

Juniors

2" or smaller Cookies

Sandwich or Wrap

Fruit Salads

Stuffed Eggs

Crafty Foods



MacKenzie Sharon
Junior
2" Cookies
Armstrong

Peanut Butter Cookies

¼ cup shortening
½ cup peanut butter
½ cup brown sugar
1 ¼ cup flour
¾ teaspoon baking soda
1/4 cup butter
1/2 cup sugar
1 egg
1/2 teaspoon baking powder
1/4 teaspoon salt

Keslea Ford
Junior
2" Cookies
Carson

No Bake Cookies

Ingredients:

3 tablespoons cocoa
2 cups sugar
1/2 cup peanut butter
1 teaspoon vanilla
1 stick of butter
1/2 cup milk
3 cups quick cook oats

Directions:

Mix cocoa, sugar, butter, and milk over heat and boil for one minute. Remove from heat and stir in peanut butter, vanilla, and oats. Dip by spoon onto wax paper.

Dylan Skelton
Junior
2" Cookies
Collingsworth

Soft Brown Sugar Cookies

2/3 cup butter, softened	2 ½ cups all purpose flour
1 ½ cup brown sugar, packed	½ teaspoon baking powder
2 eggs	1 teaspoon baking soda
1 teaspoon vanilla	½ teaspoon salt
1 cup sour cream	

Blend together butter and brown sugar. Add eggs one at a time, blend well. Add vanilla; beat until light. In a separate bowl, stir together flour, baking powder, baking soda and salt. Add flour mixture to butter mixture alternately with sour cream, mix well. Drop by rounded teaspoonfuls onto non-stick or lightly greased baking sheets. Bake at 350 degrees for 8 minutes. Remove to a wire rack, cool. Frost with Browned Butter Frosting. Makes 2 dozen cookies.

Browned Butter Frosting

1/4 cup butter
1 ½ cup powdered sugar
2 Tablespoon Milk

Melt butter until golden brown. Remove from heat. Stir in powdered sugar and milk. Frost Soft Brown Sugar Cookies.

Rhiana Todd
Junior
2" Cookies
Dallam

~ Red Velvet Sandwich Cookies ~

Ingredients:

1 1/3 c. all-purpose flour	1/4 c. butter, room temperature
2 T. cocoa powder	1 c. sugar
1 tsp. baking powder	2 eggs
1/4 tsp. baking soda	2 T. buttermilk
1/2 tsp. salt	2 tsp. apple cider vinegar
	1 tsp. vanilla extract
	1 T. red food coloring

Directions:

Preheat oven to 375 degrees F. Mix together flour, cocoa powder, baking powder, baking soda and salt in a small bowl. Cream together the butter and sugar until light and fluffy, about 3 minutes. Add the eggs 1 at a time. Then beat in the buttermilk, vinegar, vanilla and red food coloring. Once combined, add the dry ingredients to wet. Mix until thoroughly combined. Onto a parchment lined sheet tray, drop batter using an ice cream scoop, forming 2-inch round circles. Bake for 10 minutes, until baked through. Cookies should be cake-like and light. Allow to cool for a few minutes on the baking sheet, then remove to a wire rack to cool completely.

For the Cream Cheese Frosting

1 lb. cream cheese, softened
2 sticks butter, softened
1 tsp. vanilla extract
4 c. powdered sugar
3/4 c. finely chopped pecans, optional

In a large mixing bowl, beat the cream cheese, butter, and vanilla together until smooth. Add the sugar and on low speed, beat until incorporated. Increase the speed to high and mix until very light and fluffy. Spread the cream cheese frosting between 2 cooled cookies and roll the edges in finely chopped pecans, if desired.

Ashleigh Carlson
Junior
2" Cookies
Deaf Smith

Pumpkin Cookies

Cookies:

1 cup butter, softened
1 cup sugar
1 cup canned pumpkin
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
½ teaspoon salt

In a mixer, cream butter, sugar, and canned pumpkin until smooth. Add egg. In a separate bowl, mix dry ingredients and then slowly add to pumpkin mixture. Drop by tablespoonfuls to a greased cookie sheet. Bake for 10-15 minutes at 350 degrees. Once cookies have baked, place baking sheet on top of wire cooling rack for 5 minutes, then take cookies off baking sheet onto wire rack and allow to cool 10 more minutes. Frost. Yields 3 dozen cookies.

Frosting:

3 tablespoons butter
4 teaspoons milk
¾ teaspoon vanilla
½ cup brown sugar
½ cup powdered sugar

In a small saucepan, cook first four ingredients together until dissolved. Add powdered sugar. Stir to dissolve. With a spoon, drizzle frosting on top of cookies allowing frosting to seep down cookie sides.

Joslyn Burton
Junior
2" Cookies
Donley

Chocolate Chip Cookies

Ingredients:

1 C. Crisco shortening
1 C. brown sugar
½ C. sugar
2 eggs
1 tsp vanilla
2 ¼ C. flour
¼ tsp salt
1 tsp baking soda
1 C. semi-sweet chocolate chips

Preheat oven to 350 degrees. Cream together the shortening, eggs, sugars and vanilla. Set aside and mix together dry ingredients of flour, salt, baking soda; add together and add chocolate chips. Spray baking sheet with non-stick spray. Drop by teaspoons full on sheet. Bake for 12 minutes or until desired doneness.

Elaineah Jackson
Junior
2" Cookies
Gray

Rich Cocoa Crinkle Cookies

2 cups granulated sugar
3/4 cup vegetable oil
1 cup cocoa
4 eggs
2 teaspoons vanilla extract
2 1/3 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup to 1 cup powder sugar

Combine granulated sugar and oil in large bowl; add cocoa beating well. Beat in eggs and vanilla. In a separate bowl stir flour, baking powder and salt. Gradually add to cocoa mixture beating well. Cover and refrigerate for 6 hours. Heat oven to 350 degrees F., line baking sheet with parchment paper. Shape dough into 1 inch balls; roll in powder sugar. Place 2 inches apart. Bake 10 to 12 minutes, cool slightly. Remove from cookie sheet. Cool completely and store in an air tight container. Makes 6 dozen.

Saxi Ralston
Junior
2" Cookies
Hansford

Oatmeal Pecan Snack Cookie

1 3/4 cup all-purpose flour	1/2 cup egg substitute
1 3/4 teaspoon pumpkin pie spice	1 teaspoon vanilla extract
1/2 teaspoon salt	3 cups uncooked regular oats
1/2 teaspoon baking soda	3/4 cup dried cherries
1/4 cup butter, softened	1/2 cup chopped pecans
1 1/2 cup firmly packed brown sugar	6 oz. Reduced fat cream cheese, softened

Preheat oven to 350°F. Combine flour, pumpkin pie spice, salt, and baking soda. Beat butter, cream cheese, and sugar at medium speed until fluffy. Add egg substitute and vanilla, until blended. Gradually add flour mixture beating until blended. Stir in oats and dried cherries. Drop dough by rounded tablespoonfuls onto cookie sheets sprayed with cooking spray. Gently flatten into circles. Sprinkle about 1/2 teaspoon chopped pecans on to each cookie. Bake at 350° for 13-14 minutes. Remove cookies from baking sheets to wire rack and let cool 10 minutes.

Jada Johnson
2" Cookies
Junior
Oldham

Peanut Butter Cookies

Ingredients:

2 cups peanut butter
2 cups sugar
2 eggs
2 teaspoons baking soda
1 pinch of salt
1 teaspoon vanilla

Steps:

Preheat the oven to 350
Grease cookie sheet
Stir together peanut butter and sugar
Stir in eggs one at a time
Then stir in the baking soda, salt, and vanilla
Roll dough into 1 inch balls and place on cookie sheet
Press a criss cross into the top using a fork
Bake 8 to 10 minutes

Blayke Breeding
Junior
2" Cookies
Roberts

Mini Red Velvet Whoopie Pies

2 cups All-Purpose Flour
3 tablespoons unsweetened cocoa, heaping
1/2 teaspoon baking soda
1/2 cup butter, softened
1 cup brown sugar, packed
1 egg
1 teaspoon vanilla
1/2 cup buttermilk
1 – 1 ounce bottle red food coloring

Whoopie Pie Filling:

4 ounces cream cheese, softened
1/4 cup butter, softened
7 ounce jar marshmallow crème

Preheat oven to 375⁰ F. Line baking sheets with parchment paper, set aside. In a medium bowl, combine flour, cocoa powder, baking soda and salt; set aside. In a large bowl, beat butter on medium to high for 30 seconds. Beat in brown sugar until light and fluffy. Beat in egg and vanilla. Alternately add flour mixture and buttermilk, beating after each addition until just combined. Stir in food coloring. Spoon batter in 1 or 2 inch diameter rounds, about 1/2 inch high on prepared baking sheets, allowing 1 inch between each round. Bake 7-9 minutes for 1 inch cookies or 9-11 minutes for 2 inch cookies, or until tops are set. Cool completely on baking sheets on rack. Remove cooled cookies from baking sheets.

To make whoopee pie filling: In medium mixing bowl beat softened butter and cream cheese. Fold in marshmallow crème. To fill, dollop whoopie pie filling on flat sides of half the cookies. Top with remaining cookies, flat sides down. Yields: approximately 30 whoopie pies. To store, refrigerate in airtight container up to 4 days. Let stand at room temperature 15 minutes before serving.

Lilia Trayler
Junior
2" Cookies
Sherman

Mexican Wedding Cookies

1 cup butter
¾ cup powdered sugar
2 cups flour
1 teaspoon vanilla
1 cup chopped pecans

Mix all ingredients together by hand and roll into small balls.
Bake at 325° for 30 minutes. Roll in powdered sugar while warm.

Jackson Kuehler
Junior
Sandwich/Wrap
Carson

Pepperoni Sub Sandwich

Preparation time 10 minutes
Cook time 5 minutes
Servings 1

Ingredients:

1 steak roll
½ cup pizza sauce
10 small pepperoni slices
1 cup mozzarella cheese

Toppings to taste:

Sliced black olives, lettuce, tomatoes, salad peppers, salt and pepper

Directions:

Place oven rack to the lowest level and set the temperature to broil.
Open the steak roll and place face up on a baking sheet.
Spread pizza sauce on roll, place pepperoni slices out evenly, cover with mozzarella cheese.
Place in oven for 5 minutes or until cheese is melted and browning some on the top.
Remove the sandwich and add your favorite toppings.

~ The Ultimate BLT Wrap ~

Makes 8 full-size wraps or 16 half-sized wraps (8 servings)

Ingredients:

1 pkg. 8 ct. flour tortillas (any variety... wheat, jalapeno cheddar, tomato basil, etc.)

½ lb. deli sandwich ham (any variety... honey, smoked, brown sugar baked, etc.)

½ lb. deli sandwich turkey (any variety... smoked, oven baked, etc.)

1 pkg. bacon

1 pkg. cheese (any variety.... american, swiss, colby jack, etc.)

1 head lettuce

2 tomatoes

1 8 oz. pkg. cream cheese

1 small pkg. ranch dressing mix

Can add additional likes such as avocado, green chili, bell peppers, etc.)

Directions:

Cook and drain package of bacon and set aside

Mix softened cream cheese and ranch dressing mix in a bowl and set aside

Slice or dice tomatoes and pull full lettuce leaves and set aside

Spoon cream cheese mixture over tortillas

Layer all remaining ingredients to liking

Roll tortilla from one side to the next like a burrito or roll-up

Cut tortilla wraps in half and serve

Rachel Detten
Junior
Sandwich/Wrap
Deaf Smith

Prairie Sushi

8 ounces, weight cream cheese, softened

1 Tablespoon chopped chives

1 Tablespoon minced fresh parsley

4 whole basil leaves, chopped

Salt and pepper, to taste

1 teaspoon fresh lemon juice

6 whole medium flour tortillas

1/2 pound shaved turkey

3 whole carrots, peeled and julienned

1 whole cucumber, seeds scraped out and julienned

*Make the herbed cream cheese by combining the softened cream cheese with the chives, parsley, basil, salt and pepper, and lemon juice. Stir to combine.

*Spread about 1 1/2 tablespoons cream cheese in a thin layer over each tortilla. Lay ingredients down the middle of the tortilla: for the turkey rollup, use turkey, carrots, and cucumber. Let the veggies extend past the edges on either side.

*Roll up the tortillas as tightly as they'll go, then wrap each rollup in plastic wrap and refrigerate for one hour.

*To slice, cut each rollup exactly in half, then line up the two halves and cut them in half again. Stand the end pieces up so that the veggies stick out the top.

* Be creative -- you can substitute many items for the turkey, carrots and cucumbers, like bacon, tomatoes, avocado, fresh spinach. You can also mix in different herbs in the cream cheese, like cilantro or dill.

Jodee Pigg
Junior
Sandwich/Wrap
Donley

Ham, Egg & Cheese Wrap to Go

What you need:

- 1 Egg
- 2 Tbsp. finely chopped Oscar Mayer Ham
- 1 Whole wheat tortilla (8 inch), warmed
- 1 Kraft Singles

Beat egg in microwave bowl; stir in ham. Microwave on high 1 min. 30 sec. or until egg is almost set, stirring after 45 sec. Spoon down center of tortilla; top with Singles. Fold in opposite sides of tortilla, then roll up burrito-style.

Kraft kitchen tips

Substitute ¼ cup cholesterol-free egg product for the egg.

Meatless Wrap to Go - Omit ham.

Prep time: 5 min. Servings: 1 serving

Wyatt Epperson
Junior
Sandwich/Wrap
Gray

Meatball Sub

- 1 – 20 ounce frozen package of fully cooked meatballs. About 36 meatballs.
- 2 – 8 ounce cans tomato sauce.
- 1 – 14.5 ounce can diced tomatoes with basil, garlic, & oregano.
- 1 – 1.5 ounce package of spaghetti sauce mix.
- 1 ½ cups of shredded mozzarella cheese.
- 6 Hoagie rolls.

Place meatballs on plate and heat in microwave according to label directions.

Mix tomato sauce, diced tomatoes, & spaghetti sauce mix in pot and heat to boiling.

Add heated meatballs to pot and mix in with sauce. Cover and simmer for 2 min.

Cut hoagie rolls in half by length of roll. Place 6 meatballs and sauce on the bottom half of hoagie roll. Add ¼ cup of shredded mozzarella cheese on top of meatballs. Add top half of roll to complete sandwich.

Enjoy!

Maggie Davis
Junior
Sandwich/Wrap
Hansford

Runners' Romaine Wrap

1/4 cup hummus
1/8 cup fresh spinach
1 teaspoon olive oil
1 teaspoon Chia seeds
1 large romaine lettuce leaf
1 green onion, chopped
4 cherry tomatoes
1/4 cup carrot, shredded
1/4 cup sprouts
1 quarter lime
Feta cheese to taste
Fresh ground black pepper to taste

Choose a nice large romaine lettuce leaf.
Layer with fresh spinach.
Fill with the hummus.
Top with onion and tomato, then the sprouts and carrot.
Pour on the olive oil and sprinkle on the Chia seed.
Finish with a sprinkle of Feta cheese, a squeeze of lime, and black pepper to taste.

Mary Gordon
Junior
Sandwich/Wrap
Hartley

~ Philly Cheese Steak Wraps ~

Makes 4 full-size wraps

Ingredients:

2 c. frozen bell pepper stir-fry
1/2 lb. thinly sliced deli cooked roast beef, cut into strips
1/4 c. Italian salad dressing
4 (7 or 8 in.) jalapeno flour tortillas or tortilla of your choice
4 oz. (1 c.) shredded Monterey Jack cheese

Directions:

In medium skillet, cook and stir pepper stir-fry over medium-high heat about 5 minutes or until tender.
Add beef and salad dressing; mix well.
Cook until thoroughly heated.
Spoon beef mixture evenly down center of each tortilla.
Sprinkle each with cheese.
Roll up each tortilla.

Cayman Ivins
Junior
Sandwich or Wrap
Moore

Crawfish Bread

2 cups peeled crawfish tails
1 loaf French bread
½ stick butter
½ cup diced onion
½ cup diced celery
¼ cup diced red bell pepper
1 tablespoon minced garlic
½ teaspoon dry mustard
½ cup mayonnaise
1/3 cup mozzarella cheese
1/3 cup cheddar cheese

Slice French bread in half lengthwise and set aside. In large skillet, melt butter over medium high heat. Sauté crawfish, onions, celery, red bell pepper, and garlic for 15 minutes. Blend in dry mustard and mayonnaise. Add cheeses and blend until melted. Spread crawfish mixture inside the bread then put halves back together. Butter the top of the loaf, wrap it in foil and bake in a 350 degree oven for 20-30 minutes. Cut bread into slices and serve hot.

Kadenze Mowry
Junior
Sandwich/Wrap
Potter

Chicken Salad Wrap

1-10 oz. can of chicken drained
¼ cup of grapes cut up into little pieces
¼ cup of crushed pecans
¼ cup of Miracle Whip
¼ cup of chopped up celery
¼ cup of shredded cheddar cheese
4 spinach tortillas

Directions:

In a medium mixing bowl mix the chicken, grapes, pecans, cheese, celery, and Miracle Whip all together. Stir with fork making sure all the chunks of chicken get broken up and mixed together well. Put some in the tortilla and fold like a burrito and enjoy. Refrigerate any leftovers.

Tanner Owen
Junior
Sandwich/Wrap
Randall

Turkey & Avocado Wrap with Roasted Pepper Hummus

- 1 Tbsp. Roasted Pepper Hummus
- 1 Whole Wheat Tortilla
- 2 Red Leaf Lettuce Leaves
- 2 Slices of Tomato
- 4 Slices Turkey Breast Sandwich Meat
- 2 Slices Swiss Cheese
- 2 Slices from a Medium, Peeled Avocado (about 1/4 avocado)

Spread hummus on one side of tortilla. Add lettuce, tomato, and avocado. Next, add turkey slices and Swiss cheese. Starting at one end, tightly roll tortilla. Slice wrap in half diagonally to serve.

Hannah Windley
Junior
Sandwich/Wrap
Roberts

Pimento Cheese Sandwiches

- 8 ounces of softened Cream Cheese
- 8 ounces of Shredded Cheddar cheese
- 1/4 cup Mayonnaise
- 4 ounces of pimento's with the juice
- 1 tablespoon grated white onion
- salt and pepper to taste
- 6 sliced Kaiser rolls

In a medium bowl, combine the cream cheese, shredded cheddar and mayonnaise thoroughly. Add to the cheese mixture all of the pimentos including the juice. Stir gently until the pimentos are distributed throughout the cheese mixture. Finally, stir in the grated onion and then add salt and pepper to taste.

Refrigerate overnight for best flavor. Store in the refrigerator in an air tight container, will remain fresh for up to a week. Serves: 6 Servings size: 1/2 cup

This is a great alternative to a grilled cheese or on top of a hamburger.

Hawaiian Grilled Cheese Sandwiches

8 slices white bread
2 tablespoons unsalted butter, softened
4 ounces deli ham
8 slices Cheddar or American cheese
1 cup canned pineapple chunks packed in juice, drained and patted dry
Mustard, optional

Spread one side of each slice of bread with butter. Lay ham on unbuttered side of 4 of the slices. Top each with 2 sliced of cheese and pineapple chunks. Spread unbuttered sides of remaining bread slices with mustard, if desired. Place those 4 slices, buttered sides up, on top of pineapple.

Place sandwiches in a large nonstick skillet over medium-low heat and cook, pressing down on them occasionally with a spatula, until golden on one side, 3 to 4 minutes. Carefully turn and continue to cook until golden on the other side, about 3 minutes longer. Cut each sandwich in half and serve immediately.

Millie Graham
Junior
Fruit Salad
Armstrong

Fruit Cones

- 1 - medium granny smith apple cored and sliced thinly
- 1 - small carton of strawberries sliced
- 2 cups red grapes
- 1 cup of blueberries
- 1 - 12 count package of waffle cones
- 3 ounces of chocolate almond bark
- 1 tablespoon lemon juice

Melt almond bark in microwave according to package directions. Dip waffle cones in almond bark and place on wax paper and allow to set. Core and slice apple and place in zip-lock bag with lemon juice to prevent apple from browning. In a medium bowl, place rinsed grapes and blueberries. Slice strawberries and add to bowl. Then incorporate apples into fruit mixture and gently stir to mix fruit together. Spoon fruit into waffle cones and serve.

Kate Kuehler
Junior
Fruit Salad
Carson

Tasty Fruit Salad on a Stick

Preparation time: 20 minutes
Serves 12

Ingredients:

- 1 pt strawberries, sliced
- 1 pt blueberries
- 1 mango, peeled and cubed
- 1 peach, peeled and cubed
- 1 bunch (about 1 1/2 lbs.) seedless grapes
- 1/4 cup honey
- 2-3 tablespoons fresh lime juice
- 12 wooden skewers soaked in water

Directions:

Wash, peel, and chop fruit as desired.
Place in large bowl.
Gently place individual pieces of fruit on skewers until $\frac{3}{4}$ full
Whisk together honey and lime juice.
Drizzle over fruit skewers.
Chill for an hour before serving.

Kesleah Shields
Junior
Fruit Salad
Dallam

Pasta Fruit Salad

Serves: 4
Cooking Time: 15 Minutes

- * ½ lb. Pasta
- * 1 – 8 oz. can Pineapple Chunks (Drained with 2 Tablespoons of Juice reserved)
- * 1 Cup Cantaloupe Cubes
- * 1 Cup Green Seedless Grapes (halved)
- * ¼ Cup Honey
- * 1 – 8 oz. Carton Low-Fat Peach Yogurt
- * ¼ Cup Sour Cream
- * 1 Cup Fresh Strawberries (hulled & halved)

What To Do:

Cook pasta according to package directions; drain and place in a large bowl.

Add pineapple, cantaloupe, and grapes.

Combine reserved pineapple juice, honey, yogurt, and sour cream; toss with pasta mixture.

Top with strawberries and serve.

Matlin Mimms
Junior
Fruit Salad
Deaf Smith

Easy Fruit Salad

- 1 21 ounce Can Peach Pie Filling
- 2 11 ounce Cans Mandarin Oranges, drained
- 1 20 ounce Can Chunk Pineapple, drained
- 1 16 ounce package Frozen Sliced Strawberries
- 3 Bananas, sliced

Combine all ingredients and stir well. Chill about 1 hour before serving.

Alyssa King
Junior
Fruit Salad
Hansford

Fruit Salad

- | | |
|-------------------------|------------------------|
| 1 Banana | 1 Strawberry Yogurt |
| 2 Apples | 1 tub of whipped cream |
| 1 can of fruit cocktail | |

Slice banana's and apples add to bowl. Open and drain fruit cocktail add to bowl. Open yogurt and whipped cream fold into fruit mixture. After mixed together serve and enjoy. Can be refrigerated until served.

Savannah Innis
Junior
Fruit Salad
Hemphill

Orange Delight Salad

1 (8 oz.) Cool Whip Fat Free
1 (8 oz.) small curd cottage cheese
1 (8 oz.) crushed pineapple, drained
1 (8 oz.) can mandarin oranges, drained
1 box orange jello, (do not add water to jello)
½ cup nuts

Mix all together and chill.

Kiersen Green
Junior
Fruit Salad
Oldham

Pineapple Fruit Bowl

Ingredients:
Whole pineapple
Banana
Kiwi
A few grapes

Steps:
Cut the pineapple in half lengthwise
Cut out the core, then use a spoon to scrape the meat out of the pineapple
Slice the banana, kiwi, and remaining pineapple.
Mix the pineapple, banana, grapes, and kiwi and place in the bowl
Keep refrigerated.

Kodi Hicks
Junior
Fruit Salad
Potter

Feisty Fruit Salad

Salad
1/3 cantaloupe, cut into ¾ inch chunks
1(16 oz) container strawberries, quartered
5 medium kiwis, peeled and cut into ¾ inch chunks

Dressing
3 Tablespoons honey
3 Tablespoons fresh lime juice
1 Teaspoon lime zest

Directions
Place all of the fruit into a large bowl. In a small bowl, whisk the honey, lime juice, zest and mint. Right before serving, pour the dressing over the fruit and toss gently to combine.

Lainye Meador
Junior
Fruit Salad
Randall

Southwest Fruit Salad

2 10 oz. cans mandarin oranges
1 (20 oz.) can pineapple tidbits
6 apples (mix red and green)
6 bananas
4 teaspoons Fruit Fresh
¼ cup pineapple juice
1 small box sugar free instant vanilla pudding
¼ - ½ cup honey (to taste)

Drain oranges. Drain pineapple reserving ¼ cup juice. Mix together the Fruit Fresh, pineapple juice, pudding and honey, mix with canned fruit. Chill for 1-2 hours or overnight is alright. Just before serving, thinly slice and core apples and cut into bite size pieces. Slice the bananas. Add into the orange and pineapple mixture and serve. Serves 16-18 1-cup servings.

Abby Skidmore
Junior
Fruit Salad
Roberts

Fruit Salad

2 bananas, sliced
1 cup strawberries, washed and diced
1 cup red seedless grapes washed and halved
1 can 11-ounces mandarin oranges
2 cups colored marshmallows
1-8 ounce container of cool whip

In a large bowl add bananas, strawberries, grapes, mandarin oranges, marshmallows and cool whip. Stir together, chill and serve. Makes 8 1/2 cup servings.

Bryce Killian
Junior
Fruit Salad
Sherman

Fruit in Grapefruit Cups

3 Grapefruit
3 Oranges (reserve 6 strips of the peel in 9-12" sections)
1 cup fresh or canned pineapple chunks, (reserve 2 T of juice)
1 cup sliced strawberries
1 cup seedless green grapes, halved
¼ cup lime juice
3 T honey

1. Cut grapefruit in half horizontally.
2. $\frac{1}{4}$ " below the cut slice almost to the center but not all the way. Leave about 1" intact. Be careful not to cut through this will be your handle for the cups.
3. Very carefully remove and section the fruit.
4. Once all pulp is removed Very gently lift the handles and tie with the reserved orange peel strips. Place in an airtight container and chill for 8 hours.
5. Combine 1c pineapple, grapefruit sections, orange sections, 1c strawberries, and 1c grapes in a medium to large bowl with a tight lid.
6. In a small bowl or measuring cup combine $\frac{1}{4}$ c lime juice, 2 T pineapple juice, & 3 T honey. Pour over fruit, tossing to coat. Cover and chill 8 hours.
7. Using a slotted spoon place fruit salad into grapefruit cups.

Yield 6 servings

Nate's Stuffed Eggs

Ingredients:

12 large eggs, hard boiled
½ cup mayonnaise
1 tbsp mustard
1 tsp Nature Seasoning
½ tsp garlic powder
6 black olives
Dash paprika
Quart-size plastic storage bag

Directions

Peel boiled eggs and cut lengthwise into halves, place yolks in bowl.
Mix in mayonnaise, mustard and seasonings with yolk in bowl, until thoroughly blended.
Place mixture in a plastic quart size storage bag and cut a small piece of a corner.
Squeeze mixture through hole into each egg white, lightly heaping.
Garnish with half a black olive and dash of paprika.

Dani Ponder
Junior
Stuffed Eggs
Collingsworth

Deviled Eggs

7 large eggs, hard boiled and peeled
1/4 cup mayonnaise
1 ½ tablespoons dill pickle relish
2 teaspoon yellow mustard
2 tablespoons finely chopped onion
Salt and pepper, for taste
Paprika, for garnishing

Place eggs and a pinch of salt in a large saucepan and cover with cold water.
Bring water to a boil and immediately remove from heat.
Cover and let eggs stand in hot water for 10-12 minutes.
Remove from hot water, cool and peel.
Halve 7 eggs lengthwise.
Remove yolks and place in a small bowl.
Mash yolks with a fork and stir in mayonnaise, pickle relish, onion, and mustard.
Add salt and pepper, to taste.
Fill egg whites evenly with yolk mixture.
Garnish with paprika.
Store covered in refrigerator.

~ Classic Deviled Eggs ~

Ingredients:

6 eggs
1/4 c. mayonnaise
1 tsp. white vinegar
1 tsp. yellow mustard
1/8 tsp. salt
Freshly ground black pepper
Smoked Spanish paprika, for garnish

Directions:

*Place eggs in a single layer in a saucepan and cover with enough water that there's 1 1/2 inches of water above the eggs. Heat on high until water begins to boil, then cover, turn the heat to low, and cook for 1 minute. Remove from heat and leave covered for 14 minutes, then rinse under cold water continuously for 1 minute.

*Crack egg shells and carefully peel under cool running water. Gently dry with paper towels. Slice the eggs in half lengthwise, removing yolks to a medium bowl, and placing the whites on a serving platter. Mash the yolks into a fine crumble using a fork. Add mayonnaise, vinegar, mustard, salt, and pepper, and mix well.

*Evenly disperse heaping teaspoons of the yolk mixture into the egg whites. Sprinkle with paprika and serve.

Elizabeth Craft
Junior
Stuffed Egg
Donley

Pesto Deviled Eggs

Ingredients:

6 hard cooked eggs
3 Tablespoons grated Parmesan cheese
2 Tablespoons sour cream
1 teaspoon basil leaves, crushed
1/2 teaspoon garlic powder

Cut eggs in half lengthwise. Remove yolks and set whites aside. Mash yolks with fork. Stir in remaining ingredients until well blended. Refill whites, using about 1 tablespoon yolk mixture for each egg half. Chill to blend flavors.

Deviled Egg Upgrade

6 hard-cooked eggs
¼ cup mayonnaise or salad dressing
1 tsp prepared mustard
1 tsp apple cider vinegar
Paprika or parsley springs (optional)

Place 6 eggs in saucepan. Add enough cold water to cover eggs. Bring to boiling over high heat. Reduce heat so water is just below simmering; cover. Cook 15 minutes. Fill the saucepan with cold water and let stand 2 minutes. To quickly cool, add a few ice cubes. Drain. Gently tap each egg on the countertop. Roll egg between palms of hands. Peel off eggshell, starting at the large end.

Halve hard-cooked eggs crosswise and remove yolks. Place yolks in a bowl; mash with a fork. Add mayonnaise, mustard, and vinegar; mix well. Season with salt and pepper, if desired. Stuff egg white halves with yolk mixture.

Garnish with ¾ inch red bell pepper strips for “Red Deviled” eggs and sprinkle with paprika.

Madison Clark
Junior
Stuffed Eggs
Oldham

Stuffed Eggs

4 Eggs
1/8 cup miracle whip
1 tsp mustard
1 tsp vinegar
Paprika

Boil eggs. Let cool. Peel. Cut in half and take yolk out. Place yolk in separate bowl. Add all ingredients to yolks EXCEPT paprika. Mix thoroughly with fork. Spoon mixture into egg white halves. Sprinkle tops lightly with paprika.

Serves 4

Deviled Egg Boats

12 hard boiled eggs
1/2 Teaspoon mustard
4 Tablespoon mayonnaise
Dash or two of garlic powder
Triangle cheese slices
Paprika or chili powder
Sliced olives

Directions:

1. Boil eggs, let them cool, peel them, then slice each one in half
2. Put the yolks in a medium-size bowl and mash them with a fork.
3. Add the mustard, mayo, and garlic powder and stir until it is a smooth consistency.
4. Fill each egg white half with the yolk filling.
5. Sprinkle paprika or chili powder over the filled eggs.
6. Make the sails by cutting cheese into small triangles.
7. Stick the sail upright into the filling and place a sliced olive at the back of the sail.

Christiana Broadbent
Junior
Stuffed Eggs
Roberts

“Eating Well” Filled Eggs

12 large peeled hard-boiled eggs
1/4 cup low-fat mayonnaise
3 tablespoons minced fresh chives
1 tablespoon pickle relish
2 teaspoons yellow mustard
1/8 teaspoon salt

Cut eggs lengthwise in half with a sharp knife. Gently remove the yolks into a medium bowl and mix in mayonnaise, chives, relish, mustard and salt until smooth. Place one teaspoon of this mixture into each egg white half. Refrigerate prepared eggs.
Recipe makes 24 servings.

Chase Rich
Junior
Stuffed Eggs
Sherman

Stuffed Eggs

12 eggs
¼ cup Miracle Whip
1-2 tablespoon mustard
1-2 caps full of vinegar
Salt
Pepper

Place 12 eggs in pot and bring to boil. Turn off heat and cover for 20 minutes. Run eggs under cold water then peel. Cut eggs in half. Mix yoke, miracle whip, mustard, vinegar, salt and pepper. Place egg whites on a plate and add mix. Let chill for 1-2 hours before serving.

Jaydon Hammock
Junior
Stuffed Egg
Wheeler

Deviled Eggs

6 boiled eggs
1/4 c mayonnaise
1 tsp mustard
1 Tbsp vinegar

Halve boiled eggs and remove yolk. Place yolks in a bowl and mash well with a fork. Add remaining ingredients. Stuff egg whites with the yolk mixture. Spring tips with paprika.

Grace Graham
Junior
Crafty Foods
Armstrong

Dirt Cake

1 - Package Oreos
1 - Tub Cool Whip
1 - Package instant pudding
Gummy Worms

Make pudding according to package directions then fold in cool whip into pudding. Crush Oreos, then put a layer of Oreos into bowl. Alternate layers of pudding mixture and Oreos in bowl until bowl is full ending with a layer of Oreos. Garnish with gummy worms.

Daniel Byers
Junior
Crafty Foods
Carson

Crabby Crabwich

Ingredients:

1 croissant
6 baby carrots
4 oz. cream cheese
1 small can black olives
1 medium red bell pepper
1 small bunch radishes
Chicken salad, tuna salad or crab salad

Directions:

Slit open the outside edge of the croissant and stuff with sandwich filling. Tuck the baby carrots into the sides to form legs. Slide 1/2 inch balls of cream cheese onto toothpicks, top each with a black olive slice and stick into place. Snip off tips of croissant and slide a claw-shaped red bell pepper slice into each end. Finish the crab by attaching a radish slice smile with a dab of cream cheese.

Gracie Anderson
Junior
Crafty Foods
Collingsworth

Sandwich Sushi

2 slices of bread
1 ½ tablespoon sour cream
3 tablespoons cream cheese
2 carrot match sticks (6 inches long)
2 cucumber match sticks (6 inches long)

Flatten 2 slices of bread with a rolling pin. Mix together cream cheese and sour cream, spread over bread slices. Lay the carrot and cucumber match sticks at the bottom of each slice, let hang over edges. Roll up bread, pressing gently to seal, then cut each roll in four equal pieces.

Maddi Beckner
Junior
Crafty Foods
Dallam

Baby in a Basket

Ingredients:

1 watermelon
2 cantaloupe
2 cups of red grapes
2 cups of blackberries
2 cups of strawberries

Directions:

Use a sharpie to draw the shape of a basket on your watermelon and cut the design out using a sharp knife.

Hollow out the watermelon making three cups of melon balls to be used later.

Make three cups of melon balls using one of the cantaloupes.

Using a sharp knife, peel the second cantaloupe to use for the baby's head.

Use two half grapes to make eyes.

Use cantaloupe balls for the ears and nose. (attaching them with toothpicks)

Use the end of a spoon to hollow out the mouth.

Place in the front of the basket.

Place all the remaining fruit in the basket to serve as a blanket.

Macy Warlick
Junior
Crafty Foods
Deaf Smith

Veggie Skeleton with French Onion Dip

Dip:

1 – 16 oz. carton Sour Cream

1 - pkg. dry Lipton French Onion soup mix

Mix together in bowl until well-blended and creamy.

Veggie Skeleton:

Celery Stalks: 1- 6 in. stalk, 4 – 2 in. stalks and 2 – 1 in stalks

2 small broccoli florets; 2 grape tomatoes; 6 baby carrots; 4 small cauliflower florets; 10 slices of red bell pepper

1 cup sliced mushrooms; 2 leaves green leaf lettuce; sliced olives

Fill a small round bowl lined with lettuce (lettuce should be sticking out at top only) with the dip.

Make a face using the sliced olives. For the body: Use the long celery stalk to make the spine and the red bell pepper slices to make the ribs attached to the spine. Make arms and legs using the 2 – 4in. celery stalks and the baby carrots. The tomatoes, broccoli and cauliflower florets are used for the hands, feet and joints. You can arrange any way you wish. Use the sliced mushrooms to make the pelvic area between the spine and legs. The small celery pieces make the second leg bone by the big leg bone.

Have fun and use your imagination in your creation – there is no wrong way!

Brooke Duncan
Junior
Crafty Food
Donley

Night Owl

Ingredients:

Peanut butter

Graham Crackers

Banana slices

Raisins

Cereal

Directions:

For the owl's head, use a knife to spread the peanut butter onto the graham cracker. To make the owl's eyes, use 2 banana slices. Top with a dot of peanut butter and top that with 2 raisins. For the owl's beak, use half of a banana slice. For the owl's eyebrows, use cereal.

Emma Waters
Junior
Crafty Foods
Hemphill

Berry Merry Mice

Ingredients:

- 6 Fresh strawberries
- 6 Mini chocolate chips
- Black decorators' icing
- 12 Almond slivers
- Toothpick
- 6 Red lace licorice

Instructions:

For each mouse, slice a small section from the side of a strawberry so it sits flat. Press a mini chocolate chip into the tip for a nose, using a small dab of icing to secure it in place, if needed. Add icing eyes and stick 2 almond slivers into the top of the berry for ears. For a tail, use a toothpick to carve a small hole in the back of the berry and push the end of a piece of licorice lace into the hole.

Tyann Jones
Junior
Crafty Foods
Hutchinson

Christmas Tree Wraps

Ingredients:

4 oz. Cream Cheese, softened
1 cup shredded mild cheddar cheese
½ cup (4 oz can) diced green chilies
½ cup (about 3) green onion, sliced
½ cup chopped red bell pepper
¼ cup ripe olives
4 (8 inch) soft taco-sized flour tortillas. (for this recipe we will use the green tortillas)
Salsa

Directions:

Combine cream cheese, cheddar cheese, chilies, green onion, red bell pepper, and olives in a medium bowl. Spread about a half cup of the cheese mixture over each tortilla. Roll the tortilla up (like a burrito). Wrap each roll in plastic wrap, twisting the ends to close. Refrigerate for 1 hour. Remove the plastic wrap, slice each roll into ¾ inch slices. Serve with salsa for dipping. Yields 16-18 slices (2 slices make 1 serving).

Snowman Cheeseball

- (2) 8 oz. pkg's $\frac{1}{3}$ less fat cream cheese
- 1- $\frac{1}{4}$ cup finely shredded low fat mozzarella cheese
- (5) peppercorn pieces
- $\frac{1}{8}$ tsp. garlic powder (or minced clove of garlic)
- (1) small carrot
- (3) pieces whole wheat bread toasted

Mix the cream cheese, $\frac{1}{4}$ cup mozzarella and garlic well. Form into 2 balls, one bigger and one a little smaller. Then roll the 2 balls into the remaining 1 cup of mozzarella. To assemble the snowman, stack the small ball on top of the larger one. Use toothpicks to stack if needed. Add the peppercorn and carrot to decorate. Refrigerate until ready to serve. To make the hat, cut 1 large circle and 2 smaller circles from the toasted bread using different size glasses or cookies cutters. Stack the 2 smaller circles of bread on top of the larger one. Using toothpicks, place on top of the snowman's head. Suggestion: Serve on holiday platter with whole grain crackers and/or vegetables.

Jessica Boren
Junior
Crafty Foods
Ochiltree

JELLO "Dive on in" Cake

- 1 white cake mix
- 2 cups boiling water
- 2 packages Berry Blue Gelatin
- 1 cup cold water
- 1 tub of white icing or Cool Whip
- Teddy Grahams
- Ring shaped chewy fruit snacks
- Small Honey Grahams
- Gummi Rocks

Prepare:

Bake cake mix in 13X9 inch baking pan as directed on package. Cool completely. Invert cake onto large platter; remove pan. Using a serrated knife, cut and scoop out shallow rectangle from center of cake, leaving a 2 inch border of cake on all sides and a thin layer of cake on the bottom.

Stir boiling water into dry gelatin mix in a large bowl at least 2 minutes until completely dissolved. Stir in cold water. Refrigerate 1 $\frac{1}{2}$ hours or until slightly thickened. Pour thickened gelatin into center of cake. Refrigerate 3 hours or until set.

Frost borders of cake with icing or whipped topping. Decorate with remaining ingredients as desired to resemble a swimming pool.

Store leftover cake in the refrigerator.

Oreo Turkey

Ingredients:

Two Oreo's per turkey
Reese's peanut butter cup minis
Candy corn
Decorating icing
Whoppers candy

Steps:

Put a dot of decorating icing on the edge of one Oreo that is laying flat. Place the other Oreo upright on the icing.

Cut a peanut butter cup in half and use icing to glue it to the Oreos.

Glue a Whopper with icing to the top of the peanut butter cup.

Cut the yellow part off of a piece of candy corn and glue to the Whopper with icing for a beak.

Cut the yellow part of the candy corn in half and glue with the icing as legs

Put a strip of icing along the top of the upright Oreo as glue for the candy corn feathers. Stick five pieces of candy corn along the top of the upright Oreo with the pointed part toward the middle of the cookie.

Place in the freezer for 30 minutes to freeze the "glue"(icing) in place.

Tressa Jones
Junior
Crafty Foods
Potter

Fruit Pops

2 Capri Sun Fruit Punch flavor juice
1 large Popsicle mold
1/8 cup sliced fresh kiwi
1/8 cup sliced fresh black berries
1/8 cup sliced fresh strawberries
1/8 cup sliced fresh green grapes

Directions:

Wash all fresh fruit with cold water. Wash cutting boards with soap and water. Chop up all fruit into small pieces. Fill Popsicle molds half full with Capri Sun juice. Place chopped fruit into Popsicle molds. Top off Popsicle molds with Capri Sun juice. Place in freezer until frozen. Take out and eat.

Cream Cheese Cake Bites

1 boxed yellow cake mix
½ cup water
¼ cup vegetable oil
2 eggs
¾ cup cream cheese frosting
20 ounces chocolate flavored candy coating
Candy sprinkles

Preheat oven to 350 degrees. Make and bake cake as directed on box for a 9 x 13 pan. Cool completely – about 1 hour.

In a large bowl crumble the cake. Add frosting; mix well. Roll into balls. Place balls on wax paper lined cookie sheets. Freeze for about 45 minutes or until firm. Refrigerate to keep chilled.

In 1 quart microwaveable bowl, microwave 8 ounces of the candy coating uncovered on high for one minute, 30 seconds, stir. Continue microwaving and stirring in 15 second increments until melted and smooth.

Remove one third of the balls at a time from the refrigerator. Using 2 forks, dip and roll 1 ball at a time in coating. Place on wax paper lined cookie sheet. Immediately decorate with sprinkles. Refrigerate cake balls about 10 minutes or until coating is set. Melt remaining candy coating in 6 ounce batches and dip the remaining balls. Serve at room temperature. Store in airtight container. Servings: 5 1/2 dozen

James DeAnda
Junior
Crafty Foods
Sherman

The Very Hungry Caterpillar

40 sliced of whole grain bread
20 sliced of 2% cheese
20 sliced of deli ham
1 small tomato for head
2 small cucumber peels for eyes
10 small raisins for feet
2 party toothpicks

Cut circles from the sliced of whole grain bread with a circle cookie cutter (should get at least two circles per slices of bread). Do the same with the cheese and ham slices. Alternate bread, cheese, and ham and lay them out in the caterpillar shape. Cut your tomatoes a little bigger than half and core it. Then fill the tomato with extra pieces of bread to soak up any extra juice that may be left. Slice off 2 small pieces of cheese for the main part of the eyes and cut two smaller pieces from the cucumber peel for the inside of the eyes. Add two toothpicks for antennas and put your raisins around your caterpillar for the feet.