

Raelynn Fletcher
Intermediate
Crafty Foods
Armstrong County

Monster Strawberry Cupcakes

Ingredients:

Cupcakes:

- 3 Tbsp strawberry jam or preserves
- 1/3 cup chopped fresh strawberries
- 1 1/4 cups flour
- 1/4 tsp salt
- 1 1/4 tsp baking powder
- 3/4 cup of sugar
- 1/2 cup of unsalted butter, softened
- 3 egg whites
- 1/2 tsp vanilla extract
- 4 drops pink food coloring
- 1/3 cup milk

Vanilla Buttercream

- 1 cup room temperature unsalted butter
- 6-8 cups powdered sugar
- 1/2 cup cream
- 1 tsp vanilla extract
- 3-4 drops green food gel dye

Instructions

Cupcakes

- Set oven 350 F.
- In small bowl mix together fresh chopped strawberries and preserves
- In another bowl mix together flour, baking powder, and salt
- In another bowl, cream together butter and sugar
- Add egg whites, vanilla extract, and food coloring until completely incorporated
- Add dry ingredients with milk, beating on low speed
- Fold in strawberries and preserves
- Fill cupcakes liners to 3/4 full and bake for 25 min

Vanilla Buttercream

- With your paddle attachment of your electric mixer, beat butter until light and fluffy
- Add 6 cups of the powdered sugar with cream and vanilla
- Mix slowly until its blended well, then beat on high for 2-3 minutes
- Add more sugar one cup at a time until desired consistency
- Beat in green food dye
- Sprinkle with oreo crumbs and monster strawberries



Dani Ponder
Intermediate
Intermediate Crafty Foods
Collingsworth County

Prickly Porcupine Pear

You will need:

1 bag of green seedless grapes
1 pear
toothpicks
cloves, olive, and lemon juice

Start by placing the grapes on the toothpicks leaving about ½ inch showing on top. Peel the pear from the stem about 2 to 3 inches down for the face of the porcupine. Brush with lemon juice. Poke the toothpicks into the pear where it still has the skin, where the pear starts to widen. Insert the stem of two cloves into the pear to make the eyes. Cut off the stem and then cut off the end of one black olive and place it where the stem was cut off of the pear for the nose.

Delightful Fruit Dip

Ingredients:

4 ounces cream cheese
1 1/8 cups marshmallow fluff
1/2 cup vanilla yogurt
1 dash food coloring

Directions:

Mix cream cheese, marshmallow fluff, yogurt and food color until smooth. Serve with fresh fruit.

Tony Soria

Intermediate

Intermediate Crafty Foods

Gray

Sick Pumpkin Guacamole

Ingredients:

- 1 small to medium pumpkin
- 4 ripe avocados
- 3 Tablespoons freshly squeezed lemon juice
- 8 dashes hot pepper sauce
- 1/2 cup small-diced red onion
- 1 large garlic clove, minced
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1 medium tomato, seeded, and small-diced

Directions:

Carve pumpkin as desired. Place on serving tray.

Cut the avocados in 1/2, remove the pits, and scoop the flesh out of their shells into a large bowl. Using a sharp knife, slice through the avocados in the bowl until they are finely diced. Immediately add the lemon juice, hot pepper sauce, onion, garlic, salt, and pepper and toss well. Add the tomatoes. Mix well. Transfer guacamole to serving tray as though the pumpkin has vomited.

Name Ashlyn Phillips

Intermediate

Intermediate Crafty Foods

County Name Hemphill

Unicorn Cookies

Type recipe here:

Ingredients

Short Bread Cookies

2 cups Flour

1/2 cups Powdered Sugar

2 tsp Vanilla

2 sticks (1 cup) Butter

Royal Icing

2 tsp Corn Syrup Light

1 1/2 cups Powdered Sugar

1/2 tsp Vanilla Extract

1Tbsp Milk

Directions

Shortbread Cookies

Wash hands. Put gloves on (optional). Preheat oven to 350 degrees. Mix softened butter, powdered sugar, and vanilla together. Stir in flour. Chill dough into balls. Flatten them with the bottom of a glass using plastic wrap in between to keep from sticking to the glass. Flatten to about 1/2" thick. Back 12 - 15 minutes.

Royal Icing

Wash hands. Put gloves on (optional). Add powdered sugar and milk to a clean bowl. Blend with hand held mixer until it is mostly lump free. Add corn syrup and extract and continue to blend until smooth for about 45 seconds-1 minute.

Emmali Mariscal

Intermediate

Intermediate Crafty Foods

Ochiltree County

Rice Krispy Turkeys

Ingredients:

1/4 cup butter
1/2 pound marshmallows (about 2 1/2 dozen)
1/2 teaspoon vanilla extract
5 cups Kellogs Rice Krispies
1- 1lb box C and H pure cane sugar powdered
1 stick salted butter (softened)
12 Reeses Pieces cups
1 package of red, orange, and yellow Starbursts
Yellow/red/black food coloring

4 small mixing bowls
1 13x9 in. pan
1 rolling pin

Procedure:

Cook butter and marshmallows over boiling water until syrupy, stirring frequentl
Add vanilla, beat thoroughly. Put Rice Krispies in greased large bowl and pour on
marshmallow mixture, stirring briskly. Press into greased shallow pan/ cut into squares when
cools. Combine 1 box of C&H pure cane powdered sugar, 1/4 milk, 1 tsp. vanilla extract, 1
stick salted butter (softened). Beat with electric mixer for 2 minutes, scraping bowl often for
thinner consistency, add milk a little at a time. Get 4 bowls put a little bit of icing in each bowl
and mix till colors are apparent. Place in Piping bags. Place Reeces Pieces in the middle of
the Rice Krispies then roll out Red, Yellow, and Orange Starburts. Cut these into leaves.
Place them as the feathers. Place white and black as the eyes, yellow as the bekks and the
waddle is red. The feet will also be yellow.



Abby Albracht

Intermediate

Intermediate Crafty Foods

Potter

Pepper Jack-O'-Lantern

Ingredients:

8oz. thinly sliced roast beef
8 slices of Pepper jack cheese
2 large orange bell peppers
1 medium sweet onion
6 oz. mushrooms, sliced
2 tbsp. Butter
2 tbsp. olive oil
2 cloves of garlic
salt and pepper to taste

Preparation:

Slice off top half of bell pepper and remove ribs and seeds. |

In a large saute pan, over medium heat, add butter, olive oil, garlic, mushroom and a little salt and pepper.

Saute until onion and mushrooms are nice and caramelized. About 30 minutes.

Preheat oven to 400 degrees.

Slice roast beef into thin strips and add to the onion and mushroom mixture,
Allow to cook 5-10 minutes.

Line the inside of each pepper with a slice of Pepper jack cheese.

Fill each pepper with meat mixture until they are nearly overflowing .

Top each pepper with another slice of Pepper jack cheese.

Bake for 15-20 minutes until cheese on top is golden. (you may want to pre-bake the pepper for about 10 minutes while the meat mixture is cooking, if you like a softer pepper)

Prep Time: 15 minutes

Cook Time: 50 minutes

Per Serving:

458 Calories

27 gram Protein

8.5 net Carbs

36 gram Fat



Name Kadenze Mowry

Intermediate

Intermediate Crafty Foods

Randall

Quinoa and Hummus Zucchini Roll Ups

Ingredients

- 1 medium zucchini
- ½ cup Sabra Garlic Hummus
- ½ cup quinoa
- ¼ cup fresh parsley
- 8 - 10 leaves of fresh basil
- ¼ cup finely sliced red pepper*
- ¼ cup finely sliced carrot*

Instructions

1. Using a mandoline slicer, slice the zucchini lengthwise into thin strips (you'll only need about ½ of the zucchini or 8 - 10 slices; save the rest for a saute or my Farmer's Market Quinoa Salad!).
2. In a small bowl, mix together the hummus and quinoa. Spread about 1 tablespoon of the filling onto the a zucchini and spread it out evenly with your fingers (or a spoon).
3. Arrange the herbs down on one end, top with veggies and then roll the zucchini up like sushi. Secure the end with toothpicks if necessary.
4. Repeat until all ingredients are used.
5. Serve immediately and enjoy!

Notes

*Feel free to use whatever vegetables you'd like!

Nutrition Information

Serving size: 4 - 5 roll ups

Football Game Day Dip

GUACAMOLE

(This recipe may need to be doubled based on size of dish)

- 3 avocados – peeled, pitted, and mashed
- 1 lime, juiced
- 1 teaspoon salt
- ½ cup diced onion
- 3 tablespoons chopped fresh cilantro
- 2 roma (plum) tomatoes, diced
- 1 teaspoon minced garlic
- 1 pinch ground cayenne pepper (optional)

In a medium bowl, mash together the avocados, lime juice, and salt. Mix in onion, cilantro, tomatoes, and garlic. Stir in cayenne pepper. Refrigerate 1 hour for best flavor, or serve immediately if you cannot wait!

QUESO

- 1 (16 ounce) package VELVEETA, cut into ½-inch cubes
- 1 (10 ounce) can Ro*Tel Original Diced Tomatoes & Green chilies, undrained

Combine ingredients in microwaveable bowl. Microwave on HIGH 5 minutes, or until VELVEETA is completely melted and mixture is well blended, stirring after 3 minutes.

SALSA

- 2 pounds tomatoes (stems cut off)
- about 10 jalapenos (stems cut off)
- Cilantro (optional)

Boil tomatoes and jalapenos about 8 minutes. Puree tomatoes with salt and chopped garlic. Pour into bowl. Pulse jalapenos (and cilantro if you choose) and stir with tomatoes.

Arrange three dips into football shaped bowl. Decorate with sour cream if so desired. Serve with tortilla chips. Cheer for your team!