

Jane Smith  
Confirmation #  
Age Division  
Category

## Carrot Cheesecake

### Recipe Ingredients:

#### Crust:

2 cups of graham cracker crumbs  
¼ cup sugar  
⅓ cup melted butter

#### Filling:

(3) 8 oz packages of cream cheese, softened  
1 ¼ cups sugar  
2 tablespoons brown sugar  
3 eggs, lightly beaten  
¼ cup heavy whipping cream  
2 tablespoons cornstarch  
1 tablespoon sour cream  
1 ½ teaspoons vanilla extract  
1 teaspoon lemon juice  
½ teaspoon ground cinnamon  
1 ⅓ cups chopped carrots, cooked and pureed

#### Topping:

1 cup graham cracker crumbs  
2 tablespoons brown sugar  
1-½ teaspoons ground cinnamon  
¼ cup butter, melted

### Directions

#### For Crust:

In a small bowl, combine crumbs and sugar; stir in butter. Press onto the bottom and 2 in. up the sides of a greased 9-in. springform pan. Place on a baking sheet. Bake at 350° for 6-8 minutes. Cool on a wire rack.

#### For filling:

In a large mixing bowl, beat cream cheese and sugars until smooth. Add eggs; beat on low speed just until combined. Stir in the cream, cornstarch, sour cream, vanilla, lemon juice and cinnamon. Fold in carrots. Pour into crust. Place pan on a double thickness of heavy-duty foil (about 16 in. square). Securely wrap foil around pan. Place in a larger baking pan. Add 1 in. of hot water to larger pan. Bake at 350° for 55-60 minutes until center is just set.

Combine topping ingredients; sprinkle over filling. Bake 7-10 minutes longer. Remove pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. **Yield:** 10-12 servings. Garnish with carrot curls.

John Smith  
Confirmation #  
Age Division  
Category

## **S'MORES PIE**

### Recipe Ingredients:

#### Crust:

2 cups graham cracker crumbs  
1/2 cup (1 stick) butter, melted

#### Filling:

3/4 cup heavy cream  
3/4 cup milk  
10 oz semisweet chocolate, chopped  
1/2 tsp. vanilla extract  
Pinch of salt

2 eggs, whisked

#### Marshmallows:

Vegetable oil for brushing pan  
About 1 cup confectioners' sugar for coating pan and marshmallows  
3 (1/4-ounce) envelopes powdered unflavored gelatin  
1 1/2 cups granulated sugar  
1 cup light corn syrup  
1/4 teaspoon salt  
2 teaspoons pure vanilla extract

### Directions:

#### Crust:

Preheat oven to 325 degrees. In a medium mixing bowl, stir together the graham cracker crumbs and melted butter until evenly coated. Press mixture into a greased 9-inch pie plate. Bake for 8-10 minutes.

#### Pie:

In a medium saucepan, whisk together cream and milk. Warm over medium-low heat. Add in chocolate and stir until chocolate has completely melted and is smooth. Slowly add in vanilla and whisked eggs and whisk until smooth. Pour chocolate filling into baked pie crust. Bake for 15-20 minutes, or until chocolate filling is set and does not jiggle when pie is lightly shaken. Remove from oven. Place marshmallows over the top of the pie until covered. Lower oven rack to the middle position and set oven to the lowest broil setting. Place pie on the rack and lightly toast the marshmallows. (I recommend pulling them out the second you see them beginning to turn slightly golden.) You can also use a kitchen torch to toast the marshmallows instead. Chill pie in the refrigerator to set for 2-3 hours. Or it can also be served slightly warm.

#### Marshmallows:

Brush the bottom and sides of a 9-inch square baking pan with vegetable oil. Using a small, fine-mesh sieve, dust the pan generously with confectioners' sugar, knocking out any excess.

Put 1/2 cup water in the bowl of a stand mixer fitted with the whisk attachment. Sprinkle the gelatin into the bowl and stir briefly to make sure all the gelatin is in contact with water. Let soften while you make the sugar syrup. In a heavy 3- to 4-quart saucepan, combine the granulated sugar, corn syrup, salt, and 1/2 cup water. Place over moderate heat and bring to a boil, stirring until the sugar is dissolved. Put a candy thermometer into the boiling sugar syrup and continue boiling (the mixture may foam up, so turn the heat down slightly if necessary), without stirring, until the thermometer registers 240°F (soft-ball stage). Remove the saucepan from the heat and let stand briefly until the bubbles dissipate slightly. With the mixer on low speed, pour the hot sugar syrup into the softened gelatin in a thin stream down the side of the bowl. Gradually increase the mixer speed to high and beat until the marshmallow is very thick and forms a thick ribbon when the whisk is lifted, about 5 minutes. Beat in the vanilla. Scrape the marshmallow into the prepared pan (it will be very sticky) and use wet fingertips to spread it evenly and smooth the top. Let stand, uncovered at room temperature, until the surface is no longer sticky, and you can gently pull the marshmallow away from the sides of the pan with your fingertips, at least 4 hours or overnight. Dust a cutting board with confectioners' sugar. Use a rubber spatula to pull the sides of the marshmallow from the edge of the pan (use the spatula to loosen the marshmallow from the bottom of the pan if necessary) and invert onto the cutting board. Dust the top with confectioners' sugar. Brush a long thin knife or a chef's knife with vegetable oil and dust with confectioners' sugar to prevent sticking; continue dusting the knife as necessary. Cut lengthwise into 8 strips, then crosswise into eighths, to form a total of 64 squares. (For larger marshmallows, cut lengthwise into 6 strips, then crosswise into sixths, to form a total of 36 squares.) Coat marshmallows, one at a time, in confectioners' sugar, using a pastry brush to brush off any excess.

Serves 8-10 people. Garnish with Shaved Chocolate swirls.