# A Review of Recipes for Kansas Fairs and Exhibitions

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# DATA FOR THIS STUDY

# TCS Foods: DO NOT LEAVE AT ROOM TEMPERATURE

#### Truffle Frosting (Better Homes & Gardens)

**Ingredients:** 1.5 cups whipping cream, 1/4 cup light-colored corn syrup, 12 oz semisweet chocolate pieces, 1 tsp vanilla.

\*Cooked

pH: 5.4, Water Activity: 0.88

Chocolate Ganache (2)

Ingredients: 4 oz semi-sweet chocolate, 1/2 cup heavy whipping cream

\*Cooked

pH: 5.5, Water Activity: 0.88

# **Ring of Coconut Fudge Cake Filling**

**Ingredients:** 1/4 cup sugar, 1 tsp vanilla, 8 oz cream cheese (softened), 1 egg, 1/2 cup flaked coconut, 6 oz semi-sweet chocolate pieces.

pH: 5.1, Water Activity: 0.91

#### Filling for Lemon Cheese Filled Cake

**Ingredients:** 8 oz cream cheese (softened), 1/4 cup sugar, 1 tsp lemon juice, 2 tsp water, 1/2 cup coconut.

pH: 4.5, Water Activity: 0.93

#### Red Velvet Cake Frosting 1

**Ingredients:** 4 heaping tbsp flour, 1 cup milk, 1/2 cup butter, 1/2 cup shortening, 1 cup sugar, 1 tsp vanilla.

\*Cooked

pH: 6.2, Water Activity: 0.92

# Banana Bread w/ Banana Slices

Ingredients: Banana bread, slice of fresh banana on top.

pH: 5.0, Water Activity: 0.91

# Red Velvet Cake Frosting 2

**Ingredients**: 1/2 cup plus 1 tbsp all-purpose flour, 1 1/8 tsp table salt, 2.25 cups whole milk, 2.25 cups salted butter (softened), 2.25 cups powdered sugar, 3 tsp vanilla extract.

\*Cooked

pH: 6.2, Water Activity: 0.90

# **Swiss Meringue Buttercream Frosting**

**Ingredients:** 200 g (about 6) fresh egg whites, 200 g (3/4 cup) white sugar, 500 g (2.25 cups) unsalted butter, 1 tsp vanilla.

\*Cooked

# pH: 6.1, Water Activity: 0.92

# Fudge Cream Cheese Cake (Cream Cheese Batter)

**Ingredients:** 8 oz cream cheese, 1/4 cup sugar, 2 tbsp butter, 1/2 tsp vanilla, 1 tbsp cornstarch, 1 egg, 2 tbsp milk.

# pH: 5.3, Water Activity: 0.93

# Low-fat Cream Cheese Frosting for Carrot Cake

**Ingredients:** 8 oz nonfat cream cheese, 3 oz Neufchatel cheese, 1.5 cups powdered sugar, 1 tbsp orange zest.

pH 5.2, Water Activity: 0.91

# Vanilla Whipped Buttercream Frosting

**Ingredients:** 1/2 cup all-purpose flour, 1.5 cups milk, 1 tbsp vanilla extract, 1.5 cups salted butter, 1.5 cups granulated sugar, pinch of salt

\*Cooked

pH: 6.0, Water Activity: 0.91

# Non-TCS Foods: CAN BE LEFT AT ROOM TEMPERATURE

#### **Peanut Butter Frosting**

**Ingredients**: 16 tbsp unsalted butter, 1 cup creamy peanut butter, 3 tbsp heavy cream, 1 tsp vanilla extract, 2 cups powdered sugar.

#### pH: 5.56, Water Activity: 0.78

Peanut Butter Cream Frosting

Ingredients: 3 cups powdered sugar, 1.5 tsp vanilla, 1/4 cup milk, 1/3 cup peanut butter.

pH: 6.14, Water Activity: 0.84

# **EASY Creamy Peanut Butter Frosting**

**Ingredients:** 1 cup butter (softened), 1.5 cups creamy peanut butter, 1/4 cup of milk, 4 cups powdered sugar, 2 tsp vanilla.

pH: 5.71, Water Activity: 0.79

**Basic Cake Decorating Frosting** 

Ingredients: 2 lbs powdered sugar, 1 cup shortening (at room temp), 1/2 cup milk, 1 tsp vanilla.

# pH: 5.5, Water Activity: 0.84

# Simple Buttercream Frosting

**Ingredients:** 2 cups unsalted butter (softened), 8 cups powdered sugar, 1/2 tsp salt, 1/4 cup heavy cream, 2 tsp vanilla.

pH: 4.6, Water Activity: 0.83

# **Oatmeal Cream Pie Filling**

**Ingredients:** 3/4 cup unsalted butter (softened), 2.5 cups powdered sugar, 1 tsp pure vanilla extract, 1 tbsp milk or half and half.

# pH: 4.7, Water Activity: 0.84

# White Snow Frosting

**Ingredients:** 2 tbsp milk, 1/4 cup shortening, 1/2 cup butter, 1/2 tsp coconut extract, 1/2 teaspoon clear vanilla, 2 cups powdered sugar, 1 egg white.

# pH: 5.9, Water Activity: 0.79

# Cream Cheese Frosting

**Ingredients:** 8 oz cream cheese, 1/2 cup butter (softened), 1 tsp vanilla, 3.5 cups powdered sugar.

pH: 4.5, Water Activity: 0.82

# Cream Cheese Frosting (Betty Crocker)

**Ingredients**: 8 oz cream cheese, 1/4 cup butter (softened), 2-3 tsp milk, 1 tsp vanilla, 4 cups powdered sugar.

#### pH: 4.6, Water Activity: 0.83

# Cream Cheese Frosting (Better Homes & Gardens)

Ingredients: 6 oz cream cheese, 1/2 cup butter (softened), 2 tsp vanilla, 2 cups powdered sugar.

#### pH: 4.4, Water Activity: 0.82

#### **Cream Cheese Frosting**

**Ingredients:** 12 oz cream cheese, 6 tbsp butter (softened), 4 cups powdered sugar, 1.5 tsp vanilla extract

#### pH: 4.6, Water Activity: 0.81

# **Gingerbread Cookie Cream Cheese Frosting**

**Ingredients:** 8 oz full fat cream cheese (softened), 1/4 cup unsalted butter (salted), 1 tbsp vanilla extract, 2 cups powdered sugar, 2 tsp fresh lemon juice, 1 tsp lemon zest.

#### pH: 4.1, Water Activity: 0.84

# Salted Caramel Cream Cheese Glaze

**Ingredients:** 1/2 cup butter (softened), 4 oz cream cheese, 1/2 tbsp vanilla, 1/4 cup caramel ice cream topping, 1/4 tsp salt, 4 cups powdered sugar.

#### pH: 4.6, Water Activity: 0.79

#### Salted Caramel Glaze (no cream cheese)

**Ingredients:** 1/2 cup butter (softened), 4 tsp heavy cream, 1/2 tbsp vanilla, 1/2 cup caramel ice cream topping, 1/4 tsp salt, 4 cups powdered sugar.

#### pH: 5.1, Water Activity: 0.73

# The Best Strawberry Buttercream Frosting

Ingredients: 1 lb powdered sugar, 1 cup butter, 1/4 cup pureed strawberries

# pH: 3.7, Water Activity: 0.81

# No Cook Fudge Frosting (Better Homes & Gardens)

**Ingredients:** 4.75 cups powdered sugar, 1/2 cup unsweetened cocoa powder, 1/2 cup butter (softened), 1/3 cup boiling water, 1 tsp vanilla,

\*Cooked

pH: 5.3, Water Activity: 0.83

# **Creamy Deluxe Chocolate Icing**

**Ingredients:** 2 cups powdered sugar, 1/4 tsp salt, 1 large egg (beaten), 1/3 cup soft shortening, 2 oz melted unsweetened chocolate.

# pH: 5.4, Water Activity: 0.82

# **Chocolate Sour Cream Frosting (Better Homes & Gardens)**

**Ingredients:** 1 cup semisweet chocolate pieces, 1/4 cup butter, 1/2 cup sour cream, 2.5 cup powdered sugar.

\*Cooked

# pH: 4.8, Water Activity: 0.83

# **Fudge Frosting (Betty Crocker)**

**Ingredients**: 2 cups granulated sugar, 1 cup baking cocoa, 1 cup milk, 1/2 cup butter, 1/4 cup light corn syrup, 1/4 tsp salt, 2.5-3.0 cups powdered sugar, 2 tsp vanilla.

#### pH: 5.3, Water Activity: 0.78

# Chocolate Sheet Cake Icing

**Ingredients:** 1 stick margarine, 4 tbsp cocoa, 5 tbsp milk, 3.5 cups powdered sugar, <sup>1</sup>/<sub>4</sub> tsp salt, 1 tsp vanilla.

\*Cooked

#### pH: 5.3, Water Activity: 0.78

#### Swig Sugar Cookie Frosting

**Ingredients:** 1 stick salted butter, 1/3 cup sour cream, 1/4 tsp salt, 7-8 tbsp milk, 4 cups powdered sugar, 1/4 tsp vanilla, 1-2 drops red food coloring.

#### pH: 4.4, Water Activity: 0.83

# Swig Sugar Cookie Frosting (no sour cream)

**Ingredients:** 1 stick salted butter, 1/4 tsp salt, 2-3 tbsp milk, 4 cups powdered sugar, 1/4 tsp vanilla, 1-2 drops red food coloring.

# pH: 5.3, Water Activity: 0.82

# **Chocolate Ganache**

Ingredients: 16 oz semi-sweet chocolate, 8 oz heavy whipping cream, 1/4 tsp salt.

\*Cooked

pH: 5.2, Water Activity: 0.80

# **Dairy Free Chocolate Ganache**

**Ingredients:** 1.5 cups chocolate chips (dairy free), 6 tbsp coconut cream, 1/4 tsp vanilla extract **\****Cooked* 

pH: 5.2, Water Activity: 0.78

**Glaze for Pumpkin Cake** 

Ingredients: 1 cup powdered sugar, 1.5 oz cream cheese, 2 tbsp milk, 1 tsp vanilla.

pH: 5.1, Water Activity: 0.84

# **Coconut Pecan Frosting**

**Ingredients:** 12 oz evaporated milk, 1.5 cups granulated sugar, 3/4 cup margarine, 4 egg yolks, 1.5 tsp vanilla, 7 oz coconut, 1.5 cups chopped pecans.

\*Cooked

pH: 5.2, Water Activity: 0.79

# Coconut Pecan Frosting (Better Homes & Gardens)

**Ingredients:** 1 egg, 2/3 cup evaporated milk, 2/3 cup sugar, 1.33 cups flaked coconut, 1/2 cup chopped pecans, 1/4 cup butter.

\*Cooked

pH: 5.6, Water Activity: 0.81

# Coconut Pecan Filling & Topping (Betty Crocker)

**Ingredients:** 1 cup sugar or packed brown sugar, 1/2 cup butter, 1 cup evaporated milk, 1 tsp vanilla, 3 large egg yolks, 1.33 cup flaked coconut, 1 cup chopped pecans.

\*Cooked

pH: 5.1, Water Activity: 0.77

# **Creamy Nut Filling**

**Ingredients:** 1/2 cup sugar, 2 tbsp flour, 1/2 cup light cream, 2 tbsp butter, 1/2 cup chopped pecans, 1/4 tsp salt, 1 tsp vanilla.

\*Cooked

pH: 5.2, Water Activity: 0.78

# Seven-Minute Frosting (Better Homes & Gardens)

**Ingredients:** 1.5 cups sugar, 1/3 cup cold water, 2 egg whites, 1/4 cream of tartar, 1 tsp vanilla. *\*Cooked* 

pH: 5.1, Water Activity 0.83

# **Cream Cheese Bacon Frosting**

**Ingredients:** 8 slices bacon (fried, crumbled), 1/2 cup unsalted butter (softened), 8 oz cream cheese, 3.5 cups powdered sugar, 2 tbsp water, 1 tsp vanilla.

pH: 5.2, Water Activity: 0.81

# Easy Chocolate Glaze (Betty Crocker)

**Ingredients:** 1/2 cup semisweet chocolate chips, 2 tbsp butter or margarine, 2 tbsp corn syrup. \**Microwaved* 

pH: 4.3, Water Activity: 0.70

# **Banana Frosting**

**Ingredients:** 1 large banana, <sup>1</sup>/<sub>4</sub>-1/2 tsp lemon juice, 1/4 cup butter (softened), 3.5 cups powdered sugar.

pH: 4.7, Water Activity: 0.80

# Lemon Deluxe Bars (filling)

**Ingredients:** 4 eggs, 2 cups sugar, 1/3 cup lemon juice, 1/4 cup orange juice concentrate, 1/2 cup flour, 1 tsp baking powder, 1/8 tsp salt.

\*Cooked

pH: 4.3, Water Activity: 0.79

# **Non-TCS with Conditions**

**Basic Sugar Glaze** 

Ingredients: 1.5 cups powdered sugar, 2 tbsp milk, 2 tsp vanilla.

pH: 5.9, Water Activity: 0.85

#### **Basic Buttercream Frosting**

**Ingredients:** 2 cups unsalted butter (softened), 8 cups powdered sugar, 1/2 tsp salt, 2-4 tbsp heavy cream, 2 tsp vanilla.

pH: 4.3, Water Activity: 0.86

#### Lemon Curd (Betty Crocker)

**Ingredients:** 1 cup sugar, 1 tbsp finely shredded lemon peel, 1 cup lemon juice, 3 tbsp cold butter, 3 large eggs (beaten).

\*Cooked

pH: 3.2, Water Activity: 0.94

#### **Chocolate Brownie Cake Ganache**

Ingredients: 1 cup heavy whipping cream, 12 oz semi-sweet chocolate morsels.

\*Microwaved

pH: 5.2, Water Activity: 0.85