

Finalist

CAROLINA PUMPKIN BARS

4 eggs, beaten
 1 2/3 cups sugar
 1 cup oil
 15-oz. can pumpkin
 2 cups flour
 2 tsp. baking powder
 2 tsp. cinnamon

1 tsp. salt
 1 tsp. baking soda
 Mix together; spread in ungreased 9- by 13-inch pan. Bake at 350 degrees for 30 minutes.

Frosting:
 3 oz. cream cheese
 1/2 cup butter
 1 tsp. vanilla
 2 cups powdered sugar

Cream together. Add 2 cups powdered sugar and beat until right consistency to spread on cake. Spread frosting when cake is cooled.
Robbie J. McCrea
 Oil City

CASHEW BARS

1 1/2 cups all-purpose flour
 3/4 cup packed brown sugar
 1/4 tsp. salt
 1/2 cup cold butter
 2 cups cashews, chopped a little
 1 cup butterscotch chips
 1/2 cup light corn syrup
 2 Tbsp. butter

In a bowl, combine flour, salt and sugar. Cut in the half-cup of butter until it resembles coarse crumbs. Press into a greased 13- by 9-inch pan. Bake at 350 degrees for 10 minutes. Sprinkle with cashews. Melt butterscotch chips; add corn syrup and 2 Tbsp. butter. Mix well. Pour over nuts. Bake 10 minutes. Cool; cut into squares.

Bonnie Tologo
 Cooperstown

CARROT CAKE

4 eggs
 1 1/2 cups vegetable oil
 2 cups all-purpose flour
 2 cups sugar
 2 tsp. baking soda
 2 tsp. baking powder
 2 tsp. ground cinnamon
 1/4 tsp. salt
 3 cups grated carrots
 1 1/2 cups coarsely chopped pecans or walnuts

Grease and flour 13- by 9-inch baking pan. Beat eggs and oil in small bowl. Combine flour, sugar, baking soda, baking powder, cinnamon and salt in a large bowl. Add egg mixture; mix well. Stir in carrots and nuts. Pour into prepared pans. Bake 30-35 minutes in 350-degree oven. Cool completely. Spread with Cream Cheese Icing (see below).

Cream Cheese Icing:
 1 pound powdered sugar
 8 oz. cream cheese, softened
 1/2 cup butter, softened
 1 tsp. vanilla

Combine in a small bowl and beat until smooth.
Phillip Miles
 Clarion-Limestone High School

CHEESE DANISH

2 cans crescent rolls
 8-oz. pkg. cream cheese
 1 cup sugar
 1 tsp. vanilla
 1 stick butter, melted
 2 Tbsp. cinnamon
 1/4 cup sugar

Mix cream cheese with sugar; add vanilla. Spread 1 can crescent rolls in bottom of 9- by 13-inch pan. Layer cream cheese mixture. Place second layer of crescent rolls on top. Pour melted butter over top and sprinkle with cinnamon and sugar. Bake at 350 degrees for 30 minutes. Let stand, then refrigerate.
Linda Hahn
 Oil City

Editor's Note: The recipes featured in the 2009 Creative Cookbook are published as they were submitted to the newspaper. Readers are advised to pay close attention to all recipes to ensure canning and other food preparation efforts are adequate and safe.



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