

North Carolina Peanut Growers Association
PB&J Contest
Thursday, October 15, 2015

First Place: Gretchen Van De Carr, Durham

PB&J Wontons

These are crunchy and delicious, super easy to make and fun for a tailgate or when friends pop by!

1 cup unsalted, unsweetened peanut butter
1 cup pepper jelly (as hot as you like it!!!)
24-36 wonton wrappers
3 tbsp. olive oil
Course sea salt and cracked pepper to taste.

Preheat oven to 375 degrees F

Line a large baking sheet with parchment paper.

Lay out wonton wrappers on parchment paper leaving a little room to work between each.

Place 1/2 - 1 teaspoon of peanut butter in the center of each wonton.

Place 1/2 - 1 teaspoon of pepper jelly on top of the peanut butter in the center of each wonton.

Get a small bowl of water.

Dip your fingers in the water and run them along all edges of a wrapper. Then fold that wrapper into a triangle and press edges together. I like to use a fork to help press edges (optional, but pretty).

Repeat with the rest of the wonton wrappers.

Brush the tops of the triangles with olive oil. Sprinkle wontons with course sea salt and fresh cracked pepper.

Bake for 10 - 15 minutes. LET COOL for at least 5 minutes. Enjoy warm or cold.

Any leftovers store nicely in a zip lock for up to a week!

Second Place: Gail Fuller, Raleigh

PB&J Tiramisu

1/2 cup creamy peanut butter
8 oz. cream cheese at room temperature
1 1/4 cup confectioners' sugar
1 tsp. vanilla extract
1 cup heavy cream
1/2 cup seedless raspberry jam
24 lady fingers
4 cups fresh raspberries

Beat peanut butter, cream cheese, confectioners' sugar, vanilla and ½ cup heavy cream until smooth and fluffy (3-4 mins). Add remaining ½ cup cream and beat until creamy (about 2 mins). Whisk the jam and 1/3 cup water in a small bowl until smooth. Spoon about 3 Tbsp. of jam mixture into a 9x5 loaf pan. Cover with half of the ladyfingers. Brush with half of the remaining jam mixture.

Spread half of the peanut butter cream over the ladyfingers. Top with 2 cups fresh raspberries and the rest of the ladyfingers. Brush the ladyfingers with the remaining jam mixture and spread the remaining peanut butter cream on top.

Cover with plastic wrap and refrigerate for at least 8 hours

Uncover the tiramisu and top with the remaining 2 cups fresh raspberries. Dust with confectioners' sugar.

Makes 8-10 servings.

Third Place: Samuel Barefoot, Benson

Peanut Butter and Moonshine Jelly Sweet Treats

1 cup creamy peanut butter
3 Tablespoons margarine, softened
4 Tablespoons confectioners' sugar
2 cups crushed pretzels
¾ cup moonshine jelly (made in the NC Mountains)
4 blocks Candiquick milk chocolate
1 block Candiquick white chocolate

In mixing bowl, combine peanut butter, margarine and sugar until creamy. Add pretzels and mix well.

Using a tablespoon, scoop peanut butter mixture and roll into balls. Place balls in freezer for 10 minutes.

Melt milk chocolate in microwave according to package directions. Remove balls from freezer. Dip in chocolate. Let stand 10 minutes. Cut a hole in the top of balls with a sharp knife about 2/3 down. Fill an icing bag with baking tip with jelly and fill the peanut butter balls. Spoon a little melted white chocolate over each.

Makes 20 sweet treats.

Honorable Mention: Jennifer D. Helton, Fuquay-Varina

Peanut Butter & Jelly Ripple Brownies

1 cup crunchy peanut butter
½ cup margarine, softened
2 cups firmly packed light brown sugar
3 eggs
1 tsp. vanilla extract
1 cup all-purpose flour

½ tsp. salt

1/3 cup softened jelly or use squeeze jelly

Grease a 13x9x2 inch baking pan. Beat the peanut butter and margarine until well blended and creamy. Add sugar, eggs & vanilla extract. Beat until fluffy and light. The batter will get a lighter color as you mix it. Stir in flour and salt until all ingredients are well blended. Spread batter into prepared pan. Pour 2 stripes of jelly or use the jelly squeeze bottle to pour 2 stripes of jelly down center of pan. Use a butter knife to pull a pattern back and forth across the jelly in opposite directions to draw a ripple pattern across your peanut butter brownies.

You can substitute self-rising flour for all-purpose flour and omit the salt.

Bake for 30-35 minutes at 350 degrees.

House-Autry Mills Kiss My Grits Recipe Contest
Friday, October 16, 2015

First Place: Mary Boury, Raleigh

Cheesy BLT Grits Cakes

1 cup House-Autry Mills yellow stone ground grits
2 cups water
1 cup half & half
12 slices bacon, cooked crisp and crumbled
1 cup shredded pepper jack cheese
½ tsp. hot sauce
1 egg, beaten
2 tsp. water
1 cup Panko
Vegetable oil
Arugula
6 Sliced Tomatoes
3 Tablespoons spicy mayo
1 Tablespoon half and half

Combine grits, 2 cups water and half and half in a medium size pot and cook according to package directions. Then stir in 6 slices of crumbled bacon, pepper jack cheese and hot sauce. Spread into a 9 x 9 baking dish and refrigerate overnight.

Cut grits into 6 circles. Combine beaten egg with 2 tsp. of water. Dip the grit cakes into the egg mixture and then into the panko crumbs on both sides.

Fill medium frying pan with enough oil to cover the bottom. Fry grit cakes until crisp and brown. Combine spicy mayo with 1 Tablespoon of half and half.

Serve on a bed of arugula. Top each grit cake with a sliced tomato, crisp bacon and a drizzle of the spicy chipotle mayo.

Second Place: Alexandra Hightower, Raleigh

Rum-Orange Grits Tartlets

½ cup House-Autry Stone Ground Grits (yellow or white)

¼ cup butter

1 cup granulated sugar

2 Tablespoons all-purpose flour

3 large eggs

¼ cup buttermilk

2 teaspoons dark rum

1 Tablespoon plus 1 teaspoon orange zest

2 pinches of cayenne pepper

Candied orange slices (optional)

Preheat oven to 325 degrees. Spray eight ¼ cup tartlet pans with cooking spray. Cook ½ cup grits according to package directions. Remove from heat, add ¼ cup butter, stir to melt and set aside to cool to room temperature.

Whisk together ¾ cup sugar, flour, eggs buttermilk, dark rum and 1 tsp. grated orange zest.

Whisk mixture into the cooled grits. Fill tartlet pans ¾ full and cook for 25-30 minutes or until set throughout. Remove from oven and re-set oven to broil.

Combine ¼ cup sugar with 1 Tablespoon grated orange zest and cayenne pepper. Sprinkle evenly over tarts and place under broiler for 1-3 minutes until sugar is crystallized and edges of tartlets are slightly browned. Remove from oven and let cool in pans for 10 minutes, unmold and serve. Garnish with candied orange slices.

Third Place: Donna Barefoot, Benson

Hissy Fit Grit Dip

2 cups House-Autry White Stone Ground Grits

8 cups Hot water

Salt and pepper to taste

1 pound ground turkey, cooked

1 can Fiesta cheese soup

1 cup sharp cheddar cheese, shredded

2 oz. cream cheese, softened

Dash of Tabasco

Place water in crock pot. Add grits, stir and cook on high for 3 ½ hours or on low for 7 hours stirring occasionally. When grits are cooked, add the remaining ingredients to the crock pot stirring until the cheese is melted. Switch the crock pot to warm. Serve with French Fried Onions, your favorite chips. Or pour over biscuits or cheesy sourdough bread.

52 WAYS TO LOVE SWEET POTATOES
Sweet Potato Recipe Contest
Sponsored by the North Carolina Sweet Potato Commission
Saturday, October 17, 2015

First Place: Mellissa Ubbens, Cary

Sweet Potato Pie Doughnuts

½ cup vegetable oil
3 large eggs
1 ½ cup sugar
1 ½ cup NC Grown Sweet Potatoes (baked and mashed without skin)
1 ½ tsp. pumpkin pie spice
1 ½ tsp. salt
1 ½ tsp. baking powder
1 ¾ cup all-purpose flour

In a mixer, beat together the oil, eggs, sugar, sweet potatoes, pumpkin pie spice, salt and baking powder. Once mixed, slowly add the flour. Fill doughnut pan ¾ full with batter. Bake at 350 degrees for 15-18 minutes, cool completely before topping with pecan crunch.

Pecan crunch topping:

½ cup maple syrup
3 Tablespoons unsalted butter, melted
¼ cup loosely packed brown sugar
½ tsp. cinnamon
1 cup coarsely ground roasted pecans

Mix melted butter and maple syrup together and brush on doughnut. Drizzle any leftover syrup/butter mixture over the nut topping to help stick to doughnut.

Second Place: Susan Kraft, Milton, GA

Sweet Potato Pie with Bitter Chocolate and Sweet Chili

Pie:

2 large sweet potatoes, slow roasted in oven (see instructions below)
1 ¼ cups vanilla yogurt
¾ cup packed, dark brown sugar
½ tsp cinnamon
¼ tsp nutmeg
5 egg yolks
Salt
1 pie shell, homemade or frozen works

Sweet Chili:

- 2 hot peppers (jalapeno, serrano, Thai, cayenne, etc.)
- ½ cup brown sugar
- ¾ cup water
- 2 Tbsp. vinegar
- ½ tsp salt
- 1 Tbsp. cornstarch, mixed in 2 Tbsp. water

Chocolate drizzle:

- 2 oz. bitter dark chocolate (like 85% dark chocolate), melted in double boiler

1. Slow roast your sweet potatoes by wrapping in aluminum foil and placing in a cool oven as it preheats to 300 degrees F, cooking for 2 hours until soft. These can be made beforehand and refrigerated. If you don't mind a starchier pie, you can cube ½ inch pieces and steam in a steamer basket.
 2. Preheat the oven to 350 degrees F
 3. Mash potatoes until an even consistency
 4. Mix sweet potatoes, yogurt, brown sugar, cinnamon, nutmeg, yolks, and salt, to taste, until combined.
 5. Pour into your pie shell and place on a sheet pan. Bake for 50-55 minutes until the custard is 165-180 degrees.
 6. Let your pie cool to room temperature
 7. While the pie is cooking, in a small saucepan, combine the hot peppers, brown sugar, water, vinegar, and salt. Bring to a simmer for 3 minutes. Add cornstarch-water mixture and boil for 1 minute. Cool completely.
 8. Melt dark chocolate over a double boiler. Immediately drizzle liberally onto cold pie.
 9. Drizzle sweet chili sauce artistically over cold pie. Serve pie cold.
- Prep time: 15 minutes. Cook: 1 hour and 15 minutes, serves 8.

Third Place: Laura Kraft, Athens, GA

Vegetarian Crockpot Sweet Potato Curry

- 1 large yellow onion, chopped
- 2 garlic cloves, finely chopped
- 1 Tbsp. fresh minced ginger
- 2 Tbsp. curry powder
- 1 Tbsp. cumin
- 1 tsp. cinnamon
- 1 Tbsp. turmeric
- 1 chili (Jalapeno, serrano, or Thai chili)—optional
- 2 Tbsp. canola oil
- 2 large sweet potatoes, peeled and diced into 1 inch cubes
- 1 can chickpeas, drained and rinsed (425 grams)

1 can coconut milk (5.5 fl. Oz.)
1 cup vegetable stock
½ cup diced tomatoes (canned works well, drain first)
3 cups fresh spinach, without stems, roughly chopped (frozen would work)
5 cardamom pods
Lime juice
Cilantro for garnish

1. In a medium sized skillet, heat oil over medium heat. Add yellow onion and cook for 5 minutes or until golden. Add garlic cloves, minced ginger, curry powder, cumin, cinnamon, turmeric, and chili, if desired. Let cook with onions for 5-7 minutes until fragrant. Add to crock pot.
2. Add all vegetables, coconut milk, stock, and cardamom pods to crockpot. Cook on high for 2 hours, then on low for 4 hours.
3. Squeeze with fresh lime juice and garnish with cilantro. Serve with basmati rice or naan bread.

Preparation: 15 minutes, Cook time: 6 hours and 10 minutes, using crockpot. Serves 8.

**Note that this recipe can be made in 40 minutes if you want to use a large skillet and add vegetables to the skillet and cook at a medium simmer for 40 minutes, but I prefer the crockpot version because it is so easy to throw together and leave cooking while at work.

Honorable Mention: Emily Forrest, Raleigh

One-Pot Savory Sweet Potato Soup

4 cups North Carolina sweet potatoes, cut into 1 inch cubes
1 lb. package bacon, cut into ½ inch pieces
1 TBSP. brown sugar
4 cups chicken stock
½ medium white onion, diced
¾ cup heavy cream
Black pepper to taste

Cook bacon pieces on medium-high heat in a large pot. Turn heat to medium when bacon is cooked through.

Add brown sugar and stir until bacon is coated. Remove the bacon to cool on wax paper.

Sauté onions in bacon grease until translucent.

Add Sweet potatoes and chicken stock to the onions. Bring to a boil and then simmer until potatoes are tender.

Spoon half of the soup into a blender and blend until smooth. Return to pot and stir.

Add most of the cooked bacon to the pot and stir, reserving some for topping the soup.

Stir in heavy cream. Add pepper to taste.

Serve warm, topped with a sprinkle of bacon.

Preparation: 10 minutes, Cook time: 25 minutes. Serves 8.

The Great American SPAM Challenge

Sunday, October 18, 2015

Adult

First Place: Marcia Townsend, Raleigh

Aloha Ya'll Eggrolls with Sweet Tea Dipping Sauce

1 12oz. can of Classic SPAM cut into 1/2' cubes
12 egg roll wrappers
3.5 cup shredded cabbage
3/4 cup shredded carrots
3/4 cup of fresh pineapple diced into 1/2" cubes
2 tsp. garlic, minced
2 TBSP. soy sauce
3/4 cup sugar
1 family sized tea bag
1 tsp. red chili flakes
3/4 tsp. pepper
1/2 tsp. salt
1 1/2 cup of water
Olive oil or cooking spray

Sweet Tea Dipping Sauce:

Boil water and sugar, add tea bag, let steep 5 minutes off heat and remove tea bag. Turn heat up to medium high, stirring constantly until the mix starts to reduce and becomes syrup-like (about 10 minutes). Add chili flakes and 1 tsp. garlic and mix well.

Preheat oven to 375 degrees. Microwave the cabbage and carrots in a bowl for 5 minutes. Add 1 tsp. of garlic, soy sauce, salt, pepper and pineapple mixing well to combine. Mix Spam and 6 tablespoons of the sweet tea dipping sauce and toss to coat. Drain cabbage and pineapple mix, add the spam mix. Lay out 12 eggroll wrappers and put 4 tablespoons of cabbage mixture in the center of each one. Fold in two corners. Fold in bottom corner and roll tightly to the edge to complete the egg roll and seal the final edge with a touch of water. Place the eggrolls on a lightly greased baking sheet and brush each one with a little olive oil. Bake for 15 minutes, flip and continue to bake for another 15 minutes. Serves 12.

Second Place: Yvonne Payton-Davis, Knightdale

Southern Spam-B-Que Cracker Stacks with Jalapeno Coleslaw

1 12 ounce can Classic Spam, shredded
2 tablespoons vegetable oil
1/2 cup bottled bar-b-que sauce
1 tablespoon distilled white vinegar
1 teaspoon brown sugar

1 cup coleslaw mix
1 tablespoon diced jarred or canned jalapenos
½ cup mayonnaise
1 teaspoon white sugar
Salt and pepper to taste
36 round buttery crackers

Directions: Prepare the meat. Shred the SPAM on the large side of a box grater. Heat 2 tablespoons of vegetable oil in the skillet and cook over medium heat until browned. Add barbeque sauce, vinegar and brown sugar to spam and stir until well combined. Remove from heat and prepare the slaw.

In a medium mixing bowl combine coleslaw mix and the next 3 ingredients. Add salt and pepper to taste.

To arrange cracker stackers: on a serving platter lay out the 36 buttery round crackers. Top each with 1 Tablespoon of the SPAM mixture. Then top each with ½ Tablespoon of the Jalapeno coleslaw. Sever with Jalapeno rings as garnish.

Third Place: Domino Ireland, Raleigh

Goat Cheese Spampanadas

Makes 8

14 oz. package puff pastry, thawed according to package directions
12oz. can Spam, Hot & Spicy, 1/4" cubed
1 Tbsp. olive oil
1 medium Vidalia onion, finely chopped
3 cloves garlic, minced
1 tsp. oregano
1 tsp. ground cumin
1 tsp. chili powder
½ cup chopped tomato
1 cup goat cheese

Optional: sour cream for garnish

Preheat oven to 400 degrees.

In a large skillet, sear Spam and set aside. In same skillet heat olive oil, add the onion, and garlic. Cook over medium heat until the onion starts to become translucent. Add the Spam cubes back in along with oregano, cumin, chili powder and chopped tomato and continue to cook for another 5 minutes allowing the flavors to combine. Drain off any fat & liquid that may have accumulated. Let mixture cool for 15 minutes.

Working with half the package of pastry at a time, roll it out to a 12 inch square. With a sharp knife or pizza wheel, cut the pastry into quarters. In the center of each square, place about ¼ cup

of the Spam cheese. Wet the edges of the square of dough using your finger then carefully fold in half diagonally, pressing the edges down firmly so that they stick together. Seal shut by pressing with the tines of a fork. Place on a cookie sheet. Repeat with the remaining dough and spam filling. You will have more filling than needed for stuffing the pastries. Use the rest as garnish or get an extra pastry package to use what's left. Bake for 20 minutes or until puffed and lightly browned. Remove from oven and let cool slightly before serving either hot or at room temperature.

North Carolina Apple Growers Association
Apple Recipe Contest
Monday, October 19, 2015

First Place: James Halley, Gasburg, VA

Fresh Apple Pecan Raisin Cake with Honey Bourbon Glaze

2 cups flour
2 cups sugar
3 eggs
1 ½ cups coconut oil
4 cups peeled, cored and chopped apples (Granny Smith or another firm tart variety)
1 cup raisins
1 cup chopped pecans
1 tsp. salt
1 tsp. baking powder
1 tsp. baking soda
2 tsp. cinnamon
1 tsp. vanilla
1 tsp. allspice

Mix ingredients until well combined. Spray Bundt pan with cooking spray. Spoon batter into the pan and tap on counter a couple of times to settle the batter and remove air pockets. Bake at 350 degrees for 50 minutes or until knife inserted in center comes out clean. Take out of oven, let cool, turn upside down onto flat serving plate and remove pan. Drizzle with glaze.

Glaze:

4 TBSP. butter
¼ cup brown sugar
¼ cup honey
1 tsp. vanilla
1/3 cup bourbon

Melt butter in saucepan. Then add brown sugar, honey and vanilla. Remove from heat and stir in bourbon. Carefully light fumes above sauce using a long match or lighter. Let stand until flames disappear.

Second Place: Margaret Howard, Fuquay-Varina

Kale Apple Salad

1 large bunch kale, destemmed and chopped
3 medium carrots, grated
3 apples diced (Honeycrisp)

½ cup pecans, toasted and chopped
½ cup crumbled gorgonzola cheese

Dressing:

½ cup canola oil
3 TBSP. sugar
4 TBSP. apple cider vinegar
1 tsp. salt
½ tsp. hot sauce
Dash of black pepper
2 TBSP. dried parsley

In a large bowl, combine kale leaves and carrots. Pour dressing over greens mixture and massage dressing into leaves. Stir in apples, pecans and cheese. Refrigerate until ready to serve.

Third Place: Lou Mitchell, Raleigh

Chunky Apple Cake with Cream Cheese Icing

½ cup butter melted	2 cups flour
2 cups sugar	1 tsp. baking soda
2 large eggs	1 tsp. salt
1 tsp. vanilla	2 Tbsp. ground cinnamon
4 big apples peeled and chopped.	½ cup pecans

Stir first four ingredients together in a very large bowl. Combine flour and dry ingredients and mix well. Add to butter mixture and stir until well blended. Fold in apples and nuts. Divide batter into 3- 8 inch cake pans and bake at 350 for about 30 minutes or until tests done.

Cream Cheese Icing

1 8 oz. pkg. cream cheese	1 ½ cups confectioners' sugar.
½ stick butter (softened)	1 tsp. vanilla
½ cup finely chopped pecans	

Mix all ingredients except nuts till smooth and spread over cooled cake layers.

Thinly slice ½ apple and place on lightly greased baking sheet. Sprinkle with cinnamon and sugar and bake about 10 minutes at 300. Cool and garnish cake with apple slices. Place chopped pecans in middle of cake.

Honorable Mention: Shana Young, Knightdale

Savory Apple Caramelized Onion Gruyere Hand Pie

Dough:

2 ¼ cups unbleached all-purpose flour
¾ tsp. salt
½ cup shortening, cut into cubes and well-chilled

2 TBSP. unsalted butter, cut into cubes and well-chilled
5 to 6 TBSP. cold water
1 egg, beaten

Place flour and salt into a food processor and pulse a few times until the flour mixture is mixed or cut by hand with pastry cutting tool. Add chilled shortening and butter to the food processor and pulse for about 30 to 60 seconds, until shortening and butter are the size of a small pea. While pulsing, stream in water 1 tablespoon at a time, adding more as needed. Pulse until ingredients are moistened and dough begins to form and pull away from the processor. Remove dough and divide in half. Mold each half into a circle and flatten. Wrap in plastic wrap and chill in the refrigerator for at least 15 minutes. Once chilled, roll out dough onto a floured surface and cut into circles of equal size (about 6 inches). Place cut circles on a parchment-lined baking sheet and return to the fridge while you prepare the filling.

Filling:

2 medium-large or large NC apples, peeled, cored & chopped to make 2 cups
1 TBSP. vegetable oil
1 yellow onion, sliced thin
¼ cup flat leaf parsley
½ cup gruyere cheese
¼ cup favorite apple butter
2 TBSP. softened butter

Caramelize the onions in the vegetable oil in a large heavy frying pan over medium-low heat set, set aside. Mix apples, gruyere, parsley, salt and pepper to taste. Add to onions by folding together. Remove cut dough from refrigerator; spread softened butter on circles, top with a schmear of apple butter. Top off with a scoop of filling to one side of every cut circle. Brush edges of dough with cold water and fold the other half of the dough over the filling to form a crescent shape. Using a fork, poke a steam vent in the top and press the edges to seal. Brush hand pies with egg wash and sprinkle with flake sea salt, if desired. Bake hand pies on parchment-lined baking sheet for 35-40 minutes, rotating baking sheet halfway through. Crust will be golden brown when done. Transfer to cooling rack and let cool slightly. Serve warm. Note: you can add cooked sausage, bacon or ground chicken to apple mixture for a more savory meal.

The Incredibly Good EGGS!
Recipe Contest
Sponsored by the North Carolina Egg Association
Tuesday, October 20, 2015

First Place: Felice Bogus, Raleigh

Pub-Style Falafel Eggs

Makes 8

For the eggs:

10 large NC eggs, divided use
1 Tbs. olive oil, plus extra for rolling
1 large onion, chopped
2 cloves garlic, chopped
1 Tbs. cumin
1 Tbs. ground coriander
1 (15-oz) can chickpeas, rinsed and drained
1/4 c. chopped Italian parsley
2 1/2 c. whole wheat breadcrumbs
5 Tbs. flour, plus extra for dusting
3/4 c. panko crumbs
4 Tbs. sesame seeds
Vegetable oil, for frying

Moroccan Harissa Sauce:

1/2 c. plain Greek yogurt
1 Tbs. harissa paste
2 tsp. chopped thyme
1/2 tsp. grated lemon zest

Tahini Sauce:

1 clove garlic, minced
1/4 tsp. salt
1/4 c. tahini
2 Tbs. fresh lemon juice
2 Tbs. water
2 Tbs. olive oil
1 tsp. minced Italian parsley
1/8 tsp. cumin
Pinch Aleppo pepper

Tzatziki Sauce:

1/4 c. plain Greek yogurt
1/4 c. sour cream
1/4 c. peeled, grated cucumber, squeezed dry
1/2 tsp. minced garlic
1 1/2 tsp. olive oil

1 ½ tsp. chopped fresh mint
1 ½ tsp. fresh lemon juice
½ tsp. grated lemon zest

Make the eggs: Place **8 eggs** in a saucepan filled with cold water to cover by 1 inch. Bring to a boil and cook 5 -6 minutes. Immediately plunge eggs into an ice bath and let cool completely. Peel eggs and set aside.

Heat 1 Tbsp. oil in a skillet over medium heat and sauté onion and garlic until softened and beginning to color lightly, about 7 minutes. Add cumin and coriander and continue to cook an additional 2 minutes. Turn onion mixture into a food processor work bowl and process well. Add chickpeas, parsley, and **1 egg** and pulse until finely chopped but not pureed. Stir in breadcrumbs, 5 Tbs. flour, and salt and pepper to taste.

Divide chickpea mixture into 8 and flatten each into a large, flat disk. Roll each boiled egg in some flour and wrap chickpea mixture around each egg, enclosing completely. Beat remaining egg lightly in a shallow bowl and mix together panko and sesame seeds in a pie plate. Dip each wrapped egg in **beaten egg**, then panko/sesame seed mixture. Place on a plate and refrigerate until ready to fry.

Heat oil to 350° in a deep fryer or deep saucepan and fry eggs, 2 at a time, until golden and crisp, about 5 minutes. Remove from oil and drain on paper towels. Serve either warm or at room temperature with one or more of the sauces.

Make the Harissa sauce: Mix together yogurt, harissa, thyme, lemon zest, and salt and pepper to taste in a small bowl.

Make the tahini sauce: Mash minced garlic to a paste with salt. Whisk together garlic paste and remaining ingredients until well combined. Serve at room temperature.

Make the tzatziki sauce: Combine yogurt, sour cream, cucumber, and garlic in a food processor work bowl and puree until smooth. Transfer to a bowl and fold in olive oil, mint, lemon juice, and lemon zest. Combine well and season to taste with salt and pepper.

Second Place: Pamela Yoder, Benson

Cappuccino Cheesecake

Crust:

5 Tbsp. unsalted butter, melted
8 whole chocolate graham crackers, crushed fine
1 Tbsp. sugar

Filling:

4 (8oz.) cream cheese, room temperature
1 ¼ cup sugar
4 large eggs, room temperature
2 Tbsp. all-purpose flour
½ cup whipping cream
4 tsp. instant coffee powder

1 ½ tsp. vanilla extract

Crust: Adjust oven rack to the lower-middle position and heat the oven to 325 degrees. Spray the bottom and sides of a 9 inch spring form pan evenly with nonstick cooking spray. Combine the graham cracker crumbs and sugar in a medium bowl; add 5 Tbsp. of melted butter and toss with a fork until evenly moistened. Empty the crumbs into the spring form pan and press evenly into the bottom of the pan and bake for 13 minutes. Cool crust on a wire rack to room temperature, about 30 minutes. When cool, wrap the outside of the pan with two 18" lengths of heavy duty foil; set the spring form pan in a roasting pan.

Filling: Bring 4 quarts of water to a simmer in a stock pot. Using a stand mixer, beat the cream cheese until smooth, then use a spatula and scrape the beater, sides and bottom of the bowl. Add half of the sugar and beat until blended, about a minute, scrape bowl again. Add remaining half of sugar and beat until well blended, about a minute, scrape bowl again. Add the eggs 2 at a time and beat until blended, about a minute. Between each addition, scrape bowl. Beat in the flour until blended, about a minute and scrape bowl. Whisk together the whipping cream, instant coffee powder, and vanilla in a small bowl until coffee powder dissolves, then stir into the cream cheese mixture.

Pour the filling into the spring form pan and smooth the surface. Set the roasting pan in the oven and pour enough boiling water to come about halfway up the sides of the spring form pan. Bake for one hour and 15 minutes. Set the roasting pan on a wire rack and cool for 45 minutes. Remove the spring form pan from the water bath, discard foil, set cheesecake pan on wire rack; run a paring knife around the inside edge of the pan to loosen and let cake cool until barely warm, about 2 hours. Wrap in plastic wrap and refrigerate until chilled, at least 4 hours. Remove the sides of the pan. Slide a thin metal spatula between the crust and the pan bottom to loosen the cake, and then slide the cake onto a serving platter.

Third Place: Julia Truelove, Raleigh

Tea Sandwich Cake

8" round loaf of bread

For the egg & avocado salad:

5 hard-boiled eggs
1 avocado
1 t lemon juice
1 T mayonnaise
1 1/2 T chopped fresh chives
1 1/2 T finely diced celery
Salt & pepper

For the cucumber & dill:

1/2 English cucumber, peeled, sliced and drained on paper towels
4 oz. cream cheese, softened
2 T chopped fresh dill
1/4 t garlic salt

Decorations:

2 hard-boiled eggs, sliced
1/2 English cucumber, sliced
Chives

For the icing:

1/3 c Sour cream

1/4 c mayonnaise

4 oz. cream cheese, softened

3/4 t salt

1/2 t ground white pepper

Cut the crust off of the loaf of bread and cut loaf into thirds horizontally. Set the bread aside. Save the crust to make breadcrumbs for another recipe.

Using an electric mixer, blend together the sour cream, 1/4 c of mayonnaise, 4 oz. cream cheese, 3/4 t salt and the white pepper. Set aside.

Mix all of the egg & avocado salad ingredients together in a large bowl. In a separate bowl, mix 4 oz. of cream cheese with the dill and garlic salt until blended.

To assemble, spread half of the dill cream cheese on one layer of bread. Top with peeled cucumber slices, slightly overlapping them. Spread the remainder of the dill cream cheese on another layer of bread and place cream cheese side down over the cucumbers. Spread the egg salad on top of that layer and top with the third piece of bread. Frost the cake with the sour cream mixture. To decorate, circle the side of the cake with the remaining cucumber slices and chives, arrange the egg slices and some chives on the top of the cake. Refrigerate until ready to serve.

Serves 8.

Note: For perfect hard boiled eggs, place eggs in a saucepan with enough water to cover by one inch. Bring to a hard boil, cover and remove from heat. After 12 minutes, remove the eggs from the hot water and place in an ice bath for a minute to stop the cooking. Refrigerate eggs until completely cool.

Pork in the Slow Cooker
Tar Heel Pork Challenge
Sponsored by the North Carolina Pork Council
Wednesday, October 21, 2015

First Place: Domino Ireland, Raleigh

Crockpot Pork with Pineapple Simply Spicy Sliders

Serves 6

3 lbs. country style pork ribs, trimmed (short ribs or cut shoulder can be used)
1 Tbsp. salt
1 Tbsp. pepper
1 Tbsp. onion powder
1 cup apple sauce
3 oz. Texas Pete hot sauce
16 oz. jar of Lillie's Q Carolina Sauce
2 shots of bourbon, divided, optional
20 cloves of garlic, each cut in half
Brioche or potato rolls (Brioche were used in the winning recipe)
3 pineapple rings, halved

Set your crockpot on low. Rinse off and pat dry the ribs. Rub the meat with salt, pepper and onion powder. Drink a shot of bourbon, optional. In a large bowl, whisk together all the remaining ingredients except the garlic. Place the ribs in the crockpot and pour the bowl mixture over them. Throw in the garlic and let it cook on low for 7 hours. Separate the meat using a fork. Put on a roll, top with half a pineapple ring and enjoy.

Note: try with caramelized onions, slaw or different cheese for added variations.

Second Place: Melissa Bentley, Zebulon

Bacon Peanut Butter Pie

Bacon Peanut Butter Pie

5 Tbsp. unsalted butter
1(16oz.) package of Bacon
25 chocolate chip cookies
½ cup evaporated milk
¾ cup granulated sugar
1 (12oz.) bag semisweet chocolate chips
1 ½ Tbsp. vanilla
1 (8oz.) package of cream cheese, room temperature

1 cup confectioner's sugar
2 ½ cups crunchy peanut butter

Directions

Preheat oven to 350 degrees. Grease a 10" deep dish pie pan.

Cook bacon until crisp, drain and cut into small pieces.

Melt 3 Tbsp. butter and mix with cookie crumbs. Press into the bottom and up the sides of the pan. Bake until set, about 8-10 minutes. Let cool completely.

In a pan heat the evaporated milk and granulated sugar over medium heat. Add the chocolate chips and stir until thick and the sugar has dissolved and chocolate is melted. Remove and add the remaining 2 Tbsp. of butter and vanilla. Set aside to cool.

Spread 1 ½ cups of the chocolate over the crust and let set.

Beat together the cream cheese and 1 cup confectioner's sugar and whip until fluffy. Add the peanut butter and beat until combined.

Sprinkle half the bacon over the chocolate covered crust and pour into the peanut butter mixture.

Sprinkle ½ of the remaining bacon pieces over the peanut butter. Then top with half the remaining chocolate. Whip the remaining cream and confectioner's sugar together until stiff.

Spread over pie and sprinkle the remaining bacon and drizzle the rest of the chocolate.

Refrigerate for an hour before serving.

Third Place: Mary Boury, Raleigh

Brunch Waffle Sandwich

2 eggs beaten
2 cups buttermilk
2 cups flour
2 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
4 Tbsp. butter, melted
1 cup shredded cheddar cheese
16 slices bacon, cooked crisp
8 slices ham, thinly sliced and browned in a pan
4 eggs, fried
2 oz. cream cheese
2 tsp. maple syrup
Store bought Maple butter

Whisk together the first seven ingredients. Stir in the cheddar cheese and 8 slices of the cooked bacon that have been crumbled. Pour batter into center of waffle iron and cook until brown. Cut waffles in half.

Combine the 2 oz. cream cheese and the 2 tsp. maple syrup.

To assemble sandwiches: Spread cream cheese mixture on one side of waffle. Spread maple butter on top of another waffle. Top cream cheese waffle with 2 slices of ham, 1 fried egg and 2 slices of bacon then cover with the other waffle that has the maple butter on it.

**North Carolina Pecan Association
Pecan Recipe Contest
Thursday, October 22, 2015**

First Place: Amanda Boury, Raleigh

Savory NC Pecan Palmiers

2 sheets of puff pastry
2 cups NC pecans, toasted and chopped
2 cups kale, chopped
2/3 cup pesto
6 oz. herbed goat cheese
1 cup sun dried tomatoes, sliced

For each sheet of puff pastry – unroll and use a rolling pin to roll out to about a 13 x 13 size square. Divide the pesto in half and spread on the two rolled out square sheets of puff pastry. Then divide the remaining ingredients in half and top each puff pastry sheet with those ingredients. When done take one end and fold the sides of the square towards the center so they go halfway to the middle. Then fold or roll them again so the two sides meet exactly at the middle of the dough. Slice the dough into about ¾ inch pieces. Place each piece cut side up onto a parchment lined cookie sheet. Bake at 450 degrees for about 12 minutes, until golden brown.

Second Place: Gail Fuller, Raleigh

Cranberry Cream Cheese Stuffed Pecan Chicken

Filling:

1 - 8 oz. pkg. cream cheese - softened
2/3 cup dried cranberries - chopped
¼ cup red onion - chopped
2 Tbsp. grated Parmesan cheese
¼ tsp. each salt and pepper
¼ tsp. garlic powder
¼ cup green onions – sliced

Chicken:

5-6 chicken breast cutlets - pounded to ¼ inch thick
1 cup NORTH CAROLINA PECANS - toasted and finely chopped
1/3 cup bread crumbs
¼ tsp. salt and pepper
¼ cup honey mustard sauce
¼ cup mayonnaise

For Filling:

1. Mix all filling ingredients until combined and smooth.
2. Cover and chill.

Bread the Chicken:

3. Combine pecans, bread crumbs and salt and pepper in a shallow dish.
4. Mix honey mustard sauce and mayonnaise. Reserve 2 Tbsp. Brush one side of each cutlet with mixture. Coat with pecan/bread crumbs and place pecan side down on parchment lined baking pan.
5. Divide filling among cutlets and spread on 1/2. Fold the other 1/2 over the filling.
6. Bake at 400 degrees for 20-25 minutes.
7. To serve drizzle with reserved honey mustard sauce.

5-6 Servings

Third Place: Craig Partin, Fuquay-Varina

Toasted Pecan Cranberry and Chocolate Pie Bark

1 refrigerated pie crust (from 14.1 oz. pkg.)
2 cups semi-sweet chocolate chips
1 teaspoon ground cinnamon
1 cup pecans, toasted, chopped
1/2 cup dried cranberries, chopped

1. Heat oven to 450 degrees. Unroll pie crust onto a 12-inch round ungreased pizza pan. Prick several holes into crust with fork.
2. Bake for 10 to 12 minutes or until crust is light brown. Cool completely.
3. In a medium microwavable bowl, microwave chocolate chips on high setting in 30 second intervals, stirring at the end of each interval, until chips are melted and smooth. Stir in ground cinnamon and about half of the chopped pecans until well mixed. Spoon and spread chocolate mixture evenly over top of cooled crust; sprinkle with the remaining chopped pecans and the chopped cranberries.
4. Freeze for 30 minutes or until firm. Cut or break into pieces.

* To toast pecans, spread nuts onto a baking sheet and bake at 350 degrees for 5 to 10 minutes, stirring occasionally, until light golden brown.

Honorable Mention: Faye Smith, Fayetteville

Pecan Blueberry Chicken Salad

1 cup toasted pecans, chopped
1 cup cooked chicken, chopped
1 cup blueberries
½ cup plain yogurt
½ cup mayonnaise
3 green onions (top and bottom) chopped
½ cup celery, chopped
½ cup raisins (optional)
½ c grapes, chopped

In a medium bowl, combine all ingredients until well mixed. Chill until ready to serve.

Serve as an appetizer on a cracker, tortilla chips or serve a larger portion over fried corn cakes as a main menu item.

North Carolina Cattlemen's Beef Council
Beef It's What's for Breakfast
Recipe Contest
Friday, October 23, 2015

First Place: Freddy Ector, Wendell

Beef Frittata Sandwich

4 Sandwiches – 8 servings of 1/2 sandwich

1/2 pound ground beef
½ tsp. Italian Seasoning
1/2 tsp. Garlic powder
6 eggs, beaten
1 oz. Parmesan, grated
Salt to taste
Black pepper to taste
1 cup Ranch dressing
1 tsp. Fajita seasoning
1/2 tsp. Paprika
1/2 clove garlic, minced
1/2 tsp. Cayenne pepper
1/4 cup Honey Dijon mustard
1 cup tomato, chopped
1 tsp. butter
8 slices of Hawaiian bread

Cook ground beef in a lightly greased 10 inch low-rimmed skillet on stove top until browned. Mix in Italian seasoning and 1/2 tsp. garlic powder.

In a bowl, mix eggs, parmesan cheese, salt and pepper. Pour the egg mixture over the beef mixture and cook on low until the eggs start to harden. Place pan in oven pre-heated to 355 degrees and cook until eggs are firm in the middle, approximately 10 minutes.

To make the cream sauce: combine ranch, fajita seasoning, pepper, paprika, minced garlic, cayenne pepper and honey Dijon mustard.

Put tomatoes in a skillet and cook to soften adding, butter, salt, and pepper to make a type of sauce.

Toast the bread in a George Foreman grill to make grill marks and warm the bread. Spread both sauces on the bread. Add the sliced Frittata and cover with another slice of bread to complete the sandwich.

Second Place: Domino Ireland, Raleigh

Breakfast Hash Brown Burgers

Serves 6

Burgers

1 ½ pounds ground chuck beef

2 Tbsp. tomato paste

1 Tbsp. onion powder

Salt and pepper

1 to 2 tsp. Texas Pete hot sauce

8 oz. Gruyere cheese, thinly sliced

6 English muffins, sliced, buttered and toasted

Hash Browns

Medium Russet potato

½ tsp. peanut or vegetable oil

Salt and pepper

½ cup cheddar cheese, shredded

Optional

Hollandaise Sauce

3 large egg yolks

1 Tbsp. water

¼ tsp. spicy mustard

1 stick unsalted butter, cut into 8 pieces

Juice from ½ a lemon

Salt and pepper

Mix ground beef and tomato paste then season with onion powder, salt, pepper and a healthy dashing of Texas Pete Hot Sauce (4 to 6 dashes will do). Divide into 6 equal portions and form into a patties (they will be smaller than traditional burgers). Press a thump dimple in the middle of each patty side. Cook on a hot cast iron skillet 3 to 4 minutes each side or until cooked to your desired doneness.

Grate potato. Wrap in a towel and ring out excess water. In a skillet over medium heat with oil cook potatoes, seasoning as you go with salt and pepper. Once the hash browns are cooked through turn off burner, throw in some shredded cheddar cheese, mix and melt. Set aside for assembling the breakfast burgers.

On the stove over medium-high heat make a double boiler using a heatproof bowl set over a pan of simmering water. Whisk egg yolks with water in the double boiler, vigorously whisking for about 5 minutes until mixture begins to thicken. Remove from heat and quickly stir in mustard and lemon juice. Whisk butter pieces one at a time, until melted. Season with salt and pepper. It

can be kept warm over the double boiler but be sure to whisk occasionally. You can add a tsp. of *hot* water if the sauce starts to thicken too much.

Assemble on toasted English muffins: add Gruyere cheese and top with hash browns; and optional finish with a spoonful of hollandaise sauce.

Third Place: Gayle Braley, Apex

Rainbow Beef Breakfast Burrito

1 pound ground beef
1 small onion, chopped
1 cup diced peeled potatoes
1 cup diced sweet potatoes
1/3 cup water
Salt and pepper to taste
1 teaspoon taco seasoning
4 eggs lightly beaten
4 ounces process cheese (Velveeta) sliced
3 burritos cut into thin strips
1 plum tomato chopped

In a large skillet, cook beef, onion, and taco seasoning over medium heat until meat is no longer pink; add the potatoes, and water. Cover and simmer for 20 minutes or until potatoes are tender. Pour eggs over mixture. Cover and cook until eggs are completely cooked. Top with burrito strips and cheese. Cover and cook for 1 minute or until the cheese is melted. Top with burrito strips, tomato and sour cream for decorations.

**Gold Medal Flour “Best Pie” Contest
Saturday, October 24, 2015**

First Place: Derrick Lingle, Granite Falls

Red, White, and Blueberry Pie

Bottom Crust:

1 $\frac{3}{8}$ cups all-purpose flour
1 teaspoon sugar
 $\frac{5}{8}$ Teaspoon coarse salt
1 $\frac{1}{8}$ sticks cold unsalted butter (cubed)
2 - 3 tablespoons ice water

Top Crust:

2 $\frac{3}{4}$ cups all-purpose flour
2 teaspoons sugar
1 $\frac{1}{4}$ teaspoons coarse salt
2 $\frac{1}{4}$ sticks cold unsalted butter (cubed)
4 - 6 tablespoons ice water

Filling:

1 $\frac{1}{4}$ cups sugar
 $\frac{1}{4}$ cup cornstarch
Pinch of kosher salt
2 lbs. (about 6 cups) fresh blueberries
 $\frac{1}{4}$ cup lime juice

Embellishment:

Crisco All-Vegetable Shortening® (For greasing pie pan)
Red food coloring
1 large egg
1 teaspoon milk
2 tablespoons sugar

Pie Crust

Bottom Crust: Pulse flour, sugar, and salt in a food processor to combine. Add butter and process until the mixture resembles coarse meal (about 10 seconds). While pulsing the food processor in 1 second increments, slowly add ice water in a steady stream through the feed tube. Continue to pulse until the dough starts to hold together (no longer than 30 seconds). Wrap the dough in plastic and shape into a disc. Refrigerate for at least 1 hour.

Top Crust: Follow the same procedure as the bottom crust with the proportions listed in the top crust ingredient list. When wrapping in plastic, divide the dough into two equal portions and wrap separately.

Assembly

Lightly grease a 9" pie pan with enough Crisco All-Vegetable Shortening®.

Roll out the bottom crust dough disc on a lightly floured surface until the diameter is roughly 13" (about ¼" thick). Transfer the dough to the 9" greased pie pan and allow the dough to rest into place. Lightly press the inside edges to form the dough into the pie pan. Place into the refrigerator.

Roll out both top crust dough discs on a lightly floured surface until the diameter is roughly 13" (about ¼" thick). Place on a sheet of wax paper. Using a fluted pastry cutter, cut 1" vertical strips in both discs. Place both discs in the refrigerator while preparing the pie filling.

Pie Filling:

Combine the sugar, cornstarch, and a pinch of kosher salt in a large bowl. Add the blueberries and lime juice. Toss to make sure all of the ingredients are mixed well with the blueberries.

Assembly (continued):

Remove pie pan from the refrigerator and scoop the pie filling into the pan. Spread the filling evenly. Remove all remaining dough from the refrigerator.

Lattice : Lay half the strips horizontally over the pie, using the longer strips in the middle of the pie and shorter strips toward the edges. Keep all strips snugged close together. Fold every other strip back on itself. Lay one of the remaining strips of pie crust vertically over the pie so that it lays across the unfolded horizontal strips. Snug it up against the folded strips. Lay one of the remaining strips of pie crust vertically over the pie so that it lays across the unfolded horizontal strips. Snug it up against the folded strips. Swap the folded and unfolded horizontal strips: unfold the folded horizontal strips so they lay over the vertical strip and fold the strips running under the vertical strip back over top. Lay another vertical strip of pie crust over the pie, snugging it up as closely as possible to the preceding vertical strip. Continue swapping the folded and unfolded horizontal strips and adding one new vertical strip each time. Continue until one half of the pie is completely latticed. Lattice the second half of the pie following the same pattern. Use the longer strips of pie dough in the middle of the pie and save the shorter strips for the edges.

Cut the excess dough away from the pie's edge crust (leaving a ¼" overhang for crimping). Save the excess dough.

Pinch the edge of the crust between your thumb and the side of your index finger to create a nice flute pattern.

Embellishment:

Roll any excess dough into a ball. Use drops of red food coloring to dye the dough to the desired color while kneading. Roll the dough into a ball once again. Wrap the ball in plastic and press into a disc shape. Place in refrigerator for 15 minutes.

Remove dough from refrigerator. Roll out the dough disc on a lightly floured surface until it is ¼" thick. Using a cookie cutter of choice, cut out the dough embellishment and place in the center of the pie on top of the lattice. Whisk 1 large egg with 1 teaspoon of milk. Brush pie with egg wash and sprinkle 2 tablespoons of sugar over the top. Place on rimmed baking sheet in center of oven and bake at 350°F for 1 ½ hours. Let cool at least 6 hours before serving.

Second Place: Emily Olsen, Knightdale

Best Friends Raspberry Cream Pie

Total Time: 3 hours (including time for pie to chill before serving)

Baking Time: 27-32 minutes

For Crust:

1 c + 2 T Gold Medal All Purpose Flour

1/2 t salt

1 t sugar

1 stick salted butter

1 T ice water

For Cream Layers:

8 oz. cream cheese, softened

1/3 c sugar

1 egg

1 t fresh lemon zest

1/4 c heavy cream

1/2 t almond extract

For Raspberry Layers:

10 oz. frozen raspberries, thawed

1/3 c sugar

2 T cornstarch

2 T water

12 oz. fresh raspberries

Make crust: In food processor, combine flour, salt, and sugar and pulse several times. With processor running, drop in butter, one tablespoon at a time. Pulse mixture several times, until it resembles coarse crumbs. Add water and pulse until dough comes together and forms a ball. (You may need to add more water, but go very slowly so as not to add too much.) Remove dough from food processor, form it into a round disc, wrap in plastic, and refrigerate for 30 min or longer.

Make First Raspberry Layer: In a medium saucepan, combine thawed frozen raspberries (including their liquid) and 1/3 c sugar. Place pan over medium heat and bring just to a boil, stirring occasionally. While you are waiting for raspberries to boil, combine cornstarch and water in a small bowl. When berries are just boiling, stir in cornstarch mixture and cook, stirring constantly, for one minute. Remove from heat, and cool to room temperature.

Once crust has chilled in the fridge for at least 30 minutes, roll it out and place it in pie pan, trimming and crimping edges. Pierce all over very generously with a fork. Return crust to fridge and let rest while you preheat the oven to 400 degrees. Bake crust 12-14 minutes till very light golden brown. Remove from oven and cool 10 minutes. Reduce oven temperature to 375.

Make Cream Layers: In medium mixing bowl, beat cream cheese with 1/3 c sugar till smooth. Divide mixture in half. To one half, add egg and lemon zest. Blend well. Spread this mixture into partially baked pie crust. Return to oven and bake 15-18 minutes at 375 degrees till filling is set. Remove from oven and let cool 30 min.

Meanwhile, to the other half of the cream cheese mixture, add heavy cream and almond extract. Beat well till smooth and fluffy. Set aside.

Spread cooked raspberry mixture over baked and cooled lemon-cream cheese mixture in pie crust. Spread almond-cream cheese mixture on top of raspberry layer. Top pie with fresh raspberries. Chill one hour before serving.

Third Place: Bryan Roney, Mebane

The Dirty South Apple Pie

2 ½ cups Gold Medal Brand Unbleached AP Flour

½ tsp. salt

1 cup (2 sticks) Chilled Unsalted butter (cubed) can freeze for about 30 minutes.

5 Tbsp. Very cold water (may need more)

Mix ingredients thoroughly, until coarse meal is formed, careful not to overwork. Divide dough wrap in plastic wrap, refrigerate for a minimum 1 hour.

Roll out using traditional method to about 1/4" thickness. Cover selected baking pie plate, cut off excess. In this recipe I am doing decorative lattice for my top crust.

Pie Filling:

7 plus apples (mixture of Gala, York, & Stayman were used in the winning recipe)

¼ cup Gold Medal Brand Unbleached AP Flour

¾ cup granulated sugar

½ tsp. ground nutmeg

1/8 tsp. ground cinnamon

1/8 tsp. Kosher salt

½ lemon (for juice)

2-3 Tbsp. chilled unsalted butter

1-2 Tbsp. heavy cream or milk (for brushing the top)

Cube apples into very small cubes and mix with lemon juice. Mix flour, sugar, nutmeg and cinnamon and set aside. Mix half dry ingredients with apples very thoroughly, continue to mix remaining dry ingredients. Place apple/dry mixture in prepared pie crust (this should be mounted up a little). Distribute cubed butter evenly over apple mixer. Place prepared pie crust on top. Cut off excess and decoratively crimp. Weave lattice pie crust on top. Brush with heavy cream & sprinkle with turbinado sugar. Bake at 425 degrees for about 30 minutes; cover crimped part of pie crust with pie ring, to prevent burning. Continue to cook for an additional 15-20 minutes. Cool slightly and enjoy!

King Arthur Flour Baking Contest
Sunday, October 25, 2015

ADULT

First Place: Heather Harris, Edenton

Orange-Cran White Scones

Prep time: 10 minutes/Makes 8 scones

2 ½ cups all-purpose King Arthur Flour
½ cup sugar
6 Tbsp. unsalted butter (cold and cut into small pieces)
½ cup white chocolate chips
1 large egg
1 cup heavy cream, room temperature
1 Tbsp. baking powder
½ tsp. salt
2 ½ Tbsp. freshly grated orange zest
1 ¼ cups dried cranberries
1 large egg yolk

Preheat oven to 400 degrees. In a food processor, pulse flour, sugar, baking powder, salt, butter and zest until mixture has the texture of course meal. Transfer mixture to large bowl. Add cranberries and white chocolate chips to mixture and stir to combine. In another bowl, lightly beat egg and egg yolk, stir in the cream. Add egg mixture to flour mixture until combined. Flour working surface and hands. Roll dough out on floured surface to 1" thick round. With long knife, cut round into 8 triangles and place on baking sheet. Bake for 15-20 minutes until tops for golden.

Second Place: Holly Haines, Durham

Sweet Potato Casserole Scones

Scone Ingredients:

¾ lb. Sweet Potatoes
4 Cups King Arthur All-Purpose Flour
2/3 Cup granulated sugar
4 ½ tsp Baking Powder
¼ tsp Salt
1 tsp Ground Cinnamon
½ tsp Ground Nutmeg
1 Cup Chopped Pecans
1 Cup (2 sticks) cold Unsalted Butter (cut into small cubes)
½ Cup Heavy Cream

½ Cup Buttermilk

1 Tbsp. Vanilla extract

Glaze Topping Ingredients:

¼ Cup brown sugar, packed

1 Tbsp. butter, melted

2 Tbsp. milk

¼ tsp cinnamon

2 Tbsp. powdered sugar

¼ cup finely chopped pecans (pulsed lightly in food processor if available)

Marshmallow Drizzle Ingredients:

20 marshmallows

¼ Cup heavy cream

1 Tbs. vanilla extract

Prepare Sweet Potatoes:

1. Sweet Potatoes will need to be baked first. Prick the sweet potatoes multiple times with a fork or knife. Bake the potatoes in a prepared pan at 400 degrees F. until tender, (about 30 to 40 minutes). Remove from the oven and let cool for 10-20 minutes.

2. When cool to touch, scoop out the flesh of the sweet potato into a medium bowl and lightly mash with a fork. Refrigerate until cool (you can do steps 1-2 a day before if desired).

Note: Alternatively, you can purchase canned sweet potatoes. A 12oz. can will work for the recipe.

Prepare Scones:

1. Prepare 2 baking sheets with silicone mats or parchment paper. Lightly flour the mat or parchment.

2. In a large bowl, whisk together the flour, sugar, baking powder, salt, cinnamon and nutmeg.

3. Use your fingers or a pastry cutter to incorporate the cold butter into the flour mixture until the dough is crumbly and contains lumps the size of small peas (like making biscuit dough).

4. Lightly stir in 1 Cup of chopped Pecans

5. In a separate bowl, combine the cooled sweet potatoes, heavy cream, buttermilk and vanilla.

6. Add wet sweet potato mixture to the dry ingredients and lightly stir. Do not overmix. If dough feels too sticky, add additional flour in very small increments. Dough should be moist but not sticky.

7. If working in warmer temperatures, place mixed dough in bowl in refrigerator for 5-10 minutes before you begin handling it to ensure the butter chunks stay firm and do not melt.

8. Divide the dough in the bowl and put ½ the dough onto one of your baking sheets. Round the dough by hand (you may want to flour your hands first) into a ¾" thick circle. Repeat with second half of dough onto your second baking sheet.

9. Place the baking sheets with dough rounds in refrigerator or freezer for about 30 minutes to let dough set.

10. Preheat oven to 425 degrees F.

11. Remove cold dough from refrigerator/freezer and using a knife or pizza cutter, cut the dough circles into wedges. Cut to desired size (typically 6 pieces). Pull apart the wedges to separate on the baking sheet, giving about ½" space between pieces.

12. Bake scones for 15 to 20 minutes, or until the scones are a light golden brown.
13. While scones are baking, finely chop ¼ cup of Pecans and set aside. Then prepare glaze, and marshmallow sauce (see preparation instructions below).
14. Transfer the scones to a wire rack to cool.
15. Drizzle scones with brown sugar glaze and marshmallow sauce while scones are still warm.
16. Sprinkle the glazed scones lightly with a small amount of finely chopped pecans to finish.

Prepare Glaze:

1. Melt butter
2. Whisk brown sugar into melted butter until dissolved.
3. Add milk, cinnamon and powdered sugar (use additional powdered sugar if a thicker glaze is desired).

Prepare Marshmallow Sauce:

1. In a sauce pan over medium heat, melt marshmallows with heavy cream and vanilla added. Stir until a creamy sauce forms.

Third Place: Jennifer Hansen, Burgaw

Peach Pie Scones

2 cups plus 2 Tbsp. King Arthur all-purpose flour
1/3 cup brown sugar
1 Tbsp. baking powder
½ tsp. salt
½ cup unsalted butter, cubed and cold
1 egg
¼ cup heavy whipping cream, plus more for brushing
¼ cup sour cream
2 tsp. vanilla extract
1 cup fresh peaches, diced

Glaze:

½ cup powdered sugar
1 Tbsp. vanilla extract
1-3 Tbsp. heavy whipping cream

Preheat oven to 400 degrees. Line a baking sheet with parchment paper. In a bowl, mix together flour, brown sugar, baking powder, and salt. Once combined, cut in the butter with a fork or pastry cutter until the mixture resembles coarse crumbs.

Whisk together heavy cream, sour cream, egg and vanilla. Slowly add the wet ingredients into the dry ingredients, and mix until just combined. Stir in the peaches, and mix until just combined.

On a well-floured surface, turn out the scone dough and pat into a small disk that's about ½" thick. Cut into 6-8 slices, and transfer to the baking sheet. Brush each scone with just a bit of heavy cream. Bake for 16-18 minutes, or just until golden brown. Allow to cool.

Whisk together powdered sugar, vanilla, and 1 Tbsp. at a time, until it has reached the desired consistency. Pour over warm scones.

YOUTH

First Place: Whitley Creech, Zebulon

Snickerdoodle Drop Cookie

Cookie Mixture:

2 ¾ cups King Arthur flour
1 ½ cups sugar
1 cup butter (soften)
2 egg
2 teaspoons cream of tartar
1 teaspoon baking soda
1 teaspoon vanilla
¼ teaspoon salt

Sugar Mixture:

3 tablespoons sugar
1 ½ teaspoons ground cinnamon

Glaze Mixture:

1 cup powder sugar
1 tablespoon milk

Directions:

Heat oven to 400°F. Combine all cookie ingredients in bowl. Beat at low speed, scraping bowl often, until well mixed. Stir together 3 tablespoons sugar and cinnamon in another bowl. Shape dough into 1-inch balls; roll in sugar mixture. Place 2 inches apart onto ungreased cookie sheets or in muffin pan. Bake 8-10 minutes or until edges are lightly browned. As cookies bake, whisk together powder sugar and milk glaze mixture. Place in zip lock bag, cut on end tip of zip lock bag and drizzle over cookies as they cool.

Number of servings/yield = 35 cookies

Second Place: Morgan Hansen, Burgaw

Salted Peanut Drops

1 cup shortening
1 ½ cups brown sugar, packed
2 eggs
2 tsp. vanilla
3 cups King Arthur all-purpose flour

½ tsp. baking soda
1 tsp. salt
2 cups salted peanuts

Pre-heat oven to 375 degrees. Mix shortening, sugar, eggs and vanilla thoroughly. Blend together flour, soda and salt. Stir in peanuts. Drop rounded teaspoon of dough about 2 inches apart onto a lightly greased baking sheet. Flatten with bottom of greased glass dipped in sugar. Bake 8-10 minutes. Makes about 6 dozen.

Third Place: Jillian Gibbons, Durham

Mint Chocolate Hedgehogs

Prep/cook time: 30 minutes prep and 6-8 minutes cook time for each tray.
Makes 24-30 cookies

1 cup butter, softened
¾ cup sugar
1 egg
½ tsp. vanilla
½ tsp. (or more) mint extract
1 tsp. baking powder
¼ tsp. salt
2 ½ cups King Arthur all-purpose flour
1 bag chocolate chips (milk or dark, your choice)
1 cup coconut flakes

In a mixing bowl, cream together butter and sugar. Add the egg, vanilla, and mint; mix well. Combine flour baking powder and salt; add to creamed mixture and mix well. Form cookies in an oval shape with a point at the end and place 2" apart on an ungreased baking sheet. Bake for 6-8 minutes or until set but not brown (the nose might turn a little dark). Melt chocolate chips in a microwave safe bowl until they are melted enough to dip the back of the hedgehog cookie into the chocolate. Then add a small amount of the coconut flakes to the chocolate to look like spikes. For the eyes and nose, dip a toothpick in the melted chocolate and dot onto the cookies. Now you have a cute little mint chocolate hedgehog to share or enjoy by yourself!