

2023 YOUTH CHALLENGE RECIPE

CHOCOLATE COOKIE PIZZA

½ cup butter or margarine, softened
½ cup packed brown sugar
¼ cup granulated sugar
1 teaspoon vanilla
1 egg
1¼ cups all-purpose flour
½ teaspoon baking soda

1 cup semisweet chocolate chips
2 tablespoons butter or margarine
3 tablespoons milk
1 cup powdered sugar
½ cup pecan halves
½ cup M&M's chocolate candies
¼ cup shredded coconut, toasted if desired
2 oz. white chocolate baking bars

1. Heat oven to 350 degrees F. In a large bowl, mix ½ cup butter, the brown sugar, granulated sugar, vanilla and egg until well blended. Stir in flour and baking soda (dough will be stiff).
2. Pat dough in ungreased 12-inch pizza pan or into 12-inch round on ungreased cookie sheet. Bake about 15 minutes or until golden brown. Cool about 30 minutes.
3. In 2-quart saucepan, heat chocolate chips, 2 tablespoons butter and milk over low heat, stirring occasionally, just until chocolate is melted; remove from heat. Stir in powdered sugar. Beat with wire whisk until smooth, glossy and spreadable. (If not glossy, stir in a few drops of hot water.)
4. Spread chocolate mixture over baked layer. Immediately sprinkle with pecans, candies and coconut; press lightly. Drizzle with melted baking bars. Let stand until set.

2023 ADULT CHALLENGE RECIPE

DRIED CHERRY ALMOND BREAD

1½ cups boiling water
2 bags (5.5 oz. each) dried cherries
1 cup packed brown sugar
½ cup butter, softened
2 eggs
½ teaspoon almond extract
1¾ cups all-purpose flour
1½ teaspoons baking powder
½ teaspoon salt
1½ cups slivered almonds

Glaze:

½ cup confectioners' sugar
¼ teaspoon almond extract
1 to 2 teaspoons milk

In medium bowl, pour boiling water over cherries; let stand 20 minutes. Drain. Pat dry with paper towels. Heat oven to 325 degrees. Spray 9x5 inch loaf pan with baking spray with flour.

In large bowl, beat brown sugar and softened butter with electric mixer on medium speed until well mixed. Beat in eggs and ½ teaspoon almond extract. Stir in flour, baking powder and salt just until dry ingredients are moistened. Stir in cherries and almonds. Pour into pan.

Bake 1 hour 10 minutes to 1 hour 20 minutes or until toothpick inserted in center comes out clean and top is dark golden brown. Cool 10 minutes on cooling rack. Loosen sides of loaf from pan; remove from pan, and place top side up on cooling rack. Cool completely, about 1 hour.

In small bowl, mix glaze ingredients until smooth. Drizzle over cooled bread.