



Abigail Britten
Intermediate
Fresh Fruit Dish
Armstrong County

Mini Fruit Pizzas

Ingredients:

1 package refrigerated sugar cookies (24 cookies)
8 oz. cream cheese, softened
2 tablespoons frozen limeade concentrate
½ cup powdered sugar
3 cups fresh blueberries, sliced strawberries, raspberries, and kiwifruit

Directions:

1. Bake cookies as directed on package. Cool completely, about 10 minutes.
2. Meanwhile, in medium bowl, beat cream cheese, limeade concentrate and powdered sugar with electric mixer on medium speed until smooth.
3. Spread each cookie with 1-tablespoon cream cheese mixture. Arrange sliced fruit on top of each cookie.
4. Serve immediately, or cover and refrigerate up to 2 hours before serving.

Tayte Ogletree
Intermediate
Fresh Fruit Dish
Carson County

STRIPED FRUIT PUDDING PARFAIT

Ingredients:

- 1 package chocolate instant pudding
- 1 package vanilla instant pudding
- 4 cups milk divided
- 1 pint sliced strawberries
- 1 banana sliced
- 1 cup blueberries

Directions:

1. Whisk chocolate pudding with 2 cups milk until it begins to thicken; refrigerate for 10 minutes.
2. Whisk vanilla pudding with 2 cups milk until it begins to thicken; refrigerate for 10 minutes.
3. In 6 parfait glasses or clear plastic cups, layer chocolate pudding, vanilla pudding, strawberries, banana, and blueberries any way you like.

Claudia Taylor

Intermediate

Fresh Fruit Dish

Dallam

Frozen Fruit Pops

- 1 cup of your choice of yogurt
- 1 cup of mixed fruit
- 3 Tbsp. of granola
- 1 popsicle stick
- 1 plastic cup

Place 2 ozs. of yogurt in the bottom of a plastic cup. Pour 2 ozs. of fruit on top, it is your choice if you would like to mix it or not. After that, pour 1 Tbsp. of granola on top. Repeat this process three times. After, you should have 2 ozs. of yogurt and 2 ozs. of your mixed fruit. Mix the two and pour them on top. Place your popsicle stick down the center and place in the freezer. In the morning, cut the plastic cup off and you will have a delicious and nutritious snack for breakfast.

Savannah Sellers

Intermediate

Fresh Fruit Dish

Gray County

Chocolate Dessert Bowls

Ingredients:

Chocolate Candy Coating
Balloons
Cooking Spray
Strawberries
Blueberries
Whipped Cream

Directions:

1. Wash and dry the balloons
2. Blow up 12 balloons so that they will fit into the dipping bowl.
3. Melt the chocolate candy coating in a small dipping bowl.
4. Spray the bottom of a balloon with a little cooking spray.
5. Use the back of a spoon to make a small circle of chocolate on a piece of parchment paper.
6. Dip the balloons in the melted chocolate and set them on the chocolate circles on the parchment paper.
7. Allow the chocolate to harden for at least one hour.
8. Melt more chocolate candy coating and re-dip the chocolate bowls.
9. Allow the chocolate to harden for at least one hour.
10. S-L-O-W-L-Y let some of the air out of the balloons.
11. Carefully pull the balloon away from the chocolate bowl.
12. Wash the strawberries and blueberries. Slice the larger strawberries into smaller pieces.
13. Fill the chocolate bowls with the blueberries and strawberries.
14. Before serving, top the fruit with whipped cream.

Kaitlin Born

Intermediate

Fresh Fruit Dish

Lipscomb

NOT YOUR AVERAGE FRUIT SALAD

Ingredients:

- 1 cup peeled and diced kiwi
- 1 cup grapes
- 1 cup mandarin orange juice
- 1 1/2 cups peeled mandarin oranges
- 2 cups sliced strawberries, with stems removed
- 2 cups sliced bananas
- 3 cups diced apples

Directions:

Combine kiwi, grapes, strawberries, bananas, and apples in a large bowl. Mix together well. Top with mandarin oranges and pour orange juice over salad.



Megan Huddleeston

Intermediate

Fresh Fruit Dish

Ochiltree County

Fast & Favorite Fruit Salad

- 1 pint fresh strawberries, sliced
- 1 pound seedless red grapes, halved
- 1 pint fresh blueberries
- 1 cup pineapples, cubed
- 1 cup pears, peeled and cubed
- 1 cup chocolate chips
- 1 (8 oz) container vanilla yogurt

$\frac{1}{4}$ cup orange juice

1. In a large bowl, toss the fruit.
2. Pour enough fresh juice to coat and prevent oxidation, and toss.
3. Pour in the yogurt, toss, and serve or refrigerate.

Serves 12

Cora Bell
Intermediate
Fresh Fruit Dish
Oldham County

Thanksgiving Fresh Fruit Pizza Dish

Prep time: 1 hour
Cook time: 15 minutes
Servings: 24

Ingredients:

Pizza Crust:

2/3 cup butter
3/4 cup sugar
1/2 teaspoon orange zest
1/2 teaspoon vanilla
1 large egg
4 teaspoons whole milk
2 cups flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt

Pizza "sauce":

1-8 ounce package of cream cheese
1 jar of marshmallow cream

Fresh fruit toppings:

peaches, strawberries, grapes, and kiwi

Directions:

Preheat oven to 350 degrees.

in a large bowl, mix butter, sugar, orange peel, and vanilla. Add in egg and mix. Add the milk and mix.

In a medium bowl, mix dry ingredients. Slightly flatten between two pieces of wax paper and put in freezer for 20 minutes.

Press dough onto pizza pan and bake for 15 minutes.

Remove from oven and cool completely.

Using a mixer, whisk marshmallow cream and cream cheese. Spread over cooled pizza dough.

Decorate the top with sliced fruit to look like a Thanksgiving turkey.

Ailee Netardus

Intermediate

Fresh Fruit Dish

Potter

Halloween Greek Yogurt Fruit Dip & Spooky Fruit Snacks

1 Large Container Greek Yogurt (unsweetened)
1/4 Cup of Nutella
2 Clementines
Pretzel Sticks
3 Bananas
Raisins
1 Red Apple
Green Grapes
Candy Corn
Mini Marshmallows
Peanut Butter
Black Edible Marker

To make the Spider Web Greek Yogurt Dip, scoop out the yogurt into a bowl reserving about 1/2 cup. Mix the 1/4 of Nutella with the yogurt. Spoon the reserved yogurt in a baggie then snip off the corner. Squeeze on a web on the top. Create a spider with chopped up raisins.

To make the Vampire Apples, cut the apple in 4 pieces. Then, cut a wedge from the top using a knife. Use candy corn for the teeth & attach with peanut butter.

To make the Monster Eye Balls, cut the grapes in half. Cut the mini marshmallows in half as well. Press the black edible marker in the middle of the marshmallow then place them on top of the grapes.

To make the BOOnanas, peel then cut them in half. Use raisins for the eyes & mouth attaching with peanut butter.

To make the Orange Pumpkins, cut a couple of clementines in half then press a piece of a pretzel stick in the top.



Jacie Guerrero

Intermediate

Fresh Fruit Dish

Randall County

Rainbow Fruit Tacos

Ingredients

For the Taco Shells:

- 24-30 (3 inch) flour tortillas
- ½ cup granulated sugar
- 1 tablespoon ground cinnamon
- nonstick cooking spray

For the Filling:

- 8 ounces light cream cheese, softened
- 1 tablespoon honey
- 1 tablespoon granulated sugar
- ½ teaspoon ground cinnamon
- ½ cup chopped strawberries
- ½ cup chopped cantaloupe
- ½ cup chopped pineapple
- ½ cup peeled and chopped kiwi (2 medium kiwi)
- ½ cup blueberries

Instructions

1. Preheat the oven to 350.
2. To prepare the flour tortillas, use a biscuit cutter to cut your regular-sized tortillas down to a 3" circle.
3. Mix together the cinnamon and sugar.
4. Lay the cut tortillas out flat and very lightly spray them with the nonstick cooking spray. Sprinkle them evenly with the cinnamon sugar.
5. Gently fold each tortilla in half hang them upside down on a baking rack (a slight fold will yield a wider taco shell that is easier to fill). Bake for 5 - 7 minutes and then remove and gently set aside.
6. In a large bowl, beat the cream cheese, honey, sugar, and cinnamon until fluffy, about 3 minutes.
7. Spoon 1-2 teaspoons of the filling into each shell.
8. Top with the sliced fruit.

Brooklyn Morris

Intermediate

Fresh Fruit Dish

Roberts

Spider Web Fruit

1 Container of Strawberries
1 Container of Blackberries
1 Container of Blue Grapes
2 pkgs Cream Cheese
2Tbsps Milk
1/4 cup of Butter
1Tsp of Vanilla
2 cups of Powdered Sugar

Wash all your fresh fruit. Then cut the stems off the strawberries and begin slicing them from top to bottom and adding them to your plate, with the strawberries pointing towards the plate. Arrange the grapes and blackberries in the middle of the plate and then set the plate in the fridge. Mix the cream cheese, milk, butter, vanilla, and the powdered sugar in a bowl on medium speed till all the ingredients are smooth and creamy. Take a baggie and fill it with the cream cheese mixture cutting the end, of the tip, of the bag so that its easier to make the spiderweb design. Then began making your lines on top of the fruit, starting from the middle to the outside of the plate,(looks like pieces of a pie). Then start the web rings around the pie lines you have created. Served 10-15 people.

Strawberry Tartlets

12 wonton wrappers
3 tablespoons butter, melted
1/3 cup packed brown sugar
3/4 cup Mascarpone cheese
2 tablespoons honey
2 teaspoons orange juice
3 cups fresh strawberries, sliced

Whipped cream and fresh mint, optional

Brush one side of each wonton wrapper with butter. Place brown sugar in a shallow bowl; press buttered side of wontons into sugar to coat. Press wontons sugared side up into greased muffin cups.

Bake at 325° for 7-9 minutes or until edges are lightly browned. Remove to a wire rack to cool.

In a small bowl, combine the cheese, honey and orange juice until smooth. Spoon about 1 tablespoon into each wonton cup. Top with strawberries. Garnish with whipped cream and mint if desired.

Yield: 1 dozen.
