

BROWN SUGAR BANANA CAKE

1 ¼ c. granulated sugar
¼ c. butter, softened
¼ c. melted butter
1 cup sour cream
2 eggs
1 ½ c. mashed ripe bananas (about 4 bananas)
3 tsp. vanilla extract divided
2 ¼ c. all-purpose flour
1 tsp. baking soda
1 c. light brown sugar, packed
¼ cup milk
2 c. confectioners' sugar

Pre-Heat oven to 350F. Coat a 9 X 13-inch pan with cooking spray; set aside.

In a large bowl, with a electric mixer, beat granulated sugar, the softened butter, sour cream, and eggs until creamy. Beat in bananas and 2 teaspoons of vanilla. Add flour, baking soda, and salt; mix well. Pour the batter into the prepared pan, smoothing the top lightly with a spatula.

Bake for about 30-35 minutes, or until a toothpick inserted in the center comes out clean. Allow cake to cool.

In a small saucepan over medium heat, melt remaining butter. Stir in brown sugar and milk and bring to a boil, stirring constantly. Reduce heat to low and cook 2 minutes. Remove from heat and place in a large bowl. Let cool for 15 minutes.

Add confectioners' sugar and remaining vanilla to bowl and beat with an electric mixer until smooth. Spread frosting over cake and serve.

Morgan Boothe

Junior, Cakes

LEMON-RASPBERRY CAKE

Cake:

- One cup of shortening
- 2 cups of shortening
- 4 large eggs
- 3 cups of cake flour, sifted
- 2 ½ teaspoons baking powder
- ½ teaspoon salt
- one cup milk
- one teaspoon almond extract
- one teaspoon vanilla extract
- lemon slice wedges and fresh raspberries for garnish

Filling:

- one sixteen ounce package of frozen raspberries packed in sugar, thawed
- 1/3 cup granulated sugar
- 3 tablespoons of cornstarch
- one teaspoon lemon juice
- one pint of fresh raspberries, sliced -minus those reserved for garnish

Boiled Frosting:

- 1 ½ cups sugar
- ½ cup water
- ½ teaspoon cream of tartar
- 1/8 teaspoon salt
- 4 egg whites
- ½ teaspoon almond extract

Cake:

Grease 3 (9 inch) round cake pans; line with wax paper. Grease and flour wax paper. Set pans aside. Beat shortening at medium speed of an electric mixer until creamy; gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, and salt; add to shortening mixture alternately with milk, beginning and ending with flour mixture. Mix after each addition. Stir in flavorings. Pour batter into prepared pans. Bake at 375 for 16 to 18 minutes or until a wooden pick inserted in the center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and let cool completely on wire racks. Slice cake layers in half horizontally to make 6 layers. Place one layer, cut side up, on a cake plate, spread with 2-2 ½ tablespoons of filling. Repeat procedure with remaining five layers and filling. Cover with boiled frosting and garnish with lemon wedges and fresh raspberries.

Filling:

Drain frozen raspberries, reserving liquid. Strain liquid to remove excess seeds. Add enough water to liquid to equal 1 1/4 cups. In large saucepan, combine liquid, fresh raspberries, sugar, cornstarch and lemon juice; mix well. Heat and stir until mixture boils and thickens. Cool completely. Stir thawed raspberries into cooled mixture. Set aside to spread between cooled cake layers.

Boiled Frosting:

Combine sugar, water, cream of tartar, and salt in a heavy saucepan. Cook over medium heat, stirring constantly, until mixture is clear. Cook without stirring until mixture reaches soft ball stage (240 degrees). While syrup cooks, beat egg whites at high speed with an electric mixer until soft peaks form; continue to beat egg whites, adding the hot syrup mixture in a heavy stream. Add almond extract. Beat until stiff peaks form and frosting is thick enough to spread. Frost top and sides with boiled frosting. Garnish with lemon wedges and fresh raspberries.

Yield: 16 servings

Kathleen Knesek
Junior, Cakes

PEPPERMINT CHOCOLATE POUND CAKE

Cake:

3 cups plus 2 tablespoons all-purpose flour, sifted
3 teaspoons baking powder
one teaspoon salt
2/3 cup unsweetened cocoa powder
One cup butter, softened
3 cups sugar
4 large eggs
one tablespoon vanilla
one teaspoon butter flavoring
one tablespoon chocolate syrup
2 teaspoons peppermint extract
1 ½ cups milk
¼ cup sour cream

Glaze and Garnish:

1 ¼ cups confectioner's sugar
2 -3 tablespoons water
½ teaspoon clear vanilla extract
¼ cup crushed peppermint hard candies

Cake:

Preheat oven to 325 degrees. Lightly grease and flour a ten-inch tube or bundt pan. Sift together flour, baking powder, salt, cocoa. Set aside. Cream margarine at high speed for 3 minutes. Add sugar to butter one cup at a time, beating well after each addition. Beat in eggs, one at a time. Continue beating for at least 3 minutes after adding the last egg. Add vanilla, butter flavoring, chocolate syrup, and peppermint extract. Reduce speed to low. Alternately add the sifted dry ingredients, one third at a time with the milk one half at a time. Add sour cream. Beat for four minutes at low speed. Carefully pour and scrape batter into bundt or tube pan. Gently shake and tap pan to level batter. Bake on the lower third level rack for 75 to 90 minutes, or until toothpicks inserted into the center comes out clean. Allow to cool in pan for five minutes. Carefully invert on rack to remove from pan. Allow to cool. Glaze with sugar mixture and top with peppermint candy. Yield: 14 servings

Glaze:

Combine confectioner's sugar, water, and vanilla in a small bowl to desired consistency. Drizzle over cake after it has cooled.

Keely Ann Knesek
Junior Cakes

LEMON-BLUEBERRY CAKE

- 1/3 cup butter, softened
- 4 oz. cream cheese, softened
- 2 cups sugar
- 3 eggs
- 1 egg white
- 1 T. grated lemon peel
- 2 tsp. vanilla
- 2 cups frozen blueberries
- 3 cups all-purpose flour, divided
- 1 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 1 cup lemon yogurt
- Glaze:
- 1 1/2 cup confectioner's sugar
- 1/4 cup lemon juice

Grease and flour a 10 inch Bundt pan. In a large bowl, cream the butter, cream cheese and sugar until blended. Add eggs and egg white, one at a time, beating well after each addition. Beat in lemon peel and vanilla. Toss blueberries with 2 T. of the flour. In another bowl, mix remaining flour with baking powder, baking soda and salt; add to creamed mixture alternately with yogurt, beating after each addition just until combined. Fold in blueberry mixture.

Transfer the batter to prepared pan. Bake at 350 degrees for 55-60 minutes or until a toothpick comes out clean. Cool in the pan 10 minutes before removing to wire rack; cool for 15 minutes.

In a small bowl, mix confectioner's sugar and lemon juice until smooth. Gradually brush onto warm cake about 1/3 at a time, allowing glaze to soak into cake before adding more. Cool completely.

Cheyenne Koehler
Junior, Cakes

GOOEY PINEAPPLE CAKE

Ingredients:

For the cake:

1 $\frac{3}{4}$ cup sugar
1 $\frac{3}{4}$ cup flour
20 oz. can crushed pineapple
2 eggs
1 teaspoon baking soda

For the frosting:

1 stick margarine
1 small can of Pet milk
1 cup sugar
1 cup coconut
 $\frac{1}{2}$ cup pecans

Instructions:

Preheat the oven to 350 degrees F. Combine all the ingredients for the cake. Spray a 9x13 inch pan with Pam. Bake at 350 degrees F until firm to touch about 30-40 minutes. For the frosting combine the margarine, pet milk and sugar then bring to a boil. Stir in the coconut and pecans. Pour the mixture on the warm cake. Let the cake sit until the liquid frosting is soaked up. Leave the cake in the pan and serve.

Lane Mills
Junior, Cakes

GERMAN CHOCOLATE CAKE WITH COCONUT PECAN FILLING AND CHOCOLATE BUTTERCREAM

Ingredients

Cake

4 oz German Sweet Chocolate	1 cup softened butter
½ cup water	2 cups sugar
4 eggs, separated	2 tsp. vanilla
2 cups flour	1 cup buttermilk
1 tsp. baking soda	1 recipe Coconut Pecan filling
¼ tsp salt	1 recipe Chocolate Buttercream

Coconut Pecan filling

4 egg yolks
1 12 oz. can evaporated milk
2 tsp. vanilla
1 ½ cups sugar
1 ½ sticks butter
7 oz. coconut
1 ½ cups chopped pecans

Chocolate Buttercream

½ cup shortening
1/3 cup cocoa
½ bag powdered sugar
1 tsp. vanilla
5 to 6 tbsp. water

Instructions

Cake

Heat oven to 350 degrees. Grease and flour three 9- inch round cake pans. Microwave chocolate and water for 1 ½ minutes until chocolate is almost melted. Remove and stir until chocolate is completely melted. Beat egg whites with mixer on high speed until soft peaks form; set aside. Mix flour, baking soda, and salt in separate bowl. Beat butter and sugar in large bowl with mixer until light and fluffy. Add egg yolks, 1 at a time, beating well after each. Blend in melted chocolate and vanilla. Add flour mixture alternately with buttermilk, beating until well blended after each addition. Add egg whites, stir gently until well blended. Pour into prepared pans. Bake 30 minutes or until toothpick inserted in centers comes out clean. Immediately run small spatula around cakes in pans. Cool cakes in pans 15 minutes; remove from pans to wire racks. Cool completely. Spread Coconut Pecan filling between layers. Frost the sides and top of cake with Chocolate Buttercream. Spread remaining Coconut Pecan filling over Chocolate buttercream on top of the cake. Add more cocoa to remaining chocolate buttercream for color contrast and pipe borders around top and bottom of cake.

Coconut Pecan Filling

Beat egg yolks, milk and vanilla in large saucepan with whisk until well blended. Add sugar and butter, cook on medium heat for 12 minutes, or until thickened and golden brown. Remove from heat and mix in coconut and pecans. Cool completely.

Chocolate Butter Cream

Mix shortening and 1/3 cup of cocoa until well blended. Add ½ bag of sifted powder sugar. Blend until shortening is mixed in. Mix in vanilla. Add a tablespoon of water at a time mixing well after each addition until frosting is desired spreading consistency.

Sophie Oliver
Junior, Cakes

CARAMEL APPLE SPICE CAKE

Ingredients

Cake

1 1/3 cup light brown sugar (firmly packed)
3/4 cup butter (softened)
3 large eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
3/4 cup buttermilk
Shortening (to grease pan)

Apple Topping

2 pounds McIntosh apples
1/2 cup light brown sugar
1 teaspoon cornstarch
1/4 teaspoon ground cinnamon
Pinch of salt
2 tablespoons butter

Caramel Sauce

1/2 cup light brown sugar (firmly packed)
1/4 cup butter
1/4 cup heavy cream
Pinch of salt
1 tablespoon apple cider
1 tablespoon powdered sugar

Instructions

Cake

Preheat oven to 350°. Beat brown sugar and butter at medium speed until light and fluffy, add eggs 1 at a time beating just until blended, after each addition stir in vanilla.

In separate bowl whisk together flour, baking powder, salt, cinnamon and buttermilk; add flour mixture to sugar mixture alternately with buttermilk, beginning and ending with flour mixture. Beat just until blended after each addition. Grease and flour 9x2 inch round cake pan and spread in batter. Bake for 50 minutes (shield with foil after 35 minutes to prevent excessive browning) or until toothpick comes out clean. Cool for 10 minutes and remove from pan.

Apples

Wash and cut apples into ½ inch wedges. Toss together apples, brown sugar, cornstarch, cinnamon and salt. Melt butter in large skillet over medium heat; add apple mixture and sauté 5-6 minutes or until crisp-tender golden. Cool for 30 minutes. Arrange sautéed apples over cooled cake.

Caramel Sauce

Bring brown sugar, butter, heavy cream and salt to a boil in a small saucepan over medium heat, stirring constantly for approximately 1 minute. Remove from heat and stir in apple cider. Whisk in powdered sugar. Cool 15 minutes and drizzle desired amount over cake.

Garnish baked good with remaining sauce.

Mary San Miguel
Junior, Cakes

BAILEY'S RED VELVET CAKE

Cake:

½ cup of butter, at room temperature, plus 2 Tbsp. to prepare pans
 3 Tbsp. of cocoa powder, divided separately
 1 ½ cups of sugar
 2 eggs
 2 Tsp. of vanilla
 2 Tbsp. of red food coloring
 1 Tsp. of salt
 1 Tsp. of baking soda
 2 ½ cups of cake flour, sifted
 1 cup of whole buttermilk
 1 Tbsp. of distilled vinegar

Icing:

½ cup of crumbs from the cooked cake
 2 egg whites, at room temperature
 1 ½ cups of granulated sugar
 1 Tbsp. of light corn syrup
 ¼ cup of water
 1 Tsp. of vanilla extract
 ½ of a vanilla bean
 ¼ cup of coconut

Cake:

Heat the oven to 350 degrees. Prepare three 9-in cake pans by buttering lightly and sprinkling with 1 Tablespoon of the cocoa powder, tap the pans to coat, and discard extra cocoa. Cream the butter and the sugar together. Add eggs one at a time and beat vigorously until each is incorporated. Mix in the vanilla. In a separate bowl, make a paste of the remaining 2 tablespoons of cocoa powder and the food coloring. Blend into the butter mixture. In a separate bowl, sift together remaining dry ingredients. Split the buttermilk into 2 batches. Add one batch to the dry mixture then add to the butter mixture. Add the vinegar to the other buttermilk batch. Then pour the last batch of buttermilk into the butter mixture. Mix until blended. Divide the batter among the three pans and bake for about 20 to 25 minutes. Also, put ¼ cup of the batter into a small bowl. And cook for 5 minutes. Once it is done cooking, let the cake cool completely before adding the icing to it.

Icing:

In the top of a double boiler, mix the egg whites, sugar, corn syrup, and water. With a portable electric mixture, beat the egg white mixture on high speed for 1 minute or until thoroughly combined. Scrape the sides and place over boiling water. Continue beating with mixer at high speed for 5 to 7 minutes or until frosting is thick and stands in peaks when beaters are lifted. Remove from heat. To get the seeds out of a vanilla bean, put the half of the bean facing towards the left of the cutting board. Then take a sharp knife and cut into the bean, careful not to go all the way through. Next, take the back head of the knife and run it in the opposite direction that was

cut. Keep doing this until the sides of the bean are scraped and most of the seeds are out. Add vanilla and the vanilla bean seeds. Continue beating until the frosting is thick enough to spread. Once, the icing has cooled, the cake can be frosted. Add some of the cooked crumbs on the top of the cake in the center. And sprinkle it on the sides.

Bailey Blair
Senior, Cakes

AUNT SOPHIE'S POUND CAKE

2 cups sugar	1 cup Crisco
4 eggs	3 cups flour
½ teaspoon double acting baking powder	½ teaspoon baking soda
1 cup buttermilk	1 teaspoon vanilla

Preheat oven to 350 degrees F. Position a rack in the center of the oven.

Grease a Bundt pan, dust with flour, tap out the excess, and set aside. In small bowl, whisk together the flour, baking soda, and baking powder. Set aside.

In bowl of a stand mixer, beat the Crisco and sugar at medium speed until light and fluffy, about 2 minutes. With mixer running on medium speed, add the whole eggs, one at a time, mixing for at least 20 seconds after each addition. Stop the mixer and use spatula to scrape the bowl. Continue mixing on medium speed for 5 minutes.

With the mixer running on a low speed, alternate the flour mixture and buttermilk and mix until combined. Scrape the sides of bowl with spatula and mix until combined. Add the vanilla and mix at medium speed until batter is smooth and fluffy.

With the spatula, scrape the batter into the prepared pan and spread evenly. Bake until golden brown for about 1 hour or until a toothpick inserted in the center comes out clean.

Cool in the pan for 10-15 minutes and then invert onto a wire rack to completely cool. Sprinkle with powdered sugar.

Serves 12-14.

Haley Clampit
Senior, Cakes

DISAPPEARING CHOCOLATE CHERRY CAKE

Cake:

- 1/4 cup butter
- 1/4 cup shortening
- 2 cups sugar
- 1 teaspoon vanilla
- 2 eggs
- 3/4 cup unsweetened cocoa
- 1 3/4 cup all-purpose flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1/3 teaspoon salt

Maraschino Cherry Filling

- 10-12 ounces maraschino cherries, chopped (reserve a few unchopped for garnish)
- 1/2 cup maraschino cherry liquid
- 2 tablespoons corn starch
- 1/3 cup sugar
- 1 tablespoon butter

Marshmallow Fondant:

- 1 package (16 ounces) white mini marshmallows ((use a good quality brand))
- 2-5 tablespoons water
- 2 pounds (about 8 cups) sifted confectioners' sugar
- 1/2 cup solid vegetable shortening
- 2 teaspoons white chocolate flavoring
- Green icing gel

Cake:

Preheat oven to 350. Grease two nine inch round cake pans. Line with wax paper. Cream butter and shortening. Add sugar and vanilla until fluffy. Add in eggs. In a separate bowl, combine cocoa, flour, baking soda, baking powder and salt. Add the dry ingredient mixture to the butter mixture, alternating with the milk until all ingredients are combined. Pour into pans. Bake at 350° for 30-35 min. or until toothpick comes out clean.

Filling:

In small saucepan combine sugar and corn starch. Gradually add in cherry liquid, stirring to dissolve sugar. Stir in cherries. Cook over medium high heat until mixture comes to a boil and thickens. Remove from heat and stir in butter. Cool completely and spread generously between the cake layers.

Marshmallow Fondant:

Place marshmallows and 2 tablespoons of water in a microwave-safe bowl. Microwave 30 seconds on high; stir until mixed well. Continue microwaving 30 seconds more; stir again. Continue until melted (about 2 1/2 minutes). Add chocolate flavoring. Separate out a small amount of the melted marshmallow mixture and add a few drops of green food coloring. Mix well. Place 3/4 of the confectioners' sugar on top of the melted white marshmallow mixture, also adding a comparable amount to the small green mixture. Fold sugar into each of the marshmallow mixtures. Place solid vegetable shortening in easily accessed bowl so you can reach into it with fingers as you are working. Grease hands and counter GENEROUSLY; turn marshmallow mixture onto counter. Start kneading like you would dough. Continue kneading, adding additional confectioners' sugar and re-greasing hands and counter so the fondant doesn't stick. If the marshmallow fondant is tearing easily, it is too dry; add water (about 1/2 tablespoon at a time) kneading until fondant forms a firm, smooth elastic ball that will stretch without tearing, about 8 minutes. Prepare the fondant for storing by coating with a thin layer of solid vegetable shortening, wrap in plastic wrap and then place in resealable bag. Allow to sit, double-wrapped, overnight. Squeeze out as much air as possible. Marshmallow Fondant will keep well in refrigerator for several weeks. When not working with fondant, make sure to keep it covered with plastic wrap or in a bag to prevent it from drying out. When ready to use, knead fondant until smooth. Roll out fondant 1/8 in. thick and cover cake. Cover cake with white fondant. Cut out leaves and shapes for garnish. Add maraschino cherries to finish garnish.

Kristofer Knesek
Senior, Cakes

SANDY'S CHOCOLATE CAKE

1 cup butter, softened
3 cups packed brown sugar
4 large eggs
2 tsp. vanilla extract
2-2/3 cups all-purpose flour
3/4 cup baking cocoa
3 tsp. baking soda
1/2 tsp. salt
1-1/3 cups buttermilk
1-1/3 cups boiling water

Frosting:

1/2 cup butter flavored shortening
4 cups confectioner's sugar
1 1/2 tsp. vanilla extract
1/2 cup cocoa
5 to 6 T. water
1-1/2 cups toasted chopped pecans to garnish cake

Cake:

Preheat oven to 350 degrees. Grease and flour three 9 inch round pans and set aside. In a large bowl, cream butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. In another bowl, whisk flour, cocoa, baking soda and salt; add to creamed mixture alternately with sour cream, beating well after each addition. Stir in water until blended.

Transfer to prepared pans and bake 30 – 35 minutes or until a toothpick inserted in center comes out clean. Cool in pans 10 minutes before removing to wire racks to cool completely.

Frosting:

In large mixing bowl, cream shortening, sugar, vanilla, and cocoa. Add water until it reaches a spreading consistency. Spread frosting on top of each layer. Frost sides and top of cake. Sprinkle toasted pecans on top and sides of cake.

Cuatro Koehler
Senio, Cakes

RED VELVET MARBLE CAKE

Cake:

3/4 cup butter, softened	2 1/4 cups sugar
3 large eggs	4 1/2 teaspoons white vinegar
1 1/2 teaspoons vanilla extract	3 3/4 cups cake flour
1 1/2 teaspoons baking soda	1 1/2 cups buttermilk
3 tablespoons baking cocoa	4 1/2 teaspoons red food coloring

Frosting:

1 cup butter flavored shortening, softened	9 cups confectioners' sugar
3 teaspoons vanilla extract	2/3 to 3/4 cup water

Garnish:

2 squares white baking chocolate	2 squares semi sweet baking chocolate
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Directions

Preheat oven to 350°. Line bottoms of two greased 9-in. round baking pans with parchment paper; grease paper.

Cake:

In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vinegar and vanilla. In another bowl, whisk flour and baking soda; add to creamed mixture alternately with buttermilk, beating well after each addition.

Transfer half of the batter to another bowl; stir in cocoa and food coloring until blended.

Alternately drop plain and chocolate batters by 1/4 cupfuls into prepared pans, dividing batter evenly between pans. To make batter level in pans, bang cake pans several times on counter. Bake 30-35 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before removing from pans to wire racks to cool completely.

Frosting:

In a large bowl, beat shortening, confectioners' sugar, vanilla and enough water to reach a spreading consistency. Spread frosting between layers and over top and sides of cake.

Garnish:

Use vegetable peeler to shave chocolates. Sprinkle on top of cake.

Kayla Malatek
Senior, Cakes

BUTTERMILK BANANA CAKE

Cake:

3/4 cup butter, softened	1 cup sugar
1/2 cup packed brown sugar	2 eggs
1 cup mashed ripe bananas (about 2 medium)	1 teaspoon vanilla extract
2 cups cake flour	1 teaspoon baking powder
1 teaspoon baking soda	1/2 teaspoon salt
1/2 cup buttermilk	

Filling:

1/2 cup sugar	2 tablespoons all-purpose flour
1/4 teaspoon salt	1/2 cup half-and-half cream
2 tablespoons butter	1 teaspoon vanilla extract
1/2 cup chopped pecans	

Frosting:

1 cup sugar	1/3 cup water
6 egg yolks, lightly beaten	1 1/2 teaspoons vanilla extract
1 1/2 cups butter flavored shortening, softened	6 tablespoons confectioners' sugar

Garnish:

1 1/2 cups coconut (toasted)

Directions

Preheat oven to 350 degrees.

Garnish: Place coconut on greased baking sheet and bake about 5-10 minutes or until golden brown, stirring often. Remove from oven and set aside to cool.

Cake: In a large bowl, cream butter and sugars until light and fluffy. Beat in the eggs, bananas and vanilla; beat for 2 minutes. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beating well after each addition.

Pour into two greased and floured 9-in. round baking pans. Bake at 375° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For filling, combine the sugar, flour and salt in a small saucepan. Stir in half-and-half until smooth; add butter. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in vanilla and pecans. Cool. Spread between cake layers.

In a heavy saucepan, bring sugar and water to a boil; cook over medium-high heat until sugar is dissolved. Remove from the heat. Add a small amount of hot mixture to egg yolks; return all to

the pan, stirring constantly. Cook 2 minutes longer or until mixture thickens, stirring constantly. Remove from the heat; stir in vanilla. Cool to room temperature. In a bowl with the whisk attachment, cream shortening until fluffy, about 5 minutes. Gradually beat in cooked sugar mixture. Beat in confectioners' sugar until fluffy, about 5 minutes. Spread on top and sides of cake. Garnish top of cake with toasted coconut.

Shaelynn Malatek
Senior, Cakes

GERMAN CHOCOLATE CAKE

Ingredients

Cake

- 1 package German Sweet Chocolate
- ½ cup water
- 1 cup shortening
- 2 cups sugar
- 4 egg yolks
- 1 teaspoon vanilla
- 2 ½ cups cake flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1 cup buttermilk
- 4 egg whites

Coconut Pecan Frosting

- 1 cup evaporated milk
- 1 cup sugar
- 3 egg yolks
- 4 tablespoons butter
- 1 teaspoon vanilla
- 1 cup coconut flakes
- 1 cup chopped pecans

Directions

1. Melt chocolate in boiling water and cool.
2. Cream together sugar and shortening until fluffy.
3. Add unbeaten egg yolks one at a time, beating after each addition.
4. Add chocolate and vanilla.
5. Sift flour with baking soda and salt, and add alternately with buttermilk to sugar mixture, blending after each addition.
6. Fold in stiffly beaten egg whites.
7. Pour mixture in three 8 or 9 inch cake pans, lightly greased, floured, and lined with waxed paper.
8. Bake at 350° for 30 to 35 minutes. Cool on cake racks.
9. Frosting: In saucepan combine evaporated milk, sugar, egg yolks, and butter.
10. Cook slowly for about 12 minutes stirring continuously.
11. Once mixture forms a soft ball when tested in cold water, remove from heat and cool.
12. Add vanilla, beat until near spreading consistency.
13. Add coconut flakes, chopped pecans, and beat until ready to spread.
14. Makes enough for 3 – 9" layers.

Amberleigh Watson
Cake- Senior Division

GERMAN CHOCOLATE CAKE

1 pkg. (4 oz.) BAKER'S GERMAN'S Sweet Chocolate

1/2 cup water

4 eggs, separated

2 cups flour

1 tsp. baking soda

1/4 tsp. salt

1 cup butter, softened

2 cups sugar

1 tsp. vanilla

1 cup buttermilk

Coconut-Pecan Filling and Frosting

Instructions:

1. Pre-Heat oven to 350°F.
2. Cover bottoms of 3 (9-inch) round pans with waxed paper; spray sides with cooking spray. Microwave chocolate and water in large microwaveable bowl on HIGH 1-1/2 to 2 min. or until chocolate is almost melted, stirring after 1 min. Stir until chocolate is completely melted.
3. Beat egg whites in small bowl with mixer on high speed until stiff peaks form; set aside. Mix flour, baking soda and salt. Beat butter and sugar in large bowl with mixer until light and fluffy. Add egg yolks, 1 at a time, beating well after each. Blend in melted chocolate and vanilla. Add flour mixture alternately with buttermilk, beating until well blended after each addition.
4. Add egg whites; stir gently until well blended. Pour into prepared pans.
5. Bake 30 min. or until toothpick inserted in centers comes out clean. Immediately run small spatula around cakes in pans. Cool cakes in pans 15 min.; remove from pans to wire racks. Cool completely. Spread Coconut-Pecan Filling and Frosting between cake layers and onto top of cake.

Frosting Ingredients:

4 egg yolks

1-12 ounce can Evaporated Milk

1-1/2 tsp vanilla

1-1/2 cup sugar

3/4 cup butter or margarine

1 package (7oz) Flaked coconut (2-2/3 cups)

1-1/2 cups chopped pecans

1cup chocolate chips (melted) for garnish

12 half pecans for garnish

Frosting Directions:

Beat eggs, milk and vanilla in a large sauce pan with whisk until blended. Add sugar and butter; cook over medium heat 12 min. or until thickened and golden brown, stirring constantly. Remove from heat. Add coconut and pecans, mix well. Cool to desired spreading consistency.

Joshua Weigang
Senior, Cakes