

4-H Baking Recipes

Cookie Recipes for the 4-H Baking Contest

Chocolate Chip Cookies - 4th Grade

2 ½ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
½ cup butter or margarine
½ cup shortening
1 cup packed brown sugar
½ cup granulated sugar
2 eggs
1 ½ teaspoons vanilla
1 12-ounce package (2 cups) semisweet chocolate pieces
1 cup chopped walnuts or pecans
Oven 375 degrees

Stir together flour, soda and salt. In a mixer bowl beat butter and shortening on medium speed of electric mixer for 30 seconds. Add sugars and beat till fluffy. Add eggs and vanilla; beat well. Add dry ingredients to beaten mixture, beating till well combined. Stir in chocolate pieces and nuts. Drop from a teaspoon 2 inches apart onto an ungreased cookie sheet. Bake in a 375 degree oven for 8 to 10 minutes or till done. Remove; cool. Makes about 72.

Rolled Sugar Cookies - 5th Grade

2 cups all-purpose flour
1 ½ teaspoon baking powder
6 tablespoons butter or margarine
1/3 cup shortening
¾ cup sugar
1 egg
1 tablespoon milk
1 teaspoon vanilla

oven 375 degrees

Stir together flour, baking powder and ¼ teaspoon salt. Beat butter and shortening for 30 seconds; add sugar and beat till fluffy. Add egg, milk and vanilla; beat well. Add dry ingredients to beaten mixture, beating till well combined. Cover and chill for at least 3 hours. Working with ½ of the dough at a time, on a lightly floured surface roll to 1/8 inch thickness. Cut into circles. Place on an ungreased cookie sheet. Bake in a 375 degree oven for 8 minutes or till done. Makes 36 to 48 cookies.

Peanut Butter Cookie - 6th Grade

½ cup butter, softened (margarine or shortening can be used)
½ cup peanut butter
1 cup brown sugar
1 large egg
½ teaspoon vanilla
1 ½ cup flour, all-purpose
½ teaspoon salt
½ teaspoon baking soda

Cream the butter, peanut butter and sugar together to a paste. Add egg and mix well. Mix the flour, salt and soda together and then mix into the sugar and butter mixture. Portion out to desired size, roll in granulated sugar, put on pan and flatten with a fork. Bake at 375 degrees for about 10 - 12 minutes.

Lemon Squares - Bar Cookie - 7th & 8th Grade

6 tablespoons butter or margarine
1/4 cup granulated sugar
1 cup all-purpose flour
2 eggs
3/4 cup granulated sugar
2 tablespoons all-purpose flour
1/4 teaspoon finely shredded lemon peel
3 tablespoons lemon juice
1/4 teaspoon baking powder

oven 350 degrees

Grease an 8x8x2 inch baking pan. Beat butter for 30 seconds; add the ½ cup sugar and 1/4 teaspoon salt, beating till fluffy. Stir in the 1 cup flour. Pat dough onto the bottom of pan. Bake in a 350 degree oven for 15 minutes. Meanwhile, beat eggs; add remaining 3/4 cup sugar, 2 tablespoons flour, lemon peel, lemon juice and baking powder. Beat 3 minutes or till slightly thickened. Pour over baked layer. Bake in a 350 degree oven 25 to 30 minutes longer or till light golden brown around edges and center is set. Cool. Sift powdered sugar over top, if desired. Cut into squares. Makes 16.