

2003 Grand Contest Winners ~

Olivia Trusty, Indianapolis, IN & Grandma Marsha Gillespie, Danville, IN

OLIVIA'S OREGON FRUIT OATMEAL BARS

- 1 yellow cake mix
- 1 ½ cups oatmeal, quick oats
- 1 ½ sticks butter, softened
- 2 cans Oregon Strawberries, drained
- 1 8-ounce package cream cheese, softened
- 1/3 cup sugar
- 1 egg
- ¼ cup reserved fruit syrup



1. Preheat oven to 375 degrees. Grease a 9 X 13 baking dish.
2. Stir the dry cake mix, oatmeal and softened butter together until crumbly. Put ½ of mixture into the greased baking dish and press down to pack.
3. Mix cream cheese, sugar, egg, and the reserved fruit syrup together and pour and spread on top of the mixture in the baking dish.
4. Place the drained strawberries on top of the cream cheese layer. Put the remaining crumb mixture on top of the fruit layer and press down gently.
5. Bake 25-35 minutes until the top starts to turn golden brown. Cool and cut into bars.

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Christopher Orique and Grandmother Dolores Orique, Selma, CA

OREGON CHERRY FLAN CAKE

- 1 Chocolate cake mix
- 1 8-ounce package cream cheese
- 1 14-ounce can Eagle Brand sweetened condensed milk
- 1/3 cup lemon juice
- 1 teaspoon vanilla
- 2 cans Oregon Dark Sweet Pitted Bing Cherries, drained, reserve syrup
- ¼ cup cornstarch
- ½ cup sugar



1. Preheat oven to 350 degrees. Grease flan cake pan with solid shortening.
2. Prepare the cake mix as directed on box, pour one half of the batter into prepared cake pan. Bake 20-24 minutes.
3. Let cake cool 5 minutes in pan and then turn out on cake plate. Let cake cool completely.
4. In a small bowl, beat the cream cheese until fluffy. Beat in sweetened condensed milk until smooth; stir in lemon juice and vanilla. Pour into cooled cake. Refrigerate until set.
5. In a small saucepan, combine syrup from cherries, cornstarch and sugar. Mix until smooth. Heat and stir over medium heat until thickened. Remove from heat and stir in the cherries. Let cool.
6. With a small spoon, arrange the cherries on top of the cake. Do not use the thickened syrup – only what stays on the cherries. Keep cake refrigerated.