

CREATIVE
COOKS
CONTEST
RECIPES



2025 MORGAN
COUNTY FAIR

2024 CREATIVE COOKS CONTEST



AMELIA MEUSBORN
CLOVERBUD



WILLIAM SEARS
CLOVERBUD



LUKE LAMBERT
CLOVERBUD



RHYLEE LAMBERT
JR. INDIVIDUAL

2024 CREATIVE COOKS CONTEST



JACE LAMBERT
JR. INDIVIDUAL



LUKE MAKINGS
JR. INDIVIDUAL



MADISON &
KAITLYN KRAL
JR. TEAM



GAVYN LARRICK
JR. SPECIALTY INDIVIDUAL

2024 CREATIVE COOKS CONTEST



LILLY LARRICK
INT. INDIVIDUAL



LEXY SEARS
INT. INDIVIDUAL



VERONICA HEISLER &
BENTLEY LARRICK
INT. SPECIALTY TEAM



SHYLYNN LARRICK &
ARISA EICHER
SR. TEAM

PJ's Banana-Rama Sushi Rolls

PJ Springer

Wiggins Cornerstone

Cloverbud

INGREDIENTS

- Nutella
 - Banana
 - Tortilla
-

DIRECTIONS

1. Lay tortillas out
2. Spread Nutella on one side of tortillas
3. Lay peeled banana on the Nutella side of the tortilla
4. Roll up tortilla
5. Slice tortilla roll into bite size pieces

S'mores Trail Mix

Luke Lambert

Valley View Ag

Cloverbud

INGREDIENTS

- 2 cups Teddy Graham crackers
 - 2 cups chocolate Cheerios
 - 1 cup mini marshmallows
 - 1 cup chocolate chips
-

DIRECTIONS

1. Simply combine all ingredients into a bowl.
2. Transfer mixture into an airtight storage container and store in a cool dry place.

S'mores Trail Mix

Amelia Meusborn

Wiggins Cornerstone

Cloverbud

INGREDIENTS

- 1 box honey Teddy Grahams
 - 1 bag semi-sweet chocolate chunks
 - 1 bag mini marshmallows
-

DIRECTIONS

1. In a large mixing bowl, pour Teddy Grahams, chocolate chunks, and mini marshmallows
2. Mix with a large spoon until mixed evenly
3. Scoop out $\frac{1}{2}$ cup of mixture into snack size zip top bags

White Chocolate Eggs

Neal Heyman

Morgan Sandburs

Cloverbud

INGREDIENTS

- 1 package of white candy melts
 - 18 yellow M&M's
 - 36 pretzel sticks
 - wax paper
-

DIRECTIONS

1. In Wilton melting pot add a package of white candy melts, melt until smooth.
2. Spoon chocolate into circles that look like egg whites on wax paper, add 1 yellow M&M to white chocolate to look like the yolk.
3. Add 2 pretzel sticks to look like link sausage, you might need to break in half.
4. Let cool and set aside.

Belgian Waffles

Madison Kral

Wildcat

Junior Individual

INGREDIENTS

- 1 ½ cups waffle mix
- 2/3 cup water
- 1 egg
- 3 tablespoons oil
- ½ cup pearl sugar

Topping Options

- chocolate syrup
 - strawberry syrup
 - maple syrup
 - Ice cream
 - Whipped cream
-

DIRECTIONS

1. Heat and lightly grease waffle iron
2. Whisk together the waffle mix, water, egg, oil and sugar
3. Cook waffles until steaming stops or until golden brown
4. Top waffle with desired toppings

Ocean Cupcakes

Kaitlyn Kral

Wildcat

Junior Individual

INGREDIENTS

- cupcake liners
 - boxed cake mix
 - 1 cup water
 - ½ cup oil
 - 3 eggs
 - blue food coloring
 - white frosting
 - gummy sharks
-

DIRECTIONS

1. Set oven to 350°F. Set cupcake liners in each well of cupcake pan.
2. Beat cake mix, water, oil, and eggs in a bowl with mixer on medium speed for 2 minutes.
3. Bake cupcakes for 19-23 minutes.
4. While cupcakes are baking, mix blue food coloring into white frosting until you get the desired ocean color.
5. Remove cupcakes and allow them to cool
6. Frost cupcakes and add a gummy shark to each one

Dutch Apple Pie

Jace Lambert
Valley View Ag

Junior Individual

INGREDIENTS

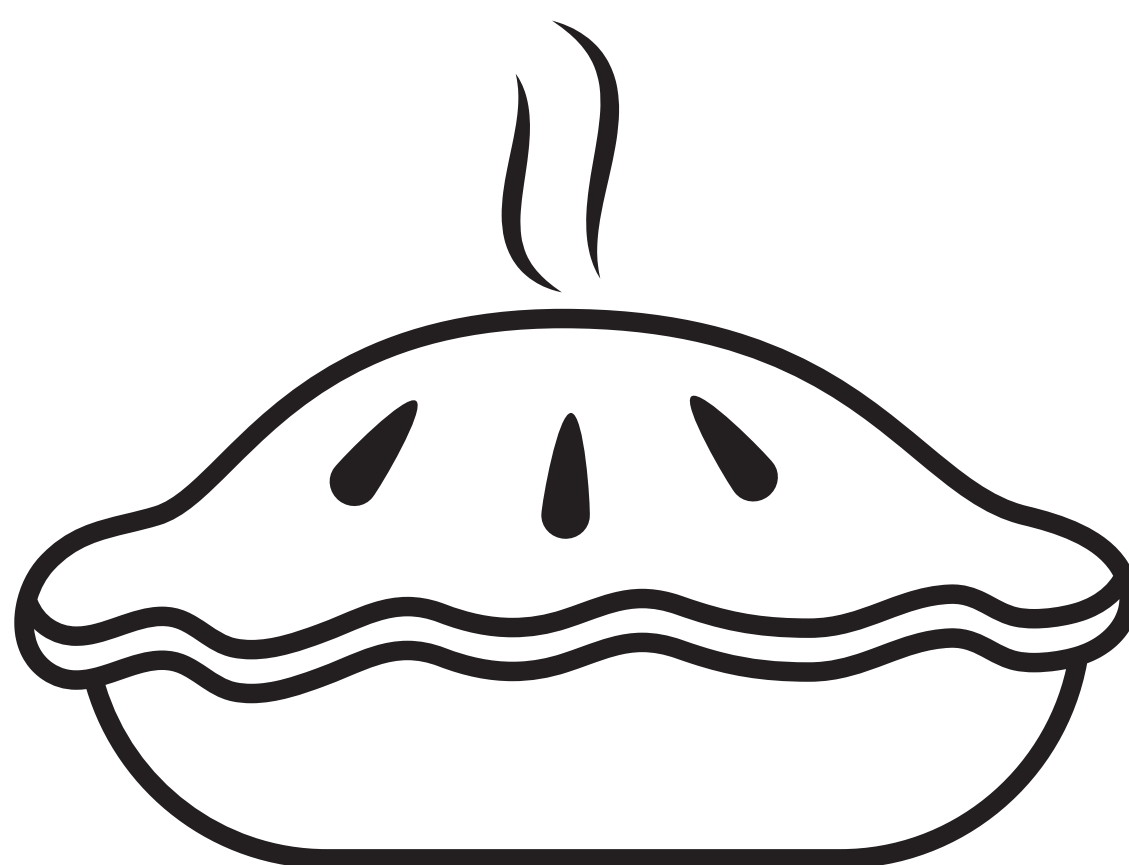
- 1 graham cracker pie crust
- 1 egg white-beaten
- 5 ½ C fresh peeled and sliced Granny Smith apples
- 1 TBSP lemon juice
- ½ C sugar
- ¼ C brown sugar
- 3 TBSP flour
- ½ tsp cinnamon
- ¼ tsp nutmeg
- ¼ tsp salt

Topping Ingredients

- ¾ C flour
- ¼ C sugar
- ¼ C brown sugar
- Cut in ¼ C cold butter until crumbly

DIRECTIONS

1. Heat the oven to 375°F.
2. Brush the bottom and the sides of the pie crust with egg whites.
3. Bake on baking sheet until light golden brown, about 5 minutes.
4. Remove the crust from the oven.
5. In a bowl combine apples, lemon juice, sugars, flour, cinnamon, nutmeg, and salt.
6. Mix well and spread in crust.
7. Sprinkle with topping and bake on a baking sheet for 50 minutes or until the topping is golden and the filling is bubbling.
8. Cool and enjoy.



Crack Sticks

Gavyn Larrick

Morgan Sandburs

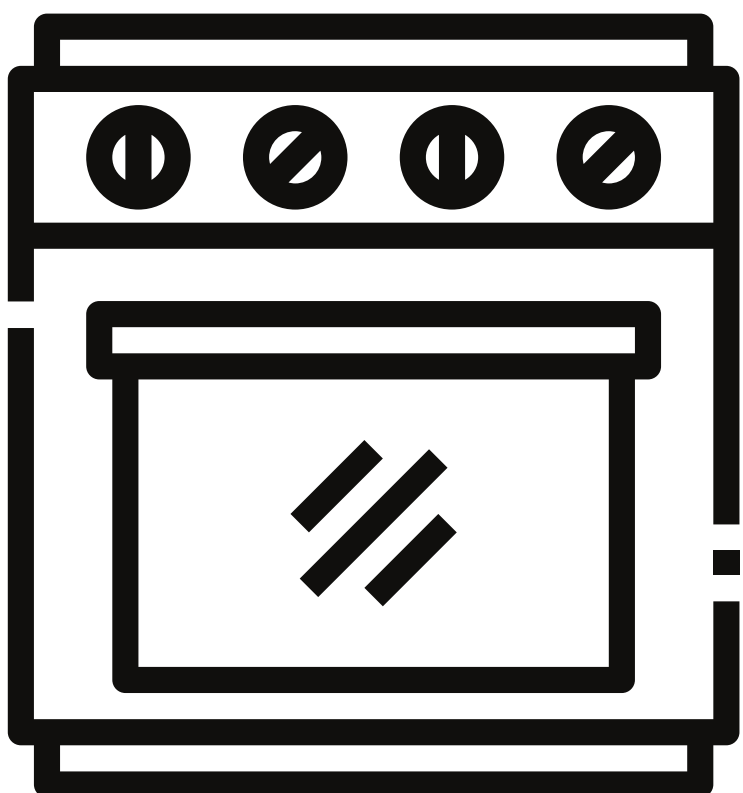
Junior Individual

INGREDIENTS

- 16 slices white bread (crust removed)
 - 8 oz cream cheese (softened)
 - $\frac{3}{4}$ cup powdered sugar
 - 1 cup sugar
 - 2 tsp cinnamon
 - $\frac{3}{4}$ cup butter (melted)
-

DIRECTIONS

1. In one bowl, beat cream cheese and powdered sugar until creamy. In another, combine sugar and ground cinnamon. Pour melted butter into the third bowl.
2. Cut off crusts from the bread, roll each slice with a rolling pin. Spread the cream cheese on the bread, roll it up, dip in butter, then in cinnamon sugar.
3. Place the rolls on a baking sheet lined with parchment. Bake for 20 minutes in an oven preheated to 350°F.



Fruity Flow Pizza

Luke Makings

Lads 'N' Lassies

Intermediate Individual

INGREDIENTS

Brown Sugar Cookie Crust:

- 1 ½ cups all-purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup (1 stick) butter, softened
- ½ cup packed light brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract

Toppings:

- Fresh or canned fruit
(strawberries, pineapple,
mandarine oranges, etc.)

Cream Cheese Frosting:

- 1 (8 ounce) package low-fat cream cheese
- 1 cup powdered sugar
- 2-3 tablespoons maple syrup or honey
- 1 teaspoon vanilla extract
- pinch of fine sea salt

Glaze (optional):

- 2 cups fruit juice (can be reserved from cans)
- 2 tablespoons cornstarch

DIRECTIONS

1. Heat oven to 350°F. Grease either a quarter sheet pan, a 9 x 13-inch baking dish, or a 12-inch round pizza pan with cooking spray.
2. In a medium bowl, whisk together the flour, baking powder, and salt; set aside.
3. In a large mixing bowl either with a stand mixer (with the blade attachment) or hand mixer, beat the butter and sugar together on medium-speed until light and fluffy, about 2 minutes. Add the egg, vanilla and almond extract. Beat on medium speed until completely combined, scraping down the sides partway through if needed. Add in the dry ingredients, and beat on low speed until just combined. (Avoid over-mixing the dough.)
4. Press the dough evenly into the prepared pan/dish. Use a fork to poke a few holes in the dough, to prevent it from bubbling up. Bake for 15-18 minutes, or until the dough is lightly golden. Transfer to a wire baking rack to let cool for 20 minutes.
5. Meanwhile, whisk together the frosting ingredients until combined.
6. Spread the frosting out evenly on the baked cookie crust.
7. If glaze is desired, cook fruit juice and corn starch until thick.
8. Sprinkle with your favorite fruit, and drizzle with the glaze if desired.

Earth Bread

Rhylee Lambert

Valley View Ag

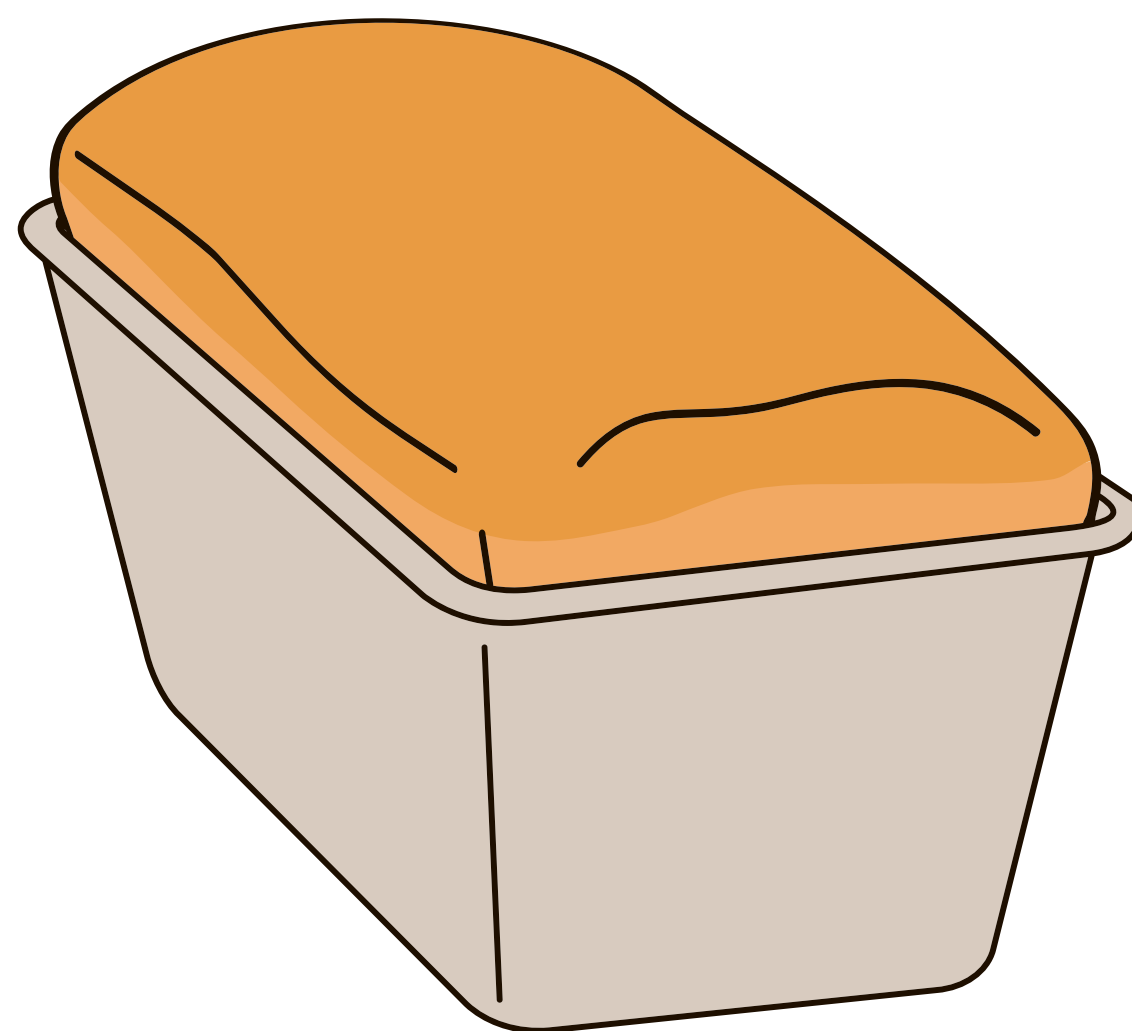
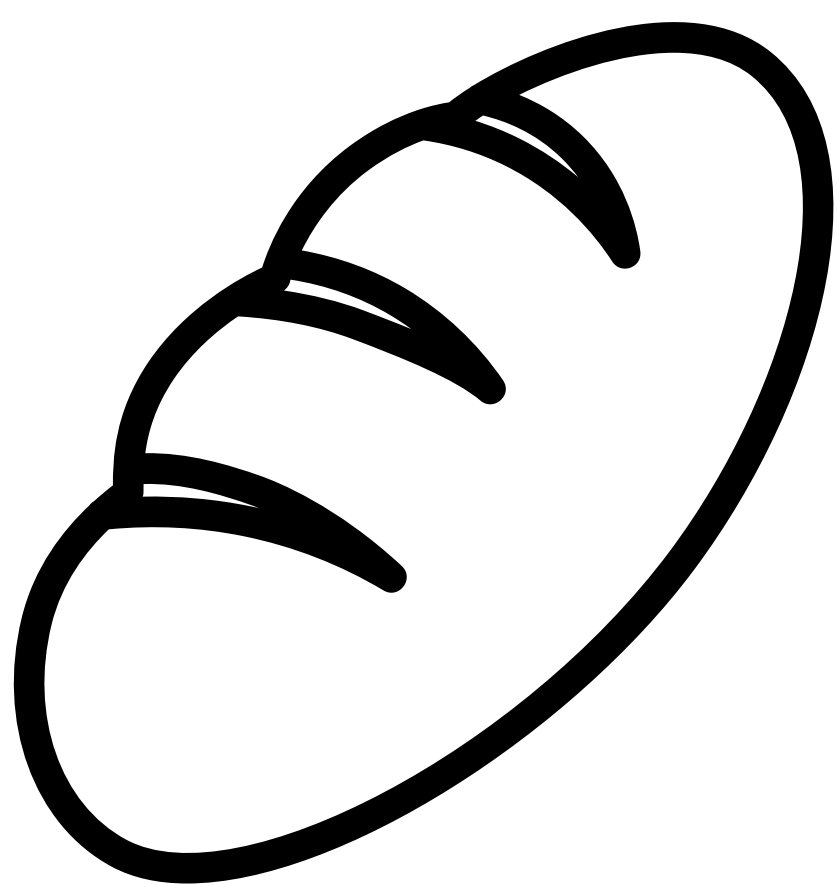
Intermediate Individual

INGREDIENTS

- 1 C shredded zucchini
 - ½ C shredded carrots
 - ½ C mashed banana
 - 3 eggs
 - 1 C oil
 - 2 C sugar
 - 3 tps vanilla extract
 - 3 C flour
 - 1 tsp baking soda
 - ½ tsp baking powder
 - 1 tsp cinnamon
 - ¾ tsp pumpkin pie spice
 - ½ C chopped nuts
 - ½ C raisins (optional)
 - ½ C pitted dates (optional)
 - ½ C prepared cherries
-

DIRECTIONS

1. Mix all ingredients well
2. Grease 3 loaf pans and divide batter evenly
3. Bake 1 hour at 350°F



Lemon Meringue Cookies

*Kimber Heid
Weldon Valley*

Intermediate Colorado Specialty Individual

INGREDIENTS

- 4 egg whites, large, room temperature
 - ½ teaspoon cream of tartar
 - ¼ teaspoon salt
 - 1/2-1 teaspoon lemon extract
 - 1 cup fine sugar, if you use granulated run it through the food processor for a minute to make it fine
-

DIRECTIONS

1. Preheat oven to 225°F.
2. Place room temperature egg whites in the bowl of your mixer and using the whisk attachment beat until frothy.
3. Add the cream of tartar and the salt and continue to whisk until the mixture forms soft peaks (when you pull the whisk out of the mixture it comes into a peak that falls over and doesn't hold its shape).
4. Continue to mix the egg whites slowly adding the sugar 1 tablespoon at a time letting it completely dissolve into the mixture each time.
5. The meringue will begin to turn shiny and stiffen. Watch the mixture closely and once the sugar has been added and the meringue forms stiff peaks (when you lift your whisk the meringue forms a peak that stays up and holds its shape).
6. Turn off the mixer and add your lemon extract. You can start with a ½ teaspoon and work your way up. Gently fold the extract into the meringue.
7. If you'd like to add color let a drop of food coloring run down the inside of your pastry bag in a few places. Then add your meringue to the pastry bag and pipe it onto a lined baking sheet.
8. Bake at 225 °F for 45 minutes. Then turn off the oven and let the meringues sit in there until it is completely cool 1-2 hours. DO NOT open the oven during baking or cooling!
9. Serve immediately or store in an airtight container.

Green Eggs and Ham

Lillyn Larrick

Morgan Sandburs

Intermediate Colorado Specialty Individual

INGREDIENTS

- 2 cups packed baby spinach, arugula, or baby kale
 - 1 cup packed fresh parsley leaves, plus more for serving
 - 1 cup packed fresh basil leaves
 - 3 tablespoons grated parmesan cheese
 - ½ cup olive oil
 - 6 large eggs
 - 2 tablespoons unsalted butter
 - 8 (¼ inch-thick) slices deli ham, such as black forest or honey ham
 - toast, for serving
-

DIRECTIONS

1. Make the green sauce: Place the spinach, parsley, basil, and parmesan in the bowl of a food processor fitted with the blade attachment. Pulse until finely chopped, 10 to 12 (1-second) pulses. With the processor running, drizzle in the oil until the herbs are very finely chopped and the oil is green, about 1 minute.
2. Fold the green sauce into the eggs: Place the eggs and a pinch of salt in a medium bowl and whisk to combine and break up the eggs. Fold in ¼ cup of the spinach sauce. (The remaining sauce can be saved for future use.)
3. Cook the eggs: Melt the butter in a medium skillet over low heat. Add the eggs and cook low and slow, stirring occasionally with a rubber spatula, until the eggs form tender, large curds of eggs, but the eggs are still quite moist, 10 to 12 minutes.
4. Warm the ham: While the eggs cook, place the ham in a medium skillet over medium-high heat and heat until warmed through, about 5 minutes.
5. Serve: Serve the warmed eggs on toast with the ham on the side. Top the eggs with more parsley if desired.

Recipe Note:

Make ahead: The spinach sauce will keep covered in the refrigerator for up to 5 days.

Egg Drop Soup

Bentley Larrick & Kaine Eicher

Morgan Sandburs & Explorers

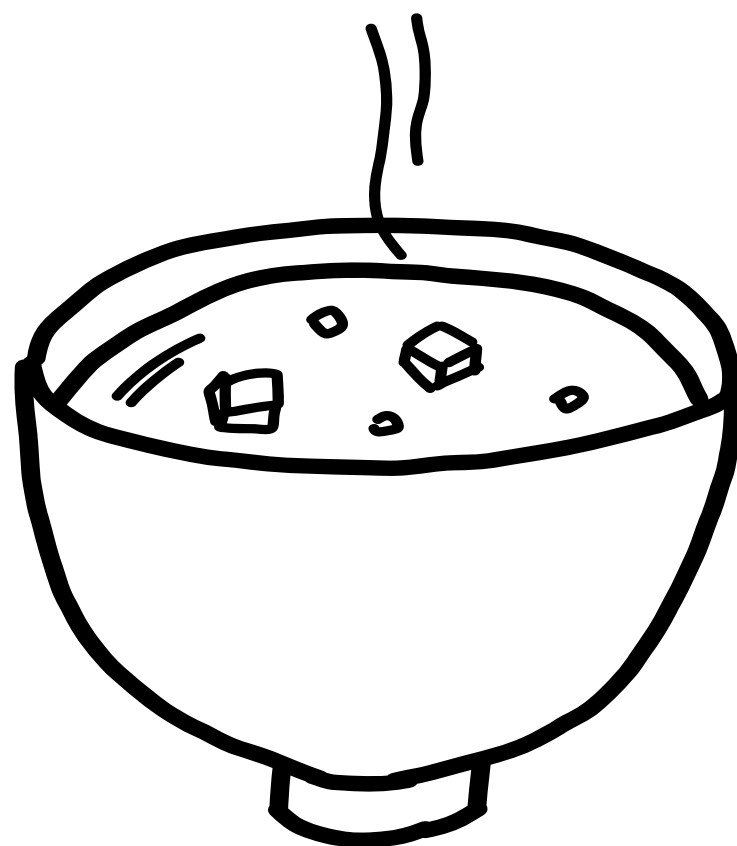
Intermediate Colorado Specialty Team

INGREDIENTS

- 1 (32 ounce) carton low-sodium chicken broth (4 cups), divided
 - 3 tablespoons cornstarch
 - ½ teaspoon toasted sesame oil
 - ½ teaspoon kosher salt, plus more as needed
 - 1 pinch ground white pepper, plus more as needed
 - 3 large eggs, lightly beaten
 - soy sauce or tamari (optional)
 - 1 medium scallion, thinly sliced (optional)
-

DIRECTIONS

1. Pour ¼ cup from the 1 (32 ounce) carton low-sodium chicken broth into a liquid measuring cup. Stir in 3 tablespoons cornstarch until the cornstarch is suspended. Pour in the remaining 3 ¾ cups chicken broth into a medium saucepan and bring to a boil over medium-high heat.
2. Reduce the heat to maintain a simmer. Add ½ teaspoon kosher salt, and 1 pinch ground white pepper, and stir to combine. Give the cornstarch mixture another stir. While stirring the broth continuously, slowly pour in the cornstarch mixture. Simmer, stirring often, until thickened slightly, about 1 minute.
3. Reduce the heat to the lowest setting. While stirring slowly and gently in the same direction, pour in 3 beaten large eggs. Remove the saucepan from the heat. Let sit for 1 minute for the eggs to finish setting. Taste and season with more kosher salt, white pepper, or a little soy sauce as needed. Garnish with 1 thinly sliced medium scallion if desired.



Chocolate Pudding

Arisa Eicher

Explorers

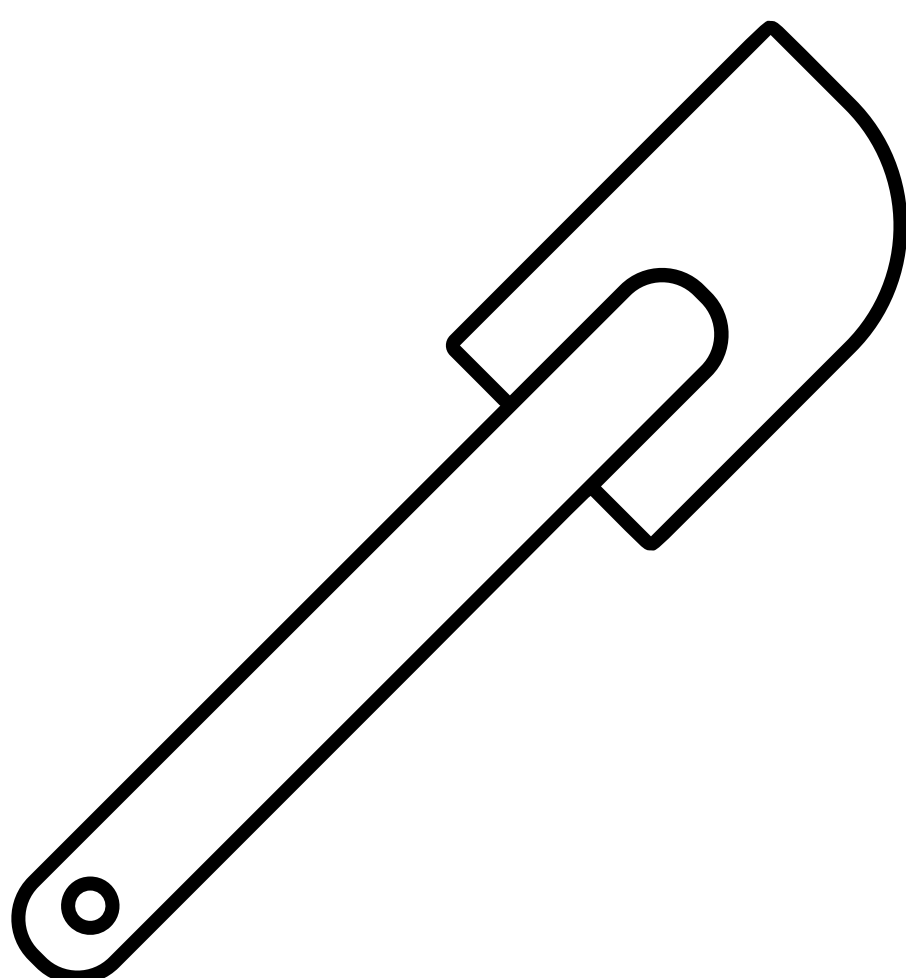
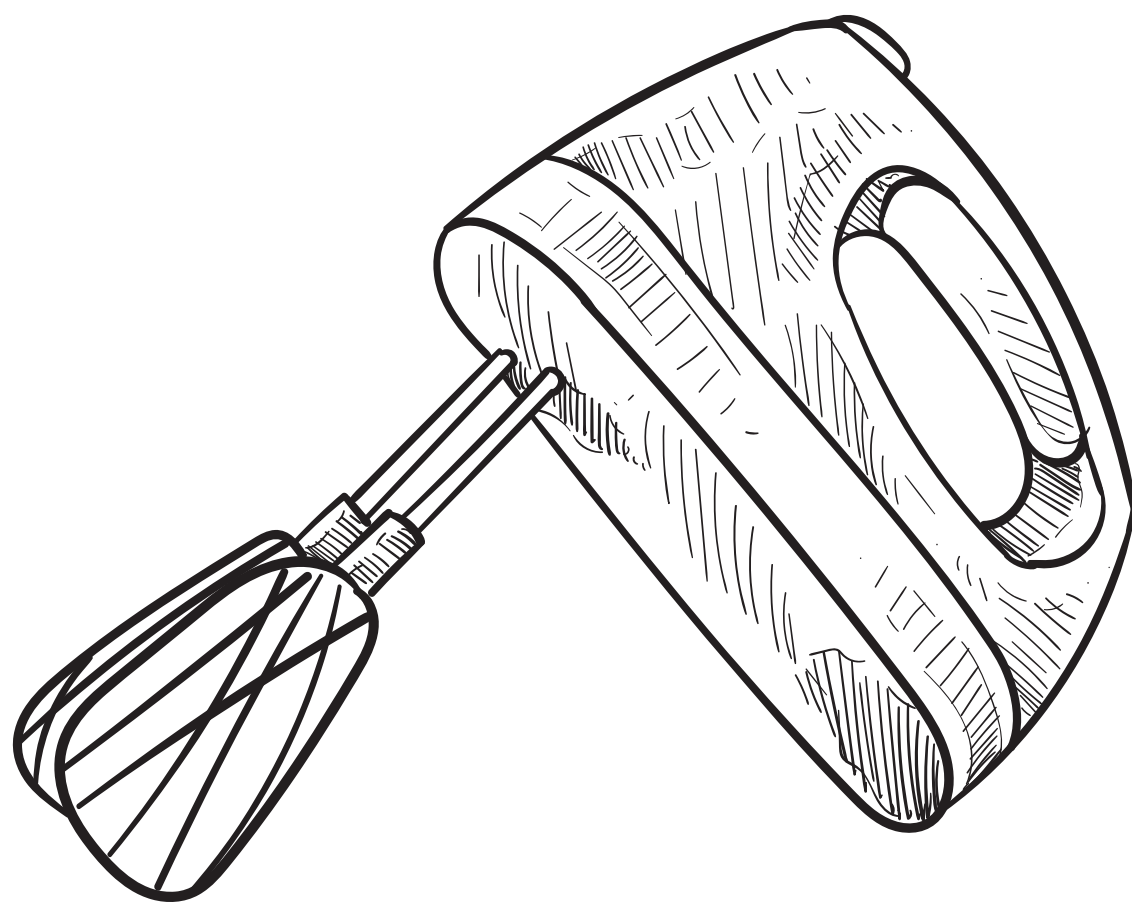
Senior Colorado Specialty Individual

INGREDIENTS

- 6 whole eggs beaten
 - ½ cup extra rich cocoa powder (makes a huge difference in taste! But regular cocoa powder will also work)
 - 1 or two tablespoons raw honey or maple syrup
 - ½ to 1 cup of non-dairy milk (start out with ½ cup and add more to adjust to preferred thickness of your pudding)
 - Sea salt to taste (optional)
-

DIRECTIONS

1. Blend everything until creamy and smooth
2. Pour into a dish and refrigerate 1-2 hours until chilled



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