar ·2 t baking soda ·½ t baking powder $\cdot 1 \frac{1}{2}$ t salt 1 1/2 c sour cream ·3 eggs •2 t vanilla ·½ c coffee flavored liqueur (1/2 c strong, cooled coffee can be substituted)



Chocolate Peanut Caramel Bars

Recipe by Janet Gill, Canton, Ohio FIrst place and Best of Show, Candies (Other Candy/Confection), 2017



Ingredients

1 c milk chocolate chips

•1/2 c butterscotch chips

·½ c creamy peanut butter

•½ c butter

•1 c sugar

·1/2 c evaporated milk

·1 ½ c marshmallow crème

·½ c creamy peanut butter

•1 t vanilla

1 1/2 c chopped salted

peanuts

Caramel layer:

•14 oz. caramels

½ c whipping cream
 lcing:

1 c milk chocolate chips

 $\cdot \frac{1}{2}$ c butterscotch chips

·½ c creamy peanut butter

Instructions

1. Combine first 3 ingredients in small saucepan, stir over low heat until melted and smooth. Spread into a lightly buttered 9 x 13" pan. Refrigerate until set

2. For filling, melt butter in heavy saucepan. Add sugar and milk. Bring to a boil, boil and stir for 5 minutes. Remove from heat and stir in marshmallow crème, peanut butter, vanilla and peanuts

3. Spread over first layer. Refrigerate until set

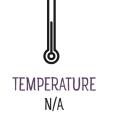
4. Combine caramels and cream in a saucepan. Stir over low heat until melted and smooth. Spread over filling. Refrigerate until set

5. For icing, in another pan combine chips and peanut butter. Stir over low heat until melted and smooth. Pour over the caramel layer and spread evenly. Refrigerate at least 1 hour before cutting into pieces

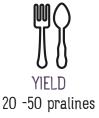


Classic Southern Pralines

Recipe by Pam Shammo, Gibsonburg, Ohio First place, Candies (Nut Clusters), 2017







Instructions

1. Before starting to cook, lay out a piece of parchment, aluminum foil, or a silpat for the pralines. Set a 2nd spoon nearby in case you need to scrape the candy off the first spoon

2. Combine all ingredients in a medium saucepan, at least 4 quart. Do not use smaller pan as the syrup will bubble up during cooking. It's also harder to stir in a smaller pan

3. Cook the syrup over medium-high heat, stirring occasionally. When it comes to a boil, start stirring constantly. Let it boil for about 3 minutes or until it registers 238 to 240 degrees F on a candy thermometer

4. Remove the pan from the heat and immediately keep stirring. Stir, stir, stir! It will become creamy, cloudy and start to thicken. When you feel it starting to get grainy, the pralines are ready

5. Drop spoonfuls of the praline syrup onto your waiting parchment. Working quickly, as the syrup starts to set as it gets cool. Let the pralines cool and harden for at least 10 minutes before eating. They will keep in an airtight container for several days

Ingredients

·1 ½ c granulated white

sugar

•3⁄4 c light brown sugar,

packed

·½ c milk- whole is

preferred but 2% is fine

•6 T salted butter

1 t vanilla extract

·1 $\frac{1}{2}$ c pecans, chopped

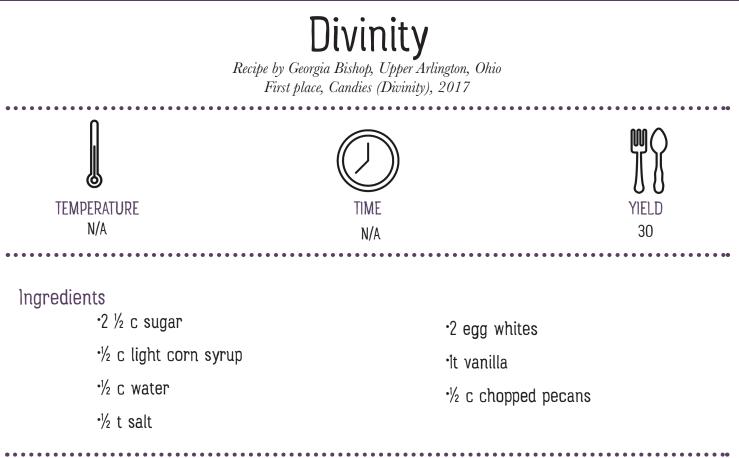


Cut Out Frosted Cookies

Recipe by Alycia Orcena, Prospect, Ohio First place, Cookies & Pastries (All other Cookie), 2017

TEMPERATURE	TIME	YIELD
375 degrees	8-10 minutes	2-3 dozen
Ingredients •1 c butter •2 c sugar •2 eggs •½ c condensed milk •1 t vanilla •4 ½ c flour •4 T baking powder •2 T salt Frosting: •1/3 c butter •4 ½ c powdered sugar •½ c milk •1 ½ t vanilla	 Instructions Cream together butter and sugar Stir in eggs, vanilla and condens Mix flour, baking powder, and sal to creamy butter mixture Blend thoroughly Divide dough into three balls, wr at least an hour Roll out dough on lightly floured thickness and cut out with favorite Bake at 375 degrees for 8-10 mir brown and top will spring back who Cool and frost (if desired) Store in an airtight container Frosting: Blend butter and 1 c of the powe Add in milk and vanilla Blend in remaining powdered su Mix on high speed until a cream (more or less as desired) Frost cookies 	ed milk until creamy It in a separate bowl and add rap in wax paper, and chill for surface about ½ inch cookie cutter nutes (bottoms will be slightly en lightly touched) dered sugar with a mixer





Instructions

1. In a 2 quart saucepan combine sugar, corn syrup, water and salt

2. Cook to hardball stage (260 degrees) stirring only until sugar dissolves

3. Meanwhile, as temperature of syrup reaches 250 degrees, beat egg whites until stiff peaks form

4. When syrup reaches 260 degrees, very gradually add the syrup to egg whites, beating at high speed with electric mixer

5. Add vanilla and beat until candy holds its shape, 4-5 minutes

- 6. Gently stir in the chopped nuts
- 7. Quickly drop candy from a teaspoon onto waxed paper, swirling the top of each piece
- 8. Let cool
- 9. Store in airtight container



Double Crust - Nuts About Apple Pie

First place, Baked Pies (Apple), 2017

	T'isi piace, Dakea Ties (Appie), 2017	
TEMPERATURE	TIME	YIELD
400, 375 degrees	15 minutes, 40-50 minutes	One 9-inch pie
Ingredients	: Instructions	
Filling:	1. Combine apples, brown sugar and lemor	n juice. Set aside for 5 to 10
•7 c peeled, cored and sliced	minutes to juice.	
Granny Smith and Braeburn	2. In a small bowl, mix granulated sugar, o	clear gel, cinnamon, and vanillas
apples	3. Combine with apples, mix well	
¹½ c packed light brown	4. Add apple butter and pecans 5. Brush bottom crust with egg white	
sugar	6. Scrape filling into chilled pie shell. Dot	with butter and cover with top
•1 T lemon juice	crust	
•2 T granulated sugar	7. Brush top crust with egg and whipping	cream mixture, then dust with
·1 ½ T clear gel	sanding sugar8. Cover crust with pie shield	
•½ t ground cinnamon	9. Bake at 400 degrees F for 15 minutes. F	Reduce heat to 375 and bake for
•½ t vanilla extract	40-50 minutes until filling is thick and but	
*Seeds scraped from $\frac{1}{2}$	• Orașe	
vanilla bean pod	Crust: 1. Combine flour, sugar, salt in large mixin	a howl
·1 ½ T apple butter	2. With pastry blender, cut butter and lard	
 1/3 c chopped pecans 	until pieces are pea-sized or slightly smal	
·1 ½ T unsalted butter cut	3. In small bowl, whisk egg yolk, vodka an	
into pieces	13.Add egg-water mixture to dry ingredienblend	ts tossing with a pastry fork to
Crust:	4. Form into two dough discs- 2/3 dough a	na 1/3 daugh
•2 ½ c flour	5. Wrap in wax paper and chill in refrigera	ator for 1 hour
1/2 c unsalted butter	•	
•½ c Leaf lard	To prepare pie shell:	of dough into 10-inch
•3% t salt	 1. On floured surface, roll out larger disc c circle 	
•6 T water	2. Transfer dough to pie pan, trim edges a	nd chill
·1 T vodka	3. Roll out 1/3 portion disc into 10-inch cir	
•2 tsp sugar	• desired	anth the fourit with a second
•1 egg yolk	 4. Turn filling into chilled pie shell and sm 5. Dot the top with butter. Lightly moisten 	
 Egg white to brush on bottom crust 	6. Invert the top pastry center of the fillin	
·1 egg and 1 T milk to brush	: 7. Press the top and bottom pastries toget	her along dampened edge
on top crust	8.Trim the pastry, leaving an even $\frac{1}{2}$ inch	
•Sanding sugar to sprinkle	9. Poke several steam vents, brush crustsprinkle with sanding sugar	with egg/milk mixture then
	• spininie with sanutity suyar •	
on top of crust		



Dulce de Leche Bar Cookies

Recipe by Sarah Cummings, Reynoldsburg, Ohio First place and Best of Show, Cookies & Pastries (Bar Cookie), 2017

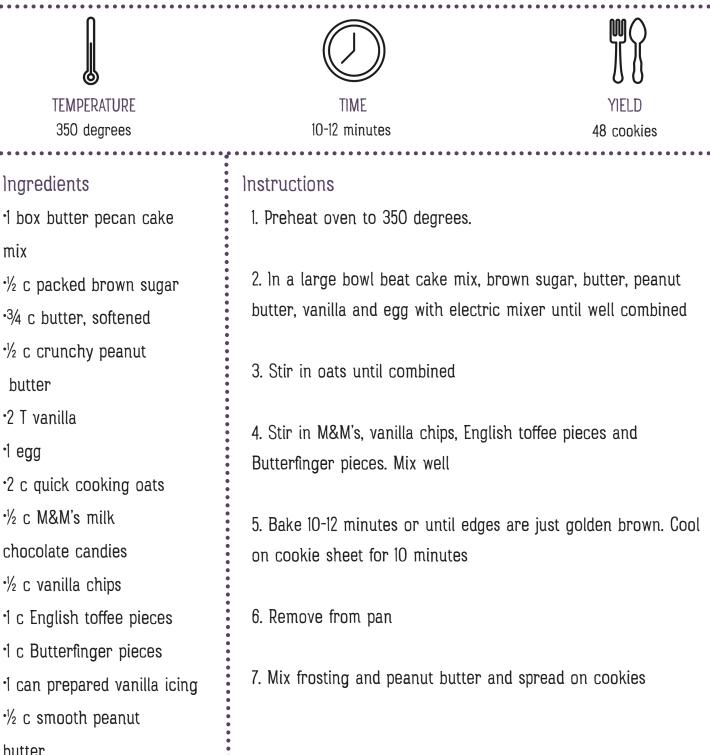
TEMPERATURE TIME 350 degrees 25-30 minutes	YIELD 36 cookies
 Instructions Preheat oven to 350 degrees. Line a 9 x 13" pan with parchment paper Cream together butter and brown sugar until light and fluff Add in eggs and vanilla, beat together Stir flour, baking powder and salt together in another bowl and gradually beat into egg mixture Spread mixture into bottom of prepared pan Whisk together sugar and cinnamon; sprinkle about 2 T ove batter Bake 25-30 minutes and allow to cool completely Cover with Dulce de Leche In a small saucepan, combine white chocolate, heavy whipping cream and corn syrup and cook until smooth. Allow cool slightly and then spread over Dulce de Leche Cover with remaining cinnamon sugar 	 2 t vanilla extract 2 ½ c all-purpose flour 2 teaspoons baking powder 1 t salt ½ c white sugar 3 teaspoons cinnamon 1 can Dulce de Leche 12 oz. white chocolate 1/3 cup heavy whipping cream 1 T light corn syrup
 Cover tightly and refrigerate for at least an hour before cutting 	

•



Everything Cookies

Recipe by Georgia Bishop, Upper Arlington, Ohio First place, Cookies & Pastries (Cake Box Cookie), 2017





butter

Ingredients

mix

butter

·1 eqg

•2 T vanilla

 $\frac{1}{2}$ c M&M's milk

German Chocolate Honey Macaroons

Recipe by Janet Gill, Canton, Ohio First place, Honey & Bee items (Cookies), 2017





TEMPERATURE 375 degrees

Instructions

- 1. Preheat oven to 375 degrees
- 2. Whisk egg whites, honey, vanilla and salt together in large bowl. Stir in pecans and coconut

3. Sprinkle in flour and mix thoroughly. Drop 1 T size scoops onto baking sheets 2 inches apart

4. Bake 10-12 minutes until lightly browned. Cool on cookie sheets until firm

5. Melt chocolate and shortening over low heat, stirring until melted and smooth. Dip the bottoms of cooled cookies into the chocolate, place upside down on racks until chocolate hardens. When chocolate has set, turn cookies over and drizzle tops with remaining chocolate

Ingredients ·2 egg whites ·½ c honey (I used Holmes County Honey) ·1 t vanilla ·Pinch of salt ·½ c finely chopped pecans ·2 2/3 c flaked coconut ·1 T flour ·4 oz. German Sweet Chocolate baking bar ·1 T shortening



Gingerbread Springerle Shortbread Cookies

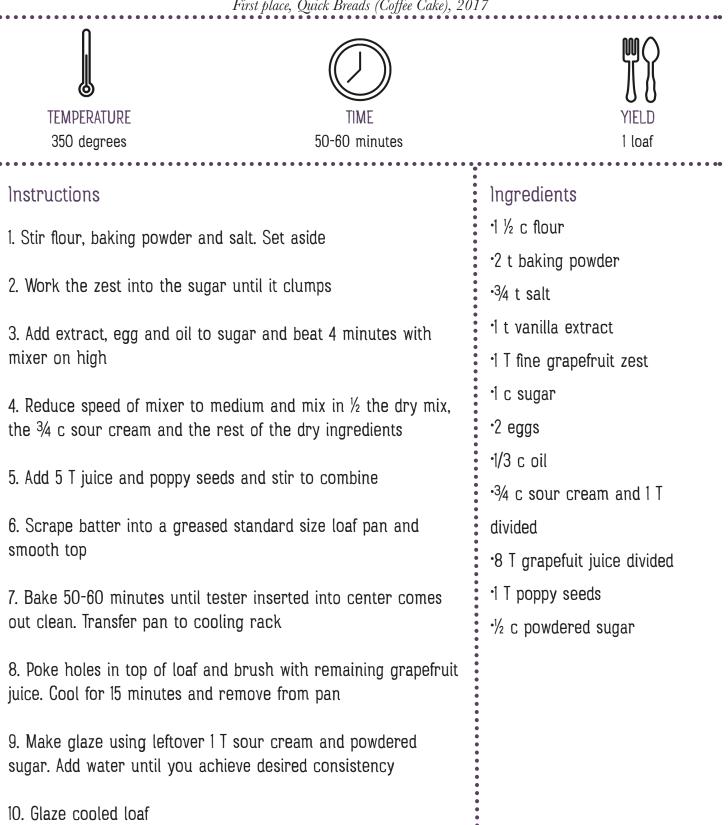
Recipe by Theresa M. Burke, DVM, Upper Arlington, Ohio First place, Cookies & Pastries (Pressed Coookie), 2017

<i>I</i> *	irst place, Cookies & Pastries (Pressed Coookie), 20.	/ / • • • • • • • • • • • • • • • • • •
TEMPERATURE	TIME	YIELD
400 degrees	7-10 minutes	20 cookies
Ingredients 1 c butter 1 c butter 2 c dark brown sugar 1 T molasses (mild) 2 t salt 1 T cinnamon 2 t ground mace 1 t ground ginger 1 t ground cloves 2 t ground nutmeg 1 egg 1 t vanilla extract 3 c King Arthur All-Purpose flour	 Instructions Preheat oven to 400 degrees. Line 2 parchment paper and set aside In a large mixing bowl, using a hand butter, sugar, molasses, salt and spices Add in the egg and vanilla, continue Mix in the flour to wet ingredients u dough begins to form Divide the dough into half and shap disc Wrap each down half in plastic and Lightly four a flat, smooth work surfat a time, roll the dough ½" thick Using a small pastry brush lightly d flour, tap mold on counter to knock of Press prepared molds into the dough Carefully cut around the designs at sheet. Repeat for remaining dough Bake for 7-10 minutes depending on mold, the longer the time), until lightly 	2-3 cookie sheets with d-mixer, cream together the s until well combined e to beat to combine using the hand mixer til a soft e each half into a round, flat refrigerate until firm face and using one dough disc lust the Springerle molds with ff excess flour th firmly and lift off and transfer cookie to cookie the mold size (the larger the y golden around the edges
	12. Remove from cookie sheet to wire	rack to cool



Grapefruit Coffeecake

Recipe by Barb Shumaker, Upper Sandusky, Ohio First place, Quick Breads (Coffee Cake), 2017





Honey Almond Cake

Recipe by Barb Shumaker, Upper Sandusky, Ohio First plcae, Honey & Bee items (Cake), 2017





Ingredients

·1/2 c shortening

·1 c honey

(Our Hive/Upper Sandusky, OH)

TEMPERATURE

350 degrees

•Zest of one orange

·3 yolks

•2 c flour

·2 t baking powder

•1⁄2 t salt

- •1⁄2 c milk
- ·1/2 c ground almonds

·Sliced almonds for garnish

honey for top of cake



Instructions

1. Preheat oven to 350 degrees

2. Stir flour, baking powder and salt together. Set aside

3. Cream the shortening. Add honey slowly until incorporated fully

4. Add the zest and yolks (one at a time) and incorporate fully

 $5. \ \mbox{Add} \ \mbox{dry} \ \mbox{to} \ \mbox{wet} \ \mbox{alternately} \ \mbox{with} \ \mbox{the milk} \ \mbox{beginning} \ \mbox{and} \ \mbox{ending} \ \mbox{with} \ \mbox{dry}$

6. Stir in nuts

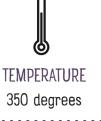
7. Pour the batter into a greased 9x9 pan and bake at 350 for 50 minutes

8. Brush with extra honey and sprinkle with sliced almonds while warm. Cool



Honey Lavender Blonde Brownies

Recipe by Kristyne McDougle, Lorain, Ohio First place, Honey & Bee items (Brownies), 2017









Instructions

1. Preheat oven to 350 degrees.

 $2.\ ln$ a small pan, heat cream to a simmer, add dried lavender (tied up in cheesecloth), steep for 5 minutes. Add vanilla and yogurt to pan

3. Mix dry ingredients together and set aside

 $\ensuremath{\text{4.}}$ Melt butter, add to mixer, then add honey and eggs to mixer, mix until well combined

5. Remove cheesecloth from pan after 5 minutes and add cream mixture to mixer

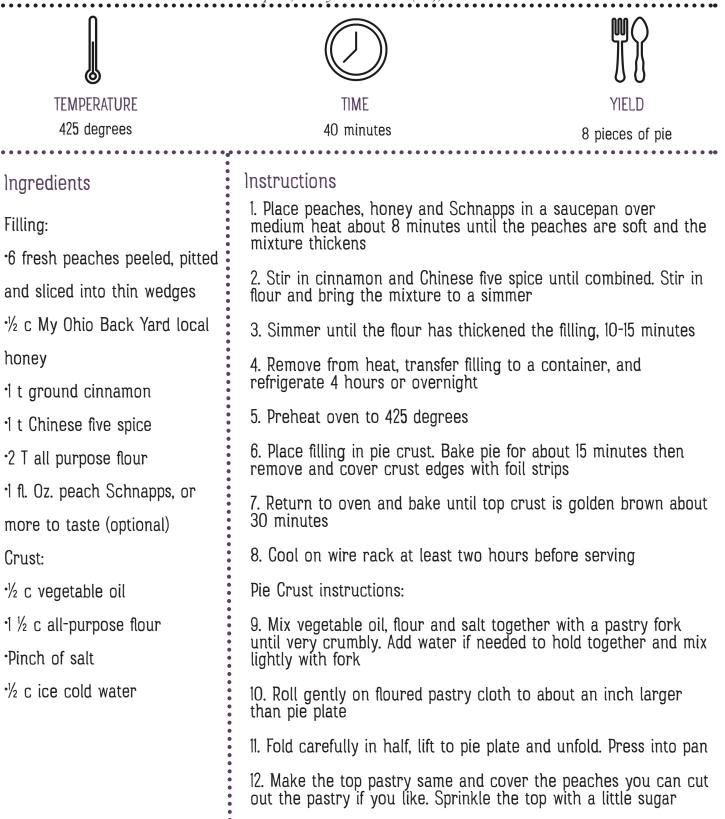
- 6. Gradually add dry ingredients to the mixer
- 7. Pour batter into greased and floured 9x9 pan
- 8. Bake for 40-60 minutes
- 9. Cool on wire rack for 2 hours before cutting

Ingredients ·2 T dried lavender ·2 eggs ·3⁄4 c Ohio tulip poplar honey, Honey Run Farms, Williamsport, OH ·4 t baking powder ·2 c flour ·1 t vanilla ·½ c butter ·½ c cream ·3⁄4 c plain yogurt



Honey Peach Pie

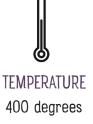
Recipe by Nina Bagley, Columbus, Ohio First place, Honey & Bee items (Pie), 2017





Jam Filled Lemon Poppy Seed Muffins

Recipe by Janet Gilll, Canton, Ohio First place, Quick Breads (Muffins), 2017









Instructions

1. Preheat oven to 400 degrees. Grease 12 muffin tins or fill with paper liners

2. In large bowl whisk together flour, sugar, baking powder, soda, salt and poppy seeds. In another bowl, whisk remaining muffin ingredients then add to flour mixture. Stir just until combined

3. Fill muffin tins half full with batter. Drop 1 t jam into center of each muffin. Spoon remaining batter over tops of muffins, carefully covering jam

4. Bake at 400 degrees for 14-18 minutes or until tops are golden brown and toothpick comes out clean from center of muffin. Remove from tins after 10 minutes

5. Stir glaze ingredients together. Spread over tops of warm muffins

Ingredients

·2 c King Arthur All-Purpose Flour •3/4 c sugar 1 t baking powder ·1 t baking soda $\cdot\frac{1}{2}$ t salt ·2 T poppy seeds ·1 c sour cream ·½ c vegetable oil ·2 eggs •2 T milk •½ t vanilla ·½ t lemon extract ·1 T lemon zest Filling: ·1/2 - 1/3 c strawberry or raspberry jam Glaze:

- •3/4 c powdered sugar
- •2 t lemon juice
- ·2 t strawberry or
- raspberry jam

	Lattice - Cherry Pie Recipe by Cheryl Bater, Dublin, Ohio First place and Best of Show, Baked Pies (Cherry) 2017
TEMPERATURE 400, 375 degrees Ingredients Filling: ·6 ½ c sour cherries ·1 c sugar ·1 t lemon juice ·½ t lemon zest ·½ t salt ·6 ½ T clear gel Crust: ·2 ½ c flour ·½ c unsalted butter ·½ c Leaf lard ·3/4 t salt ·6 T water ·1 T vodka ·2 tsp sugar ·1 egg yolk ·1 Egg white to brush	IME YIELD 15 minutes, 45-55 minutes One IO-inch pie Instructions Instructions Filling: 1. Combine all ingredients. Mix well 2. Brush bottom of pie shell with egg white 3. Scrape filling into pie shell 4. Top with lattice crust 5. Brush lattice lightly with egg white then sprinkle with sanding sugar 6. Cover crust with pie shield 7. Bake at 400 degrees F for 15 minutes. 8. Reduce heat to 375 and bake for 45-55 minutes until golden brown and bubbling 9. Cool on wire rack Crust: 1. Combine flour, sugar, salt in large chilled mixing bowl 2. With pastry blender, cut butter and lard into dry ingredients until pieces are pea-sized or slightly smaller 3. In small bowl, whisk egg yolk, vodka and ice water 4. Add egg-water mixture to dry ingredients tossing with a pastry fork to blend 5. Form into two dough discs- 2/3 dough and 1/3 dough 6. Wrap in wax paper and chill in refrigerator for 1 hour To prepare pie shell: 1. On floured surface roll out larger disc of dough into.
on bottom and top crust •Sanding sugar to sprinkle on top of crust.	 On floured surface, roll out larger disc of dough into 10-inch circle Transfer dough to pie pan, trim edges and chill Roll out 1/3 portion disc into rectangle. Cut ½" lattice strips. Freeze ten minutes To form lattice, starting in center of pie, lay strip of pastry across pie Lay next strip over the first at a 90 degree angle Continue alternating strips in this fashion weaving in an over/under pattern Moisten the edge of the shell, seal the lattice and make decorative edge With pastry brush, lightly brush egg white on tip crust. Sprinkle with white sanding sugar



Lemon Cheesecake Drop Cookies

Recipe by Karen Haldeman, Cincinnati, Ohio First place, Cookies & Pastries (Drop Cookie), 2017





TEMPERATURE 350 degrees

10-11 minutes

44 cookies

Instructions

1. Preheat oven to 350 degrees. Line two baking sheets with parchment paper

2. Beat cream cheese and butter together at high speed until fluffy and smooth

3. Add sugar to mixture and beat until incorporated and fluffy

4. Beat in eggs and lemon flavoring

5. In a separate medium sized bowl, sift together flour, baking powder and salt

6. Gradually add dry ingredients to the butter mixture and stir just until incorporated, do not overmix

7. Drop by rounded tablespoons onto prepared pans. Batter will be sticky

8. Bake until cookies are light in color, not browned, and just starting to brown on the bottom

9. Cook cookies on baking sheets for a few minutes before transferring to a wire rack to cool completely

10. When cooled, dust with confectioners' sugar

Ingredients

18 oz. package cream cheese,

at room temperature

 $\cdot \frac{1}{2}$ c sweet butter, at room

temperature

1 1/2 cups granulated sugar

·2 eggs

·1 t lemon flavoring

•2 ½ cups flour

·2 t baking powder

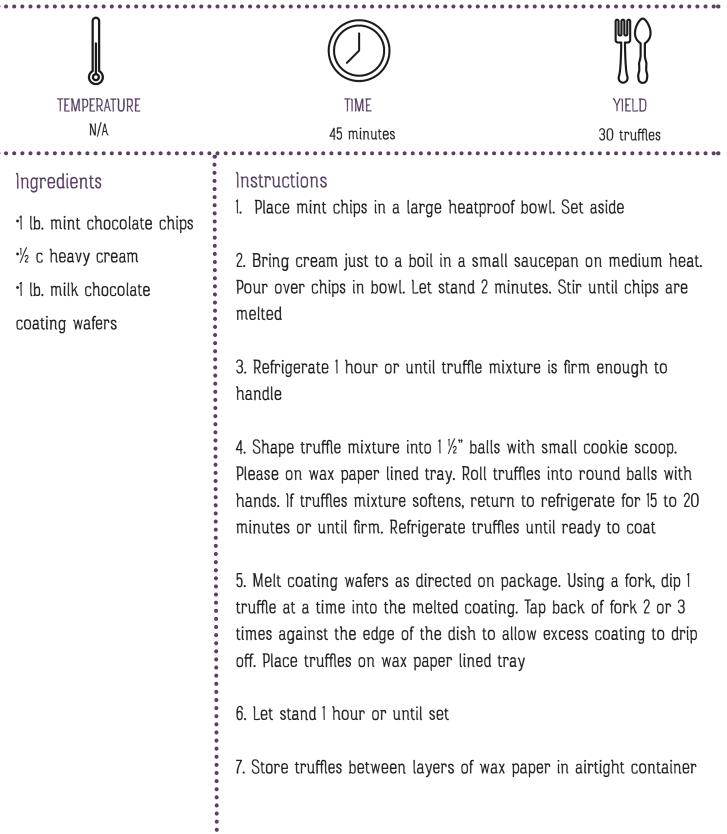
•½ t salt

·Domino confectioners' sugar



Mint Chocolate Truffles

Recipe by Pam Shammo, Gibsonburg, Ohio First place, Candies (Truffles), 2017





Μ	Ocha Cheesecake Recipe by Melinda Gale, Coshocton, Ohio First place, EGGstra (Cheesecake), 2017	
TEMPERATURE 325 degrees	Tist place, EGGStra (Cheeselake), 2017 TIME 60-65 minutes	YIELD 16 slices
Instructions Crust: 1. Combine flour, cocoa, sugar, s processor and pulse until crumb		Ingredients Crust:
2. Add one T of water at a time, into large clumps and resemble	pulsing after each addition until it forms s coarse wet sand	·1 1/8 c gluten free flour ·2 T unsweetened cocoa
3. Form into a round disc and w quart size re-sealable bag	rap into plastic wrap or place into a	powder •2 T sugar granulated
4. Refrigerate for 30 minutes, th pan	en press into the bottom of spring form	·½ r salt ·1 stick ice-cold unsalted butter, cut into pieces
Filling: 5. In a bowl, mix coffee granules	s, hot water; set aside	•2-3 T cold water Glaze:
6. In a large bowl, beat the cre vanilla until smooth. Add eggs; b combined		·½ c semisweet choco- late chips ·3 T butter
crust. Stir coffee mixture in the	ed chocolate into one portion; pour over remaining batter; spoon over chocolate a large baking pan; add 1 in of hot water	Filling: •2 T plus 1 ½ t instant coffee granules •1 T hot water
	5 minutes or until center is set and top m pan from water bath, remove foil.	•32 oz. cream cheese, softened
9. Cool cheesecake on wire racl pan with a knife	k for 10 minutes, then loosen sides from	 1½ c sugar ½ c gluten-free flour 2 t vanille autoest
10. Cool 1 hour longer. Refrigera	te overnight	•2 t vanilla extract •4 eggs, lightly beaten
11. Remove rim form pan.		•2 c semisweet chocolate chips, melted, cooled
Glaze: 12. Melt chocolate chips and butt spread over cheesecake	er in microwave. Stir until smooth and	-



Oatmeal Raisin Cookies

Recipe by Janet Gill, Canton, Ohio First place, Cookies & Pastries (Oatmeal Cookie), 2017



Ingredients

TEMPERATURE

350 degrees

- ·1 large egg
- •2 t vanilla
- ·1 c golden raisins
- •1 c flour
- ·1/2 t baking soda
- •½ t salt
- •½ t cinnamon
- •3/4 c unsalted butter,

softened

- •3/4 c brown sugar
- •1/2 c sugar
- \cdot 2 ½ c quick cooking oats

Instructions

......

:

1. Whisk egg and vanilla in small bowl. Stir in raisins and allow to soak 1 hour

2. Preheat oven to 350 degrees. Line cookie sheets with parchment paper

3. Whisk flour, soda, salt and cinnamon in small bowl. In large bowl cream butter and sugars until smooth and creamy. Add flour mixture and mix until combined. Stir in raisin mixture, then oats

4. Drop 3 T size scoops of dough at least 2 inches apart on cookie sheets. Bake 12-15 minutes or until edges are light brown. Cool on cookie sheets a few minutes before removing to wire racks.



Oklahoma Fudge

Recipe by Elizabeth Stout, Upper Arlington, Ohio First place, CAndies (Other Fudge), 2017





Instructions

1. On low-medium heat, slowly melt 2 c sugar in heavy skillet. Stir with a wooden spoon until it becomes a light brown syrup (about $\frac{1}{2}$ hour)

2. At the same time: mix 4 c sugar and the milk in a deep, heavy kettle and put onto a low heat and let simmer

3. When the syrup is ready, pour in a very fine stream into the kettle to blend. Cook and stir until soft ball stage: 234 degrees

4. Remove from heat and add the baking soda and stir vigorously as it foams

5. Add the butter and stir until fully melted

6. Set aside for 20 minutes

7. Add vanilla and beat until thick and glossy

8. Mix in the nuts and then pour into a buttered 8 \times 10" casserole pan

9. When thoroughly cooled and set, turn the fudge out onto a cutting board and cut into 1 $\frac{1}{2}$ " square pieces

Ingredients

·2 c white cane sugar

ΥΙΕΙ Γ

3 dozen

- ·4 c white cane sugar
- ·2 c whole milk
- ·½ t baking soda
- ·½ lb. butter
- •1 t vanilla
- ·4 c roughly chopped
- pecans



Peach Pie

Recipe by Anna Smith, Columbus, Ohio First place, Baked Pies (Peach), 2017

TEMPERATURE 375 degrees	TIME 45 minutes	YIELD 9-inch pie
Ingredients Filling: •4 c peaches, peeled and sliced •1 c sugar •½ t nutmeg •½ c minute tapioca Crust: •2 c all-purpose flour •½ t salt •½ c canola oil •½ c milk	 Instructions Filling: Combine peaches, sugar, tapioca and Make pie crust Fill unbaked pie shell with peach mix Dot with butter Cover with top crust Crust: Combine flour and salt in small bowl, Measure canola oil and milk in same stir Pour oil and milk into flour all at one Stir mixture with a fork until it forms of the bowl Split into 2 round balls Flatten 1 ball slightly on wax paper, twax paper Remove top piece of wax paper Flip crust into pie crust, fit into pie p Remove 2nd sheet of wax paper Repeat steps for the 2nd round ball f adding filling Bake in 375 degree oven 45 minutes middle is bubbly and crust is light brow 	a nutmeg into a large bowl xture stir e measuring cup, but do not ce s a ball and cleans the side cop with another sheet of to desired shape blate for top crust after



Peanut Butter Crackle Cookies

Recipe by Mary Jane Schidecker, Riverside, Ohio First place, Cookies & Pastries (Peanut Butter Cookie), 2017





Instructions

1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper

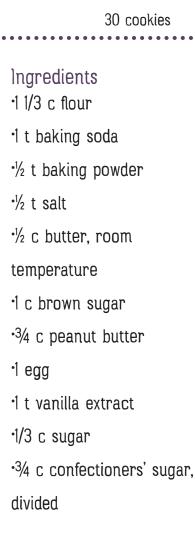
2. In a medium bowl, whisk together flour, baking soda, baking powder, and salt. Set aside

3. In the bowl of a mixer, mix together butter, brown sugar, and peanut butter until fluffy, about 5 minutes. Add egg and vanilla extract and mix until incorporated, 30 seconds. With the mixer on low, slowly add flour mixture until just combined

4. In 2 small bowls, pour $\frac{1}{2}$ c confectioners' sugar in one bowl, and the granulated sugar in the other. Form 1 T dough into ball and roll in sugar, then the confectioners' sugar until generously coated. Place 2" apart on cookie sheet

5. Bake 7 minutes, rotate cookie sheet and bake 7 minutes, until just firm around edges and cracked on top. Cool on baking sheet 2 minutes, then move to rack

6. While still warm, place $\frac{1}{2}$ c confectioners' sugar in a small bowl and dip tops of cookies into sugar. Be gentle so sugar doesn't press into crinkles



YIELD



Peanut Butter Crunch

Recipe by Andrew Stock, Columbus, Ohio First place and Best of Show, Candies (Peanut Butter Fudge), 2017





TEMPERATURE

Ingredients

- •2 c milk
- •3⁄4 c sugar
- •4 T butter
- 1 t vanilla extract
- ·1 heaping c peanut

butter

·½ c slightly crushed

peanuts

•Pinch of sea salt



Instructions

1. Whisk together milk and sugar in saucepan over medium heat and bring to a low simmer

2. Continue to simmer until milk has reduced by about half, then remove from heat to add in butter and vanilla

3. Place back on burner and add peanut better to saucepan to melt

4. Once peanut butter has melted, fold in peanuts

5. Pour into square pan, sprinkle with sea salt and place in refrigerator until cooled (about 2 hours)

6. Cut into 1 inch pieces



Pineapple Mango Pie w/Coconut Crumb Topping

Recipe by Cheryl Bater, Dublin, Ohio First place, Baked Pies (AnyCrumb), 2017



TEMPERATURE 400, 375 degrees

TIME 30 minutes, 30 minutes

Instructions

1. Mix all ingredients for filling in a large bowl. Toss to coat fruit evenly.

2. Fold into prepared pie shell

3. Bake at 400 degrees for 30 minutes

4. Prepare topping- combine flour, coconut, sugar and salt in food processor and pulse to mix

5. Scatter butter over the tip and pulse until mixture resembles fine crumbs

6. Add freeze dried mango and pulse briefly to combine

7. Empty crumbs into large bowl and rub between fingers to make larger crumbles

8. Řefrigerate until ready to use

9. Remove pie from oven and reduce temperature to 375 degrees

10. Carefully scatter crumbs evenly over top of pie and press down gently to compact them

I. Return pie to oven and bake for 30 minutes until golden brown and juices are bubbly

12. If necessary, cover with foil after 15 minutes to prevent over browning

Crust:

1. Combine flour, sugar, salt in large chilled mixing bowl

2. With pastry blender, cut butter and lard into dry ingredients until pieces are pea-sized or slightly smaller

3. In small bowl, whisk egg yolk and ice water

4. Add egg-water mixture to dry ingredients tossing with a pastry fork to blend

5. Form into 1 dough disc

6. Wrap in wax paper and chill in refrigerator for 1 hour

To prepare pie shell:

1. On floured surface, roll out larger disc of dough into 10-inch circle

2. Transfer dough to pie pan, trim and crimp edges

3. Freeze crust

4. Tear off a piece of aluminum foil about 16 inches long or use silicone ring

5.Tuck the foil around the edges of the frozen crust

Ingredients Filling: ·2 c canned pineapple chunks ·2 c mango peeled and cut into chunks ·1/3 c sugar 1 t lemon juice ·1/8 t lemon zest •1/8 t mace •4 ½ T clear gel ·1 t rum ·1/3 c sweetened flaked coconut •Seeds scraped from $\frac{1}{2}$ of a vanilla bean $1 \frac{1}{2}$ c flour ·½ c unsalted butter $\cdot \frac{1}{2}$ c leaf lard •3/8 t salt •1 t sugar ·3-4 T ice water •¹⁄₂ egg yolk Topping: ·2/3 c all-purpose flour •½ c sugar •½ c sweetened flaked coconut ·½ t salt ·½ freeze dried mango •7 T cold unsalted butter cut into ½ inch pieces

8

YIEI.D

One 8-inch pie



Pumpkin Roll

Recipe by Carol Ferguson, West Jefferson, Ohio First place and Best of SHow, Cookies & Pastries (Any Filled Pastry), 2017



TIME 15 minutes



YIELD 15.5 x 10.5 x 1 pan

Ingredients

TEMPERATURE

325 degrees

Cake: ·3 large eggs ·1 c sugar ·3⁄4 c flour ·1 t baking soda ·2/3 c canned pumpkin Filling: •8 oz. cream cheese softened •1 c powdered sugar •2 T margarine •1 t vanilla

Instructions

- 1. For cake: Mix all ingredients by hand
- 2. Grease pan well
- 3. Pour batter and smooth into pan
- 4. Bake for 15 minutes, set out to cool for 15 minutes. Be sure to loosen edges
- 5. Remove cake and lay on kitchen hand towel and then roll up...let set in towel for 5 minutes
- 6. For Filling: Use mixer, add all ingredients and beat well
- 7. Unroll cake and ice, then roll cake back up
- 8. Slice like a jelly roll



Rustic Fudgy Peanut Butter Brownie

Recipe by Vivki Chisholm, Copley, Ohio First place and Best of Show, EGGstra (Brownie), 2017

This place and Dest of Show, EOOSha (Diownie),	
TEMPERATURE TIME	YIELD
350 degrees 30-35 minutes	18 x 12 pan
Instructions Brownies: 1. Melt butter and baker's chocolates. Stir eggs, vanilla and sugar and add to chocolate mixture. Cool to room temperature 2. Sift flour, baking powder and salt. Add to cooled mixture. Stir in chocolate chips/flour. Bake for 30-35 minutes Peanut Butter Center: 3. Mix all together Ganache:	Ingredients Brownies: 1 lb. butter 1 lb. baker's chocolate 6 oz. baker's unsweetened chocolate 12 oz. chocolate chips tossed in ½ c flour 7 large eggs 2 T vanilla 2 ½ c sugar 1 c unbleached flour 1 T baking powder
 4. Heat cream, then add chocolate. Stir to melt Fudge frosting: 5. Add cocoa powder to boiling water and stir and cool to room temperature. Melt the 1 ½ lbs. of chocolate, also bring to room temperature 6. Beat the butter and powdered sugar until light and fluffy. Add the 1 ½ lbs. melted chocolate, then add the cocoa powder mixture. Beat to smooth consistency Caramel Sauce: 7. Boil water and add sugar, making sure completely dissolved 8. Swirl around pan until a nice yellowish brown color. Do not 	 1 t salt Peanut Butter Center: *³/₄ c peanut butter *³/₂ c butter *2 ½ c powdered sugar *2 T milk *1 t vanilla Ganache: *8 oz. heavy whipping cream *8 oz. chocolate *Fudge Frosting: *½ c Dutch cocoa powder *½ c boiling water *4 ½ sticks butter
stir! 9. Take off heat and add butter swirling until melted 10. Add the whipping cream and vanilla. Drizzle on brownies and sprinkle with sea salt Stacking brownie: brownie, fudge frosting, peanut butter, ganache, caramel sauce and salt	 4 ½ sticks butter 1 ½ c powdered sugar 1 ½ lb. chocolate Caramel sauce: -34 c sugar -3 T water -1 T butter -3 T heavy whipping cream -½ t vanilla -Sea salt



Shortbread Cookies

Recipe by Tammie Cramer, Gahanna, Ohio FIrst place, Cookies & Pastries (Scotch Shortbread Cookie), 2017



TIME 40 minutes



Ingredients

- •2 ½ c flour
- •1 t coarse salt
- 1 1/2 c Kerrygold butter

TEMPERATURE

280 degrees

•7/8 c confectioner's sugar

Instructions

 Sift flour and salt into bowl. Set aside. Put room temperature butter into bowl of electric mixer. Mix on medium-high speed until fluffy. Scrape down sides of bowl.
 Gradually add confectioner's sugar; beat until fluffy, about 2 minutes. Reduce speed to low. Add flour mixture all at once, mix until just combined

2. Using plastic wrap, press dough into 10-inch tart pan with a removable bottom. With plastic on dough, refrigerate 45 minutes. Remove plastic wrap. Cut dough into 16 wedges with at paring knife. Prick all over with a wooden skewer

3. Bake in preheated oven until golden brown. Transfer to wire cooling rack. Recut shortbread along original lines and let cool completely in pan



Sour Cream Cookies Recipe by Melinda Gale, Coshocton, Ohio First place, Cookies & Pastries (Gluten-Free Cookie), 2017 **TEMPERATURE** TIME 375 degrees 2 dozen 10-12 minutes Ingredients ·½ r salt •½ c butter ·1 ½ c brown sugar (not packed) ·½ c sour cream ·2 eggs lcing: •2 ½ c King Arthur 1-1 flour •4 T butter ·1 t baking soda ·1 ½ c powdered sugar •½ t vanilla ·½ t baking powder

Instructions

1. Cream together butter and brown sugar. Add eggs, blend well. Add dry ingredients and sour cream, blend well. Drop by teaspoon onto baking sheet. Bake for 10-12 minutes at 375 degrees

2. Allow to cool

lcing:

3. Brown butter (no substitutes). Add powdered sugar and vanilla and enough hot water to make a spreading consistency

4. Once cookies are cooled, drizzle or spread the icing then ready for eating



State Fair Percan Pie Recipe by Karri Perry, Cincinnati, Ohio First place, Baked Pies (Single Crust), 2017		
TEMPERATURE 350 degrees	TIME 55 minutes	YIELD 1 pie, 8-12 servings
Ingredients Crust: •2 c all-purpose flour •8 T cold unsalted butter •2 T cold lard •2 T cold Crisco •2 T granulated sugar •1 t salt •½ c water and vodka mixed and chilled Filling: •Pecans- 1 ½ c chopped and toasted (plus 20 whole untoasted pecans for edging) •3 eggs •½ c each: dark and light brown sugar •½ c dark corn syrup •½ c light corn syrup •½ c light corn syrup •6 T melted butter •1 t vanilla •Pinch of salt	 Instructions For Crust: In a food processor, pulse flour, sugar ar Add cold butter, Crisco and lard. Pulse u Slowly drizzle the cold water/vodka mixter Slowly drizzle the cold water/vodka mixter Once dough comes together, chill dough hour- up to 24 hours After chilling dough, roll to ½ inch thick dough to cut out creative star shapes to content of the prepared pie plate while work of the prepared pie shell shares. In a large bowl with a whisk, ad brown shutter Whisk until emulsified, and then add choose the prepared pie shell shares. Lay pecans neatly around edge of the period of the period. Bake on the lowest rack of a preheated 	nd salt antil mixture is like sand ture into flour mixture n well covered for 1 ness and fill pie plate. Use extra cover pie or roll out a top crust. orking on the pie 0 whole pecan halves sugars, salt eggs, vanilla and melted opped pecans 1 ie the surface of the pecan



Strawberry Rhubarb Pie

Recipe by Emily O'Brien, Akron, Ohio First place, Baked Pies (Any Fruit), 2017









Instructions

- 1. Mix crust ingredients with pastry cutter
- 2. Roll out crust
- 3. Put crust in pie pan
- 4. Mix filling ingredients
- 5. Put ingredients in crust
- 6. Add top crust
- 7. Bake

Ingredients Filling: •2 c rhubarb •2 c strawberries •1 ½ c sugar •2 t tapioca •4 T flour Crust: •2 cups flour •1 t salt •14 T butter •6 T lemonade

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Summer Berry Star Spangled Pie

Recipe by Karri Perry, Cincinnati, Ohio First place, Baked Pie (Berry Pie), 2017





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TEMPERATURE 375 degrees

TIME 60 minutes

YIELD 1 pie, 8-12 servings

. Ingre

- •2 c a
- •8 T c
- •2 T c
- •2 T c
- •2 T g
- ·1 t sa
- •½ c w
- and c

Filling

- •2 c fr
- ·1 c fro
- •2 c fr

straw

- ·1 cup
- •1/2 t le

•1/8 t

•½ c p

gel

edients	Instructions
all-purpose flour	For Crust: 1. In a food processor, pulse flour, sugar and salt
cold unsalted butter	2. Add cold butter, Crisco and lard. Pulse until mixture is like sand
cold lard	3. Slowly drizzle the cold water/vodka mixture into flour mixture
cold Crisco	4. Once dough comes together, chill dough well covered for 1
granulated sugar	hour- up to 24 hours
alt	5. After chilling dough, roll to $\frac{1}{2}$ inch thickness and fill pie plate.
water and vodka mixed	Use extra dough to cut out creative star shapes to cover pie or roll out a top crust. Chill dough in prepared pie plate while
chilled	working on the pie
g:	For Filling:
fresh blackberries	6. Place fresh cleaned berries (blackberries, strawberries and blueberries) in a medium bowl and set aside
resh blueberries	7. In a small bowl combine sugar, cinnamon, zest and clear gel.
fresh cleaned and sliced	Mix well.
vberries	8. Pour sugar mixture over the prepared fruit
o granulated sugar	9. Fill pie shell with the fruit mixture
lemon zest	10. Lay pie crust cut-outs on top of pie or add a full top crust.
cinnamon	Crimp edges.
plus 2 t instant clear	11. If desired, brush with egg wash (1 beaten egg and 1 t cold water) and sprinkle with sanding sugar
	12. Bake on the lowest rack of a preheated 375 degree oven for

60 minutes

•



Sweet Addiction

Recipe by Sally Clemmer, Columbus, Ohio First place, Candies (Nuts), 2017



TEMPERATURE 325 degrees

Instructions

- 1. Preheat oven to 325 degrees
- 2. Beat egg whites until soft peaks begin to form
- 3. Add sugar, salt, vanilla and spices. Beat until glossy
- 4. Fold nuts into egg white mixture and coat well
- 5. Place butter in 9 x 13" pan and put in oven to melt butter
- 6. Spread nuts evenly over melted butter

7. Bake for 30 minutes, stirring and turning nuts every 65 minutes until no butter remains in pan. Nuts will be light brown, dry and crispy

8. Allow to cool and store in an airtight container. Will keep for a couple of weeks, but they won't last that long!

8 servings Ingredients ·2 egg whites ·3/4 c sugar ·1/8 t salt ·½ t vanilla ·1 ½ t cinnamon ·1/8 t allspice ·4 c pecans (about 1 lb.) ·1/3 c butter

YIFI D



Sweet Potato Cake

Recipe by Janet Gill, Canton, Ohio FIrst place and Best of Show, Cakes (Other Favorite Cake), 2017



25-30 minutes



TEMPERATURE 350 degrees

Ingredients

·3 c cake flour ·3 t baking powder ·1 ½ t cinnamon •3/4 t nutmeg ·1/2 t cloves •½ t salt •5 large eggs, separated ·2 ½ c sugar, divided ·1 c cooked, pureed, sweet potato, cooled ·10 T unsalted butter. softened 1 ½ t vanilla $\cdot 1 \frac{1}{2}$ c whole milk Brown Sugar Cream Frosting: ·2 (8 oz.) packages cream cheese. softened •½ c unsalted butter. softened ·½ c brown sugar •2 t vanilla •7 c powdered sugar ½ c chopped pecans, divided

Instructions

1. Preheat oven to 350 degrees. Grease three 9" round cake pans, line bottoms with parchment paper and grease

2. Sift flour, baking powder, spices and salt in a bowl together and set aside. In a large mixing bowl, using whisk attachment beat egg whites on medium speed until frothy. Gradually beat in $\frac{1}{2}$ c sugar, increase speed to high, and beat until moderately stiff peaks are formed. Set aside.

3. In another large bowl combine sweet potato, butter, vanilla and remaining 2 c sugar. Beat until light and fluffy, 2-3 minutes. Add egg yolks, one at a time, mixing well after each. With mixer on low, add 1/3 of flour mixture

alternately with $\frac{1}{2}$ of milk, beginning and ending with flour. Mix just until combined. Gradually fold egg whites into batter just until incorporated

4. Pour batter into pans, divided evenly. Bake until a toothpick inserted in cake centers comes out clean, about 25-30 minutes. Cool 10 minutes before removing from pans to cool completely on wire racks

To make frosting:

1.Beat cream cheese, butter and brown sugar until creamy Beat in vanilla. Gradually beat in

powdered sugar. When all is combined mix on high speed 1 minute until light and creamy. For the filling between layers, remove 2 c of frosting to another bowl and stir in 1/3 c of the pecans

2. When cakes are cooled, fill with the pecan frosting between the layers and frost top and sides with the remaining frosting. Sprinkle top with remaining pecans. Store in refrigerator



The Depression Cake

Origin pre-1887 Germany/Austria Recipe by Vicki Chisholm, Copley, Ohio FIrst place, Family Heirloom Recipe, 2017





45 minutes



Instructions

- 1. Cream sugars, Mazola
- 2. Add eggs, baking soda and buttermilk
- 3. Sift flour, baking powder, salt, cinnamon, nutmeg, cloves
- 4. Alternate prunes and flour last
- 5. Divide in two round pans
- 6. Make holes and drizzle syrup

Frosting:

7. Cook flour and milk until thick and creamy. Set aside.

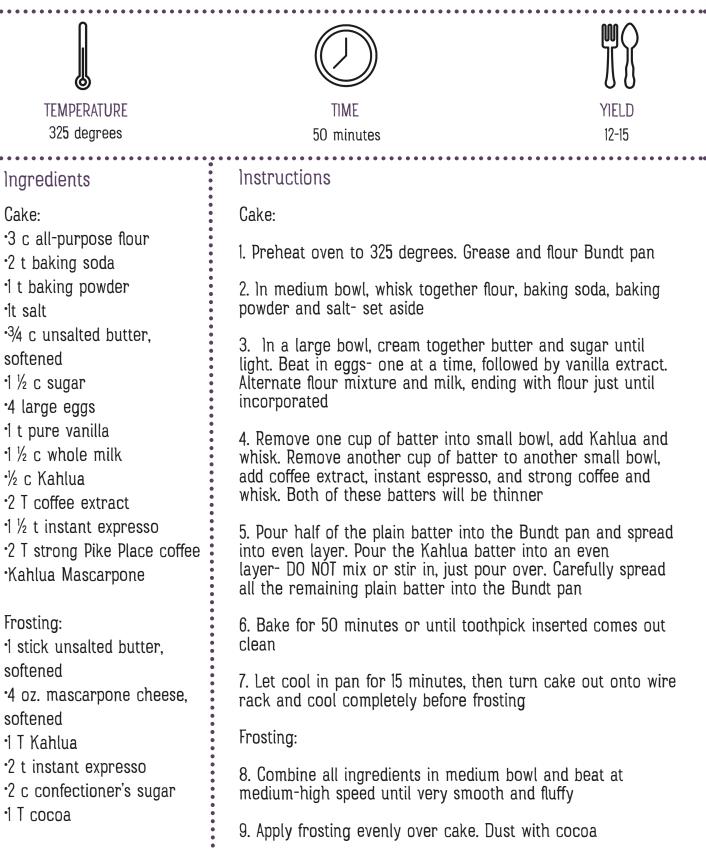
8. Beat sugar, butter, vanilla. Add cooled mixture. Beat until smooth

Two 8" round or a Bundt cake Ingredients ·1 ½ c sugar 1 t brown sugar (added after WW11) ·3 eggs beaten 1 c Mazola (solid shortening was originally used, possibly even lard) ·1 c buttermilk ·1 t baking soda •2 c flour 1 t baking powder •1 t cinnamon ·1 t nutmeg ·1/2 t cloves •3⁄4 t salt 1 c boiled, pitted and chopped prunes Syrup: (only made if butter was available, never made during the Great Depression, usually made after WWII) ∙½ c sugar •½ c buttermilk •1 stick butter •1 t vanilla Cooked Frosting: (only made if butter was available, never made during the Great Depression, usually made after WW11) •5 T flour ·1 c milk ·1 c sugar 2 sticks butter •2 t vanilla



Tiramisu Bundt Cake

Recipe by Tina Hocker, Hilliard, Ohio First place, EGGstra (Bundt Cake), 2017





TIME 25-30 minutes

OHIO STATE

TEMPERATURE

375 degrees



Traditional Cream Puff Recipe by Theresa M. Burke, DVM, Upper Arlington

First place, EGGstra (Éclair or Cream Puff), 2017



YIFI D 28 small

Vanilla Bean Fudge

Recipe by Melinda Gale, Coshocton, Ohio First place, Candies (Vanilla Fudge), 2017



Instructions

1. Line an 8×8 inch pan with parchment paper

2. In a heavy-bottom saucepan, combine the sugar, butter and milk. Bring to a rolling boil, stirring until everything is smooth. Boil for 5 minutes, stirring often (do not cut time short or fudge may not firm up when cool)

3. Remove from heat and stir in the chocolate chips, marshmallow fluff, vanilla extract and the bean seeds

4. Spread into the pan and let cool until firm, at least 4 hours or overnight before cutting



Velvet Pound Cake

Recipe by Jennifer Crisman, Ravenna, Ohio First place, Cakes (Pound Cake), 2017



TEMPERATURE 325 degrees

Instructions

1. Preheat oven to 325 degrees.

2. In electric mixer bowl, beat together butter and cream cheese, at high speed, until it's very light and fluffy

3. Add salt, sugar, flour and baking powder and mix to combine; the batter will be stiff. Add the extracts, and 1 egg. Beat well. Continue to add the eggs one at a time, beating well after each egg is added; the finished batter should be extremely light and fluffy

4. Spoon the batter into a greased 9 x 5 loaf pan. Bake the cake in a preheated 325 degree oven for 90 minutes (tenting it lightly with aluminum foil after 60 minutes) until a cake tester inserted into the center comes out clean

5. Remove the cake from the oven, and after 5 minutes turn it out of the pan to cool on a rack. Serve the cake warm or at room temperature. Store well-wrapped at room temperature



Ingredients

·14 T unsalted butter, at
room temperature
·3 oz cream cheese, at
room temperature
·3⁄4 t salt
·1 ½ c sugar
·1 ¾ c all-purpose flour
·1 t baking powder
·2 ½ t vanilla extract
·5 eggs



Vintage Harbor Tiramisu

Recipe by Victoria Geib, Bellefontaine, Ohio First place and Best of Show, Ohio Wines - Love at 1st Sip (Dessert), 2017

TEMPERATURE	TIME	YIELD
Double boiler needed	4.5 hours to make	One 8 x 10" dish
Ingredients	Instructions	
•7 large egg yolks	1. Over a double boiler, whisk egg yolks and 1	c sugar until warm to the touch
·1 ½ c sugar	2. Transfer to a stand mixer with whip attachment, whip yolks until thick and light yellow	
 3 c Mascarpone 1 t vanilla 4 ½ T water 2 packets unflavored gelatin powder 3 egg whites 1 c heavy cream, whipped to stiff peaks 	3. Add Mascarpone and vanilla and whip on medium high until light and well incorporated	
	4. Pour water over gelatin in a small bowl. Le water has been absorbed	t sit for 15 minutes or until all the
	5. Place gelatin over double boiler until gelati dissolved	n is completely
	6. In another bowl, whisk together egg whites touch	and $\frac{1}{2}$ c sugar until warm to the
•2 c Vintage Harbor	7. Transfer to a stand mixer with a whip attack	•
Reserve Dessert Wine	medium peaks and slowly add the melted gela glossy peaks have formed	atin. Continue mixing until stiff,
(Wyandotte Winery) •26 ladyfingers	8. Fold together the yolks mixture, meringue a custard and set aside.	and whipped cream to form a
•10 oz. dark chocolate Kisses, crushed in food	9. In a shallow bowl, pour two cups of Vintage ladyfinger at a time for 3 seconds each and a	
processor	rows to cover the bottom of an 8x10 in. dish	
•Sweetened cocoa powder for garnish	10. Place a thin dusting layer of crushed Kisse custard, then another dusting layer of crushe	es, followed by a ½ in. layer of d Kisses
	11. Repeat the ladyfinger layer again as previous followed by crushed Kisses and pipe custard the edge of the dish	•
	12. Garnish with cocoa powder as desired	
	13. Chill to let set overnight or at least 4 hour	۶



White Cake

Recipe by Janet Gill, Canton, Ohio First place, Cakes (White Cake), 2017



TEMPERATURE

350 degrees

25-30 minutes

Instructions

1. Preheat oven to 350 degrees. Grease and flour two 8 or 9" round cake pans

2. To make cake: Add milk, egg whites and extracts to a 2 c liquid measuring cup and mix with fork until blended $% \left(\frac{1}{2}\right) =0$

3. Add flour, sugar, baking powder and salt to large bowl and mix on low. Add the butter and beat on low until mixture resembles moist crumbs

4. Add all but $\frac{1}{2}$ c of milk mixture to the crumbs, beat at medium for 1-2 minutes. Pour in the remaining milk mixture and beat another minute, scraping the bowl as needed

 Pour batter into pans, divided evenly. Bake until a toothpick inserted in cake centers comes out clean, about
 25-30 minutes. Cool slightly before removing from pans to finish cooling on wire racks

Make frosting:

!. Beat butter, extracts and 4 T milk together. Gradually beat in powdered sugar. Add a bit more milk or sugar if needed for spreading consistency

To assemble cake:

1. Combine ³/₄ c of frosting with the almonds for the center layer of frosting. Place first cake layer, bottom side up on cake plate. Spread on almond frosting, and then carefully spread jam over this. Top with second cake layer, bottom down, frost top and sides of cake.





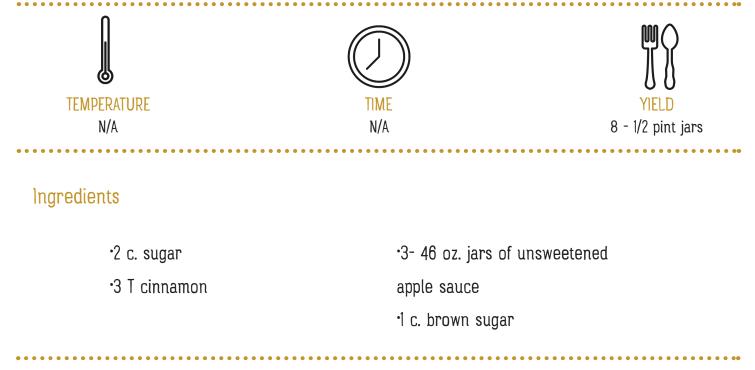
Ingredients

·1 c milk. room temperature ·6 large egg whites, room temperature 1 1/2 t vanilla extract ·1 ½ t almond extract •2 ½ c cake flour ·1 ³⁄₄ c sugar •4 t baking powder 1 t salt ·12 T unsalted butter. softened Frosting: ·½ c butter, softened •1 t vanilla extract •½ t almond extract •4-5 T milk •5 c powdered sugar Filling: •1/2 c slivered almonds. toasted and coarsely chopped ·1/3 c seedless raspberry jam



Apple Butter

Recipe by Denise Hay, Lewis Center, Ohio First place, Jams/Marmalades/Butters (Apple Butter), 2017



Instructions

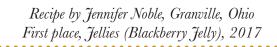
1. Place all ingredients in a large slow cooker and turn on high

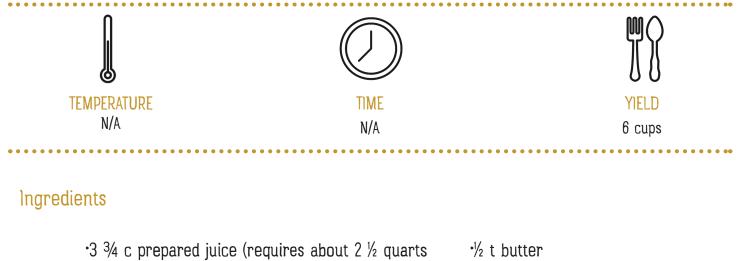
2. Place cover loosely over the mixture leaving a gap. You can place chop sticks under the lid so that there is a gap

- 3. Cook for 6-8 hours stirring occasionally until apple butter thickens
- 4. Remove from heat and ladle into clean jars and tighten lids
- 5. Place in boiling water bath for 15 minutes



Blackberry Jelly





fully ripe blackberries) •4 ½ c sugar

•1 box Sure-Jell

.

Instructions

1. Prepare juice- crush berries. Pour through cheesecloth. Hang over bowl and let drip

2. Stir pectin into juice in saucepot. Add butter to reduce foaming. Bring mixture to full rolling boil on high heat, stirring constantly. Stir in sugar. Return to full rolling boil 1 minute stirring constantly

- 3. Ladle into prepared jars. Wipe rims and threads. Cover with two piece lids
- 4. Process in water bath canner 5 minutes



Cherry Jam

Recipe by Claire-Ellen Rankin, Cardington, Ohio First place, Jams/Marmalades/Butters (Cherry Jam), 2017





TEMPERATURE Water bath

Instructions

1. Measure exactly 4 cups of cherries into a large saucepan

2. In a bowl measure exactly 4 $3\!\!\!/ 4$ c. sugar. Do not reduce amount. Do not use sugar substitutes

3. Stir one box Sure-Jell fruit pectin into fruit saucepan

4. Bring mixture to a full, rolling boil over high heat, stirring constantly

5. Add sugar quickly and stir. Return to a full, rolling boil and boil exactly 1 minute. Stir constantly

6. Remove from heat and skim off any foam with a metal spoon

7. Quickly ladle into jars that have been washed in hot, soapy water and rinsed with hot water and sterilized. Fill to within $\frac{1}{2}$ inch of the top. Wipe jar rims and threads. Cover with flat lids that have been resting in boiling hot water. Tightly screw on metal bands

8. Process in boiling water bath for 10 minutes. After jars cool, check seals. Store jars in a cool, dry place for up to one year

Ingredients

1

•3 lbs. sour (pie) cherries, cleaned, stems and pits removed, finely chopped •1 box Sure-Jell fruit pectin •4 ³⁄₄ c. sugar



Cherry Jelly

Recipe by Jennifer Noble, Granville, Ohio First place, Jellies (All Other), 2017



Ingredients

·3 ³⁄₄ c prepared juice
(from 3 ½ lbs. of cherries)
·1 box Sure-Jell

TEMPERATURE

N/A

- •1/2 t butter
- •4 c sugar

Instructions

1. Prepare juice- discard cherry stems. Pit, then finely chop cherries; place in large saucepan. Add $\frac{1}{2}$ c water; stir

2. Bring to a boil; cover. Simmer on medium-low heat 10 minutes, stirring occasionally

3. Pour through cheesecloth. Hang over bowl and let drip

4. Stir Sure-Jell pectin into juice in saucepot. Add butter to reduce foaming.

5. Bring mixture to full rolling boil on high heat, stirring constantly. Stir in sugar. Return to full rolling boil 1 minute stirring constantly

6. Ladle into prepared jars. Wipe rims and threads. Cover with two piece lids

7. Process in water bath canner 5 minutes



Chocolate Chile Raspberry Jam

Recipe by Jeanette Kuder, Columbus, Ohio First place and Best of Show, Jams/Marmalades/Butters (All Other), 2017





Ingredients

- •5 c crushed raspberries
- •2 T lemon juice
- •4 c sugar
- ·½ c cocoa powder
- 1 jalapeno pepper,
- finely grated
- ·1 heaping t turmeric
- powder
- ·½ t Chile powder
- ·1 r crushed red pepper
- flakes
- 1 pouch liquid pectin

• • • • • • • • • • • •

Instructions

TEMPERATURE

N/A

- 1. Clean and crush fresh raspberries
- 2. In large, heavy-bottomed saucepan, combine raspberries, lemon juice and sugar
- 3. Stir over medium-high heat until sugar is dissolved
- 4. Slowly add cocoa, stirring constantly to dissolve
- 5. Add jalapeno, chile powder, turmeric and pepper
- 6. Continue cooking slowly, stirring frequently until mixture boils heavily
- 7. Add pectin, boil hard for 1 minute
- 8. Remove from heat. Spoon mixture into hot, sterilized jars. Seal
- 9. Boil rapidly in a hot water bath for ten minutes
- 10. Remove from water. Cool. Listen for popping lids to check seals



Grape Jelly

Recipe by Claire-Ellen Rankin, Cardington, Ohio First place, Jellies (Grape Jelly), 2017

TEMPERATURE Water bath	TIME 10 minutes	YIELD 8 cups
Ingredients •3 ½ lbs. of concord grapes, crushed •1 box Sure-Jell© fruit pectin	 Instructions 1. Wash grapes. Discard stems and crush grapes. Place in saucepan and add 1 ½ cups water and bring to a boil. Reduce heat; cover and simmer 10 minutes 2. Pour crushed fruit into cheesecloth. Tie closed and hang, letting juice 	
•7 c sugar	collect in bowl below until dripping stops. Press gently 3. Measure exactly 5 cups of juice into a large saucepot 4. In a separate bowl, measure exactly 7 cups sugar. Do not reduce amount. Do not use substitutes	
	 5. Stir one box Sure-Jell[®] fruit pectin into juice in saucepot 6. Bring mixture to a full, rolling boil over high heat, stirring const 7. Add sugar quickly and stir. Return to a full, rolling boil and boil exactly 1 minute. Stir constantly 	
	8. Remove from heat tan skim off any foam with a metal spoon 9. Quickly ladle into jars that have been washed in hot, soapy water and rinsed with hot water and sterilized. Fill to within ½ in. of the top. Wipe jar rims and threads. Cover with flat lids that have been resting in boiling-hot water. Tightly screw on metal bands	
	10. Process in boiling water bath for 10 mir seals. Store jars in a cool, dry place for up	-



Hot Pepper Jelly

Recipe by Judy Nightingale, Cedarville, Ohio First place and Best of Show, Jellies (Pepper Jelly), 2017



Ingredients

- 1 c small diced green bell pepper (seeded)
- 1 c small diced red bell pepper (seeded)
- ·½ c small diced jalapeno peppers

(seeded)

 $\cdot 1 \$ c apple cider vinegar

- •½ t butter
- ·1 T red pepper flakes
- •6 ½ c sugar
- I pack liquid pectin

Instructions

1. Bring all ingredients except pectin to a full rolling boil

- 2. Add pectin and return to a full rolling boil
- 3. Boil for 1 minute
- 4. Remove from heat
- 5. Ladle hot jelly into hot jars, leaving 1/8 inch at top
- 6. Adjust two-piece jar lids
- 7. Process in boiling water bath for 10 minutes



Orange Marmalade

Recipe by Denise Hay, Lewis Center, Ohio First place, Jams/Marmalades/Butters (Orange Marmalade), 2017



Instructions

1. Cut oranges and lemons into very thin slices

2. Place oranges, orange zest and lemons and water in a large Dutch oven and bring to a boil. Turn off and remove from heat

- 3. Add sugar and let the mixture sit overnight
- 4. Bring to a boil, reduce heat to simmer and cook until thick
- 5. Remove from heat and ladle into clean jars and tighten lids
- 6. Place in boiling water bath for 15 minutes



Peach Butter

Recipe by Jennifer Noble, Granville, Ohio First place, Jams/Marmalades/Butters (Peach Butter), 2017



Instructions

1. Peel and chop peaches, removing pits

2. Combine peaches in water in saucepan. Cook at a simmer until soft. Puree mixture in food processor. Measure 2 quarts of peach pulp; return to saucepan

3. Add sugar, stirring until sugar dissolves

4. Cook at a gentle boil over medium heat until thick enough to mound on spoon, stirring frequently

5. Ladle into prepared jars. Wipe rims and threads. Cover with two piece lids

6. Process in water bath canner 10 minutes



Peach Jam

Recipe by Jennifer Noble, Granville, Ohio First place, Jams/Marmalades/Butters (Peach Jam), 2017



Instructions

1. Peel, pit and finely chop peaches

2. Measure sugar into separate bowl

3. Stir one package of Sure-Jell and lemon juice into prepared fruit in saucepan. Add butter to reduce foaming

4. Bring mixture to a full rolling boil on high heat, stirring constantly

- 5. Add sugar to fruit mixture. Return to full rolling boil; boil 1 minute stirring constantly
- 6. Ladle into prepared jars. Wipe rims and threads. Cover with two piece lids

7. Process in water bath canner 10 minutes



Strawberry Jam

Recipe by Laura Miller, Holmesville, Ohio First place, Jams/Marmalades/Butters (Berry Jam), 2017

•••••••		•••••••••••
TEMPERATURE	TIME	YIELD
N/A	N/A	24 - 1/2 pint jars
Instructions 1. Sterilize jars, lids and rings fo	or at least 10 minutes in boiling water	Ingredients
2. Crush strawberries, measure out 5 cups of crushed strawberries into saucepan		•8 quarts
		strawberries cleaned,
3. Measure 7 c of sugar in a se	parate bowl	stems and leaves removed
4. Stir in 1 pkg. of Sure-Jell Frui	t Pectin into the crushed strawberries	·10 lb. sugar
5. Stirring constantly, bring mixture to a rolling boil on medium	ture to a rolling boil on medium high	•3 pkgs. Sure-Jell Fruit
to high heat		Pectin
6. Add sugar to fruit mixture in the saucepan. Return to full rolling boil, then boil exactly one minute while constantly stirring		Additional items needed:
		•24 ½ pint jars
7. Remove from heat and skim off any foam with metal spoon. Ladle immediately into prepared jars. Wipe jar rims and threads, then		•Measuring cups
cover with lids and rings		·Ladle
8. Place jars on elevated rack in canner. Lower rack into the canner,		·2 large bowls
ensuring water covering jars by	1-2 inches, adding more boiling water	·Large saucepan
9. Cover, bring water to gentle boil. Process for 10 minutes, adjusting processing time if necessary for altitude. Remove jars and place upright on towel to cool completely		·Canning rack and
		canner
10. Repeat process twice more total of 24, ½ pint jars	to complete 2 additional batches for a	
a finger. If lid springs back, jar	y pressing centers of lids gently with is not sealed and refrigeration is and at room temperature for 24 hours. rk place up to 1 year	



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Applesauce

Recipe by Jennifer Crisman, Ravenna, Ohio First place, Sauces (Applesauce), 2017





Instructions

TEMPERATURE

N/A

1. Prepare/sanitize jars, lids and bands by washing in hot soapy water then rinsing and placing in a pot of barely simmering water until ready to fill

2. Combine apples with just enough water to prevent sticking in a large stainless steel saucepan

3. Bring to a boil over medium-high heat. Reduce heat and boil gently, stirring occasionally, for 5 to 20 minutes, until apples are tender (time varies based upon the variety of apple and their maturity)

4. Remove from heat and let cool slightly, about 5 minutes

5. Transfer apples, working in batches to a food mill or a food processor fitted with a metal blade and puree until smooth

6. Return apple puree to saucepan. Add sugar (if using) and lemon juice. Bring to a boil over medium-high heat, stirring frequently to prevent sticking. Maintain a gentle boil over low heat while filling jars

7. Ladle hot apples into hot jars leaving $\frac{1}{2}$ in headspace. Remove air bubbles. Wipe rim. Center lid on jar. Apply band until fit is fingertip tight

8. Process jars in a boiling water bath canner 20 minutes. Remove jars and cool. Check lids for seal after 24 hours. Lids should not flex up and down when center is pressed

9. Label and store jars



Ingredients

·12 lbs. apples, peeled, cored

and quartered

(softer varieties such as

Golden Delicious, Fuji, and

McIntosh provide the best

results)

•Water

·3 c granulated sugar

•4 T lemon juice

•8 pint glass preserving jars

with lids and bands

Mississippi Sweet and Sour BBQ Sauce

Recipe by Nina Bagley, Columbus, Ohio FIrst place and Best of Show, Sauces (Honey BBQ Sauce), 2017



Ingredients

1. Combine all ingredients in a saucepan over medium heat. Bring to a boil

2. Reduce heat to low and simmer until flavors have blended and sauce is reduced, about an hour

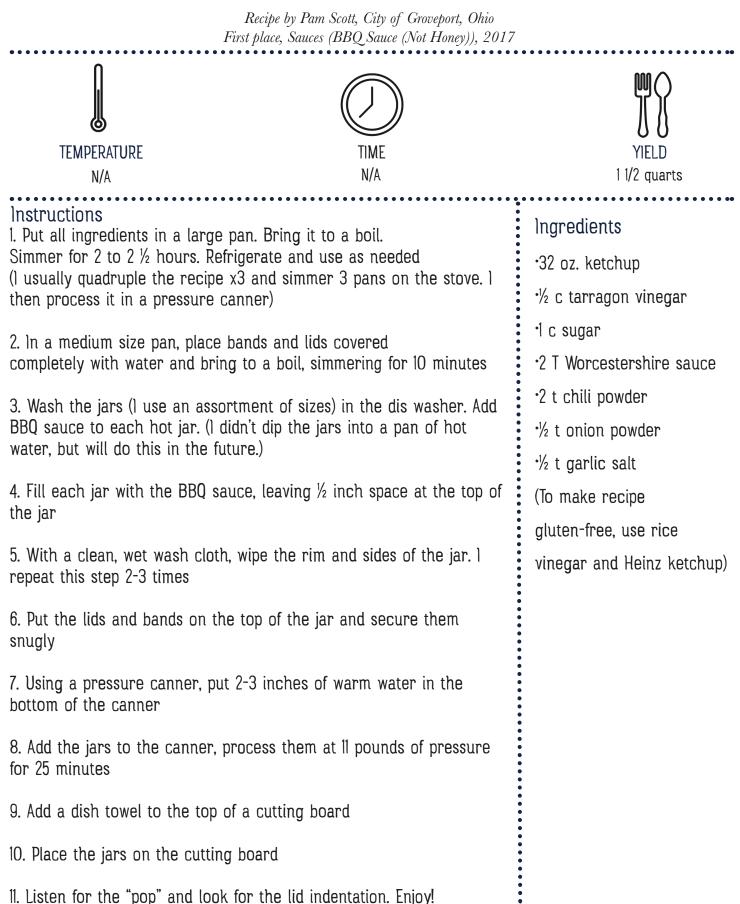
3. Process in boiling water bath for 15 minutes.

*A sweet and sour version of BBQ sauce for shrimp, pork, chicken.

To make into a dipping BBQ sauce, increase the amount of honey

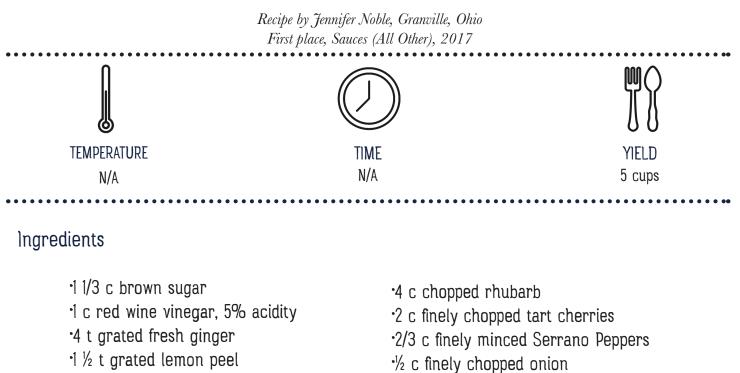


Pam's Barbeque Sauce





Rhubarb Grilling Sauce



Instructions

- 1. Combine rhubarb, cherries, peppers, onion, sugar and vinegar in a medium sauce pan
- 2. Cook over medium-high heat until rhubarb is tender. Add grated ginger and lemon peel
- 3. Cook 5 minutes, stirring to prevent sticking
- 4. Ladle hot sauce immediately into prepared jars. Wipe rims and threads. Cover with two-piece lids
- 5. Process in water bath canner 15 minutes





Recipe by Julia Frost, Grove City, Ohio First place, Sauces (Salsa), 2017

time

N/A



TEMPERATURE

N/A

Ingredients

·30 - 40 tomatoes, peeled
·1 green pepper
·1 stalk of celery
·2 medium onions
·1-2 jalapeno peppers

1 T minced garlic
1 T vinegar
2 t sugar
·3-4 T chopped cilantro

Instructions

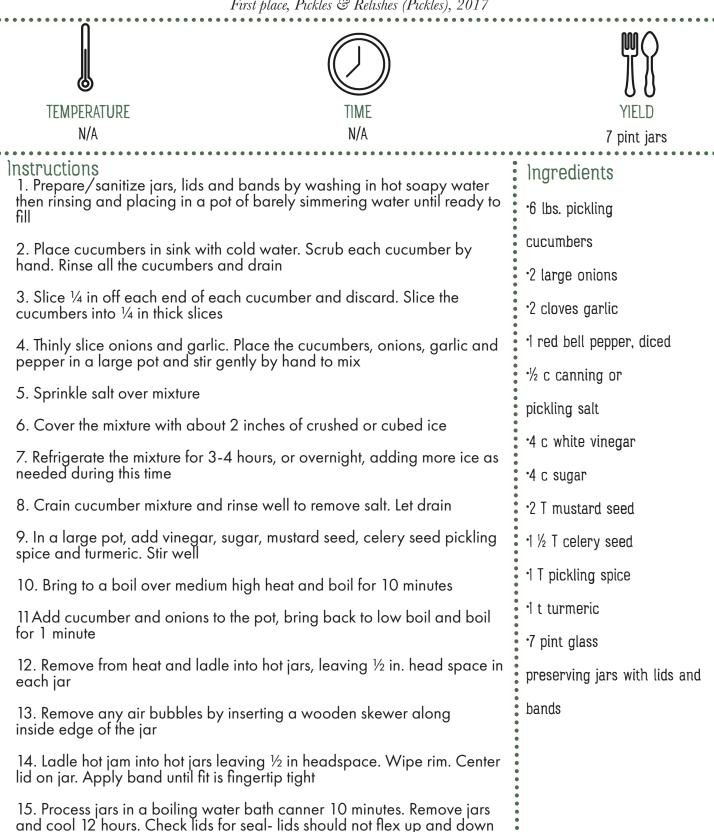
- 1. Chop everything, add all ingredients to a large stock pot. Bring to a boil
- 2. Cook for 30 minutes, stirring occasionally
- 3. Remove from heat
- 4. Ladle immediately into prepared jars, leaving $\frac{1}{2}$ inch headspace
- 5. Process in boiling water bath for 10 minutes





Bread and Butter Pickle Chips

Recipe by Jennnifer Crisman, Ravenna, Ohio First place, Pickles & Relishes (Pickles), 2017



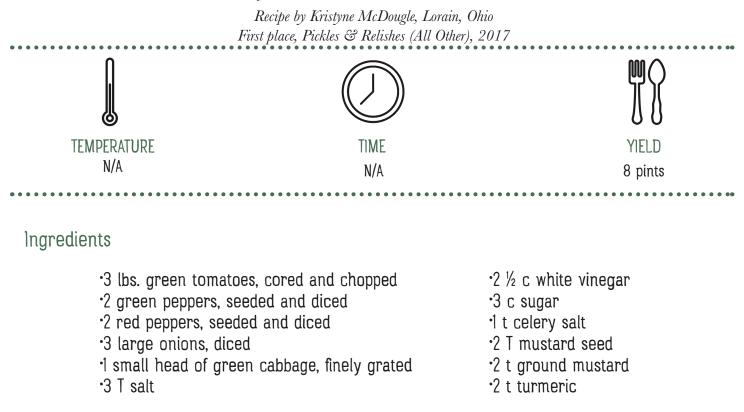
16. Label and store jars

when center is pressed



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Clara Shay's Green Tomato Relish



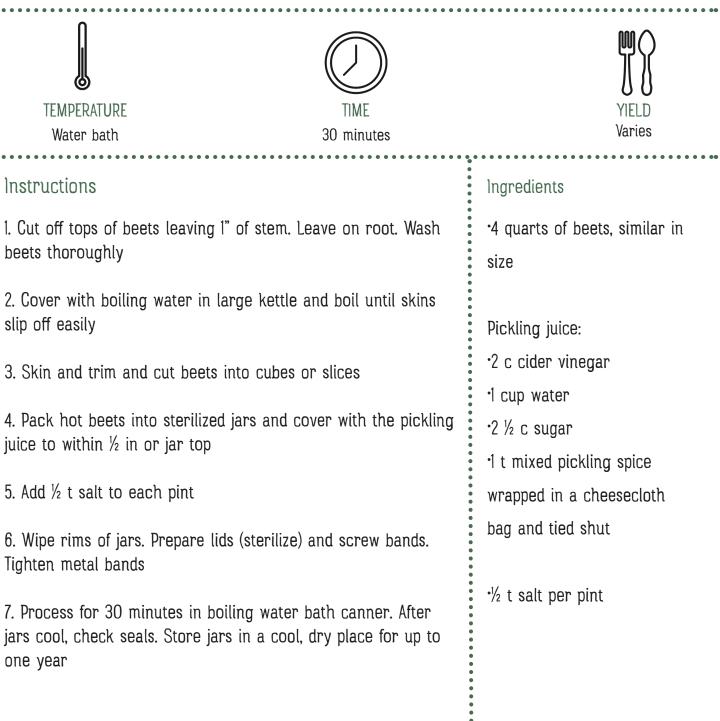
Instructions

- 1. Combine all vegetables in large bowl, salt vegetables and soak overnight. The next day, drain well
- 2. Combine all other ingredients in a large pot and bring to a simmer
- 3. Add vegetables and bring to a boil, boil 10 minutes
- 4. Ladle relish into prepared jars, leaving $\ensuremath{\rlap/}{2}$ inch headspace and process for 15 minutes



Pickled Beets

Recipe by Claire-Ellen Rankin, Cardington, Ohio First place and Best of Show, Pickles & Relishes (Pickled Beets), 2017

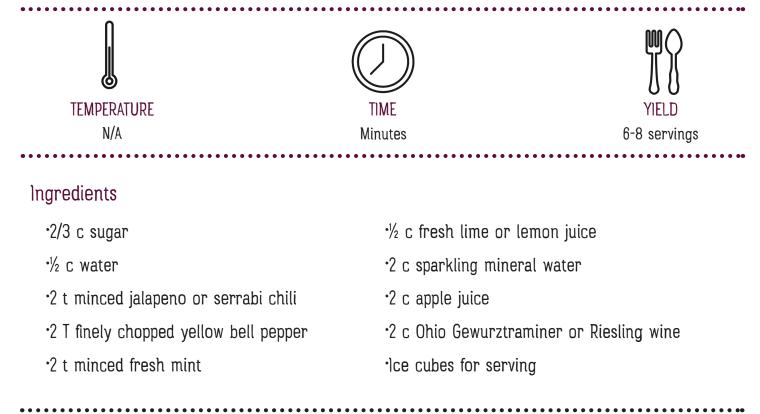




Miscellaneous

Fire and Ice Mixer

Recipe by Catherine L. Blackwood, Columbus, Ohio First place and Best of Show, Ohio Wines - Love at 1st Sip (Wine Creation), 2017



Instructions

- 1. In a large saucepan, combine sugar and water
- 2. Bring to a boil over high heat, stirring until the sugar is dissolved
- 3. Remove from heat, stir in the chili and let cool
- 4. Add the bell pepper, mint or lemon juice, mineral water, apple juice and Ohio wine
- 5. Stir thoroughly
- 6. Transfer to a pretty pitcher
- 7. Pour over ice cubes in wine glasses



Mexican Street Corn Deviled Eggs

Recipe by Michele Kusma, Columbus, Ohio First place, Deviled Egg Live Challenge (Amateur and Professional), 2017









Ingredients

•6 hard-boiled eggs, cut in half lengthwise

½ c finely crumbled cotija
 cheese

•2 T Hellman's Light

mayonnaise

•2 T Miracle Whip Light

•1/8 t ground mustard

powder

•1/8 t garlic powder

•1/8 t chili powder, +

additional for garnish

 \cdot ¹/₂ T fresh squeezed lime juice

·Salt, to taste

·½ c roasted corn (canned or

2

frozen)

•12 cilantro leaves, for garnish

Instructions

1. Place the yolks of the eggs and the cotija cheese in the bowl of a food processor, fitted with the S-blade. Pulse several times until well combined. Add the Hellman's, Miracle Whip, mustard powder, garlic powder, chili powder and lime juice and process until smooth, approximately 15-20 seconds. Taste and add salt if desired

2. Remove the blade from the food processor and stir in the roasted corn into the yolks. Place the yolk mixture in a large zip-top plastic bag. Seal the top of the bag, then cut off a small corner

3. Place the egg whites on a serving platter. Squeeze an even amount of the yolk mixture into each egg white. Sprinkle eggs with additional chili powder, then top each egg with a cilantro leaf

4. Serve immediately or refrigerate up to 2 days



Tomato Juice

Recipe by Claire-Ellen Rankin, Cardington, Ohio First place, Preserved Fruits and Vegetables (Fruits), 2017

