



Fresno County 4-H Festive Food Fair 2023

Saturday, January 7, 2023



UNIVERSITY OF CALIFORNIA
Agriculture and Natural Resources

4-H Youth Development Program



TABLE OF CONTENTS

AWARD RECIPIENTS.....	4-6
TRADITIONAL	7-17
DAIRY	18-27
HEALTHY GOODIES	28-36
CANDIES.....	37-46
TRIX FOR A MIX.....	47-57
CHARCUTERIE.....	58-63



Award Recipients

Holiday Decorations

Junior

Gold Ariel Davis, Rural Route 4-H
Silver Ivy Parson, Fairmont 4-H
Bronze Senna Saad, Fowler 4-H

Intermediate

Gold Austynn Beckham, Sierra 4-H

Senior

Gold Sloan Ryan, Blossom Trail 4-H
Silver Rachel Rusconi, Blossom Trail 4-H
Bronze Gatlin Snell, Blossom Trail 4-H

Traditional

Junior

Gold Senna Saad, Fowler 4-H
Silver Payton Goulart, Kerman 4-H
Silver Lyla Steward, Renegades 4-H
Bronze Addie Niles, Lone Star 4-H

Intermediate

Gold Austynn Beckham, Sierra 4-H
Silver Adalynn Imber, Blossom Trail 4-H
Bronze Blakeleigh Snell, Blossom Trail 4-H
Bronze Nia Co, Blossom Trail 4-H

Senior

Gold Rachel Rusconi, Blossom Trail 4-H
Silver Rachel Leonard, Blossom Trail 4-H
Bronze Gatlin Snell, Blossom Trail 4-H

Dairy Foods

Junior

Gold Dylan Ramirez, Sierra 4-H
Silver Milly Saulovich, McKinley 4-H
Bronze Kylar Ryan, Blossom Trail 4-H

Intermediate

Gold Jade Bracamonte, McKinley 4-H
Silver Allison Juarez, Renegades 4-H
Bronze Blakeleigh Snell, Blossom Trail 4-H

Senior

Gold Brianna Moya, Renegades 4-H
Silver Hannah Rusconi, Blossom Trail 4-H
Bronze Gatlin Snell, Blossom Trail 4-H

Healthier Goodies

Junior

Gold Alexis Piche, Fowler 4-H
Silver Ashley McCann, Fairmont 4-H
Bronze Makayla Rajskup, Fairmont 4-H

Intermediate

Gold Jonathan Hofer, Sierra 4-H
Silver Livi Hiester, Sierra 4-H

Senior

Gold Hannah Rusconi, Blossom Trail 4-H
Silver Faith Collup, Fairmont 4-H
Bronze Lauren Leonard, Blossom Trail 4-H

Candies

Junior

Gold Dylan Ramirez, Sierra 4-H
Silver Addie Niles, Lone Star 4-H
Bronze Kylar Ryan, Blossom Trail 4-H

Intermediate

Gold Rylee Nielsen, Renegades 4-H
Silver Blakeleigh Snell, Blossom Trail 4-H
Bronze Taylor Denson, Renegades 4-H

Senior

Gold Miranda Moya, Renegades 4-H
Silver Sloan Ryan, Blossom Trail 4-H
Bronze Faith Collup, Fairmont 4-H

Trix from a Mix

Junior

Gold Jillian Gomez, Kingsburg 4-H
Silver Alexis Piche, Fowler 4-H
Bronze Addie Niles, Lone Star 4-H

Intermediate

Gold Harrison Sellenrick, Blossom Trail 4-H
Silver Blakeleigh Snell, Blossom Trail 4-H
Bronze Jade Bracamonte, McKinley 4-H

Senior

Gold Gatlin Snell, Blossom Trail 4-H
Silver Lauren Leonard, Blossom Trail 4-H
Bronze Hannah Rusconi, Blossom Trail 4-H
Bronze Sloan Ryan, Blossom Trail 4-H

Charcuterie Board

Junior

Gold Addie Niles, Lone Star 4-H
Silver Kylar Ryan, Blossom Trail 4-H
Bronze Senna Saad, Fowler 4-H

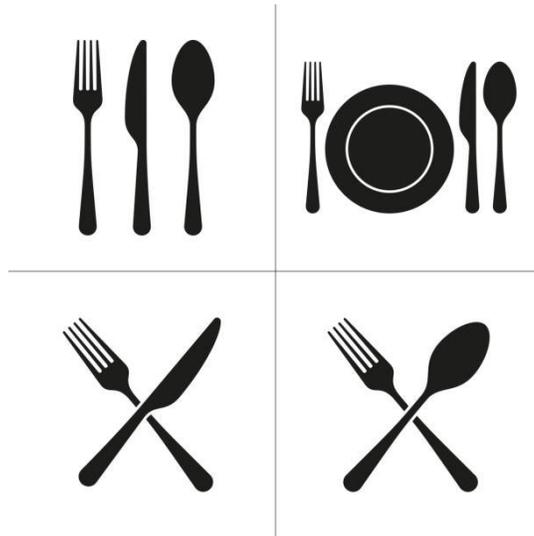
Intermediate

Gold Austynn Beckham, Sierra 4-H
Silver Alivia Cummings, Rural Route 4-H
Bronze Jose Patino, Rural Route 4-H

Senior

Gold Hannah Rusconi, Blossom Trail 4-H
Silver Gatlin Snell, Blossom Trail 4-H
Bronze Sloan Ryan, Blossom Trail 4-H

Traditional



Strawberry Pretzel Salad

(Gluten Free)

Crust

2 cups crushed gluten free pretzels

3/4 cup margarine

3 tbsp sugar

Mix all ingredients together and press into a 9x13 pan and bake at 400° for 8-10 minutes.

Middle Layer

1 large box strawberry JELL-O

2 cups water

2 10-oz containers of washed and chopped strawberries

In a large mixing bowl, mix water and JELL-O until JELL-O is dissolved. Add in chopped strawberries and put bowl in fridge for 30 minutes.

Topping

8 oz cream cheese

1 cup sugar

2 cups cool whip

Mix the cream cheese and sugar until smooth. Fold in cool whip.

Pour cream cheese mixture over the pretzels and then top with JELL-O mix. Refrigerate. Enjoy!

Blakeleigh & Gatlin Snell

Blossom Trail 4-H

Biko Ube

Filipino-style sweet purple yam rice

Ingredients

- 1 can of coconut cream
- 3 cups of malagkit (sweet rice)
- 1 can of ube (purple yam) condensed milk
- 1 cup of brown sugar
- 1/2 cup of ube jam
- 4 cups coconut milk

Directions

1. Wash and cook rice
2. Prepare the latik/coconut curds by cooking at medium to low heat while stirring until cured
3. Once the curds are made strain to remove extra oil.
4. In a big pot mix 4 cups of coconut milk and the ube condensed milk on medium to low heat
5. While stirring add in the brown sugar and ube jam
6. Mix in the brown sugar and ube jam
7. Add the rice into the ube mixture and stir until the rice is well incorporated
8. Once the Biko Ube is plated and scored sprinkle the coconut curds on to every piece.

Notes:

Ube is a purple yam originally from the Philippines

Biko Ube is a festive dessert that many Filipino families enjoy as a treat for any special occasion.

Nia Co

Blossom Trail 4-H

Vegetable Bars

Ingredients

2 packages Crescent Rolls

2 8-ounce pkgs. cream cheese (room temperature)

3/4 cup Miracle Whip

1 envelope Hidden Valley Ranch Salad Dressing Mix (small)

3/4 cup of the following (all of these should be shredded as small as possible) :

- Green pepper
- Green onion
- Tomato
- Carrots
- Mushrooms
- Cauliflower
- Broccoli
- Cheddar or Colby cheese

Directions

Grease a 10 x 14 x 1" pan. Spread crescent rolls to fit pan and pinch

seams together. Bake at 350° for 7-10 minutes. Cool. Beat cream

cheese, Miracle Whip and Hidden Valley ranch mix together. Spread

on top of mixture. Lightly press into crust.

Adalynn Imber

Blossom Trail 4-H

Cowboy Cheese Log

Ingredients

- 2 lbs. Velveeta cheese
- 8 oz cream cheese
- 1 tsp garlic salt
- 1 tsp cayenne pepper
- 2 cups finely chopped pecans
- Paprika

Directions

Soften both cheeses at room temperature. Cream them together in a large bowl and then add remaining ingredients. Using your hands, form the cheese mixture into several small rolls, about six inches long. Sprinkle paprika on pieces of wax paper, one for each log. Roll each log in the paprika and then cover it with paper, twisting the ends to keep the log sealed. Refrigerate the logs until firm. Cut the log into several slices and serve with your favorite crackers.

Austynn Beckham

Sierra 4-H

Auntie Norma's Gingerbread Cookies

Directions

Using paddle, cream 1 cup Shortening and 1 cup sugar until fluffy, add 1 cup molasses and 1 egg until smooth, add 2 tbsp vinegar (will separate a little).

In large bowl sift in 5 cups flour, 1 tbsp ginger, 1 1/2 tsp soda, 1 tsp cinnamon, 1/2 tsp salt and 1 tsp cloves.

Add to mixer 1/2 cup at a time. Mix using dough hook.

Chill for 3 hours.

Addie Niles

Lone Star 4-H



Bachan's Japanese Mochi

Ingredients

- 1/2 cup of sugar
- 1 cup of mochiko
- 1 cup of water
- 1 drop of natural food dye (optional)

Directions

1. In a microwave safe bowl stir in the water, mochiko and sugar.
2. Cover the bowl in plastic wrap and put it in a microwave for 2 minutes
3. Take the plastic wrap off to stir with a spatula. Put it back into the microwave for another 2 minutes
4. While the mochi is in the microwave get a cutting board and sprinkle mochiko onto it.
5. Once the mochi is done take the plastic wrap off and get a spatula to pour it onto the cutting board. Roll it into a cylinder shape and cut it into pieces.
6. **Enjoy & Chew Carefully!**

Senna Saad

Fowler 4-H

Pumpkin Nut Bread

Ingredients

- 1 cup butter
- 3 cups sugar
- 3 eggs
- 1 tsp vanilla
- 1 can 16 oz solid pack pumpkin
- 3 cups sifted flour
- 1 1/2 tsp salt
- 1 tsp baking soda
- 1 tsp baking powder
- 1 1/2 tsp cinnamon
- 1 tsp cloves
- 1 1/2 tsp nutmeg
- 1 cup pecans or walnuts
- 1 cup raisins

Directions

Cream butter with mixer, add sugar gradually. Beat in eggs and vanilla, add pumpkin, mixing to combine. Sift flour, salt, soda, baking powder and spices in a separate bowl. Blend with pumpkin mixture, add raisins and chopped nuts. Place batter in 2 greased and floured loaf pans. Bake at 350° for 60-65 minutes or until tested done in the center with a toothpick. Remove from the oven and let it stand for 10 minutes. Remove from the pan and cool on a rack. **Enjoy!**

Lyla Steward
Renegades 4-H

Portuguese Sweet Bread

Ingredients

- 2 tbsp active dry yeast
- 1/4 cups warm water (between 105 to 115 degrees)
- 1 cup lukewarm milk (scalded then cooled)
- 3/4 cups sugar
- 1/2 cups butter, softened
- 3 eggs
- 1 tsp salt
- 5 1/2 cups flour
- 1 egg for brushing on dough
- 2 tsp sugar for topping

Directions

1. Add yeast and water into mixing bowl. Let it stand for 5 minutes
2. Add milk, sugar, butter and eggs to the bowl. Blend until ingredients are incorporated. Add salt and 3 cups of the flour and beat until smooth. Slowly add 2 1/2 cups more flour and beat for 1 minute.
3. Change to the hook attachment and continue beating at medium high speed. Form into a ball, place into a greased bowl. Cover with plastic wrap and a towel. Place in a warm area until doubled in size.
4. Punch down dough and divide in half. Shape each into a round flat loaf and place each one into a buttered and floured round 8-inch pan. Allow to rise and double in size
5. Preheat oven to 350°
6. Beat the remaining egg and brush the top of each loaf. Sprinkle with sugar.
7. Bake for 25 to 35 minutes, remove the bread from the pans, once removed from the oven. Serve with butter

Payton Goulart

Kerman 4-H

Aebleskivers

Ingredients

- 2 egg whites
- 2 cups flour
- 2 tsp baking powder
- 1 tbsp white sugar
- 1/2 tsp baking soda
- 1/2 tsp salt
- 2 egg yolks
- 4 tbsp melted butter
- 2 cups buttermilk
- 1 cup vegetable oil (for frying)

Directions

1. In a clean glass or metal bowl, beat the egg whites with an electric mixer until they can hold a stiff peak. Set aside.
2. Mix together the flour, baking powder, salt, baking soda, sugar, egg yolks, melted butter and buttermilk at one time and beat until smooth. Gently fold in the egg whites last.
3. Put about 1 tablespoon of vegetable oil in the bottom of each aebleskiver pan cup and heat until hot. Pour in about 2 tablespoons of the batter into each cup. As soon as they get bubbly around the edge, turn them quickly (Danish cooks use a long knitting needle, but a fork will work). Continue cooking, turning the ball to keep it from burning.
4. When they are done cooking, take the aebleskiver out from the pan and let it cool for a few minutes. Once it's cool, you can add jam, powdered sugar, chocolate, or syrup.

Enjoy!

Rachel Leonard

Blossom Trail 4-H

Baklava

Ingredients

- 3 cups sugar
- 1 cup water
- 1 lb ground raw walnuts
- 2 tbsp orange blossom water
- 2 tbsp lemon juice
- 1+ tbsp cinnamon
- 2-3 tbsp sugar
- 12-14 filo pasty sheets
- 2-3 sticks butter

Directions

Mix together 3 cups sugar, 1 cup water, lemon juice in a large microwavable bowl. Microwave on high for 14 minutes stirring every 3-4 minutes. Make ahead (even the night before) cover and let cool to room temperature before using.

Melt butter. Using a pastry brush, brush butter on 13x18 (large) jelly roll pan or cookie sheet. Place 2 sheets of filo (fold edges to fit), brush with butter, layer 2 more sheets of filo. Repeat until you have used half of the filo. Reserving some of the walnuts for garnish at the end, mix nuts with cinnamon, orange blossom water and 2-3 tablespoons of sugar. Spread nut mixture on filo layers. Continue layering filo and butter on top of nut mixture until you have used all sheets of filo.

Cut into desired shapes and bake 35-40 minutes at 350° until light golden brown on top. Remove from oven and while still hot, gently pour cooled syrup evenly over the top. Sprinkle with remaining walnuts.

Let cool and Enjoy!

Rachel Rusconi

Blossom Trail 4-H

Dairy Foods



Artichoke Dip

Ingredients

- 8 oz cream cheese softened
- 1/3 cup mayonnaise
- 1/4 cup chopped green onions
- 1/3 cup parmesan cheese
- 1 tsp garlic powder
- 2 small jars marinated artichoke hearts drained and finely chopped

Directions

Mix cream cheese, mayonnaise, and parmesan cheese until smooth. Stir in green onions, garlic, and artichoke hearts, Bake at 350° for 30 minutes.

Serve with crackers or sliced baguette. Enjoy!

Blakeleigh Snell

Blossom Trail 4-H

Pumpkin Roll

Pumpkin Cake:

Ingredients

- 3/4 cup all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 2 tsp pumpkin pie spice
- 1/4 tsp salt
- 3 large eggs
- 1 tsp vanilla extract
- 1 cup granulated sugar
- 2/3 cup pumpkin puree
- Parchment paper

Powdered sugar (sprinkle at end)

Cream Cheese Filling:

Ingredients

- 1 (8 oz) cream cheese
- 1 cup powdered sugar
- 6 tbsps butter
- 1 tsp vanilla extract

Allison Juarez

Renegades 4-H

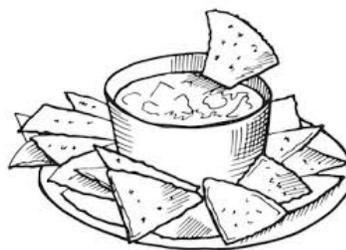
Lucky Cheese Dip

Ingredients

- Cream cheese
- Sour cream
- Rooster sauce
- Garlic
- Shredded cheese

Jade Bracamonte

McKinley 4-H



Christmas “Ambrosia” in the North Pole

Ingredients

- 32 oz Cool Whip
- 1- 10 oz bag of mini marshmallows
- 60 oz crushed pineapple, strain well
- 32 oz maraschino cherries strained
- 7 oz (2 boxes) of boxed pistachio instant pudding

Mix all the ingredients. Serve right away and refrigerate leftovers.

Dylan Reyna Ramirez

Sierra 4-H

Chocolate Flan

Ingredients

- Crisco® Original No-Stick Cooking Spray
- 1/2 cup SMUCKER'S® Caramel Flavored Topping
- 1 (15.25 oz) package devil's food cake mix
- 1 cup water
- 3 large eggs
- 1/2 cup Crisco® Pure Vegetable Oil

Flan:

- 1 (14 oz) can EAGLE BRAND® Sweetened Condensed Milk
- 1 (12 oz) can PET® Evaporated Milk
- 4 large eggs, at room temperature
- 4 oz cream cheese, softened
- 1 tsp vanilla extract

Directions

1. Preheat oven to 350°, coat pan w/ nonstick spray.
2. Beat cake mix in large bowl, pour evenly over caramel topping.
3. Combine condensed milk, evaporated milk, 4 eggs, cream cheese, and vanilla
4. Place pan over large roasting pan, pour hot water into roasting pan of 2 in.
5. Bake in preheated oven until a toothpick comes out w/ a few crumbs.
6. Place on cooling rack for 15 min, remove foil & onto a serving plate, cool for 4 hrs.

Brianna Moya

Renegades 4-H

French Style Chèvre

Ingredients

5 qts whole goat milk
1/2 cup cultured buttermilk
2 tbsp diluted rennet
(diluted = 3 drops liquid rennet into 1/3 cup cool water)

Directions

Warm goat milk in large pot to 80°. Stir in buttermilk; mix well. Add 2 tbsp of diluted rennet mixture. Turn off heat, stir well and cover. Let sit at room temperature for 8-12 hours. Cheese is ready to drain when it is the consistency of yogurt. There will be a thin layer of whey floating on top.

Use a muslin cheese cloth to drain. Line colander with a cloth and pour curds into the center. Hang to drain 8-12 hours or until whey has stopped dripping. Hang time will vary with weather and may take longer. Once the dripping has stopped, cheese should be the consistency of cream cheese.

Plain cheese can be seasoned as desired. Try some of these delicious options:

Cranberry & Cinnamon

Garlic & Onion

Orange & Honey

Lemon & Herb (Lemon zest, red pepper flakes, tarragon, salt, black pepper)

Hannah Rusconi

Blossom Trail 4-H

Oreo Cheesecake

Crust Ingredients

16 Oreos
3/4 cube butter

Crush 16 Oreos. Melt and add 3/4 cube of butter to the crushed Oreos. Press into pan and freeze for 15 minutes.

Cheesecake Filling Ingredients

8 oz softened cream cheese
1/2 cup powdered sugar
1 tsp vanilla
1 medium cool whip
1 cup mini chocolate chips

Mix 8oz of softened cream cheese, 1/2 cup of powdered sugar, 1 teaspoon of vanilla, and 1 medium sized tub of cool whip until smooth. Mix in 1 cup mini chocolate chips.

Pour over crust and refrigerate for several hours. Enjoy!



Gatlin Snell

Blossom Trail 4-H

No-Bake Biscoff Truffles

Prep Time: 30 Minutes

Total Time: 1 Hour

Ingredients

32 biscoff cookies (1 package)

5 oz cream cheese, softened

1/4 cup cookie butter

2 cups white chocolate

1/4 cup biscoff cookie crumbs, topping

Directions

1. Finely crush biscoff cookies in a food processor. If you don't have a food processor, add the cookies to a ziplock bag and use a rolling pin to crumble them up.
2. Add the softened cream cheese, cookie butter, and crushed biscoff cookies to a mixing bowl and combine until you have a dough-like consistency.
3. Take about 2 tbsp of the dough and roll into balls. Repeat with the rest of dough.
4. Pop in the fridge or freezer to chill for about 15 to 30 minutes or until firm.
5. Melt down white chocolate in the microwave in 30 second intervals on 50% power. Mix in between each interval until completely melted and smooth.
6. Dip each truffle in the chocolate so it's covered completely and use a fork to let any excess chocolate drip off. Repeat with the rest. Add biscoff cookie crumbs on top if desired as you go along.
7. Once they're all covered in chocolate, pop in the fridge or freezer for a few minutes just until the chocolate hardens.
8. After chilling, you can enjoy! Store any leftovers in the fridge.

Kylar Ryan

Blossom Trail 4-H

Brown Butter Banana Bread Blondies

Prep Time: 20 minutes

Cook Time: 26 minutes

Total Time: 46 minutes

Yield: 9-16 Blondie Bars

Description

These Brown Butter Banana Bread Blondies are an easy one-bowl recipe that makes a delicious melt in your mouth treat!

Ingredients

1/2 cup plus 1 tbsp unsalted butter, melted or browned (see directions below)

3/4 cup plus 1 tbsp brown sugar, light or dark

1 large egg, room temperature

1 1/2 tsp vanilla bean paste

1/4 tsp salt

1 cup flour

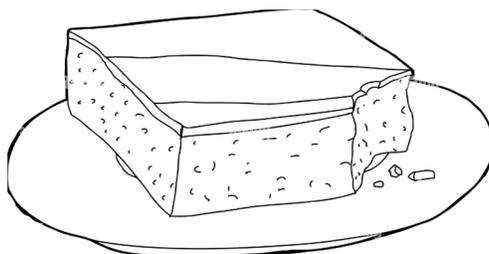
1/4 tsp baking powder

1/2 cup mashed banana, about 1 medium banana

1/4 semi-sweet chocolate chips

1/4 milk chocolate chips

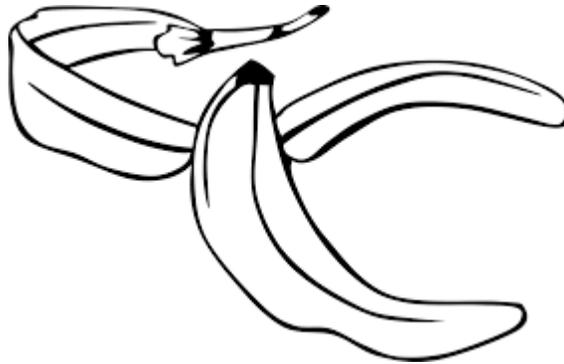
1/2 cup chopped pecan



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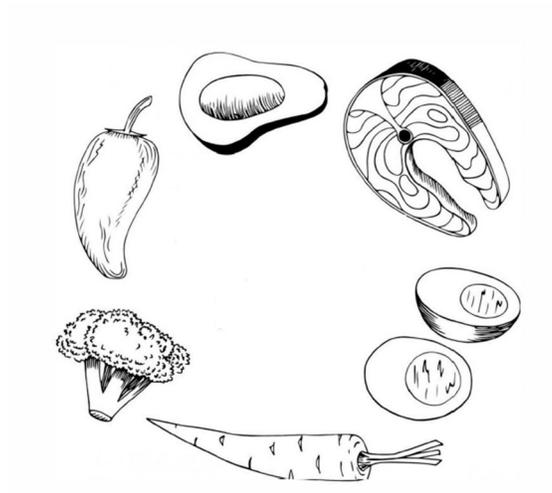
Instructions

1. Melt the butter in a small saucepan or skillet over medium heat. Once the butter has melted, stir it nonstop as you cook it at a gentle boil. Continue cooking until the butter begins to brown and light brown specks start forming at the bottom of the pan. This should happen in 5 to 8 minutes. Remove butter from heat and pour into a heat safe mixing bowl until it has cooled slightly and you're ready to use.
2. Preheat the oven to 350°F. Line an 8 by 8-inch pan with parchment paper leaving a one-inch overhang on two sides.
3. To the melted butter, stir in the brown sugar with a wooden spoon or a spatula. Stir in the egg and vanilla followed by the mashed banana. Add the flour, baking powder, salt, and stir till just combined. Stir in the chocolate chips and pecans.
4. Pour the batter into the prepared pan. Use a spatula or offset spatula to spread the batter evenly. Bake for 22-26 minutes, till just set in the center.
5. Remove from oven and place pan on a wire rack to cool.



Milly Saulovich
McKinley 4-H

Healthier Goodies



Spinach Dip Appetizer

Ingredients

- 1 package Knorr's vegetable recipe mix
- 1 box (10 oz) frozen chopped spinach
- 1 container (16 oz) sour cream
- 1 cup mayonnaise
- 1 can (8 oz) water chestnuts, chopped
- 1 loaf French bread—chopped into pieces

Directions

Mix sour cream, mayonnaise, water chestnuts, chopped spinach and dry package together in a bowl. Chill in refrigerator. On a cutting board, chop French bread into bite size pieces. Take dip out of refrigerator and place in bowl. Place bread around bowl and enjoy!!



Alexis Piche

Fowler 4-H

Apple Slices with Caramel

Ingredients

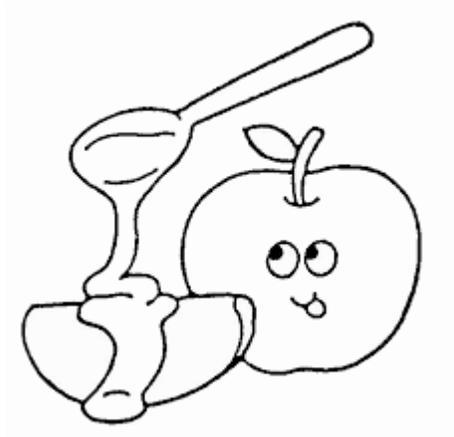
Apples

Store bought caramel

Mini chocolate chips

Directions

1. Slice Apples. To keep sliced apples from turning brown add them to a bowl with 4 cups of cold water and 1 tbsp of lemon juice. Soak for 5-10 minutes. Remove from water to paper towel to dry.
2. Dip each slice in caramel. Arrange on plate and sprinkle with mini chocolate chips.



Ashley McCann

Fairmont 4-H

The Best No Bake Energy Balls

Ingredients

- 1 1/2 cup creamy peanut butter
- 1/2 cup honey (I used local wildflower honey)
- 1 1/3 cup old fashioned oats (rolled oats)
- 1/2 cup vanilla protein powder (I used Plexus)
- 1/8 tsp salt
- 1/2 cup mini dark chocolate chips

Directions

1. Add the creamy peanut butter, honey, rolled oats, vanilla protein powder, salt, and mini dark chocolate chips to a mixing bowl and use a rubber spatula to mix until the batter is combined.
2. Use a mini cookie scoop or a spoon to drop energy balls with a spoon onto a wax paper covered cookie sheet. They should be around 1 inch in size.
3. Roll the energy balls with your hands to form the shape.
4. Place cookie sheet with the energy bites on it in the fridge for 1 hour, or until the balls are hardened.
5. Transfer energy balls to a Ziploc bag and store in the freezer.

Makayla Rajskup

Fairmont 4-H

Plum Bars

Crust Ingredients

2 1/4 cups old fashioned oats
1 1/4 cups all-purpose flour
1 cup light brown sugar
1 tsp ground cinnamon
1/2 tsp salt
1 cup cold unsalted butter, diced

Filling Ingredients

1 3/4 lbs. Plums, sliced about 1/4 inch
1/4 cup light brown sugar
1 tbsp cornstarch
1 tsp. pure vanilla extract
Pinch of salt

Crust & Topping Directions

1. Preheat oven to 350°F/177°C. Line a 9x9 inch baking pan with parchment paper so that it hangs over the sides.
2. In food processor bowl, pulse together the crust ingredients then mix.
3. Press 1/2 of the dough into the bottom of the prepared baking pan. Bake for 10-12 min or until lightly golden brown.

Filling Directions

1. Meanwhile, in a medium bowl, add the filling ingredients, gently stir to combine. Spoon the mixture into an even layer onto the warm crust. Sprinkle the remaining dough over the plums. Transfer to the oven and bake for 30-40 minutes or until the crumble is light golden brown.
2. Allow bars to cool completely before cutting.

Johnathan Hofer

Reedley 4-H

Whole Wheat Pumpkin Bread

Ingredients

1 15 oz can pumpkin puree	2 tsp baking soda
4 eggs	1 1/2 tsp salt
1 cup unsweetened applesauce	1 tsp ground cinnamon
2/3 cup water	1 tsp ground nutmeg
3 cups light evaporated cane sugar	1/2 tsp ground cloves
4 cups freshly ground Kamut or soft white wheat	1/4 tsp ground ginger

Directions

1. Preheat oven to 350°. Grease and flour three 7"x3" loaf pans, or eight mini loaf pans.
2. In a large bowl, mix together pumpkin puree, eggs, applesauce, water, and sugar until well blended. In a separate bowl, whisk together the freshly ground flour, baking soda, salt, cinnamon, nutmeg, cloves, and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into prepared pans.
3. Bake for about 50 minutes (40 minutes for mini loaves) in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.



Livi Hiester

Sierra 4-H

Cowboy Dip

Ingredients

2 cans shoepeg corn, drained
2 cans blackeye peas, drained
1 cup green onion, diced
1 cup cilantro, chopped
5 ripe avocados, diced
5 roma tomatoes, diced

Dressing

1/2 cup extra virgin olive oil
1/2 cup red wine vinegar
4 cloves garlic, minced
1 tsp salt
2 tsp cumin

Directions

Combine ingredients in a large bowl.
Mix together dressing and mix with other ingredients.

Enjoy!



Hannah Rusconi
Blossom Trail 4-H

Apple–Cranberry Crisp

Ingredients

2 tbsp unsalted butter
1 1/2 cups rolled oats
12 tbsp pure maple syrup
3 tsp ground cinnamon
5 lbs of cooking apples (peeled, cored, and sliced)
1 1/2 cup fresh or frozen cranberries (thawed)
1/2 cup packed brown sugar
1 1/2 cups orange juice
4 tbsp cornstarch

Directions

1. Using a pressure cooker, melt butter on the sauté /browning setting. Add the oats, 4 tbsp of maple syrup, and 1 tsp of cinnamon. Cook, uncovered, for 5 to 8 minutes or until oats start to toast. Let this mixture cool on a plate.
2. Add apples, cranberries, brown sugar, the remaining maple syrup and cinnamon to the cooker.
3. In a separate bowl, whisk together orange juice and cornstarch before adding it to the apple mixture and stirring it to combine.
4. Set the pressure cooker to cook for 30 minutes, letting the pressure release naturally while cooking.
5. Finally, after it has finished cooking, carefully open the lid and let it stand for 10 minutes. Sprinkle with oat topping and serve warm.

Faith Collop

Fairmont 4-H

Easy Italian Bean Dip

Ingredients

1 can of black beans
1 can of garbanzo chickpeas
1 can of white corn
1 fresh cucumber, diced
1-2 full tomato, diced (optional)

Seasoning

1 packet of Good Seasons, italian salad dressing and recipe mix
1/4 cup of rice vinegar
3 tbsp of water
1/2 cup of vegetable oil

Directions

1. Clean the black beans and the garbanzo chickpeas in a strainer before putting the beans in the bowl. Pour the corn into the bowl of where the beans and chickpeas are.
2. Next, peel and dice the cucumber in small pieces and then put the diced cucumber into the mixture.
3. In a small bowl, follow the instructions that are found on the packet. Once the seasoning is mixed together, pour the seasoning mixture into the bean mix and then mix it together.
4. When the bean dip is mixed together, you could enjoy it right away or save it for later for an event. (The bean dip can stay good for about 2-4 days as long as it is covered and in the fridge.)

Lauren Leonard

Blossom Trail 4-H

Candies



White Chocolate Cranberry Pecan Fudge

Ingredients

3 1/2 cup white chocolate chips
14 oz sweeten condensed milk
1 cup of toasted pecans
1/4 cup of dried cranberries
1/4 tsp of salt
2 tsp of vanilla extract

Directions

- Start by toasting the pecans for 8-10 minutes in a 350°F oven on a baking sheet just until they start to smell nutty. Cool, then roughly chop.
- Line 8x8 or 9x9 inch square baking pan with parchment paper or foil to create a sling for easy removal. Butter or spray the foil with cooking spray, if using foil.
- Combine white chocolate chips and sweetened condensed milk in a large, microwave safe bowl and heat for 60-90 seconds until melted, stirring every 30 seconds. You can also do this over a double boiler set over simmering water.
- Stir in vanilla extract, salt, dried cranberries, and pecans. Immediately pour and spread the fudge into the prepared pan. Let the fudge sit to cool completely at room temperature or in the fridge until firm, at least 4 hours.
- Cut into 20-25 pieces. Store in an airtight container on the counter or in the fridge.

Miranda Moya

Renegades 4-H

Chocolate Toffee Crunch

Ingredients

2 cups sugar
1 cup (2 sticks) butter, cut into small pieces
1/4 cup water
1/2 tsp salt
1 tbsp vanilla extract
2 cups semisweet chocolate morsels
1 cup chopped pecans or walnuts

Makes 1 pound

Directions

- Line a large baking sheet with foil. Grease foil with a little vegetable oil.
- In a large heavy saucepan, combine sugar, butter, water and salt. Bring mixture to a boil, stirring, over medium heat. Boil, stirring, until a candy thermometer registers 310°F. (hard crack stage) and mixture is a caramel color, about 15 minutes. Or, using a spoon, drip a little syrup into a cup of cold water. If brittle threads form, the candy is ready.
- Remove toffee from heat; stir in vanilla until mixture stops bubbling. Carefully pour onto prepared baking sheet and spread evenly with a spatula. Cool to room temperature.
- In top of a double boiler set over simmering, not boiling, water, heat chocolate, stirring constantly, until melted and smooth. Remove from heat.
- Spread melted chocolate over toffee. Sprinkle evenly with pecans, pressing nuts into chocolate. Let stand until almost set.
- Using a sharp knife, score toffee into approximately 3 x 1 1/2 inch pieces.

Sloan Ryan

Blossom Trail 4-H

Oreo Truffle Hearts

Ingredients

1 package of Oreos
1 (8 oz) package of cream cheese
2 (10 oz) packages of semisweet melting wafers
Sprinkles (optional)
Small heart-shaped silicone molds

Directions

- Using a food processor or blender, blend Oreos until they become a fine ground.
- Mix the ground-up Oreos with cream cheese in a bowl creating the inside of the truffle.
- Squish mix into the silicone molds, leveling it out by scraping off any excess.
- Freeze the molds with the mixture for 30 minutes.
- While the truffle mix is freezing, melt the chocolate.
- Lay out a sheet of wax paper or nonstick foil before pulling the truffles out of the freezer.
- Pop the truffles out of the mold one at a time, dipping them in the chocolate and placing them onto the wax paper.
- If adding sprinkles, quickly add them onto the truffles before the chocolate hardens.

Faith Collup

Fairmont 4-H

Oreo Krispie Treats

Ingredients

5 tbsp butter
9 cups mini marshmallows
5 cups rice krispie cereal
16 oreo cookies, crushed
1/2 tsp salt

Directions

- In a large bowl, mix together krispie cereal, crushed oreo cookies, and 1 cup of marshmallows.
- In large saucepan over medium heat, melt the butter.
- Add the remaining 8 cups of marshmallows and salt, stir into the melted butter.
- Pour the melted mixture over the krispie cereal mixture and gently stir with a rubber spatula until evenly combined.
- Spread the oreo krispie mixture into a 9-inch square pan and press gently with spatula to flatten the top.
- Allow the oreo krispies to cool in the pan for about 30 minutes before slicing and serving.
- Enjoy!

Rylee Nielsen

Renegades 4-H

Peanut Butter Balls

Ingredients

- 1 18 oz jar of smooth peanut butter
- 2 lbs powdered sugar
- 1 cup melted butter
- 2 bags milk chocolate chips
- 1 bag white chocolate chips for drizzle

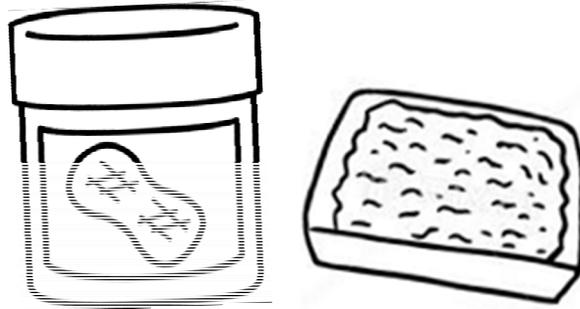
Directions

Mix all ingredients together except chocolate and white chocolate. Shape into balls. Melt milk chocolate and roll balls in milk chocolate until covered. Refrigerate to set. Once chocolate is set, melt white chocolate chips and drizzle over top. Enjoy!



Blakeleigh Snell

Blossom Trail 4-H



Peanut Butter Fudge

Ingredients

- 2 cups sugar
- 2/3 cup milk
- 1/2 of a pint of marshmallow creme
- 1 cup chunky-style peanut butter
- 1 6 oz package (1 cup) semi-sweet chocolate
- 2 1 tsp vanilla extract

Directions

Butter sides of a heavy 2qt saucepan. In it combine 2 cups sugar and 2/3 cup milk. Stir over medium heat until sugar dissolves and mixture boils. Cook to soft ball stage (234°F). Remove from heat; quickly add 1/2 of pint of marshmallow crème, 1 cup chunky-style peanut butter, one 6 oz package of chocolate pieces, and 1 tsp vanilla. Blend. Pour into buttered 9x9x2 inch pan. Score, cut when firm.

Taylor Denson

Renegades 4-H



“Fruit Caramel” Farmers Market

Ingredients

1 cup of butter

2 1/4 light brown sugar packed tight

1 (14 oz) can of sweetened condensed milk

1 cup light corn syrup

1 pinch of salt

2 tsp of apple, orange, strawberry, lemon, or root beer extract, depending on the flavor you would like to make.

Directions

Butter a 9x13 -inch baking pan. Combine butter, brown sugar, sweetened condensed milk, corn syrup, and salt in a saucepan on medium heat. Please bring it to a boil, stirring it constantly. Heat to 235°F and cook it at that temperature for two minutes. Remove from the stove and mix in the fruit extract. When the caramel is well stirred, pour it immediately into the buttered pan. Allow the candy to cool completely at room temperature. Remove from the pan and cut into squares. Wrap the squares in wax paper or cellophane.

Dylan Reyna Ramirez

Sierra 4-H

Churro Toffee

Ingredients

1 cup butter
1 cup sugar
1/4 cup water
1 tsp vanilla
White chocolate melting chips
Cinnamon Sugar mix

Directions

- In cast iron skillet combine butter, sugar, and water.
- Cook to 300°F stirring with a WOODEN SPOON constantly and watching carefully.
- Pour onto aluminum foil on cool marble slab.
- Cool for 2 hours then break into pieces.
- Melt white chocolate.
- Dip toffee pieces in white chocolate and cover in cinnamon sugar mix.



Addie Niles

Lone Star 4-H

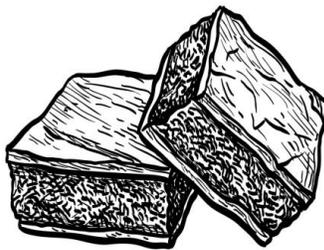
Rocky Road

Ingredients

- 1 bag (12 oz) of semi-sweet chocolate chips
- 1 bag (11 oz) of butterscotch chips
- 1 cup peanut butter
- 4 cups mini-marshmallows
- 1/2 lb dry roasted peanuts

Directions

- Melt the chocolate chips, butterscotch chips, and peanut butter in a microwave safe bowl and stir until smooth.
Start with 1 minute, stir, and then 30 seconds at a time, stir and repeat until smooth.
- Stir in marshmallows and peanuts until well coated.
- Pour into 9x13 (or 9x9) foil pan and spread evenly.
- Refrigerate until firm.
- Cut and enjoy!!!



Kylar Ryan

Blossom Trail 4-H

Trix from a Mix



Pumpkin Trifle

A Thanksgiving Favorite....

Ingredients

1 spice cake mix, baked and crumbled	1 tsp ground cinnamon
1 can (15 oz) solid-pack pumpkin	1/4 tsp ground nutmeg
2-1/2 cup cold milk	1/4 tsp ginger
4 pkgs. (3.4 oz each) instant butter Scotch pudding mix	1/4 tsp ground allspice
	2 cups whipping cream

Directions

Set aside 1/2 cup of cake crumbs for topping. Divide remaining crumbs into four portions; sprinkle one portion into a trifle bowl or 3-qt bowl.

In a large mixing bowl, combine pumpkin, milk, pudding mixes and spices; mix until smooth. Spoon half into the serving bowl. Sprinkle with a second portion of crumbs. Beat cream until stiff; spoon half into bowl. Sprinkle with a third portion of crumbs. Top with the remaining pumpkin mixture, then last portion of crumbs and remaining whipped cream. Sprinkle with reserved crumbs.

Cover and chill at least 2 hours before serving. Yield: 12-15 servings.



Harrison Sellenrick

Blossom Trail 4-H

Gluten Free and Dairy Free Lemon Raspberry Crepes

(using a boxed pancake mix)

Crepe Ingredients

1 cup favorite boxed pancake mix (we use gluten free Bisquick)	1 egg
1 1/2 cup almond milk	1 tsp vanilla

Lemon Curd Filling Ingredients

1/2 cup honey	6 egg yolks
2 tsp grated lemon zest	4 tbsp Crisco Shortening
1/2 cup lemon juice	

Raspberry Drizzle Ingredients

1 tbs honey
1 cup frozen raspberries (thawed)

Directions

- Begin by making the lemon curd filling ahead of time. Place all lemon curd ingredients in sauce pan except the Crisco shortening. On medium high heat, whisk to combine. Stir until mixture is thick (4-5 minutes). Strain through fine sieve and whisk in shortening. Refrigerate at least 1 hour prior to use.
- Combine crepe ingredients until smooth. Grease a medium size fry pan and fill bottom of hot pan with a thin layer of crepe mixture. Once bubbly, carefully flip and cook until both sides are cooked through. Let crepes cool and make raspberry drizzle.
- Using an immersion blender, blend thawed raspberries and honey until smooth.
- Fill crepes with lemon curd before folding the crepe and topping with raspberry drizzle.
- Optional: add a dollop of whipped cream.

Blakeleigh Snell

Blossom Trail 4-H

USA Upside Down Cake

Trix From A Mix

Ingredients

Yellow cake mix	Raspberries
Eggs	Blueberries
Water	Marshmallows
Oil	Pretzels

Jade Bracamonte

McKinley 4-H

Hot Chocolate Crème Brulée

Ingredients

1 pint vanilla ice cream melted
2 egg yolks
2 packets hot chocolate mix
Sugar for sprinkling

Directions

- Combine melted ice cream, egg yolks, and hot chocolate mix.
- Divide mix evenly among oven safe ramekins.
- Bake in water bath at 325° for 40-50 minutes.
- Cool.
- Add sprinkling sugar and torch.

Addie Niles

Lone Star 4-H

Triple Chocolate Bundt Cake

Prep Time: 10 minutes

Cook Time: 40-50 minutes

Yield: 8-10 people

Ingredients

1 package devil's food cake mix

1 small package chocolate instant pudding mix

4 eggs

1 cup sour cream

1/2 cup warm water

1/2 cup canola oil

1 1/2 cups semisweet chocolate chips

Directions

- Preheat oven to 350°
- Mix together the cake mix, pudding mix, eggs, sour cream, water, and oil.
- Mix on low speed for 1 minute. Scrape sides, increase to medium and mix 2 additional minutes.
- Fold in chocolate chips
- Pour into greased and floured bundt cake pan.
- Bake at 350° for 45-50 minutes.
- Cool on wire rack for 20 minutes. Remove from pan.
- Cool completely, dust with powdered sugar.

Jillian Gomez

Kingsburg 4-H

Peanut Butter Kiss Cookies

Ingredients

1 package Peanut Butter Cookie mix

3 tbsp vegetable oil

1 tbsp water

1 egg

Directions

Preheat oven to 375°. Stir cookie mix, oil, water and egg in a medium bowl until dough forms. Roll dough into balls (about 1 tsp size) and roll balls into sugar until fully coated. Place on ungreased cookie sheet. Bake for 7 minutes and open the oven and add Hershey kisses in the middle of the cookie. Bake for additional 2 minutes. Remove from oven and put on cooling rack. Enjoy!!



Alexis Piche

Fowler 4-H

Chocolate Chip Cake

(using a yellow cake mix)

Cake Ingredients

1 box yellow cake mix
1 small package of instant chocolate pudding
4 eggs
1 stick butter (melted)
1 small package chocolate chips
3/4 cup water

Chocolate Ganache Ingredients

1/4 cup heavy whipping cream
1 cup chocolate chips

Directions

Beat eggs and water. Add yellow cake mix and pudding mix. Slowly add in melted butter. Stir in chocolate chips. Bake at 325° for 45 minutes in a well-greased, floured Bundt or tube pan. Once cooled, turn over on a plate. Heat cream until hot and add chocolate chips. Stir until melted and smooth. Drizzle ganache over entire cake. Enjoy!

Gatlin Snell

Blossom Trail 4-H

Cupcakes in an Ice Cream Cone

Ingredients

Cake mix (of any flavor of your choice)

12-24 jumbo ice cream cups

Frosting

4 cups powdered sugar

1 cup butter (Softened)

2-3 tsp vanilla extract

1-2 tbsp milk

Directions

- Follow the cupcake recipe on the cake mix and before you put the cupcakes in the oven, place an ice cream cup upside down on top of each cupcake.
- Bake the cupcakes with the cones on them.
- In a large bowl, add the softened butter and vanilla together and mix them until it is combined.
- Next, add the powdered sugar into the butter slowly and then you add milk into the mixture. If the frosting is too thick add a little bit more milk to it or too thin add more powdered sugar.
- When the cupcakes are done baking and cooling down, take the cupcake by the cone and take off the paper wrapping on the cake part.
- Frost the cake part on the cupcake cone and you can add any topping that you are pleased with. And then Enjoy!

Lauren Leonard

Blossom Trail 4-H

Root Beer Cake

Cake Ingredients

1 package yellow cake
3 large eggs
12 oz root beer
1/4 cup vegetable oil
Root Beer Glaze

Root Beer Glaze

1/2 cup powdered sugar
3 tbsp root beer
Stir together sugar and root beer until smooth.

Directions

Combine yellow cake mix, eggs, 12 oz root beer and vegetable oil in a large bowl. Beat at low speed with an electric mixer until dry ingredients are moistened. Beat at medium speed 2 minutes. Pour into a greased and floured 12 cup Bundt pan.

Bake at 350°F for 35-40 minutes or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack 15 minutes; remove from pan and cool on wire rack.

Pierce top of cake at 2 inch intervals with a long wooded pick. Pour glaze evenly over cake. Cool completely before serving.

Hannah Rusconi

Blossom Trail 4-H

Green Milk Cake with Chocolate Drizzle

Inspired by the green milk of thala-sirens, you'll want to take a slice of this chocolate drizzled, pistachio flavored cake with you before traveling to Ahch-To.

Prep Time: 30 min Total Time: 1 hr 30 min

Yield: 1 cake (12-16 slices)

Streusel Ingredients

1/2 cup packed brown sugar	1/2 cup roasted and salted pistachio nuts, chopped
2 tsp ground cinnamon	

Cake Ingredients

1 (15.25 oz) package white cake mix	4 large eggs
1 (3.4 oz) package instant pistachio pudding mix	1 cup sour cream
1/2 tsp vanilla extract	1/2 cup vegetable oil
	8 drops liquid green food coloring

Topping Ingredients

1 (16oz) container prepared chocolate frosting
Chopped roasted and salted pistachio nuts

Directions

- Preheat oven to 350°. Grease and flour a 10-cup Bundt pan.
- **For the Streusel:** Combine brown sugar, pistachio nuts, and cinnamon in a small bowl; set aside.
- **For the Cake:** Combine the cake mix and pudding mix in a large mixing bowl. Make an indentation in the center and add eggs, sour cream, oil, vanilla, and food coloring. Blend ingredients with a hand mixer on medium speed for 2 minutes, stopping and scraping bowl as needed (the batter will be thick).
- Spoon half of the batter into the prepared pan. Sprinkle the streusel over the batter, being careful to keep the streusel from the edges (it might stick to the pan). Carefully cover the streusel with the remaining cake batter.

Continued from previous page

- Bake 1 hour or until cake springs back when lightly touched. Cool for 15 mins in pan before inverting onto a wire rack to cool completely.
- **For the Topping:** When the cake is cool, heat frosting in a microwave-safe bowl on high for 30 secs. Stir the frosting to check consistency. If necessary, heat for another 10 seconds to create a pourable frosting. Pour soft frosting over the cake to drape down the sides. Sprinkle with pistachio nuts.
- Cool until drizzle sets up before serving.



Sloan Ryan
Blossom Trail 4-H

Charcuterie Board



Happy New Year!

This board features:

- Homemade Goat Cheese
- Spreadable Cheese
- Gouda
- Creamy Havarti
- Spicy Havarti
- Honey Roasted Peanuts
- Almonds
- Dried Cranberries
- Dried Apricots
- Green Olives
- Black Olives
- Dry Italian Salami
- Peppered Salami
- Pepperoni
- Caprese Sticks
- Pretzel Crackers
- Water Crackers



Hannah Rusconi

Blossom Trail 4-H

S'mores Dessert Board

Serve on a 17" round serving tray

Bring the flavor of s'mores into your home any time of year! This dessert board is especially great with kids for the easy-to-grab S'mores Snack Mix and the fun of the gooey marshmallow and chocolate S'mores Dip. A real treat for the whole family.

Ingredients

S'mores Snack Mix (recipe pg 131*)	4 graham crackers
S'mores Dip (recipe pg 132*)	9 chewy chocolate chip cookies
8 chocolate stroopwafels (waffle cookies)	14 coconut cookies
1 cup fresh strawberries	1 cup chocolate-dipped peanuts

Directions

- Add the S'mores Snack Mix to a bowl
- Add the S'mores Dip to a .5 qt Dutch oven. Serve hot for that delicious melty chocolate and gooey marshmallow.
- Place both the S'mores Snack Mix and S'mores Dip onto your board. Note that the S'mores Dip is hot and should sit on a heat resistant trivet so that it does not do damage to your board.
- Break the graham crackers into small dippable rectangles and fan out from the S'mores Dip.
- Fan out the chocolate chip cookies away from the S'mores Dip.
- Add the chocolate stroopwafels to a large open space on your board followed by the coconut cookies in a nice row.
- Fill in any open areas with chocolate-dipped peanuts and fresh strawberries.

* Recipe ingredients include pages from a personal book

Sloan Ryan

Blossom Trail 4-H

Pancakes

Ingredients

1 1/2 cup of all purpose flour
3 tbsp sugar
1 tbsp baking powder
1/4 tsp salt
1/8 tsp freshly ground nutmeg
2 large eggs, room temperature
1 1/4 cup milk, room temperature
1/2 tsp pure vanilla extract
3 tbsp unsalted butter, more as needed

Directions

- In a large bowl, whisk together the flour, sugar, baking powder, salt, and nutmeg.
- In another bowl, beat the eggs and then whisk in the milk and vanilla.
- Melt the butter in a large cast iron skillet or griddle over medium heat.
- Whisk the batter into the milk mixture. Add the wet ingredients to the flour mixture, and whisk until a thick batter is formed.
- Keeping the skillet at medium heat, ladle the batter onto the skillet. Flip when many bubbles appear all over the pancake. Repeat with the remaining batter, adding more butter to the pan if needed. Enjoy

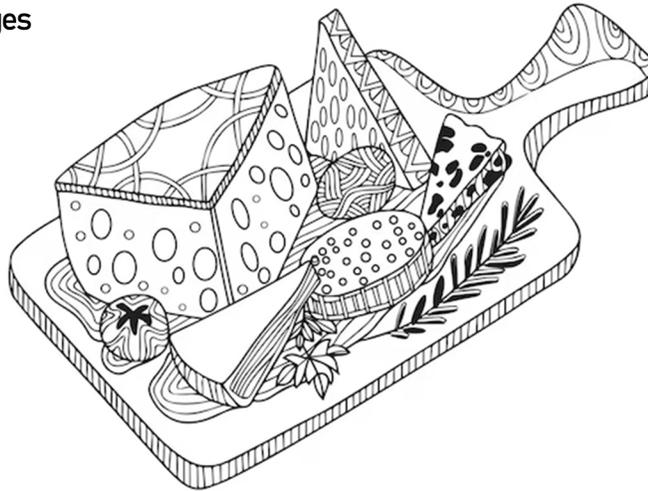
Senna Saad

Fowler 4-H

“Garden Theme” Charcuterie Board

Ingredients

Almonds
Beef Stick
Colby Jack Cheese
Cream Cheese, Chive & Garlic Spread
Dill Pickles (Homemade)
Fig Olive Crackers
Fruit Spread
Green Leaf Lettuce
Mozzarella Cheese
Pecans
Pepperoni
Pumpnickel Oat Bread
Salami
Sourdough Crackers
Turkey
Waffle Wedges
Walnuts



Alivia Cummings

Rural Route 4-H

Grazing Tray

Cheese

Creamy Toscano Cheese
soaked in Syrah
1,000 Day Gouda
Petite Breakfast Brie
Sharp Cheddar
Cream Cheese covered in
Hot Pepper Jelly

Meats

Italian Dry Salami
Prosciutto
Dry Coppa
Black Pepper coated Italian
dry Salami

Sweet Accompaniments

Blackberries
Dried Apricots
Sweetened Dried Cherries
Sea Salt Dark Chocolate
Raspberry Dark Chocolate
Cotton Candy Grapes
Pomegranate Arils
Grape Tomatoes
Red Grapes

Kiwi
Craisins

Pomegranate Flavored Pistachio
Glazed Nut Mix: Pistachios, Almonds,
Cherries, and Pomegranate

Mixed Nuts Unsalted: Cashews,
Pistachios, Almonds, Pecans

Savory Accompaniments

Black Olives
Feta Cheese Green Olives
Marinated Artichoke Hearts
Baby Carrots

Kalamata Olives
Pickled Asparagus
Organic Blend of Microgreens

Crackers

Rosemary and Olive Oil Triscuits
Raisin Rosemary Crisps

Pita Bites with Sea Salt

Austynn Beckham

Sierra 4-H



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