

# Desserts

## Honorable Mention

### CARMEL DUMPLINGS

Carmelize ½ cup sugar in a heavy skillet. Add 2 Tbsp. butter, 1 cup sugar, 1/8 tsp. salt and 2 cups hot water.

#### Dumplings:

Cream 2 Tbsp. butter and ½ cup sugar. Add 1½ cups flour alternated with 1 cup milk, and 2 Tbsp. baking powder. Then add 1 tsp. vanilla. Bake 20-30 minutes at 375 degrees.

**Destiny Smith**  
Knox

### 7 LAYERS

1 stick oleo  
1 cup graham crackers  
1 cup coconut  
6 oz. peanut butter chips  
6 oz. butterscotch chips  
½ can sweetened condensed milk  
1 cup nuts

Roll crackers and melt oleo. Press on bottom of dish. Add coconut and chips on top. Spread condensed milk on top, and then the nuts. Bake in greased pan at 375 degrees for 10-15 minutes.

**Gertrude Jolly**  
Titusville

## Finalist

### ALMOST JOY BROWNIES

1 cup margarine, softened  
1½ cups white sugar  
3 eggs  
1 tsp. vanilla flavoring  
1 cup flour  
¼ cup baking cocoa  
½ cup chopped almonds  
1 can sweetened condensed milk (not evaporated)  
1 cup coconut  
1 can fudge frosting (any brand)

Preheat oven to 350 degrees. Cream margarine and sugar. Add eggs, one at a time, then vanilla. Combine flour, cocoa and ¼ cup of the almonds. Add to creamed mixture. Spread into a well-greased 13- by 9-inch baking pan. Bake for 30 minutes. Remove and set aside. In a small bowl,

combine the sweetened milk, coconut and rest of almonds. Spread coconut mixture evenly over hot brownies. Return to oven and bake an additional 20 minutes or until lightly browned. Spread fudge frosting over hot brownies. Set aside to cool or chill in refrigerator until frosting is set.

**Holly M. Miller**  
Oil City

### ANGEL FOOD CAKE

2 cups egg whites  
2 cups sugar  
1½ cups flour  
1¼ tsp. cream of tartar  
Pinch of salt

Use ¼ cup cornstarch for each cup of flour. Put cornstarch in cup, then fill up with flour. Sift flour and 1 cup sugar 3 times. Beat egg whites, cream of tartar and salt until soft mounds form. Then beat in 1 cup sugar, a little at a time, until stiff peaks form. Fold in dry ingredients ¼ at a time. Put in ungreased tube pan and bake at 325 degrees for 1 hour. For strawberry, fold in 2 Tbsp. strawberry danish dessert each time you fold in dry ingredients. For chocolate, put ¼ cup cornstarch in cup and fill to ½ mark with cocoa and fill up with flour. For ½ cup flour, put in 1/8 cup cornstarch and fill to ¼ mark with cocoa then fill up with flour.

**Amanda Schwartz**  
Harrisville

### APPLE BROWNIES

1 stick oleo  
1 cup sugar  
1 egg  
1 cup flour  
½ tsp. baking powder  
½ tsp. baking soda  
1 tsp. cinnamon  
1 cup chopped apples  
1 cup chopped walnuts

Combine flour, baking powder, baking soda and cinnamon in a small bowl. Beat oleo and sugar together. Add egg and beat. Add flour mixture and blend together. Add apples and nuts. Put in a greased and floured 9-inch square pan and bake at 350 degrees 35-40 minutes. Cool. You can put frosting on them, if desired.

**Dorothy R. Frantz**  
Franklin

### APPLE CAKE

3 cups flour  
2 cups sugar  
1 tsp. salt  
3 eggs  
1½ cups canola oil  
2 tsp. vanilla extract  
1½ tsp. baking soda  
3 cups chopped apples  
1 cup chopped walnuts  
2 tsp. cinnamon  
1 cup coconut  
1 cup chocolate chips

Mix all ingredients together. Spray a bundt cake pan and put batter in pan. Bake 1½ hours at 350 degrees. Remove from oven. While it's hot, poke holes in the cake.

#### Topping:

¾ stick butter  
1 cup brown sugar  
¼ cup milk

Mix all topping ingredients in a medium pan. Boil 2½ minutes and pour over cake. Remove from pan.

**Geri Smith**  
Brookville

### APPLE CRISP

4 cups sliced apples or more  
1 tsp. cinnamon  
½ tsp. salt  
¼ cup water  
¾ cup flour  
1 cup white sugar  
1/3 cup soft butter

Place sliced apples in buttered dish. In another bowl, mix flour, sugar and softened butter. Mix together and pour over the apples. Bake at 350 degrees for 40 minutes.

**Anita Lauer**  
Lucinda

### APPLE DUMPLINGS

6 Gala apples, peeled and cored (leave whole)  
2 cups flour  
2 tsp. baking powder  
1 tsp. salt  
2/3 cup shortening  
½ cup milk

Sift dry ingredients. Cut in shortening and milk. Roll dough and cut into 6-inch squares. Brush dough with butter and sprinkle with cinnamon and sugar. Wrap dough around apples.

#### Syrup:

1 cup sugar  
1 cup water  
1/8 tsp. cinnamon  
1/8 tsp. nutmeg  
2 drops red food coloring  
2 Tbsp. butter

Bring ingredients to a boil, then add 2 Tbsp. butter. Cover dumplings in syrup and bake in 350 degrees for 45-50 minutes.

**Laura Shaffer**  
Grove City

### APPLE NOODLE PUDDING

18-oz. pkg. egg noodles  
2 eggs  
½ cup sugar  
½ tsp. salt  
2 Granny Smith (or tart) apples, cubed very small or shredded  
1 Tbsp. cinnamon (or to taste)  
1 cup milk  
½ cup raisins (optional)

Preheat oven to 350 degrees. Cook egg noodles until soft; drain. Place in buttered or sprayed 2-quart casserole dish. Mix sugar, eggs, apples and ¾ Tbsp. cinnamon. Add milk to mixture. Stir. Sprinkle the rest of the cinnamon on top. Bake 30 minutes. Let rest until cool. Serve plain or with whipped cream.

**Georgie Seiden**  
Franklin

### APPLE PAN DOWDY

Mix together:  
1 cup flour  
1 Tbsp. sugar  
2 tsp. baking powder  
2½ Tbsp. shortening  
¼ cup milk

Bring to a boil:

1 cup water  
1 cup brown sugar  
¼ cup flour  
1 tsp. vinegar  
1 tsp. vanilla  
1 Tbsp. butter

Put in an 8-inch pan. Slice apples until pan is half-full. Pour liquid mixture over and drop biscuit mix over apples. Bake at 400 degrees until apples are tender.

**Katherine Hartzell**  
Keystone High School