UGLY PIE
By: Landon Plungis

Pre-made pie crusts 1 tsp cinnamon
6 c. peeled & sliced Granny Smith apples 1/2 c white sugar
1/4 c. molasses 3/4 c brown sugar
1 tsp. lemon juice 3/4 c. cran-raisins
5 tbsp flour 1/4 c chopped walnuts

Prepare pie crust in bottom of pie pan, mix together apple slices with lemon juice and molasses. In another bowl, mix together the flour, cinnamon and sugars and add it to the apple mixture. Mix together and add cran-raisins and walnuts. Place mixture into pie crust and cover with other pie crust. Add slits to top of pie crust and bake for 40 minutes at 400 degrees covering edges of pie crust with tin foil.

DIRT CAKE
By: Carson Watts - Taster's Choice Award

1/2 c. butter, softened 3 1/2 c milk
1-8oz pkg cream cheese 1 - 12 oz container frozen whipped topping thawed
1/2 confectioners' sugar 32 oz chocolate sandwich cookies with creme filling
2 (3.5 oz) pkgs instant vanilla pudding mix

Directions:
1. Chop cookies very fine in food processor. The white cream will disappear.
2. Mix butter, cream cheese, and sugar in bowl.
3. In a large bowl mix milk, pudding and whipped topping together.
4. Combine pudding mixture and cream mixture together
5. Layer in flower pot, starting with cookies then cream mixture. Repeat layers
6. Chill until ready to serve.
7. Add artificial flower and trowel. Enjoy!

FRUIT SALAD
By: Madison Watts

2 lbs seedless grapes 2 tbsp almond extract
1/2 c. sugar 2 granny smith apples cored and chopped
1/4 c. powdered sugar 8 oz. cream cheese

Directions:
1. In a large bowl combine cream cheese, sugars and almond extract
2. Stir in fruit.
3. Chill until ready to serve.
Coconut Layer Cake (Gluten Free)
By: Jane Benoit

**Ingredients**
- 3 cups white rice flour
- ½ cup sweet rice flour
- ½ cup cornstarch
- 1 teaspoon xanthan gum
- 2 cups granulated sugar
- 2 tablespoons baking powder
- 2 teaspoons salt
- 1 cup vegetable shortening
- 2 cups milk
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 cup sweetened shredded coconut

**Marshmallow Icing**
- 4 large egg whites
- 1¼ cups granulated sugar
- 1 cup shredded sweetened coconut
- extra shredded sweetened coconut for topping
- Coconut oil for greasing the pans

**Instructions**
Preheat oven to 350˚F. Grease three eight-inch round cake pans.

In a large bowl, mix ingredients, except coconut for two minutes. Batter will be smooth and thick. Stir in coconut gently with a wooden spoon.

Pour batter into prepared pans, smoothing with a rubber spatula. Bake 25 minutes or until cake springs back to the touch.

Cool the cakes for five minutes in the pans, then remove from the pans and place on wire rack until cool to the touch.

Place one cooled cake onto a serving plate. Spread a thick layer of icing on top, sprinkle with shredded coconut, and then place another cake on top and repeat.

Spread the icing over the sides of the cake and sprinkle with shredded coconut.

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**Carrot Cup Cakes with Cream Cheese Icing**

By: Skylar Plungis

- 2 c. unbleached all purpose flour
- 1 tsp. baking soda
- 1 tsp ground cinnamon
- 1 c. cooking oil
- 2 c. sugar
- 3 ½ c. finely shredded carrots
- 4 eggs

**Directions:**
Combine flour, sugar, baking powder, baking soda and cinnamon. Add carrots, oil and eggs. Beat with electric mixer. Pour into cupcake pan with liners. Bake in a 350 degree oven for 35 minutes or until centers are cooked.

**Cream Cheese Frosting**

6 oz. Cream cheese, ½ c butter softened, 2 tsp vanilla, beat until light and fluffy and add 2 cups of powdered sugar. Beat together.
Gluten Free Lemon Cheesecake
By: Rachel Benoit

**Crust:**
- 5 tablespoons unsalted butter, softened
- 1/2 teaspoons grated lemon peel
- 1 cup Gluten-free flour *not containing xanthan gum
- ¼ cup sugar
- 1 ½ teaspoons grated lemon peel
- 1 teaspoon xanthan gum
- 1/8 teaspoon salt

**Filling:**
- 1 envelope (2 ¾ teaspoons) unflavored gelatin
- ¼ cup water
- 12 oz cream cheese, softened
- ¾ cup sugar
- 1/3 cup lemon juice
- 1 cup whipping cream, at room temperature

**Topping:**
- ¼ cup sugar
- 2 egg yolks
- 1 whole egg
- 3 tablespoons lemon juice
- 1/8 teaspoon salt
- 3 tablespoons unsalted butter
- Grated lemon peel (optional)

1) Preheat oven to 350˚F. Line a 9-inch spring form pan with foil or parchment paper; spray with non-stick cooking spray.

2) For crust, beat 5 tablespoons butter, ¼ cup sugar, and 1 ½ tablespoons lemon peel in large bowl with electric mixer at medium speed for 1 minute or until light and fluffy. Beat in flour, xanthan gum, and 1/8 teaspoon salt at low speed until mixture resembles coarse crumbs. Press mixture onto bottom of prepared pan. Bake 10 to 12 minutes or until golden brown. Cool completely in pan on wire rack.

3) Meanwhile for filling, sprinkle gelatin over water in a small microwaveable bowl. Let stand for 5 minutes or until gelatin softens. Microwave on HIGH for 30 seconds or until gelatin is dissolved and mixture bubbles around the edges.

4) Beat cream cheese and ¾ cup sugar in a large bowl with electric mixer at medium-high speed until well blended. Add 1/3 cup lemon juice; beat on low speed. Add cream; beat on medium-high for 2 minutes or until fluffy, scraping sides of bowl as necessary. Add gelatin; beat 3 minutes or until well combined. Pour over crust. Cover and refrigerate to set.

5) For topping, combine ¼ cup sugar, egg yolks, whole egg, 3 tablespoons lemon juice, and 1/8 teaspoon salt in small saucepan; cook and stir over medium-low heat for 3 minutes or until thickened. Remove from heat.

6) Stir in 3 tablespoons butter until well blended and butter is melted. Pour mixture through fine-mesh strainer into medium bowl. Let stand 5 minutes to cool slightly.

7) Spread cooled lemon topping over cheesecake. Cover and refrigerate 4 hours or until set. Garnish with lemon peel.

Makes 10-12 servings.

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Football Field Cake
By: Jacob Davis

**Directions:**
1. 1 13X9 inch cake pan
2. 1 19X13 cake board cut in half clockwise
3. 2 c. prepared white frosting, green food coloring, assorted color decorating gels
4. 1 square white mound bark
5. 2 pretzel rods
6. 4 thin pretzel sticks
7. Small bear cookies
Pumpkin Bread (Gluten Free)
By: Jane Benoit

Ingredients
2 ½ cups white rice flour  ½ cup cornstarch  5 teaspoons pumpkin pie spice
2 teaspoons baking soda  1 ½ teaspoons salt  1 teaspoon xanthan gum
4 large eggs  1 cup vegetable oil  ½ cup orange juice
3 cups granulated sugar  15 ounces of pumpkin

Instructions
Preheat oven to 350°F. Grease two 9x5 loaf pans
In a large bowl whisk together dry ingredients
In a medium bowl, mix together oil, eggs, and orange juice. Add sugar and pumpkin. Blend thoroughly and add to dry ingredients. Stir until all ingredients are thoroughly combined. Add 1 cup dried cranberries if desired.
Pour batter into prepared pans. Bake for 1 hour or until a taster inserted into the center of the loaf comes out clean.
Place pans on a wire rack to cool for 10 minutes, then remove bread from pans and allow to cool completely.
Enjoy.

CHOCOLATE SHEET CAKE
By: Ryan Alter

1 ¾ c flour
1 ¼ c sugar - brown
¼ c. cocoa
½ c sugar - white
1 ½ tsp baking powder
1 ½ tsp baking soda
¼ tsp salt
1 ¼ fat free milk
3 egg whites
2 Tbs. butter
1 ½ tsp vanilla
1 c. water
1Tbsp powder sugar

Brownie Cupcake Bites
By: Kyle Alter

21 oz. Brownie Mix ½ c. water ½ c Applesauce-unsweetened
2 Large egg whites 2 ¼ c. whipped topping-lite
You can add a cherry on top if desired.
Lemon Blueberry Cake
By: Emma Davis

8 oz. cream cheese  3 c. sugar
1 ½ c. butter                       6 eggs
3 c. all purpose flour  1 tsp. vanilla extract
½ tsp lemon juice            1 c. frozen or fresh blueberries

1. Cream together butter, sugar, cream cheese. Add eggs one at a time, beat well. Add flour one cup at a time & beat well. Add vanilla & lemon, beat well. Fold in blueberries.
2. Bake @ 350 degrees for 30 mins. Then @ 325 degrees for 50 mins.

Banana Pudding
By: Brandi Bennett

2 4 oz., boxes of French vanilla instant pudding
8 oz. sour cream
16 oz cool whip
8-10 ripe bananas
1 box vanilla wafers

Mix French Vanilla Pudding with 2 cups cold milk then put in sour cream mix well. Fold in cool whip until mixed. Slice bananas.

Line 9X13 pan with wafers then bananas then place half the pudding mixture on top. Repeat steps ending with pudding on top.

Garnish the top with 4 or 5 crushed vanilla wafers

Healthier Oatmeal Cookies
By: Zachary Hutchinson

¼ c. brown sugar  2 tbsp. honey  2 tbsp agave nectar
1 egg  1 tbsp water  ½ c whole wheat flour
½ tsp sea salt  ¾ tsp baking soda  ½ tsp. cinnamon
2 c. old fashioned oats

Preheat oven to 350 degrees. Spray mini muffin pan with oil spray. Mix together butter, egg, water and sweeteners. Mix dry ingredients together. Add to wet mixture. Mix then add raisins. Fill muffin tins about 2/3 full and bake for 12-14 minutes or until done. Can also add nuts, chocolate chips, cranberries or other similar ingredients.
Marvelous Mini Meatloafs
By: Kinley Hall

½ lb ground chuck           ½ lb lean ground turkey   1 pkg stovetop stuffing mix
1 c. water            1 tsp Italian seasoning      ¾ c. spaghetti sauce
¾ shredded mozzarella cheese

1. Preheat oven to 375 degrees.
2. Mix meat, stuffing, water and Italian seasoning until well blended.
3. Press evenly into 12 medium muffin cups, sprayed with cooking spray; make an indentation in center of each with back of spoon.
4. Spoon spaghetti sauce into indentations
5. Bake 30 mins or until meatloaves are cooked through (160 degrees). Top evenly with cheese; continue baking 5 minutes or until cheese is melted. Let stand 10 minutes before serving.

Strawberry Oat Squares
By: Kinley Hall

2 ¼ c uncooked quick oats  1 c. of all purpose flour  1 c of packed light brown sugar
2 tsp of baking soda       ½ tsp ground cinnamon  ¼ tsp of salt
1 cup softened butter 1 can (21 oz) strawberry pie filling ¾ tsp almond extract

1. Preheat oven to 375 degrees
2. Beat butter until smooth, add oats, flours, sugar, baking soda, cinnamon, and salt. Beat together until well blended and crumbly.
3. Press 2/3 of crumb mixture onto bottom of ungreased 13X9 inch baking pan. Bake 15 mins; let cool for 5 mins on wire rack.
4. Place pie filling in food processor; process until smooth, stir in almond extract.
5. Pour filling mixture over crust, sprinkle crumb mixture evenly over filling. Return pan to oven bake 20 mins. Until golden or bubbly.

Beef H’Orderves
By: Andy Benoit

Ingredients: Whole dill pickles, Softened cream cheese, dried beef/sliced

1. Dry pickles thoroughly
2. Cover with cream cheese
3. Wrap with dried beef to cover
4. Slice to size
**PEANUT BUTTER CHOCOLATE CHIP BANANA BREAD**

By: Grant Youngblood

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>Cooking spray</td>
<td>1 Tbs. unsweetened applesauce</td>
</tr>
<tr>
<td>1 c. Whole Wheat Flour</td>
<td>1/3 c. crunchy peanut butter</td>
</tr>
<tr>
<td>1 tsp. baking powder</td>
<td>¾ c brown sugar</td>
</tr>
<tr>
<td>½ tsp. baking soda</td>
<td>¼ c. plain fat free yogurt</td>
</tr>
<tr>
<td>½ tsp salt</td>
<td>1 large egg</td>
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1. Preheat oven to 350 degrees
2. Spray a 9x5 inch loaf pan with cooking spray
3. Whisk whole wheat flour, baking powder baking soda and salt in large bowl
4. Stir mashed bananas, peanut butter, brown sugar, yogurt, egg and applesauce thoroughly in separate bowl.
5. Stir the banana mixture into the dry ingredients until thoroughly combined; stir in the chocolate chips.
6. Spoon batter into the prepared loaf pan
7. Bake in the preheated oven until the loaf is lightly browned at the edges and a toothpick inserted into the center comes out clean, 40-50 mins.
8. Cool the bread in the pan on a rack for 15 mins. Before removing bread to finish cooling on rack.
9. When completely coo, if desired, melt a handful of chocolate chips and when slightly cooled, but still warm, pipe onto the bread in whatever design you like.
10. Slice and serve.

Can also be made into one dozen cupcakes if desired.

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**Peanut Butter Truffle Cookies**

By: Andy Benoit

Ingredients:
- 1 c creamy peanut butter
- 1 c. firmly packed light brown sugar
- 1 large egg
- 1 tsp. baking soda
- ½ cup semi-sweet chocolate chips

Directions:
1. Preheat oven to 350˚F
2. Combine all ingredients except chocolate chips in small bowl until blended. Stir in chocolate chips just until combined.
3. Drop dough using slightly rounded teaspoonfuls, 2 inches apart on ungreased baking sheets
4. Bake 9 minutes or until cookies are puffed and golden. Cookies will be very soft. On wire rack, place baking sheets and let stand 5 minutes. Remove cookies from sheets and cool completely.
5. Enjoy

Makes 4-1/2 dozen cookies

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**CAVEMAN COOKIES**

By: Skylar Plungis

Ingredients: 2 eggs, 1 c. roasted almonds, ½ c dried blueberries, ½ c dried apricots, ½ c shredded coconut, 1 tbsp extra virgin olive oil.

Place roasted almonds, blueberries, apricots and coconut in food processor and pulse until it is all minced. Drizzle in extra virgin olive oil. Transfer mixture to a mixing bowl and combine well with 2 eggs. Form thin patties about ¼” thick. Place on nonstick baking sheet and bake for 20 minutes, than cool on rack.