



RUTGERS UNIVERSITY
4-H Youth Development
New Jersey Agricultural Experiment Station



Ocean County 4-H Fair Cookbook 2025



**Created By:
Ocean County
4-H Youth Members**

To Make the Best
BETTER

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4-H is America's largest youth development organization—empowering nearly six million young people with the skills to lead for a lifetime.

Research shows that participation in high quality 4-H programs increases thriving in youth, and thriving youth achieve important developmental outcomes!



*"I'm not aware of any youth program anywhere that contributes more to the **training for future leadership** and to give constructive activity to young people than 4-H."*

Joseph "Joe" Robbie
Original Owner of the Miami Dolphins
1986 National 4-H Alumni Winner



Penelope Siegmann

Brookie Cookie Bars Cont.

4. Scoop out the chocolate chip dough into 24 (about 1-tbsp.) portions and place on the baking sheets, 12 per sheet. Repeat with scooping out the brownie dough into 24 portions, placing each one next to a portion of the chocolate chip dough.
5. Coat your hands lightly with cooking spray. Working quickly, gently roll each brownie and chocolate chip portion of the dough together with your hands to form 24 half-and-half dough balls. Arrange them at least 2-inches apart on the baking sheets. For the best-looking cookies, make sure they are placed with a "seam" of the light and dark dough facing up.
6. Bake for 7 minutes. Rotate the baking sheets from front to back and between racks. Bake until the edges of the chocolate chip side are golden brown and the brownie half is cracked on top, 5 to 8 minutes more. Let cool for a few minutes on the baking sheet, then transfer the cookies to a wire cooling rack and let cool completely.

**Want to join 4-H? Youth in grades
K-13 are always welcome to enroll!**

**For more information about
Ocean County 4-H
Youth Development**



<https://ocean.njaes.rutgers.edu/>

Congratulations!

To 4-H Members In The 2024 Foods Division 2



Penelope Siegmann

Brookie Cookie Bars Cont.

Make the Brownie dough:

1. Place 1/2 cup bittersweet chocolate chips and 2 tbsp. unsalted butter in a small microwave-safe bowl. Microwave on high for 1 minute. Stir until completely melted and smooth, microwaving for 20 seconds more if needed. (Alternatively, melt together on the stovetop over low heat.)
2. Place 1/3 cup all-purpose flour, 2 tbsp. Dutch cocoa powder, 1/2 tsp. instant coffee granules, 1/4 tsp. kosher salt, and 1/8 tsp. baking soda in a small bowl and whisk to combine.
3. Place 1/4 cup plus 2 tbsp. granulated sugar and 1 large egg in a large bowl and whisk until lemon yellow-colored and the sugar has dissolved, about 1 1/2 minutes. Add the melted chocolate mixture and whisk to combine. Add the flour mixture and fold with a rubber spatula until just combined. Add 1/2 cup chopped walnuts, if using, and fold to combine.
4. Refrigerate for 20 minutes. Meanwhile, arrange 2 racks to divide the oven into thirds and heat the oven 375. Line 2 baking sheets with parchment paper. Make the chocolate chip dough.

Make the chocolate chip dough:

1. Place 1 cup plus 2 tbsp. all-purpose flour, 1/2 tsp. kosher salt, and 1/4 tsp. baking soda in a medium bowl and whisk to combine.
2. Place the softened butter, 1/2 cup packed light brown sugar, and 1/4 cup granulated sugar in a stand mixer (or in a large bowl if using an electric hand mixer). Beat on medium speed until combined, about 1 minute. Add 1 large egg and 1 tsp. vanilla extract and beat until combined, 2 to 3 minutes. Add the flour mixture and beat on low speed until just combined.
3. Add 3/4 cup bittersweet chocolate chips and fold in by hand with a rubber spatula until just combined. Refrigerate until the brownie dough is ready, at least 10 minutes.

Penelope Siegmann

Brookie Cookie Bars

Prep Time: 40 Minutes

Cook Time: 12-15 Minutes

Serving Size: 1 Cookie

Ingredients:

Brownie Dough:

- 1/2 cup bitter sweet chocolate chips
- 2 tbsp. unsalted butter
- 1/3 cup all-purpose flour
- 2 tbsp. Dutch-processed cocoa powder, (Hershey's Special Dark)
- 1/2 tsp. instant coffee or instant espresso granules
- 1/4 tsp. kosher salt
- 1/8 tsp. baking soda
- 1/4 cup plus 2 tbsp. granulated sugar
- 1 large egg
- 1/2 cup chopped raw walnuts (optional)

For the chocolate chip dough:

- 5 tbsp. unsalted butter
- 1 cup plus 2 tbsp. all-purpose flour
- 1/2 tsp. kosher salt
- 1/4 tsp. baking soda
- 1/2 cup packed light brown sugar
- 1/4 cup granulated sugar
- 1 large egg
- 1 tsp. vanilla extract
- 3/4 cup bittersweet chocolate chips

Instructions:

Cut the 5 tbsp. unsalted butter for the chocolate chip dough into 1/2-inch pieces and let sit at room temperature until softened, about 1 hour.

This booklet contains the recipes that 4-H members created and entered into the fair this year. Enjoy!



Ella Siegmann

Turos Csiga

Prep Time: 10 Minutes

Cook Time: 13 Minutes

Serving Size: 1 Bowl

Ingredients:

- 1 lb uncooked pasta
- 1 cup sour cream
- 1 cup cottage cheese
- 1 tbsp. oil or butter
- Salt to taste
- Finely chopped dill to taste

Directions:

1. Cook a 1lb bag of your favorite type of pasta.
2. Once cooked, drain into a colander and return the empty pot to the element.
3. Add 1 tbsp. oil or butter to the pot.
4. Add 1 cup of sour cream and stir it around the pot.
5. Return the drained pasta to the pot and stir to coat with sour cream.
6. Add 1 cup of cottage cheese and stir again, until everything is well combined and hot.
7. Add a pinch of salt to taste.
8. Plate the cottage cheese pasta and dill as options toppings.
9. Serve (generous portions).



Ollivander Siegmann

Cookies & Cream Cookies

Prep Time: 45 Minutes

Cook Time: 30 Minutes

Serving Size: 1 Cookie

Ingredients:

- 1 3/4 cup all purpose flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 2 tbsp. cornstarch
- 1 1/2 stick unsalted butter room temperature (3/4 cup)
- 3/4 white sugar
- 1/2 cup light brown sugar
- 1 large egg + yolk
- 1 tsp. vanilla extract
- 1/3 cup white chocolate chips
- 1/3 cup semi sweet chocolate chips
- 6 Oreos, chopped

Directions:

1. In a small bowl, whisk together all purpose flour, baking soda, salt, and cornstarch.
2. In a mixing bowl, add the room temperature butter, brown sugar, and white sugar. Beat for about a minute or two until light and fluffy using a hand mixer or stand mixer.
3. Add the egg, egg yolk, and vanilla extract. Beat again until smooth. Scrape the sides of the bowl as necessary.
4. Add the dry to the wet and combine until dough forms.
5. Mix in the Oreos, semi sweet chocolate chips, and white chocolate chips. Then let the dough rest at room temperature for 20 minutes.
6. Preheat oven at 350
7. Line a sheet pan with parchment paper.
8. Scoop out portions of the dough about the size of 1/4 –1/3 measuring cup. Make sure to space them apart, 6 cookies per sheet.
9. Pop in the oven and bake 11-12 minutes until golden and the center is a bit soft.



Bryce Cranmer

Heath Bar Angel Cake (Grandmother's Recipe)

Prep Time: 5 Minutes

Cook Time: 47 Minutes

Serving Size: 12 slices

Ingredients:

Cake:

Box Angel Food Cake Mix

Frosting:

1 pint heavy cream

1 tsp. vanilla extract

Toffee Heath Bar crumbs

Caramel Ice Cream Topping



Directions:

Cake:

Make Angel Food Cake as directed on the box

Frosting:

1. Using a hand or stand mixer, whip 1 pint of heavy cream. While whipping slowly add 1/2 cup of caramel and 1 tsp. vanilla extract. Whip until it becomes fluffy and similar to cool whip consistency.
2. Horizontally cut the cake in thirds (two slices), ice each layer and sprinkle some heath crumbs.
3. Ice the outside layer of cake completely and drizzle with desired caramel and sprinkle with heath crumbs.

Camila Simon

Sugar Cookies

Prep Time: 20 Minutes

Cook Time: 12-15 Minutes

Serving Size: 10

Ingredients:

1 1/4 cup All-Purpose Flour

2 tsp. baking powder

3/4 tsp. salt

2 tbsp. room temperature butter

3/4 cup granulated sugar

1 egg

t tsp. vanilla extract

Directions:

Mix flour, baking powder, and salt in a bowl. Mash the butter, sugar, egg, and vanilla together with a fork in a separate bowl then add to the bowl with the first mixture. Roll into balls, flatten them in parchment paper around 1 inch apart.

Preheat oven for 5 minutes and then bake the cookies for 12-15 minutes. Cookies should be golden brown around the edges.



Keira Davidson

Cookies & Cream Cookies

Ingredients:

3/4 cup coconut sugar
1/2 cup granulated sugar
1/2 cup butter (melted)
1 egg
1 tsp. vanilla extract
1 1/3 cup oat flour
8 crushed oreos
Pinch of salt
1/3 cup mini chocolate chips
1/2 tsp. baking soda.

Directions:

First melt your butter. Then add in both sugars and vanilla, whisk that. Add in your egg and place to the side. Then combined your dry ingredients (flour and baking soda). Mix and then add to wet ingredients. Add in chocolate chips and crushed oreos and salt. Place in fridge for 1 hour to chill. Preheat your oven to 350 and bake for 10-11 minutes, let cool for 5 minutes and enjoy!



Bryce Cranmer

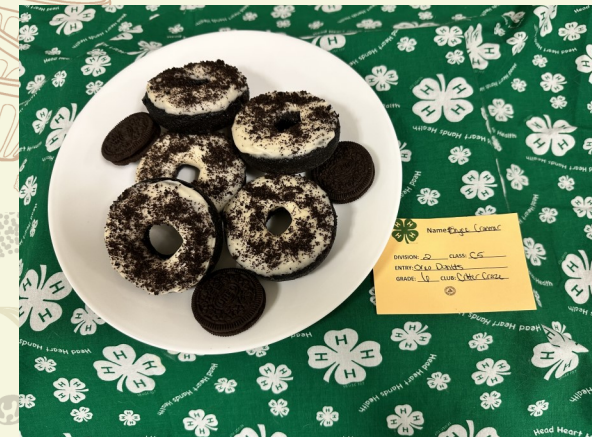
Oreo Donuts Cont.

Directions:

1. Preheat oven to 350. Spray a donut pan with nonstick cooking spray that contains flour or grease and flour pan.
2. In a medium bowl, whisk flour, black cocoa powder, Oreo crumbs, baking soda, baking powder, salt. Set aside.
3. In a stand mixer fitted with paddle, mix the egg, egg yolk, vanilla, brown sugar, sour cream, and melted butter until smooth and combined.
4. Add the dry ingredients to the wet ingredients and mix until just combined. Batter will be very thick.
5. Spoon batter into a zip lock bag or piping bag that has the corner snipped off.
6. Pipe the batter into the donut pan, the cavities should be 1/2 full. (The donuts will rise a lot).
7. Bake for 7-8 minutes or until a toothpick comes out with a few moist crumbs. Remove from oven. Let cool in pan for 3-5 minutes then turn out on a wire rack and let the donuts cool completely before frosting.

Frosting/Glaze

1. Combine frosting ingredients in a bowl, minus the Oreo crumbs. Whisk until smooth. Should be thick able to drizzle down off the whisk. Either dip the tops of donuts in frosting or spoon and drizzle the frosting overtop of each donut. The donuts are quite tender and delicate so drizzling might be the best option but you can experiment and do what's best for you!
2. Last but not least, Sprinkle Oreo crumbs overtop of the frosting/glaze.



Oreo Donuts

Serving Size: 14 Donuts

Donuts

3 tbsp. butter—melted
2 tbsp. milk
1 1/2 cup powdered sugar
1 tsp. vanilla extract
2 Oreos—crushed, for sprinkling on top

German Chocolate Chip Cake

Serving Size: Depends

Ingredients:

Bake at 350 for 1 hour



Acadia Caruso

Coconut Cookies Dipped In Ganache

Prep Time: 15 Minutes

Cook Time: 15 Minutes

Serving Size: 36

Wet Ingredients:

- 1 cup salted butter, softened
- 2 tsp. vanilla extract
- 2 eggs
- 1/2 cup milk

Dry Ingredients:

- 2 cups cane sugar
- 3 cups flour
- 1 tsp. baking soda
- 1/2 tsp. baking powder
- 1 tsp. sea salt
- 2 cups coconut flakes

Directions:

1. Preheat oven to 375. Line baking sheets with parchment paper.
2. In a medium bowl, mix flour, baking soda, baking powder, and salt. Set aside.
3. Cream together butter and sugar.
4. Beat in eggs and vanilla until light (about 1 minute).

Bryce Cranmer

Copycat Crumble Pink Sugar Cookies

Cont.

3. Beat in the egg and vanilla extract.
4. Slowly add the dry ingredients until just thoroughly combined.
5. Using a 1/4 measuring cup, scoop the dough and roll into a ball. Place on a cookie sheet lined with parchment paper (about 3 per pan they expand quite a bit). Flatten the dough using the bottom of a glass dipped in flour.
6. Bake at 350 for 9-12 minutes just until the very bottom edge is barely light brown.
7. Cool completely.

Frosting/Glaze:

1. Cream the butter and sugar together until smooth. Add the heavy cream and almond extract. Blend until you are happy with the consistency, using more cream or sugar.
2. Mix in a drop of pink food coloring or color to liking.
3. Spread frosting on cooled cookies and chill in the refrigerator.



Bryce Cranmer

Copycat Crumble Pink Sugar Cookies

Prep time: 15 Minutes

Cook Time: 10 Minutes

Serving Size: 9 Cookies

Ingredients:

Cookies

1/2 cup salted butter softened
1/4 cup vegetable oil
3/4 cup granulated sugar
1 egg
1 1/4 tsp. vanilla extract
2 1/2 cup flour
1/2 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. Cream of tartar

Frosting/Glaze

1/2 cup softened salted butter
2 cups powdered sugar
2-3 tbsp. heavy cream or milk
1/2 tsp. almond extract
Pink Food Coloring.

Direction:

Cookies

Preheat oven 350

1. In a medium bowl, combine the flour, baking soda, baking powder and cream of tartar and set aside.
2. In a stand mixer, cream together butter and sugars until fluffy. Mix in oil.

Acadia Caruso

Coconut Cookies Dipped In Ganache Cont.

5. Mix in dry ingredients until combined.
6. Add coconut flakes and mix well.
7. Roll 2-3 tbsp. of dough at a time into balls and place them evenly spaced on your prepared cookie sheet.
8. Bake in preheated oven for 15 minutes. Take them out when they are just barely starting to turn brown.
9. Let them sit on the baking sheet for 5 minutes before removing to cooling rack.
10. Enjoy!



Peter Velcheck

Chocolate Chip Oatmeal Cookies

Prep Time: 15 Minutes

Cook Time: 12 Minutes

Serving Size: 2

Ingredients:

2 cups flour
2 eggs
1 tsp. vanilla extract
2 sticks butter
3/4 cup dark brown sugar
3/4 cup sugar
1 tsp. salt
1 tsp. baking soda
2 tbs. water
2 cups oatmeal
1 cup chocolate chips



Directions:

In large mixing bowl cream together the butter, sugar, brown sugar, eggs, vanilla, baking soda, salt, & water.

Slowly add the flour as you are mixing. Add the oatmeal a little at a time until well mixed, then fold in the chocolate chips.

Pre-heat oven at 350

Drop spoon fulls onto the cookie sheet leaving space so they can spread out.

Bake for 15-22 minutes keeping an eye on them.

Andrew Velcheck

Vanilla Cupcakes with Vanilla Butter Cream Frosting

Prep Time: 15 Minutes

Cook Time: 20 Minutes

Serving Size: 1

Ingredients:

For the Cupcakes:

1 2/3 cups all purpose flour
1 cup granulated sugar
1/4 tsp. baking soda
1 1/2 tsp. baking powder
1/4 kosher salt
1 pinch kosher salt
3/4 cup butter melted
1 tsp. whole milk
3 eggs
1 tbsp. vanilla extract
1/2 cup sour cream
1/2 cup whole milk

For Frosting:

2lbs Confectioners sugar
1lb butter
1 tsp. vanilla extract
1 tbsp. heavy cream



Directions:

Preheat oven 350. Place cupcake paper in cupcake pan, sift flour, sugar, baking soda and powder, in a large bowl and whisk together. Separate the eggs.

In a large bowl whisk all wet ingredients until combined. Add wet ingredients to the dry ingredients. Mix until combined. Distribute the batter evenly into cupcake papers, filling each paper 2/3 the way up. Bake for 18 minutes or until centers are springy to the touch. Let cool before frosting.

For the Buttercream: Cream butter, add the confectioners sugar a little at a time. Add salt, milk, cream, vanilla. Mix until fluffy.