



Chippewa County 4-H Foods Revue

**March 3, 2018
9:00 a.m.**



**Lake Hallie Village Hall
Chippewa Falls**

**Judges: *Melanie Donath &
Marie Swartz***

**Superintendent:
*Kim Syverson***

Notes

Notes

Starlight Cake
Kristine Felmlee, Jim Town Jumpers

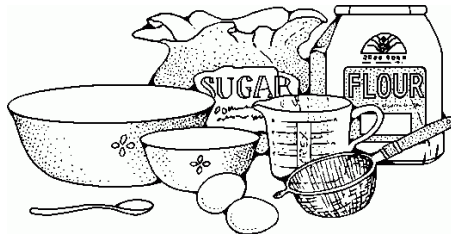
2 c. all-purpose flour	1 1/2 c. sugar
3 1/2 tsp. baking powder	1 tsp. salt
1/2 c. shortening	1 c. milk
1 tsp. vanilla	3 eggs

1. Heat oven to 350°F. Grease and flour 13 x 9 pan.
2. Beat all ingredients in large mixer bowl on low speed, scraping bowl constantly, 30 seconds.
3. Beat on high speed, scraping bowl frequently, 3 minutes. Pour into pan.
4. Bake for 40-45 minutes until wood pick inserted in center comes out clean.

Classic Vanilla Butter Cream Frosting
Kristin Felmlee, Jim Town Jumpers

1 c. unsalted butter, softened	1/4 tsp. salt
3-4 c. confectioners' sugar, sifted	1 T vanilla extract
Up to 4 T milk or heavy cream	

1. Beat butter for a few minutes with a mixer on medium speed.
2. Add 3 cups of confectioners' sugar and turn your mixer on the lowest speed until sugar has been incorporated with the butter.
3. Increase mixer speed to medium and add vanilla extract, salt and 2 tablespoons of milk/cream and beat for 3 minutes.
4. If your frosting needs more stiff consistency, add remaining sugar.
5. If your frosting needs to be thinned out, add remaining milk 1 tablespoons at a time.



Cloverbud Project (Grades K & 2)

Duncan Hines Dark Chocolate Fudge Brownies
Gabrielle Sikora, Howard-Wheaton

Brownie Mix	1/2 c. vegetable oil
1/3 c. water	1 egg

1. Preheat oven to 350°F for metal and glass pan; 325°F for dark or coated pan. Grease bottom of pan.
2. Empty brownie mix, egg, water and oil in a large bowl. Stir until well blended (about 50 strokes). Spread into greased pan and bake them immediately.
3. Bake in center of oven for 21-23 minutes. Add 3-5 minutes for dark or coated pan. Brownie is done when toothpick inserted 1 inch from the edge of the pan comes out clean.
4. Cool completely in pan on wire rack before cutting and serving.

Betty Crocker Cookie Brownies
Isaac Lubs, Wissota Raptors

Brownie Batter:	Cookie Batter:
2 T water	1 T water
1/2 stick butter (melted)	1/2 stick butter (softened)
1 egg	Cookie mix
Brownie Mix	

1. Preheat oven to 325°F. Grease bottom of pan with cooking spray.
2. Stir brownie mix, water, melted butter and egg in a medium bowl until well blended. Spread in greased pan.
3. Stir cookie mix, water and softened butter in another medium bowl and mix until a soft dough forms.
4. Drop cookie dough by teaspoonfulls evenly onto brownie batter.
5. Bake as directed or until toothpick inserted 2 inches from the side of pan comes out almost clean.
6. Cool on wire rack and store tightly covered.
7. Pan size vs. cook time:

8x8 =	43-50 minutes
9x9 =	42-44 minutes





Brownies

Jaella Schesel, Edson Hilltop

****AWARD OF EXCELLENCE****

1 c. butter (melted)	2 c. sugar
2 tsp. vanilla	4 eggs
3/4 c. cocoa	1 c. flour
1/2 tsp. baking powder	1/4 tsp. salt

1. Heat oven to 350°F. Grease 13x9x2 baking pan.
2. Stir sugar into melted butter, add vanilla, and eggs one at a time. Beat well with spoon after each addition.
3. Add cocoa; beat until well blended. Add flour, baking powder, and salt; beat well.
4. Bake 30-35 minutes. Cool completely in pan on a wire rack.

Bella's Brownies

Arabella Knuth, Jim Town Jumpers

1 c. butter (softened)	2 c. sugar
4 eggs	2 tsp. vanilla
2/3 c. cocoa powder	1 c. flour
1/2 tsp. salt	1/2 tsp. baking powder

1. Preheat oven to 350°F. Grease 9 x 13 pan.
2. Mix butter, sugar, vanilla then eggs.
3. Beat in cocoa powder, flour, salt and baking powder.
4. Spread batter in pan.
5. Bake 25-30 minutes. Do not over cook.
6. Cool and serve.

Eggless Brownies

Claire Gwiazda, HayCreek Ramblers

1 1/3 c. all-purpose flour	1 c. sugar
1/3 c. cocoa powder	1/2 tsp. baking powder
1/2 tsp. salt	1/2 c. water
1/2 c. vegetable oil	1/2 tsp. vanilla extract

1. Preheat oven to 350°F. Grease 8x8 pan.
2. Mix dry ingredients in one bowl. Mix wet ingredients in another bowl.
3. Add wet ingredients to dry and mix.
4. Spread in pan and bake for 20 minutes.

Filling:

4 pkgs. cream cheese, softened	3 eggs
1 tsp. almond extract	3/4 c. sugar
1 c. whipping cream	
21 oz cherry sauce (see recipe)	

1. In large mixing bowl, beat cream cheese until smooth. Add in 1 egg at a time, then beat in sugar and almond extract until smooth.
2. Add whipping cream to mix; blend well.
3. Spoon 3 cups of cream cheese mixture into crust-lined pan, spreading evenly.
4. Spoon 1 1/2 c. of cherry sauce over cream cheese layer. Save the rest of the cherry sauce for later.
5. Finish adding the cream cheese mixture over the top of the cherry sauce ayer.
6. Bake 1 hour and 5 minutes to 1 hour and 15 minutes.
7. Cool in pan on a wire rack for 1 hour.

Cherry Sauce:

32 oz of cherries	2 c. cherry juice
1/2 c. granulated sugar	3 T cornstarch
3 T lemon juice	

1. In a medium saucepan, bring the cherries, sugar and cherry juice to a boil, stirring often.
2. In a small bowl, stir the lemon juice and cornstarch together until smooth.
3. Once the cherry sauce has come to a boil, add the cornstarch and lemon juice mixture.
4. Return to a boil, stirring constantly.
5. Cook until liquid has thickened, which should take about 1 minute.
6. Remove the sauce from the heat and let it cool at room temperature, and serve over cheesecake.

Chocolate Sauce:

2 c. semi-sweet chocolate chips	1 c. whipping cream
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1. In a 1-quart saucepan, heat whipping cream, bring it to a boil.
2. Remove it from hot burner and stir in chocolate chips until melted.
3. Remove side of cheesecake pan and place the cheesecake onto a cookie sheet. Spread chocolate sauce over the cheesecake topped with cherry sauce.

Cream Puffs
Janelle Schesel, Edson Hilltop

1 c. water
1/4 tsp. salt
4 eggs

1/2 c. butter
1 c. all-purpose flour
2 T milk

1. In a large saucepan, bring the water, butter and salt to a boil over medium heat. Add flour all at once and stir until a smooth ball forms.
2. Remove from the heat; let stand for 5 minutes.
3. Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth and shiny.
4. Drop by 1/4 cup size approximately 3 in. apart onto greased baking sheets.
5. Bake at 400°F for 30-25 minutes or until golden brown.
6. Remove to wire racks.
7. Immediately cut a slit into each for steam to escape; cool.

Filling:

2 c. heavy whipping cream
1/4 c. confectioners' sugar
Additional confectioners' sugar

1 tsp. vanilla extract

1. In a chilled large mixing bowl, beat cream until it begins to thicken.
2. Add sugar and vanilla; beat until almost stiff.
3. Split cream puffs open; discard soft dough from inside.
4. Fill the cream puffs just before serving.
5. Dust with confectioner's sugar.



Cherry Cheesecake
Jamie Lyons, Mile Corner
****AWARD OF EXCELLENCE****

Crust:

2 c. chocolate cookie crumbs
3 T butter, melted



1. Preheat oven to 325°F.
2. In small bowl, combine cookie crumbs and melted butter.
3. Firmly press into cheesecake pan (10 in. spring form pan), to form crust.

Peanut Butter Cookies
Helayna Flashinski, Drywood Dodgers

1/2 c. sugar
1/2 c. peanut butter
1 egg
3/4 tsp. baking soda
1/2 tsp. baking powder

1/2 c. brown sugar
1/4 c. shortening
1 1/4 c. flour
1/4 tsp. salt

1. Mix ingredients and refrigerate.
2. Preheat oven to 375°F.
3. Shape dough into balls and flatten.
4. Bake for 10 minutes.



Ervin's Strawberry Banana Smoothie
Ervin Tuschel IV, Jim Town Jumpers

3 oz. banana yogurt
1/2 c. strawberries
1 c. ice

1 banana
1 c. milk

Mix in blender and serve. Best if blended right before serving.

Exploring Project (Grade 3)

Banana Nutella Dessert
Kaitlyn Liszewski, Edson Hilltop

Muffin Mix:

1/3 c. vegetable oil
1 1/2 c. mashed bananas
1/2 tsp. vanilla extract
3 eggs
2 1/3 c. baking mix
1 c. white sugar

Topping Mix:

Whipped Cream
Dried bananas (garnish)

Filling Mix:

Nutella
Sliced banana

1. Preheat oven to 350°F. Place cupcake liners in tins.
2. Measure oil, bananas, vanilla, eggs, baking mix and sugar into large bowl. Beat vigorously with a spoon for about 30 seconds. Pour the batter into cupcake liners.
3. Bake until a wooden toothpick inserted in center comes out clean, about 15 to 18 minutes. Let cool and remove from liners, cut muffin in half. Spread Nutella on bottom half and add slice of banana. Place top of muffin back on. Top with whipped cream and dried

banana.

Chocolate Chip Cookies
Kara Kempe, HayCreek Ramblers

2 1/4 c. flour	1 tsp. baking soda
3/4 c. butter (softened)	3/4 c. brown sugar
1/4 c. sugar	2 eggs
1 (3.4oz) pkg. vanilla pudding	1 tsp. vanilla extract
2 c. chocolate chips	

1. Preheat oven to 350°F.
2. Sift together flour and baking soda; set aside.
3. In separate bowl, cream together butter and sugars until light and fluffy. Add in the pudding and blend well. Add eggs and vanilla.
4. Add flour mixture slowly until well incorporated. Add chocolate chips and mix well.
5. Roll into 36 1" balls and place on a greased baking sheet.
6. Bake for 8-12 minutes.

Unicorn Smoothie
Abigail Sikora, Howard-Wheaton

1 1/2 c. low-fat milk, divided
3 large bananas, divided
1 c. frozen mango chunks
1 1/2 c. low-fat vanilla yogurt, divided
1 c. frozen blackberries or blueberries
1 c. frozen raspberries or strawberries
Starfruit, kiwi, mixed berries and chia seeds for garnish (optional)



1. Combine 1/2 c. milk and yogurt, 1 banana and blackberries (or blueberries) in a blender. Blend until smooth. Divide the mixture among 4 large glasses. Place in the freezer. Rinse out the blender.
2. Combine 1/2 c. milk and yogurt, 1 banana and mango chunks in the blender. Blend until smooth. Divide the mixture over the purple layer in the glasses. Return glasses to the freezer. Rinse out blender.
3. Combine the remaining 1/2 c. milk and yogurt, 1 banana and raspberries (or strawberries) in the blender. Blend until smooth. Divide the mixture over the yellow layer in the glasses.
4. Run a skewer around the edges to swirl the layers slightly.
5. If desired, arrange star fruit slices, kiwi slices and berries on 4 wooden skewers to garnish each glass. Sprinkle with chia seeds, if desired.

Oven Baked Strawberry Cheesecake Chimichangas
Jessica Sikora, Otter Creek Ramblers

6 flour tortillas (8 inches)	2 T sour cream
8 oz. cream cheese, softened	1 tsp. vanilla
1/2 c. powdered sugar	2 T butter, melted
1 c. strawberries, diced	1/2 c. sugar
2 tsp. cinnamon	

1. Place the wire rack in the center position and preheat oven to 400°F. Line baking sheet with parchment paper and set aside.
2. In a shallow bowl stir together cinnamon and 1/2 c. sugar, set aside.
3. In a bowl, cream together softened cream cheese, powdered sugar, sour cream and vanilla.
4. Fold in strawberries.
5. Divide the mixture evenly between 6 tortillas. Spoon the filling in the lower third of each tortilla, fold the two sides of each tortilla toward the center and then roll up tightly (like a burrito) leaving seal side down (secure with toothpicks, if needed)
6. Brush whole chimichanga (top, bottom and sides) with melted butter and roll in cinnamon-sugar mixture to coat well. Arrange on baking sheet.
7. Bake about 8-10 minutes until light golden and crispy. Keep any eye on them after 6-8 minutes as they might burn easily.
8. Drizzle with melted chocolate and garnish with fresh fruits, if desired.



Food & Nutrition (Grade 4)

stir in flour; slowly add evaporated milk; slowly add in slices of Velveeta while stirring, until all cheese is melted. Remove from heat.

4. In large bowl, combine cheese sauce with pasta. Spoon into a greased 9 x 13 inch baking dish. Top with shredded cheese.
5. Bake 40 minutes or until hot and bubbly and crispy on top.
6. Let stand 10 minutes. Dish up and enjoy!

Chocolate Covered Strawberry Pound Cake

Emily Syverson, Howard-Wheaton

3 c. all-purpose flour	3 oz. strawberry gelatin
1/4 tsp. baking soda	1/2 tsp salt
2 sticks unsalted butter, room temp	1 c. sour cream
1 tsp. vanilla extract	1 tsp. lemon extract
1 c. diced strawberries	

1. Preheat oven to 325°F and spray a 12 cup bundt cake pan with grease and flour.
2. Mix flour, strawberry gelatin, baking soda, and salt in a bowl and set aside.
3. Mix butter until creamy; add sugar in portions and mix until fluffy. Add one egg at a time until yolk is well mixed.
4. Add flour in thirds and in between add some sour cream.
5. Add vanilla extract, lemon extract, and strawberries; fold them into the batter, spoon the batter into the bundt pan and tap a couple times on the counter to release any air bubbles.
6. Bake for 80-100 minutes; until toothpick comes out clean in center of cake. Cover top of cake to avoid excessive browning.
7. Let cake cool for 10 minutes in pan. Remove from pan. When cooled pour the chocolate ganache over the cake.

Chocolate Ganache

2/3 c. semi-sweet chocolate chips 1/2 c. heavy cream

1. Microwave the 1/2 c. heavy cream for 30 seconds.
2. Pour warm cream over chocolate chips, let sit for 30 seconds.
3. Mix chocolate chips and cream until all chips are melted.
4. Drizzle the over cake.

Fun with 4-H Foods

Chocolate Mousse *Jeffrey Sikora, Howard-Wheaton*

4 egg yolks	1/4 c. sugar
1 c. heavy whipping cream	
1 1/2 c. heavy whipping cream	
1 c. semi-sweet chocolate chips	

1. Beat egg yolks in small bowl with electric mixer on high speed about 3 minutes or until thick and lemon colored. Gradually beat in sugar.
2. Heat 1 c. whipping cream in 2-quart saucepan over medium heat until hot. Gradually stir at least half of the hot whipping cream into egg yolk mixture; stir back into hot cream in sauce pan. Cook over low heat about 5 minutes, stirring constantly until mixture thickens (do not boil). Stir in chocolate chips until melted. Cover and refrigerate about 2 hours, stirring occasionally, just until chilled.
3. Beat 1 1/2 c. whipping cream in chilled medium bowl with electric mixer on high speed until stiff. Fold chocolate mixture into whipped cream. Pipe or spoon mixture into serving bowls. Immediately refrigerate any remaining dessert after serving.



Airiana's Strawberry Shortcake Cupcakes

Airiana Bremness, Jim Town Jumpers

****AWARD OF EXCELLENCE****

1 vanilla cake mix	1 1/4 c. milk
1/2 c. oil	4 egg whites
1 strawberry pie filling	1 c. ice cold water
1 box Wilton's Whipped Icing Mix	

Cupcake:

1. Set oven to 350°F. Fill cupcake pans with liners.
2. Combine cake mix, milk, oil and egg whites in mixing bowl. Mix on medium for 2 minutes. Pour batter into pan(s).
3. Bake for 19-23 minutes. When toothpick inserted in the center comes out clean, cupcakes are done. Cool for 10-15 minutes before removing from the pan. Cool completely before frosting. Store loosely covered.
4. With a Wilton's 43 tip and frosting bag, insert the strawberry filling into center of cupcake.

(continued on next page)

Frosting:

1. Using electric mixer, beat 1 c. ice water and icing mix at low speed for 1 minute.
2. Scrape sides of bowl and beat on medium speed 6 minutes or until icing forms stiff peaks.
3. With a Wilton's 1A tip and frosting bag, decorate the top of the cupcakes.

Foods & Nutrition (Grades 5-6)

Beef Ravioli

Blake Sikora, Howard-Wheaton

Ravioli:

1 lb. ground beef	1 T garlic powder
2 T finely grated parmesan cheese	1 T onion powder
1/2 tsp. salt	1/2 tsp. pepper
1 pkg. (50 count) wonton wrappers	

1. Place all the ravioli ingredients into a small sauce pan, except the wonton wrappers, and turn the heat to low.
2. Cook the meat for about 10 minutes, or until browned; you must stir this constantly and sometimes vigorously to keep the mixture smooth, no lumps!
3. Wet the edges of the wonton wrapper and place 1 1/2 T of the meat mixture in the center; top with another wonton wrapper and press all the air out of the ravioli. While you are pressing the edges together to make a tight seal. Meanwhile, bring a large pot of salted water to boil.

Sauce:

1 can (12 oz) tomato soup, undiluted	
1/2 c. water	
1/2 c. tomato sauce	1 tsp garlic powder
1/2 tsp. onion powder	1/4 - 1/2 tsp sugar
1 tsp. dried parsley	salt and pepper
1/4 c. cheddar cheese, grated	

1. Place all of the sauce ingredients in a medium sauce pan, expect the cheese and bring to a boil.
2. Add the ravioli to the boiling water and boil them, stirring occasionally for 5-8 minutes.
3. Remove the sauce from the heat and add the cheddar cheese, then salt and pepper to taste.
4. Toss the ravioli and sauce together in a large bowl and serve.

Foods & Nutrition (Grades 7-13)

Chicken and Sausage Gumbo

Alexa Liszewski, Edson Hilltop

Sausage, sliced into 1/4 in. rings	2 T butter
2 T vegetable oil	1/4 c. all-purpose flour
2 medium yellow onions, diced	1 green pepper, diced
3 celery ribs, thinly sliced	Salt, to taste
1 T Cajun spice/seasoning	3 c. chicken broth
3 - 4 c. brown rice	
2 c. fresh tomato, diced or 1 can (14.5 oz) diced tomatoes	
2 boneless chicken breast, cut into about 1 1/2 in. chunks	

1. Set a Dutch oven over medium heat and add sausage slices; cook for about 4 minutes, or until browned on all sides. Remove from pot and set aside.
2. Add butter and oil to the Dutch oven; melt and swirl to coat.
3. Whisk in the flour and cook for 2 minutes or until mixture starts to brown.
4. Add chicken and continue to cook for 5 minutes, stir frequently.
5. Stir in onions, chopped pepper, celery, Cajun spice and salt.
6. Continue to cook until veggies are tender, about 5 to 6 minutes, stirring frequently.
7. Pour in chicken broth and add tomatoes; bring mixture to a boil.
8. Add in the previously prepared sausage; reduce heat and simmer for 5 minutes.
9. Remove from heat.
10. Serve over prepared brown rice.



Homestyle Macaroni & Cheese

Alyssa Hysell, Howard-Wheaton

1/2 c. butter or margarine	1/3 c. all-purpose flour
5 c. evaporated milk	
1/2 pkg. (16 oz.) elbow macaroni	
4 c. (16 oz.) Velveeta Cheese (thinly sliced)	
1 c. (8 oz.) shredded cheddar cheese	

1. Cook pasta according to packet directions.
2. Preheat oven to 375°F.
3. In large saucepan, over medium heat, melt margarine or butter,

Bake 45-50 minutes, until top is golden.

Rommegrot/Rommegraut
Teryn Close, Otter Creek Ramblers

4 c. whole milk	1 c. flour
1 c. butter	1/4 c. sugar
Pinch of salt	

Microwave version:

1. Melt butter in microwave safe container.
2. Mix flour into the butter.
3. Heat milk in a separate bowl until it reaches boiling point (do not allow to boil)
4. Stir hot milk into butter and flour mixture.
5. Cook for 2 minutes in the microwave.
6. Stir in sugar and salt then cook another minute. Allow to thicken to desirable consistency.
7. Serve generously with cinnamon and sugar to taste.

Chocolate Cake
Ariani Abraham, HayCreek Ramblers

1 1/2 c. flour	1/3 c. cocoa powder
1 c. sugar	1 c. water
1/2 c. canola oil	2 T white vinegar
2 T vanilla extract	

1. Preheat oven to 350°F.
2. Mix together dry ingredients in a large bowl.
3. Mix together wet ingredients into a separate bowl.
4. Combine wet and dry ingredients together in large bowl.
5. Pour into 2- 8" round pans and bake for 24 minutes.
6. Let cool completely before frosting.

Frosting:

3 c. powdered sugar	1/3 c. vegan butter
2 tsp. vanilla extract	1/3 c. cocoa
3-4 T almond milk	

1. Beat sugar and butter until blended, using a mixer on low speed.
2. Gradually beat in just enough milk to make frosting smooth and spreadable.



Spaghetti Bake
Logan Lubs, Wissota Raptors
*****AWARD OF EXCELLENCE*****

1 lb. lean ground turkey	2 c. Penne noodles
1 mini block Velveeta cheese	14 oz spaghetti sauce
1 c. mozzarella cheese, shredded	1/2 tsp. onion powder
1/2 tsp. garlic powder	

1. Preheat oven to 350°F. Grease 8x8 or 9x9 pan.
2. Brown meat with garlic powder and onion powder. Drain if needed.
3. Boil and drain noodles as directed on package.
4. In large bowl, mix hot meat with Velveeta cheese block (cubed) until melted and well blended.
5. Add spaghetti sauce and noodles. Mix well.
6. Spread mixture evenly into pan.
7. Cover top with mozzarella cheese.
8. Bake for 20-25 minutes or until middle is heated.
9. Serve with garlic bread.



Old-Fashioned Bread Pudding
Morgan Wirtz, Wissota Raptors

1/4 c. butter or margarine	2 c. milk
2 eggs, slightly beaten	1/2 c. sugar
1 tsp. ground cinnamon	1 tsp. nutmeg
1/4 tsp. salt (optional)	
6 c. soft bread cubes (about 6 slices bread)	
1/2 c. raisins, or other fruit of choice	

1. Heat oven to 350°F.
2. In 2-quart saucepan, heat milk and butter over medium heat until butter is melted and milk is hot.
3. In large bowl, mix eggs, sugar, cinnamon and salt. Stir in bread cubes and raisins. Stir in milk mixture. Pour into ungreased deep round pan.
4. Bake uncovered 40-45 minutes or until knife inserted 1 inch from edge comes out clean. Serve warm with caramel sauce, whipping cream, or topping of your choice.

Fun with 4-H Foods

Caramel Sauce
Morgan Wirtz, Wissota Raptors

2 egg yolks, beaten 1/2 c. sugar
1/2 c. packed brown sugar 1/4 c. butter
1/2 c. water 1 tsp. vanilla

1. Heat all ingredients to boiling over medium heat, stirring constantly.
2. Boil and stir one minute.
3. Serve warm or cold.
4. Store remaining sauce in tightly covered container in refrigerator up to 4 weeks.

Makes about 1 1/3 c. sauce

Carrot Cake
Julia Lyons, Mile Corner

3 eggs 2 c. sugar
1 1/2 c. oil 3 c. flour
1 tsp. salt 2 tsp. soda
2 tsp. cinnamon 2 c. grated carrots
1 c. pecans 2 tsp. vanilla
1 can drained crushed pineapple

1. Preheat oven to 350°F. Grease and flour 2 round cake pans.
2. Mix together eggs and sugar then add oil and mix well.
3. In a separate bowl, mix dry ingredients (flour, salt, soda, cinnamon)
4. Combine wet and dry ingredients and mix. Add carrots, pineapple and vanilla; mix. Stir in pecans.
5. Pour into pans and bake 1 hour until browned and toothpick comes out clean.
6. Run a knife around edges of pan to loosen the cake.
7. Let rest for 10 minutes and then invert.
8. Let cool at least 1 hour.
9. Frost with cream cheese frosting. (recipe on next page)

Cream Cheese Frosting
Julia Lyons, Mile Corner

16 oz. cream cheese, softened 2 tsp. vanilla
1/2 c. unsalted butter, softened
2 c. powdered sugar, sifted

1. Beat together butter and cream cheese until light and fluffy.
2. Slowly add powdered sugar and vanilla extract.
3. Beat for 2 more minutes on medium high.

Pumpkin Dessert
Natalie Liszewski, Edson Hilltop

Crust:
1 pkg yellow cake mix
1/3 c. butter, melted
1 egg

Topping:
1/4 c. butter, chilled
1/2 c. sugar
1 c. cake mix
3/4 c. chopped walnuts

Filling:
1 can (29 oz) pumpkin
1/2 c. brown sugar
2/3 c. milk
3 eggs
2 T pumpkin pie spice

Preheat oven to 350°F. Lightly grease a 9x13 baking dish.

Crust:
Set aside 1 cup of cake mix. Combine remaining cake mix with melted butter and 1 egg until well blended; spread mixture in the bottom of the prepared baking dish.

Filling:
In a large bowl combine pumpkin, brown sugar, milk, 3 eggs and pumpkin pie spice; mix well and pour this mixture over cake mixture in baking dish.

Topping:
In small bowl with a pastry blender, or in a food processor, combine chilled butter and sugar with reserved cake mix until mixture resembles coarse crumbs. Sprinkle over pumpkin mixture. Sprinkle chopped walnuts over all.

