2016 PA Preferred Junior Baking 1st Place FY3(1/2)

Chocolate Dubai (Pistachio Kadafi) French Macaron Bars

For Macarons
1 ½ Cup almond flour
2 Cups powdered sugar
4 egg whites, room temperature (PA Preferred) – Local Farm fresh eggs
½ Cup granulated sugar
1/4 teaspoon cream of tartar
1/4 cup cocoa
pinch of sea salt

Directions:
Line two baking sheets with parchment paper.

Sift almond flour, powdered sugar together. Then, sift again. Discard any large pieces.

In a stand mixer add egg whites, cream of tartar, and sugar. Beat on medium-low speed until stiff peaks. Do not over beat the egg whites.

Sift dry ingredients into the bowl with the egg whites. Using a rubber spatula, fold the dry ingredients into the egg whites, until the batter is thick. The batter should slowly fall off your spatula when you pick it up and any peaks in the batter should settle down within 20 seconds.

Transfer batter to a piping bag. Pipe onto the parchment paper. Once all the Macarons are piped out, slam the baking sheet against a flat stable surface, to get the air bubbles out.

Let the macarons dry out on the countertop for an hour. They are ready to bake when you touch the top of the macaron and it is completely dry.

Preheat the oven to 345 degrees F.

Bake macarons in the middle rack of your oven for 9 minutes and 45 seconds.
Once fully baked, let them cool down to room temperature on the baking sheets. Then, gently remove from the parchment paper.

Pistachio Kadafi mixture:

1½ tablespoons unsalted butter (PA preferred)

1 cup kadafi

3 to 4 tablespoons pistachio cream

In a medium saucepan, on medium heat, add butter, melt completely. Add the kadafi, and saute continuously for about 4 to 5 minutes, or until the mixture is evenly light brown in color.

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Remove into a bowl. Add the pistachio cream and mix well with a rubber spatula to combine completely. Set aside.

For Chocolate Buttercream
2 cups of Powdered Sugar
1 stick of butter (PA Preferred)
2-3 Tablespoons of milk (PA Preferred) - Local Farm milk
½ cup Cocoa
Pinch of Salt

To prepare buttercream, using an electric hand mixer, beat together butter,milk, powdered sugar, cocoa, until thickened and creamy.

Pair up the macarons that are similar in size and shape. Pipe filling onto the half of the macarons and fill with caramel in the middle. Top them with the other half.

2026 PA Preferred Jr Baking 2nd Place #34

Caramel Bacon Nut Brownies

Makes ~~2 to 3~~ 3 dozen brownies

Ingredients and Quantities:

¾ cup (1 ½ sticks) butter, cut into pieces
¼ cup whipping cream
4 ounces unsweetened chocolate, chopped
2 cups coarsely chopped pecans, divided
2 cups sugar
4 slices bacon, crisp-cooked and crumbled – From Dietrich's Butcher Shop*
4 eggs – From the Brown Rabbit Farm*
1 cup all-purpose flour
1 package (about 11 ounces) chocolate chunks or chips divided
1 package (14 ounces) caramels

*** PA Preferred**

Preparation Instructions:

1. Preheat oven to 350°F. Spray 13x9-inch baking pan with nonstick cooking spray.

2. Combine butter and chocolate in large microwavable bowl; microwave on HIGH 1 ½ to 2 minutes or until melted and smooth, stirring every 30 seconds. Stir in sugar. Add eggs, one at a time, beating until blended after each addition. Stir in flour until blended. Spread half of batter in prepared pan. Bake 20 minutes.

3. Meanwhile, combine caramels and cream in medium microwaveable bowl; microwave on HIGH 1 ½ to 2 minutes or until caramels begin to melt. Stir until smooth. Stir in 1 cup pecans and bacon.

4. Spread caramel mixture over partially baked brownie layer; sprinkle with half of chocolate chunks. Pour remaining brownie batter over top; sprinkle with remaining 1 cup pecans and chocolate chunks.

5. Bake 25 minutes or until set. Cool completely in pan on wire rack.

2026 PA Preferred Jr Baking 3rd Place #36

Rhubarb Crumble Bars

Ingredients for Crust and Topping
1 ½ cups all purpose flour
1 ½ cups rolled oats cup
⅓ cup packed light brown sugar
⅓ cup granulated sugar
¼ teaspoon baking powder
¼ teaspoon salt
¾ cup (12 Tablespoons) butter (softened but still cool cut into ½ inch cubes) {Homemade butter made from Guers Heavy Whipping Cream} PA Preferred
1 teaspoon vanilla

Rhubarb Filling
2 cups diced rhubarb (Fresh or Frozen but thawed) homegrown
⅓ cup granulated sugar
1 Tablespoon cornstarch
1 Tablespoon fresh lemon juice
Pinch of salt

Powdered Sugar Glaze
2 cups powdered sugar
3-4 Tablespoon Whole Milk {Galliker's brand} PA Preferred
1 teaspoon vanilla
Instructions

1. Preheat the oven to 350*. Line a 8x8 baking dish with parchment paper. Set a side
2. In the bowl of a stand mixer combine flour, oats, brown sugar, granulated sugar, baking powder, and salt. Mix for 30 seconds until thoroughly combined. With mixer on low, add the butter and vanilla extract. Mix until mixture resembles coarse salt. About 2 minutes.
3. Transfer half the mixture to the prepared baking dish. Use your hands to press the mixture evenly into the bottom to form the crust. Bake crust for 20 minutes or until golden. Keep oven on.
4. While the crust bakes, make rhubarb filling. In a saucepan over medium heat, bring rhubarb, sugar, cornstarch, and lemon juice to a boil. Stir constantly until mixture is thickened, about 2 minutes. Remove from heat and allow to cool slightly.
5. Spread rhubarb mixture over baked crust. Sprinkle remaining oat mixture evenly over the rhubarb layer.
6. Bake bars for 30 to 35 minutes or until rhubarb bubbles and top is golden brown. Allow to cool completely.
7. Make powdered sugar glaze by whisking powdered sugar, 3 tablespoons of milk, and vanilla until smooth. If too thick add a bit more milk.
8. Drizzle glaze over rhubarb bars. Cut into bars. ENJOY!!!!

*store at room temperature for 5 days or keep in refrigerator for a week

2026 PA Preferred Jr Baking

4-H #3 Place

Gooey Pecan Pie Bars

- 2 cups all-purpose flour
- ½ cup granulated sugar
- ⅛ teaspoon salt
- ¾ cup butter or margarine (Kellers Butter) (PA. Preferred)
- 1 cup packed brown sugar
- 1 cup light-colored corn syrup
- ½ cup butter or margarine (Kellers Butter) (PA. Preferred)
- 2 TBS Heavy Cream (Clover Farms)
- 4 eggs, lightly beaten (Kreider farm)
- 2 ½ cups finely chopped pecans
- 1 teaspoon vanilla

Directions

1. In a large mixing bowl, stir together the flour, granulated sugar, and salt. Using a pastry blender, cut in 3/4 cup butter until the mixture resembles fine crumbs. press the mixture evenly into a greased 13x9x2-inch baking pan. Bake in a 350 degree F oven for 15 to 18 minutes or until lightly browned; set aside.
2. In a medium saucepan, combine the brown sugar, corn syrup, 2 TBS Heavy Cream and 1/2 cup butter. Bring to boiling over medium heat, stirring constantly. Remove from heat.
3. Place the eggs in a medium bowl. Gradually stir about 1/2 cup of the hot mixture into eggs. Return all mixture to saucepan. Stir in pecans and vanilla. Pour nut mixture over baked crust.
4. Bake the bar cookies for 30 to 32 minutes more or until the filling is set. Cool in the pan on a wire rack. Cut into bars to serve.

2026 PA Preferred Jr Baking 5th Place #15

Pumpkin Chocolate Chip Woopie Pies with Cinnamon Cheesecake flavored Filling

Woopie Pie	Filling
• 1/2 cup butter • 1 1/4 cups of packed brown sugar • 2 eggs PA Preferred • 1 tsp vanilla • 1 cup of canned pumpkin • 2 cups all- purpose flour • 3 tsp baking powder • 1/2 tsp salt • 1 tsp cinnamon • 1/2 tsp nutmeg • 1 tbsp pumpkin pie spice • ¾ cup mimi semi sweet cholate chips	• 2 sticks unsalted butter softened PA Prefered • 1 3.4 oz box of Jello cheesecake pudding mix • 1 Tbsp Cinnamon • ¼ tsp salt • 1 tsp vanilla • 4-6 cups powder sugar

Instructions for Woopie Pies

1. Cream butter and sugar together. Beat in eggs, add vanilla and pumpkin. Mix well.
2. Add in baking powder and spices. Mix
3. Gradually add in flour, mix just until combined (on speed 3)
4. Stir in chocolate chips
5. Using a medium scoop (or tablespoon) drop onto a parchment lined cookie sheet.
6. Bake in a 350 deg oven for 10-12 minutes
7. Remove from pan and allow to cool completely

Filling

Beat butter till soft and Creamy. Add in pudding mix and beat again until well incorporated. Add in vanilla, cinnamon and salt. Beat again until light and fluffy. Add your powder sugar small amounts at a time until you get the consistency you want. Heat and humidity will play a big part in how much sugar you need. Place filling in a piping bag and pipe on the bottom of one of your cookies. Place another cookie with the bottom to the filling. You have now made a delicious treat.

*These are really good if you freeze them and eat like an ice cream sandwich.

* you can replace the pudding mix with a block of cream cheese. If you do this you must keep refrigerated.