

State Fair Culinary Arts Competition

1st Place

Sour Cream Coffee Cake

Ingredients

Cake

¾ Cup Butter
2 tsp vanilla
2 ½ cups flour
1 ½ tsp baking soda
1 ½ cups sour cream
1 ½ cups sugar
4 eggs
1 ½ tsp baking powder
¼ tsp salt

Streusel

½ cup light brown sugar
½ cup crushed pecans
1 Tbsp. flour
2 Tbsp. melted butter
½ cup sweetened flaked coconut
1 Tbsp. grated orange zest or freshly
squeezed orange juice

Glaze

1 cup powdered sugar
½ tsp almond extract
4 tsp milk

DIRECTION FOR COMBINING INGREDIENTS:

1. Preheat oven to 350 F
2. Using an electric mixer, combine vanilla with sugar and butter
3. Beat until creamy and fluffy
4. Add eggs beating well between each one
5. Sift flour with baking soda and baking powder and salt
6. Add flour mix and sour cream to the butter mix
7. Mix together on low speed
8. For the streusel, combine ingredients and stir until crumbled
9. Lightly spray two 9-inch round cake pans
10. Pour ¼ of batter into each
11. Sprinkle ¼ of the streusel over each
12. Divide the remaining batter over the streusel in each pan
13. Bake for 30 to 35 minutes or until done
14. Let rest in pans on wire rack to cool
15. Combine glaze ingredients and stir until smooth
16. Drizzle glaze in a pattern over the top of each cake

Makes approximately 16 servings

Patricia Anne Lima

Syracuse, NY

New York Cheesecake with Raspberry Sauce

Ingredients

Crust

1 cup all-purpose flour
½ cup butter, softened
¼ cup sugar
1 large egg yolk

Filling

5 packages (8oz each) cream cheese, softened
1 ¾ cup sugar
3 Tbsps. all-purpose flour
1 Tbsps. grated orange peel, if desired
1 Tbsps. grated lemon peel, if desired
¼ tsp salt
5 large eggs
2 large egg yolks
¼ cup sugar
1 Tbsp. lemon juice
Fresh Raspberries

DIRECTIONS FOR COMBINING INGREDIENTS:

1. Lightly grease bottoms and sides of 9-inch springform pan with *shortening*; remove bottom.
2. For crust, mix all ingredients with a fork until dough forms; gather into a ball. Press one third of the dough evenly on bottom of pan. Place on cookie sheet. Bake 8-10 minutes or until golden brown at 400F; cool. Assemble bottom and side of pan; secure side. Press remaining dough 2 inches up side of pan. Set aside.
3. In a large mixing bowl, beat cream cheese, sugar, flour, orange peel, lemon peel and salt with electric mixer on medium speed about 1 minute or until smooth. Beat eggs, egg yolks and whipping cream on low speed until well blended. Pour over crust.
4. Bake 15 minutes.
5. Reduce oven temperature to 200 F. Bake 1 hour longer. Cheesecake may not appear to be done, but if a small area in the center seems soft it will become firm as cheesecake cools. *Do not insert knife to check doneness because cheesecake could crack.* Turn off oven; leave cheesecake in oven 30 minutes.
6. Without releasing or removing side of pan, run metal spatula carefully alongside of cheesecake to loosen. Refrigerate uncovered about 3 hours or until chilled; cover and continue refrigerating at least 9 hours but no longer than 48 hours.
7. Run spatula alongside of cheesecake to loosen again. Remove side of pan; leave cheesecake on pan bottom to serve.
8. For topping, combine all ingredients in a saucepan and cook for about 10 minutes or until the raspberries are broken down. If desired, pass the sauce through a strainer to remove seeds.
9. Let it cool and serve over your cheesecake. If desired, decorate the top of the cheesecake with some fresh raspberries.

Joy Loveland

Syracuse, NY

State Fair Culinary Arts Competition

3rd Place

Kosher Dill Pickles

Ingredients:

(2) 8 qt. Baskets Medium Pickling Cucumbers	(3) Gallons Distilled water
(1) Gallon 5% White Vinegar	(2) lbs. Coarse Kosher Salt
(2) Bunches Fresh Dill Weed	(3) Heads Fresh Garlic
Whole Cloves	Mustard Seed
Black Peppercorns	

DIRECTIONS FOR COMBINING INGREDIENTS:

1. Soak cucumbers in cold water for 2 hours. Minimum. Thoroughly clean and remove all stems and florets, and air dry. Wash dill weed with light cold mist spray. Peel garlic cloves.
2. Thoroughly wash, and sterilize qt. mason jars and lids/
3. Combine water, vinegar and salt and stir until salt is completely dissolved (brine should appear clear).
4. Pack each jar with cucumber, (2) heads dill, (2-3) cloves of garlic and (1-2) whole cloves, (½ tsp) each mustard seed and black peppercorns.
5. Pour brine into jars slowly, leaving ½ inch headspace. Allow air bubbles to rise to surface.
6. Thoroughly wipe jars clean on outside and install seals and rings and tighten snugly.
7. Completely submerge jars into 180° F water and process for 15 minutes.
8. Remove jars and allow to cool. Re-tighten lids as required.
9. Store in a cool place at least six weeks.

Makes approximately 25-30 quarts.

James Chappell

Ontario, NY

Grape Jelly

Ingredients:

3 $\frac{3}{4}$ cups unsweetened Concord grape Juice
6 $\frac{1}{2}$ cups granulated sugar
2 pouches (each 3oz.) liquid pectin

DIRECTIONS FOR COMBINING INGREDIENTS:

1. Prepare canning lids and jars and bring water in canner to boil
2. If the juice contains sediment or pulp, strain it before measuring. Pour juice into a cheesecloth lined sieve, being careful not to disturb any sediment in bottom of container.
3. In an 8-qt. stainless steel stock pot, combine grape juice and sugar. Bring to a boil over medium heat, stirring constantly until sugar is completely dissolved. Increase heat to medium high and bring to a full rolling boil, stirring constantly. Stir in pectin. Return to a full boil, stirring constantly and boil for 1 minute.
4. Remove pot from heat and quickly skim off any foam.
5. Immediately ladle hot jelly into jars, leaving $\frac{1}{4}$ inch head space. Wipe jar rims and threads with a clean, damp paper towel. Center lids on jars and screw on bands.
6. Place jars in canner, making sure they are covered by at least 1 inch of water. Bring to a gentle boil. Process for 10 minutes for an 8-oz. jar.
7. Remove jars from canner and cool at least 24 hours. Store in a cool, dark location.

Joy Haney

Camillus, NY

Concord Grape & Peanut Butter Pie

Ingredients:

Crust

5 cups flour
2 cups shortening
¼ tsp baking powder
1 egg
1 Tbsps. white vinegar

Topping

1 cup flour
1 cup sugar
½ cup chopped peanut butter morsels
½ cup cold butter

Pie filling

2 qts of unsweetened concord grape pulp
¼ salt
2 ¼ cups flour
¼ tsp baking soda
2 ¼ cups sugar
¾ cups creamy peanut butter

DIRECTIONS FOR COMBINING THE INGREDIENTS:

Crust:

1. Sift dry ingredients
2. Cut shortening into dry ingredients
3. Add wet ingredients to dry ingredients
4. Mix together to form a ball, if sticky add 1-2 tbsps. Flour. This is a soft pie dough not sticky.
5. Wrap in plastic and let rest in fridge at least 30 minutes, overnight is better.
Yields 4 9" crust

Topping:

1. Mix together flour and sugar
2. Add cold butter and mix by hand until resembles a coarse corn meal
3. Add chopped Peanut Butter morsels and blend into above mixture.
Yields toppings for 2 pies

Pie Filling: Yields filling for 2 + pies

1. In a 6-qt. non-stick pot warm grape pulp and using a whisk or hand mixer with a whisk attachment add sugar, baking soda, salt. Slowly whisk in flour until totally incorporated with no lumps.
2. Add peanut butter and incorporate until smooth with no lumps.
3. Fill 9" pie plate to just below rim, totally cover with crumb topping with no filling exposed.
4. Bake at 450° F for 10 minutes then 400° F for 6 minutes more. Top and edges should be golden brown.
5. Allow to cool completely before cutting.
6. ENJOY!

Lawrence Koch

Groton, NY

Lemon Bars

Ingredients:

1 cup butter, Softened	3 cups white sugar
2 cups flour	½ cup + 2 Tbsp. flour
½ cup white sugar	8 eggs
1 tsp lemon zest	1 ¼ cup lemon juice
½ tsp salt	zest of 3-4 lemons
Powdered sugar	

DIRECTIONS FOR COMBINING INGREDIENTS:

1. Preheat oven to 350°F.
2. In a medium bowl, blend together softened butter, 2 cups flour, ½ cup sugar, salt and lemon zest. Press into the bottom of an ungreased 9X13 inch pan.
3. Bake for 15 to 20 minutes in the preheated oven or until firm and golden. In another bowl, whisk together the remaining 3 cups sugar and ½ cups + 2Tbsp flour. Whisk in the eggs, lemon juice and zest. Pour over the baked crust.
4. Bake for an additional 30 minutes in the preheated oven. The bars will firm up as they cool.
5. Garnish with powdered sugar before serving.

Katrina Veri

Marietta, NY