

Grandma's Cherry Breeze

Ingredients:

- 1 can sweetened condensed milk
- 1/3 cup of lemon juice
- 1 block of cream cheese (room temperature)
- 1 graham cracker crust
- 1 can of pie filling of your choice

Directions:

Mix first three ingredients well in mixer and pour in crust. Refrigerate overnight. When ready to serve, top with pie filling.

Kesleah Shields
Intermediate
Celebration Foods
Dallam

Chicken Enchilada Dip

Ingredients:

- 1 pound boneless chicken-grilled and shredded
- 1 (8) ounce package cream cheese (softened)
- 1 cup mayonnaise
- 1 (8) ounce package shredded Mexican blend cheese
- 1 (4) ounce can diced or green chili pepper
- 1-2 jalapeno pepper(s), finely diced

Directions:

In a medium bowl, combine all ingredients and mix well. Transfer mixture to a medium baking dish. Bake uncovered @ 350° for 30 minutes or until the edges are golden brown. Serve with dipping chips or eat with a tortilla.

Jacee Sellers
Intermediate
Celebration Foods
Gray

Pumpkin Swirl Bread

Filling:

- 2 packages (8 ounces each) cream cheese, softened
- 1 egg
- ¼ cup sugar
- 1 tablespoon milk



Bread:

3 cups sugar	1-1/2 teaspoons ground cinnamon
1 can (15 ounces) solid-pack pumpkin	1 teaspoon salt
4 eggs	1 teaspoon baking powder
1 cup canola oil	1 teaspoon ground nutmeg
1 cup water	1/2 teaspoon ground cloves
4 cups all-purpose flour	1 cup chopped walnuts
4 teaspoons pumpkin pie spice	1 cup raisins
2 teaspoons baking soda	

Preheat oven to 350 degrees. Grease or spray with cooking spray three 8x4-in. loaf pans.

In a small bowl, beat filling ingredients until smooth.

In a large bowl, beat sugar, pumpkin, eggs, oil and water until well blended. In another bowl, whisk flour, pie spice, soda, cinnamon, salt, baking powder, nutmeg and cloves; gradually beat into pumpkin mixture. Stir in walnuts and raisins.

Pour half of the batter into prepared pans, dividing evenly. Spoon filling over the batter. Cover filling completely with remaining batter.

Bake 65-70 minutes or until a toothpick inserted in bread portion comes out clean. Cool 10 minutes before removing from pans to wire racks to cool completely. Wrap in foil; refrigerate until serving. Yield: 3 loaves (16 slices each).

Tenia Ellis
Intermediate
Celebration Foods
Hartley

Grandma's Apple Cinnamon Turnovers

Ingredients:

3 apples cored, peeled, and diced
1 cup brown sugar packed
3 Tablespoons all purpose flour
3/4 teaspoon cinnamon
1/4 teaspoon nutmeg
2 (8) ounce tubes refrigerated crescent rolls



Directions:

Preheat oven to 350 degrees. Mix diced apples with brown sugar, flour, nutmeg and cinnamon. Separate crescent rolls on the dotted lines and place half of them on an ungreased cookie sheet. Spoon one to two tablespoons of the apple mixture onto the dough. Fold over and crimp edges. Bake at 350° for 12-15 minutes.

Icing:

Whisk together 2 tablespoons milk, 3/4 cup powdered sugar and drizzle over each turnover while hot.

Celebrate Healthy Lifestyles

8 strawberries and 1 banana
1/2 c skim milk
1/2 c plain yogurt
3 t sugar
2 t vanilla
6 ice cubes

Blend and garnish

Bryce Weller
Intermediate
Celebration Foods
Oldham

Carrot Cake

Ingredients: Cake

3 cups flour
2 cups sugar
2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons cinnamon
1/4 teaspoon salt
1 cup vegetable oil
1 large can crushed pineapple and juice
2 cups shredded carrots
1 teaspoon vanilla
2 eggs

Directions:

Preheat oven to 350°.

Mix all ingredients together and pour into three 9 inch greased cake pans. Bake 35-40 minutes.
Let cool.

Ingredients: Frosting

1 8 ounce package cream cheese, room temperature
1 stick butter, room temperature
2 cups powdered sugar
4 tablespoons milk
1/2 cup pecans, chopped
3/4 cup coconut, grated

Directions:

Beat cream cheese and butter until mixed. Add powdered sugar, mix. Add milk and mix until smooth. Stir in pecans and coconut. Frost each layer. *Serves 8-12



Christmas Fruit Cookies

1 pkg. (16.5oz) refrigerated sliceable sugar cookies
1 pkg. (8oz) Philadelphia cream cheese, softened
¼ cup sugar
½ tsp. vanilla
4 cup of strawberries, kiwi, mandarin oranges, raspberries, cherries, and blueberries
1 tsp. water

Slice the sugar cookies. Bake at 375 degrees for 15 minutes. Spread vanilla topping and add fruit.

Katalina Bruton
Intermediate
Celebration Foods
Randall

THE CHOCOLATE GARDEN CAKE

DAISY BISCUITS:

1/4 cup butter or margarine, softened	3-ounce package of cream cheese, softened
2 cups of all-purpose flour	1 tablespoon baking powder
1/2 teaspoon salt	3/4 cup milk
All-purpose flour	

CAKE:

2/3 cup canola oil
5 tablespoons of unsweetened cocoa powder
1 cup water
2 eggs beaten
1 tablespoon vinegar
1 teaspoon baking powder
1 teaspoon baking soda
½ cup of low-fat buttermilk
1 tablespoon vanilla extract
1 cup sugar blend for baking (Splenda)
2 cups flour
½ teaspoon salt

FROSTING:

2 tablespoons butter
2 tablespoons canola oil
2 ½ tablespoons unsweetened cocoa powder
¼ cup fat-free milk
½ teaspoon vanilla extract
1 cup confectioners sugar

EXTRAS:

Semi-Sweet Baking Chocolate Bar
Fat-free gummy worms
Food coloring of your choice

To make Daisy biscuits, soften butter and cream cheese by setting out of the fridge for 30 minutes. Mix flour, baking soda and salt well. Add butter and cream cheese to the mixture and mix until the butter and cream cheese are the size of small peas. Add milk (and food coloring until it is desired color, if wanted) and stir until dry ingredients are wet. Don't stir too much or the biscuits will be tough. Sprinkle waxed paper with 3 or 4 teaspoons of flour. Spoon the dough out of the bowl and onto the waxed paper. Turn the dough to coat it with flour. Shape the dough into a ball. Sprinkle flour on a rolling pin and then roll out the dough on the waxed paper into a 12 x 7 inch rectangle. Dough should be almost a ½ inch thick. Turn oven to 450 degrees, take a biscuit cutter or a round cookie cutter and cut the biscuits out as close as possible. Carefully lift the scraps of dough from around the cut biscuits. Set this extra dough aside to roll out again for more biscuits. To make the daisy design, use kitchen scissors and make 5 small cuts around the edge of each biscuit. DO NOT CUT ALL THE WAY TO THE CENTER!!! Use a spatula to move the dough to a cookie sheet. Roll out and cut the scraps of dough to make more daisies. Press your thumb in the center of each biscuit to make a hole, spoon ½ teaspoon of your favorite jam or jelly into the center of each biscuit. With adult help (if child) put cookie sheet in the oven and bake for 10 to 12 minutes until golden. Turn off oven. Use hot pads to remove the cookie sheet from oven. Set aside for use later. Makes 13 to 14 biscuits.

To make chocolate cake, mix canola oil, cocoa powder, and water in a small saucepan. Bring to a rolling boil, stirring occasionally. Remove from heat and cool. When cooled, pour slowly into a mixing bowl. Add eggs, vinegar, baking soda, baking powder, buttermilk, and vanilla. Mix well. In a separate bowl, mix together sugar blend, flour, and salt. Add to liquid mixture and blend thoroughly. Pour into 9" x 2 ¾" springform pan. Bake at 350 degrees for 20 minutes. Makes 16 servings.

When you are ready to frost the cake, make frosting by combining butter, canola oil, cocoa powder, and milk in a sauce pan. Bring to rolling boil. When slightly cool, add vanilla. Gradually add confectioners sugar, beating to make a spreadable consistency. Spread the prepared frosting on the cooled cake, letting it drizzle down the sides. Once you are done frosting the cake, take your semi-sweet chocolate bar, grate it (don't use too much or it won't taste good) and sprinkle on the cake to look like dirt. Then, put several of your Daisy biscuits on the cake and around it. LEAVE SOME SPACE ON THE CAKE!!! Next, take several fat-free gummy worms and put them on the cake and around it. Finally, the cake is finished! ENJOY!

Hannah Sims
Intermediate
Celebration Foods
Sherman

Triple Dipped S'Mores Apples

6 (or up to 8) Granny Smith apples
2 tablespoons unsalted butter
1 bags (28-ounce) large marshmallows
10 ounces milk chocolate chips
2 cups crushed graham crackers

Remove stems and skewer apples (see "Tricks for Sticks").

In a saucepan over low heat, melt butter. Add marshmallows, and stir until melted.

Dip apples, one at a time, and then transfer to a parchment-lined baking sheet. Refrigerate until set, about 15 minutes.

Then, in a double boiler over low heat, melt chocolate chips, stirring continuously. Dip an apple into the chocolate, stopping two-thirds of the way up. Immediately dip the lower third of the apple into a bowl of crushed graham crackers, rotating to coat evenly.

Transfer to a parchment-lined baking sheet. Repeat for all apples and refrigerate until set, about 15 minutes

Tricks for Sticks:

First, simply twist off the stem. If your skewer is blunt, sharpen it using a utility knife to slice off one end at a diagonal angle. Then, working on a flat surface, firmly grip your apple and push the skewer two-thirds of the way in. If any juice leaks out, blot the fruit with a paper towel before dipping.

Rebecca Longley
Intermediate
Celebration Foods
Wheeler

Chocolate Peanut Butter Dirt Cake

25 chocolate sandwich cookies
25 peanut butter chocolate sandwich cookies
1 8ounce package cream cheese, softened
½ cup and 1 tablespoon butter, softened
½ cup and 1 tablespoon confectioners' sugar
½ cup peanut butter
2 (3.5 ounce) packages instant chocolate pudding
4 cups milk
1 (12 ounce) container whipped topping, thawed
1 (8 ounce) package mini peanut butter cups
Gummy worms and other Halloween candies

Chop cookies very fine in a food processor. The cream will disappear, set aside. Mix cream cheese, butter, sugar and peanut butter together in a bowl. In a large bowl mix milk, pudding and whipped topping together. Combine pudding mixture and cream cheese mixture together. Spread a layer of chopped cookies into the serving dish, sprinkle with peanut butter cups, and spread the cream cheese/pudding mixture on top. Repeat layers, ending with a cookie layer on top. Chill until ready to serve. Add gummy worms and other Halloween candies as decorations.
