



**2021**

**Harvest Food Fest  
Recipe Book**

Cornell Cooperative Extension of Ontario County



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# Breakfast

## Scrambled Eggs

Featuring: Eggs

Servings: 1-2

1 Tbsp butter  
3 eggs  
1/8 tsp dried minced garlic  
3 Tbsp chopped onion  
3 Tbsp chopped green pepper  
A pinch of salt  
A pinch of pepper

Break eggs carefully into bowl. Add salt, pepper, and garlic. Whisk well. Put pan on low heat. Add butter. When butter is bubbly, carefully pour egg mixture into pan. Use spatula to scrape sides and bottom of pan until eggs are cooked (you will know when this is because eggs will no longer be runny.)

Liam A. Parshall, Age 8 – From the Roots Up

## Everyday Pancakes

Featuring: Eggs

2 cups whole wheat flour  
2 tsp baking powder  
1 tsp salt  
2 Tbsp sugar  
2 eggs  
1 ½ - 2 cups milk  
2 Tbsp canola oil

Mix: flour, baking powder, salt, sugar, eggs, milk, and canola oil in a large bowl. Mix until blended well (a few bumps are okay). Grease a griddle and heat over medium heat. Using a ¼ cup measure, pour the batter onto the hot griddle. Cook until bubbles appear, then turn with a spatula, and cook next side until brown. Remove carefully with spatula. Enjoy!

Joseph Parshall, Age 11 – From the Roots Up

## Blueberry Muffins

Featuring: Blueberries

Servings: 12

½ cup brown or white sugar  
2 cups all-purpose flour  
1 tsp baking powder  
1 stick melted, unsalted butter  
1 egg, slightly beaten  
¾ cup whole milk  
1 ½ cup blueberries

Preheat oven to 350 degrees. Grease 12 muffin tins. In a bowl, combine flour, baking powder, and sugar. In a separate bowl, combine butter, egg, and milk. Mix well. Pour the wet ingredients into flour mixture with spatula and stir until combined. Do not over mix. Gently fold the blueberries into the batter. Spoon the batter into muffin tray, filling each cup about 2/3 of the way full. Bake at 350 degrees for 10 minutes, then remove from the oven. Sprinkle tops of muffins with sugar then cook an additional 10-15 minutes until golden brown. Set to cool then put powdered sugar on top.

Mackenzie McClung, Age 12 – Beaus Bandits

## Rainbow Fruit Parfait

Featuring: Fruit

1 banana, peeled, sliced, and cut into bite sized pieces  
1 cup strawberries, cut into half size pieces  
1 cup vanilla yogurt  
¼ cup peanut butter granola

Wash and dry all fruit. Cut fruit. Layer in the following order: granola, yogurt, half of the fruit, yogurt, half of the fruit, then yogurt, then granola.

Eli Woodhams, Age 7 – Beaus Bandits

## Addy's Fruit Parfait

Featuring: Yogurt

1 banana, peeled, sliced, and cut into bite sized pieces  
1 cup strawberries, cut into half size pieces  
1 cup vanilla yogurt  
¼ cup peanut butter granola

In your favorite parfait glass, add the strawberries. Add half of the yogurt. Add the bananas. Add remaining yogurt. Add the granola. Enjoy!

Addy Snyder, Age 6 – Western Wranglers

## Yogurt Parfait

Featuring: Yogurt

1 cup yogurt  
¼ cup sliced strawberries  
¼ cup blueberries  
¼ cup granola – any kind!

Place ½ of yogurt. Top with blueberries. Cover with rest of yogurt. Top with strawberries. Finish by sprinkling granola over top!

Kacie Michaelson, Age 6 – Independent

## Peanut Butter Banana Smoothie

Featuring: Milk

Servings: 2

3 bananas  
1 ½ cup milk  
2/3 cup peanut butter  
2 Tbsp chai seeds  
¼ cup honey

Add the bananas and milk. Then you add the peanut butter and chai seeds. Last, you put the honey, and then blend the ingredients and serve.

Everett Miller, Age 9 – From Hens and Hares

## Strawberry Banana Smoothie

Featuring: Milk

Servings: 2

6 oz strawberry yogurt  
1 cup strawberries  
1 banana  
1 ½ cups milk

In blender place ingredients. Cover, blend on high speed approximately 30 seconds. Pour into 2 glasses. Serve and enjoy!

Carter Casson, Age 5 – Beaus Bandits

## Apple Cider Delight Smoothie

Featuring: Apple Cider

Servings: 1

1 cup of apple cider  
1 banana  
1 date  
½ tsp of cinnamon according to taste  
Pinch of nutmeg

Add all ingredients to your blender and mix until smooth and creamy. Enjoy!

Collin Isaacs, Age 11 – Spark Club

## Dinner

### Lasagna

Featuring: Ground Beef

2 pounds ground beef  
12 Lasagna noodles  
36 oz. Tomato Sauce  
2 lbs. Mozzarella cheese – grated  
24 oz. Ricotta Cheese

Cook the ground beef in a frying pan with a little water till brown and fully cooked, drain grease. Put the lasagna noodles in a pan of water once the water boils. Make sure all noodles are covered in water and let stand with heat off for 15 minutes. Drain water, rinse noodles in cold water. Set aside 3 noodles. Use a 13x9 baking pan, lay 4 noodles next to each other, sprinkle ground beef over noodles till a nice layer covers the noodles, pour tomato sauce over ground beef evenly till beef is covered, sprinkle mozzarella over the tomato sauce. Then add ricotta cheese, spoon some out and then smooth it around, repeat for middle layer, and then do the same for the top layer but put mozzarella on top of ricotta cheese. Bake at 350 degrees for 20 minutes.

Hannah Czadzeck, Age 15 –Czadzeck Family 4-H Club

### Homemade Pizza

Featuring: Cheese

Serving: 10-12

1 ½ cups warm water  
2 ¼ tsp active dry yeast  
3 ¾ cups bread flour  
2 Tbsp olive oil  
2 tsp salt  
1 tsp sugar  
1 can pizza sauce  
2 cups mozzarella cheese

Place warm water in a bowl, add yeast. Then add flour, salt, sugar, and olive oil. Mix well. Knead the pizza dough. The dough should be a little sticky or tacky to touch. Spread a thin layer of olive oil over the inside of bowl. Dough goes in bowl. Set dough in fridge for 24 hours with plastic wrap covering. Divide the dough in half. Use light flour to roll dough in shape. Put dough on pizza pan. Spread pizza sauce on dough and sprinkle with mozzarella cheese. Bake at 475 degrees for 29 minutes or until crust is golden brown.

Isaiah Czadzeck, Age 17 –Czadzeck Family 4-H Club



## Sides

### Applesauce

Featuring: Apples

8 apples  
1 cup water  
Sugar (optional)  
Cinnamon (to taste)

Peel, core, and slice apples. In a large pot, place apples with a cup of water. Let simmer until apples are soft. Pour into a blender and blend until desired consistency. Add sugar and cinnamon to taste and mix. Let cool and enjoy.

Chase Atwood, Age 12 – Hens and Hares

### Corn Dip Crack

Featuring: pepper, onion, cheese

1 bell pepper, chopped  
1 bundle green onions, chopped  
1 cup mayonnaise  
1 cup cheddar cheese  
1 cup sour cream  
1 cup frozen corn  
11 oz. can rotel, drained

Use medium size mixing bowl, add all ingredients and mix well. Dip tastes best if served chilled. Serve with corn chips.

Grant Pyra, Age 8 – Western Wranglers

### Raspberry Cornbread

Featuring: Raspberries

1 ½ cups cornmeal	1 tsp maple syrup
½ cup all purpose flour	1 tsp salt
¼ cup shortening	½ tsp baking soda
1 ½ cups buttermilk	2 eggs
2 tsp baking powder	1 cup raspberries
1 tsp sugar	

Preheat oven 450 degrees. Mix all ingredients except raspberries. Beat vigorously for 30 seconds. Gently fold in raspberries. Pour into greased square 8x8x2 inch pan. Bake until golden brown, approximately 30 minutes. Serve warm.

Rebecca Pare, Age 10 – Independent

## Sweet Breads and Treats

### Chocolate Chip Cookies

Featuring: Butter

Servings: 15

1 cup brown sugar	1 tsp vinegar
1 cup white sugar	1 tsp baking soda
1 egg	2 cups flour
1 cup butter	1 cup chocolate chips
2 tsp vanilla extract	

Mix the first seven ingredients with mixer. Then add in flour slowly. Finally add chocolate chips. Cook at 375 degrees for 10 minutes and take out and let cool on rack.

Langdon Miller, Age 14 – Hens and Hares

### Czadzeck Chocolate Chip Cookies

Featuring: Butter

Servings: 15

1 cup butter	½ cup milk
2 tsp vanilla	3 cups flour
1 cup sugar	1 tsp baking soda
½ cup brown sugar	1 cup chocolate chips
2 eggs	

Mix all ingredients in a bowl. Scoop out on cookie sheet. Bake at 350 degrees for 10-12 minutes.

Ezekiel Czadzeck, Age 12 – Czadzeck Family 4-H club

### Laramie's Apple Monster Cookies

Featuring: Apples

Apples, sliced and cored  
Peanut butter  
Chocolate chips  
M&M's minis  
Granola

Slice and core apples. Spread peanut butter on apples. Top with chocolate chips, M&M's, and granola. Enjoy!

Laramie Pyra, Age 5 – Western Wranglers

## Alexis' Pumpkin Chocolate Chip Cookies

Featuring: Butter

Servings: 18

½ cup unsalted butter, melted and slightly cooled  
¼ cup packed, light or dark brown sugar  
½ cup granulated sugar  
1 tsp pure vanilla extract  
6 Tbsp pumpkin puree  
1 ½ cups all-purpose flour  
¼ tsp salt  
¼ tsp baking powder  
¼ tsp baking soda  
1 ½ tsp ground cinnamon  
¾ tsp pumpkin pie spice  
½ cup semi-sweet chocolate chips, plus a few extra for tops

Whisk the melted butter, brown sugar, and granulated sugar together in a medium bowl until no brown sugar lumps remain. Whisk in vanilla and pumpkin until smooth. Set aside. Whisk in flour, salt, baking soda, baking powder, cinnamon, and pumpkin pie spice together in a large bowl. Pour the wet ingredients into the dry ingredients and mix together with large spoon or rubber spatula. The dough will be very soft. Fold in ½ cup semi-sweet chocolate chips. The chips may not stick to the dough because of the melted butter, but do your best to combine them. Cover the dough and chill for 30 minutes or up to 3 days. Chilled dough is imperative for this recipe. Remove dough from the refrigerator. Preheat oven to 350 degrees. Line two large baking sheets with parchment paper or silicone baking mats. Roll the dough in balls, about 1.5 Tbsp of dough each. Using the back of a spoon, slightly flatten the tops of the dough balls. Bake for 11-12 minutes or until the edges appear set. The cookies will look very soft in the center. Remove from the oven. If you find the cookies did not spread out much, flatten them with the back of a spoon. If desired, press a few extra chocolate chips into the tops of the warm cookies. Cool cookies on baking sheets for 10 minutes before transferring them to a wire rack to cool completely. The longer the cookies set, the even better they taste. The flavor gets stronger and the texture becomes chewier.

Alexis DeBoerdere, Age 15 – Spark Club

## Mason's Pumpkin Chocolate Chip Cookies

Featuring: Pumpkin

- 1 cup pumpkin puree
- 1 cup granulated sugar
- ½ cup canola oil
- 1 tsp vanilla extract
- 1 large egg
- 2 cups flour
- 1 tsp cinnamon
- 2 tsp baking powder
- ½ tsp salt
- 1 tsp baking soda
- 1 tsp milk
- 1 cup chocolate chips

Preheat oven to 375 degrees. Line cookie sheets with parchment paper. In a bowl, add pumpkin, sugar, oil, vanilla, and egg. Mix until well combined. In a separate bowl, stir together flour, baking powder, cinnamon and salt. In a small bowl, dissolve baking soda with the milk. Add the wet and dry bowls to the pumpkin mixture. Mix well. Add in the chocolate chips and mix well. Using a medium scoop, drop mounds of the cookie dough on the cookie sheets and bake for 11 minutes.

Mason Michaelson, Age 10 – Hens and Hares

## Dirt Cups

Featuring: Milk

Servings: 10

- 1 package (3.9 oz) chocolate instant pudding
- 2 cups cold milk
- 8 oz tub whipped topping thawed
- 15 oreo cookies, finely crushed
- 10 worm shaped gummies

Gather all ingredients. Whisk together milk and instant pudding for two minutes, let stand for five minutes. Stir in tub of whipped topping and ½ cup of crushed cookies. Spoon into 10 small cups and top with remaining crushed cookies. Refrigerate one hour, top with gummies before serving. Enjoy!

Mason Casson, Age 8 – Beaus Bandit

## Classic Glazed Doughnuts

Featuring: Milk

Servings: 12

1 ¼ cup milk	4 ¼ cups flour
2 ¼ tsp Yeast	2 quarts neutral oil
2 eggs	2 cups powdered sugar
8 Tbsp butter	¼ cup milk
¼ cup sugar	

Heat the milk until it is warm but not hot, about 90 degrees. In a large bowl, combine it with the yeast, stir lightly, and let sit until the mixture is foamy, about 5 minutes. Using an electric mixer or a stand mixer fitted with a dough hook, beat eggs, butter, sugar, and salt into yeast mixture. Add half the flour and mix until combined, then mix in the rest of the flour until dough ball forms. Grease a large bowl with oil. Transfer dough and cover. Let rise one hour. Turn dough out on well-floured surface, roll to ½ inch thick. Cut doughnuts, reserve donut holes or keep center for filled donuts. Knead extras together, do not overwork, let rest for a few moments before repeating. Place on baking sheet, let rise covered for 45 minutes. Put oil in heavy bottomed pot or dutch oven over medium heat. Heat to 375 degrees. Line baking sheets with paper towels. Add doughnuts to oil, use a metal spatula for flipping, 45 seconds per side. Transfer to paper towel lined plate. Glaze and serve as soon as possible. For glaze, whisk together powdered sugar, milk, and vanilla and dip in cool donuts, put on racks for glaze to harden.

Simon Czadzeck, Age 13 – Czadzeck Family 4-H club

## Peppermint Oreo Truffles

Featuring: Cream Cheese

Servings: 54

1 package of 36 oreos  
8 oz cream cheese, softened  
1 tsp peppermint extract  
16 oz vanilla almond bark  
¼ cup crushed candy cane

Pound oreos in a plastic bag until well crushed. Transfer crumbs to the large mixing bowl. Add cream cheese and peppermint extract, mix well. Roll mixture into 1 inch balls and place on baking sheet lined with parchment paper, freeze truffles 10-15 minutes. Meanwhile, melt chocolate according to package. Using fork, submerge each truffle into chocolate, then return to baking sheet. Sprinkle with crushed candy cane. Serve and enjoy!

Chloe Casson, Age 11 – Beaus Bandit

## Hasselback Apples

Featuring: Apples

Servings: 4

2 apples  
2 ½ Tbsp melted butter, divided  
4 Tbsp brown sugar, divided  
¾ tsp cinnamon, divided  
3/8 tsp cardamom, divided  
2 Tbsp oats  
1 tsp all purpose flour

Streusel:  
1 ½ Tbsp melted butter  
3 Tbsp brown sugar  
¼ tsp cinnamon  
1/8 tsp cardamom  
2 Tbsp Oats  
1 tsp all purpose flour

Preheat oven to 400 degrees. Core and peel apples. Cut apples in half vertically. Starting at outermost edges, cut most (but not all) of the way through each apple. Place apple halves, flat side down, in a glass or ceramic baking dish coated with cooking spray. Combine sugar, melted butter, cinnamon, and cardamom; brush mixture evenly. Cover pan with foil; bake at 400 degrees for 20 minutes. Remove foil. Bake at 400 degrees for 10 minutes. Remove pan from oven and cool 10 minutes. Make the streusel topping by combining oats, sugar, melted butter, flour, and cinnamon. Carefully fan open apple halves. Spoon streusel mixture evenly over apples.

Marlowe Mauer, Age 11 – Thistle and Shamrock

## Strawberry-Apricot Hand Pies

Featuring: Apricots & Strawberries

3 Tbsp butter  
½ cup chopped peeled apricot  
1 cup fresh strawberries  
½ cup granulated sugar  
1 Tbsp flour  
2 Tbsp fresh lemon juice

2 refrigerated pie crusts  
1 large egg  
1 Tbsp whole milk  
2 Tbsp Demerara sugar

Melt butter in small saucepan. Add apricots and cook, stirring constantly until slightly softened 2-3 minutes. Stir in strawberries and granulated sugar. Cook stirring constantly and crushing fruit with spoon 8 minutes. Stir together flour and lemon juice in a small bowl until smooth. Stir lemon juice mixture into strawberry mixture; bring to boil. Boil, stirring often until thickened, about 2 minutes. Remove from heat and transfer mixture to small bowl. Cover and chill about 20 minutes. Preheat oven 350 degrees. Roll 1 pie crust in 12 inch circle on 12 rectangles using 2 ½ inch cutter. (Repeat) Place 24 dough rectangles 2 inches apart on parchment paper. Spoon ½ Tbsp strawberry/apricots onto center of each dough. Dampen edges of rectangle with water, top remaining dough and press edges to seal. Stir together egg and milk in small bowl and brush tops of hand pies. Cut 2 small x's for steam to escape. Sprinkle ¼ tsp demerara sugar. Bake in preheated oven until golden, 30-35 minutes. Transfer to wire rack. Serve immediately or cool completely.

Anna Orcutt, Age 15 – Happy Hooves

## Apple Pie

Featuring: Apples

6 cups thinly sliced apples  
¾ cup sugar  
2 Tbsp all purpose flour  
¾ tsp cinnamon  
¼ tsp salt  
1/8 ground nutmeg  
1 Tbsp lemon juice  
2 pie crusts

Preheat oven to 425 degrees place pie crust in ungreased 9 inch glass pie plate. Press firmly against side and bottom. Mix ingredients. Spoon into pie crust lined plate. Put second crust on top. Cut slits into top crust. Bake 40-45 minutes. Cover edge of crust with wide strips of foil after first 15-20 minutes of baking.

Wyatt Wadams, Age 14 – Hens and Hares

## Betty Crocker Apple Crisp

Featuring: Apples

4 cups sliced apples  
2/3 cup brown sugar  
½ cup all-purpose flour  
½ cup of oats  
1/3 cup of butter, softened  
¾ tsp ground cinnamon  
¾ tsp ground nutmeg

Heat oven to 375 degrees. Arrange apples in a greased 8x8 square pan. Mix remaining ingredients. Sprinkle over apples. Bake until topping is golden brown and apples are tender, about 30 minutes. Serve warm and, if desired, with cream or ice cream.

Reese Miller, Age 12 – Hens and Hares

## Kayla's Apple Crisp

Featuring: Apples

6 medium apples, sliced  
½ cup brown sugar  
1 cup flour  
¾ cup sugar  
1 tsp cinnamon  
1 egg  
2 Tbsp melted butter

Mix apples and brown sugar in glass baking dish and set aside. In bowl, mix flour, sugar, and cinnamon, then add egg and melted butter to mix. Sprinkle over apples and brown sugar. Bake at 350 degrees for 25-35 minutes.

Kayla McClung, Age 10 – Beaus Bandits

## Gluten Free Apple Crisp

Featuring: Apples

Serving: 6-8

Topping:

6 Tbsp butter, cut into 1" chunks  
1/3 cup brown sugar, packed  
2/3 cup oat flour  
½ cup rolled oats  
¼ tsp salt  
½ tsp grated nutmeg  
1 tsp ground cinnamon

Filling:

4 apples  
1 tsp ground cinnamon  
1 Tbsp lemon juice  
2 Tbsp sugar

Preheat oven to 375 degrees. To make topping: Using the paddle attachment of your mixer, work the butter into the rest of the ingredients until you have course, crumbly mixture, set aside. Peel, core, and thinly slice apples. Toss apples with remaining filling ingredients. Place fruit mixture in an 8x8 inch baking dish and spread topping over apples. Place dish on a sheet pan and place in oven. Cook until topping is brown and juices from fruit are bubbling, about 45 minutes.

To make oat flour: Measure out 2/3 cup rolled oats and place in standing blender. Blend oats until ground into fine powder. Remove from blender and store in airtight container until ready to use or use immediately

Annika Parshall, Age 14 – From the Roots Up



## Mackenzie's Apple Crisp

Featuring: Apples

Serving: 6

6 apples  
2 Tbsp granulated sugar  
1 tsp cinnamon  
1 ½ tsp lemon juice  
1 cup light brown sugar  
¾ cup old fashioned oats  
¾ cup flour  
½ cup unsalted butter  
Pinch of salt

Preheat oven to 350 degrees. Butter an 8x8 inch baking dish or spray with non stick cooking spray. Set aside. Peel and slice apples. In a separate mixing bowl, add topping ingredients, brown sugar, oats, flour, one teaspoon cinnamon, salt, and butter. Mix butter into the topping bowl using two forks. Spread topping over apples in baking dish and gently pat to even out. Bake 40-50 minutes until golden brown and bubbly.

Mackenzie Michaelson, Age 9 – Independent

## Dimpfl Apple Crisp

Featuring: Apples

Servings: 6-8

4 cups apples, chopped with or without skin  
¾ cups packed brown sugar  
½ cup flour  
½ cup quick or whole oats  
¾ tsp cinnamon  
¾ tsp ground nutmeg  
1/3 cup butter

Preheat oven at 375 degrees, grease 8 inch pan. Chop apples into small pieces. Place the apples in the pan, mix dry ingredients in a bowl. Dice or melt the butter, mix into the dry ingredients. Pour mixture on top of the apples, make sure it covers them all. Bake uncovered until the crisp is browned and the filling is bubbling. Dig in!

Elder Dimpfl, Age 13 – From the Roots Up

## Pumpkin Pie Cupcakes

Featuring: Pumpkin

1 15oz can pumpkin puree  
½ cup sugar  
½ cup brown sugar  
2 large eggs  
1 tsp vanilla extract  
¾ cup evaporated milk  
2/3 cup all-purpose flour  
2 tsp pumpkin pie spice  
¼ tsp salt  
¼ tsp baking powder  
¼ tsp baking soda

Preheat oven to 350 degrees. Line 12 cup muffin tin with foil liners sprayed with cooking spray. Mix pumpkin, sugar, brown sugar, eggs, vanilla, and milk. Add flour, pumpkin spice, salt, baking powder, & baking soda to the mixture. Fill each muffin cup 1/3 of the way. Bake for 20 minutes and let cool for 20 minutes. Remove cupcakes from pan and chill 30 minutes in fridge. Top with whipped cream and serve and enjoy.

Kiley Casson, Age 10 – Beaus Bandits

## Cocoa Fudge Cake with Chocolate Chips

Featuring: Buttermilk

Servings: 15

1 2/3 cup flour  
1 ½ cup sugar  
2/3 cup cocoa  
½ cup shortening  
1 ½ cups buttermilk  
1 ½ tsp baking soda  
1 tsp salt  
1 tsp vanilla  
2 eggs  
1 cup chocolate chips

Preheat oven to 350 degrees. Grease and flour rectangular pan. Beat all ingredients on low speed for 30 seconds. Beat on high speed for 3 minutes. Pour into pan. Bake 35 to 40 minutes.

Shelby Miller, Age 15 – Hens and Hares

## Thanksgiving Bread

Featuring: Pumpkin

Servings: 12-15

4 eggs	½ tsp salt
2 cups sugar	½ tsp cinnamon
1 cup oil	1 cup chopped nuts
2 cups canned pumpkin	1 cup chocolate chips
3 cups flour	
2 tsp baking powder	
2 tsp baking soda	

In a large mixing bowl, combine eggs and sugar. Beat well. Stir in oil and pumpkin. In a medium bowl, combine flour, baking powder, baking soda, salt, and cinnamon. Add this to pumpkin mixture; mix well. Stir in nuts and chocolate chips. Pour batter into an oiled bundt or tube pan. Bake for 38-46 minutes. Remove pan from oven and invert onto cooling rack. Bread will fall from pan as it cools.

Abby Korich, Age 14 – Happy Hooves

## Old Fashioned Ginger Bread

Featuring: Eggs, Maple Syrup, Flour & Milk

1 cup white flour (homeground)	½ cup butter
1 cup white whole wheat flour	½ cup sugar
¼ salt	¼ cup maple syrup
1 ½ tsp cinnamon (ground)	¼ cup molasses
1 ½ tsp ginger (ground)	2 eggs
¾ tsp cloves (ground)	1 cup milk
1 tsp baking soda	

Melt butter, sugar, maple syrup, and molasses gently in a 1 quart saucepan on the stove. Combine dry ingredients in a bowl. Pour melted sugars into bowl with flour and stir. Add eggs and stir. Add milk and stir. Grease and flour a 9x9 inch pan. Pour batter into pan and bake in a 325 degree oven for 35-45 minutes or until a toothpick inserted into center comes out clean. Enjoy with whipped cream or a lemon glaze.

Amelia Santy, Age 13 – Mighty Clovers

## Strawberry Milkshake

Featuring: Strawberries & Milk

1 ½ cup strawberries  
1 cup vanilla ice cream  
½ cup of 2% milk

Wash and pat dry the strawberries. Remove strawberry tops and cut strawberries. Place strawberries in blender. Add ice cream and milk to blender. Blend for 10-12 seconds until everything is blended. Divide between two glasses.

Kelsey Michaelson, Age 6 – Independent

## HP Pumpkin Dessert Smoothie

Featuring: Pumpkin & Apples

4 liters apple cider  
15 oz pumpkin puree  
½ cup sugar  
2 tsp pumpkin pie spice

Combine all ingredients in large pitcher. Stir until pumpkin is dissolved. Pour over ice. Use apple slice to decorate. Place straw.

Jude Manjgalada, Age 9 – Hens and Hares

***A SPECIAL THANK YOU TO OUR MANY 4-H CLUB LEADERS,  
VOLUNTEERS, PARENTS AND FAMILIES THAT MAKE  
SPECIAL EVENTS LIKE "HARVEST FOOD FEST"  
SUCH A SUCCESS!***



## ***NOTES***