

2023 Stratford Fall Fair Recipes

Class #41 Rhubarb Muffins

Ingredients:

1 ¼ c brown sugar
2 tsp vanilla
2 ½ c all purpose flour
½ tsp salt
½ c oil
1 ½ c diced rhubarb
1 tsp baking powder
1 egg
1 c buttermilk or sour milk
1 tsp baking soda

Topping:

½ c brown sugar
1 tsp cinnamon
1 tbsp melted butter

Directions: In a bowl mix dry ingredients. In another bowl beat egg, add oil, brown sugar, vanilla, buttermilk and stir in rhubarb. Add this to dry ingredients. Fill muffin pans 2/3 full and sprinkle with topping. Bake 400 F for 20 to 25 minutes. Makes about 20 medium muffins. (Lynda McCaig District #1)

Class #43 Morning Glory Muffins

Ingredients: 2c. all-purpose flour
2 tsp. baking powder

2 tsp. cinnamon
1 ¼ c. white sugar
½ tsp. salt
2 c. grated carrots
½ c. raisins
½ c. coconut
½ c. nuts
1 apple; peeled, cored, and grated
1 c. salad oil
2 tsp. vanilla
3 eggs

Directions: In a bowl combine the first five ingredients, stir in carrots, raisins, coconut, nuts and apple. In a separate bowl beat salad oil, vanilla and eggs, then add to other mixture. Spoon batter into well- greased muffin cups. Fill 2/3 full. Bake at 350°F for 20 minutes.

Class #56 Pink Iced Dream Squares

Step 1:

Mix 1c flour

1/4c butter

2tsp. icing sugar

Mix and press into a buttered 8" or 9" square pan

Bake at 325degree oven until light brown

Step 2:

Beat 2 eggs

Add 1c brown sugar

3 tbsp. flour

1 tsp baking powder

pinch of salt

1 tsp vanilla

½ c shredded coconut

½ to ¾ c of chopped red maraschino

Mix and pour over baked crust and bake in 350 degree oven for about ½ hour

When cool, ice with pink tinted, butter cream icing

May be shown in disposable pan or line pan with parchment paper so cake can be removed and shown on foil covered cardboard.

Whole cake to be shown

Class #76 Cereal and Potato Chip Bars

Prepare a 9x9 baking pan with foil leaving a 2" overhang on the 2 sides, spray foil with cooking spray oil.

Ingredients:

6 tbsp butter (plus for your hands)

1 10 oz bag of marshmallows

1 tsp of pure vanilla extract

1 7 oz bag rippled potato chips (lightly crushed, about 5 c)

3 c of honey nut cheerios or fruit loops

2/3 c dried fruit (e.g., strawberries, cherries or cranberries finely chopped)

Directions:

Melt butter in a large pot on medium heat (or microwave) add marshmallows stirring occasionally until melted and stir in vanilla. Add potato chips, cereal and fruit to pot and stir well to combine.

Spread mixture into your prepared pan pressing firmly with oiled hands. Cool completely for 1 hour. When cooled lift out of pan, discard foil and cut into

squares. Keeps well in a tin box. (Maria Dunnett District #11)

Class #70 Gumdrops Fruit Cake

Ingredients: 1 lb. gum drops
1 lb. white raisins
19 oz. can crushed pineapple and juice
1 lb. red & green glazed cherries
¼ c. flour
1 c. white sugar
2/3 c. butter
3 eggs
1 tsp. salt
2 tsp. baking powder
2 c. flour
1 tsp. vanilla

Directions: Prepare gumdrops: cut them up fine but do not use any black ones. Combine the first five ingredients in a bowl and let stand overnight. The next morning cream butter and sugar, add eggs and beat. Mix in the remaining ingredients, and finally add the fruit mixture to it. Turn into a nine-inch square greased pan or 2 greased loaf pans. Bake at 275°F for 2 hours or until done.

Men's Section

Class #83 Iced Beet (Chocolate) Cake

Ingredients:

1 ½ c white sugar
2 extra large eggs
1 c oil
6 tbsp cocoa
1 can (19oz) beets
1 ½ tsp baking soda
1 ¾ c unsifted flour
¼ tsp salt
1 tsp vanilla
¼ tsp. peppermint (optional)

Directions:

Drain beets - mash into pulp. Combine white sugar and eggs, beat until fluffy. Add oil, cocoa and beets, beat well. Add baking soda, flour, salt vanilla and peppermint, mix well. Pour into greased 9x9 pan. Bake at 350 degrees F for 45 -50 minutes. Turn off oven and cool in oven with door closed.

Icing:

3 tbsp butter
4 tbsp cocoa
5 tbsp hot water
2 c icing sugar
¼ tsp peppermint

Spread Icing over cake. (Audrey Kostaszek,
District #2)