

Contestant # 176

## Salted Caramel Toffee Crunch Cake

### Cake

2 cups sugar  
1 ¾ cups all-purpose flour  
¾ cup unsweetened cocoa powder  
2 teaspoons baking powder  
1 teaspoon baking soda  
1 teaspoon salt  
2 eggs, room temperature  
1 cup buttermilk  
1 cup black coffee  
½ cup vegetable oil  
2 teaspoons vanilla extract

2019 PA Farm Show  
Homemade Chocolate Cake  
1<sup>st</sup> Place Winner

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### ~Directions:

1. Heat oven to 350°F. Grease and flour two 9-inch round cake pans. Set aside.
2. In large bowl combine sugar, flour, cocoa, baking soda, baking powder and salt. Mix to combine.
3. Add eggs, buttermilk, coffee, oil and vanilla. Beat on medium speed for about 2 minutes; batter will be thin.
4. Pour evenly into prepared pans.
5. Bake for 30 to 35 minutes or until wooden toothpick inserted in center comes out clean.
6. Cool 10 minutes; remove from pans to wire rack. Cool completely.

### Frosting

1 cup butter, room temperature  
1/3 cup caramel sauce  
1 teaspoon vanilla extract  
1 ½ cups powdered sugar  
Pinch of Kosher salt

### ~Directions:

1. Beat butter on medium speed for 1 minute.
2. Add caramel sauce and vanilla, beat for 2 minutes, scraping down sides of bowl.
3. Add powdered sugar and salt, beat on low until powdered sugar is incorporated.
4. Increase speed to medium and beat until smooth and fluffy.

### Chocolate Ganache and Topping

1 cup semi-sweet chocolate chips  
½ cup heavy whipping cream  
Heath Candy Bars, crushed  
Caramel Sauce

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### Cake Assembly

1. Place first layer of cake on serving plate and top with frosting, smooth into an even layer.
2. Add crushed Heath candy on top of frosting and press gently.
3. Repeat with additional layers of cake and frosting until you add final cake layer.
4. Spread remaining frosting on top and sides of cake.
5. **Make Ganache:** microwave heavy cream until it just begins to boil, then pour over the chocolate chips. Allow to sit 2-3 minutes, then whisk until smooth. Cool completely.
6. Dizzle ganache over top and sides of cake.
7. Decorate with remaining Heath candy and frosting.

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Contestant # 78

PA Preferred  
Chocolate Cake Entry

2019 PA Farm Show  
Homemade Chocolate Cake  
2nd Place Winner

285 g flour  
250 g sugar  
75 g cocoa (PA Hersheys)  
2 eggs (PA local farm fresh)  
1 c milk (PA local dairy farm)  
1/2 c oil  
1 t baking powder  
1 t baking soda  
1 c coffee  
1/2 t vanilla (PA homemade by me)

Preheat the oven to 350.

Mix all dry ingredients together in a bowl.

Add wet ingredients (not coffee) and mix until combined.

Once all ingredients are combined, add coffee and vanilla and stir until completely combined.

Makes 2 6" cakes. Bake approx. 25 minutes or until a toothpick comes out clean.

**Frosting.**

1c milk  
2 oz flour  
125 g sugar  
8oz butter  
vanilla

Cook milk and flour on stovetop over low heat until thick and bubbling. Cool completely.

Beat butter, sugar and vanilla together. Add cooled milk/flour mixture. Beat about 5 minutes on medium until creamy. Use immediately.

**Ganache**

1/4 c heavy cream  
4 oz dark Chocolate

Warm cream until little bubbles appear, remove from heat and stir in chocolate until melted.  
Pour over cake.

Contestant # 3

# 'OOO MINT CHOCOLATE CAKE

HEAT OVEN 350 DEGREES

GREASE AND FLOUR 2 EIGHT INCH ROUND PANS

2019 PA Farm Show  
Homemade Chocolate Cake  
3rd Place Winner

## CAKE INGREDIENTS:

2 CUP SUGAR

1 & 3/4 CUP FLOUR

3/4 CUP HERSHEY'S COCOA

1 & 1/2 TSP BAKING POWDER

1 & 1/2 TSP BAKING SODA

1 TSP SALT

COMBINE THESE INGREDIENTS WELL IN LARGE BOWL.

ADD: 2 WHOLE EGGS

1 CUP + 1 TABLESPOONSFULL MILK

1/2 CUP + 1 TABLESPOONSFULL VEGETABLE OIL

1 TSP VANILLA EXTRACT

1 DRAM PEPPERMINT FLAVORING

BEAT ON MEDIUM SPEED FOR 2 MINUTES

STIR IN 1 CUP BOILING WATER BATTER WILL BE THIN. BAKE FOR 30-35 MINUTES OR

UNTIL TOOTHPICK COMES OUT CLEAN

COOL COMPLETELY THEN FROST

## FROSTING:

1/2 CUP BUTTER

2/3 CUP HERSHEY COCOA

3 CUPS POWDERED SUGAR

1/3 CUP MILK

1 TSP VANILLA

MELT BUTTER STIR IN COCOA, ALTERNATE ADDING POWDER SUGAR AND MILK BEATING

ON MEDIUM SPEED TO DESIRED CONSISTENCY ADD MORE MILK TO THIN, ADD MORE

POWDER SUGAR TO THICKEN STIR IN VANILLA

## FILLING:

BEAT 1/2 CUP CRISCO, 1/2 CUP BUTTER, ADD MILK AND POWDERED SUGAR TO DESIRED

THICKNESS ADD 1 TSP VANILLA

LAYER 2 CAKES TOGETHER WITH FILLING

DECORATE AS DESIRED

Contestant # 41

## CARAMEL CRUNCH CAKE

2019 PA Farm Show  
Homemade Chocolate Cake  
4th Place Winner

### CAKE:

1 ¾ cups flour	1 c buttermilk
2 c sugar	½ c vegetable oil
¾ c cocoa	2 xl eggs
2teaspoon baking soda	1 teaspoon vanilla
1 teaspoon baking powder	1 c hot coffee
1 teaspoon salt	

Preheat oven to 325. Grease/flour 2 8inch round pans. Sift all dry ingredients together into mixing bowl. Mix together. Mix all wet ingredients together except coffee. With mixer on low slowly add wet ingredients to dry to combine. Scrape side of bowl. With mixer still on low add hot coffee and mix to combine. Pour batter into pans. Bake for approximately 25 minutes.

### NOUGAT:

4 tablespoons butter	¼c peanut butter
1c sugar	1teaspoon vanilla
¼c evaporated milk	1 ½ c chopped peanuts
1 ½ c marshmallow fluff	

Boil butter,sugar,milk then decrease to low heat and cook for 5 minutes. Add fluff,peanut butter vanilla. Stir and fold in nuts

### Caramel frosting:

1stick butter	1 bag caramels melted in heavy cream to thin
4cup powder sugar	2 teaspoon vanilla
3-4 tablespoons milk or more depending on thickness	

Cream butter. Add powder sugar,vanilla and add 1 tablespoon of milk at a time and mix on low till desired consistency. Add melted caramel and mix to combine

Put nougat between the 2 cake layers. Frost with caramel frosting.

# Buttermilk Espresso Chocolate Cake with Whipped Chocolate Buttercream and Dark Chocolate Ganache

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## Cake Ingredients:

2019 PA Farm Show  
Homemade Chocolate Cake  
5th Place Winner

- 1 and 3/4 cups All-purpose flour
- 1 and 3/4 cup Granulated sugar
- 3/4 cup Unsweetened natural cocoa powder (not dutch processed)
- 1 teaspoon Baking powder
- 2 teaspoons Baking soda
- 1 teaspoon salt
- 1 cup Buttermilk, PA Preferred – Marburger's Dairy
- 1/2 cup Vegetable oil
- 2 large Eggs, at room temperature, PA Preferred – Marburger's Dairy
- 1 teaspoon Pure vanilla extract
- 1 cup Hot water with 1 1/2 TBSP Espresso Powder mixed in

## Cake Directions:

1. Preheat oven to 350F degrees. Butter & flour three 9 inch round cake pans, or use non-stick spray.
2. Sift together the flour, sugar, cocoa powder, baking powder, baking soda, and salt in a medium sized bowl. Set aside.
3. Using a mixer on high speed, mix the buttermilk, oil, room temperature eggs, and vanilla in a large bowl until combined. Slowly add the dry ingredients to the wet ingredients with the mixer on low. Add the espresso. The batter will be VERY thin. This is ok.
4. Pour the batter into prepared baking pans and bake for 23-27 minutes or until a toothpick inserted in the center comes out clean.

## Frosting Ingredients:

- 1 1/2 cups Butter, softened
- 1 cup Unsweetened cocoa powder
- 4 1/2 cups Powdered sugar
- 1/2 cup Milk
- 1 tsp Vanilla extract

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**Frosting Directions:**

1. Mix butter and cocoa powder in stand mixer until combined.
2. Add powdered sugar and beat until well mixed.
3. Add vanilla extract, and slowly add milk until desired consistency is reached.

**Ganache Ingredients:**

- 6 oz Dark chocolate chips
- 6 oz Heavy cream

**Ganache Directions:**

1. Heat cream in a microwave safe dish for 45 – 60 seconds, until steaming.
2. Pour hot cream over chocolate chips and let it sit for 2 minutes.
3. Slowly stir the chocolate until it has melted and is a smooth consistency.

**To assemble the cake:**

1. Level each cake with a serrated knife. Spread 1 oz of chocolate ganache over the tops of 2 of the cakes.
2. Place 1 chocolate ganache-topped cake layer on a stand, spread a heavy dollop of chocolate Buttercream over it.
3. Place the second ganache-topped layer on top and repeat with chocolate Buttercream.
4. Place final cake layer on top and frost the entire cake with Buttercream, leaving a little leftover for decorations.
5. Decorate cake as desired.