

Crusty Garlic Tuscan Bread

Pattie Pisarek • Eastwood, New York • 1st Place

INGREDIENTS:

3 Cups unbleached white bread flour
1 Tsp. coarse kosher salt
1 Tsp. garlic powder
½ Tsp. active dry yeast
1 Cup cool water
⅓ Cup Tuscan herb extra virgin olive oil
Cornmeal or additional flour for dusting

DIRECTIONS FOR COMBINING INGREDIENTS:

1. In a medium bowl stir together the flour, salt, garlic powder and yeast and make a bowl like impression in the middle of the dry ingredients.
2. Pour the water and oil into the impression and mix until you have a wet sticky dough, adding a bit more water if necessary.
3. Cover the bowl with a lightly oiled plastic wrap and let set at room temperature until the surface is dotted with bubbles and the dough is more than doubled in size, 18 to 24 hours.
4. Generously dust a work surface with flour and using a rubber spatula scrape the dough out of the bowl in one piece.
5. With lightly floured hands, lift the edges of the dough in toward the center and tuck the edges of the dough to make it round.
6. Dust a cookie sheet very lightly with cornmeal and gently place the dough on the cookie sheet seam side down.
7. Dust the top very lightly with cornmeal and place another lightly oiled piece of plastic wrap over it and then let it rest in a warm, draft free spot for just about 2 hours.
8. Position the oven rack so that the Dutch oven will be in the centered in the oven and preheat it to 475 degrees.
9. Place a 4-½ quart Dutch oven in the center of the rack and let fully heat.
10. Remove the preheated pot from the oven, uncover it and gently invert the dough into the pot, seam side up.
11. Cover the pot and bake for 30 minutes.
12. Remove the lid and continue baking until the bread is a deep chestnut color, about another 15 to 30 minutes.
13. Lift the bread out of the pot carefully and place it on a rack to cool thoroughly before slicing.

Zucchini Cake

Luana Impellizzeri • Jamesville, NY • 2nd Place

INGREDIENTS:

2- $\frac{1}{3}$ Cups all- purpose flour
2 Cups granulated sugar
2 Tsp. baking powder
1 Tsp. baking soda
2 Tsp. ground cinnamon
1 Tsp. salt
1- $\frac{1}{4}$ Cups coconut oil
4 Eggs
2 Tsp. vanilla extract
2 Cup grated zucchini
1 Cup drained crushed pineapple
1 Cup finely chopped pecans

Butter Cream Frosting (recipe follows)

Pineapple Coconut Filling (recipe follows)

DIRECTIONS FOR COMBINING INGREDIENTS:

1. After grating, place the zucchini in a colander lined with a tea towel and excess liquid to drain for about half an hour.
2. Sift all the above dry ingredients together. Set aside.
3. Beat coconut oil, eggs and vanilla together.
4. Add dry ingredients to oil mixture and beat for two to three minutes.
5. Add zucchini, pineapple and pecans and beat for two more minutes.
6. Pour batter into 3 8-inch pans (greased and floured).
7. Bake in preheated 350 degree oven for about 30 minutes
8. Turn out on to wire racks to cool. Fill and frost when cool.

Pineapple Coconut Filling: 1 cup sugar, 2 tbsp. cornstarch, $\frac{1}{2}$ cup pineapple juice, Juice and grated zest of one lemon, 2 beaten eggs yolks, 1 cup moist shredded coconut, $\frac{1}{2}$ cup crushed pineapple, 1 Tbsp. butter.

Mix sugar with the cornstarch, add pineapple juice, lemon juice and lemon zest. Cook until thick. Add a little of the hot mixture to the egg yolks. Combine the egg yolks with the hot mixture and cook another few minutes, until thick. Add the coconut, pineapple and butter, Cool completely in refrigerator.

Butter Cream Frosting: Beat together until fluffy: 1 cup butter, $\frac{1}{2}$ cup shortening, 2 tsp. vanilla extract, 2 pounds 10x sugar, 2 tsp. meringue power (powdered egg whites) and enough milk to moisten - about 2 to 3 Tbsp.

Strawberry Rhubarb Jam

Frances SimKulet and Angela Jackson • Port Crane, NY • 3rd Place

INGREDIENTS:

3 Cups rounded, crushed strawberries (about 6 cups whole berries)

1-¾ Cups cooked rhubarb (about 1 pound rhubarb: bring to a boil in ½ cup water, simmer 2 minutes)

6-½ Cups sugar

½ Teaspoons butter

2 Pouches (3 ounces each) liquid pectin (Certo)

DIRECTIONS FOR COMBINING INGREDIENTS:

1. Wash jars, lids and rings. Sterilize jars in a 10 minutes boiling water bath. Set jars aside in warm 170 degree oven. Pour boiling water over lids and rings in pan and set aside.
2. Combine strawberries, undrained rhubarb, sugar and butter in large pot. Cook to a rolling boil.
3. Add pectin. Bring to a second fast boil for one minutes.
4. Remove from heat. Stir gently and skim froth if necessary.
5. Ladle into sterilized jars, filling to within ⅛ inch of top. Wipe jar rims and threads. Cover jars.
6. Place jars in canner of boiling water; water should cover jars by at least 1 to 2 inches. Bring to a gentle boil; process for 10 minutes.
7. Remove jars and place on towel to cool completely.
8. Let stand at room temperature for 24 hours, check seals by gently touching center of lids which should not spring back when properly sealed.
9. Store sealed jars in cool, dry place. Refrigerate unsealed jars. Yield 8 cups.

Homemade Bourbon Cherries

Patrick Wasser • Rochester, NY • 4th Place

INGREDIENTS:

4 pounds whole Bing Cherries, stems and pits removed
8 Cups Bourbon
2 Cups Brown Sugar
2 Cups Granulated Sugar
2 Whole Cinnamon Sticks
2-3 Whole Cloves

DIRECTIONS FOR COMBINING INGREDIENTS:

1. Clean your cherries, remove the stems and remove the pits. Set them in a large bowl.
2. Wash jars and lids with soapy water bath.
3. Bring canner to a boil with enough water to completely cover jars. Boil for approximately 10 minutes. Put lids in a boiling water bath.
4. While jars are processing, whisk together the bourbon and sugars. Add the cinnamon sticks and clove. Heat to boiling, allowing the sugars to melt. Remove from heat and add cherries.
5. Remove jars, allowing the interior to dry. Divide the cherries and liquid among the jars, leaving ½-inch headspace. Wipe the tops and place hot lid on jar. Loosely tighten band.
6. Return to canner and process for 10 minutes. Cool completely, listen for that comforting “pop”. If a jar does not seal, properly refrigerate.
7. Place in a cool dry place and leave them alone for at least 4 weeks.

Makes eight 8-oz. jars.

Italian Neapolitan Cookies

Julie Dixie • Syracuse, NY • 5th Place

INGREDIENTS:

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| 7 oz. Tube almond paste | 10 oz. Apricot preserves |
| 1 Cup butter (2 sticks) unsalted | 10 oz. Seedless raspberry preserves |
| 1 Cup granulated sugar | 1 Cup whipping cream |
| 4 Egg yolks (separated) | Crisco shortening |
| 2 Cups all-purpose flour | Wax paper |
| 8 oz. Chocolate chips (semi sweet) | 3 pans - 13" x 9" |

DIRECTIONS FOR COMBINING INGREDIENTS:

1. In a large mixer, break up the almond paste and beat with the egg yolks, butter and sugar for approximately 15 minutes until fluffy.
2. Add the flour and mix until combined.
3. In a separate bowl beat the egg whites until soft peaks form.
4. Fold into cookie batter.
5. Grease all 3 pans with shortening and add a sheet of wax paper; then grease the wax paper.
6. Separate the cookies batter into 3 individual bowls; each bowl gets 1- $\frac{1}{4}$ cups plus 1 tbsp. of butter.
7. Add 20 drops red food coloring to one bowl and mix; 12 drops green food coloring to the 2nd bowl and mix; 4 drops of yellow food coloring to the 3rd bowl and mix.
8. Spread batter in individual pans (batter will be approximately $\frac{1}{4}$ " thick).
9. Bake at 350 degrees for 12 minutes.
10. Let cool approximately 15 minutes so they can be loosened from the pan.
11. Loosen all cookie batters by slightly lifting wax paper; place cookie sheet on top and flip the pan (starting with the green cookie pan).
12. Remove the wax paper and slide into a larger 10" x 15" cookie sheet.
13. Spread the green cookie with raspberry preserves.
14. Place the red on top of the raspberry and spread with the apricot preserves.
15. Place the yellow cookie on top of the apricot preserves.
16. Cover all with saran wrap and place in refrigerator for 24 hours with another cookie sheet on top of that (weigh down with something heavy so the layers will lay flat – possibly use an old phone book).
17. Put whipping cream in saucepan and bring to just boiling (will show bubbling around edges).
18. Remove from heat and add chocolate chips and whisk constantly to make it as smooth as possible.
19. Put in refrigerator and cool, about 30 minutes.
20. Take Neapolitan tray out of the refrigerator and frost the full sheet and along the sides.
21. Place in refrigerator to harden some – about 30 minutes.
22. Slice into rows and then into small squares. You can cut into any size that suits you - makes anywhere from 48 to 96 squares.

Apple Pie

Jennifer Picciano • Jamesville, NY • 6th Place

CRUST:

2-½ Cups All-purpose flour plus extra for dusting dough
1 Tsp. salt
2 Tbsps. sugar
10 Tbsps. unsalted butter, chilled, cut into ¼-inch pieces
6 Tbsps. vegetable shortening, chilled
¼ Cup sour cream
3 to 4 Tbsps. ice water

FILLING:

½ Cup sugar
¼ Cup flour
½ Tsp. cinnamon
½ Tsp. ground nutmeg
Pinch of salt
4 Cups peeled, cored and thinly sliced granny smith apples
4 Cups peeled, cored and thinly sliced gala apples
2 Tbsps. unsalted butter, chilled, cut into ¼ inch pieces

DIRECTIONS FOR COMBINING INGREDIENTS:

1. For crust: Mix flour, salt and sugar in food processor. Add butter pieces, cut butter into flour with five on-second pulses. Add shortening and continue cutting in until flour is pale yellow and sandy textured, about four more on-second pulses. Turn mixture into medium bowl.
2. In small bowl mix sour cream and 3 tablespoons ice water, add to flour mixture. Use rubber spatula to press down on dough with broad side of spatula until dough sticks together. Add up to 1 tablespoon more ice water if it will not come together. Divide dough into 2 piles and shape each into a 4-inch wide disk. Dust lightly with flour, wrap in plastic and refrigerate at least 30 minutes before rolling.
3. Roll 1 disk of dough into 12-inch circle. Gently transfer it into 9-inch pie plate, letting excess dough hang over edge. Wrap dough lined pie plate loosely in plastic wrap and refrigerate until dough is firm, about 30 minutes. Adjust oven rack to lowest position, place rimmed baking sheet on rack and heat oven to 500 degrees.
4. For filling: mix sugar, flour, cinnamon, nutmeg and salt in large bowl. Stir in apples. Pour apples into dough lined pie dish and dot with butter.
5. Top with second pie crust around and trim both crusts to ½" overhang. Gently press crusts together and tuck edge under itself. Shape into fluted edge. Cut 4 slits in top crust.
6. Place pie on heated baking sheet, reduce temp to 425 degrees. Bake until crust is light golden brown, about 25 minutes. Reduce oven temp to 375 degrees, rotate baking sheet, and continue to bake until juices are bubbling and crust is deep golden brown, 30 to 35 minutes longer. Let pie cool on wire rack before serving.

Refuge of Chocolate Pistachio Mousse

Joy Haney • Camillus, NY • 7th Place

INGREDIENTS:

Six – 3” x 2-½” pieces of PVC pipe

Chocolate Refuge:

12 oz. High quality semisweet chocolate - (Preferably with a high percentage of cocoa solids) coarsely chopped

Chocolate Pistachio Mousse:

10 oz. Semi-sweet baking chocolate (coarsely chopped)

2 oz. Unsweetened baking chocolate (coarsely chopped)

2-¼ Cups heavy cream

5 Large egg whites

1 Cup shelled pistachios, skinned, toasted and cut in half

DIRECTIONS FOR COMBINING INGREDIENTS:

Make the Chocolate Refuge:

1. Cover a clean, dry flat work surface with a large piece of parchment paper; line a baking sheet with parchment paper. Place six 12” x 3” inch strips of parchment paper on the work surface.
2. Melt the semisweet chocolate in the top of a double boiler in a medium glass bowl in the microwave, stir until smooth.
3. Transfer half of the melted chocolate into a small reseal plastic bag. Snip about ⅛ inch from the bottom corner of the bag. Pipe zigzag lines of chocolate about ¾ of the length of each individual strip of parchment paper until you have created a lattice like appearance.
4. Lay out the PVC. Gently pick up the parchment paper strips with the lattice chocolate and one at a time lay them inside the PVC pipes. The chocolate should NOT touch the pipe.
5. Refrigerate the pipes on the baking sheet until the chocolate has hardened, about 15 to 20 minutes. Remove the pipes from the refrigerator. Spoon two tablespoons of the remaining chocolate into the bottom of each pipe. Spread the chocolate evenly with the back of a spoon. Refrigerate until needed.

Directions for Mousse:

1. Weigh out 7 ounces of the semisweet chocolate and melt with the unsweetened chocolate in the top of a double boiler or in a medium glass bowl in a microwave, stir until smooth.
2. Place the cream in the bowl of a stand up electric mixer fitter with a balloon whip. Whisk on high until peaks form, about 1-½ minutes.
3. Whisk the egg whites in the clean bowl of a stand mixer fitted with a clean balloon whip on high until stiff peaks form, about two minutes.
4. Add about 1 cup of the whipped cream to the melted chocolate and whisk quickly, and thoroughly. Add this to the egg whites and then the remaining whipped cream. Use a rubber spatula to fold all together gently but thoroughly. Fold in ¾ cup of the pistachios (save the rest for the garnish) and the remaining chocolate. Refrigerate the mousse.

To Assemble the Refuge:

1. Remove the PVC pipes from the refrigerator. Fit a pastry bag with a large star tip and fill it with the mousse. Pipe the mousse into each chocolate cylinder, filling each to the edge of the paper. Sprinkle the top of the mousse with the reserved pistachios. Refrigerate at least one hour before serving.
2. Remove the refuges from the fridge. Slip the PVC pipe up and away from each refuge. Carefully peel the parchment paper away. Serve immediately.

Pumpkin Upside Down Cake

Julie Dixie • Syracuse, NY • 8th Place

INGREDIENTS:

Cake:

2 Cups Pumpkin Puree
12 oz. evaporated milk
1 Cup granulated sugar
3 Eggs
2 Tsp. cinnamon
1 Box yellow cake mix
1-½ Cups chopped pecans (or more if preferred)

Topping:

8 oz. Cream cheese
1 Cup granulated sugar
1 Cup heavy cream
2 Tbsp. confectioners' sugar
1 Tsp. vanilla
⅓ Cup pecans

DIRECTIONS FOR COMBINING INGREDIENTS:

1. Preheat oven 350 degrees.
2. Line 9" x 13" baking pan with wax paper - spray both sides of paper with cooking spray.
3. Combine pumpkin, evaporated milk, sugar, eggs and cinnamon in a bowl and mix well.
4. Pour into prepared pan.
5. Sprinkle the pecans over the pumpkin mixture.
6. Sprinkle the cake mix over the cake mixture.
7. Drizzle the butter over the layers.
8. Bake at 350 degrees for 60-65 minutes (it will still be a little bit jiggly but will firm up when it cools).
9. Cool in the pan 30 minutes before turning it out onto a flat platter.
10. Loosen the sides of the cake from the pan by passing a knife between the cake and the pan.
11. For the topping: combine the heavy cream, confectioners' sugar and vanilla and whip until soft peaks form; set aside.
12. Combine cream cheese and granulated sugar in a bowl and mix well.
13. Combine the whipped topping with the cream cheese mixture.
14. Spread over cooled cake.
15. Top with pecans.
16. Cut into 2" squares - serves 24.

Chocolate Candy

Janet Bender • Kirkville, New York • 9th Place

INGREDIENTS:

- ½ Cup chocolate chips (or chips of your choice)
- ¼ Cup peanut butter or almond butter
- ½ Cup Chopped nuts
- ⅓ Cup cherry flavored dried cranberries (or dried fruit of your choice)
- ⅛ to ¼ Tsp. Almond extract (or flavor of your choice)

DIRECTIONS FOR COMBINING INGREDIENTS:

1. Melt chocolate chips in a microwave safe bowl on high for 60 seconds or until soft.
2. Stir until smooth.
3. Stir in nut butter until well blended.
4. Add nuts, dried fruit and flavoring.
5. Divide into equal portions (can use a candy mold).
6. Place in a refrigerator until cold.