

1st Place

ANGEL FOOD SUPREME 1ST PLACE

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

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 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-by-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 confectioner's sugar

2T orange flavoring

2T milk

Ground orange zest to taste

FILLING

8 oz. cream cheese softened

1 stick butter softened

1 lb. 10x sugar

1 ½ t vanilla

Dash salt

DECORATE WITH FORMED SUNFLOWERS AND LEAVES. ADD LEAVES AND PETALS FOR EDGING.

2nd Place

CLASSIC LEMON ANGEL FOOD CAKE 2ND PLACE

1 ½ c. egg whites

1 ½ tsp. cream of tartar

2 ¼ c. sugar

1 ½ c. cake flour

1 tsp. vanilla

1 tsp. Lemoncello

½ tsp. lemon juice

Sift cake flour and ¾ c. sugar. Set aside. In large mixing bowl, beat egg whites until frothy, add cream of tartar. Beat until thick add remaining sugar and beat until stiff. Fold in vanilla, Lemoncello, lemon juice. Add flour and sugar mixture, fold gently. Spoon into an ungreased tube pan. Bake at 350 degrees for 30-40 minutes or until tester comes out clean. Let cool.

FILLING

¾ c. lemon juice

1 tbsp. lemon zest

½ c. butter

¾ c. sugar

3 eggs

In saucepan, combine all ingredients. Cook over medium heat until thick and bubbly. Remove and let cool.

Assemble cake by cutting ¼ down, remove top, spoon out some cake to make a tunnel. Fill with lemon filling. Place top back on. Garnish with lemon slices.

OPTIONAL

LEMON BUTTER CREAM

In large mixing bowl, beat together ¾ c. butter and ¾ c. Crisco.

Add:

6 cups confectioner's sugar

1 tbsp. Lemoncello

1 tsp. vanilla

3-5 tbsp. milk

Beat until desired consistency.

3rd Place

TROPICAL DELIGHT ANGEL FOOD

CAKE:

1 CUP CAKE FLOUR	¼ TEASPOON SALT
1 ½ CUP 10 X SUGAR	1 CUP SUPER FINE SUGAR
1 ¾ CUP PA EGG WHITES	1 ½ TEASPOON PINA COLADA EXTRACT
1 ½ TEASPOON CREAM OF TARTAR	2 DROPS YELLOW FOOD COLORING

FILLING: 1 CUP TOASTED COCONUT

6 TABLESPOONS BUTTER	¼ CUP CRISCO
2 TEASPOONS MERINGUE POWDER	1 CUP 10 X SUGAR
½ TEASPOON VANILLA EXTRACT	MIX ALL TOGETHER FOR 5 MINS ADD THE COCONUT.

FROSTING:

½ CUP BUTTER	¼ CUP OF MILK
3 ½ CUPS OF 10 X SUGAR	1 TEASPOON PINA COLANDA EXTRACT

MIX BUTTER, MILK, ALMOND & SUGAR BEAT WELL FOR 5 MINS

TOP OF CAKE : ½ CUP TOASTED COCONUT

PREHEAT THE OVEN TO 350. BAKE FOR 40 TO 45 MINS. SIFT TOGETHER THE FLOUR AND 10 X SUGAR IN A STEEL BOWL. BEAT THE EGG WHITES, CREAM OF TARTAR UNTIL FOAMY. ADD 1 CUP SUPER FINE SUGAR. BEAT IN HIGH UNTIL STIFF PEAKS. ADD THE FOOD COLORING AND PINA COLADA. IN A LARGE BOWL FOLD IN THE DRY MIXTURE INTO THE EGG WHITES. ONLY FOLD INTO THE FLOUR DISAPPEARS. POUR THE WHITE MIXTURE INTO THE TUBE PAN. ADD SOME OF THE PINK/ RED MIXTURE TO THE PAN. TO GET A MARBLE EFFECT. USE A KNIFE AND RUN AROUND THE INSIDE OF THE PAN TO REMOVE ANY AIR BUBBLES. BAKE. REMOVE FROM THE OVEN COOL COMPLETELY. SPILT LAYER INTO 2OR 3 LAYER. FILL EACH, WITH THE FILLING ABOVE. FROST THE SIDES OF THE CAKE.