

FAMILY

HENDERSON NEWS

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Honea, Canenquez win top honors with Cherry Desserts



**LIZ
BUCKNER**
Extension Agent

The annual Rusk County Cherry Dessert Contest was held Feb. 15 at the Texas A&M AgriLife Extension Office meeting room. As participants checked in their entries, military marching music of John Phillip Sousa was being played to set the tone of the festive event.

In the Adult division, the Grand Champion Honor was awarded to Betty Honea for her "Molten Cherry Turnovers." Honea's entry also earned the Best of Show Award. The Adult Reserve Champion Honor was awarded to Betsy Moore for her "Cherry Cream Pie."

In the Youth division, the Grand Champion Honor went to Diana Canenquez for her "Cherry-Apricot Crumble Bars." Reserve Champion Honor went to Brandelyn Cochran for her "Festive Fudge."

Blue Ribbon Honors went to Key'Andre Lewis and Malaya Legg for their "Cherry Cheese-

cake Ice Cream" entry.

Congratulations to these contestants on a job well done, and for helping to honor the birthday of George Washington.

Cherry-Apricot Crumble Bars

By Diana Canenquez

Ingredients:

- 3 Cups Quick Cooking Oats
- 1 Cup All Purpose Flour
- 1 Cup Sugar
- 1/2 tsp. Baking Soda
- 1/4 tsp. Salt
- 1/8 tsp. Ground Nutmeg
- 3/4 Cup Butter, Melted
- 1 Can Cherry Pie Filling
- 2/3 Cup Chopped Dried Apricots

Directions:

1. Combine oats, flour, sugar, baking soda, salt and nutmeg. Add melted butter, tossing to combine.
2. Reserve 1 cup crumble mixture.
3. Press remaining mixture into bottom of pan. Bake until set, 12-14 minutes at 350 degrees.
4. Combine pie filling and apricots. Spread cherry mixture over crust. Sprinkle with reserved one cup crumble mixture.
5. Bake until lightly browned, 30-35 minutes.
6. Let cool completely.
7. Cut into squares to serve.



Courtesy photos

Betty Honea (left) was awarded Adult Grand Champion and Best of Show in the annual Cherry Dessert Con-test. Diana Canenquez (right) was awarded Youth Grand Champion in the annual Cherry Dessert Contest.