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## Chocolate Cake with a Mascarpone Coconut Cookie Filling and Coconut Buttercream Icing

### Chocolate Cake

2016 PA Farm Show  
PA Preferred Chocolate Cake  
1<sup>st</sup> Place Winner

- 1 ½ cups unsweetened dark cocoa powder (main ingredient)
- 2 ½ cups flour
- 4 ounces semisweet chocolate
- 1 ½ cup hot brewed coffee
- 3 cups sugar
- 2 tsp. baking soda
- ¾ tsp. baking powder
- 1 ¼ tsp. salt
- 3 large **PA Preferred eggs (Weis brand)**
- ¾ cup vegetable oil
- 1 ½ cup of buttermilk
- ½ cup **PA Preferred Milk (Valley Farms)**
- ¾ tsp. vanilla extract

### Prepare Cake

- Preheat oven to 300° F and grease three 8 inch round cake pans.
- In a medium bowl combine semi-sweet chocolate with hot coffee.
- Let stand, stirring occasionally until chocolate is melted.
- In a large bowl combine sugar, flour, dark cocoa powder, baking soda, baking powder and salt.
- In another large bowl with an electric mixer beat **PA Preferred eggs (Weis brand)** slowly add oil, buttermilk, **PA Preferred Milk (Valley Farms)**, vanilla and melted chocolate mixture to **PA Preferred eggs (Weis brand)**, beating until well combined.
- Add dry mixture and beat on medium speed until just combined.
- Divide batter between 3 pans and bake for 50 minutes or until center comes out clean with a tester.
- Let cool

### Mascarpone Coconut Cookie Filling

- 1 ½ cup chilled heavy whipping cream
- ½ cup mascarpone cheese, room temperature
- 1 tsp. vanilla extract
- ½ cup powdered sugar
- 10 drops coconut oil
- 1 8.5 oz box of coconut dream cookies, crumbled

- Beat heavy cream in mixer until stiff peaks form, add mascarpone cheese, vanilla, oil and powdered sugar and beat until combined
- Fold in coconut cookie crumbs.

### Chocolate Ganache

½ cup semi-sweet chocolate

½ cup heavy cream

1 tsp. vanilla extract

- Place chocolate, heavy cream, and vanilla extract in a double boiler
- Cook until chocolate is melted and stir until all incorporated
- Let cool until desired thickness.

### Coconut Buttercream Icing

2 sticks softened butter

1 tsp. vanilla

1 lb. powdered sugar

15 drops of coconut oil

- Beat butter until smooth.
- Add vanilla, powdered sugar and coconut oil
- Mix until creamy

### Assemble Cake

- Place first layer of cake down and spread a fine layer of icing
- Then spread half of mascarpone coconut cookie filling to edge
- Place second layer on top and spread another fine layer of icing on cake
- Spread the rest of the mascarpone coconut cookie filling on this layer
- Place third layer of cake on top and spread remaining icing on top and on sides of cake.
- Take cookie crumble and pat cookie crumbs on sides of cake
- Saving some crumbs to the side for the top of cake later
- Pour ganache on top of cake and let ganache cascade down over sides.
- Drizzle caramel on top and sprinkle cookie crumbs on top of cake and place a whole cookie in middle of cake.

Enjoy!

## CHOCOLATE RASPBERRY CAKE

B8

- ✓ \* 2 eggs (Hillendale)
- ✓ \* 1 cup buttermilk (Schneider's)
- \* 1/4 cup raspberry puree
- ✓ \* 1 carton (5.3 ounce) Dannon Light & Fit Raspberry Chocolate Greek yogurt (Schneider's)
- ✓ \* 1/4 cup melted butter (Hillendale)
- \* 1 1/2 teaspoon raspberry extract
- \* 2 cups flour
- \* 2 cups sugar
- \* 3/4 cup Hershey's Special Dark cocoa
- \* 2 teaspoons baking soda
- \* 1 teaspoon salt
- ✓ \* 3/4 cup Raspberry Tea Cooler (Schneider's)
- Light Chocolate Raspberry Swiss Meringue Buttercream Frosting-
- \* 1 1/4 cups Just Whites egg substitute (or equivalent of fresh egg whites)
- \* 1 1/2 cups granulated sugar
- \* 2 cups sifted powdered sugar
- ✓ \* 1 pound unsalted butter, room temperature (Hillendale)
- \* 3/4 cup Crisco
- \* 1 teaspoon raspberry extract
- \* 4 ounces semi-sweet chocolate chips, melted

### Instructions

Preheat oven to 350 degrees. Prepare 3 8" round cake pans by greasing, lining with waxed paper circles in the bottom, then greasing the waxed paper and lightly flouring the pans. Set aside.

Prepare raspberry puree by smashing fresh raspberries (approximately one cup) in a very fine sieve, pushing pulp through the mesh while preventing any seeds from getting into the puree. Combine eggs, buttermilk, raspberry puree, and yogurt in a mixing bowl and mix until combined. Slowly add the melted butter.

In a separate bowl, sift together the flour, sugar, cocoa, baking soda and salt. Add to wet ingredients and mix until thoroughly combined and most lumps are removed. Heat Raspberry Tea Cooler until boiling. Slowly add to the cake batter in the bowl and continue mixing until everything is completely incorporated.

Measure out 2 cups of batter for each cake pan. Tap pan gently to remove air bubbles then bake for approximately 30 minutes or cake tests done with a toothpick. Allow to cool in the pans on a wire rack for 15 minutes before removing from the pan. Cool cakes completely, then wrap in a double layer of plastic wrap and refrigerate overnight.

### PREPARE BUTTERCREAM:

Place egg whites and granulated sugar in a metal mixing bowl (or pan) over a pan with simmering water on the stovetop. Whisking constantly, heat to at least 150 degrees (using a candy thermometer) to ensure that all of the sugar is completely melted.

Remove from the heat and place in a mixing bowl on your stand mixer. Using the whisk attachment, whisk mixture until stiff peaks form. At that time, dump in all of the sifted powdered sugar and, on low speed, incorporate into the meringue. When it is all incorporated, start adding the butter and Crisco, alternating between them, 1 tablespoon at a time. Once all of the butter and Crisco are included, turn the mixer off and switch to the paddle attachment. The mixture may appear "curdled" at this time. Whip the frosting until it all "comes together" and is smooth and silky. Lastly, stir in your flavoring extract and melted chocolate.

## 2016 PA Preferred Chocolate Cake

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Third place winner  
Terri Orem  
York Fair- York

### All Chocolate All the Time Cake

|                                      |  |
|--------------------------------------|--|
| 2 cups sugar                         | 1 $\frac{3}{4}$ cup flour              |
| $\frac{3}{4}$ cup Hershey cocoa      | 1 $\frac{1}{2}$ teaspoon baking powder |
| 1 $\frac{1}{2}$ teaspoon baking soda | 1 teaspoon salt                        |
| 2 large Best Yet PA Preferred eggs   | 1 cup milk                             |
| $\frac{1}{2}$ cup vegetable oil      | 2 tsp vanilla extract                  |
| 1 cup boiling water                  |  |

- Heat oven to 350F. Grease and flour 2 9-inch round baking pans
- Stir together sugar, flour, cocoa, baking powder, baking soda, and salt in large bowl. Add eggs, milk, oil, vanilla; beat on medium speed for 2 minutes. Stir in water. Pour batter into prepared pans
- Bake 30-35 min or until wooden pick inserted in center comes out clean. Cool for 10 minutes; remove from pans to wire racks. Cool completely. Ice with frosting below.

### Frosting

|                          |  |
|--------------------------|--|
| $\frac{1}{2}$ cup butter | $\frac{2}{3}$ cup Hershey unsweetened cocoa powder |
| 3 cups powdered sugar    | $\frac{1}{3}$ cup milk                             |
| 1 tsp vanilla extract    |  |

- Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating to spreading consistency. Add small amount of additional milk if needed. Stir in vanilla.

2016 PA Farm Show  
PA Preferred Chocolate Cake  
4th Place Winner

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# Chocolate Coconut Cream Cake

## Main Recipe Ingredients:

2 cups sugar  
1  $\frac{3}{4}$  cup all-purpose flour  
 $\frac{3}{4}$  cup cocoa  
1  $\frac{1}{2}$  tsp baking powder  
1  $\frac{1}{2}$  tsp baking soda  
1 tsp salt  
2 eggs  
1 cup milk- Pa Preferred Product  
 $\frac{1}{2}$  cup vegetable oil  
2 tsp vanilla  
1 cup boiling strong coffee

## Chocolate Butter:

1 cup semi-sweet chocolate chips  
 $\frac{1}{4}$  cup melted butter

## Coconut Custard Filling Ingredients:

$\frac{3}{4}$  cup coconut milk  
 $\frac{1}{2}$  vanilla bean, seeds scraped  
4 large egg yolks  
 $\frac{1}{3}$  cup sugar  
3 Tbls cornstarch  
 $\frac{3}{4}$  cup cup whole milk- Pa Preferred Product  
 $\frac{1}{2}$  tsp coconut flavoring  
2 cups sweetened flaked coconut

## Coconut Whipped Cream:

3 cups heavy whipping cream  
 $\frac{3}{4}$  cup powdered sugar  
1 tsp vanilla  
 $\frac{1}{4}$  cup cream of coconut

## Garnish

3 cups toasted sweetened coconut

Preheat oven to 350 degrees. Grease and flour 2 9-inch round cake pans. Combine dry cake ingredients in a large bowl. Add eggs, milk, oil and vanilla. Beat on medium speed for 2 minutes. Stir in the boiling coffee (batter will be thin), pour evenly into pans. Bake for 30 minutes or until toothpick inserted in center comes out clean. Cool in pans for 10 minutes, then remove from pans and cool completely on wire racks.

For the Coconut Custard Filling combine the milks and vanilla bean in a medium nonreactive saucepan and bring to a simmer over low heat. Whisk together the yolks, sugar and cornstarch in a large bowl. Slowly whisk the warm milk into the egg mixture then return to the pot over medium heat and bring to a boil, whisking constantly until thickened. Transfer the mixture to a bowl and whisk in the vanilla and coconut extracts. Stir in the coconut. Let cool to room temperature then cover with plastic wrap and refrigerate until cold.

Next make the Coconut Whipped Cream. In large mixer place cold whipping cream, powdered sugar, vanilla and cream of coconut. Whip at high speed until very stiff. Meanwhile for the Chocolate Butter place you chocolate chips in a bowl and pour the melted butter over them. Continue to stir the mixture until melted and smooth consistency.

## Final Assembly:

Slice both cakes in half making total of 4 layers. Spread bottom layer with thin coating of the Chocolate butter, then the Coconut Custard Filling. Continue this sequence until top layer is assembled. Frost sides of cake with Coconut Whipped Cream. Garnish sides and top of cake with toasted coconut. Pipe top with any leftover whipped cream of desired. Transfer and store cake in refrigerator as it contains refrigerated products.

2016 PA Farm Show  
PA Preferred Chocolate Cake  
5th Place Winner

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TS

GRANDMA'S CHOCOLATE CAKE

2 CUPS ALL-PURPOSE FLOUR

1 TEASPOON SALT

1 TEASPOON BAKING POWDER

2 TEASPOONS BAKING SODA

¾ CUP UNSWEETENED COCOA

2 CUPS SUGAR

1 CUP VEGETABLE OIL

1 CUP HOT COFFEE

1 CUP MILK/ JACKSON FARMS

2 EGGS/ HILLANDALE

1 TEASPOON VANILLA EXTRACT

SIFT TOGETHER DRY INGREDIENTS. ADD OIL, COFFEE, AND MILK; MIX AT MEDIUM SPEED FOR 2 MINUTES. ADD EGGS AND VANILLA; BEAT 2 MORE MINUTES. (BATTER WILL BE THIN.) POUR INTO TWO GREASED AND FLOURED 9 INCH X 1 ½ INCH ROUND CAKE PANS. BAKE AT 325 DEGREES FOR 25-30 MINUTES OR UNTIL TOOTHPICK INSERTED INTO CENTER OF CAKE COMES OUT CLEAN. COOL 15 MINUTES BEFORE REMOVING FROM PANS. COOL COMPLETELY ON WIRE RACK. FROST WHEN COOL.

TO FROST PLACE FIRST LAYER ON CAKE PLATE WITH TOP SIDE OF CAKE DOWN ON PLATE. PUT FROSTING ON TOP. PLACE SECOND LAYER ON TOP OF FROSTING WITH TOP SIDE UP. FROST TOP AND SIDE OF CAKE. DECORATE AS DESIRED.

VANILLA BUTTER CREAM ICING

2 STICKS UNSALTED BUTTER, SOFTENED - *Hillandale Farms*

1- 7 OR 7 ½ OZ. JAR MARSHMALLOW CREAM OF FLUFF

1 CUP POWDERED SUGAR

1 TEASPOON VANILLA

½ CUP SMOOTH PEANUT BUTTER

BEAT BUTTER UNTIL CREAMY. BEAT IN MARSHMALLOW CREAM, ½ AT A TIME ON LOW SPEED. BEAT IN POWDERED SUGAR, VANILLA AND PEANUT BUTTER. INCREASE SPEED AND BEAT TILL FLUFFY. USE PEANUT BUTTER ICING ON TOP AND SIDE OF CAKE.

MAKE A SECOND RECIPE OF VANILLA BUTTER CREAM ICING. OMIT PEANUT BUTTER AND ADD ½ CUP STRAWBERRY JAM/ SANDHILL BERRIES. USE STRAWBERRY ICING FOR FILLING BETWEEN CAKE LAYERS.

DECORATE WITH CHOCOLATE CURLS

PA PREFERRED PRODUCTS USED:

JACKSON FARMS MILK

HILLANDALE EGGS

SANDHILL BERRIES STRAWBERRY JAM

*Hillandale Farms Butter*