Pennsylvania woman wins international recipe peanut contest at N.C. State Fair

RALEIGH – The Peanut Butter Cup Greek Baklava took first place Thursday in the N.C. Peanut Growers Association recipe contest at the N.C. State Fair. Mary Boury of Girard, Pennsylvania earned $200 for the winning recipe.

Peanut Butter White Chocolate Chip Hungarian Kiffles, entered by Kinsley Goeman of Raleigh, received second place and $150. Third place and $100 went to Amanda Boury of Raleigh for her Asian Pancakes with Spicy Peanut Sauce. The judges also awarded honorable mention and $50 to Donna Barefoot of Benson, North Carolina for an African Peanut Stew recipe.

Each recipe had to put a creative spin on an international dish, using at least a half-cup of peanut butter and/or fresh peanuts. Recipes were judged on taste, creativity and ease of preparation.

The winning recipe follows:

**Peanut Butter Cup Greek Baklava**

1 ½ cups of finely chopped peanuts
¼ cup sugar
½ cup of mini chocolate chips
1 teaspoon of cinnamon
¾ cup unsalted butter melted
8 ounces of Phyllo dough, thawed as directed on package
Syrup
½ cup sugar
¼ cup water
1 cinnamon stick
1/3 cup honey
1 teaspoon of vanilla
2 tablespoon of peanut butter
Mini peanut butter cups for garnish

Directions:
1. Preheat oven to 350 degrees. Grease and line a 10x10 cake pan with parchment paper. Mix together the first four ingredients set aside.
2. Unroll Phyllo dough and cut it to fit the pan and cover sheets with wax paper and a damp cloth.
3. Place a sheet of Phyllo dough in the pan, brush with melted butter and repeat until you have a stack of five sheets of dough. Sprinkle with 1/3 of the nut mixture.
4. Repeat with melted butter on each sheet of Phyllo two more times. Top it with five sheets brushed with butter. Cut through all of the layers in a diamond shape.
5. Bake at 375 degrees for 30 to 40 minutes until brown.
6. While baking, prepare the syrup. Place the sugar, water and cinnamon stick in a small pan. Boil these items for 15 to 20 minutes.
7. Remove the syrup from the heat and add honey, vanilla and peanut butter.
8. Pour syrup over the hot baklava. Let cool then place mini peanut butter cups on each slice.