

Jordyn Craig
Junior
Crafty Foods
Armstrong County

Cheese Ball

Ingredients

Vegetarian, Gluten Free

Produce

3 Tbsp Onion
1 Top of 1 Bell Pepper

Condiments

3 Tbsp Salsa

Nuts & Seeds

1 tsp Cumin, Ground

Dairy

2 Cups Cheddar Cheese
16 oz. Cream Cheese
2 Cups Nacho Cheese Chips

Abby Bowen
Junior
Crafty Foods
Carson County

PUMPKIN KRISPY TREATS

Ingredients:

- 3 Tbsp. butter
- $\frac{1}{2}$ tsp. vanilla extract
- Red and yellow food coloring or orange gel coloring
- 5 $\frac{1}{2}$ cups mini marshmallows
- 6 cups crispy rice cereal
- Mini tootsie roll candy

Directions:

1. In a large saucepan, melt and slightly brown butter on medium heat. Add vanilla extract and marshmallows. Stir until marshmallows are completely melted. Add food coloring until desired orange color is reached. Add cereal and stir until completely combined. Turn off heat and let sit for a few minutes, until cool enough to handle.
2. When mixture has cooled enough, spray your hands with cooking spray and mold cereal mix into circles. Unwrap a tootsie toll and press into each pumpkin top. Eat and enjoy!

Nate Ponder
Junior
Junior-Crafty Foods
Collingsworth County

Minecraft Dirt Block Rice Krispies

You will need: 9x9inch cake pan, non stick spray or little bit of vegetable oil, wax paper or parchment paper.

Vanilla Rice Krispies
2 tablespoons butter
2 ½ cups rice krispies cereal
¼ teaspoons vanilla extract
5oz marshmallows (half of the bag)
green food coloring

Chocolate Rice Krispies
4 tablespoons butter
5 cups cocoa krispies cereal
½ teaspoons vanilla extract
10 oz marshmallows (one bag)

Spray the cake pan with the nonstick spray, set aside

Start with the green vanilla rice krispies layer.

Melt butter, add marshmallows, on low heat stir until marshmallows are melted. Remove from the heat, stir in green food coloring and vanilla extract. Gently fold in cereal. Layer mixture on the bottom of the prepared cake pan. Place a piece of wax paper on top and gently push the mixture down to form an even layer. Chill for 20 minutes.

Prepare chocolate layer.

Melt the butter, add marshmallows, stir on low heat until melted. Remove from the heat, stir in vanilla extract. Fold in cocoa krispies cereal. Layer on top of the green layer, using wax paper, push the mixture to form an even layer. Chill for 20 minutes. Using a square cookie cutter, cut out as many squares as you can or use a knife to cut even squares. Store in an airtight container.

Minecraft Sand Block Rice Krispies
4 tablespoons butter
5 cups rice krispies cereal
½ teaspoons vanilla extract
10 oz marshmallows(one bag)

Spray the cake pan with the nonstick spray, set aside. Melt butter, add marshmallows, on low heat stir until marshmallows are melted. Remove from the heat, stir in vanilla extract. Gently fold in cereal. Layer mixture on the bottom of the prepared cake pan. Place a piece of wax paper on top and gently push the mixture down to form an even layer. Chill for 20 minutes. Using a square cookie cutter, cut out as many squares as you can or use a knife to cut even square. Store in an airtight container.

Jello Water Blocks
1 small box of blue jello
Add mix to 1 cup boiling water, stir until dissolved. Add 2 cups ice cold water and pour into 9x9 inch cake pan, refrigerate until sets. Cut into even squares. Store in refrigerator.

Use all blocks as decoration for a minecraft party to crate edible scene.



Jolie Bowers
Junior
Junior-Crafty Foods
Dallam

Watermelon BBQ

Ingredients

Watermelon

Blackberries

Celery

various other fruit that you like

skewers, wooden or wire

Recipe

Take Watermelon and cut in half

With Watermelon baller utensil scoop out watermelon

Fashion three holes in bottom of one side (in a large triangle formation)

Place celery stalks in holes

After Watermelon is hollow, fill "bowl" with blackberries to look like coals

Place skewers to form grill grate

Take other half of watermelon to fashion lid by resting it on top of "grill" (use portion of skewers to prop)

Take watermelon balls and other fruits and make kabobs on the skewers

Place kabobs on "grill" to appear that they are grilling

Texie Ralston
Junior
Junior-Crafty Foods
Hansford

Flower Fruit Bouquet with Skinny Peanut Butter Dip

Serves 8

Skinny Peanut Butter Dip

Ingredients:

- 1 c. plain nonfat Greek yogurt
- 3 Tbsp creamy peanut butter
- 1-2 Tbsp honey or maple syrup (to taste)

Stir yogurt, peanut butter, and honey or maple syrup together until lumps are gone. Serve with assorted fruit. Store in refrigerator up to 1 week.

Flower Fruit Bouquet

Ingredients:

- Fresh pineapple (peeled, and sliced, but not cored)
- 1 c. blueberries, raspberries, red grapes (whatever is in season)
- 1 c. cantaloupe (use a melon baller to create round pieces)
- 2 c. green grapes
- Wooden kitchen skewers
- Metal cookie cutter
- Toothpicks
- Floral Foam

Using the metal cookie cutter, cut each slice of pineapple into a flower. Break toothpicks in half and snip off the pointed end. Poke the toothpick through the middle of the flower and attach a piece of cantaloupe, blueberry, raspberry, etc to make the center of the flower. Take a wooden skewer and alternate poking grapes and other fruit onto the skewer leaving 1 inch at the top. Gently poke the top of the skewer into the bottom of the pineapple flower. Continue making until all of the pineapple flowers are used. Place floral foam in the bottom of a clear vase. Add grapes and extra fruit around the foam to cover. Place the fruit skewers in the foam to create a bouquet.



Name Tatum Oatman
Junior
Junior-Crafty Foods
County Name Hemphill

Halloween Owl Cupcakes

Type recipe here:

Ingredients:

1 box Chocolate Cake Mix
1 cup water
1/2 cup oil
3 eggs

Chocolate icing
24 Oreo
One bag of Reece's Pieces
12 cubes of white chocolate
Purple food coloring
Cooking spray
12 balloons

Instructions:

Step one: I pulled up my hair and washed my hands:

Step two: Preheat oven to 350 degrees, I placed cupcake liners in the cupcake pan.

Step three: I opened the chocolate cake mix into a bowl added my eggs, oil and water. I mixed the batter for two minutes. I poured the batter equally into each cupcake liner.

Step four: While I was waiting for the cupcakes to cook, I blew up six balloons and wash them. Then I melted white chocolate and added purple food coloring. I then dipped the half of the balloons into the chocolate and placed on wax paper to cool.

Step five: I carefully baked the cupcakes for twenty minutes. I checked the batter with a toothpick to see if it came out clean. Cool for fifteen minutes.

Step six: I use chocolate icing to ice each cupcake. I divided twenty-four Oreo cookies so I can have twelve cookies with white icing on it to look like eyes. I place two yellow Reece's pieces on the Oreo to look like part of the eyes for each cupcake. I used one orange Reece's piece for the beak of the owl and orange Reece's pieces for the feet.

MaKaylie Goolsby
Junior
Junior-Crafty Foods
Moore

Fruity Turkey and Fruit Dip

Ingredients:

1 Green Pear
About 15 Grapes
1-2 Medium Bananas
6-8 Strawberries
1 Package of Sargento Small Cheese Squares
1 Jar of Small Round Sprinkles

Directions:

Cut the pear in half lengthwise and place skin side up on a plate with the stem end pointed towards the top of the plate. This is the turkey body.

Cut all the strawberries in half lengthwise and place skin side up on the plate around the pear. These are the first set of turkey feathers.

Peel the banana and dice into round slices. Place these on the plate above the strawberries. This is the second set of feathers for the turkey. Depending on how thick or thin you slice the banana you may need the second banana.

Open the package of cheese squares and place them on the plate above the banana slices. This is the third set of feathers for the turkey.

Slice the grapes in half lengthwise. Place them on the plate, skin side up above the cheese slices. This is the last set of feathers for the turkey.

Slice the grapes in half lengthwise. Place them on the plate, skin side up above the cheese slices. This is the last set of feathers for the turkey.

Take one cheese square and cut a corner off for the beak and place it on the small end of the pear, that is the turkey's head. Use what's left of the cheese slice and cut out 2 legs for the turkey. Place them under the bid end of the turkey on the plate. Cut these in whatever shape you want for your turkey.

Find two black round sprinkles and place them on the pear above the beak for the turkey's eyes.

Dip Ingredients:

1 Package of Vanilla Pudding Mix
1 Tub of Lite Cool Whip
1 Container of Low Fat Vanilla Yogurt

Place all ingredients in a medium mixing bowl and mix until it is smooth and creamy.

Gabby Mariscal
Junior
Junior-Crafty Foods
County Name

Easter Nest Cookies

1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup (1 1/2 sticks) butter
2 cups marshmallows
1/2 cup sugar
1 egg white
1 teaspoon vanilla extract
1/2 teaspoon almond extract
3 3/4 cups MOUNDS sweetened Coconut Flakes, divided
Jolly Rancher Jelly Beans
HERSHEY'S Candy-Coated Milk Chocolate Eggs

Preparation:

Heat oven to 375 degrees Fahrenheit

Stir together flour, baking powder and salt; set aside. Place butter and marshmallows in microwave-safe bowl. Microwave on HIGH (100%) 1 to 1 1/2 minutes or just until mixture melts when stirred. Beat sugar, egg white, vanilla and almond extract in separate bowl; add melted butter mixture, beating until light and fluffy. Gradually add flour mixture, beating until blended. Stir in 2 cups coconut.

Shape dough into 1- inch balls; roll balls in remaining 1 3/4 cups coconut; tinting coconut, if desired. *Place balls on ungreased cookie sheet. Press thumb into center of each ball, creating shallow depression.

Bake 8 to 10 minutes or just until lightly browned. Place 1 to 3 jelly beans and milk chocolate eggs in center of each cookie. Transfer to wire rack; cool completely.

*to tint coconut: Place 3/4 teaspoon water and a few drops food color in small bowl; stir in 1 3/4 cups coconut. Toss with fork until evenly tinted; cover tightly.

Morgan Haschke
Junior
Junior-Crafty Foods
Oldham County

American Flag Rice Krispies

Ingredients:

1/4 cup butter
4 cups rice Krispy cereal
3 cups mini marshmallows
Food coloring
White chocolate chips (optional)

Directions:

Spray separate 8x8 pans with cooking spray. Put margarine in a bowl and melt for 1 minute. Add marshmallows and microwave for 1 minute, stir. Repeat this step as needed until melted together. Add drops of red food coloring until you reach the desired shade. Add cereal and stir until all mixed. Put into pan and smash down until firm. Let cool. Dump the pan of rice krispies onto a piece of wax paper and continue to let cool. Repeat this process with blue food coloring instead. Then repeat this process with no food coloring. Finally, cut each color into small squares and fit them on a tray to make the shape and design of the American Flag. Place the white chocolate chips in place of stars if desired.

Maryn Culwell
Junior
Junior-Crafty Foods
Potter

Fruit Pizza

Ingredients:

1 pkg. (16.5 oz.) refrigerated sliceable sugar cookies, sliced
1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
½ cup powdered sugar
½ tsp. vanilla
Blueberries
Strawberries
Kiwi
Pineapple
Peaches
Blackberries
Grapes

Directions:

Preheat oven to 375*

Lightly grease a pizza pan and press dough into the pan to form a thin and even cookie dough crust.

Beat cream cheese, powder sugar and vanilla with mixer until blended; spread onto crust. Top with fruit.

Kristopher Gorecki
Junior
Junior-Crafty Foods
Roberts

The Boat of Dreams

2 Bananas
8 oz cream cheese
3 oz assorted gold fish
3 oz assorted teddy graham crackers
1 slice Cheddar Cheese
3 oats & honey chewy granola bar
3 oz gummy lifesavers
blue food coloring
2 drinking straws
2-4 toothpicks
lemon juice to soak banana

Let cream cheese soften for 30 minutes. Put 6 oz cream cheese in mixer along with several drops of blue food coloring and mix until creamy. Spread blue cream cheese onto a platter to resemble water. Slice banana in half length-wise to resemble a boat floats. Place in a lemon juice bath to prevent browning. Place in blue cream cheese. Add 2 granola bars to the top of the bananas as boat benches with a dollop of the remaining white cream cheese. Slice the remaining banana in half length-wise. Add to the blue cream cheese. Add the gold fish to the blue cream cheese to look like swimming fish. Crumble the third granola bar to resemble rocks. Add the teddy grahams to the boats with life savers around them with the remaining cream cheese. Cut out triangle shapes with the cheddar cheese. Attach with cream cheese to the straw to look like a flag. Push straw into banana. Use the tooth picks to look like fishing poles and attach a dot of cream cheese to the end and stick to a gold fish. Enjoy a fun snack!



Mila Thompson
Junior
Crafty Foods
Sherman

Star Bread

3½ cups of flour plus around ¾ cup for sprinkling

¾ cup of milk

2 egg yolks (use egg whites for brushing the bread)

1 ½ tsp of active dry yeast

2 teaspoons of butter

½ cup of sugar

pinch of salt

1 cup of chocolate spread

First, pour milk into a saucepan and heat it to 85°F. When the milk is warm, add yeast, one tablespoon of sugar and one tablespoon of flour and dissolve. Let it sit for 15 minutes to activate. Next sift flour through a sieve. Then, in a large bowl, combine all dry ingredients: flour, sugar and salt. Separate egg yolks from egg whites. Add egg yolks to wet ingredients and then add milk mixture to the dry ingredients. Knead dough for about 7 minutes. Your dough should be smooth and just a bit sticky, put it into a bowl, cover with a linen cloth, and set it in a warm place. Let it rise for around 40 minutes (it should double its size). When the dough is almost ready, you can turn on an oven and heat it to 350°F, and put your chocolate spread into a bowl with hot water. Place your dough on a floured surface and knead for 1 minute, then divide it into 4 equal parts. Roll out 1st of the four circles. The dough should be around ¼ inch thick. Place the dough circle on a piece of baking paper. Take a cake tin and mark it off on the 1st layer. Cover the marked area with a thin layer of chocolate spread using a butter knife or spatula. Roll another layer of dough, place it on the previous one and mark off the cake tin on it. Then, put the chocolate spread on the marked area. Repeat the procedure with the next layer. For the final layer put on the previous ones and cover it with a cake tin and cut excess dough with a knife. Using a small glass mark the center of the dough. Divide the bread dough into quarters, start cutting from the marked circle leaving the center intact. Then divide every quarter into 4 equal parts. At the end you should have 16 equal parts. Take two parts of the cake in both hands and delicately twist them in opposite directions. Repeat with all pairs to form eight-armed stars. Twist the ends of each arm underneath to create a round shape.

Brush surface of the bread with egg white before putting in the oven. Bake at 350 degrees for 15 to 20 minutes.

Sierra Hardcastle
Junior
Junior-Crafty Foods
Wheeler County

Worms in Dirt Pudding

15-ounce package of chocolate sandwich cookies
3.9-ounce package of chocolate instant pudding
2 cups milk
8-ounces non-dairy dessert topping

Place the cookies in a large zip-top plastic bag, and use a rolling pin to crush them into small pieces. Continue to crush the cookies in the bag until they are in fine crumbs. A few larger pieces are OK, because dirt comes in different sizes!

Next, make the pudding. Pour the dry pudding mix into a large bowl, and then add the cold milk. Whisk everything together until all of the dry pudding dissolves and it is smooth and free of lumps. Let the pudding sit for about 5 minutes, until it thickens and is no longer liquid. Add the non-dairy dessert topping and approximately half of the cookie crumbs to the pudding and gently stir everything together until the streak of the non-dairy dessert topping disappear, and the cookies are well-mixed in the pudding.

Divide the pudding mixture evenly into eight cups; each cup should be a little over half-full of pudding. Tap the cups on the counter a few times to level the pudding, and then insert 3 gummy worms into the pudding and press them down a bit so they are embedded in the pudding. Pour extra cookie crumbs over the pudding and gummy worms so that the entire top is covered with "dirt". Smooth into an even layer on top. Chill cups until time to serve. Yield 8