

Prize Chocolate Brownies Chosen From 54 Entries

LOU ANN GOOD

Lancaster Farming Staff
HARRISBURG (Dauphin Co.)
— Twelve-year-old Ami Martin's brownies are the best in the state. Her 13-year-old brother Danny calls them "Chokin' Brownies" but loves to eat them.

"I just came up with it," Ami said of her recipe called "Ami's Delicious Hershey Cocoa Bars. Ingredients include Reese's peanut butter chips and edible glitter.

Ami said that she learned to bake from her mom Barbara Martin who has 47 ribbons she won at local fairs for cooking projects. Her mom was 18 years old when she first entered a fair. Since Ami already has five ribbons and she is only 12, she figures she can bypass her mother's success rate in a couple of years.

The success is not without some sacrifice.

On Fair week, Ami stayed up to 2 a.m. baking. But she said the lack of sleep is well worth it when you win a ribbon.

Since she topped 54 entries, Ami received \$20 and a weekend for four at Hershey Resort.

Second place went to Brooke Kaezinski, East Petersburg, and third place to Sara Moser, Turbotville.

Sarah received her recipe from a friend she met in the Wisconsin 4-H Exchange program.

The daughter of Richard and Gail Moser of Turbotville, Sarah

said that her brother entered last year but didn't try this year.

The 17-year-old is a junior at Warrior Run High School.

Cooking expertise runs in Sarah's family. Her aunt Julie Raup placed second in the greatest chocolate cake contest. Her grandmother Viola Pfeegor often won ribbons for entries in local fairs.

The brownie entries were previous first-place winners at local fairs. The contest was sponsored by Hershey Foods Corporation and PA State Association of County Fairs.

Here are the first-place and the third-place winning recipes.

AMI'S DELICIOUS HERSHEY COCOA BROWNIES

3/4 cup flour
1/2 teaspoon baking powder
1/4 teaspoon salt
2 eggs, large
1 cup granulated sugar
6 1/2 tablespoons shortening, melted
6 tablespoons cocoa
1/2 cup Reese's peanut butter chips

1 teaspoon vanilla
Frosting:
3 tablespoons butter, softened
3 tablespoons cocoa
1 tablespoon light corn syrup
1/2 teaspoon vanilla
1 cup confectioners' sugar
2 tablespoons milk

Edible glitter — sprinkle over frosting

Peanut Butter Frosting
1/2 cup Reese's peanut butter
1 pound confectioners' sugar
7-8 tablespoons milk
1 teaspoon vanilla

Blend one-third sugar and peanut butter alternately. Add remaining sugar and milk. Add vanilla. Run frosting through flour in cookie press. Let harden, top with mini-chips.

GRAMMA BARS

1/2 cup butter
3/4 cup sugar
2 eggs
3/4 cup flour
2 tablespoons Hershey's cocoa
1 teaspoon vanilla
Miniature marshmallows
6 ounces chocolate chips
6 ounces butterscotch chips
1 cup peanut butter
1 1/2 cup rice crispy cereal

Mix together first three ingredients. Add flour, cocoa, and vanilla. Beat together. Bake in a 9x13-inch greased and floured pan at 350 degrees for 15 minutes. Cover with miniature marshmallows. Put in oven for one minute to melt. Cool.

Melt chocolate chips, butterscotch chips and stir in one cup peanut butter and rice crispy cereal. Spread over bars. Cool and cut. Garnish with a walnut half on top.

Sara Moser
Third place



Pennsylvania Fair Queen Beth Paul congratulates Ami Martin for baking the best brownies.

Homestead Notes

Great Chocolate Cakes From Around The State

LOU ANN GOOD

Lancaster Farming Staff
HARRISBURG (Dauphin Co.)
— "Don't be intimidated." That's the advice from winners in the Greatest Cocoa Cake Contest.

Out of 53 contestants, Connie Rich of North East garnered first place for a weekend for four at Hershey Resort.

The entries were fastidiously decorated. Some had intricate chocolate bows, flowers, leaves arranged on them. Some were multi-layered cakes, some were tortes, some had cherries or nuts added but all were heavenly flavors of chocolate.

"I can't deal with this again," said third place winner Jill Fleisher of Chambersburg.

The hours of waiting for judges to make their decisions results in nervous contestants and cold hands.

Last year Jill was a second-place winner. This year she tried a diffe-

rent recipe — an original one. As a caterer, Jill is an experienced baker, but she credits her oldest son with giving her a dose of good luck. "He eats a piece of chocolate off each square for good luck," she said.

Nine-year-old Jaron said that he also wished on a wish bone that his mother would win.

Second-place winner Julie Raup of Turbotville also was nervous during the judging of the 53 entries.

She said, "The secret is to use good ingredients — all real dairy products."

She credits her cooking skills to being raised on a farm and having a cooking background in 4-H.

Julie, a dietician works at a nursing home. She placed third in state competition previously in the cake contest and also was a finalist in the apple pie contest this year.

She and her husband Randy



Jill Fleisher gets plenty of help and good luck from her greatest fans — her husband Randy and sons, Jaron, 9; Kennon, 7; and Ethan, 4.

have two children Zachary, 8, and Meagan, 4.

Here are the winning recipes.

First Place HERSHEY'S COCOA CAKE CAKE

CAKE:
4 ounces Hershey's semi-sweet chocolate, chopped
4 ounces boiling water
2 ounces Hershey's semi-sweet chocolate, coarsely chopped
2 1/2 cups plus 3 tablespoons cake flour
3/4 cup Hershey's cocoa

1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 3/4 cups plus 3 tablespoons sugar
3/4 stick butter, room temp.
1/3 cup vegetable oil
3 eggs
1 cup buttermilk
1 cup sour cream
1 tablespoon vanilla
1/2 cup Hershey's semisweet chocolate chips
Heat oven to 350. Butter 3-9" round cake pans. Dust pans with
(Turn to Page B4)



Good cooks run in families. John and Viola Pfeegor of Turbotville produced this batch of winning cooks. Their daughter Julie, holding her 4-year-old daughter Meagan, placed third in the chocolate cake contest and granddaughter Sarah Moser placed third for the best brownies. Grandma said that she used to can all summer long to enter items in the local fairs but now lets the younger generations carry on her tradition.