

**2018 PA Farm Show  
Angel Food Cake Contest  
Winning Recipes**

**1st Place**

**Elizabeth Pokrivka**

**Dillsburg Community Fair – York County**

**Pumpkin Pecan Angel Food Cake**

**Cake:**

1 cup cake flour

1 ¼ cup powdered sugar

¼ cup ground walnuts

1 ¾ cups PEQAP or (PA produced) egg whites, room temperature

1 ½ teaspoon cream of tartar

1 teaspoon salt

½ teaspoon cinnamon flavoring

Sift cake flour & powdered sugar. Stir in ground nuts. Set aside in a medium bowl. In bowl or a stand mixer, beat egg whites until foamy. Add salt, cream of tartar & flavoring. Beat on high. Gradually add in sugar, 1 tablespoon at a time, until all sugar has been incorporated. Beat until stiff peaks form. Gradually fold in flour mixture.

Pour into a tube pan and bake at 375 degrees for 30-35, or until done. Cool completely. When cooled, torte cake into 2 layers. Place bottom layer on cake board, cover with even layer of filling, top with cake layer, and frost with pumpkin frosting. Decorate with frostings, filling, pecans, or as desired.

**Pumpkin Filling:**

2 cups canned pumpkin pie filling

½ cup evaporated milk

½ cup superfine sugar

¼ cup corn starch for thickening

Combine pumpkin, milk, sugar and cornstarch in a pan and stir together. Bring to a boil. Mix in whisking to remove the lumps. Stir constantly over heat, until desired consistency is reached.

**Pumpkin Frosting:**

2 16-oz containers frozen whipped topping

2 4-serving size boxes butterscotch instant pudding and pie filling

½ cup milk

Combine in a bowl until well mixed, frost cake as instructed above.

**2nd Place**  
**Steven Donough**  
**Juniata County Fair – Juniata County**

**Angel Food Supreme**

1 cup cake flour  
¾ cup plus 2 tablespoons sugar  
12 egg whites (1 ½ cups)  
1 ½ teaspoons cream of tartar  
¼ teaspoon salt  
¾ cup sugar  
1 T. Orange Extract

Heat oven to 375 degrees. Stir together flour and first amount of sugar; set aside.

In large mixer bowl, beat egg whites, cream of tartar and salt until foamy. Add second amount of sugar, 2 tablespoons at a time, beating on high speed until meringue holds stiff peaks. Gently fold in flavorings. Sprinkle flour-sugar mixture, ¼ cup at a time over meringue, folding in gently just until flour-sugar mixture disappears. Push batter into ungreased tube pan, 10 x 4 inches. Gently cut through batter.

Bake 30 – 35 minutes or until top springs back when touched lightly with finger. Invert tube pan on funnel; let hang until cake is completely cool.

**Vanilla Butter Frosting**

1/3 cup soft butter or margarine or Crisco  
3 cups confections' sugar  
2 T. Orange Flavoring  
2 T. milk  
Ground Orange zest to taste

**Filling**

8 oz. cream cheese softened combined with  
1 stick butter softened  
1 lb. 10x sugar  
1 ½ t. vanilla

**Orange Sauce**

1 cup sugar  
2 tablespoons cornstarch  
1 tablespoon all-purpose flour  
¼ teaspoon salt  
1 ¼ cups orange juice  
½ cup water  
¼ cup lemon juice  
1 tablespoon butter or margarine  
1 teaspoon grated orange peel  
1 teaspoon grated lemon peel

In 1 ½ quart saucepan, mix sugar, cornstarch, flour and salt. Gradually stir in orange juice, water and lemon juice. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 3 minutes; remove from heat.

Stir in remaining ingredients. Serve warm. Store covered in refrigerator.

Decorate with Gum Paste Flowers, Leaves, Edible Lace.

### **Candied Orange Peel**

Remove orange part of peel from 2 medium-sized oranges in long pieces (use fruit in salad another day); cut orange peel into 1/8-inch-thick match-stick-thin strips. In 2-quart saucepan over high heat, heat orange peel, ½ cup water and ¼ cup sugar to boiling. Reduce heat to medium and cook 10 to 15 minutes until orange peel is limp and translucent. Place 2 tablespoons sugar in small bowl. Drain orange peel and toss in bowl with sugar. Spread orange peel on cookie sheet to dry.

**3rd Place**  
**Susan Funk**  
**Blue Valley Farm Show - Northampton County**

**Lemon Angel Food Cake**

12 egg whites (room temperature)  
1 teaspoon cream of tartar  
¼ teaspoon salt  
2 Tablespoons lemon zest  
1 Tablespoon plus 1 teaspoon fresh lemon juice  
1 teaspoon vanilla  
1 ½ cups granulated sugar, divided  
1 cup cake flour

Preheat oven to 325 degrees. Place in mixing bowl egg whites, cream of tartar, salt, lemon zest, lemon juice and vanilla. Use a whisk beater at high speed and whisk until soft peaks form. Add 1 cup of sugar gradually. Beat until thickened and peaks firm. In a small bowl, sift the cake flour and ½ cup of sugar. Fold this mix in thirds into the batter. Spoon into a 10-inch tube pan. Bake 45 to 50 minutes. Invert into a bottle neck and cool for 1 to 2 hours upside down. Then cool on rack. Remove cooled cake from pan and top with lemon butter glaze.

**Lemon Butter Glaze**

1/3 cup unsalted butter  
2 cups confectioners' sugar  
Zest of 1 lemon  
3 Tablespoons freshly squeezed lemon juice

Melt the butter in a saucepan. Blend in confectioners' sugar and lemon juice. Stir in lemon zest. Pour over cooled cake and let run down the sides of the cake.

**4th Place**  
**Debra Martin Berkoski**  
**York Fair - Lancaster County**

**Coffeelicious Angel Food Cake**

**Cake:**

1 cup cake flour  
1 ½ cup 10 x sugar  
1 ½ teaspoon cream of tartar  
¼ teaspoon salt  
1 ¾ cup PA egg whites  
1 teaspoon of clear vanilla  
1 cup super fine sugar  
1 teaspoon almond flavoring  
2 teaspoons strong coffee flavoring

**Filling/Frosting:**

½ cup butter  
3 ½ cups 10 x sugar  
2 tablespoons meringue powder  
¼ cup milk  
1 tablespoon Kahlua coffee flavored liqueur

Beat all things together until smooth.

Preheat oven to 350 degrees. Bake cake for 40 to 50 mins. Sift together the flour and 10 x sugar. In a steel bowl beat the egg whites, cream of tartar until foamy. Add one cup of the super fine sugar. Beat on high until stiff peaks. Add the salt & flavorings (not the strong Coffee)

Remove about 1 ½ cups of the mixture add to this the 2 teaspoons strong coffee flavoring.

Start filling the tube pan with white and “coffee” mixture alternating to make a swirl. Use a table knife to run around the mixture to make the swirl and to release any air bubbles. Cake can be split into layer and filled with frosting.

**5th Place  
Kathryn Jungo  
West Alexander Fair - Washington County**

**Cherry Angel Cheesecake**

**Cake:**

1 ½ cup (1 dozen) egg whites  
1 cup cake flour  
1 ½ cup powdered sugar  
1 cup sugar  
1 ½ teaspoon cream of tartar  
1 teaspoon vanilla  
½ teaspoon almond

**Filling:**

16 oz. Cream Cheese  
½ cup powdered sugar  
1 teaspoon vanilla  
2 cups whipping cream  
1 packet cheesecake flavored jello  
1/3 cup powdered sugar

**Icing:**

1 cup Whipping cream  
¼ cup Powdered sugar  
½ teaspoon Vanilla  
4 teaspoons Water  
1 teaspoon Non-flavored gelatin

**Sauce:**

4 cups pitted cherries  
½ cup sugar  
1 cup water  
1 teaspoon cinnamon  
1 pinch salt  
1 teaspoon vanilla  
1 teaspoon almond  
1 ½ Tablespoon cornstarch

1. Separate egg whites in a separate bowl to become room temperature. While letting them stand sift flour and powdered sugar together three times. Then sift the granulated sugar three times as well.
2. When egg whites are at room temperature put into a mixing bowl with cream of tartar and both extracts. Whip till soft peaks. Pre-heat oven to 350 degrees.
3. Spoon in granulated sugar slowly while mixer is on low. Once all the sugar is added beat mixture again till stiff peaks.
4. Once stiff peaks have formed turn off mixer and fold in flour mixture in fourths then add to a cake pan and bake for 30-40 minutes or till a golden brown top has formed with cracks.
5. Once out of oven invert to cool completely

1. Allow cream cheese to become room temperature then beat till smooth. Add ½ cup powdered sugar till mixed completely.
  2. In a separate bowl start to whip cream till a thick consistency then add 1/3 cup powdered sugar slowly. Once mixture has become thicker slowly add jello packet. Mixture will become stiff quickly.
  3. Once both are made combine by folding together.
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1. In a small pan combine water and gelatin and place over low heat, stirring constantly to not allow clumps.
  2. At the same time whip the cream, vanilla and sugar till it becomes thick then lower speed and add gelatin mixture.
  3. Beat mixture again on high till stiff.
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1. Pit cherries and add with water, sugar, cinnamon, salt, and extracts to saucepan on medium till sugar is dissolved. Allow to come to a boil then lower heat to a simmer for 20 minutes.
  2. Take cornstarch with just a touch of water and combine then pour into sauce. Mix into sauce to completely avoiding clumps. Allow to simmer for 5-10 more minutes stirring frequently.
  3. Remove from heat and strain sauce into a glass bowl. Allow to cool to room temperature then put in fridge.

Cut cake in layers and make small layers of cheesecake filling. Allow to refrigerate for 6 hours or longer. Ice with whipped cream icing and decorate. Drizzle or put sauce on top and garnish with cherries.

**MUST BE REFRIDGERATED.**