



4th Grade 4-H Cookie Bake-Off



Next 4-H Meeting is: _____

HOW DO I START? Choose a recipe for **Homemade** cookies that are **baked in the oven**. Look for one, which contains ingredients that are good for you! You may use one of the recipes on the back of this page **or** get one from another source.

DO NOT USE commercially prepared mixes or prepared cookie dough (frozen, “slice and bake,” etc.) or purchase cookies that have already been made.

**DO NOT USE A MIX
Your Cookies Should be Made
From “Scratch”**

On the day before your next 4-H meeting make the cookies you plan to enter in the contest so they will be fresh.



HOW DO I ENTER? Bring your entry to school on the day of your 4-H meeting on a **disposable plate covered** with foil or clear wrap. An entry consists of **three (3)** cookies (all the same kind). Put your **name on the bottom of the plate**.

Choose the three (3) best cookies from your batch to enter in the contest. The judges will look for cookies that are the **same size**, **evenly browned** and have a **pleasing flavor**.

WHAT WILL I WIN? Everyone who enters will receive a participation award. First, second and third place ribbons will be presented and those local winners will be invited to enter the County 4-H Bake-off.



REMEMBER! Too many sweets can dull your appetite so that you are not hungry for the meat, milk, fruits and vegetables your body needs. For this reason, cookies and other sweet goods are better at the end of your meal as the dessert.

Apple-Oatmeal Cookies

1 cup finely chopped apple
¼ cup raisins
1 tsp. cinnamon
½ tsp. each salt, cloves
½ cup milk
2 cups quick-cooking oats

2 cup sifted flour
2 tbsp. baking powder
½ cup sugar
1 cup butter
1 cup packed brown sugar
2 eggs



Combine... apples, raisins, sugar and 2 tablespoons water in sauce pan.

Cook... for 10 min or until mixture is thick and apples are tender, stirring constantly; cool.

Cream... butter and brown sugar in bowl until light and fluffy.

Beat... in eggs.

Add... sifted dry ingredients (cinnamon, salt, cloves, flour, baking powder) to creamed mixture alternately with milk, beating well after each addition.

Stir... in oats.

Reserve... ¾ cup dough.

Drop... remaining dough by teaspoonfuls onto greased cookies sheet.

Make... indentation in center of each cookie.

Spoon... apple filling into indentations, topping each with reserved dough.

Bake... at 375° for 10 to 12 minutes.

Yields... 36 servings.

REMEMBER

tsp = teaspoon
Tbsp = Tablespoon



Lemon Tea Cookies

1½ tsp. vinegar
½ cup butter or margarine
1 egg
1¾ cup sifted all-purpose flour
¼ tsp. baking soda

½ cup milk
¾ cup sugar
1 tsp. shredded lemon peel
1 tsp. baking powder
¼ tsp. salt

Stir... vinegar into milk.

Cream... butter and sugar till fluffy.

Beat... egg and peel into mixture.

Sift... dry ingredients and add to creamed mixture alternately with milk, remembering to beat after each addition.

Drop... teaspoon sized portions, 2 inches apart on ungreased cookie sheet.

Bake... at 350° for 12 to 14 minutes.

Brush... with *Lemon Glaze* immediately after removing from oven.

Yields... 48 cookies.

Lemon Glaze for Lemon Tea Cookies

¾ cup sugar
¼ cup lemon juice

Combine... sugar and lemon juice

