



2024
Juneau County 4-H
Foods Revue

March 10, 1 p.m.
Wonewoc Center School Gym



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Zoey Oleson
Cloverbud (Grade 5K-2)
Lindina Busy Bees 4-H Club
In-Person

Strawberry Mousse Pie

Ingredients

1/2 can Strawberry Pie Filling
1 Graham Cracker Pie crust
1 softened Brick Cream Cheese
1 Small container Cool Whip
1 Strawberry Jell-O Mix
2 teaspoons Lemon Juice

Instructions

Using a Stand Mixer mix cream cheese, cool whip, Jell-O mix, and lemon juice. Once well mixed fill pie crust, top with 1/2 can of strawberry pie filling. Refrigerate for 1 hour. Then Serve.

Evelyn Henry
Cloverbud (Grade 5K-2)
Blackhawk 4-H Club
In-Person

Oreo Dirt Cake

This fun Oreo Dirt Cake combines Oreos, pudding, and of course worms to make this the ultimate dirt and worms dessert!

Ingredients

80 Oreos
8 oz. cream cheese softened
2 boxes instant vanilla pudding 3-4 oz. each
4 cups milk
12 oz. Cool Whip
1 pack gummy worms

Instructions

In a food processor, turn Oreos into Oreo crumbs. This is the dirt.

Cream softened cream cheese until smooth with either a hand mixer or in a stand mixer.

Add instant pudding mix and milk to the cream cheese mixture and mix until well combined.

Fold in the Cool Whip until the mixture is completely mixed together.

Layer dirt and pudding in a small cup, beginning and ending with dirt.
Top with gummy worms and serve chilled.

Gregory Oleson
Cloverbud (Grade 5K-2)
Lindina Busy Bees 4-H Club
In-Person

Chocolate Strawberry Trail Mix

Ingredients

3/4 cup almonds (raw or roasted)
3/4 cup cashews (raw or roasted)
3/4 cup sunflower seeds (raw or roasted)
1 cup freeze-dried strawberries
2/3 cup dark chocolate chunks

Directions

Mix in a large bowl and store in an air tight zip lock bag.

Arabella Edwards
Cloverbud (Grade 5K-2)
Blackhawk 4-H Club
In-Person

No-Bake Blueberry Cheesecake Bars

Ingredients

9 graham cracker sheets
1/2 cup melted butter
1 tablespoon sugar
16 oz. cream cheese, softened
8 oz. Cool Whip
1 cup powdered sugar
1 teaspoon lemon juice
21 oz. blueberry pie filling

Instructions

- 1) Place graham crackers in a food processor and pulse into fine crumbs.
- 2) In a medium bowl, combine the graham cracker crumbs, melted butter and sugar.
- 3) Line an 8x8 pan with parchment paper. Press the graham cracker mixture evenly into the bottom of the pan. Chill in the fridge.
- 4) In a large bowl, mix softened cream cheese, Cool Whip, powdered sugar, and lemon juice until smooth. Spread evenly over crust. Chill for 5 to 10 minutes.
- 5) Spoon blueberry pie filling over the cream cheese layer. Gently spread out the blueberries.
- 6) Chill for at least 4 hours before serving.

Beau Miles
Cloverbud (Grade 5K-2)
Blackhawk 4-H Club
In-Person

Mini Smore Bites

Ingredients

Marshmallows (any size)
1/2 cup milk chocolate chips
1 cup crushed graham crackers

Instructions

1. Put your marshmallows on toothpicks or skewers.
2. Melt your chocolate chips in 30 second intervals in the microwave. Stir until melted.
3. Take marshmallow and dip in melted chocolate and immediately follow dipping it in crushed graham crackers.
4. Allow to cool before enjoying.

Charlotte Garfoot
Cloverbud (Grade 5K-2)
Wonewoc Badgers 4-H Club
In-Person

Picnic Kabobs

Ingredients

Seasonal fruit of your choice
2 Blocks of cheese, your choice
Kabob sticks
Citric acid or lemon water (if using apples)

Instructions

Cut small cubes of cheese and place on kabob.
Wash and dry fruit.
If using apples, peel and cut apples into cubes and soak in Citric acid or lemon water.
Place fruit on kabob.
Keep chilled until ready to eat

Loretta Schanke
Cloverbud (Grade 5K-2)
Blackhawk 4-H Club
In-Person

Fruit-tastic Fruit Leather

Ingredients

1/2 cup blueberries
1/2 cup canned zucchini pineapple (or regular pineapple)
1/2 cup canned pears
1/4 cup strawberries
2 1/2 cup water kefir, any flavor
1 tsp. lemon or lime juice
1 tsp. honey or maple syrup
1 3/4 cup apple sauce

Instructions

1. Blend fruit juice and sweetener in food processor until it becomes smooth.
2. Pour mixture on silicone dehydrator mats.
3. Dehydrate at 158°F for 6-9 hours
4. Cool for 10-15 minutes
5. Enjoy!

Rowan Clark
Cloverbud (Grade 5K-2)
Mauston T-N-T 4-H Club
Virtual

Mason Jar Ice Cream

Ingredients

1 cup heavy cream
1 1/2 tbsp. granulated sugar
1/2 teaspoon Pure Vanilla Extract
Pinch of Salt

Instructions

Pour cream, sugar, vanilla and salt into a 16 ounce mason jar and secure tightly with a lid.

Shake the jar until the cream thickens and almost doubles in size, 4 to 5 minutes.

Freeze for 3 hours, or until hardened.

Scoop and serve with your favorite toppings

Finley Dorn
Cloverbud (Grade 5K-2)
Orange Mill 4-H Club
Virtual

Cranberry Lemonade

Instructions

Squeeze fresh lemon juice by using a manual citrus juicer.

Pour freshly squeezed lemon juice, four cups of water, and maple syrup into a large pitcher.

Stir thoroughly so that the sugar dissolves and all ingredients are fully combined.

Add fresh lemon slices, cranberries, or mint, and a few ice cubes to each glass.

Pour your delicious lemonade into glasses and enjoy!

Liam Sutter
Cloverbud (Grade 5K-2)
Mauston T-N-T 4-H Club
Virtual

Kiddie Kabobs

Ingredients

Fresh Cherry Tomatoes
Whole Black Olives
Mozzarella Cheese
Deli Sliced Salami
Lollipop Sticks

Instructions

- Wash your hands and prepare area with cutting board and the empty Lollipop Sticks.
- Slice the Mozzarella into long strips, and then cut again into cubes.
- Drain Olives and place in a bowl to the side.
- Wash the Tomatoes and set aside.
- Have Salami folded in quarters and on the side as well.
- Start assembling your Kabobs!
- It can be done in any order or pattern, but putting the cheese on first and last helps hold all the other ingredients on the stick the best!
- Enjoy your light and healthy picnic or after school snack!

Leah Krizan
Grade 3-5
Orange Mill 4-H Club
In-Person

Cranberry Cream Puffs

Ingredients

Cream Puffs

1 cup water
1/2 cup unsalted butter
1/4 teaspoon salt
1 cup all purpose flour
4 large eggs

Cranberry Mousse

2 cups fresh cranberries
1/4 cup granulated sugar
1/4 cup orange juice
1 tablespoon orange zest
16 oz. Cool Whip

Instructions

Preheat the oven to 375 degrees.

Cream Puffs

In a medium saucepan over medium high heat, bring water and butter to a rolling boil.
Add flour and salt. Stir until the mixture is combined and forms a ball.
Place mixture into a large bowl. Let cool for 10 minutes.
After 10 minutes, beat one egg at a time, on low, mixing well after each addition.
Using a pastry bag, or drop by tablespoon, onto an ungreased baking sheet.
Bake for 25-35 minutes until golden brown.

Cranberry Cool Whip

In a small saucepan over medium heat, add cranberries, sugar, orange juice, and orange zest.
Stir until the cranberries burst and the sauce thickens. Set aside to cool completely.
Fold cranberries into Cool Whip.
Slice the cream puffs in half. Add cool whip to the bottom half. Replace top and dust with powdered sugar.

Amelia Henry
Grade 3-5
Blackhawk 4-H Club
In-Person

Blueberry Bread

Blueberry Bread is super easy and quick to make from scratch! This moist quick bread is loaded with fresh blueberries and topped with a sprinkle of sugar for some crunch. A perfect quick breakfast for busy mornings that the whole family will love!

Ingredients

1 1/2 cups all-purpose flour
1/2 cup granulated sugar
2 tsp baking powder
1/2 tsp salt
3/4 cup milk
1/4 cup vegetable oil
1 large egg
1/2 tsp vanilla extract
1 1/2 cups blueberries + 1 tsp. flour
1 Tbsp. sugar

Instructions

Preheat oven to 350° F (175° C). Grease and flour an 8 1/2 x 4 1/2 inch loaf pan.
Mix flour, sugar, baking powder, and salt in a large bowl. Stir milk, oil, egg, and vanilla extract into flour mixture until batter is just blended.
Combine washed and dried blueberries with 1 tsp of flour and gently fold them into the batter.
Pour batter into prepared loaf pan. Sprinkle one tablespoon of sugar over the batter.
Bake in the preheated oven until a toothpick inserted into the center comes out clean, 60 to 70 minutes. Let cool in the pan for 15 minutes, then transfer to a cooling rack and let cool completely.

Notes

For the best result let the blueberries come to room temperature before adding them to the batter.

Dry the blueberries thoroughly after washing them.

Don't over mix the batter! Mix just until the dry ingredients are moistened, about 15 light strokes with a spatula. It's ok if there are some small lumps. Over mixing can cause the bread to be tough and bake unevenly.

Fold the blueberries into the batter gently to minimize streaking. A silicone spatula works best for this.

Frozen Blueberries: Don't let them thaw! Add the frozen berries directly from the freezer to the batter and try to be super gentle while folding them in to minimize streaking. Baking time will be slightly longer.

Hadley Barreau
Grade 3-5
Wonewoc Badgers 4-H Club
In-Person

Chocolate Drizzled Cherry Bars

Ingredients

2 cups all-purpose flour
2 cups quick-cooking oats
1 1/2 cups sugar
1 1/4 cups butter, softened
1 can (21 ounces) cherry pie filling
1 teaspoon almond extract
1/4 cup semi-sweet chocolate chips
3/4 teaspoon shortening

Instructions

In a mixing bowl, combine flour, oats, sugar and butter until crumbly. Set aside 1 1/2 cups for topping. Press remaining crumb mixture into an ungreased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees for 15-18 minutes or until edges begin to brown. In a bowl, combine pie filling and extract, carefully spread over crust. Sprinkle with reserved crumb mixture.

Bake 20 - 25 minutes longer or until edges and topping are lightly browned. In a microwave or heavy saucepan, melt chocolate chips and shortening; stir until smooth. Drizzle over warm bars. Cool completely on a wire rack. YIELD: 3 dozen.

SOURCE: Taste of Home Best Loved Cookies & Bars, copyright 2008. Reiman Media Group. Page 173

**Contains nuts, dairy and gluten.

Irene Henry
Grade 3-5
Blackhawk 4-H Club
In-Person

Cranberry Apple Crisp

Ingredients

Filling

3 cups peeled and sliced tart baking apples like Granny Smith
2 cups fresh cranberries
1 cup sugar
3 tablespoons all-purpose flour
1 tablespoon fresh orange zest optional

Topping

2 cups old-fashioned oats
1/2 cup all-purpose flour
1/2 cup brown sugar packed
1/2 cup butter melted

Instructions

Preheat oven to 350 F. Lightly grease an 8x11-inch baking dish (or 7x11).
In a large bowl, toss apples, cranberries, sugar, flour, and orange zest together.
Pour into a prepared baking dish. Set aside.
In a medium bowl, mix topping ingredients until crumbly; sprinkle over apple mixture.
You can press crumbles together and drop over apples or just sprinkle.
Bake for 45-55 minutes, or until fruit is bubbly and topping is lightly browned.

Anna Miles
Grade 3-5
Blackhawk 4-H Club
In-Person

Cheesecake Bars

Ingredients

Crust:

Vegetable oil spray
5 whole graham crackers
1/3 cup all purpose flour
1/8 teaspoon salt
1/4 cup sugar
4 Tablespoons unsalted butter, melted

Filling:

1 pound cream cheese
3/4 cup sugar
2 large eggs
1 1/2 teaspoons vanilla extract

Topping:

2 cups of sliced strawberries with 1 tablespoon of sugar

Instructions

For the crust:

1. Preheat oven to 300 degrees. Make a foil sling for 8-in square baking pan. Spray foil with oil spray.
2. Add crackers, flour, salt, and 1/4 cup sugar to food processor. Pulse until pieces are finely ground.
3. Add melted butter to ground crackers in food processor. Pulse until combined.
4. Place crumb mixture in even layer covering the bottom of the baking pan. Press crumbs firmly into pan until very flat.
5. Place baking pan in oven. Bake until crust begins to brown at edges, 15-20 minutes. Remove from oven and allow to cool.

For the Filling:

1. Add cream cheese and 3/4 cup sugar to clean, dry food processor. Turn on and process until smooth, about 3 minutes.
2. With processor running, add eggs and vanilla through feed tube and process until just combined.
3. Pour filling evenly over cooled crust.
4. Place baking pan in oven and bake until edges are set and puffed slightly, but the center still jiggles slightly when baking pan is shaken, 30-35 minutes.
5. Place baking pan on cooling rack and let cool in pan for 2 hours. Cover baking pan with plastic wrap and refrigerate until bars are chilled, at least 4 hours.
6. Remove baking pan from refrigerator and remove plastic. Use foil to lift bars out of baking pan. Cut into squares. Top with strawberries. Serve.

Ryan Degner

Part 1

Grade 3-5

Wonewoc Badgers 4-H Club

In-Person

Strawberry Cheesecake Bars

Ingredients

Crust

1 1/2 c. finely ground graham cracker crumbs (from about 12 crackers)
6 tbsp. unsalted butter, melted
1/4 c. granulated sugar
1/4 tsp. kosher salt

Strawberry Topping

3 c. trimmed and chopped strawberries (from about 1 qt.)
1/4 c. granulated sugar
2 tbsp. fresh lemon juice
1 tbsp. cornstarch

Cream Cheese Filling

2 (8-oz.) blocks cream cheese, room temperature
2 large eggs
1/3 c. granulated sugar
1 tsp. vanilla extract
1/4 tsp. kosher salt

Crumble Topping & Assembly

3/4 c. all-purpose flour
1/4 c. packed dark brown sugar
1/4 tsp. ground cinnamon
1/4 tsp. kosher salt
5 tbsp. unsalted butter, melted
Halved strawberries, for serving

See Instructions on Page 19

Strawberry Cheesecake Bars

Instructions

Crust

Step 1

Preheat oven to 350°. Lightly oil a 9"-by-9" baking pan with cooking spray. Line bottom with parchment, leaving a 2" overhang on 2 opposite sides. Lightly coat parchment with cooking spray.

Step 2

In a medium bowl, mix crushed crackers, butter, granulated sugar, and salt until mixture resembles wet sand and holds together when pressed.

Step 3

Scrape mixture into prepared pan. Press into an even layer on bottom of up sides of pan with the back of a spoon or measuring cup.

Step 4

Bake crust until golden brown, about 12 minutes. Transfer pan to a wire rack and let cool.

Strawberry Topping

In a medium saucepan over medium-high heat, cook strawberries, granulated sugar, lemon juice, and cornstarch, smashing berries with a potato masher or side of a wooden spoon to release juices, until mixture comes to a boil. Continue to boil, stirring occasionally, until thickened, 5 to 7 minutes. Let cool slightly while preparing cream cheese filling and crumble topping.

Cream Cheese Filling

In a large bowl, using a handheld mixer on medium-high speed, beat cream cheese, eggs, granulated sugar, vanilla, and salt until smooth.

Crumble Topping & Assembly

Step 1

In a medium bowl, whisk flour, brown sugar, cinnamon, and salt. Add butter and stir until a crumbly dough forms. Spread cream cheese filling over crust. Carefully dollop strawberry topping over cream cheese filling. Using your hands, crumble topping over.

Step 2

Bake bar until puffed and just set in the center, about 35 minutes. Transfer pan to a wire rack and let cool completely. Refrigerate until well chilled, about 1 hour more.

Step 3

Using parchment overhang, lift up bar and transfer to a cutting board. Slice into squares and top each slice with a halved strawberry.

Vidalia Wolfe
Grade 3-5
Wonewoc Badgers 4-H Club
In-Person

Lemon Bars

Ingredients

Shortbread Crust

1 cup (230g; 2 sticks) unsalted butter, melted
1/2 cup (100g) granulated sugar
2 teaspoons pure vanilla extract
1/2 teaspoon salt
2 cups + 2 Tablespoons (265g) all-purpose flour (spooned & leveled)

Lemon Filling

2 cups (400g) granulated sugar
6 Tablespoons (46g) all-purpose flour
6 large eggs
1 cup (240ml) lemon juice (about 4 lemons)
optional: confectioners' sugar for dusting

Instructions

Preheat the oven to 325°F (163°C). Line the bottom and sides of a 9×13 glass baking pan (do not use metal) with parchment paper, leaving an overhang on the sides to lift the finished bars out (makes cutting easier!). Set aside.

Make the crust: Mix the melted butter, sugar, vanilla extract, and salt together in a medium bowl. Add the flour and stir to completely combine. The dough will be thick. Press firmly into prepared pan, making sure the layer of crust is nice and even. Bake for 20-22 minutes or until the edges are lightly browned. Remove from the oven. Using a fork, poke holes all over the top of the warm crust (not all the way through the crust). A new step I swear by, this helps the filling stick and holds the crust in place. Set aside until step 4.

Make the filling: Sift the sugar and flour together in a large bowl. Whisk in the eggs, then the lemon juice until completely combined.

Pour filling over warm crust. Bake the bars for 22-26 minutes or until the center is relatively set and no longer jiggles. (Give the pan a light tap with an oven mitt to test.) Remove bars from the oven and cool completely at room temperature. I usually cool them for about 2 hours at room temperature, then stick in the refrigerator for 1-2 more hours until pretty chilled. I recommend serving chilled.

Once cool, lift the parchment paper out of the pan using the overhang on the sides. Dust with confectioners' sugar and cut into squares before serving. For neat squares, wipe the knife clean between each cut. Cover and store leftover lemon bars in the refrigerator for up to 1 week.

Clayton Wolfe
Grade 3-5
Wonewoc Badgers 4-H Club
In-Person

Can't Leave Alone Bars

Ingredients

1 package white cake mix (regular size)
2 large eggs, room temperature
1/3 cup canola oil
1 can (14 ounces) sweetened condensed milk
1 cup semisweet chocolate chips
1/4 cup butter, cubed

Instructions

1. Preheat oven to 350°. In a large bowl, combine the cake mix, eggs and oil. Press two-thirds of the mixture into a greased 13x9-in. baking pan. Set remaining cake mixture aside.
2. In a microwave-safe bowl, combine the sweetened condensed milk, chocolate chips and butter. Microwave, uncovered, until chips and butter are melted; stir until smooth. Pour over crust.
3. Drop teaspoonfuls of remaining cake mixture over top. Bake until lightly browned, 20-25 minutes. Cool before cutting.

Ana Wurster
Grade 3-5
Blackhawk 4-H Club
In-Person

Ana's Ham & Cheese Pinwheels

Ingredients

2 large tortillas, "burrito size"
4 leaves lettuce, Romaine
10-12 slices deli ham, 1 small package
8 slices cheese (cheddar cheese, Swiss cheese, or Colby Jack)

Instructions

Lay the tortillas flat
Next, layer the ham onto the tortillas.
On top of the ham, add lettuce.
The last ingredient, add on the 4 slices of cheese to each tortilla.
Roll the tortillas tightly and slice into 2-inch sections.

Use a toothpick or reusable food picks to secure each wheel.
Serve these immediately or store in the refrigerator.

Westley Clark
Grade 3-5
Mauston T-N-T 4-H Club
Virtual

Part 1

Chocolate Fudge Cake Doughnuts

Ingredients

Doughnuts

1/2 cup (43g) Dutch-process cocoa
1 1/3 cups (160g) Unbleached All-Purpose Flour
3/4 cup (160g) light brown sugar, packed
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon table salt
1/2 teaspoon espresso powder, optional
1/2 cup (85g) chocolate chips
2 large eggs
1/3 cup (76g) milk
1 teaspoon King Arthur Pure Vanilla Extract
1 teaspoon white vinegar or cider vinegar
8 tablespoons (113g) unsalted butter, melted

Chocolate icing, optional

1 cup (170g) chocolate chips
4 tablespoons (57g) milk or half-and-half

See Instructions on Page 24

Chocolate Fudge Cake Doughnuts

Instructions

1. Preheat the oven to 350°F.
2. To make the batter: In a large mixing bowl, whisk together the cocoa, flour, sugar, baking powder, baking soda, salt, espresso powder, and chocolate chips. Set aside.
In a large measuring cup or medium-sized mixing bowl, whisk together the eggs, milk, vanilla, and vinegar.
3. Add the wet ingredients to the dry ingredients, stirring to roughly blend. Once you can no longer see any bits of raw egg, stir in the melted butter. There's no need to beat the batter, just make sure everything is well-combined.
4. Lightly grease the wells of two standard doughnut pans. If you don't have two pans, simply bake the batter in two batches. Spoon the batter into the prepared pan(s), filling the wells about half to two-thirds full; there should be about 64g to 70g batter in each well.
5. Bake the doughnuts for 12 to 15 minutes, or until a toothpick inserted into the center of one comes out clean. Don't over-bake the doughnuts, as this could dry them out.
6. Remove the doughnuts from the oven and after 30 seconds or so, use a nylon heatproof spatula or table knife to carefully loosen their edges. Turn the pan upside down over a rack, gently tap the pan on the rack, then give it a little shake; the doughnuts should fall onto the rack. If one or two stick, use the spatula or knife to loosen them further. Do all of this quickly; the longer you wait, the more chance the doughnuts will stick.
7. For simple sugar-coated doughnuts, immediately shake the doughnuts in a paper or plastic bag with 1 tablespoon granulated sugar.
8. If you want to ice the doughnuts rather than shake them in sugar, allow them to cool completely before icing.
9. To make the icing: Combine the chocolate chips and milk or half-and-half in a microwave-safe bowl or measuring cup. Heat until the liquid is steaming and starting to bubble.
10. Remove from the microwave, and stir until the chips have melted and the icing is smooth.
11. Dip the top of each doughnut in the icing, spreading to coat; or simply spread icing on the doughnuts. Garnish with sprinkles or shaved chocolate, if desired.

Store doughnuts, loosely covered, at room temperature for a couple of days; freeze for longer 24 storage.

Ensley Reis
Grade 3-5
Orange Mill 4-H Club
Virtual

After Thanksgiving Sandwich

Ingredients

Homemade sage focaccia bread with local honey
2 slices of turkey breast
Tablespoon of cranberry balsamic dressing
A cup of home grown micro greens

Instructions

1. Get bread
2. Cut bread lengthwise
3. Separate halves of bread
4. Take the turkey and put on one half
5. Put micro greens on top of turkey
6. Put dressing on top of micro greens
7. Put other half of bread on top
8. ENJOY!!!!!!!!!!

Alaina Henry
Grade 6-8
Blackhawk 4-H Club
In-Person

Bacon Wrapped Little Smokies

Nothing beats sticky sweet and savory little smokies wrapped in bacon with brown sugar. Make this easy appetizer for your next party!

Ingredients

1 pound bacon (not thick sliced)
1 package (14 oz.) little smoked sausages
1 cup brown sugar, packed

Instructions

Cut the bacon into thirds.

Tightly wrap one piece of bacon around one little smokie. Place seam down in a glass 13x9 dish. Repeat with remaining little smokies.

Sprinkle evenly with brown sugar. There should be a thin layer over all the little smokies.

Cover and refrigerate for at least 1 hour.

Preheat oven to 350°F. Uncover little smokies and bake for 40-50 minutes. Bacon should be crispy and sugar deeply caramelized.

Gabriel Wolfe
Grade 6-8
Wonewoc Badgers 4-H Club
In-Person

Crock Pot Apple Cinnamon Rolls

Ingredients

2 cans of cinnamon rolls like Pillsbury
1 cup heavy whipping cream
1 egg
3 tablespoons brown sugar
2 teaspoons vanilla extract
1 tsp cinnamon

Apple Mixture

4 large apples 2 Honey crisp and 2 Granny Smith
1/4 cup melted butter
1/3 cup brown sugar
1 tsp cinnamon

Cream Cheese Frosting

4 oz. cream cheese, softened
4 tablespoons butter, softened
1 1/2 cups powdered sugar
2-3 tablespoons milk
1/2-1 tsp cinnamon

Instructions

Spray the slow cooker with non stick spray.

Apple Mixture:

Add the apple mixture ingredients to a bowl - butter, brown sugar, and cinnamon. Heat in the microwave stirring occasionally until the brown sugar has dissolved, about 1 minute.

Peel apples, slice and dice into 1" pieces. Add apples in with the brown sugar mixture, tossing to coat the apples evenly.

Cream Cheese Frosting:

Whisk the icing ingredients until smooth.

Cinnamon Roll Assembly:

Combine the heavy cream, egg, brown sugar, vanilla, and cinnamon into a medium bowl. Whisk until smooth and egg is incorporated.

Cut each cinnamon roll into four pieces. Place half of the cinnamon roll pieces evenly into the bottom of the slow cooker. Add half of the apple mixture on top.

Pour the heavy cream mixture over the top of the cinnamon rolls. Top with remaining pieces of cinnamon rolls and the remaining apple mixture (and their juices).

Drizzle 1/3-1/2 cup of cream cheese frosting over the top of the cinnamon rolls in the crock pot.

Slow Cook Cinnamon Rolls:

Cover and cook on low for 2-2.5 hours or until cinnamon rolls are cooked through.

Drizzle the cinnamon rolls with the remaining cream cheese frosting.

Serve by scooping out portions into bowls.

Keaton Barreau
Grade 6-8
Wonewoc Badgers 4-H Club
In-Person

Air Fryer Eclairs

Prep Time: 20 Minutes

Cook Time: 10 Minutes

Total Time: 30 Minutes

Servings: 14 Servings

Eclair:

1 cup water
1 stick butter, unsalted
1/4 teaspoon kosher salt
1 cup all-purpose flour
4 large egg
1 teaspoon vanilla extract

Filling:

1 pkg. instant vanilla pudding mix
2 cups milk, cold
1 cup heavy whipping cream
1/4 cup powdered sugar
1 teaspoon vanilla extract

Optional: 1 container chocolate frosting

Instructions

Prepare an air fryer tray with a sheet of parchment paper.

In a medium saucepan, add the water, butter, and salt and bring to a boil.

Stir in the flour and cook, stirring constantly, until the mixture forms a dough ball. (There will be a thin film on the bottom of the pan).

Remove the pan from the heat and add the dough to a large mixing bowl to cool for 10 minutes.

Stir in the eggs, one at a time, until combined and the dough becomes shiny.

Add the dough to a piping bag or Ziploc bag with a corner trimmed off. Working in batches, pipe 1 inch thick and 4 inch long strips onto the parchment paper.

Set the air fryer setting to 350 degrees and cook for 6-8 minutes, or until the eclairs are puffed, lightly golden, and cooked through.

While the eclairs cook, prepare the custard. Blend the heavy cream, vanilla, and powdered sugar with an electric mixer until stiff peaks form.

Mix together the pudding mix and milk until well blended in a large bowl.

Fold in the whipped topping until just combined and chill in the refrigerator for 15-20 minutes.

Allow eclairs to cool fully, then slice the eclairs in half with a serrated knife.

Pipe or spoon the chilled custard filling onto the bottoms of the eclairs and place the tops back on.

Spread chocolate frosting over each eclair top and keep chilled until ready to serve. Enjoy!

*I made small circles of dough to make these similar to a cream puff.

Source: <https://forktospoon.com/air-fryer-eclairs/>

William Schanke
Grade 6-8
Blackhawk 4-H Club
In-Person

Christmas Cranberry Tart

Ingredients

1 package (12 ounces) fresh or frozen cranberries, thawed
1 cup sugar, divided
1/2 cup sliced almonds
2 large eggs, room temperature
3/4 cup butter, melted
1 teaspoon almond extract
1 cup all-purpose flour
1 tablespoon confectioners' sugar

Instructions

1. In a small bowl, combine the cranberries, 1/2 cup sugar and almonds. Transfer to a greased 11-in. fluted tart pan with a removable bottom. Place on a baking sheet.
2. In a small bowl, beat the eggs, butter, extract and remaining sugar. Beat in flour just until moistened (batter will be thick). Spread evenly over berries.
3. Bake at 325° for 40-45 minutes or until a toothpick inserted in the center comes out clean. Cool in pan on a wire rack. Dust with confectioners' sugar. Refrigerate leftovers.

Henry Clark
Grade 6-8
Blackhawk 4-H Club
Virtual

Mongolian Tofu

Ingredients

14 oz. extra firm tofu
3 tbsp. low sodium soy sauce (GF if needed or coconut aminos)
2 tbsp. rice vinegar
2 tbsp. hoisin sauce
2 tsp sugar (leave out for low carb)
4 tsp cornstarch, divided
1 tsp Asian chili garlic paste (or Sriracha or red pepper flakes)
1 tbsp. ginger, grated (more to taste)
2 garlic cloves, minced
2 tsp coconut oil
6 green onions, sliced
1/2 cup shredded carrots

Instructions

Press the tofu using a tofu press or a heavy can and paper towels by placing the tofu between a few pieces of paper towel and place a heavy can on top. Let it rest for 15-20 minutes to remove some excess liquid. This will help the tofu get nice and crispy.

Cut tofu into 3/4-1 inch cubes

Make the sauce by mixing together the soy sauce, rice vinegar, hoisin sauce, sugar, 1 tsp cornstarch, Asian garlic chili paste, garlic and ginger.

Heat the oil in a skillet to med-high heat. Toss the tofu cubes into the remaining cornstarch and add to the heated oil. Cook for 4-5 minutes on each side until crispy.

Add the green onions, carrots, and sauce and cook until sauce thickens and onions are tender 3-4 minutes stirring occasionally.

Serve over rice or noodles and top with fresh green onions.

Bridget Totzke
Grade 9 and over
Wonewoc Badgers 4-H Club
In-Person

Mootastic Fruit and Dips

Quick Easy Fruit Dip

1 1/2 c powder sugar
8 oz. cream cheese, room temperature
1 tsp vanilla
1 tub cool whip

Mix above ingredients well. Cool and Serve.

Fruit Dip

8 oz. cream cheese, small box of instant vanilla pudding, 3/4 cup vanilla yogurt, cool whip. Mix all together. Chill and serve. Can substitute white chocolate pudding for vanilla pudding if you like.

Mootastic board is made of strawberries, watermelon, cantaloupe, kiwi, nectarines, and grapes.



Elizabeth Colwell
Grade 9 and over
Mauston T-N-T 4-H Club
In-Person

Cranberry Cream Cheese Delights

Cranberry Bars

Mix together:

2 eggs
1 1/2 cup sugar
1/2 cup soft butter

Add and mix well:

1 1/2 cup flour
1 tbsp. brown sugar
1/2 tsp salt
1/2 baking powder
1 tsp vanilla
2 cups whole raw cranberries
1/2 Walnuts

9 x 13 pan oiled and floured, bake at 350 degrees for 40-45 min.

Cream Cheese Frosting

Combine:

1 tsp vanilla
3 oz. cream cheese, softened
2 cups powdered sugar
1/2 cup butter, softened
1 tbsp. milk

Spread on cooled Bars:

Salted Caramel Drizzle

Over medium heat for approximately 6 minutes, constantly stirring:

1 cup sugar

Once sugar is completely melted stir in:

6 tbsp. unsalted butter

Once butter is completely melted stir in:

1/2 cup heavy cream

Stop Stirring and allow to boil for 1 minute.

Remove from heat and stir in:

1 tsp Salt

Sweet & Savory Homemade Bagels with Fresh Mascarpone Cheese

Ingredients-Bagels

2 cups warm water
2 tbsp. oil
2 tbsp. liquid honey
2 1/2 tsp. salt
5 cups freshly milled hard wheat flour
2 tsp vital wheat gluten, optional
1 1/2 tbsp. quick rising yeast
16 cups water (approximately) for boiling bagels
1/3 cup liquid honey

Egg wash

Toppings if desired (bagel seasoning, poppy seeds, sesame seeds, cinnamon sugar, etc.)

1. In large mixing bowl, combine warm water, oil, 2 tbsp. honey and salt
2. Add 3 cups flour and gluten, if using. Sprinkle yeast ovetop and continue mixing. While mixing, gradually add just enough of the remaining flour, 1/2 cup at a time, to form a slightly stiff dough.
3. Knead dough until smooth and elastic, 3-5 minutes. Let rise in a warm place until doubled in bulk, about 1 hour.
4. In a large pot over high heat, bring water to a boil. Stir in 1/3 cup honey. Reduce heat to maintain a simmer.
5. Punch down dough and turn out onto a lightly floured or oiled surface. Divide into 12 even pieces. Shape each piece into a ball. Using your thumb, poke a hole through the center of each ball of dough, gently twirling it around your thumb to enlarge the hole slightly. Place shaped bagels on prepared baking sheet and let rise for 5 minutes.
6. Preheat oven to 400°F.
7. Starting with the first bagels shaped and ending with the last, drop bagels into simmering honey-water, 2 to 3 at a time to prevent crowding (adjust heat, if necessary, to keep water simmering at all times). Cook for about 30 seconds per side.
8. Using a slotted spoon, transfer boiled bagels to a wire rack or baking sheet lined with paper towels. Let drain for a few seconds, then transfer to prepared baking sheet.
9. Lightly brush each bagel with egg wash, if desired add any desired toppings. Bake in preheated oven for 25-30 minutes, until lightly browned.
10. Transfer bagels to a wire rack to cool. Cool completely before storing.

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Sweet & Savory Homemade Bagels with Fresh Mascarpone Cheese

Mascarpone Cheese

2-quart pot
large colander
bowl or bucket to fit under the colander
double-layer fine cheesecloth
thermometer that measures as low as 86 degrees Fahrenheit

2 cups raw cream
2 cups raw whole milk
1/8 organic vegetable rennet tablet Non-GMO*
2 tablespoons pure water

Instructions

First, make sure your hands, countertops, and all of your tools are very clean and free of chlorine.

In a saucepan, slowly heat raw cream and raw milk to 86 degrees Fahrenheit, stirring slowly.
Once milk reaches this temperature, turn off the heat.

Crush 1/8 rennet tablet into a powder and dissolve into water.
Add rennet water to the warmed milk and cream.
Slowly stir -- mimic a Ferris wheel when you stir: up and over in circles -- for 20 seconds, until well mixed.
Then counter-stir for 5 seconds.
Cover the pot with a large tea towel and set aside at room temperature for 10 to 12 hours, or overnight.
Do not disturb the pot.

After 10 to 12 hours, there may be a pooling of whey on the surface and an overall thickening of the milk.
This is a very soft curd that has formed. On the other hand, your cheese may have very little visible whey and scoop like yogurt. It all depends!

Now, rinse the cheesecloth in hot water and wring out.
Line a colander with a double thickness of cheesecloth, and nest the colander into a bowl or bucket.
Ladle the thickened cream into the prepared colander.
Cover loosely with a large tea towel or large corners of cheesecloth.
Place this in a cool location or refrigerator. (I leave mine out when we go to sleep, as our home cools off considerably overnight.)

Allow the cheese to drain 2 to 12 hours, until desired thickness is achieved. (Reserve leftover whey for the base of a smoothie, or use in place of milk in your favorite pancake recipe.)
Transfer to a glass storage container and refrigerate.
Consume within 1 week.

Kyle Degner
Grade 9 and over
Wonewoc Badgers 4-H Club
In-Person

Football Charcuterie

Ingredients

Dip

2 cups cream cheese, softened
Bacon Seasoning
1/2 cup crumbled bacon
1/2 shredded Cheddar Cheese

Combine dip ingredients and place in bowl to put on Charcuterie Board

Board Ingredients

30-40 Ea. Pretzel Rods
2-6. large crackers, other assortments crackers
12 slices Muenster Natural Cheese, quartered
1 block Fiesta Pepper Jack Natural Cheese
1 pkg. Mild Natural Cheddar Cheese
5 ea. Beef sticks
1 lbs. ham
1 lbs. turkey
4 cups Sargento® Shredded Mozzarella Natural Cheese
1 pkg. Sargento® Sliced Mozzarella Natural Cheese
Fresh Fruit, Olives, and Veggies for additional garnishment

Noah Fry
Grade 9 and over
Blackhawk 4-H Club
Virtual

Crepes

Ingredients

- 1 cup (240 ml) milk any type
- 1 tablespoon (15 ml) vegetable oil or melted butter
- 2 large eggs at room temperature
- 1 cup (120 g) all-purpose
- 2 teaspoons granulated sugar
- ½ teaspoon salt

Instructions

1. In a blender or food processor, combine milk with vegetable oil or melted butter, and egg.
2. Blend briefly
3. Add flour, sugar, and salt to the liquid mixture.
4. Blend at medium speed for 20 seconds.
5. Stop and scrape the sides of the blender jug/food processor with a spatula.
6. Blend for 10 more seconds.
7. Allow mixture to rest for 20-30 minutes or overnight in the fridge.
8. Heat a 9-10-inch pan on medium-high heat.
9. Brush with a very small amount of butter.
10. Add ¼ cup of crepe batter to one side of the pan (preferably the top corner/opposite to the handle).
11. Very quickly swirl to coat the pan with batter.
12. If there are any holes, add a little more batter to cover them.
13. Cook until the sides of the crepe become golden.
14. Then flip and cook for 30 more seconds.
15. Remove onto a clean plate, or cutting board or sheet pan.
16. With the remaining batter (no need to add butter to the pan each time before adding the batter).
17. Serve with your choice of toppings such as whipped cream, sweetened condensed milk, chocolate, fresh fruit, fruit compote, honey, ham and cheese, etc.

Bailey Madden
Grade 9 and over
Mauston T-N-T 4-H Club
Virtual

Traditional Cheesecake

Prep Time: 20 minutes Bake Time: 55 minutes +chilling 12 servings

Ingredients

Crust:

1 cup graham cracker crumbs
1 tablespoon sugar
3 tablespoons cold butter

Filling:

4 packages (8 ounces each) cream cheese, softened
1-1/4 cups sugar
1 tablespoon lemon juice
2 teaspoons vanilla extract
3 large eggs, room temperature, lightly beaten
Fruit Topping and Whipped Cream, optional

Instructions

1. In a small bowl, combine cracker crumbs and sugar; cut in butter until crumbly. Grease the sides only of a 9-in. spring form pan; press crumb mixture onto bottom of pan. Place on a baking sheet. Bake at 350° for 10 minutes. Cool on a wire rack.
2. In a large bowl, beat cream cheese and sugar until smooth. Beat in lemon juice and vanilla. Add eggs; beat on low speed just until combined. Pour filling onto crust. Return pan to baking sheet.
3. Bake at 350° until center is almost set, 45-55 minutes. Cool on a wire rack for 10 minutes. Carefully run a knife around the inside edge of pan to loosen; cool 1 hour longer.
4. Refrigerate overnight. Serve plain, with a fruit topping or whipped cream. Refrigerate leftovers.



Thank you to
Wonewoc Badgers 4-H Club
for hosting the Foods Revue!



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