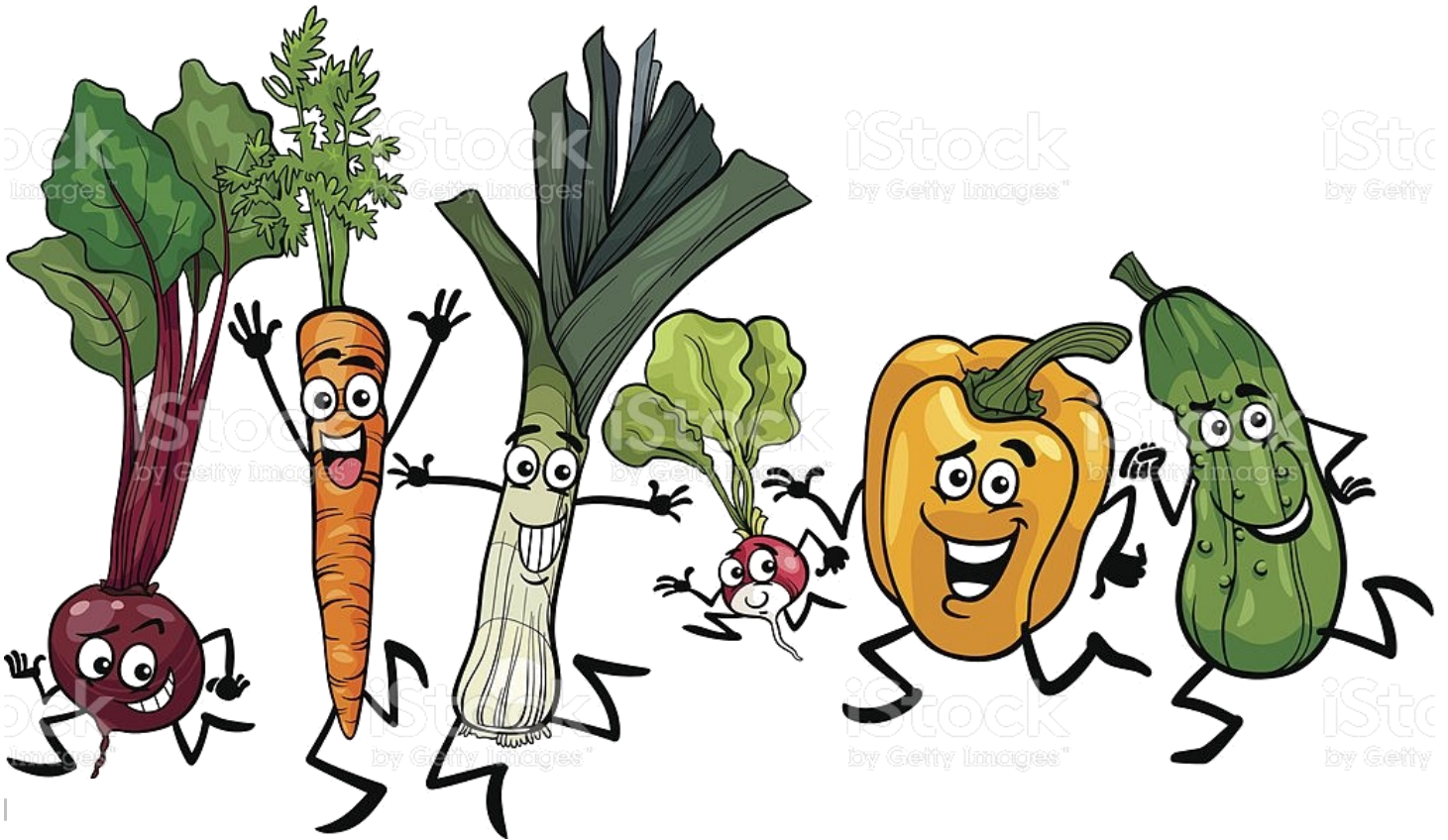




2026 Recipes



Foods and Cake Decorating 4-H Revue



*Sunday, May 3rd
Fannies Supper Club
Neillsville, WI
3:00 p.m.*



Evelyn Schier, Romadka
1st Grade

"Simple Food"

Flamingo Fruit Splash with Cinnamon Chips

Ingredients

Fruit Splash

- 1 lb. strawberries, finely chopped
- 6 oz. raspberries, finely chopped
- 1 C. blueberries, finely chopped
- 2 kiwis, finely chopped
- 1 apple, finely chopped
- 1 lemon, juiced
- 1 tbsp. granulated sugar
- 1 tbsp. brown sugar

Cinnamon Chips

- 1/3 C. granulated sugar
- 1 tsp. ground cinnamon
- Cooking spray or melted butter
- 10 flour tortillas



Directions

Fruit Splash

- Step 1: Gently mix together the strawberries, raspberries, blueberries, kiwis, and apple in a large bowl.
- Step 2: Stir in lemon juice, granulated sugar, and brown sugar.
- Step 3: Cover and refrigerate while you make the cinnamon chips.

Cinnamon Chips

- Step 1: Preheat the oven to 350°F, line large baking sheets with parchment paper.
- Step 2: Make the cinnamon sugar mixture by mixing together the cinnamon and sugar in a small bowl.
- Step 3: Spray the flour tortillas with cooking spray on both sides, then sprinkle the cinnamon sugar on both sides.
- Step 4: Stack the tortillas on top of each other, then slice them into triangles.
- Step 5: Arrange the cinnamon chips in a single layer on the baking sheets and bake for 12 minutes, flipping halfway through.
- Step 6: Allow chips to cool for about 10 minutes to allow them to crisp up.
- Step 7: Serve with the flamingo fruit splash!

Tyson Djubenski, Northwoods 4-H
1st Grade

"Simple Food"

Spicy Pretzels

Ingredients

16 oz. bag of mini pretzels
3/4 Avacado Oil
1 Packet ranch seasoning
1 tsp. cayenne pepper
1 tsp. lemon pepper
1 1/2 tsp. garlic salt

Directions

Step 1: Pour the bag of pretzels in a gallon ziplock bag.

Step 2: In a measuring cup, add the oil and all the seasonings— mix well.

Step 3: Pour the oil and spice mixture over the pretzels in the bag. Seal the bag tightly and gently shake/ tossing/turning to ensure all pretzels are evenly coated.

Step 4: Allow the pretzels to marinate in the bag for 3 hours. During this time, gently shake/ toss/ turn the bag about every 30 minutes to ensure the pretzels are evenly coated.

Step 5: After 3 hours, they're ready to enjoy! We put ours in the oven at 250° F for 10 minutes to make them extra crispy after marinating.



Ellie Lindner, Rock Creek Rangers
6th Grade

"Dessert" Apple Pie

Ingredients

Pastry for Double- Crust Pie

- 2 1/4 C. all- purpose flour
- 3/4 tsp. salt
- 2/3 C. shortening
- 8-10 tbsp. cold water

Apple Pie

- 1 recipe for Double- Crust Pie (see above)
- 6 C. thinly sliced, peeled cooking apples (about 2 1/4 pounds)
- 1 tbsp. lemon juice (optional)
- 3/4 C. sugar
- 2 tbsp. all- purpose flour
- 1/2 tsp. ground cinnamon
- 1/8 tsp. ground nutmeg
- 1/3 C. dried cranberries (optional)
- Milk (optional)
- Sugar (optional)



Directions

For Crust

Step 1: Use a pastry blender to cut the shortening into the flour mixture until the pieces are the size of small peas.

Step 2: Wrap pastry around rolling pin. Start at one side, unroll pastry over a pie plate. Ease pastry into the plate without stretching it; Stretching pastry causes it to shrink while baking.

Step 3: For a single- crust pie, trim pastry to 1/2 inch beyond the edge of the pie plate. Fold the extra pastry under, even with the plates rim, but build up the edges.

Step 4: For a double- crust pie, trim bottom pastry; add filling, place top pastry on the filling. Lift bottom pastry edge away from plate and fold excess top pastry under it.

Step 5: For a fluted edge, place your thumb on the inside of the pastry and your other thumb and index finger on the outside; press together.

Step 6: For a rope edge, pinch the pastry, push forward on a slant with your bent index finger and pulling back with your thumb.

Step 7: For a petal edge, flute the pastry . Press the tines of a fork lightly into the center of each flute.

For Pie

Step 1: Prepare and roll out Pastry for Double- Crust pie. Line a 9 inch pie plate with half of the pastry

Step 2: If desired, sprinkle apples with lemon juice. In a large bowl stir together the 3/4 cup sugar, the flour, cinnamon, and nutmeg. Add apple slices and, if desired, cranberries. Gently toss until coated.

Step 3: Transfer apple mixture to the pastry- lined pie plate. Trim bottom pastry to edge of pie plate. Cut slits in remaining pastry; place on filling and seal. Crimp edge as desired.

Step 4: If desired, brush top pastry with milk and sprinkle with additional sugar. To prevent over browning, cover edge of pie with foil. Bake in a 375° F oven for 40 minutes. Remove foil. Bake 20 minutes more until fruit is tender and filling is bubbly. Cool on wire rack.

Emerald Niemann, Rock Creek Rangers
1st Grade

"Simple Food" Homemade Ice Cream

Ingredients

6 C. cream
4 1/2 C. half and half
2 1/4 C. sugar
1 1/2 tbsp. Vanilla
1 container ice cream salt
Ice

Directions

Use Homemade Ice Cream Machine

- Step 1: Combine all ingredients together in metal canister.
- Step 2: Do not fill the canister more that 3/4 full as mixture will expand during freezing.
- Step 3: Stir well until sugar has dissolved.
- Step 4: Freeze until canister is cold to touch.
- Step 5: Put paddle and lid on canister.
- Step 6: Put canister in pail and add motor to top.
- Step 7: Plug in motor.
- Step 8: Add salt and ice alternating around canister inside pail.
- Step 9: Turn motor on and let run until it automatically shuts off (approx. 30 minutes.)
- Step 10: May need to add more salt and ice during the 30 minutes.
- Step 11: Once motor is off, ice cream is done.



Alyssa Walter, Loyal Lads & Lassies
1st Grade

"Simple Food" Pumpkin Dream Bars

Ingredients

For Crust

1/2 C. margarine
1/3 C. sugar
1 C. Quaker quick oatmeal
3/4 C. flour

For topping

2- 8 oz. packages cream cheese
1 C. Sugar
4 eggs
1/2 C. corn syrup
1- 16 oz. can solid pumpkin
2 tsp. cinnamon
Cool Whip

Directions

Step 1: Heat oven to 350° F
Step 2: Mix 1/2 C. margarine and 1/3 C. sugar until fluffy.
Step 3: Combine 1 C. quaker quick oatmeal and 3/4 C. flour.
Step 4: Add to margarine- sugar mixture; mix well
Step 5: Spread evenly into 13x9" greased pan.
Step 6: Bake 8-10 minutes or until light golden brown. Cool slightly.
Step 7: Mix (2) 8 oz. packages of cream cheese with 1 C. sugar until fluffy.
Step 8: Add 4 eggs, one at a time, mixing thoroughly after each egg.
Step 9: Add 1/2 C. corn syrup, (1) 16 oz. can solid pumpkin and 2 tsp. cinnamon.
Step 10: Mix until smooth. Pour over cooled crust. Bake an additional 45-50 minutes until center appears set. Cool.
Step 11: Top with cool whip.



Lyla Hilliard, Romadka
4th Grade

"Main Dish"

Swedish Meatballs

Ingredients

For the Meatballs

1 lb. Ground Beef (of a mix of beef and pork)
1/2 C. Panko or plain breadcrumbs
1/4 C. Milk
1 Large Egg
1/4 tsp. Ground Nutmeg
1/4 tsp. Ground Allspice
1/2 tsp. Garlic powder
1/2 tsp. Salt and a pinch of black pepper

For the Gravy

2 Tbsp. butter
2Tbsp. Flour
1 1/2 C. Beef broth
1/2 C. Heavy cream or sour cream
1 tsp. Worcestershire sauce
1/2 tsp. Dijon mustard (optional, for tang)

Directions

Step 1: Prep the pan: Preheat your oven to 400* F (200* C). Line a baking sheet with parchment paper.

Step 2: Mix: In a large bowl, combine the breadcrumbs and milk. Let it sit for a minute to soften. Add the ground meat, egg, nutmeg, allspice, garlic powder, salt and pepper. Use your hands (a favorite step for kids!) to mix until just combined.

Step 3: Roll: Scoop about 1 tablespoon of meat and roll it into a small ball (roughly the size of a golf ball). Place them on the baking sheet.

Step 4: Bake: Bake for 15-18 minutes until browned and cooked through.

Step 5: Make the Gravy: While the meatballs bake, melt butter in a skillet over medium heat. Whisk in the flour and cook for 1 minute. Slowly whisk in the beef broth, Worcestershire sauce, and mustard. Simmer until it starts to thicken.

Step 6: Finish: Stir in the cream (or sour cream). Add the baked meatballs into the sauce and toss to coat.





Participants

Foods Revue

Ellie Lindner, Rock Creek Rangers– Dessert– Apple Pie

Tyson Djubenski, Northwoods 4-H– Simple Food– Spicy Pretzels

Emerald Niemann, Rock Creek Rangers– Simple Food– Homemade Ice Cream

Alyssa Walter, Loyal Lads & Lassies– Simple Food– Pumpkin Dream Bars

Evelyn Schier, Romadka– Simple Food– Flamingo Fruit Splash with Cinnamon Chips

Lyla Hilliard, Romadka– Main Dish– Swedish Meatballs



Participants

Cake Decorating Revue

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

Clark Standing tree, Reseburg Ramblers– Decorated cupcake– Frosting/ Icing

Clark Standing tree, Reseburg Ramblers– Decorated cupcake– candy, sugar, etc.

Clark Standing tree, Reseburg Ramblers– Decorated piece of cake 4x4– Rolled Fondant/paste

Lincoln Standing tree, Reseburg Ramblers– Decorated cupcake– Frosting/Icing

Lincoln Standing tree, Reseburg Ramblers– Decorated cut up cake– Candy, sugar, etc.

Lincoln Standing tree, Reseburg Ramblers– Decorated cupcake– Rolled fondant/ paste

Lucy Ruzic, Rock Creek Rangers– Holiday/ Birthday Item, Single– Frosting/Icing

Lucy Ruzic, Rock Creek Rangers-Special Occasion Item, Original Single– Frosting/ Icing

Lucy Ruzic, Rock Creek Rangers– Holiday/ Birthday Item, Original Single– Rolled fondant/paste

Lucy Ruzic, Rock Creek Rangers– Special occasion, Original Single– Rolled Fondant/paste

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

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

Oliver Zacharias, Reseburg Ramblers– Decorated Cupcake– Frosting/ Icing

Ellie Lindner, Rock Creek Rangers– Decorated Cupcake– Frosting/Icing

Ellie Lindner, Rock Creek Rangers– Decorated Cupcake– Candy, sugar, etc.

Ellie Lindner, Rock Creek Rangers– Holiday/Birthday item, single layer– Candy, sugar, etc.

Evelyn Schier, Romadka– Decorated Cupcake– candy, sugar, etc.

Thank You . . .

*Fannies Supper Club
Host Facility*

*Kim Keech & Katrina Lapham
Judges*

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



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