



2020
Dane
County
4-H
Summer
Showcase
BOOK OF
RECIPES

Dane County 4-H Summer Showcase
Cookbook Committee

Youth Editors - Ellie K, Gwen M

Adult Editors - Brooke L, Sarah J

ABOUT DANE COUNTY 4-H

4-H is the nation's largest youth development and empowerment organization. 4-H programming aims to engage youth in activities to increase their leadership, communication and critical thinking skills. Our programs center on the 4-Hs—head, heart, hands and health. That means we are committed to providing opportunities for youth to learn life skills like decision-making, problem solving, caring for others, generosity, making healthy choices, and more.

Dane County has 38 4-H Clubs that meet in a variety of communities and settings. 4-H youth can take part in project based learning, camps, educational travel experiences, workshops, and much more, as they explore their sparks.

Interested in learning more?

- www.DaneCounty4H.org
- 4Hinfo@countyofdane.com
- 608-224-3705

A decorative border surrounds the central text. On the left side, there are several bright red cherry tomatoes still attached to their green vine. On the right side, there are fresh green arugula leaves. The background of the entire page is a dark, almost black, textured surface.

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BREAKFAST





Ingredients

English Muffin
Egg
Canadian Bacon
Cheddar Cheese

Breakfast Sandwich

Submitted by Ray
Brooklyn Mighty Mites 4-H

Directions:

Fry the egg.

Toast the english muffin.

Put cheese and canadian bacon on english muffin bottom and heat in microwave or toaster oven until cheese is melted.

Top with fried egg and other english muffin.

We make these ahead of time during fair week and wrap them in foil. On fair mornings, we warm them in the toaster oven and bring them with us in the car to the fair when we have to get there early.



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UW-MADISON EXTENSION

Breakfast



Ingredients

2 teaspoons active dry yeast
4 ½ teaspoons granulated sugar
1 ¼ cups warm water (you may need ± ¼ cup more)
3 ½ cups bread flour or high gluten flour (you may need up to 1/2 cup for kneading)
1 ½ teaspoons salt
Optional: toppings (caraway seeds, cinnamon sugar, coarse salt, minced fresh garlic, minced fresh onion, poppy seeds, sesame seeds, everything bagel seasoning, etc.)

Each batch of bagels always turns out differently, and I improve on my timing every time I make them! There are always new learning opportunities, especially with all the skills used (working with yeast, boiling, baking, etc.)

New York-Style Bagels

Submitted by Julia Brooklyn

Mighty Mites 4-H

Recipe Adapted from [Sophisticated Gourmet](#)

Directions:

1. In ½ cup of the warm water, pour in the sugar and yeast. Do not stir. Let it sit for five minutes, and then stir the yeast and sugar mixture until it all dissolves in the water. Mix the flour and salt in a large bowl.
2. Make a well in the middle and pour in the yeast and sugar mixture. Pour 1/3 cup of warm water into the well. Mix in the rest of the water as needed until the dough is moist and firm.
4. On a floured countertop, knead the dough for about 10 minutes until it is smooth and elastic. Work in as much flour as possible to form a stiff dough.
5. Lightly brush a large bowl with oil and turn the dough to coat. Cover the bowl with a damp dishtowel. Let rise in a warm place for 1 hour, until the dough has doubled in size. Punch the dough down, and let it rest for another 10 minutes.
6. Carefully divide the dough into 8 pieces. Shape each piece into a round. Next, take a dough ball and press it gently against the countertop moving your hand and the ball in a circular motion pulling the dough into itself while reducing the pressure on top of the dough slightly until a perfect dough ball forms. Repeat with the other dough rounds. Coat a finger in flour, and gently press your finger into the center of each dough ball to form a ring. Stretch the ring to about ⅓ the diameter of the bagel and place on a lightly oiled cookie sheet. Repeat the same step with the remaining dough.
8. After shaping the dough rounds and placing them on the cookie sheet, cover with a damp kitchen towel and allow to rest for 10 minutes. Meanwhile, preheat your oven to 425°F.
9. Bring a large pot of water to a boil. Reduce the heat. Use a slotted spoon or skimmer to lower the bagels into the water. Boil as many as you are comfortable with boiling. Once the bagels are in, it shouldn't take too long for them to float to the top (a couple seconds). Let them sit there for 1 minute, and then flip them over to boil for another minute. Extend the boiling times to 2 minutes each, if you'd prefer a chewier bagel (results will give you a more New York-Style bagel with this option).
10. If you want to add toppings to your bagels, do so as you take them out of the water, or use an egg wash to get the toppings to stick
11. Once all the bagels have boiled (and have been topped with your choice of toppings), transfer them to an oiled or parchment-lined baking sheet.
12. Bake for 20 - 25 minutes, or until golden brown. Cool on a wire rack.



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Ingredients:

Crust: 2 1/2 cups flours

1 tsp salt

10 TBL Cold Butter

1/4 Cup Shortening

Cold Water

Filling: Fruit Filling:

3/4 cup jam of your choice

1 TBL cornstarch

1TBL Water

Filling: Chocolate:

1/2 cup white sugar

2 TBL Cocoa Powder

1 TBL Flour

Filling: Brown Sugar/Cinnamon

1/2 cup brown sugar

2 tsp cinnamon

1 TBL Flour

EGG WASH:

1 egg beaten

2 TBSP Milk

ICING:

Powdered Sugar

Water (small amount)

Flavoring of your choice (vanilla, cocoa, etc to match your flavor)

These Kentucky Bake Alongs keep us busy during the pandemic.

Pop Tarts

Submitted by Justin
Paoli Fireballs 4-H

Recipe Adapted from Kentucky 4H Bake Along

Directions:

1-Cut butter and shortening into cubes and put in freezer. 2-Measure 1 cup cold water and place in freezer. 3-Combine Flour, sugar and salt in large mixing bowl. 4-Remove butter/shortening from freezer and work butter/shortening in just until the mixture is unusually crumbly. 5-Remove water from the freezer and add to mixture, a little at a time-Just until your dough comes together. You may not use a full cup of water, or it might take more than a cup. 6-Form the dough into two discs and place in refrigerator to chill for at least 15 minutes but 30 would be better. 7-Now on to the filling-for chocolate and brown sugar cinnamon, just mix ingredients together in a bowl. For fruit filling, combine corn starch and water in a small bowl to make a slurry. In saucepan, put 3/4 cup of jam (your choice of flavor), and whisk in the slurry mix and then bring to a boil. Boil 2 minutes and remove from heat. Pour into a heat safe bowl and refrigerate until the time to use. 8-Remove dough from refrigerator...lightly flour work surface and dust dough discs with flour. Roll dough to 1/8 inch thick, large enough to cut in a 9 x 12 inch rectangle. Cut the above in 9 equal 3 x 4 inch pieces by cutting four lines on the 12 inch side and 3 down the 9 inch side. Gather scraps together and set aside. 9-Place the 9 individual pieces of dough on a parchment lined baking sheet. 10-Beat egg and milk(egg wash), brush mixture all over the crust pastry pieces. Place 1 TBL of the filling in center of each pastry. 11-Roll out second pastry and cut the same as other piece of crust. Use fork to make vent holes in this dough. 12-Place 1 of each of the vented pieces over the pieces with the filling. Press edges together firmly with fork to seal, on all pieces. 13-Brush top of pockets you just made with egg wash. 14-Place uncovered in refrigerator for 30 minutes. 15-Preheat oven. 16-Roll extra dough (scraps you might have left) and follow the same as above.17-Remove pastries from refrigerator (after 30 minutes) and bake for 30 minutes or until golden brown. 18-Move to a wire rack and cool. 19-When cooled, mix icing and spread icing on pastries. Let dry and enjoy!!!



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UW-MADISON EXTENSION



Ingredients

2 3/4 cup Flour
1/3 cup sugar (if you are making sweet scones)
1 TBSP Sugar (if you are making savory scones)
3/4 tsp salt
1 TBSP Baking Powder
1/2 cup cold butter
1-2 cups dried fruit, chips, nuts, cheese
2 eggs
2 tsp. vanilla or other flavoring extract to match your scones (none if savory scones)
1/2 to 2/3 cup half & half or milk

Scones

Submitted by Garrett
Paoli Fireballs 4-H

Recipe Adapted from Kentucky 4H Bake Along

Directions:

In a large bowl whisk flour, sugar, salt and baking powder. Work in butter-just until crumbly. Stir in your chips, fruit, cheese, etc.

In a separate bowl, whisk eggs, vanilla (or other flavoring) and half & half (or milk). Add liquid to dry ingredients until moistened and the dough holds together.

Line a baking sheet with parchment paper. Do not grease. Sprinkle a bit of flour on paper.

Scrape dough onto pan (divide in half). Form each half in a 5" round circle about 3/4" thick. Brush each circle with milk and sprinkle with sugar. Run a knife under cold water and slice each circle into 6 wedges. Carefully pull wedges apart from center, about 1/2" between each wedge and place pan in freezer for 30 minutes, uncovered.

Preheat oven to 425 degrees. Bake directly from freezer for 18-23 minutes or until golden brown.

During this pandemic, we started to following the Kentucky 4H each week to do a bake along with them. It was great family time. I know the 4H agent in Kentucky, so that made it more fun as well.



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APPETIZERS

Appetizers



Ingredients

2 (16 ounce) cans of
8-count Biscuits
2 sticks (1 cup) Butter
3 teaspoons Minced garlic

Toppings: (Use as few or as
many as you want!)

1/2 cup Dehydrated/dried
garlic or onion
1/2 cup Poppy seeds
1/2 cup Sesame seeds
1/2 cup Black pepper
1/2 cup Cheddar cheese
1/2 cup Parmesan cheese
1/2 cup Chopped
pepperoni
1/2 cup Crumbled bacon
1/2 cup Chopped green
onion
1/2 cup Italian seasoning

Savory Monkey Bread

Submitted by Alex
DeForest Handy Helpers 4-H
Recipe Adapted from Madison College

Directions:

Preheat oven to 350 degrees Fahrenheit. Generously grease a 9 or 10 inch Bundt pan with cooking spray, oil, or butter. Be sure to thoroughly coat. You can also use a loaf pan.

Place the toppings in small bowls. You can experiment with different toppings. Place the butter and minced garlic in a small saucepan and melt over low heat. Remove from the heat and cool slightly.

Remove the biscuits from the cans, separate, and cut each biscuit into quarters. Dip each biscuit piece in the garlic butter. Then roll the piece in one of the toppings until it is completely coated. Randomly place the coated pieces into the pan.

Bake for 15 minutes uncovered. Then cover lightly with foil and bake for another 15 minutes. Total bake time should be 30-35 minutes. You want the biscuits baked through and the surface golden brown.

Let the biscuits cool in the pan for about 5 minutes. Run a small spatula or knife around the edges to help dislodge the monkey bread.

Place a serving plate on top, invert, and the monkey bread should come right out. You can serve dipping sauces with the bread, depending on the variation you make. For example, a pizza monkey bread could be served with a marinara sauce. Enjoy!



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BREAD

Submitted by Jenna
Springdale 4-H

Recipe Adapted from [Taste of Home](#)

Ingredients

1 $\frac{3}{4}$ cups flour [I use $\frac{3}{4}$ wheat; 1 cup white]
1 $\frac{1}{2}$ cups sugar [I use 1 $\frac{1}{4}$ cup, and it's plenty sweet]
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
1 - 2 tablespoon ground flax seed
2 large eggs
 $\frac{1}{2}$ cup canola oil
 $\frac{1}{4}$ cup + 1 tablespoon buttermilk
1 teaspoon vanilla extract
2 medium ripe mashed bananas (1 cup)

Directions:

In one bowl, mix dry ingredients: flour, sugar, baking soda, salt, and flax seed.

In another bowl, mix wet ingredients: eggs, canola oil, buttermilk, vanilla extract, and bananas.

Combine wet and dry ingredients. Add walnuts or chocolate chips if you want.

Pour into greased + floured 9-inch x 5 inch loaf pan.

Bake at 325 degrees F [160 degrees C] for 1 $\frac{1}{4}$ - 1 $\frac{1}{2}$ hours (75 minutes works just fine in my oven). Cool on wire rack.

A funny story behind the recipe is the numerous times my mom made it after teaching me how to make it correctly. She would completely forget to add sugar, and the loaf would turn out more as a short brick. Very upsetting to her in the moment, but very funny to me whenever I think about it.



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UW-MADISON EXTENSION



Ingredients

2 cups all-purpose flour
1 tsp baking soda
1/2 tsp himalayan salt
1/2 cups unsalted butter, melted
1 cup granulated sugar
1 large egg plus 1 egg yolk
1/4 cup sour cream
1 tsp pure vanilla extract
3 ripe bananas, mashed
1/2 cup semi-sweet chocolate chips

Chocolate Chip Banana Bread

Submitted by Mila
Oregon Headliners 4-H
Recipe Adapted from [Delish.com](https://www.delish.com)

Directions:

Preheat oven to 350 degrees. Use a silicone loaf pan or line a loaf pan with parchment paper and grease either with cooking spray.

In a large bowl, whisk together flour, baking soda, and salt. In another large bowl, mix together melted butter, sugar, egg and egg yolk, sour cream, and vanilla. Add mashed bananas and stir until combined.

Gradually add dry ingredients to wet ingredients until just combined.

Fold in chocolate chips and transfer to prepared loaf pan.

Bake until a toothpick comes out clean, about 1 hour. Let cool for 10 minutes in the pan, then turn out onto a cooling rack to cool completely.

I learned how to separate egg yolk from the whites, and how to measure out flour without compacting it.



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UW-MADISON EXTENSION

Bread



DOUBLE CHOCOLATE BANANA BREAD

Submitted by Caitlin
Brooklyn Mighty Mites 4-H
Recipe Adapted from Internet;  Healthy

Directions:

Preheat oven to 350 degrees. Spray a 9x5x3 loaf pan with non-stick spray.

Add the butter and sugars to a mixing bowl and mix until well combined.

Beat in the egg, vanilla, banana, and sour cream.

Stir in the flour, cocoa powder, baking soda, and salt.

Pour mixture into prepared loaf pan.

Sprinkle the top with chocolate chips and gently press them into the batter.

Bake for 70 minutes or until a tester comes out clean. If you under bake this, the center will sink upon cooling.

Let bread cool completely before cutting and serving.

PLEASE NOTE: I baked this bread in a ceramic loaf pan. If you're using a glass or metal pan, your baking times may vary. Keep an eye on the bread and check with a tester before removing from the oven.

I have made this several times and my family really enjoys it.

Ingredients

1/2 cup butter, softened
1/2 cup brown sugar
1/4 cup white sugar
1 large egg
2 teaspoons vanilla extract
3 medium bananas, mashed - about 1 cup
1/4 cup sour cream
1 cup all-purpose flour
1/2 cup cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup milk chocolate chips



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UW-MADISON EXTENSION

Garlic Sourdough Bread

Submitted by Ellie
Diligent Doers 4-H

Recipe Adapted from Better Homes and Gardens: Best Bread Machine Recipes

Ingredients

For a 1.5 pound loaf:

2 cloves (~1/2 teaspoon)
minced garlic

3/4 teaspoon Italian
seasoning

2 tablespoons olive oil

1 cup sourdough starter

1/3 cup water

3 cups bread flour

1 tablespoon sugar

3/4 teaspoon salt

1 teaspoon active dry or
bread machine yeast

Directions:

Add the ingredients to the bread machine as the manufacturer's instructions dictate. Select the basic white bread cycle.



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UW-MADISON EXTENSION

Portuguese Sweet Bread

Submitted by Alexa
Oregon Headliners 4-H
Recipe Adapted from the Internet

Ingredients

1 cup milk, warmed to
110-115 degrees
1 egg, room temperature,
slightly beaten
2 tablespoons softened
butter, divided into
several pats around the
pan
1/3 cup sugar
1 tsp salt
3 cups bread flour
2 1/2 tsp. Active dry yeast

Directions:

Layer ingredients in order listed, being sure not to let the yeast come in contact with the salt or liquids (make a small well in the top of the flour).

Select sweet bread setting.

Alternate baking: pull dough out after the first rise, knead briefly and form into 2 loaves, place in greased bread pans, rise until over doubled and bake at 375 for 23-28 minutes.

Our family has been eating this bread for as long as I can remember. It smells so good when it is baking and tastes delicious, especially warm so the butter melts into the slice. Baking bread also helped to keep us sane during the beginning of quarantine.





Ingredients

1 cup sourdough starter
1/2 cup whole wheat flour
1 1/2 cup unbleached
all-purpose flour
1/2 cup unsweetened
applesauce
1/2 cup sugar
1 egg
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup milk
1 tablespoon vanilla extract
1 1/3 cup strawberries,
diced

Sourdough Strawberry Muffins

Submitted by Charlotte
Diligent Doers 4-H

Recipe Adapted from [Feeding the Crew](#)

Directions:

Preheat oven to 375 degrees.

Mix everything but the strawberries in a large bowl until combined.

Fold in the strawberries.

Pour into greased muffin tins.

Bake 30 to 35 minutes or until a toothpick comes out clean. Allow to cool 5 minutes in the pan before removing to cool completely on wire racks. (Makes 18 muffins)



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UW-MADISON EXTENSION

Spiced Carrot Zucchini Bread

Submitted by Alexa
Oregon Headliners 4-H
Recipe Adapted from Pampered Chef

Ingredients

2 1/4 cups all-purpose flour
1 cup sugar
1 1/2 tsp ground cinnamon
3/4 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt
1/4 tsp ground cloves
3/4 cup grated carrots
3/4 cup grated zucchini
1/2 cup coarsely chopped walnuts
2/3 cup vegetable oil
1/2 cup milk
2 eggs, lightly beaten

Directions:

Preheat oven to 350°F. Brush bottom of Stoneware Loaf Pan with vegetable oil using Chef's Silicone Basting Brush.

In large bowl, combine flour, sugar, cinnamon, baking soda, baking powder, salt and cloves. Add remaining ingredients; stir just until dry ingredients are moistened.

Spoon batter into pan. Bake 65-70 minutes or until wooden pick inserted in center comes out clean.

Remove from oven; cool in pan 5 minutes. Loosen sides of loaf from pan; remove loaf to cooling rack. Cool completely.

This was the first zucchini bread recipe I ever made. It's delicious! Making quick breads taught me to mix the dry ingredients and wet ingredients separately first and then not to overmix them.



SOUP AND SALAD



Colorful Chicken N' Squash Soup

Submitted by Neil
Twin Valley 4-H

Recipe Adapted from All Recipes;  Healthy

Ingredients

1 broiler/fryer chicken (4 pounds), cut up
13 cups water
5 lbs. butternut squash, peeled and cubed (about 10 cups)
1 1/4 lbs. fresh kale, chopped
6 medium carrots, chopped
2 large onions, chopped
3 teaspoons salt

Directions:

Boil chicken in soup kettle, reduce heat and simmer for 1 hour.
Remove chicken and strain broth.
Return broth to pan and add squash, kale, carrots, and onion.
Bring to a boil then reduce heat and simmer for 25-30 minutes or until vegetables are tender.
Remove cooled chicken from bones and remove skin.
Dice into bite-sized pieces and add to soup. Salt to taste and heat through.



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UW-MADISON EXTENSION



Ingredients

1 box (16oz) pasta

1 cup mayonnaise

1/4 cup chopped fresh dill

1 1/2 Tbsp dijon mustard

1 package of imitation crab (optional)

Dill Pasta

Submitted by Claire
DeForest Handy Helpers 4-H
Original Recipe

Directions:

Cook, drain and cool pasta.

Mix all other ingredients together, then toss together with the pasta.

Refrigerate to chill before serving.

Made with extra dill from the garden.



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UW-MADISON EXTENSION

German Potato Salad

Submitted by Madeline
Oregon Headliners 4-H
Recipe Adapted from my grandmother

Ingredients

5 lb potatoes
1 lb bacon cut up
1 1/2 c vinegar
1 1/2 c water
1 1/4 c sugar
Salt & pepper
Sliced onions
2 heaping Tbsp
cornstarch

Directions:

Boil the potatoes, skin on, until fork ready. Let cool.

Peel and cut lengthwise into a bowl, alternating with onions and salt & pepper.

In fry pan cook bacon until done & leave in bacon grease.

Add vinegar, water and sugar; stir until sugar is dissolved. Bring to boil.

In a cup or bowl, mix cornstarch with just enough water to make it pourable. Slowly add cornstarch to pan, stir until mixture thickens but it still pourable (this will thicken fast).

Pour mixture into bowl with potatoes & mix together.

This is one of my dad & grandpa's favorite dishes. My grandma taught my mom how to make it after I was born and she taught me. It's a family thing.





Ingredients

1 pound ground beef or ground Italian sausage
2 garlic cloves, crushed
2/3 cup diced onion (about 1 small onion)
2 cups beef broth
1 (28 ounce) can crushed tomatoes
1 (8 ounce) can tomato sauce
1 (15 ounce) can kidney or cannellini beans
1 tablespoon each dried basil and oregano
1 cup dried mini pasta shells
salt and pepper, to taste

Pizza Soup

Submitted by Maximus
Cottage Grove 4-H
Recipe Adapted from Kidstir

Directions:

Brown the ground beef or sausage in a soup pot over medium heat.

Cook, stirring occasionally, until no longer pink, about 5 minutes. Drain the fat.

Add the crushed garlic and diced onion, and cook for another 5 minutes. Stir often.

Add the broth, crushed tomatoes, tomato sauce, beans, and dried basil and oregano. Turn the heat to low and simmer for 45 minutes.

Ten minutes before the soup is done, cook the pasta. Fill a pot halfway with water and bring it to a boil. Cook the pasta for 8 to 10 minutes. Drain in a colander.

Serve the Pizza Soup in bowls. Add the hot pasta shells in each bowl. Garnish with mozzarella and other toppings of choice.

This was the first recipe I made from my Kidstir series.



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UW-MADISON EXTENSION

Tomato Bisque

Submitted by Amy
Diligent Doers 4-H

Recipe Adapted from Mom  Healthy

Ingredients

2 T. olive oil
1 onion
2 stalks celery, diced
2 carrots, diced
1/2 t. salt
1/8 t. pepper
1 pinch cayenne pepper
(optional)
1 t. basil
3 cloves garlic, minced
4 c. chicken broth
28 ounces crushed or
diced tomatoes
1 t. sugar
1/2 to 1 c. half and half or
cream

Directions:

Saute in oil the onion, celery, carrot, and seasonings for at least 5 minutes.

Add garlic and stir 1 minute.

Add broth, tomatoes, and sugar.

Simmer on low to medium heat for 30 to 40 minutes.

Blend with immersion blender or in batches in regular blender.

Add half and half or cream to your liking.

Making it is fun!



Tortilla Soup

Submitted by Nora
Diligent Doers 4-H

Recipe Adapted from The teen kitchen ♥ Healthy

Ingredients

2 tablespoons
extra-virgin olive oil
1 medium sweet onion,
diced
2 celery stalks, diced
1 peeled, washed carrot,
diced
1 large zucchini, sliced
into quarters
1 teaspoon ground
turmeric
1 teaspoon smoked
paprika
2 teaspoon ground cumin
1 teaspoon chili powder
2 1/2 teaspoon salt
1 medium garlic clove,
minced
5 cups vegetable broth
1 cup canned diced or
chopped tomatoes in
their puree
One 15 ounce can black
beans, drained and rinsed
1 cup frozen corn kernels
Tortilla chips

Directions:

Place a large saucepan over medium low heat and add the oil. Add the onion and celery to the pan and saute for 8 to 10 minutes, until the vegetables become transparent and the onions begin to carmelize.

Add the carrot, zucchini, turmeric, smoked paprika, cumin, chilli powder, and salt, and saute for about 5 minutes, until the zucchini starts to become transparent.

Add the garlic and stir for 1 minute.

Stir in the vegetable broth, tomatoes, beans, and corn. Bring to a simmer, then cover and cook over medium-low heat 12 minutes, stirring occasionally.

Remove the pan from the heat and, using an immersion blender, blend until still slightly chunky. Serve with desired toppings.





MAIN DISHES

Boom Shroom Pasta

Submitted by Quinton

Diligent Doers 4-H

Recipe Adapted from Personal experiment

Ingredients

1lb ground sausage
Mushrooms
Spaghetti
Garlic powder
Cheese (Mozzarella is best)
A pan & a pot

Directions:

Put water in the pot and then put the pot on the stove. Turn the stove to high and put a lid on the pot.

Put the pan on the stove and turn the stove to high. Put the sausage in the pan. Sprinkle garlic on the sausage. Cook sausage until brown.

Once the water is boiling, put the pasta in the pot and turn the stove to medium heat.

Once the sausage is brown and fully cooked, put the mushrooms in with the sausage. Cook on medium heat until mushrooms are fully cooked.

Once the sausage, mushrooms and pasta are fully cooked, mix all of the ingredients together. Mix cheese and tomato sauce in with the other ingredients. Serve on plates.



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UW-MADISON EXTENSION

Main Dishes



Ingredients

3 cups uncooked elbow macaroni

Bacon:

2 tablespoons butter
12 slices bacon

Chicken:

1.5-2 lbs uncooked chicken
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1/2 tablespoon paprika

Veggies:

1 green bell pepper
1/2 medium onion
2 tablespoons minced garlic

Cheesy Mixture:

3 tablespoons butter
1/3 cup all-purpose flour
3 cups milk
1 package Dry Ranch Mix
1 package (8oz) cream cheese
3 cups shredded Cheddar cheese
1 can (10 3/4 oz) cream of chicken soup, condense

Toppings:

Cooked bacon
1/4 cup shredded cheddar cheese
1/4 cup Ritz crackers

Cheesy Chicken Casserole

Submitted by Anna
Springdale 4-H

Recipe Adapted from [Sweet and Savory Meals](#)

Directions:

Heat oven to 375°F.

Cook and drain macaroni as directed on package.

In a large skillet, over medium-high heat, melt two tablespoons of butter and cook the bacon, stirring frequently, until crispy. Remove from skillet and set aside. Drain grease, leaving only about 2 tablespoons in the skillet.

Cut chicken into bite-sized pieces. Add the chicken to the skillet, season with salt, pepper and paprika. Cook stirring frequently, until golden and no longer pink in the center. Remove from skillet and set aside.

Slice onion and pepper in a food processor. Add onion, bell pepper and minced garlic to the skillet and cook for 3-5 minutes, stirring occasionally, until soft and tender. Remove from skillet and set aside.

In same skillet, on medium heat, melt 3 tablespoons butter over medium heat. Stir in flour with whisk until a paste forms. Gradually stir in milk, beating with the whisk. Stir in Ranch Mix if using. Stir in condensed cream of chicken soup and cream cheese until fully combined. Stir in 3 cups of cheddar cheese. Remove from heat.

In a large bowl combine: cooked pasta, chicken, veggies and cheese mixture. Stir well to combine and transfer to a 13x9-inch baking dish. Top with the cooked bacon, shredded cheese and sprinkle some crackers on top. Bake for 30 minutes or until mixture is bubbly and cheese is fully melted.



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Cheesy Baked Ham Roll-Ups

Submitted by Karlei
Twin Valley 4-H

Recipe Adapted from Holy Redeemer Catholic Church cookbook

Ingredients

24 slices white bread,
crusts removed,
flattened
1 pkg. (9 oz.) honey ham
12 eggs
1 cup milk
1/2 tsp. Black pepper
1 pkg. (8 oz.) Mexican
style shredded cheese
2 plum tomatoes, sliced

Directions:

Top bread slices with ham, roll up.

Place seam-sides down in 13 x 9-inch pan sprayed with cooking spray.

Whisk eggs, milk, and pepper until blended; pour over roll-ups.

Refrigerate overnight.

Heat oven to 350 degrees. T

op casserole with cheese and tomatoes. Bake uncovered 45-50 min.
Or until center is set.



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UW-MADISON EXTENSION

Grammy's Old Fashioned Meatloaf

Submitted by Morgan
Diligent Doers 4-H
Granny's meatloaf recipe

Ingredients

1.5 - 2 lb ground beef
3/4 cup quick oats
1/3 cup ketchup
1 egg
1/2 onion
1 teaspoon of instant
beef bouillon

Topping

1/3 cup ketchup
1 teaspoon of instant
beef bouillon
1 tablespoon of fresh
lemon juice
1/2 tsp. Dry mustard
1 tablespoon of brown
sugar

Directions:

- 1.Heat oven to 350F
2. Combine & mix all meatloaf ingredients and put into oven safe loaf pan.
- 3.Combine & mix all topping ingredients. put aside.
- 4.Bake meatloaf for 1 hour
5. Add topping when 10 minutes of baking remains

This is my favorite meatloaf recipe



Grandma Em's Lasagna with Homemade Pasta

Submitted by Hannah
Waunakee Whirlwinds 4-H
Lasagna recipe from my Grandma Emily.



Directions:

For the pasta, mound the flour on the work surface and make a well in the center. In a bowl, beat eggs and pinch of salt. Add egg mixture to flour well and slowly incorporate using a fork, switching to mix with your hands as the dough becomes stiff. Knead dough on a floured surface until no longer sticky, about 10 minutes. Cover dough and let rest 1 1/2 hours. Cut dough into 8 pieces and pass through pasta roller until desired thickness. Bring a pot with salted water to a boil and add noodles 2-3 at a time for 90 seconds.

Lasagna

Add tomato sauce and brown sugar with water in a pot and let it simmer. In a frying pan, brown the ground beef, onion, garlic, and seasonings together. Set aside.

Assembling Lasagna

Put a thin layer of sauce on the bottom of the 9x13 pan. Layer noodles, cheeses, and ground beef. Top with another layer of noodles topped with sauce, cheeses and ground beef until you reach the top of the pan.

Bake for 40 minutes in a 350-degree oven. Let the lasagna sit for 15 minutes before serving.

This is the lasagna recipe that my Grandma used to always make and it is a family favorite. We were happy she shared the recipe before she passed away. I learned to make the pasta at school in my Culinary Arts class.

Ingredients

Pasta:

2. cups flour
3 large eggs
Coarse salt

Lasagna:

1 lb ground beef
1/2 tbsp
2 cloves of garlic
2 (24 oz.) cans of tomato sauce
1/2 cup of water
2 tbsp brown sugar
1/2 tsp of Italian seasoning
4 tbsp of parsley
8 oz. of ricotta cheese
8 oz. cottage cheese
1 lb of mozzarella cheese
8 lasagna noodles



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Sheet Pan Crispy Parmesan Garlic Chicken

Submitted by Shae
Kegonsa Hustlers 4-H

Recipe Adapted from [Cafedelites.com](https://www.cafedelites.com) ❤️ Healthy

Ingredients

For the Chicken:

1 large egg
2 tablespoons lemon juice
2 teaspoons minced garlic
1/2 tablespoon fresh
chopped parsley
1/2 teaspoon each salt and
pepper, to taste
1/2 cup breadcrumbs
1/3 cup fresh grated
Parmesan cheese
4 skinless, boneless chicken
breasts

For the Veggies:

8-10 baby potatoes,
quartered
1/2 cup butter (or
margarine), melted
2 teaspoons minced garlic
salt to taste
1 pound green beans, cut
into thirds

Directions:

1. Preheat oven to 200°C | 400°F. Lightly grease a baking tray / sheet with cooking oil spray, or a light coating of oil. Set aside.
2. In a large bowl, whisk together the egg, lemon juice, 2 teaspoons garlic, parsley, salt and pepper.
3. Dip chicken into egg mixture, cover and allow to marinate in the refrigerator for 30 minutes to an hour (if time allows).
4. In another bowl, combine the breadcrumbs with the parmesan cheese.
5. Dredge the egg coated chicken in the breadcrumb/parmesan mixture, lightly pressing to evenly coat.
6. Place chicken onto the baking sheet / tray and lightly spray with cooking oil spray. Arrange the potatoes around the chicken in a single layer. Mix together the butter, 2 teaspoons garlic and salt to taste, and pour half of the butter mixture over the potatoes. Toss to evenly coat.
7. Bake in preheated oven for 15 minutes.
8. Remove baking tray from the oven and carefully flip each chicken breast. Move the potatoes to one side and place the green beans around the chicken on the other side of the baking sheet. Pour over the remaining garlic butter and return to the oven to broil (or grill) on medium-high heat for a further 10 minutes, or until chicken is golden and crisp, and potatoes are cooked through.
9. Sprinkle with fresh chopped parsley (optional), and serve immediately.



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UW-MADISON EXTENSION

Sloppy Joes

Submitted by Braxton
Diligent Doers 4-H
Original Recipe

Ingredients

3 pounds hamburger
2 cut onions
3 cups ketchup
1/4 cup molasses
1/4 cup honey
2 Tablespoons brown
sugar
1 teaspoon garlic powder
1/2 teaspoon salt
1/4 teaspoon pepper

Directions:

Cook the hamburger with the cut onions. Add the ketchup, then mix it up. Add all the other ingredients and mix it up. Let simmer for 10 minutes.

I made it up.





DESSERTS

Desserts



Ingredients

1 3/4 cup crushed graham crackers or Oreo cookies
1/4 cup chopped walnuts (Optional)
1/2 teaspoon ground cinnamon
1/2 cup butter, melted
3 8-oz packages of cream cheese, softened
1 cup sugar
2 tablespoons flour
1 teaspoon vanilla
1/2 teaspoon shredded lemon peel (Optional)
2 eggs
1 egg yolk
1/4 cup milk

Cheesecake Supreme

Submitted by Delaney
Springdale 4-H

Recipe Adapted from Better Homes and Gardens: New Cook Book

Directions:

For the crust, combine crushed graham crackers, walnuts, and cinnamon. Stir in melted butter. If desired, save 1/4 cup of the crust to sprinkle over the top of the cheesecake. Press the crumb mixture onto the bottom and about 2 inches up the sides of the pan. Set aside.
Recommended: 8 or 9 inch springform pan.

For the filling, in a large mixing bowl beat cream cheese, sugar, flour, vanilla, and, if desired, lemon peel with an electric mixer till combined. Add egg yolk and eggs all at once, beating on low just till combined. Stir in milk.

Pour filling into crust-lined pan. If desired, sprinkle remaining crumbs. Place on shallow baking pan in oven. Bake in a 375 degree oven for 45 to 50 minutes for the 8-inch pan, 35 to 40 minutes for the 9-inch pan, or until center appears nearly set when shaken.

Cool on wire rack for 15 minutes. Loosen the crust from the sides of the pan and let cool for 30 minutes. Remove sides of pan and cool completely. Cover and chill at least 4 hours before serving. Makes 12-16 servings.

I wanted to bake more this summer and cheesecakes have always been something I love, so I started making them. This was my second attempt at cheesecakes and I have made one almost every week since.



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UW-MADISON EXTENSION



Ingredients

1 cup Granulated sugar
2 eggs
1/2 teaspoon Vanilla extract
1/2 cup Butter, melted
1/2 cup Flour
1/3 cup Baking cocoa, sifted
1/4 teaspoon Baking powder
1/4 teaspoon Salt

Brownie Frosting:

3 Tablespoons Baking cocoa, sifted
3 Tablespoons Butter, melted
1 1/2 cups Powdered sugar
2-3 Tablespoons Warm water

Chocolate Brownies

Submitted by Corey
DeForest Handy Helpers 4-H

Recipe Adapted from Madison College Baking & Decorative Arts Program

Directions:

Preheat oven to 350 degrees Fahrenheit.

In a large bowl, beat the sugar, eggs, and vanilla. Add butter; mix well.

Combine flour, cocoa, baking powder, and salt in a smaller bowl. Add to batter and mix well.

Pour into greased 8 inch square baking pan. Bake 25-30 minutes, or until toothpick inserted near the center comes out clean. Cool on a wire rack. Enjoy!

Variations:

Frosting: Sift the cocoa. Combine cocoa and butter. Gradually stir in powdered sugar and enough water to achieve a spreading consistency.

S'mores Brownies: After brownies are baked, cover with mini marshmallows, pieces of chocolate bars, and graham crackers. Put back into oven until gooey. You can also use the broiler to toast the marshmallows.

Nut Brownies: Add 1/2 cup walnuts to brownie batter before baking.

Candy Brownies: Frost brownies. Top with candies, such as M&M's, chopped candy bars, chopped Andes candies, etc.



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Desserts



Ingredients

1/2 cup Butter, melted
1/2 cup Brown sugar,
packed
1/4 cup Granulated
sugar
1 egg
2 teaspoons Vanilla
1 1/3 cups Flour
1/2 teaspoon Baking
soda
1/8 teaspoon Salt
2 cups Mix-ins

Cupboard Cookies

Submitted by Alex
DeForest Handy Helpers 4-H
Recipe Adapted from Madison College Baking & Decorative Arts Program

Directions:

Cream butter and sugars in a large mixing bowl. Add egg and vanilla; mix well.

Combine flour, baking soda and salt in a smaller bowl. Add to butter-sugar mixture and beat on low speed 1 minute, or until just combined.

Add the mix-ins and mix by hand until combined.

Line baking sheets with parchment paper. Use a cookie scoop or tablespoon to create mounds of dough. Place on baking sheet. Flatten mounds slightly.

Refrigerate for at least 2 hours. Preheat oven to 350 degrees Fahrenheit. Bake 10 to 12 minutes, until edges are brown. Transfer cookies to a cooling rack. Let cool 10 minutes. Enjoy!

Note: Mix-ins can be any combination of what you want to put in your cookie— mini pretzels, peanuts, chocolate chips, M&M's, potato chips, butterscotch chips, peanut butter chips, Andes candies, etc.



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Ingredients

12 oz. bittersweet chocolate, chopped

3/4 cup heavy cream

10 oz. bittersweet chocolate, melted

Unsweetened cocoa powder for dusting (optional)

Sprinkles (optional)

Dark Chocolate Truffles

Submitted by Ellie
Diligent Doers 4-H

Recipe Adapted from The Unofficial Harry Potter Cookbook

Directions:

Place the chopped chocolate and heavy cream in a microwave-safe bowl and microwave for 2 minutes. Pause to stir every 30 seconds.

Cool the chocolate mixture until it is stiff (you can do this in the fridge to speed things up). Make 1 1/2 inch balls and put them on a piece of parchment paper. (You should have around 2 dozen balls.)

Cool the balls until they are very stiff (you can do this in the fridge to speed things up). Using two forks, coat the balls one at a time in the melted chocolate and then place them back on the parchment paper. If you want, you can put sprinkles on top to make them look pretty.

When the coating has set, you can roll the balls in cocoa powder (if you want) and put them in an airtight container. Do not put the coated truffles in the fridge for more than 10 minutes, or you may mess up the chocolate.



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Easy Pudding Cookies

Submitted by Blake
Glacial Drumlin 4-H
Recipe Adapted from Family Recipe

Ingredients

2 c. flour
1 tsp baking soda
1 c. butter, softened
1 c. brown sugar
1 package chocolate
pudding (3.9z size)
2 eggs
6 ounces white chocolate
chips

Directions:

Cream butter and sugar together. Add egg and mix until blended.

Add baking soda and pudding, mix until blended.

Add flour and white chocolate chips. Mix until blended.

Drop by rounded tablespoons onto baking sheets. Bake at 350 degrees for 10-12 minutes.

Makes approximately 42 cookies.



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UW-MADISON EXTENSION

Frozen Lemonade Pie

Submitted by Alexa
Oregon Headliners 4-H
Recipe Adapted from Southern Living Magazine

Ingredients

1 (12-oz.) can evaporated milk
2 (3.4-oz.) packages lemon instant pudding mix
2 1/2 (8-oz.) packages cream cheese, softened
1/2 teaspoon vanilla extract
1 (12-oz.) can frozen lemonade concentrate, thawed
1 (9-inch) graham cracker or crushed meyer lemon cookie pie crust

Directions:

Whisk together evaporated milk and pudding in a bowl 2 minutes or until mixture is thickened.

Beat cream cheese and vanilla at medium speed with an electric mixer until fluffy. Add lemonade concentrate, beating until smooth; add pudding mixture, and beat until blended. Pour into crust.

Cover and freeze 8 hours or until firm. Also good just chilled in the refrigerator overnight if you prefer. Top each slice with a dollop of whipped topping, if desired. Garnish with lemon slice. Serves 8

Homemade Crust

Combine 1³/₄ cup crushed graham crackers or Meyer Lemon cookies thins with 2 tablespoons powdered sugar and 6 tablespoons melted butter until thoroughly mixed. Press into a 9 inch pie plate. Bake 10 minutes in a 350 oven to set. Let cool.

My grandma first made this recipe for us when we were visiting her at their cottage. We make it at least once every summer when we visit now. It always makes me think of summer at the lake with my grandparents.



Instant Pot New York Cheesecake #17

Submitted by Alexa
Oregon Headliners 4-H

Recipe Adapted from [Amy and Jacky Pressurecookrecipes.com](https://www.pressurecookrecipes.com)

Ingredients

Crust

10 graham crackers ,
finely ground
3 - 4 tablespoons butter ,
melted
Pinch sea salt
2 tablespoon brown
sugar

Cheesecake Batter (for 7 inches x 3 inches springform pan)

16 ounces Philadelphia
cream cheese , room
temperature
2 large eggs , room
temperature
 $\frac{2}{3}$ cup white sugar
 $\frac{1}{2}$ cup sour cream , room
temperature
2 tablespoons cornstarch
2 teaspoons vanilla
extract
2 pinches sea salt

Directions:

In a small mixing bowl, mix finely ground graham crackers, a pinch of sea salt, 2 tbsp brown sugar together with a fork. Add melted butter. Pat into 7 inch springform pan, using a glass to push crumb mixture into the edge and up sides a bit. Bake in 350 oven for 10 minutes, cool. If crust sticks for you, line pan bottom with parchment paper.

For best cheesecake results, hand mix with whisk. Do not overbeat or you will create air bubbles. Whisk cream cheese until smooth. Add sugar, sour cream, and vanilla, whisking just to mix after each addition. Add cornstarch and salt, whisk. Add eggs, whisking after each addition. Pour into pan. Tap pan gently on counter to force air bubbles to rise. Pop with fork.

Wrap pan bottom in tin foil. Wrap pan top in tinfoil. Place 1 cup water in instant pot. Place pan on steamer wire rack so it doesn't touch water in instant pot. Cook 26-28 minutes on high or approximately 50-55 minutes on low/dessert. Allow 6-10 minutes natural release. Check that cheesecake is still a little jiggly in middle (will firm while cooling). Cool 15 minutes in pan then gently loosen collar of pan. Cool another hour before refrigerating.

This cheesecake recipe is so creamy and delicious! And it is versatile. Use brown sugar for half the sugar and it gives it a hint of caramel flavor. Add $\frac{3}{4}$ c melted chocolate to make a chocolate cheesecake. Add mint extract, etc. Play with it.



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Ingredients

2 ½ sticks butter
 250g (2 cups) flour
 8 oz almond paste
 200g (1 cup) sugar
 4 eggs, separated
 ¼ teaspoon salt
 Red and green food coloring paste (tiny amount each)
 8 oz apricot jam heated and strained
 220 g semisweet chocolate chips

Favorite family cookie

Italian Flag Cookies

Submitted by Gabrielle, Springdale 4-H
 Recipe Adapted from Lidia Bastianich

Directions:

1. Preheat the oven to 330F. Spray three 9"x12" jelly roll pans with baking spray.
2. Break almond paste into little bits and combine with 175g of the sugar and mix with the paddle attachment on a stand mixer. Mix on medium speed until the mixture is in fine crumbs.
3. Beat in 2 ½ sticks of butter a few pieces at a time until well combined.
4. Beat in the egg yolks one at a time until smooth.
5. Add the flour and beat just until combined.
6. In a clean mixing bowl, using a whisk attachment, whisk the egg whites and the salt until foamy. While mixing, add the remaining 2 Tablespoons of sugar and beat until peaks form.
7. Fold about 1/3 of the beaten egg whites into the batter until well combined. Then gently fold in the rest.
8. Divide the batter as well as you can evenly in three bowls. Add a small amount of green food color paste in one of the bowls, and red paste in another. Gentle fold into the batters. Leave one batter white. Gently spread each of the batters in the three prepared pans. One white, one green and one red.
9. Bake for about 11 minutes until the cakes spring bake when lightly touched in the middle.
10. Remove from the oven and let cool in pans for 5 minutes. Flip onto cooling racks and let cool completely.
11. When cool, place the green cake back into one of the pans and paint the top of it (with an off-set spatula) with about half the jam. Carefully place the white layer on top of it and spread the remaining jam on the top of the white layer.
12. Carefully place the red layer on top of the white. Cover the top of the white layer with a piece of waxed paper thinly coated with spray oil. Place one of the empty pans on top of the waxed paper and place heavy cans of food in the top pan to compress the layers of the cake. Leave this overnight.
13. The next day, remove the cans, the top pan, and flip the entire cake out of the bottom pan onto the top piece of waxed paper.
14. Melt for about 1 minute 20 seconds in the microwave the chocolate in a glass bowl. Stir and pour this on to the top (green layer is the top now after you flipped it out of the pan). Spread evenly over the top with an off-set spatula.
15. When the chocolate has cooled slightly, make a wavy pattern across the top with the tines of a fork, When the chocolate is nearly all the way set but not yet hard, cut the edges off the cake and cut the remaining cake into small squares. Let chocolate fully harden, and store in airtight container in between sheets of waxed paper. Stores well. At least for a month.



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M&M Chocolate Chip Cookie Bars

Submitted by Bryeson
Diligent Doers 4-H

Recipe Adapted from www.shugarysweets.com

Ingredients

1 cup butter
1 cup sugar
1 cup brown sugar
2 eggs
1 egg yolk
2 tsp. vanilla
3 cups flour
1 tsp. baking soda
1 tsp. cornstarch
1 tsp. salt
1 1/2 cups chocolate
chips
1 1/2 M&Ms

Directions:

Preheat oven to 350 degrees.

Line a 13x9 pan with parchment paper or foil.

Combine butter and sugars until blended.

Add in eggs, egg yolk and vanilla. Mix until combined.

Add flour, baking soda, cornstarch and salt until combined.

Fold in chocolate chips and M&Ms.

Press into baking dish.

Bake 35 minutes or until browned.

I made these for a Maker's Market and sold them for .75 cents.



Monster Cookies

Submitted by Anna
Brooklyn Mighty Mites 4-H
Recipe Adapted from My family's cookbook

Ingredients

2 cups sugar
1.5 cups brown sugar
0.5 cup butter
0.5 cup shortening
6 eggs
1.5 pounds peanut butter
0.5 tsp vanilla
4 tsp soda
9 cups oatmeal
0.5 pound chocolate
chips
0.5 pound M&MS

Directions:

Mix all ingredients in order.

Add in oats carefully so it does not spill over.

Bake at 350 on greased cookie sheets for 10 minutes.

Do not bake longer or they will harden.

This recipe yields 11 dozen cookies.



Desserts



Ingredients

9 cups of rice chex (264g)
½ cup chunky peanut butter (145g)
1 cup chocolate chips (190g)
1 ½ cup powdered sugar

Puppy Chow

Submitted by Isaac
Springdale 4-H
Recipe Adapted from Grandmother

Directions:

Melt the chocolate chips in the microwave in a large glass bowl for about a minute and a half.

Stir in the peanut butter. Stir in the rice chex. Mix well to coat.

Throw them in a large paper bag with the powdered sugar. Shake until they are all coated with the powdered sugar.

Store in an airtight container. They last a long while.

We make it for fun at home



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Scotcheroos

Submitted by Rebecca
Glacial Drumlin 4-H
Recipe Adapted from Family Recipe

Ingredients

1 cup white sugar
1 cup white corn syrup
1 cup peanut butter
6 cups rice krispies
1 cup chocolate chips
1 cup butterscotch chips

Directions:

Combine sugar and corn syrup in large pan and heat over medium heat. Bring just to a boil.

Remove from heat and mix in peanut butter. Mix in cereal.

Spread in greased 11x17 pan.

In small saucepan, melt chocolate and butterscotch chips. Spread over cereal mixture.



Snickerdoodles

Submitted by Victoria
DeForest Handy Helpers 4-H
Recipe Adapted from Baking Illustrated

Ingredients

2 1/4 cups all-purpose flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt
12 tablespoons (1 1/2 sticks) unsalted butter, room temperature
1/4 cup vegetable shortening
1 1/2 cups granulated sugar, plus 3 tablespoons for rolling dough
2 large eggs
1 tablespoon ground cinnamon for rolling dough

Directions:

1. Adjust oven racks to the upper- and lower-middle positions and heat the oven to 400 degrees. Line 2 large baking sheets with parchment paper or spray with non-stick cooking spray.
2. Whisk the flour, cream of tartar, baking soda, and salt together and set aside.
3. Cream butter, shortening, and sugar at medium speed until combined. Scrape down the sides of the bowl. Add eggs. Beat until combined.
4. Add the dry ingredients and beat at low speed until just combined.
5. Mix the 3 tablespoons sugar and cinnamon in tray. Working with a heaping tablespoon of dough at a time, roll the dough into balls. Roll the balls in the cinnamon sugar and place them on the prepared baking sheets.
6. Bake for 9 to 11 minutes, rotating the baking sheets front to back and top to bottom halfway through. Let the cookies cool 2 to 3 minutes before transferring to wire rack.



Desserts



Ingredients

Topping:

2 cups unbleached all-purpose flour
1 cup granulated sugar
1 1/2 tsp cinnamon
1/2 tsp salt
1 tsp vanilla extract
1/2 tsp almond extract
12 tbsp unsalted butter, melted

Batter:

8 tbsp unsalted butter, at room temperature
1 cup granulated sugar
2 large eggs
1 tbsp vanilla extract
1 cup (227g) sourdough starter, unfed/discard
2 cups unbleached all-purpose flour
1 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/4 cup milk

Sourdough Cinnamon Crumb Cake

Submitted by Charlotte
Diligent Doers 4-H

Recipe Adapted from [King Arthur Flour Website](#)

Directions:

Preheat the oven to 350°F. Grease a 9" square pan.

To make the topping: In a medium bowl, whisk together the flour, sugar, cinnamon, and salt. Add the vanilla and almond extracts to the melted butter and pour the butter into the flour mixture, stirring until you have a uniformly moist mixture. Set aside while you make the batter.

To make the batter: In a large mixing bowl, beat the butter and sugar until well combined. Add the eggs, vanilla, and starter, mixing until smooth and scraping the bowl sides and bottom as you go.

In a medium bowl, whisk together the all-purpose flour, baking soda, salt, and baking powder. Add to the butter/starter mixture, stirring until evenly combined. Add the milk and mix until smooth.

Spread the batter in the prepared pan. Sprinkle the crumb mixture evenly over the top.

Bake the cake for 45 to 50 minutes, until a paring knife inserted in the center comes out clean, and the edge of the cake just barely pulls away from the pan. Remove it from the oven and cool on a rack; dust the top with confectioners' sugar if desired.

Store the cake, the pan covered with plastic, at room temperature for several days; freeze for longer storage.



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THANK YOU!

Thank you to the Dane County 4-H Summer
Showcase Cookbook Committee
Members/Editors:

Youth Editors - Ellie K, Gwen M

Adult Editors - Brooke L, Sarah J

Dane County has 38 4-H Clubs that meet in a variety of communities and settings. 4-H youth can take part in project based learning, camps, educational travel experiences, workshops, and much more, as they explore their sparks.

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