1st Place
PA Preferred Junior
2025

Sea Salt Caramel French Macaron Bars

For Macarons
1 ½ Cup almond flour
2 Cups powdered sugar

4 egg whites, room temperature (PA Preferred) -Ekeys Marketplace Warren, PA
½ Cup granulated sugar
1/4 teaspoon cream of tartar
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 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.

Caramel
1 cup sugar
½ cup water

1 stick butter, cubed, at room temperature (PA Preferred) Ekeys Marketplace
½ cup heavy cream, at room temperature (PA Preferred) Warren, PA
1 teaspoon sea salt

Directions:

Whisk sugar and water together in a deep saucepan over medium high heat. Simmer, stirring occasionally, until sugar is dissolved. Continue to simmer without stirring until mixture is a deep caramel color, swirling pot to maintain even caramelization as needed. Remove from heat and whisk in butter. Once incorporated, add heavy cream and whisk to combine. Add salt and whisk once more. Set aside to cool.

For Buttercream

2 cups of Powdered Sugar
2 Tablespoons of milk (PA Preferred)
Pinch of Sea Salt
1 tablespoon of caramel

To prepare buttercream, using an electric hand mixer, beat together butter,milk, powdered sugar, and caramel, 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 and sea salt.

2nd Place
PA Preferred Junior
2025

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Carrot Cake Bars

Ingredients:

Cake:

Step 1:

- 1 cup PA Preferred unsweetened applesauce, grown by Valley View Orchard located in Sinking Valley
- 2 cups sugar
- 2 PA Preferred eggs, produced by Creekside Produce

Step 2:

- 2 cups flour
- 1 tsp baking soda
- 1½ tsp baking powder
- ½ tsp salt
- 1 tsp cinnamon

Step 3:

- 2 cups PA Preferred grated carrots, produced by Creekside Produce located in Sinking Valley
- 1 tsp vanilla
- 1 cup crushed pineapple

Cream Cheese Frosting:

- ½ c PA Preferred Amish butter (softened), made by Renno's farm located in Sinking Valley
- 8 oz cream cheese (softened)
- 1 tsp vanilla
- 1 lb powdered sugar

Instructions:

1. Preheat oven to 350 degrees.
2. Cream together step#1 ingredients.
3. Mix Step #2 (dry ingredients) together; add to creamed ingredients.
4. Add Step #3 ingredients, and mix until combined..
5. Pour into a lightly greased or parchment lined 10x15-inch jelly roll pan.
6. Bake for 25-30 minutes or until a toothpick comes out clean. Let cool completely!

For the frosting:

1. Beat the butter and cream cheese until nice and fluffy. Add in the vanilla and powdered sugar and beat until nice and smooth.
2. Spread on top of the cooled cake bars and serve.

3rd Place
PA Preferred Junior
2025

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PA Preferred Smores Sandwich Cookies

Cookies

- ½ cup unsalted butter cut into pieces
- ¾ cups brown sugar packed
- 1 teaspoon vanilla extract
- 2 Martin's Brand extra-large eggs + 1 egg yolk (PA Preferred)
- 3/4 cup all-purpose flour
- ¾ cup Small Valley Milling Flour (PA Preferred)
- 2 Tablespoon cocoa powder
- 1 teaspoon cornstarch
- ½ teaspoon baking soda
- 2 cups semisweet chocolate chips
- ½ cup granulated sugar
- ½ teaspoon baking powder
- ¾ teaspoon salt

Marshmallow Filling

- ½ cup salted butter
- 1 cup powdered sugar
- 3 honey graham cracker squares crushed
- 7.5 oz. marshmallow cream
- 1 teaspoon vanilla extract

Coating

- 4 honey graham cracker squares crushed
- Mini chocolate chips

Instructions:

Cookies

- Preheat oven to 350F and line cookie sheets with parchment paper.
- In large, microwave-safe bowl, combine butter and chocolate chips. Microwave for 30 seconds and stir, repeating in 15 second increments until chocolate and butter are completely melted.
- Remove from microwave, stir well, and allow to cool slightly before proceeding.
- Beat sugars, eggs and vanilla in mixer until fluffy
- Mix in slightly cooled chocolate mixture and
- In separate bowl, stir together flour, cocoa powder, cornstarch, baking powder, baking soda, and salt.
- Gradually stir flour mixture into butter mixture until completely combined.
- Allow cookie dough to cool for 15 minutes.
- Roll cookies into 2 teaspoon size balls and place on parchment paper.
- Bake in 350F oven for 10 minutes, then allow to cool on cookie sheet and then move to wire rack.

Filling

- Mix butter and powdered sugar in mixer until thoroughly combined.
- Add vanilla extract and beat
- Stir in marshmallow cream by hand until evenly combined.
- Add graham cracker crumbs and continue stirring until evenly distributed.

Assembly

- Place 1 large tablespoon of filling on bottom cookie.
- Top with another cookie
- Place mini chocolate chips around the edge
- Roll in graham cracker crumbs

Enjoy! Store leftovers in an air tight container.

4th Place
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2025

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Great Uncle Obediah's Brownies

Please enjoy these fudgy chocolate chip brownies with a chocolate ganache and butter mint frosting

Ingredients:

For the Brownies

1 cup Conebella Farm's PA PREFERRED Butter
8 oz. semi-sweet chocolate
1 cup granulated sugar
1 cup packed brown sugar
4 large WEIS PA PREFERRED EGGS
2 teaspoons vanilla extract
1 cup all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
8 oz. semi-sweet chocolate chips

For the Chocolate Ganache:

4 oz. semi-sweet chocolate
1/2 cup heavy cream

For the Butter Mint Frosting:

1/2 cup Conebella Farm's PA PREFERRED Butter
2 cups powdered sugar
2 tablespoons milk
1 teaspoon peppermint extract

Instructions:

Preheat oven to 350°F
Melt Butter and 8 oz. Chocolate in a medium saucepan over low heat stirring frequently until smooth
In a large bowl whisk together the granulated sugar and brown sugar. Add the eggs one at a time, whisking well after each addition
Add in the vanilla extract
Gradually mix the melted chocolate mixture into the sugar and egg mixture until well combined
In another bowl, whisk together the flour, salt, and baking powder
Gently fold the dry ingredients and remaining 8 oz. chocolate chips into the wet mixture
Pour the batter into a 13" x 9" pan and spread evenly.
Bake for 25-30 minutes, or until a toothpick inserted into the center comes out clean. Let cool completely

Butter mint Frosting:

In a medium bowl, beat the softened butter until creamy
Gradually add the powdered sugar, milk, and peppermint extract, beating until smooth

Chocolate Ganache:

In a small saucepan, heat the heavy cream over low heat until it begins to simmer Remove from heat and pour over the chocolate, mixing until smooth

Pour the ganache over the brownies and spread evenly. Refrigerate until hardened. Cut with a 2 inch round cookie cutter. Pipe the butter mint frosting over the hardened ganache.

5th Place
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Samoa Delights.

Ingredients

- 1 ½ cups all-purpose flour
- ¾ cup Nestle Toll House baking cocoa
- ½ tsp. Baking powder
- ¼ tsp. Salt
- 1 ⅔ cups granulated sugar
- ¾ cup Turner farms butter (PA Preferred)
- 2 Tbsp. water
- 2 large Hillandale eggs (PA Preferred)
- 2 tsp. Vanilla extract
- 1 3.4 oz. can La Lechera
- 2 cups sweetened coconut flakes
- ¼ cup evaporated milk
- ½ cup chocolate chips

Preheat oven to 350. Grease 9 x 13 baking pan. Combine flour, cocoa, baking powder, and salt in a medium bowl. Combine granulated sugar, butter, and water in large bowl.
Stir in eggs and vanilla extract. Stir in flour mixture

Bake for 18-25 minutes, and let brownies cool.

After brownies cool, spread the coconut out on a baking sheet. Toast the coconut by baking on 350 for about 10 minutes or until golden brown.

In a microwave-safe dish, cook the La Lechera and evaporated milk for 2-3 minutes and mix.

Combine the coconut and caramel mix and mix well.

Pour the caramel mixture over the cooled brownies

Melt the chocolate chips in a microwave for 30 seconds or until melted, stirring the chocolate after each microwave interval

Put the chocolate in a piping bag, cut off the tip, and drizzle the chocolate over the caramel covered brownies.

Set in the fridge for about 30 minutes before eating