

2016 Incredible Angel Food Cake Contest Winning Recipes

First Place

Pam Foor

Bedford County Fair – Bedford County

“Bee” Mine Angel Food Cake

1 ½ cup egg whites
1 ½ teaspoon cream of tartar
2 ¼ cups sugar
1 ½ cups cake flour
1 teaspoon vanilla

1 teaspoon lemoncella
½ teaspoon lemon juice
2 teaspoons lemon pudding
1 teaspoon lemon zest

Sift cake flour and ¾ cup sugar, set aside. In a 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, lemoncella, lemon juice, lemon pudding, poppy seeds and zest. Add flour and sugar mixture gently. Spoon into an ungreased tube pan. Bake at 350 degrees for 40 – 45 minutes or until done. Let cool.

Filling:

Lemon Curd:

¾ cup of lemon juice ¾ cup sugar
1 Tbs. lemon zest 3 eggs
½ cup butter

In a sauce pan, combine lemon juice, zest, sugar, eggs and butter. Cook over medium heat until thick and starts to bubble on surface. Remove and let cool.

Garnish:

Marshmallows:

2 ½ cup tbsp. unflavored gelatin ½ cup water
1 ½ cup sugar 1 cup lite corn syrup
¼ tsp. salt ½ cup water
2 tbsp. vanilla (Scrap inside of vanilla bean)

Powdered sugar for dusting.

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Combine gelatin and water in mixing bowl. Let stand 30 minutes. Combine sugar, syrup, salt and ½ cup water in saucepan on low until sugar is dissolved, stirring continuously. Wash down sides of pan with wet pastry brush. Cook syrup without stirring to firm ball stage, 244° on a candy thermometer. Remove from heat. In mixing bowl with gelatin at low speed, gently pour syrup. Increase speed beat until mixture is very thick and triples in volume. Add vanilla and vanilla bean. Pour marshmallows into a pan or muffin tin. Dust with powdered sugar. Let uncovered overnight to dry – May substitute with Nathan Miller's Vanilla Bean Marshmallows. Assemble cake.

Cut one inch down from top. spoon out tunnel and fill with curd. Replace top. Garnish with curd, marshmallow and lemon slices and Bees. Enjoy!

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Second Place
Clancein Donough
Juniata County Fair – Juniata County

Angel Food Deluxe

Ingredients for Cake:

1 cup cake flour	¼ teaspoon salt
1 ½ cups confectioners' sugar	1 cup granulated sugar
12 egg whites (1 ½ cups)	1 ½ teaspoons vanilla
1 ½ teaspoons cream of tartar	½ teaspoon almond extract

Ingredients for Filling:

2 8oz package cream cheese
½ cup sugar
2 Tablespoons imitation strawberry extract
1 8oz whipped topping

Ingredients for Frosting:

1/3 cup Crisco or butter or margarine softened	3 to 4 tablespoons milk
4 cups powdered sugar, divided	1 ½ teaspoons vanilla extract

Directions for Cake:

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, 10x4 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.

Directions on filling:

Cream on medium.
Stir in whipped topping

Directions for Frosting:

Beat butter with electric mixer on medium speed in large bowl until creamy. With mixer running, gradually add about 2 cups powdered sugar, beating until well blended. Slowly beat in milk and vanilla. Gradually add remaining powdered sugar, beating until smooth. Add additional milk, if necessary, until frosting is desired consistency.

Decorate with Formed flowers over candy melts.
Add strawberries and blueberries to cream filling.
Dust the top with dried flakes of strawberries and white chocolate.

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Third Place
Shelley Pokrivka
Mason Dixon Fair-York County

Cherry Amaretto Angel Food Cake

Ingredients for Cake:

1 cup cake flour	
1 ½ cup granulated sugar, processed until very fine	1 ½ teaspoon cream of tartar
2 tablespoons vanilla instant pudding mix	½ teaspoon salt
¼ cup ground, almonds	½ teaspoon almond flavoring
1 ¾ cups PEQAP or (PA produced) egg whites, room temperature	Stem-on Maraschino or fresh black cherries, for garnish

Ingredients for Filling:

3 cups frozen cherries, thawed and drained
1 ½ cup superfine sugar
¼ cup cornstarch, for thickening

Ingredients for Cherry Frosting:

2 16-oz containers frozen shipped topping
2 4-serving size boxes vanilla instant pudding and pie filling
½ cup pureed cherries

Ingredients for Almond Frosting:

1 8-oz container frozen whipped topping
14-serving size box vanilla instant pudding and pie filling
1 teaspoon almond extract
¼ cup whole milk

Directions for Cake:

Sift cake flour, ¾ cups of sugar, and pudding mix together twice. Stir in ground nuts. Set aside in a medium bowl. In bowl of a stand mixer, beat egg whites until foamy. Add salt, cream of tartar and flavoring. Beat on high. Gradually add in remaining ¾ cups sugar, 1 tablespoon at a time, until all sugar has been incorporated. Beat until stiff peaks form. Gradually fold in flour mixture. Pour in to a tube pan and bake at 375 degrees for 30-35 minutes, or until done. Cool completely. When cooled, torte cake in to three layers. Place bottom layer on cake board, cover with even layer of filling, top with cake layer, and repeat.

Frost with cherry frosting. Use almond frosting to make dollops around cake edge. Decorate with frostings, filling, ground or slivered almonds cherries or as desired.

Directions for filling:

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

Directions for Frosting:

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

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Fourth Place

Linda Reinert

Oley Valley Community Fair – Berks County

Cranberry Orange Filled Angel Food Cake

Ingredients for Cake:

1 ½ cups egg white (about 13)
1 cup all-purpose flour
1 ½ tsp vanilla extract
¼ tsp salt

1 ¼ cups confectioners' sugar
1 ½ tsp cream of tartar
½ tsp almond extract
1 cup sugar

Ingredients for Filling:

2 cups cranberries
1 ¼ cups sugar
3 egg yolks
2 tbsp lime juice

½ cup cranberry juice
3 eggs
¼ cup butter, cubed
1 ½ tsp grated lime peel

Ingredients for Icing:

1 cup butter softened
1 cup shortening
2 tsp vanilla extract
2 tbsp meringue powder

¼ cup heavy cream
2 ½ cups confectioners' sugar
5 tbsp flour
1 tbsp cranberry juice

Extras for Decorating:

Mint leaves

Cranberries

Candied orange slices

2 cups granulated sugar
2 cups water
2 navel oranges, very thinly sliced

Directions for Cake:

Move oven rack to lowest position. Preheat oven to 350 degrees. Place eggs whites in a large bowl, let stand at room temperature for 30 minutes. Sift confectioners' sugar and flour together twice, set aside. Add the cream of tartar, extracts and salt to egg whites, beat on medium speed until soft peaks form. Gradually add sugar, about 2 tbsp at a time, beating on high until stiff glossy peaks form and sugar is dissolved. Gradually fold in flour mixture, about ½ cup at a time. Gently spoon into an ungreased 10 inch tube pan. Cut through the batter with a knife to remove air pockets. Bake on the lowest oven rack at 350 degrees for 40-45 minutes or until lightly browned and entire top appears dry. Immediately turn pan upside down onto funnel or bottle. Let hang about 2 hours or until cake is completely cool. Loosen side of cake with knife or long metal spatula, then removed from pan.

Directions for Filling:

Melt and set aside ½ cup orange marmalade to be spread on each cut layer. In a large saucepan, combine cranberries and cranberry juice. Cook over medium heat until berries pop, about 12 minutes. Press cranberries through a food mill into a small bowl, discard cranberry mixture and sugar. Bring to a boil, cook and stir for 1 minute or until thickened. Remove from the heat. Stir a small amount of hot mixture into the eggs and egg yolks, return all to the pan stirring constantly.

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Bring to a gentle boil cook and stir 2 minutes longer. Remove from the heat. Stir in butter. Gently stir in lime juice and peel. Cool to room temperature without stirring. Cover and refrigerate until chilled. When ready to use, take out of refrigerator and divide filling into three equal amounts.

Directions for Icing:

In a large mixing bowl, beat shortening and butter until well combined. Add juice, cream, and vanilla extract and beat until well incorporated. Add confectioners' sugar, meringue powder, and flour. Beat until creamy.

Directions for Decorations:

In a medium skillet, combine the water and sugar and bring to a boil. Add the orange slices and cook over moderate heat, turning them occasionally, until the liquid is reduced to a thin syrup and the orange slices are translucent, about 20 minutes. Reduce the heat to moderately low and simmer until the syrup is thick and the slices are tender but still intact, turning occasional, about 10 minutes. Transfer the orange slices to a rack to cool. Let them drain then refrigerate. Reserve the syrup for another use.

To assemble:

Slice cooked cake horizontally into 3 layers. Place one layer on serving plate and spread a thin coating of the melted orange marmalade. Then spread 1/3 of cranberry filling on top of marmalade. Top with next layer and repeat process. On top layer, spread top and sides of cake with icing and decorate as desired. Garnish with cranberries, candied orange slices and mint leaves. Refrigerate.

2016 Incredible Angel Food Cake Contest Winning Recipes

Fifth place
Laura Wilson
Fayette County Fair – Fayette County

Angel Food Cake

Ingredients for Cake:

1 cup sifted cake flour	$\frac{3}{4}$ cup, plus 2 tbsp granulated sugar
12 egg whites	1 $\frac{1}{2}$ tsp cream of tartar
$\frac{1}{4}$ tsp salt	$\frac{3}{4}$ cup granulated sugar
1 $\frac{1}{2}$ tsp vanilla	

Ingredients for Filling Glaze:

1 16 oz package of strawberries	1 cup granulated sugar
1 tbsp water	

Ingredients for Topping:

16 oz heavy cream	2 cups powder sugar
1 tsp vanilla	

Directions for Cake:

Sift flour and $\frac{3}{4}$ cups, plus 2 tbsp granulated sugar together 3 times. Put eggs whites, cream of tartar and salt into a large mixing bowl. Beat until foamy. Slowly add $\frac{3}{4}$ cups granulated sugar (2 tbsp at a time). Continue beating mixture until it holds firm peaks. Fold in vanilla slowly then add the flour mixture over the egg white mixture folding gently just until the flour mixture disappears. Push batter out of the bowl gently into an ungreased tube pan. Gently cut through the batter with a knife. Bake 40 to 45 minutes or until the top springs back when lightly touched. Remove cake pan from the oven and invert the pan on a funnel and let it upside down until it is cold.

Directions for Filling Glaze:

Combine all ingredients together and cook on the stove mashing until it becomes thick (approximately 30 minutes on medium heat).

Directions for Topping:

Using whisk attachment on mixer whip together until soft peaks form.

To assemble:

After cake is cook, cut in half and spread some foo the filling between the layers. Add the top layer and spread the whipped cream topping on the entire cake. Using the same whipped cream mixture, decorate the sides with a basket weave pattern, and add a rope border all around the top and bottom of the cake. Cut the strawberries in the form of a rose and place on the top of the cake to create a basket of roses design. Color the same decorating icing green and form leaves around the strawberry roses. Refrigerate.