

# GIRL SCOUTS OF THE JERSEY SHORE

ALL THE LATEST AND  
GREATEST NEWS OF THE  
BARNEGAT-WARETOWN  
AREA

JANUARY 2009

## Laurel Letters

### Bake Off Winners Receive Ribbons

At our December service unit meeting, there was an array of delicious goodies for our leaders to enjoy. Thirteen troops participated in our annual bake off, and it was a very difficult choice for the leaders to pick the winners. The Brownies baked cookies, the juniors made cakes, and the older girls could choose to prepare either quick breads or muffins. The entries were judged on external appearance, as well as taste, texture, and difficulty of preparation. The three winners from each level received ribbons at our January service unit meeting. Congratulations to all the girls who participated!



*Grace Newton from Brownie Troop 324 receives the first place ribbon for her Shortbread Star Cookies*



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Kelli Marcotte presents a first place ribbon to Shannon Finn from Junior Troop 167. Her winning entry was Hummingbird Cake.

## Bake Off Winners

Courtney Leedom, a Juliette, won first place in the Teen category for her Cinnamon Swirl Quick Bread.





### **Shortbread Stars with Cinnamon and Sugar\***

1 ½ stick softened butter      ¼ c. sugar  
2 c. flour

1. Preheat oven to 350 degrees.
2. Mix ingredients in large bowl.
3. Roll on lightly floured surface.
4. Cut out cookies and bake for 20 minutes.
5. Dip edges in sugar and cinnamon while warm.

\*Winner in the Cookie category for Brownie level



### **Special Banana Cookies**

2 ½ c. flour      1 t. baking soda  
1 ½ c. brown sugar      1 egg

¾ c. chocolate chips  
3 t. banana extract



1. Preheat oven to 350 degrees.
2. Combine flour and baking soda and set aside.
3. In large bowl combine melted butter and brown sugar. Mix well.
4. Stir in egg and banana extract until well blended. Add flour mixture and stir until just combined.
5. Stir in chocolate chips.
6. Drop a heaping t. of dough onto cookie sheet. Leave 2 ½ inches between each cookie.
7. Bake at 350 degrees for 9 – 11 minutes or until edges are hardened and centers are still soft.

## Snickerdoodles

1 $\frac{3}{4}$ c. flour	$\frac{1}{2}$ t. baking soda	$\frac{1}{4}$ t. salt
$\frac{1}{2}$ c. softened butter	1 c. + 2 T. white sugar	1 egg
2 T. milk	2 t. vanilla	$\frac{1}{2}$ t. cinnamon

1. Preheat oven to 375 degrees.
2. Line a baking tray with foil.
3. In a medium bowl, stir together the flour, baking soda, and salt. Set aside.
4. Use electric mixer to cream together the butter and 1 C. of the sugar.
5. Beat in the egg. Add the milk and vanilla until combined.
6. Slowly add the flour mixture and beat until combined.
7. In a small bowl, stir together the 2 T. of sugar and the cinnamon.
8. Shape the dough into round 1 inch balls. Roll the balls in the cinnamon mixture and place them about 2 inches apart on the baking tray.
9. Bake for 10 – 12 minutes.



## Banana Cake

Mix:             $\frac{2}{3}$  c. sugar                      1 t. lemon juice                      3 oz. butter    Process well.

Add 1  $\frac{1}{4}$ c peeled bananas. Process again.



Add 2 eggs, dash of salt, 1  $\frac{1}{3}$  c. flour, 1 t. baking soda,  $\frac{3}{4}$  t. baking powder. Bake at 350 degrees in floured pan for 30 – 40 minutes.

### Icing:

1 stick of softened butter	3T milk
1 lb. confectioners sugar, sifted	1 t vanilla extract

1. Cream butter in processor.
2. Add sugar, milk, and vanilla.
3. Process well and add color as desired.



## Hummingbird Cake\*

- 3 c. sifted flour
- 1 t. salt
- 1 t. baking soda
- 1 t. cinnamon
- 2 c. sugar
- 1 ½ c. oil
- 3 eggs well beaten
- 1 8 oz can crushed pineapple, undrained
- 1 c. chopped pecans or walnuts
- 2 c. chopped bananas
- 1 ½ t. vanilla

1. Sift together flour, salt, baking soda, and cinnamon.
2. Stir in sugar. Add oil and eggs.
3. Stir in pineapple, pecans, bananas, and vanilla.
4. Do not beat. Spoon batter into three well-greased and floured 9-inch cake pans.
5. Bake at 350 degrees for 25 to 30 minutes.
6. Cool in cake pans for 10 minutes. Remove from pans. Cool completely.



### Icing:

- 2 pkgs of 8 oz. each cream cheese, softened
- 2 boxes of 1 lb. each confectioners sugar
- 1 c. chopped pecans or walnuts

- ½ lb. softened butter
- 2 t. vanilla

1. Cream the cheese and butter.
2. Beat in sugar until light and fluffy.
3. Add vanilla. Fill and frost layers.
4. Sprinkle with nuts.

\* Winner in cake category for Junior level

## Zucchini Bread

- |                               |                      |                       |
|-------------------------------|----------------------|-----------------------|
| 2 c. sugar                    | 3 eggs               | 1 T. vanilla          |
| 1 T. cinnamon                 | 1 t. salt            | ¼ t/ baking powder    |
| 2 c. coarsely grated zucchini | 1 c. chopped walnuts | 2 c. unbleached flour |

1. Preheat oven to 350 degrees.
2. Combine all ingredients in a bowl.
3. Mix together with a wooden spoon.
4. Pour into 2 greased loaf pans.
5. Bake for one hour.
6. Let it cool.





### World's Easiest Scratch Cake

2 c. flour	2 c. sugar	2 eggs
½ t. salt	2 t. baking soda	1 t. vanilla
1 c. chopped nuts (own juice)	1 20 oz. can crushed pineapple	

1. Dump everything in a bowl.
2. Mix by hand until flour disappears.
3. Pour into ungreased 9" by 13" pan.
4. Ice when cool.
5. Bake at 350 degrees for 25 to 30 minutes.

#### Icing:

1 8 oz. pkg. cream cheese  
 1 stick softened butter  
 1 t. vanilla  
 grated rind of 1 orange  
 1 ½ c. confectioners' (10X) sugar

### Carrot Cake with Cream Cheese Icing

1 c. unsalted butter plus 1 T. for cake pan	
2 c. sugar	1 t. ground cinnamon
4 eggs	1 ½ c. grated carrots
2 ½ c. all-purpose flour	3 t. baking powder
½ t. salt	1/3 c. hot water

1. Preheat oven to 375 degrees.
2. Beat with mixer – cream together 1 c. of butter, sugar, and cinnamon.
3. Beat in the eggs, one at a time, mixing well.
4. Fold in grated carrots.
5. Mix ½ of the flour into the butter mixture. Add the rest.
6. Then add the water and mix.
7. Grease the pans. Divide the batter evenly between the pans.
8. Bake for 35 minutes until a toothpick inserted in the middle of the cake comes out clean.
9. Cool in the pans for 10 minutes.



#### Icing:

1. Cream together the butter and cream cheese until smooth. Whip in the sugar.
2. Spread the icing between the layers as you stack them. Ice the top and sides.





### Silver White Cake

2 ¼ C. all-purpose flour	1 2/3 c. sugar
3 ½ t. baking powder	1 t. salt
1 1/4 c. milk	2/3 c. shortening
vanilla or almond extract	1 t.
	5 egg whites

1. Heat oven to 350 degrees. Grease and flour rectangular pan 13 x 9 x 2 or 2 round pans 9 x 1 ½ inches.
2. Beat in all ingredients except egg whites on low speed for 30 seconds. Beat on high speed for 2 minutes. Beat in egg whites on high speed 2 minutes.
3. Pour into pans. Bake rectangular pan 40 to 45 minutes. Bake 9 inch pans 30 to 35 minutes. Cake is done when cake springs back when touched.
4. Cool on wire rack for 10 minutes. Remove from pans and cool completely.

### Icing:

3 c. powdered sugar	1/3 c. margarine or butter, softened	about 2 T. milk
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1. Mix powdered sugar and margarine.
2. Stir in vanilla and milk.
3. Beat until smooth

### Cinnamon Swirl Quick Bread\*

¼ c. softened butter	1 1/3 c. sugar ,divided	1 egg
2 c. all purpose flour	1 t. baking powder	½ baking soda
½ t. salt	1 c. buttermilk	1 t. cinnamon

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, beat together butter, 1 c. sugar, and egg.
3. Combine the flour, baking powder, baking soda, and salt.
4. Add the flour mixture to the egg mixture alternately with the buttermilk.
5. In a small bowl, combine the cinnamon and remaining 1/3 c. sugar.



6. Pour a third of the batter into a greased 8 x 4 x 2 inch loaf pan.
7. Sprinkle a third of the cinnamon sugar on top of batter.
8. Repeat layers twice.
9. Bake for 45 – 50 minutes, until a toothpick comes out clean.
10. Cool in pan for 10 minutes.
11. Remove from pan to a wire rack to cool completely.

\*Winner in the muffin and quick bread category for the Cadette, Senior and Ambassador level

### **Cream Cheese Filled Pumpkin Muffins**



- 1/2 c. canned pumpkin
- 1/3 c. packed brown sugar
- 1/2 c. milk
- 1/4 c. vegetable oil
- 2 eggs
- 1 1/2 c. flour
- 2 1/2 t. baking powder
- 1 t. cinnamon
- 1/2 t. salt
- 1/2 t. cloves
- 1/2 c. chopped walnuts (optional)

1. Heat oven to 400 degrees. Line baking cups.
2. Beat pumpkin, sugar, milk, oil, and eggs in large bowl.
3. Stir in remaining ingredients.
4. Fill cups 1/3 full and add filling.
5. Cover with remaining batter.

6. Bake 20 – 22 minutes until golden brown. Top with glaze when cool.

#### Filling:

- 3 oz. cream cheese
- 1 T. granulated sugar
- 1 T. milk

Mix ingredients until smooth.

#### Glaze:

- 1/2 c. powdered sugar
- 1/4 t. vanilla
- 2 to 2 1/2 t. milk

Stir until smooth.

#### Crumb Top:

- 1/4 c. butter
- 1/2 c. sugar
- 1/2 t. cinnamon
- 1/3 c. flour

Cut butter into ingredients until crumbly





### **Banana/Chocolate Chip Bread**

1 2/3 c. all-purpose flour	2 t. baking powder
1/2 t. salt	1/4 t. baking soda
3 very ripe bananas	2/3 c. sugar
1/3 c. vegetable oil	2 large eggs
1 1/2 t. vanilla	1 c. chocolate chips

1. Preheat oven to 350 degrees. Grease the loaf pan with butter.
2. In a medium bowl, stir together the flour, baking powder, salt, and baking soda.
3. In a large bowl, smash the bananas with a fork. Add the sugar, oil, eggs, and vanilla and beat with a spoon until well blended.
4. Scrape the batter into the prepared pan, spreading it evenly with a wooden spoon.
5. Bake for about 45 minutes. Check with a toothpick for doneness. Cool for about 20 minutes. Remove from pan and cool for 15 minutes before serving.

### **Cinnamon Quick Bread**

1/4 c. softened butter	1 1/3 c. sugar ,divided	1 egg
2 c. all purpose flour	1 t. baking powder	1/2 baking soda
1/2 t. salt	1 c. buttermilk	1 t. cinnamon

1. Preheat oven to 350 degrees.
2. In a large mixing bowl, beat together butter, 1 c. sugar, and egg.
3. Combine the flour, baking powder, baking soda, and salt.
4. Add the flour mixture to the egg mixture alternately with the buttermilk.
5. In a small bowl, combine the cinnamon and remaining 1/3 c. sugar.
6. Pour a third of the batter into a greased 8 x 4 x 2 inch loaf pan.
7. Sprinkle a third of the cinnamon sugar on top of batter.
8. Repeat layers twice.
9. Bake for 45 – 50 minutes, until a toothpick comes out clean.
10. Cool in pan for 10 minutes.
11. Remove from pan to a wire rack to cool completely.
12. Sprinkle with powdered sugar



# Silver Award Project

~by Lori Pepenella

Rachel Nokes and Kimberly Pepenella from Teen Troop 359 finished up their Silver Award Project on Saturday January 10<sup>th</sup>. Their project, "Promises from the Past, Girls Making a Difference in Every Generation" was an effort to help the Barnegat Historical Society develop a program that would attract school age children to the society's Heritage Museum Village on East Bay Avenue.

The girls created an activity book that references what children in each one of the village buildings would have been doing in the early part of the last century. They also included some facts on what the Girl Scout organization was doing for the country during the same time frame.



*1/3/09 Rachel Nokes and Kimberly Pepenella spent the afternoon promoting Barnegat Historical Society, GSUSA and their 1/10 event at the Barnegat Library*





*Silver Award candidates work with Barnegat school residents and future Girl Scouts during the January 10<sup>th</sup> Promises From The Past Library Event.*

The historical society volunteers and the silver award candidates recently held a workshop at the Barnegat library where they played simple games and did crafts and various projects from the workbook with visitors. They also had coloring sheets of Barnegat Pete and the village for the children. They served old-fashioned recipes

such as cookies and lemonade. The historical society's Mary Catherine Kennedy was on hand to tell stories of old Barnegat. Jamey and Bethany Stofko from the society also agreed to help the girls with promoting the village as well as Girl Scouts.



*Silver Award Candidates, Kimberly Pepenella & Rachel Nokes present Promises from the Past Activity Book to Barnegat Historical Society Officers Jamey Stofko, and Mary Catherine Kennedy at the January 10<sup>th</sup> library event.*