

Homemade Chocolate Cake 1st Place Winner

Chocolate Cake:

- 3/4C All Purpose Flour
- 2C Sugar
- ¾ C Cocoa
- 2 1/4tsp Baking Soda
- ½ tsp Baking Powder
- ½ tsp Salt
- 1C Milk
- ½C Melted Coconut Oil
- 1 ½ tsp Vanilla Extract
- 2 Large Eggs
- 1C Hot Water

Coconut Filling:

- 14 oz. Can Sweetened Condensed Milk
- 3C Sweetened Shredded Coconut
- 2-4 T Slivered Almonds, Toasted

Coconut Frosting:

- 1 1/4C Butter
- 1 1/4C Shortening
- 10C Powdered Sugar
- 1 ½ T Water or Milk

Chocolate Ganache:

- 6oz. Semi-Sweet Chocolate Chips
- ½C Heavy Whipping Cream
- Almond Joy Candy Bars, Optional

Directions:

Preheat oven to 350 Degree and Prepare three 8' inch cake pans with non-stick baking spray and parchment paper in the bottom. Add the Flour, Sugar, Cocoa, Baking Soda, Baking Powder and Salt to a Large mixing bowl and combine and set aside.

Add the milk, oil, vanilla, extract and eggs to a medium size bowl and combine.

Add the wet ingredients to the dry ingredients and beat until well combined.

Slowly add the hot water to the batter and mix on low speed until well combined. Scrape down the sides of the bowl as needed to make sure everything is well combined.

Divide batter evenly between the prepared cake pans and bake for 22-25 minutes, or until a toothpick comes out with a few moist crumbs.

Remove Cakes from oven and allow to cool for 2-3 minutes, then remove to a cooling rack to finish cooling.

To make the coconut filling, add the shredded coconut and sweetened condensed milk to a medium bowl and stir to combine. Set aside.

To make the frosting, cream the butter and shortening in a large mixer bowl and mix together until well combined.

Add the Coconut extract.

Slowly add remaining powdered sugar and mix until smooth. Add water or milk, as needed.

To build the cake, use a large serrated knife to remove the tops of the cake layers so that they're flat.

Place the first Cake Layer on a serving plate or cardboard cake circle then pipe a dam of coconut filling inside of the dam, then spread evenly into an even layer.

Sprinkle 1-2 Tablespoons of Slivered almonds over the top and press into the filling.

Add the next cake layer, then top it with another dam of frosting, the remaining coconut filling and more slivered almonds.

Add the final cake layer to the top of cake.

Smooth out the frosting on the top sides of the cake.

Set the cake aside and make the chocolate ganache. Put the Chocolate chips in a heat proof bowl.

Microwave the heavy whipping cream until it just begins to boil, then pour it over the chocolate chips. Allow it to sit for 2-3 minutes, then whisk until smooth.

Use a squeeze bottle or a spoon to drizzle the chocolate around the edge of the cake, then fill in the top of the cake and smooth it with an offset spatula.

Allow the Ganache to firm a bit, about 10 minutes, then top with remaining frosting, a little more shredded coconut, almond Slivers and Almond Joy Candy Bars.

PA Whoopie! Dark Chocolate Hazelnut Cake 2nd Place

Cake Ingredients:

- 3C Flour
- 1 1/3C Hershey's Special Dark Cocoa Powder
- 3C Sugar
- 3tsp Baking Powder
- 1tsp Salt
- 4 Eggs (PA Preferred: Hillandale)
- 1C Vegetable oil
- 4tsp Vanilla Extract
- 1C + 8T Whole Milk (PA Preferred Jackson Farms)
- 1 1/3C Hot Water
- (1/4C Frangelico Liqueur)

Cake Instructions:

Preheat oven to 350 degrees. Grease two 9" round pans with shortening. Cut a round piece of parchment paper and place it in the bottom. Grease the parchment and sprinkle with cocoa powder. Shake off the excess. Set aside.

Add flour, cocoa powder, sugar, baking soda, baking powder, and salt into the bowl of a stand mixer. Mix together on low with the paddle attachment.

In a small bowl, beat the eggs, oil, vanilla, and milk. Add to the dry ingredients.

Mix until just combined and scrape down the sides. Turn on the mixer and add the Hot water slowly until well combined.

Fill the cake pans and bake for 50-55 minutes. Check the cake after 50 minutes with a tooth pick or cake tester bake until that comes out clean. Cool Completely on a wire rack. Once cool, Brush the tops with the Frangelico Liqueur and let dry.

Chocolate Hazelnut Swiss Meringue Buttercream

- 10oz. of Egg Whites (PA Preferred: Hillandale)
- 10oz of Sugar
- 1tsp Kosher Salt
- 4 C (8sticks) unsalted butter, room temperature (PA Preferred: Hillandale)
- 2 Jars(13oz) Nutella

Instructions:

Combine the egg whites, sugar, and salt in the bowl of a stand mixer. Place the mixing bowl in a double boiler. The pot only needs to have a thin layer of simmering water.

Whisk the egg whites frequently while they heat. Cook Until the mixture is no longer gritty (using a candy thermometer the temperature needs to reach 160F)

Attach the bowl to the mixer and whisk on high speed for 10 minutes or until the bowl is cool to the touch. The egg whites should have whipped into a stiff and shiny meringue. With the mixer still going on medium speed, add the butter 1 Tablespoon at a time. The frosting will get a bit loose, but keep beating until stiff. Pour Nutella, beat until well combined.

Assembly:

Center bottom 9" round on cake board. Fill a piping bag with icing. Pipe the top of the bottom 9". Smooth out the icing. This is your middle filling of the "Whoopie Pie." Place the other 9" round on top. Check for any gaps and fill with icing. Set aside a portion of buttercream for piping/decorating. Use the remaining icing to frost the cake. Make a Ganache.

Ganache Ingredients:

- 2oz. Heavy whipping cream (PA Preferred: Jackson Farms)
- 1.5oz. Semi-sweet chocolate

Instructions:

Chop up the semi-sweet chocolate into small pieces and place in a small bowl. Place heavy cream in a sauce pan and bring to a simmer, whisk it to a smooth consistency. Pour over cake, letting it drip wherever it so chooses. Place cake in refrigerator to set ganache.

Decorate:

This is purely subjective. I have chosen to add a few piped areas, and top with dark chocolate Pirouline cookies and Ferrero Rocher Chocolates.

Turtle Cake 3rd Place

Cake:

- 2 Eggs
- 2 ¼oz. Cocoa Powder
- 1 1/2C Sugar
- 1 1/2C All Purpose Flour
- 1 1/4tsp Baking Soda
- ½ tsp Baking Powder
- ¼ C Vegetable oil
- ½ C Water
- ¾ C Buttermilk
- 1 tsp Vanilla Extract
- Dash of Salt

Set oven at 325 degrees. Grease 8" pans. Whisk flour, cocoa, sugar, baking soda, baking powder, and salt together. Whisk milk, water, oil, eggs, vanilla in second bowl. Mix buttermilk mixture into flour mixture until smooth. Pour into pans and bake for 25-29 minutes.

Caramel Icing:

- 12 tsp Butter
- 2C packed brown Sugar
- 1tsp Vanilla extract
- 1/4tsp Salt
- 2 1/2C Powder Sugar
- 1/2C Heavy Cream, Plus

Heat 8 tablespoons of butter, brown sugar, and salt in a sauce pan for 4 to 8 minutes. Whisk in the cream until bubbles appear. Add vanilla. Mix hot brown sugar in a large bowl on low while adding powder sugar then add remaining butter increasing to medium speed. Add cream for desired texture.

Chocolate Icing:

- 1C Shortening
- 1lb Powdered Sugar
- 1tsp Vanilla
- ¾ Unsweetened Cocoa Powder
- Milk

Blend together. Adding milk to achieve the consistency you personally desire.

Caramel:

- 1 1/4C Sugar
- ¼ C Light Corn Syrup
- ¼ C Water
- 1tsp Vanilla
- Pinch of Salt
- 1C Cream
- 8 T Butter

Combine sugar, syrup, and water in saucepan. Bring to boil without stirring until amber color. Reduce heat and cook until dark amber, 2-5 minutes you can swirl pot now. Go off heat stir in cream, butter, vanilla and salt. Return to heat and cook on medium until smooth reaching 245 degrees. Pour in 8x8 dish and cool.

Frost cool cake, fill with homemade caramel and ice cake with caramel icing and chocolate icing on number of layers and garnishing with nuts and /or chocolates (optional).

Chocolate Raspberry Layer Cake 4th Place

Cake:

- 2C Sugar
- 1 3/4C Flour
- 3/4C Cocoa Powder
- 1 1/2tsp Baking Powder
- 1 ½ tsp Baking Soda
- 1tsp Salt
- 2 Eggs
- 1C Milk
- ½ C Oil
- 2tsp Vanilla Extract
- 1C Boiling Water

Raspberry Filling:

- 24oz Frozen Raspberries
- 1/2C Sugar
- 2T Cornstarch
- ½ C Seedless Raspberry Jam

Hot Chocolate Whipping Cream:

- 3C Heavy Whipping Cream
- 3T Water
- 1 ½ tsp unflavored gelatin
- 3/4C Hot Chocolate mix (4packets)
- 1 ½ tsp Vanilla Extract

Cake:

Preheat oven 350 degrees. Place parchment liners in bottom of two 9' round ungreased pans. In large bowl sift dry ingredients. Add eggs, milk, oil, and vanilla. Beat 2 minutes on medium speed. Stir in boiling water (batter will be very thin). Pour into pans. Bake 22-30 minutes until toothpick inserted comes out clean. Cool 10 minutes on wire rack. Remove from pans. Cool Completely.

Filling:

In saucepan add raspberries, sugar, cornstarch and Jam. Stir to incorporate. Cook over medium heat until boiling. Boil for 5 minutes. Stirring frequently. Remove from heat. Pour into blender and puree. Strain seeds. Let cool.

Frosting:

Place bowl and beaters in freezer to chill. In very small saucepan combine water and gelatin. Let sit for 5 minutes. Then heat for 2 minutes to melt gelatin. Don't let it get too hot! Pour cream and hot chocolate mix into chilled bowl. With mixer on low drizzle melted gelatin into cream/chocolate mix. Add vanilla, put mixer on high. Whip until stiff peaks form. (up to 5 Min)

Assembly: Cut each cake in half. Place a slice of cake on plate. Spread on 1/3 of filling. Spread cream over filling. Do same with next 2 cake slices. Top with last cake slice and frost entire cake with remaining hot chocolate whipped cream. Decorate as you wish. Refrigerate.

Chocolate Peanut Butter Fantasy Cake 5th Place

- 2C flour
- 1/2C Cocoa
- 1/4C Dark Cocoa
- 1/2tsp Espresso Powder
- 2 tsp Baking Soda
- 1tsp Baking Powder
- 3 Large Eggs, room temperature
- 2C granulated Sugar
- 1tsp Salt
- 3/4C Vegetable Oil
- 2tsp Vanilla Extract
- 1/8 tsp Butter Flavoring
- 1C Buttermilk
- 1C Boiling Water

Heat oven to 350 Degrees. Sift flour, cocoas, espresso powder, baking soda, and baking powder and set aside. Using a mixing bowl and whip attachment, beat eggs, sugar and salt on high speed for 6-8 minutes or until thick and light in color. Gradually add vegetable oil and mix on high speed for a few seconds until well blended. Reduce speed to low and alternately add dry ingredients, vanilla, butter flavoring, buttermilk and water until well blended. Pour Batter into three greased 8" cake pans. Place in center rack in oven and bake for 25-30 minutes or until done. When Cakes have cooled, place 1 1/4C peanut butter frosting and 1C chopped peanut butter cups between each layer and then frost cake with chocolate frosting, and then decorate cake with peanut butter cups and peanut butter frosting flowers. Place a chocolate chip in the center of each flower. Top Cake with chopped peanut butter cups and chocolate drizzle if desire.

Peanut Butter Frosting

- 1C Creamy Peanut Butter
- 1/2C Softened Butter
- ¼ tsp Salt
- 1lb Confectioner Sugar
- ¼ tsp Vanilla Extract
- 1/3C Whole Milk

Combine peanut butter, softened butter and salt. Mix until well blended. Slowly add confectioner sugar alternating with the vanilla and milk. Mix on medium-high speed for 5 minutes or until light and fluffy. Add more milk, one teaspoon at a time if necessary for a

smooth consistency. According to how you decorate the cake, you may want to double the frosting recipe.

Fluffy Chocolate Frosting

- 7oz Sweetened Condensed Milk
- 3oz Milk Chocolate, chopped
- ½ C White Crisco
- 1C + 1T Softened Butter, divided
- 1/3 C Cocoa
- 1lb Confectioner Sugar
- Pinch of Salt
- 2tsp Vanilla Extract

Heat condensed milk and milk chocolate in a small saucepan over medium-low heat until melted, stirring continuously about 5 minutes. Remove from heat, add 1T butter and continue to stir until butter is melted and well blended, then set aside to cool. In a large mixing bowl, mix 1C butter and Crisco until well blended. Sift dry ingredients together and slowly add to butter mixture. Add vanilla and beat on high speed for 5 minutes. Add Cooled Chocolate mixture and beat for 5 more minutes.

Chocolate Drizzle

1/4C Heavy Cream

3oz Milk Chocolate, Chopped

In a microwave safe bowl, heat heavy cream in a microwave on high power for 30-60 seconds or until bubbling. Add milk chocolate and stir until melted. Set aside to cool.

Garnish

2C Chopped peanut butter cups (for between layers) plus extra for decorating top and sides of cake.

1/4C milk chocolate chips for the center of peanut butter flowers

This cake contains heavy cream and milk and should be refrigerated until ready to serve.