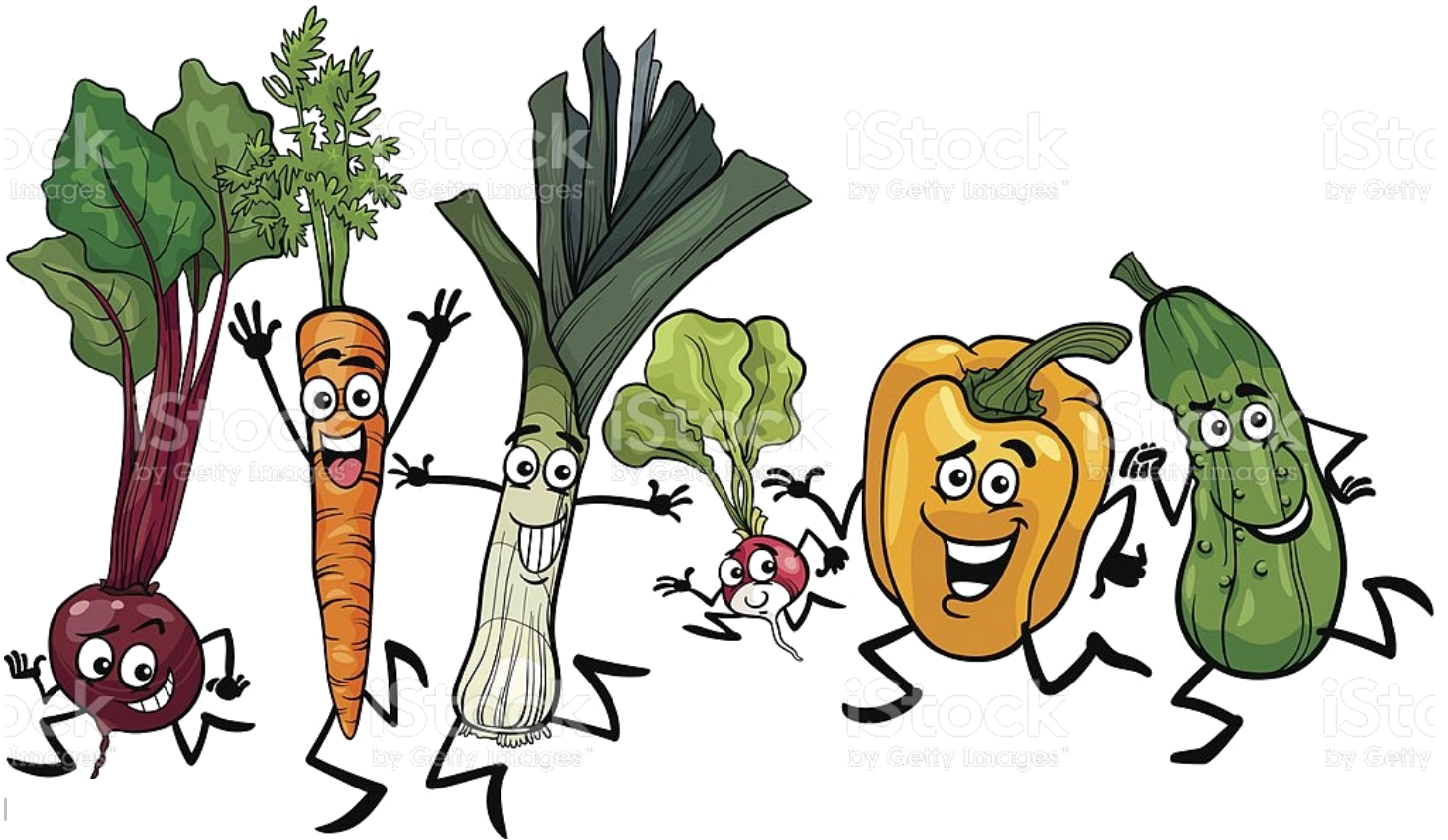




2025 Recipes



Foods and Cake Decorating 4-H Revue



*Sunday, March 9th
Trinity Lutheran Church
Loyal, WI
4:00 p.m.*



Jace Niemann, Rock Creek Rangers
3rd Grade

"Dessert"

Oreo Fluff

Ingredients

1 box Vanilla instant pudding mix (3.4oz)
1 1/4 Cup milk
4 oz. Cream Cheese (softened)
8 oz. whipped Cool Whip or regular whipped cream
25 OREO Cookies (Crushed)

Directions

- Step 1: Combine instant pudding and milk in a bowl. Mix with a stand mixer or hand mixer until well blended.
- Step 2: Add softened cream cheese and blend until smooth.
- Step 3: Fold in whipped topping. Keep about 1/4 cup separate, stir in the crushed OREOs.
- Step 4: Cover and refrigerate for two hours.



Emerald Niemann, Rock Creek Rangers
Kindergarten

"Simple Food" Zucchini Muffins

Ingredients

1 Cup Zucchini, Medium Grated
1 Cup Self-rising flour
1/2 Cup Cream Cheese
2 Eggs, Medium

Directions

- Step 1: Take a large bowl and add the eggs, cream cheese, and a bit of salt to taste. Mix until you achieve a uniform composition.
- Step 2: Grate the zucchini small, add them over the previous composition and mix until every thing is evenly distributed.
- Step 3: Add the flour and mix well until everything is incorporated.
- Step 4: Pour the obtained mixture into the muffin baking mold.
- Step 5: Preheat the oven and bake the zucchini muffins at 375°F (190°C) for about 25-30 minutes or until they turn golden.



Lyla Hilliard, Romadka
3rd Grade

"Main Dish" Chicken Noodle Soup

Ingredients

1 Tbsp. Olive Oil
4 medium Carrots, peeled and sliced into 1/3 inch rounds
3 Stalks Celery, halved and sliced
1 medium Onion, diced
2 Cloves Garlic, chopped
1 tsp Fresh Thyme leaves (or 1/2 tsp dried thyme)
1 tsp Fresh Rosemary, chopped (or 1/2 tsp of dried rosemary)
1/2 Lemon Zest and juice
1.5 tsp Salt
1/2 tsp Black Pepper
Pinch of Cayenne (optional)
1 Bay Leaf
8 Cups Chicken Broth
2-3 Cups dry noodles
1 Rotisserie Chicken, meat removed and shredded
2-3 tbsp. Chopped fresh Parsley
Salt & Pepper to taste

Directions

- Step 1: Heat olive oil in a large pot until simmering
- Step 2: Add carrots, celery and onions; sauté for 10 minutes until softened
- Step 3: Add garlic, turmeric, herbs, lemon zest, salt, and spices
- Step 4: Sauté for 1-2 minutes until garlic is fragrant
- Step 5: Pour in broth, add bay leaf and lemon juice
- Step 6: Stir, bring to a boil over medium-high heat
- Step 7: Add egg noodles and shredded chicken once boiling
- Step 8: Cover, lower heat, and simmer for 10-15 minutes
- Step 9: Remove from heat; adjust salt and pepper to taste
- Step 10: Mix in chopped parsley; serve and enjoy!



Bobby Lindner, Rock Creek Rangers
6th Grade

"Any Bread"

Scone

Ingredients

2 1/2 Cups All Purpose Flour
1 Tbsp. Baking Powder
1/2 tsp. Salt
8 Tbsp. Cold, Unsalted Butter, cut up
1/4 Cup Granulated Sugar (use 1/3 for slightly sweeter scones)
2/3 Cup Milk
1/4-1/2 Cup of dried fruit or chocolate chips *Optional*

Directions

- Step 1: Heat oven 425°F (220°C)
- Step 2: Put flour, baking powder and salt into a large bowl; stir mix well add butter cut in with a pastry blender or rub in with your fingers, until the mixture look like fine crumbs.
- Step 3: Add sugar; toss to mix.
- Step 4: Add milk and stir with a wooden spoon until dough forms (the dough may be a bit crumbly)
- Step 5: Place dough on floured counter and knead gently until the dough comes together in a ball.
- Step 6: Pat or roll into a circle about 1 1/2 inches thick
- Step 7: Cut each circle into 6 or 8 wedges
- Step 8: Place wedges on a greased cookie sheet– slightly apart for crisp sides, touching for soft.
- Step 9: Bake about 12 minutes, or until medium brown on top.



Elisabeth Lindner, Rock Creek Rangers
5th Grade

“Dessert (not cookies/bars)”

Cheesecake

Ingredients

CRUST-

1 1/2 Cups Graham Cracker Crumbs
5 Tbsp. Sugar
1/3 Cup melted Butter

FILLING-

3 (8 oz.) packages Cream Cheese, softened
1 1/2 Cups sugar
4 Eggs, separated
1 Tbsp. Lemon Juice
1 tsp. Vanilla

Directions

- Step 1: Preheat oven to 325°F
- Step 2: **For Crust**—Combine all ingredients and press against sides and bottom of 9 inch springform pan. (I use a measuring cup to do this—works great!)
- Step 3: **For Filling**—In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese until light and fluffy.
- Step 4: Add sugar, 4 egg yolks, lemon juice and vanilla. Mix until well combined.
- Step 5: In another bowl, beat 4 egg whites until stiff and creamy. Fold egg whites into cream cheese mixture. Pour into crust in the springform pan.
- Step 6: Bake for 35 minutes. Turn off the oven and leave the cheesecake in the oven for another hour with the door closed.
- Step 7: Remove the cake from the oven and cool. Wrap the pan with plastic wrap and aluminum foil and freeze for several hours (up to 3 months), before serving.
- Step 8: Remove from freezer and remove from pan before allowing the cheesecake to thaw.



Lincoln Standing tree, Reeseburg Ramblers
5th Grade

"Dessert (not cookies/bars)"

1948 Sour Cream Chocolate Cake

Ingredients

3 beaten Egg Yolks
1 Cup thick Sour Cream
1 1/2 Cup Sugar
1/3 Cup Cocoa Powder
1/4 Cup Boiling Water
1 tsp. Vanilla Extract
1 3/4 Cup Flour
1/2 tsp. Baking Soda
3 Stiff-beaten egg whites

Directions

Step 1: Beat egg whites until stiff. Set aside.

Step 2: Boil water and stir cocoa powder into it. Set aside.

Step 3: In mixer, beat 3 egg yolks with sour cream; gradually add sugar and beat until thick. Mix in chocolate and vanilla. Add flour, salt, baking soda and stir; then fold in the egg whites.

Step 4: Bake in a paper lined 9x13 pan at 350° F for about 45 minutes.

Ganash Ingredients

1 Cup Cream
1 Cup (8 oz.) Bittersweet chocolate Chips (chopped)

Ganash Directions

Warm cream until steaming hot. Remove from heat. Add chocolate and stir until smooth. Let cool about 15 minutes.

It thickens as it cools.



Hoytt Swiech, Romadka
3rd Grade

"Main Dish"

Tatertot Casserole

Ingredients

1 LB Hamburger
2 Cups Shredded Cheese
1 Can Golden Mushroom Soup
1 Can Cheddar Cheese Soup
1 Small Chopped Onion
4 Stalks Chopped Celery
1 (24 oz.) Bag tots
Salt and Pepper
Onion Powder
Garlic Powder

Directions

- Step 1: Brown hamburger, add seasoning as it cooks. When fully cooked, place in bottom of baking dish; top with ray onion and celery.
- Step 2: In a separate bowl, blend the two soups and spread over the meat, onions and celery so it is all covered.
- Step 3: Top with an organized layer of tots
- Step 4: Bake at 350° F until tots are brow and cooked
- Step 5: Remove from oven, put shredded cheese over the entire casserole and put back in the oven until cheese has melted
- Step 6: Remove and let stand 5 minutes before serving
- Step 7: Serve with a dinner roll, butter and side of veggies or salad and cold beverage.



Alyssa Walter, Loyal Lads & Lassies
Kindergarten

"Simple Beverage" Raspberry Sherbet Punch

Ingredients

1/2 Gallon Raspberry Sherbet
2 Liters ginger ale or Sprite
33 oz. Pineapple Juice

Directions

Step 1: Mix all ingredients and Serve :)





Participants

Foods Revue

Emerald Niemann, Rock Creek Rangers—Simple Food—Zucchini Muffins

Jace Niemann, Rock Creek Rangers—Dessert (not cookies/bars)—Oreo Fluff

Lyla Hilliard, Romadka—Main Dish—Chicken Noodle Soup

Bobby Lindner, Rock Creek Rangers—Any Bread—Scone

Elisabeth Lindner, Rock Creek Rangers—Dessert —Cheesecake

Lincoln Standing tree, Reseburg Ramblers—Dessert —1948 Sour Cream Chocolate Cake

Hoytt Swiech, Romadka—Main Dish—Tatertot Casserole

Alyssa Walter, Loyal Lads & Lassies—Simple Beverage—Raspberry Sherbet Punch



Participants

Cake Decorating Revue

Emerald Niemann, Rock Creek Rangers—Decorated piece of cake, 4"x4"—Frosting/Icing

Jace Niemann, Rock Creek Rangers—Decorated piece of cake, 4"x4"—Frosting/Icing

Cruz Niemann, Rock Creek Rangers—Decorated piece of cake, 4"x4"—Frosting/Icing

Sydney Wissell, Reseburg Ramblers—Cookie Decorating—Candy/Sugar
Cookie Decorating—Fondant

Clara Wissell, Reseburg Ramblers—Decorated Cookie—Candy/Sugar
Decorated Cupcake—Fondant

Vidalia Zacharias, Reseburg Ramblers—Decorated piece of cake 4"x4"—Frosting/Icing

Bethia Noble, Lucky Clovers—Single Layered Cake—Rolled Fondant

Evelyn Schier, Romadka—Decorated Cookie—Frosting/Icing
Decorated Cookie—Candy, Sugar, Etc.

Madelyn Place, Rock Creek Rangers—Cake baked in preformed pan-Frosting/Icing
Decorated Cupcake—Frosting/Icing

Cooper Place, Rock Creek Rangers—Holiday Item, Original single layer-Frosting/Icing

Jane Ruzic, Rock Creek Rangers—Holiday Item, Original single layer-Frosting Icing
Special Occasion, Original Design Single Layer-Frosting/Icing

Lucy Ruzic, Rock Creek Rangers—Holiday Item, Original single layer-Frosting Icing
Special Occasion, Original Design Single Layer-Frosting/Icing

Bobby Lindner, Rock Creek Rangers—Cupcake Decorating—Frosting/Icing

Elisabeth Lindner, Rock Creek Rangers—Cake baked in preformed Pan—Frosting/Icing
Decorated Cupcake—Frosting/Icing

Clark Standing tree, Reseburg Ramblers—Decorated Cupcake—Frosting/Icing
Decorated Cupcake—Candy/Sugar
Decorated Cupcake—Fondant/Gum Paste

Lincoln Standing tree, Reseburg Ramblers—Decorated Cupcake—Frosting/Icing
Decorated Cupcake—Candy/Sugar
Decorated Cupcake—Fondant/Gum Paste

Alyssa Walter, Loyal Lads & Lassies—Decorated Cupcake—Frosting/Icing

Thank You . . .

*Trinity Lutheran Church
Host Facility*

*Laura Drendel
Judge*

*4-H Members and Parents,
for helping to make this event a “tasteful” success!*



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