

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.