

## Orange Brownies

**1 1/2 cups all-purpose flour**  
**2 cups sugar**  
**1 teaspoon salt**  
**1 cup (two sticks) butter, softened**  
**4 eggs**  
**2 teaspoons pure orange extract**  
**1 teaspoon grated orange zest**

Preheat oven to 350 degrees. Grease a 9- by 13- by 2-inch square pan and set aside.

In a mixing bowl, stir together flour, sugar and salt. Add butter, eggs, orange extract and orange zest and beat with a handheld electric mixer until well blended.

Pour batter into prepared pan and bake for 30 minutes or until light golden brown and set. Remove from oven.

**Icing**  
**8-ounce package of cream cheese (softened)**  
**1 16-ounce package confectioners sugar**  
**2 tablespoons orange juice**  
**1 teaspoon grated orange zest**

For icing; Combine all ingredients in a bowl and stir until smooth. Cool cake and cut into squares.

*Ashley Allen, White County High School senior*

## Fruit and Banana Cream Napoleon

**1/2 cup strawberries, hulled and quartered**  
**2 tablespoons confectioners sugar**  
**1/2 cup heavy cream**  
**1/4 teaspoon vanilla extract**  
**1/2 teaspoon cocoa powder**  
**1 orange, cut into segments**  
**1/2 cup seedless green grapes, quartered**  
**1/2 cup seedless red grapes, quartered**  
**1 banana, peeled and cut into chunks**  
**1 tablespoon honey**  
**1 cup vanilla yogurt**  
**8 mint leaves**  
**8 Oreo cookies**

Combine banana, honey and yogurt in a blender or food processor. Puree until very smooth and reserve in a bowl over ice for plating.

Using a whisk and chilled bowl, whisk heavy cream until it begins to thicken and then very slowly add confectioners sugar, cocoa powder and vanilla. Keep whisking until peaks are firm and reserve over ice.

Place fruit in bowl and pour banana cream over and fold together, reserve for plating.

Using two chilled plates, split two Oreo cookies in half and place one half cookie on the plate. To begin to form Napoleon, alternate fruit and cookie stack. Use a piping bag with cream to garnish. Also use mint leaf for garnish.

*Allyson Burkett, White County High School senior*

## Chicken Piccata

**2 skinless and boneless chicken breasts, butterflied and cut in half**  
**Sea salt and freshly ground pepper**  
**All-purpose flour for dredging**  
**6 tablespoons unsalted butter**  
**5 tablespoons extra virgin olive oil**  
**1/3 cup fresh lemon juice**  
**1/2 chicken stock**  
**1/4 cup brined capers, rinsed**  
**1/3 cup fresh parsley, chopped**

Season chicken with salt and pepper. Dredge chicken in flour and shake off excess. In a large skillet over medium-high heat, melt 2 tablespoons of butter with 3 tablespoons olive oil.

When butter and oil start to sizzle, add two pieces of chicken and cook for 3 minutes. When chicken is browned, flip and cook the other side for 3 minutes. Remove and transfer to plate. Repeat with the other 2 pieces of chicken. Remove pan from heat and add chicken to the plate.

Into the pan add the lemon juice, stock and capers. Return to stove and bring to boil, scraping up brown bits from the pan for extra flavor.

Return all the chicken to the pan and simmer for 5 minutes. Remove chicken to platter. Add remaining 2 tablespoons butter to sauce and whisk vigorously. Pour sauce over chicken and garnish with parsley.

*Carolyn Cook, White County High School senior*