

2008 State Fair Judges' Choice Recipes

Carrot Walnut Muffins

1 ½ C corn oil	2 C flour
2 C sugar	2 tsp cinnamon
3 eggs	2 tsp baking soda
2 tsp vanilla	1 tsp salt
¼ C crushed pineapple (drained)	1 C chopped walnuts
2 C shredded carrots	

Combine oil, sugar, eggs, and vanilla in a large mixing bowl. Mix well. Add in pineapple. Add carrots, and dry ingredients and stir just until moistened. Grease muffin pan and fill cups 2/3 full. Bake at 350° for 20 minutes.

Coconut Bread

4 eggs	3 C flour
2 C sugar	½ tsp soda
1 C oil	½ tsp salt
2 tsp coconut flavoring	½ tsp baking powder
1 C buttermilk	1 C coconut

Beat eggs, sugar, oil, and flavoring. Mix in dry ingredients alternating with buttermilk. Add coconut. Bake at 325° for 1 hour and 10 minutes. Glaze: Boil for 5 min: 1 C sugar, ½ C water, 2 Tbsp butter. Add 1 tsp coconut flavoring after boiling and spoon over warm loaves.

Caramel Popcorn

Pop ½ C popcorn kernels.
Melt 1 cube butter.
Stir in ½ C Karo syrup and ½ C brown sugar.

Bring to a boil and pour over popcorn. Add nuts and marshmallows. Drizzle with chocolate.

(Jenessa Stephens – Invented Snack)

Revel Fudge Bars

Filling:

1 C chocolate chips
½ C margarine
1 can (14 oz.) sweetened condensed milk
¾ C chopped walnuts, if desired

Crust:

1 C butter, softened	2 C flour
1 C white sugar	1 tsp soda
1 C packed brown sugar	3 C quick oatmeal
2 eggs	

Heat oven to 350°. For filling, melt chocolate chips and margarine in the sweetened condensed milk over low heat in a heavy saucepan. Stir in nuts and set aside.

For crust, cream softened butter and sugars, mix in eggs. Stir in dry ingredients. Press 2/3 of the crust mixture into a 13x9 pan. Spread with chocolate filling mixture. Crumble remaining mixture evenly over chocolate. Bake 30 minutes or until golden brown.

Cool and cut into bars.

(Jamie Lou Burton)