

## 2009 4-H CORNBREAD COOK-OFF

### FIRST PLACE:

#### A "BERRY" CORNY COFFEE CAKE

Brynn Kiser, Dayton, VA

##### Cake batter:

1 cup self-rising all purpose flour	3/4 cup butter, melted (1½ sticks)
1 cup Martha White self-rising cornmeal	1 large egg
3/4 cup granulated sugar	2 egg yolks
zest of 1 lemon	1/2 teaspoon vanilla extract
juice of 1 lemon	3/4 cup of milk

##### Filling:

1 - 8 oz. Package cream cheese, softened	1 large egg
1-1/2 teaspoon all purpose flour	1-1/2 teaspoons lemon juice
1/4 cup granulated sugar	1 dry pint fresh blueberries, washed and drained (approx. 1½ cups)

##### Streusel Topping:

1/2 cup packed light brown sugar	3 tablespoons butter, cold
1/2 cup all purpose flour	1/4 cup sliced almonds
1 teaspoon ground cinnamon	

##### Icing:

1 cup powdered 10x sugar	1/2 teaspoon lemon juice
1 tablespoon water	

Preheat oven to 375 degrees. Grease a 10 inch Lodge cast iron skillet with shortening and set aside. Combine all filling ingredients, excluding the blueberries, mixing until smooth and creamy. Set aside. Combine all streusel topping ingredients, excluding almonds, until crumbly. Set aside. In a medium bowl, combine flour, cornmeal, sugar and lemon zest. In a separate bowl, combine melted butter, milk, eggs, and vanilla extract until well blended. Pour wet ingredients into the dry ingredients and gently mix until well combined. Don't over mix. Pour mixture into prepared skillet. Gently top batter with filling mixture, spreading to one half inch from skillet's edge. Evenly top with blueberries. Top filling and berries with streusel topping, keeping it within filling's edge. Cover streusel with the sliced almonds. Bake in preheated oven 38-45 minutes or until outer edge of cake tests done and center is set. While cake bakes combine icing ingredient until smooth. Remove cake from oven and allow to cool 10-15 minutes. Drizzle icing over top and serve. Serves 8-10.

## **SECOND PLACE:**

### **SQUASH DRESSING** **Jess Morrison, Kimball, TN**

3 cups squash	1 teaspoon salt
1 onion, chopped	1 teaspoon sage
2 cups cornbread, crumbled	1/4 teaspoon pepper
1/2 cup milk	1 egg, beaten
1 pound sausage	1 cup cheddar cheese, shredded
2 tablespoons butter	1 can cream of chicken soup

Cut squash into slices or cubes and cook (boil) in saucepan on stove top until tender and then drain. Sauté onion and sausage in a skillet until sausage is no longer pink, drain. Mix cornbread crumbs, soup, milk, and egg. Add remaining ingredients and mix well. Pour into greased Lodge baking dish or Dutch oven. Bake at 400 degrees for 50 minutes.

#### **Recipe for cornbread**

No-stick cooking spray  
2 cups Martha White self Rising White cornmeal mix  
1 1/3 cups milk or 1 1/3 cups buttermilk  
1/4 cups vegetable oil or 1/4 cup vegetable shortening, melted  
1 large egg

Heat oven to 450 degrees. Spray 8 inch Lodge skillet with no stick cooking spray; place in oven to heat. Beat egg in medium bowl. Add all remaining ingredients, mix well. Pour batter into hot prepared skillet. Bake 20 to 25 minutes or until golden brown.

## **THIRD PLACE:**

### **CINNAMON SWEET SENSATION CORNBREAD** **Alivia Jade Fann, Dunlap, TN**

1 1/2 cups of cornmeal	1 cup of sugar
2/3 cups of flour	4 teaspoons of cinnamon
2 eggs	apple butter
1 cup of milk	
2 heaping spoons of mayo	

Put oil on skillet then heat first. Preheat oven to 425. Put in cornmeal, flour, eggs and milk then mix together. Get mayo, sugar and cinnamon then mix together. (Combine all ingredients). Put oil covered skillet in oven for 8-10 minutes. Take heated skillet out of oven pour oil from skillet into the mix, pour mix into skillet put in oven for 23 minutes. After you take it out and it is cooled off then put apple butter on top. Then it is time to eat it. Serves 8.