

COOKIES & BROWNIES

COOKIES: CHILD

Chocolate Chip Cookies

By Riggins Currie, Age 6 of Howell, NJ – 1st Place

Ingredients for the Cookies:

- 1 cup (2 sticks) butter, room temperature
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 teaspoon vanilla extract
- 2 eggs
- 2½ cups all-purpose flour
- ¼ teaspoon baking soda
- ½ teaspoon kosher salt
- 2 cups of chocolate chips
- 1 cup mini chocolate chips

Instructions for the Cookies:

1. Preheat the oven to 350°F.
2. In a bowl, whisk dry ingredients (flour, baking soda, and salt).
3. In a separate bowl, blend room temperature butter, granulated sugar, brown sugar and vanilla extract.
4. Add eggs and mix well then slowly add dry ingredients.
5. After all mixed add 2 cups chocolate chips and 1 cup mini chocolate chips.
6. Use ice cream scooper to measure and place on cookie sheet and bake for approximately 10 to 12 minutes or until edges are slightly browned and middle still soft.

Lemon Cookies

By Milayla Dixey, Age 8 of Howell, NJ – 2nd Place

Ingredients for the Cookies:

- 1 cup (2 sticks) butter, room temperature
- 1½ cups powdered sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 tablespoon lemon zest
- 1 teaspoon of baking powder
- ¼ cup corn starch
- 2¾ cups all-purpose flour

Ingredients for the Lemon Glaze:

- 1½ cups powdered sugar
- 3-4 tablespoons lemon juice
- 1 teaspoon lemon zest

Instructions for the Lemon Glaze:

1. Whisk all glaze ingredients together. And set aside.

Instructions for the Lemon Cookies:

1. Preheat the oven to 350°F. Line a few baking sheets with parchment paper.
2. In a large mixing bowl, combine butter and powdered sugar. Beat until fluffy.
3. Turn the mixer down and add the egg, lemon zest, and vanilla.
4. Then add the dry ingredients (baking powder, flour, and cornstarch) and mix thoroughly. Keep mixing until the dough comes together.
5. Transfer the dough to a floured surface and roll out 1/2" thick.
6. Use round shape cookie cutter to cut the dough.
7. Place cookies on baking sheets, 1" apart. Bake cookies for 9-10 minutes.
8. Let cookies cool on the pan for 2 minutes before transferring to a wire cooling rack to cool completely.
9. Dip the top of each cookie in the lemon glaze, allowing excess to drip off. Place cookies back on the wire cooling rack or baking sheet. The lemon glaze will set quickly.

Snickerdoodle Cookies

By Felix Martinez (4H), Age 7 of Ocean, NJ – 3rd Place

Prep Time: 20 Minutes

Cook Time: 10 minutes

Total Time: 30 minutes

Ingredients for the Cookies:

- 1 cup (2 sticks) salted butter, softened
- 1 $\frac{1}{3}$ cups granulated sugar
- $\frac{1}{3}$ cup brown sugar packed
- 2 large eggs
- 2 teaspoons vanilla extract
- 3 $\frac{1}{4}$ cups all-purpose flour spooned and leveled
- 1 teaspoon of baking soda
- $\frac{3}{4}$ teaspoon kosher salt
- 1 $\frac{1}{2}$ teaspoons cream of tartar

Ingredients for Rolling:

- $\frac{1}{3}$ cup granulated sugar
- 1 $\frac{1}{2}$ tablespoons cinnamon
- $\frac{1}{8}$ teaspoon nutmeg

Instructions for Snickerdoodle Cookies:

1. Preheat the oven to 350°F. Line a few baking sheets with parchment paper, or line with a silicone mat.
2. In a large bowl or stand mixer, beat 1 cup butter for a couple minutes until smooth, scraping the sides and bottom a few times in between.
3. Add 1 $\frac{1}{3}$ granulated sugar and $\frac{1}{3}$ cup packed brown sugar. Beat for 2 minutes, taking the time to scrape the bottom and sides of the bowl in between. The butter and sugar should be light and fluffy with no chunks at all.
4. Add 2 eggs and 2 teaspoons vanilla extract. Beat well, until it is smooth and homogenous.
5. In a separate bowl, sift 3 $\frac{1}{4}$ cups flours, 1 teaspoon baking soda, $\frac{3}{4}$ teaspoon kosher salt, and 1 $\frac{1}{2}$ cream of tartar. Then gently beat the flour mixture into the butter mixture. Continue beating until all the flour streaks are gone. Do

not over mix! Make sure all the ingredients are combined. (Over mixing dough = tough cookies).

6. Use a large cookie scoop or a spoon to shape the dough ball 1½ to 2".
7. In a small or medium bowl, sift together the rolling cinnamon sugar mixtures: 1/3 cup sugar, 1½ tablespoons cinnamon, 1/8 teaspoon nutmeg.
8. Roll the shaped cookies in the rolling cinnamon sugar mixtures to coat.
9. Place cookie dough balls on the prepared baking sheet with about 2" apart.
10. Bake at 350°F for about 9-11 minutes, until the edges are barely set. It's ok if the centers of the cookies are still shiny. It's VERY important to not over bake snickerdoodles; underbaking slightly is what helps give that soft and chewy texture.
11. Immediately after taking the cookies out of the oven, use a spoon to push the edges of the cookies toward their centers. This makes the cookies round and makes the center thicker and chewier.
12. Let the cookies set up on the pan for at least 3-5 minutes. Remove the cookies to a wire cooling rack and let cool for a few minutes.
13. While the cookies are still warm, but cool enough to handle, place each cookie back into the bowl of rolling cinnamon sugar mixtures. Coat one side of the cookie then flip it over and coat the other side.

Instructions for Freezer Snickerdoodle Cookies:

1. You can freeze the dough and bake later.
2. Shape the dough into balls, roll them in cinnamon sugar mixture, and store them in a zip lock bag.
3. Will keep in the freezer for up to 3 months.
4. Just bake straight from frozen and add a couple minutes to the bake time.

Chocolate Chip Cookies

By William Ugolini, Age 6 of Brielle, NJ – Honorable Mention

Ingredients for the Cookies:

- 1 cup (2 sticks) salted butter (softened)
- 1 cup granulated sugar
- 1 cup of brown sugar
- 2 teaspoons vanilla extract
- 2 large eggs
- 3 cups of all-purpose flour
- 1 teaspoon of baking soda
- ½ teaspoon baking powder
- 1 teaspoon salt
- 2 cups of chocolate chips

Instructions:

1. Preheat the oven to 375°F. Line three baking sheets with parchment paper and set aside.
2. In a medium bowl mix the dry ingredients (flour, baking soda, baking powder and salt). Set aside.
3. In a separate bowl, cream together butter and sugar until combined.
4. Beat in eggs and vanilla until light (about 1 minute).
5. Mix in the dry ingredients until combined.
6. Add chocolate chips and mix well.
7. Roll 2-3 tablespoons (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on prepared cookie sheets.
8. Bake for approximately 8-10 minutes. Take them out when they are just barely starting to turn brown.
9. Let them sit on the baking pan for 5 minutes before removing to the cooling rack.

The Best Chocolate Chip Cookies Recipe Ever

By Romeo Martinez (4H), Age 6 of Brielle, NJ – Honorable Mention

Prep Time: 10 Minutes

Cook Time: 8 minutes

Total Time: 30 minutes

Ingredients for the Cookies:

- 1 cup (2 sticks) salted butter (softened)
- 1 cup granulated sugar
- 1 cup of light brown sugar packed
- 2 teaspoons pure vanilla extract
- 2 large eggs
- 3 cups of all-purpose flour
- 1 teaspoon of baking soda
- ½ teaspoon baking powder
- 1 teaspoon sea salt
- 2 cups (12 oz) of chocolate chips (Ghirardelli Milk Chocolate)

Instructions:

1. Preheat the oven to 375°F. Line three baking sheets with parchment paper and set aside.
2. In a medium bowl mix the dry ingredients (flour, baking soda, baking powder and salt). Set aside.
3. In a separate bowl, cream together butter and sugar until combined.
4. Beat in eggs and vanilla until light (about 1 minute).
5. Mix in the dry ingredients until combined.
6. Add chocolate chips and mix well.
7. Roll 2-3 tablespoons (depending on how large you like your cookies) of dough at a time into balls and place them evenly spaced on prepared cookie sheets.
8. Bake for approximately 8-10 minutes. Take them out when they are just barely starting to turn brown.
9. Let them sit on the baking pan for 5 minutes before removing to the cooling rack.

COOKIES: ADULT

Dubai Chocolate Cookies

By Jackie Galayda of Howell, NJ – 1st Place

Ingredients for the Pistachio Kunafa:

- 1 tablespoon unsalted butter
- ¼ cup (50g) shredded kunafa (kataifi) pastry
- ⅓ cup (100g) pistachio spread

Ingredients for Cookie Dough:

- ½ cup (1 stick, 113g) unsalted butter (softened)
 - ¾ cup (150g) tightly packed light brown sugar or a mix of light and dark
 - 3 tablespoons (37g) granulated sugar
 - 1 egg, room temperature
 - 1 teaspoon vanilla extract
 - 1¾ cups (220g) all-purpose flour
 - ¾ teaspoon baking soda
 - ¼ teaspoon sea salt
 - 1 cup (170g) semi-sweet chocolate chips or chunks
- Flakey sea salt for topping

Instructions for the Pistachio Kunafa:

1. Cut the kunafa (kataifi) into little 1/2" pieces in a large bowl. It easiest using a kitchen scissors.
2. Place the chopped kunafa in a medium sized bowl and mix with the melted butter until well coated.
3. Heat a large, deep skillet over medium heat, then add the coated kunafa and toast, stirring constantly, until deep golden brown.
4. Alternately, air fry the kunafa by preheating at 350°F (180°C) and lining the basket with parchment paper. Add the shredded kunafa and air fry for 10 minutes, stirring every few minutes to toast the kunafa evenly.
5. Place the toasted kunafa into a large bowl, add the pistachio spread and stir well to combine. Form little 2 teaspoon sized dollops into a baking sheet lined with parchment paper. Then place in the freezer while preparing the cookie dough (until hardened, at least 30 minutes).

Instructions for the Cookie Dough:

1. Preheat the oven to 350°F (180°C). Line three baking sheets with parchment paper and set aside.
2. In a standup mixer with a paddle attachment, or a handheld mixer, cream together butter, brown sugar and white sugar for 5 minutes on medium speed until light and fluffy.
3. Add egg and vanilla and mix until combined.
4. In a separate bowl, mix dry ingredients (flour, baking soda, and salt) until combined. Add to the butter mixture at low speed, until just combined.
5. Using a wooden spoon or spatula, mix in chocolate chips or chunks until just combined. Place bowl of dough in fridge for at least 30 minutes to chill.
6. Scoop about 3" or 3 tablespoon cookie dough into balls, then flatten each ball and place one pistachio kunafa disk in the center of each.
7. Wrap the dough around the kunafa, making sure to seal tightly. If needed add more dough to fully encircle the kunafa.
8. Place dough balls at least 2" apart on a baking sheets lined with parchment paper. Bake for 13-14 minutes or until light golden brown on the edges and set in the center. Don't overbake! Start checking at 12 minutes.
9. Remove from the oven, sprinkle with a little flaky sea salt, let cool for a few minutes then enjoy!

Cocoadoodle Cookies

By Heather Vaughn of Ocean, NJ – 2nd Place

Ingredients:

- 2 cups of all-purpose flour
- 2 tablespoons cocoa
- 1 teaspoon of baking soda
- 1½ teaspoon ground cinnamon
- 1½ cups crushed cinnamon squares cereal (crushed super fine in a food processor, pass through sieve or sifter, no big pieces)
- 1 cup (2 sticks) salted butter, room temperature
- ½ cup granulated sugar
- ¾ cup packed light brown sugar
- 1 large egg
- 2 teaspoons vanilla

Ingredients:

1. Preheat the oven to 325°F. Line baking sheets with parchment paper.
2. In a medium bowl, whisk together flour, cocoa, baking soda, cinnamon, and crushed cinnamon square cereal. Set aside.
3. In a stand mixer or using a hand mixer, cream together butter, granulated sugar, and brown sugar until light and fluffy, 3-4 minutes.
4. Mix in egg and vanilla until just combined.
5. With the mixer on low, blend in flour mixture until just combined, taking care not to over-mix.
6. Scoop large heaping tablespoons of cookie dough into lined cookie sheets, about an inch apart.
7. Bake for 15-17 minutes, until it just turns golden on edges. Let cool in pan for a couple minutes before moving to wire rack to cool completely.
8. Enjoy! Make 14 cookies.

Strawberry White Chocolate Chip Cookies

By Megan Donovan of Manalapan, NJ – 3rd Place

Ingredients:

1½ cups (190g) flour
½ teaspoon (2g) baking powder
½ teaspoon (2g) baking soda
½ teaspoon (3g) salt
1½ teaspoon (3g) beet powder
½ cup (1 stick, 113g) melted butter
½ cup (100g) brown sugar
¼ cup (50g) granulated sugar
1 egg
1 yolk
1 teaspoon (4g) vanilla
¾ cup (20g) freeze-dried strawberries
½ cup (85g) white chocolate chips

Ingredients:

1. Preheat the oven to 350°F.
2. In a mixing bowl, mix well the melted butter and sugar.
3. Add eggs and vanilla.
4. In another bowl, whisk together the baking powder, baking soda, salt, and crushed dried strawberries.
5. Add the dry mixture into the wet mixture and mix gently.
6. Add freeze-dried strawberries and white chocolate chips.
7. Scoop onto a baking sheet and rest for at least an hour in the fridge.
8. Bake at 350°F for 11-13 minutes.

Peppermint Chocolate Cookies

By Felicia Moran of Howell, NJ – 3rd Place

Ingredients:

- 1 cup (1 stick) salted butter
- 1 cup packed brown sugar
- ½ cup granulated sugar
- ¼ cup very finely crushed peppermint candies
- 2 eggs
- 1 teaspoon vanilla extract
- 2½ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup of semi-sweet chocolate chips
- 1 cup peppermint-flavored chips
- ¼ cup finely crushed peppermint candies

Instructions:

1. Preheat the oven to 350°F. Line baking sheets with parchment paper.
2. In a large bowl beat butter until creamy.
3. Add brown sugar, ¼ cup of the granulated sugar, and the very finely crushed candies. Beat on medium until very light. About 3 minutes.
4. Scrape bowl, beat in eggs and vanilla. Add flour, cocoa powder, baking soda, and salt. Beat just until combined.
5. Stir in semi-sweet chocolate and peppermint-flavored chips. Cover and chill dough for 30 minutes.
6. In a shallow dish combine remaining ¼ cup granulated sugar and the finely crushed peppermint candies. Scoop 1 ½ tablespoons of the dough into balls. Gently dip dough balls into sugar mixture. Place sugar side up on prepared cookie sheets.
7. Adjust oven rack to middle position. Bake cookies for 8 to 10 minutes or until edges are firm and cookies appear set.

Tip:

1. Use a food processor to crush the candies. Add candies and pulse until desired texture.
2. Sprinkle "jimmies" specifically refers to chocolate-flavored, elongated sprinkles.

Perfect Oatmeal Raisin Cookies

By Gayle Trulli of Freehold, NJ – Honorable Mention

Ingredients:

- 1 cup all-purpose flour, spooned and leveled
- ½ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon sea salt
- ½ teaspoon cinnamon
- ½ cup coconut oil or unsalted butter, melted
- ¾ cup packed brown sugar
- 1 large egg
- 1 large egg yolk
- 2 teaspoons vanilla
- 1½ cup whole rolled oats
- ¾ cup raisins (substituted dried cranberries)
- ½ cup chopped walnuts, optional (substituted pecans)

Instructions:

1. Preheat the oven to 350°F and line two baking sheets with parchment paper.
2. Combine the flour, baking soda, baking powder, salt, and cinnamon in a large bowl.
3. In a separate bowl, whisk together the melted coconut oil, sugar, whole egg, egg yolk, and vanilla, whisking vigorously.
4. Stir the wet ingredients into the dry ingredients. Stir in the oats, raisins, and walnuts, if using, fold into a tight batter. Set the dough aside for 20 minutes.
5. Note: if the dough seems too wet to scoop, chill for 20 minutes. If the dough is too crumbly, stir in 2 to 3 tablespoons water.
6. Use a cookie scoop to divide the dough into 20 tablespoon-sized balls. Roll lightly in barely damp hands to make them round. Spread out onto the prepared baking sheets and bake until puffed, golden, and a touch underbaked-looking, 10 to 11 minutes,
7. Let cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Chocolate Chip Cookies

By Keri Sansevere of Ocean, NJ – Honorable Mention

Ingredients:

- 2¼ cups (281g) all-purpose flour (spooned & leveled)
- 1 teaspoon of baking soda
- 1½ teaspoons cornstarch
- ½ teaspoon salt
- ¾ cup (170g/12 tablespoons) unsalted butter, melted & cooled for 5 minutes
- ¾ cup (150g) packed light or dark brown sugar
- ½ cup (100g) granulated sugar
- 1 large egg at room temperature
- 1 egg yolk at room temperature
- 2 teaspoons pure vanilla extract
- 1¼ cups (225g) semi-sweet chocolate chips or chocolate chunks

Ingredients:

1. Preheat the oven to 325°F. Line two baking sheets with parchment paper.
2. In a large bowl, whisk the dry ingredients (flour, baking soda, cornstarch, and salt) together and set aside.
3. In a medium bowl, whisk the melted butter, brown sugar, and granulated sugar together until no lumps remain.
4. Whisk in the egg and yolk until combined, then whisk in the vanilla extract. The mixture will be thin.
5. Pour into dry ingredients and mix with a large spoon or spatula. The dough will be very soft, thick, and shiny. Fold in the chocolate chips. The chocolate chips may not stick to the dough because of the melted butter but do your best to combine.
6. Refrigerate for 2 hours.
7. Roll into a ball, shape the cookie dough so it is taller rather than wide – almost like a cylinder. This helps the cookies bake up thicker. Repeat with the remaining dough. Arrange the cookies 3" apart on the prepared baking sheets. Bake 13 minutes til brown.

S'more Delight Cookies

By Apryl Caballero of Neptune, NJ – Honorable Mention

Ingredients:

- 1 cup (2 sticks) unsalted butter, room temperature
- 1 cup dark brown sugar
- ½ cup granulated sugar
- 1 tablespoon vanilla extract
- 2 eggs, room temperature
- 3 cups of all-purpose flour
- 1 teaspoon salt
- 1 teaspoon of baking soda
- ½ cup semi-sweet chocolate chips
- ½ cup dark chocolate chips (optional)
 - Honey graham crackers
 - Hershey mini chocolate bars
 - Mini marshmallows

Instructions:

1. Preheat the oven to 350°F. Line two baking sheets with parchment paper.
2. In a large mixing bowl, mix a cup of butter, 1 cup of dark brown sugar, and ½ cup granulated sugar.
3. After mixed, add 1 tablespoon of vanilla extract and 2 room temperature eggs, mix until smooth.
4. In a separate bowl, mix dry ingredients (3 cups of all-purpose flour, teaspoon of salt, and teaspoon of baking soda).
5. Add little at a time the dry ingredients into the wet ingredients. Mix until all dry ingredients are completely added in and until the dough forms.
6. After the dough is finished, add ½ of semi-sweet chocolate chips, ½ cup of bitter chocolate chips (optional), break in half mini-chocolate bars and mix.

Instructions to Assemble the Cookie:

1. Break the honey graham cracker in half and lay them on the prepared baking sheet, add one mini Hershey bar chunk, with 5 mini marshmallows, then add the dough on top of the graham cracker, and top with mini marshmallows.
2. Refrigerate for 20 minutes.
3. Bake 15-16 minutes. Enjoy!

BAR COOKIES: ADULT

Peanut Butter and Jelly Oat Bars

By Alex Galayda of Howell, NJ – 1st Place

Ingredients:

- ½ cup (1 stick) butter, softened
- 2 tablespoons dark brown sugar, packed
- ¼ cup granulated sugar
- 1 egg
- ⅓ cup crunchy peanut butter
- ½ teaspoon vanilla extract
- ¾ cup old fashioned oats
- 1¼ cups white whole wheat flour
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ cup (heaping) berry preserves or spread
- 2 tablespoons powdered sugar, for dusting on top

Instructions:

1. Preheat the oven to 375°F.
2. Prepare an 8x8" baking pan by spraying with nonstick spray and lining with parchment paper.
3. In a large mixing bowl with the paddle attachment, cream butter and sugar on medium high speed. Add egg and mix, then peanut butter and vanilla extract.
4. In a separate bowl, mix dry ingredients (oats, flour, baking soda and salt).
5. Add the dry ingredients to the peanut butter mixture and stir until the dough forms.
6. Use 2/3 of the dough for the bottom layer of the bars, patting it firmly into an even layer in the bottom of the pan.
7. Spread the fruit preserves over the top of the dough.
8. Sprinkle the remaining dough crumbles over the top.
9. Bake for 22-24 minutes. Allow the pan to cool completely, then lift uncut bars out using the parchment paper handles. Dust with powdered sugar. Cut into bar.

BROWNIES: CHILD

Purfect Fudgy Brownies

By Nicholas Foti, Age 8 of Middletown, NJ – 1st Place

Ingredients:

- 10 tablespoons unsalted butter
- 1¹/₄ cups granulated sugar
- ³/₄ cup plus 2 tablespoons unsweetened cocoa powder
- 1 teaspoon vanilla extract
- ¹/₄ teaspoon fine sea salt
- 2 large cold eggs
- ¹/₂ cup all-purpose flour
- ²/₃ cup chocolate chips

Instructions:

1. Position an oven rack in the middle of the oven and heat to 325°F. Line the bottom and sides of an 8” square pan with parchment paper or aluminum foil, leaving an overhang on the opposite sides to help remove the baked brownies from the pan.
2. Add butter to medium pan. Place over med-low heat. Melt completely.
3. While the butter is still hot, stir in sugar, cocoa, vanilla, and salt. Stir till blended.
4. Set pot aside to cool until warm, not hot, 5-10 minutes.
5. Add cold eggs, one at a time, stirring vigorously after each egg.
6. Add flour. Use a wooden spoon to beat batter (40-50 strokes).
7. Stir in chocolate chips. Spread batter into pan. Bake 20-30 minutes.

BROWNIES: ADULT

Caramel Coconut Chocolate Brownies (Samoa Brownies)

By Felicia Moran of Howell, NJ – 1st Place

Ingredients for the Brownies:

- 2 cups (12ozs) semisweet chocolate chips
- 6 tablespoons of butter
- 2 eggs
- 1 teaspoon vanilla extract
- ½ cup sugar
- ½ cup all-purpose flour
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 tablespoon unsweetened cocoa powder

Topping:

- 2 cups of unsweetened shredded coconut
- 1.5 oz caramels unwrapped 20 caramels
- 3 tablespoons milk
- 1 oz semi-sweet chocolate chips
- 1 tablespoon unsalted butter

Instructions:

1. Preheat the oven to 350°F.
2. Grease and flour 8x8" baking pan or line with parchment paper.
3. Microwave chocolate chips and butter in a microwave safe bowl on high for 30 seconds, remove and stir. If it's not completely melted, microwave in 15 second intervals, removing and stirring until smooth and creamy.
4. In a small bowl, mix eggs, vanilla, and sugar using mixer on lowest speed or spatula. Blend egg mixture into melted chocolate mixture until well combined. Add flour, baking powder, salt and cocoa to chocolate mixture thoroughly.
5. Pour batter into pan. Bake for 30 minutes until edges are crisp and center is completely flat with a crackly surface.

BROWNIE TOPPING:

1. Spread coconut on baking sheet and bake at 325°F for 13 to 15 minutes or until light golden brown in color.
2. Place the caramels, milk and salt into small saucepan. Heat on low heat, stirring occasionally until smooth. Remove from heat and stir in toasted coconut.
3. Using an offset spatula, spread the topping evenly over brownies.
4. Let brownies and topping cool completely.
5. Place chocolate and butter in microwave. Heat in 20 second intervals until smooth.
6. Using a piping bag with a small, rounded tip (or sandwich bag) drizzle top of brownies with chocolate glaze.

BROWNIES: ADULT

Peanut Butter and Jelly Brownies

By Frank Wilson of Hazlet, NJ – Honorable Mention

Ingredients:

- 2 ounces unsweetened baking bar chocolate
 - ¼ cup unsalted butter
 - 1 cup granulated sugar
 - 2 large eggs, unbeaten
 - ⅛ teaspoon salt
 - ½ cup all-purpose flour
 - 1 teaspoon vanilla extract
 - 3 heaping tablespoons (about ½ cup) creamy peanut butter
- Up to 6 heaping teaspoons Strawberry Jam

Instructions:

1. Preheat the oven to 325°F.
2. Grease bottom and sides of a 9x9 metal baking pan.
3. Melt together unsweetened chocolate bar and unsalted butter using a double boiler. Remove from heat. Add sugar, unbeaten eggs, salt, flour and vanilla extract and mix well. Add creamy peanut butter and stir until well combined.
4. Spoon out and scrape all the brownie batter into prepared metal pan. Spread batter across the pan using a silicon scraper or spatula, then smooth out the top. Drop a heaping teaspoon of jam onto top of brownie batter and use a fork to rake the jam over the batter. Five to six teaspoons of jam should be enough to lightly cover top of brownie batter while leaving a ½ inch uncovered border of batter against all sides of the pan.
5. Bake in preheated oven for 30 minutes before checking for doneness (toothpick inserted in center comes out mostly clean). Avoid overbaking. Allow brownie cake to cool down before carefully cutting (jam will be sticky!). Store in refrigerator. Enjoy!