

2019 PA Farm Show  
PA Preferred Junior Baking  
1<sup>st</sup> Place

Apple Streusel Bars  
Yield: one 9x9-inch dish (9 large bars)

Contestant #312

Caramel Sauce

~~3/4 cup PA Preferred butter - Weis brand~~  
1 1/2 cups light brown sugar  
2 Tablespoons water  
1/4 teaspoon salt  
1/2 cup evaporated milk  
1 Tablespoon vanilla extract

Crust

~~1 1/4 cups PA Preferred whole wheat pastry flour - Burnt Cabins Grist Mill brand~~  
1/4 cup light brown sugar  
1/4 teaspoon salt  
1/4 teaspoon ground cinnamon  
1/2 cup PA Preferred unsalted butter - Weis brand

Crust Topping

1/4 cup pecans, chopped  
1/4 cup toffee bits

Apple Layer

2 cups peeled, cored, diced PA Preferred apples - Cherry Hill Orchards  
1 Tablespoon melted PA Preferred butter - Weis brand  
2 Tablespoons light brown sugar  
1 Tablespoon ground cinnamon  
1/4 teaspoon ground cloves

Cream Cheese Layer

8 oz. package Cream Cheese, softened  
1 PA Preferred large egg - Martin's brand  
1/2 cup granulated sugar  
1 teaspoon vanilla extract

Streusel Topping

1/2 cup PA Preferred whole wheat pastry flour - Burnt Cabins Grist Mill brand  
1/4 cup light brown sugar  
1/4 cup old-fashioned oats  
1/4 cup melted PA Preferred butter - Weis brand  
1/3 cup pecans, chopped  
1/3 cup toffee bits

Salt Flakes for sprinkling on top

1. Combine PA Preferred butter - Weis brand, brown sugar, water, and salt in a large saucepan and heat on medium heat, stirring until butter melts. Boil for 5 minutes.
2. Remove from heat and stir in evaporated milk and vanilla extract. Let cool.
3. Line a 9x9-inch baking dish with parchment paper.
4. Mix together PA Preferred whole wheat pastry flour - Burnt Cabins Grist Mill brand, brown sugar, salt, and ground cinnamon in a large bowl. Cut in PA Preferred unsalted butter - Weis brand until crumbly. Press into bottom of lined pan.
5. Bake at 350 degrees for 15 - 18 minutes until lightly brown. Remove from oven and cool completely.
6. Combine all ingredients for crust topping in a small bowl, then set aside.
7. Combine diced PA Preferred apples - Cherry Hill Orchards, PA Preferred butter - Weis brand, brown sugar, ground cinnamon, and ground cloves in a large bowl, then set aside.
8. Blend cream cheese, PA Preferred egg - Martin's brand, granulated sugar, and vanilla extract in a medium bowl with an electric mixer until creamy, then set aside.
9. Mix together PA Preferred whole wheat pastry flour - Burnt Cabins Grist Mill brand, brown sugar, oats and melted PA Preferred butter - Weis brand in a medium bowl until crumbly. Stir in pecans and toffee bits, then set aside.
10. Pour 1/2 cup Caramel Sauce evenly over cooled crust, then sprinkle with Crust Topping. Carefully spoon Apple Layer ingredients on top of this. Pour Cream Cheese Layer ingredients over Apple Layer. Sprinkle Streusel Topping over Cream Cheese Layer.
11. Bake at 350 degrees for 50-55 minutes, until set. Remove from oven and cool completely before cutting. Once cut, drizzle the extra Caramel Sauce over top. Sprinkle with Salt Flakes.

Contestant # 22 (2)

### Choco-Cherry Sandwiches

2019 PA Farm Show  
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2nd Place

#### For the brownies:

- 8 oz milk chocolate chips
- 1/4 cup dutch cocoa powder
- ✓ • 1 1/4 cup Redner's PA preferred butter, melted
- 2 cups granulated sugar
- 1/2 cup light brown sugar
- 2 teaspoons vanilla extract
- 2 teaspoons salt
- ✓ • 6 Redner's PA preferred eggs
- 1 cup all-purpose flour
- 1/2 cup cocoa powder

#### For the cherry filling:

- 1/2 cup butter (PA preferred)
- 2 1/2 cups confectioner's sugar
- 2 tablespoons maraschino cherry juice
- 4-5 maraschino cherries, diced

#### For the garnish:

- 6 cherries
- 1/4 cup milk chocolate chips

#### Directions

##### Brownies:

1. Grease a 9x13 inch pan and preheat oven to 350 degrees F. Line with parchment paper.
2. In a small bowl, add chocolate chips, dutch cocoa powder, and melted butter. Let sit for 2 minutes.
3. In another bowl, add granulated sugar, light brown sugar, vanilla extract, and salt. Add eggs one at a time, beating in between each one. Beat for 10 minutes.
4. Slowly pour in ganache from before and keep beating for 2 minutes.
5. Sift in flour and cocoa powder and fold to keep airy.
6. Pour brownie batter into prepared tin and bake for 45 minutes. Once baked, cool in refrigerator for 20 minutes. Cut into 2 inch squares.

##### Filling:

7. In a large bowl, cream butter and slowly add powdered sugar until a buttercream forms.
8. Add cherry juice until filling is a consistent color. Fold in diced cherries.

Assembly:

9. Cut 1 brownie square to make 2 sides for a sandwich.
10. Put filling in a piping bag to make assembling easier. Pipe on the top of one side and place the other side on top to create a sandwich.
11. Pipe a small dollop of filling on top of the sandwich and place cherry on top. Let cool in refrigerator for 20 minutes.

Contestant # 20

### Cherry Coconut Delights

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3rd Place

- ✓ 1/2 cup PA Preferred Turner farms butter
- ✓ 2 Tbsp PA Preferred Turner farms milk
- 1 1/2 cups graham cracker crumbs
- 14 oz sweetened condensed milk
- 1 1/2 cups semi sweet chocolate chips
- 1 10 oz jar maraschino cherries, drained, halved and dried
- 1 1/2 cups sweetened flaked coconut
- 1 cup chopped walnuts

### Directions

1. Preheat oven to 350
2. Melt butter in microwave add milk and pour into a 13x9 dish
3. Sprinkle graham crackers over melted butter
4. Drizzle sweetened condensed milk evenly over the crumbs
5. Sprinkle remaining ingredients on top alternating nuts, chips, coconut, cherries.
6. Press down firmly with fork
7. Bake 20-25 minutes until lightly browned.

## Raspberry Lemon Macarons

2019 PA Farm Show  
PA Preferred Junior Baking  
4th Place

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Contestant  
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### Macarons

- 1 ¾ cups powdered sugar
- 1 cup almond flour, finely ground
- 1/4 teaspoon salt, divided
- 3 PA PREFERRED WEISS egg whites, at room temperature
- ¼ cup granulated sugar
- ½ teaspoon vanilla extract
- 2 drops pink gel food coloring

- **Make the macarons:** In the bowl of a food processor, combine the powdered sugar, almond flour, and ½ teaspoon of salt, and process on low speed, until extra fine. Sift the almond flour mixture through a fine-mesh sieve into a large bowl.
- In a separate large bowl, beat the egg whites and the remaining ¼ teaspoon of salt with an electric hand mixer until soft peaks form. Gradually add the granulated sugar until fully incorporated. Continue to beat until stiff peaks form (you should be able to turn the bowl upside down without anything falling out).
- Add the vanilla and beat until incorporated. Add the food coloring and beat until just combined.
- Add about ⅓ of the sifted almond flour mixture at a time to the beaten egg whites and use a spatula to gently fold until combined. After the last addition of almond flour, continue to fold slowly until the batter falls into ribbons and you can make a figure 8 while holding the spatula up.
- Transfer the macaron batter into a piping bag fitted with a round tip.
- Place 4 dots of the batter in each corner of a rimmed baking sheet, and place a piece of parchment paper over it, using the batter to help adhere the parchment to the baking sheet.
- Pipe the macarons onto the parchment paper in 1½-inch (3-cm) circles, spacing at least 1-inch (2-cm) apart.
- Tap the baking sheet on a flat surface 5 times to release any air bubbles.
- Let the macarons sit at room temperature for 30 minutes to 1 hour, until dry to the touch.
- Preheat the oven to 300°F (150°C).
- Bake the macarons for 17 minutes, until the feet are well-risen and the macarons don't stick to the parchment paper.
- Transfer the macarons to a wire rack to cool completely before filling.

### Swiss Merengue Buttercream

- 9 PA PREFERRED WEISS egg whites at room temperature
- 14 oz granulated sugar (2 cups)
- 1 lb CREAM WORKS CREAMERY PA PREFERRED unsalted butter soft but still cool
- 1 tbsp vanilla extract
- 1/4 tsp salt ¼ c. lemon curd
- 1 T lemon zest



## Instructions

1. Combine the egg whites and the granulated sugar in the bowl of a large stand mixer, and whisk them together. Choose a small saucepan that lets you fit the base of the stand mixer snugly into the top of the saucepan—this is your makeshift hot water bath. (Alternately, you can use a different bowl or an actual bain marie and then transfer the mixture to a mixing bowl once it's heated.) Add an inch of water to the bottom of the saucepan, and bring the water to a simmer.
2. Place the mixing bowl on top of the saucepan, making sure that the bottom isn't in contact with the water, and heat the egg white mixture. Whisk frequently so that the egg whites don't cook. Continue to heat the whites until they are hot to the touch, and when you rub a bit between your fingers, you don't feel any grittiness from the sugar. Once the whites are hot, transfer the mixing bowl to your mixer and fit it with a whisk attachment.
3. Beat the whites on medium-high speed until they are a shiny, stiff, voluminous meringue, and are no longer warm to the touch—feel the outside of the bowl, and make sure that it is around room temperature. Depending on your mixer and the temperature of your environment, this may take 15-20 minutes, or more. Reduce the speed to medium-low and add the softened but cool butter in small chunks, a tablespoon at a time, making sure to wait in between additions. It may separate or look a little gloopy at this point—fear not. Once all of the butter is added, increase the speed again and whip until it comes together and is light and fluffy. If, after 5 minutes, it hasn't come together, refrigerate the mixing bowl for 5-7 minutes, to cool the mixture down, and whip it again until it has thickened and is smooth and silky. Add the vanilla extract and salt.
4. The buttercream can be made in advance and kept at room temperature if you're going to use it the same day, or refrigerated. If it has been chilled, let it sit at room temperature until completely soft, then re-whip it to get the smooth texture back before you use it.
5. Beat in Lemon curd and lemon zest.

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Contestant # 52

## Lemon Bars

2019 PA Farm Show  
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5th Place

### Ingredients:

#### Crust

- ✓ 2 ¾ cup flour - \*PA Preferred – Burnt Cabins Grist Mill Flour
- 1 ¾ cup superfine sugar
- 2 teaspoon baking powder
- ¾ teaspoon salt
- ½ teaspoon lemon extract
- 5 tablespoons salted butter
- ✓ 1 tablespoon whole milk - \*PA Preferred – Giant
- ✓ 1 jumbo egg - \*PA Preferred – Weis Quality

#### Topping

- 1 – 8 ounce package cream cheese, softened
- 1 cup powdered sugar
- 2 teaspoons grated lemon peel
- 2 tablespoons lemon juice
- 2 jumbo eggs - \*PA Preferred – Weis Quality

### Directions

1. Heat oven to 350°F. In a large bowl, stir together pastry flour, superfine sugar, baking powder, and salt. Beat in lemon extract, butter, milk, and egg with mixer on low speed until crumbly. Press into bottom of ungreased 13x9 inch pan.
2. In medium bowl, beat cream cheese with mixer on medium speed until smooth. Gradually beat in powdered sugar on low speed. Stir in lemon peel and lemon juice until smooth. Set aside ½ cup of mixture in refrigerator. Beat remaining 2 eggs into cream cheese mixture until smooth. Pour over crust and spread.
3. Bake bars 23-25 minutes or until set. Cool completely (around one hour) at room temperature. Remove refrigerated cream cheese mixture from refrigerator and spread over bars. Refrigerate around 3-3 ½ hours until firm. Cut into bars. Store in refrigerator, covered.