

Logos 2008 Bake-Off Recipes

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1st Place: Chocolate Raspberry Bars by Heidie Godfrey

1. First you must go pick raspberries and make this
<http://www.recipezaar.com/Chocolate-Raspberry-Jam-Canning-Recipe-139769>.
2. Then you can make the Chocolate Raspberry bars:
 - 1 C Packed Brown Sugar
 - 1 Cup gluten free flour mix (or you can use Millet flour or probably regular flour)
 - ½ t xanthan gum (if you use regular flour you don't need this)
 - ½ t baking soda
 - ¼ t salt
 - 2 C rolled oats (I used McCanns, they are gluten free)
 - 1 C butter, softened
 - 1 ½ C chocolate Raspberry jam
3. Preheat oven to 350.
4. Combine sugar, flour, xanthan gum, baking soada, salt, and rolled oats.
5. Rub in the butter with a fork to form a crumbly mixture.
6. Press about 3-4 C in the bottom of a 9x13 pan.
7. Spread the jam to within ¼ inch of edge.
8. Sprinkle the remaining crumb mixture over the top.
9. Bake 35-40 min.

2nd Place: Cookie Cheesecake by Elise Starkovich

Note: This recipe will make a 9x13 pan. Make sure to butter the pan.

1. Make the cookie crust
 - a. Beat together:

- 3 eggs
- 1 ½ C brown sugar
- 1 C sugar
- ½ C butter (no substitutes)
- ¼ t vanilla
- 1T karo syrup
- 1 ½ C peanut butter

b. Add and mix

- 1 ½ cups oats (if you are gluten free, use McCann's Irish Oats)
- 2 t baking powder
- 3 C coconut
- 1 C chocolate chips

c. Flatten in pan and bake at 350 for about 20 minutes or until lightly browned.

2. Make the cheesecake

a. Ingredients:

- 4 (8-ounce) packages cream cheese, softened
- 2 cup granulated sugar
- 6 eggs
- 2 teaspoon pure vanilla

b. For filling, beat cream cheese and granulated sugar together in a bowl until smooth, using a handheld electric mixer.

c. Add eggs and extract; beat well.

d. Pour over crust.

e. Bake at 350 for 30 minutes.

f. Cool completely.

g. Cut into squares before serving.

h. You can decorate tops with berries and mint leaves.

Note: I found it was best to have it set overnight in the fridge until serving.

3rd Place: Keebler Bars by Elizabeth Sanborn

1. Grease 9 x 13 pan and line with club crackers. (I find that salt side up is best.)

2. Mix:

- 2/3 c brown sugar
- 1/2 c white sugar
- 1 c crushed graham crackers
- 1/4 c milk
- 1/2 c butter

3. Cook for 5 minutes over medium heat, stirring constantly.

4. Pour over crackers in pan.

5. Melt:

- 2/3 c peanut butter
- 1/2 c chocolate chips

6. Spread over top of graham cracker mixture.

7. Freeze or refrigerate until firm.