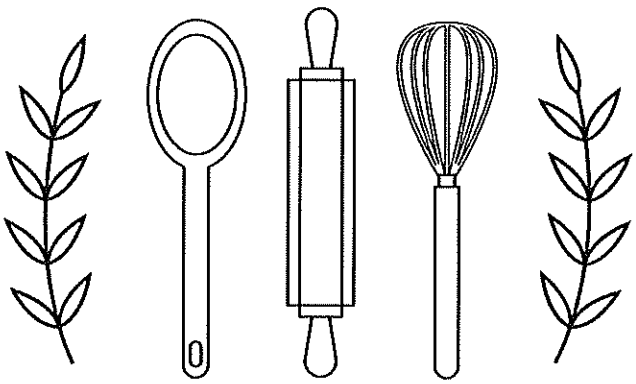
-Erie County Fair -Culinary Arts-



• 2026 •

RECIPES

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NEAPOLITAN CAKE

CAKES:

Select your favorite box cake for chocolate, strawberry, and vanilla

HOW TO MAKE A BOX CAKE TASTE HOMEMADE

- 1 cup whole milk instead of water
- ½ cup of melted butter instead of oil
- 4 large eggs instead of 3
- Add 1/4 cup of sour cream
- Add one tsp of vanilla

*For a vanilla cake add an additional tsp of vanilla

**For chocolate cake add 1/2 tsp of cocoa powder with ½ cup chocolate chips

Continue to follow mixing and baking directions on box.

FROSTING:

1 cup unsalted butter softened

4 cups of powdered sugar

2 TBSP of buttermilk powder

2 to 4 TBSP of water or milk

1tsp of vanilla extract

pinch of salt

- Beat the butter until light and fluffy (2 to 3 minutes)
- Mix buttermilk powder with 2 TBSP of water until dissolved- set aside
- Gradually beat in powder sugar
- Add buttermilk, vanilla and salt. Beat 3-5 minutes until light and fluffy
- Add more milk or water one TBSP at a time as needed to reach desired consistency

*For strawberry frosting add 1/2 a cup of unsweetened strawberry powder

**For chocolate frosting add 3/4 cup of cocoa powder and 1 to 2 TBSP of water or milk

Frost and decorate cooled cakes as desired!!

231 Make cups

JELLO COOKIES

(Lime, Strawberry, Blue Raspberry)

INGREDIENTS

- 1 cup butter, softened
- 3/4 cup granulated sugar
- One 3 oz package of Jello (any flavor)
- 2 eggs
- 1 tsp of vanilla
- 3 1/4 cup flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1-3 drops of food coloring, same color as flavored Jello

DIRECTIONS

Preheat oven to 350°

Line cookie sheet with parchment paper

Cream butter sugar and Jello until light and fluffy

Beat in eggs and vanilla

In separate bowl whisk flour, baking powder and salt

Gradually add dry ingredients into moist

Roll into one-inch balls, roll in granulated sugar. Place on lined cookie sheet 2 inches apart.

Flatten each cookie with bottom of a cup to desired thickness.

Bake 8-9 minutes

Leave on pan for two minutes before removing each cookie to cooling rack.

Enjoy the burst of flavor!

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COOKIE MONSTER COOKIES

Ingredients

- 1 box vanilla cake mix
- 2 large eggs
- ½ cup vegetable oil
- 2-3 drops blue food coloring

Mix-ins and decorations:

- ½ cup milk chocolate chips
- ½ cup white chocolate chips
- Oreos, broken
- Chips Ahoy cookies, broken
- Candy eyes

Instructions

1. Preheat oven to 350°F
2. Line a baking sheet with parchment paper.
3. In a large bowl, combine the cake mix, eggs, food coloring and oil until thick dough forms.
4. Stir in chips.
5. Scoop 1-1 ½ tablespoon-sized portions of dough and roll into balls.
6. Place on the baking sheet about 2 inches apart.
7. Bake for 8-11 minutes until the edges are set.
8. BE CAREFUL-After removing from oven, place eyes, and cookie pieces on top of each cookie
9. Let cool on the baking sheet for 5 minutes before transferring to a wire rack.

I love Cookies!

CULINARY RECIPE SHEET

Competitive Exhibits Office
Phone: 716-649-3900 ext. 6407
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Entry # 261

Division: Jr Baking Competition **Class:** Cookies-1

How many years have you been entering the Erie County Fair or is this your first time: First time!

Recipe Information: Gluten Free Chocolate Peanut Butter Bars

Ingredients:

2 sticks butter
2 1/2 cups crushed gluten free graham cracker crumbs
3/4 cup milk chocolate chips
3/4 cup peanut butter chips
1 can sweetened condensed milk

Instructions: Preheat oven to 350°. Melt butter in 9"x13" as oven is warming. Once melted, sprinkle graham cracker crumbs on top. Then add chocolate chips on top of crumbs. Then add peanut butter chips. Drizzle sweetened condensed milk over entire ingredients. Bake at 350° for 20-25 minutes or until slightly golden brown. Use a knife around sides of pan, when right out of oven. Let bars cool for 10 minutes and use sharp knife to cut into bars. Cool another 10 minutes (not longer or they will stick to pan) and then remove bars with a spatula and place on serving plate. Enjoy!

Junior
Entry 267

Blueberry Pie

For the crust:

2 ½ cups all purpose, more to dust

½ Tbsp. white sugar

½ Tsp. sea salt

2 sticks cold unsalted butter, diced

7 Tbsp. ice water

For the filling:

6 cups locally picked, pesticide free blueberries, washed (From Dutch Hollow Farm)

½ cup white sugar

¼ cup cornstarch

1 Tsp. cinnamon

2 Tbsp. butter

1. **Mix flour, sugar and salt in a food processor. Add cold, diced butter until crumbs and small pieces appear. 2. Add 7 Tbsp. ice water until moist clumps form, make sure it sticks together. 3. Transfer dough to workspace and form a ball. Fold and knead dough until it holds together, don't over mix. Divide in half and flatten. Cover in wrap and chill for 1 hour before making filling.**

4. Preheat oven to 350 degrees. 5. In a electric mixing bowl combine blueberries, sugar, cornstarch, cinnamon together. 6. In a dusted rolling pin, roll out first half of dough, rotating it. 7. Gently cover rolling pin in the dough and transfer into a pie tin, then nicely fit the dough to the tin. 8. Pour filling over dough and dot it with 2 Tbsp. of butter. Remove second half from fridge and repeat rolling

Kyla Bley

Junior

Tri-Color Award - Cookies

Cheesecake Stuffed Red Velvet Cookies

Entry#268

For the Cookie:

One stick salted butter
¼ cup brown sugar

½ white sugar

1 egg

1 tbsp. red food coloring

1 ½ cup all purpose flour

½ tsp. baking powder

¼ cup cocoa powder

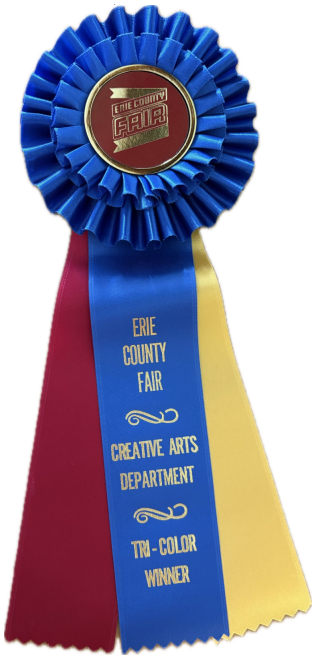
¼ tsp vanilla extract

For the filling:

8 oz. cream cheese

6 tbsp. powdered sugar

Pinch of salt



1. **In a small bowl mix cream cheese, powdered sugar, and salt until smooth. Chill for about 30 mins. 2. Preheat oven to 350 degrees, and line baking sheet with Parchment paper. 3. In a medium bowl, mix flour, cocoa powder, baking powder, 4. In an electric mixer, beat both sugars and butter. 5. Add egg, food coloring and extract, mix well.**

6. Combine large and medium bowls. 7. Make a ball of dough, and add filling inside. Fold in half, then into a ball, and seal all holes. Repeat until dough is gone. 8. Bake for 10 mins, add more time if needed. 9. Let cool. 10. Enjoy!!!

Kyla Bley
KB

CULINARY RECIPE SHEET

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Entry # 335 Division: Junior Class: Cakes

How many years have you been entering the Erie County Fair or is this your first time: First time

Recipe Information: Caramel Shortbread Candy Bar Cake

Ingredients:

Shortbread Crust

- 11 Ounces shortbread cookies
- 5 Tablespoons unsalted butter

Chocolate Cake

- 2 Cups sugar
- 1 3/4 Cups all-purpose flour
- 3/4 Cup dark cocoa powder
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 1 Cup milk
- 1/2 Cup vegetable oil
- 2 teaspoons vanilla extract
- 1 Cup boiling water
- 1/2 Cup mini chocolate chips

Caramel Filling and Drip

- 1/4 Cup heavy cream
- 1 Cup soft caramel candies

Shortbread Caramel Buttercream

- 6 Ounces shortbread cookies
- 1 1/2 Cup unsalted butter 3 sticks
- 1 pinch salt
- 1 Tablespoon pure vanilla
- 1 Teaspoon caramel extract
- 1/4 Cup heavy cream
- 6-8 Cups powdered sugar sifted

Instructions:

Entry #335

Chocolate Cake with Shortbread Crust

1. Preheat the oven to 350 degrees. Prep two 8 inch cake rounds.
2. In a food processor, add in the shortbread cookies and butter and pulse until a crumble forms. Divide crumble evenly between cake pans and press down firmly to make the crust.
3. In a medium bowl, whisk together the wet cake ingredients (eggs, milk, oil, water, vanilla and hot water).
4. Stir in the sugar, flour, cocoa, baking powder, baking soda, salt and toss in the chocolate chips. Don't overmix - just whisk until the ingredients are barely combined. Divide evenly between cake pans and bake for 27-30 minutes for cakes. Let cool in the pans, then flip out onto a cooling rack.

Caramel Filling and Drip

1. In a medium glass microwave-safe bowl, add the heavy cream and caramel candies. Add to the microwave for 30 seconds and stir. Place into a squeeze bottle to add the drip.

Shortbread Caramel Buttercream

1. Pulse the shortbread cookies in a food processor until a thin powder forms. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, whip up the butter until it's light and fluffy. Add in the shortbread crumbs, salt, vanilla, caramel extract, and heavy cream. Whip up again until it's all combined.
3. On low speed, add in the powdered sugar, about 1/2 cup at a time. If the buttercream is too thick, add in a touch more heavy cream. Set the mixer to high speed and whip up.

Assembly

1. Place down the first layer of cake onto a cardboard cake round. Add on a touch of buttercream, then pipe around the outside of the cake round. Add in about 1/2 cup of caramel filling. Place the next cake round on top.
2. Thin coat the cake with frosting, refrigerate. Add on the drip, then refrigerate again. Pipe frosting on the top of the cake then place the shortbread caramel candy pieces on top.

Enjoy!

Entry # 474

Browned Butter Chocolate Chip Cookies
Recipe by Nick Diogiovanni

- 1c Browned Butter, cut into cubes
- 1c brown sugar
- ½ c granulated sugar
- 1 tsp vanilla extract
- 2 large eggs
- 1 egg yolk
- 1 ½ c cake flour
- 1 ½ c all purpose flour
- 1 tsp cornstarch
- ¾ tsp baking soda
- ¾ tsp kosher salt
- 8oz milk chocolate chips
- ½ c semi sweet chocolate chips

Preheat oven to 415 degrees F.

In a stand mixer fitted with a paddle beat browned butter, brown sugar, granulated sugar and vanilla extract until combined, about 4 minutes.

Add the eggs and egg yolk, one at a time.

Add the Cake flour, all purpose flour, cornstarch, baking soda, and salt. Mix until just combined.

Stir in both chocolate chips by hand.

Divide the dough into 8 large mounds of cookie dough and place on cookie sheet.

Bake for 8-11 minutes. Cool on the cookie sheet for 10 minutes before transferring to a cooling rack.

474

technique. Then use a pizza cutter to cut 10 strips. Place 5 strips evenly, having longer ones in the center. Fold back every other strip halfway and place a long strip in the center. Fold the strip back over and fold back alternative strips. Continue process, then switch to other side until the lattice is complete. Pinch edges shut tight, then crimp for patterns. 9. Mix egg and 1 Tbsp. to make egg wash and spread on dough. Bake for about an hour or until crust is golden brown and filling is bubbling. 10. Enjoy!!!!

Kyla Beeg

Entry# 479
Junior

Chocolate Layer Cake with Strawberry Frosting
Cake (Recipe by Nick Digiovanni) Frosting (Recipe by the Food Nanny)

Chocolate Cake Recipe

- 2 ¾ c +1Tbsp cake flour
- 1 ½ c granulated flour
- 1 ½ c granulated sugar
- 1 ½ c dark brown sugar
- 2 tsp baking powder
- 1 tsp baking soda
- 1 ¼ tsp salt
- ¾ c Cocoa powder
- 1 Tbsp espresso powder
- 1 c hot water
- 1 1/3c sour cream
- ¾ c coconut oil
- 3 large eggs
- 1 Tbsp Vanilla Extract

Preheat oven to 350 degrees F. Grease and line the bottom of 3-9inch cake pans with a parchment circle.
Add Flour, sugars, baking powder, baking soda, and salt. Whisk to incorporate.

In a large mixing bowl, add cocoa powder, espresso powder and hot water. Whisk until combined.

Add the sour cream, oil, eggs and vanilla to the wet ingredients bowl, until combined.

Add the wet ingredients to the dry ingredients and mix on low until just combined. Scrap side of bowl as needed

Evenly distribute the batter into the 3 cake pans.

Bake 23-25 minutes or until a toothpick comes out clean.

Cool for 10-15 minutes before removing from pan.

Strawberry Frosting

- 3-4 Fresh Strawberries
- 1/3 c butter (room temp)
- 4oz cream cheese (room temp)
- ½ tsp vanilla extract
- 4c powdered sugar

Process berries until smooth. Beat butter, cream cheese and vanilla extract with mixer. Add puree. Slowly add powdered sugar and mix until smooth. Spread evenly over cakes and layer as needed.

Entry #492 Junior

Adam Zilke's Chocolate Chip Cookies

Instructions:

Mix 8 tablespoon butter
⅓ cup granulated sugar
½ cup brown sugar
Mix till creamy
Add 1 egg
2 teaspoons vanilla extract
Beat until combined
In another bowl add:
1 ½ cup all purpose flour
¾ teaspoon baking soda
½ teaspoon salt
Mix till combined
Get the first bowl
Then add approximately 1 cup of the mixture from the second bowl
Then stir until you see no flour in the bowl
Add the rest of the flour mixture
When combined add 1 1/4 cups of chocolate chips
Mix thoroughly
Get a baking pan then put parchment paper on it
Next, make the cookie balls and let them chill in the refrigerator for 30 minutes on the pan
Set the oven to 350 then when it is preheated
Put the cookie dough balls in the oven for 10-14 minutes until golden brown
Watch so they do not get too dark
Take them out and let them cool
Enjoy with milk!!!

Entry 527 Junior

CHEESECAKE RECIPE

By: Liliana Kuhrt

Ingredients:

Crust:

- 8 graham crackers, crushed
- ¼ cup sugar
- ¼ cup butter

Use a pastry blender to mix. Press into 9" springform pan.

Filling:

- 1 pound cream cheese
- ½ cup sugar
- 3 eggs
- 1 teaspoon vanilla

Mix cream cheese, sugar, and eggs. Blend well. Add vanilla. Pour into the graham cracker crust.

Bake at 375 for about 20 minutes. Test by touching center to make sure the cheesecake set. Remove from oven and top with sour cream mixture.

Topping:

- 1 pint sour cream
- ¼ cup sugar
- ½ teaspoon vanilla

Mix and spread on hot cheesecake. Cool.

Junior

CULINARY RECIPE SHEET

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Entry # 563

Division: _____ **Class:** Bar cookie

How many years have you been entering the Erie County Fair or is this your first time: First Time

Recipe Information:

Ingredients:

1/2 cup Butter melted
1 cup brown sugar
1 whole large egg
1 teaspoon vanilla
1 cup Flour
1/2 teaspoon salt
1 cup butterscotch chips

Instructions: preheat oven °325 grease 8x8 pan
Mix together melted butter, Brown sugar
ADD Egg and vanilla mix in flour and salt
Fold in butterscotch chips
pour in pan and Bake 20-25 min
Allow to cool before serving

Entry# 598

Recipe: Stars and Stripes Cake

Chocolate Cake

- 2 cups white sugar
- 1 3/4 cups all-purpose flour
- 3/4 cup unsweetened cocoa powder
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 1 tsp salt
- 2 large eggs
- 1 cup of milk
- 1/2 cup vegetable oil
- 2 tsp vanilla extract
- 1 cup of boiling water

1. Preheat the oven to 350 and grease pan 2 round 9"pans.
2. Stir sugar, flour, cocoa, baking powder, baking soda, and salt together in a large bowl.
3. Add eggs, milk, oil, and vanilla; mix for 2 minutes on medium speed with an electric mixer.
4. Stir in boiling water.
5. evenly pour batter.
6. Bake for 30 to 35 minutes.
7. Transfer to a wire rack let cool for 10 minutes or until cooled completely.

Fondant

- 3 cups mini marshmallows
- 1/2oz white chocolate, finely chopped
- 1 tbsp butter, cut into 4
- 1 1/2 tsp cream or milk
- 1 tsp clear vanilla extract
- 3 cups powdered sugar

1. Place marshmallows, white chocolate, butter, and milk into a microwave safe bowl. Heat for 1 minute and stir until all melted and smooth.
2. Stir in vanilla and add in half the powdered sugar. Stir, stir, stir as best as possible. Scrape the edges, the mixture will be very sticky.
3. Use a large plastic mat and cover it in Crisco. Sprinkle the mat with powdered sugar and dump out the marshmallow onto the surface. Knead the marshmallow and continue to add more powdered sugar.
4. Knead until the marshmallow is no longer sticky and it won't take anymore sugar.
5. Coat the fondant in Crisco and wrap with plastic wrap and place into a baggie to rest overnight.

Entry #598

6. The next day, pull off a small golf ball size of fondant and tint it green. Pretend you're playing with play doh and just keep folding it over and over until all the color is blended and no more white remains. Cover a work surface with some crisco and roll out to 1/8 inch. Use a mini leaf cookie cutter to cut out the shape. Sprinkle with green sugar crystals and leave to dry overnight.

Buttercream Frosting

½ cup butter, softened
⅔ cup confectioners' sugar
½ teaspoon vanilla extract

Beat butter, 2/3 cup confectioners' sugar, and vanilla extract with an electric mixer until creamy and thick, about 10 minutes.

Entry #614 Junior

Clara Thornton

Soft & Thick Peanut Butter Cookies

★★★★★

Author: Sally McKenney

Prep Time: 1 hour, 30 minutes (includes chilling)

Cook Time: 12 minutes **Total Time:** 1 hour, 45 minutes

Yield: 32 cookies

These are the softest, thickest peanut butter cookies! You need just 9 ingredients for the base recipe, and it can be adapted in so many ways to make different variations (see post above). Do not skip chilling the dough.

Ingredients

1 and 1/3 cups (170g) **all-purpose flour** (spooned & leveled)

1/2 teaspoon **baking soda**

1/4 teaspoon **salt**

1/2 cup (8 Tbsp; 113g) **unsalted butter**, softened to room temperature

1/2 cup (100g) packed light or dark **brown sugar**

1/4 cup (50g) **granulated sugar**, plus 1/2 cup (100g) for rolling

1 large **egg**, at room temperature

3/4 cup (about 185g) creamy **peanut butter** (see note)

1 teaspoon **pure vanilla extract**

Instructions

1. Whisk the flour, baking soda, and salt together in a medium bowl. Set aside.
2. Using a hand mixer or a stand mixer fitted with paddle attachment, beat the butter for 1 minute on high speed until creamy. Switch to medium-high speed and beat in the brown sugar and 1/4 cup (50g) granulated sugar until completely creamed and smooth, about 3 minutes. *(Here's a helpful tutorial if you need guidance on how to cream butter and sugar.)* Add the egg and beat until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed. Add the peanut butter and vanilla extract and beat until combined.
3. Add the dry ingredients to the wet ingredients and beat on low speed until combined. The dough will be very creamy and soft. Cover and chill the cookie dough in the refrigerator for at least 1–2 hours, and up to 3 days.

4 Preheat oven to 350°F (177°C). Line large baking sheets with parchment paper or silicone baking mats.

5 **Roll & coat the dough:** Place remaining 1/2 cup (100g) of sugar into a bowl. Roll chilled cookie dough into balls, about 1 scant Tablespoon (5/8 ounce or 18g) of dough each. Roll each ball in the sugar and arrange on baking sheets about 2 inches apart. Use a fork to make a criss-cross indent on top of each. To prevent the cookies from over-spreading, after indenting the cookies, use your fingers to reshape into a thicker disc (since indenting the balls flattened them out).

6 Bake for 11–12 minutes or until the edges appear set and are very lightly browned. The centers will still look very soft.

7 Allow cookies to cool on the baking sheet for 5 minutes. After 5 minutes, transfer to a wire rack to cool completely.

8 Cookies stay fresh covered at room temperature for up to 1 week.

Find it online: https://sallysbakingaddiction.com/soft-peanut-butter-cookie-recipe/