

# 1st Place

## Peanut Butter Truffle Cake

Cake:

- 1  $\frac{3}{4}$  cups flour
- 2 cups sugar
- $\frac{3}{4}$  cup cocoa
- 2 "PA PREFERRED" EGGS
- 1  $\frac{1}{2}$  tsp. baking soda
- 1  $\frac{1}{2}$  tsp. baking powder
- 1 tsp. salt
- 1 cup milk
- $\frac{1}{2}$  cup vegetable oil
- 2 tsp. vanilla
- 1 cup boiling water

Heat oven to 350 degrees. Grease and lightly flour 3-8 inch pans Stir together sugar, flour, cocoa, baking soda, baking powder, and salt. Add "PA PREFERRED EGGS", milk, oil and vanilla. Beat for 2 minutes and add boiling water. Pour into pans. Bake for 25-30 minutes or until done.

Frosting:

- 1 cup butter
- 1 cup peanut butter

Cream and add:

- 4 cups powdered sugar
- 1 tsp. vanilla
- $\frac{1}{4}$  cup milk

Beat until smooth. Spread between layers of cooled cake.

Ganache:

- 1 cup heavy cream , bring to boil,
- 1 cup milk chocolate chips

Pour heavy cream over chips, melt, pour over chocolate cake.

Garnish with hand dipped peanut butter truffles.

2017 PA Farm Show  
PA Preferred Chocolate Cake  
1<sup>st</sup> Place Winner

# 2nd Place

## Cuban Espresso Chocolate Cake with Cajeta Swiss Merengue Buttercream

### Cake

- 3 cups sugar
- 3 cups all purpose flour
- 1-1/8 cups Hershey's Special Dark Cocoa
- 2-1/4 teaspoons baking soda
- 2-1/4 teaspoons baking powder
- 1-1/2 teaspoons salt
- 1 teaspoon espresso powder
- 3 PA Preferred eggs – Weiss brand
- 1-1/2 cups milk
- 3/4 cup vegetable oil
- 1-1/2 cups strong hot coffee
- 3 teaspoons vanilla extract

2017 PA Farm Show  
PA Preferred Chocolate Cake  
2nd Place Winner

### Cajeta Swiss Merengue

- 5 egg whites PA Preferred
- 1 1/2 cup granulated sugar
- 2 cup unsalted butter, softened
- 1/2 tsp kosher salt
- 1 Tbsp vanilla extract
- 1/2 cup cajeta

### Cajeta (Mexican Caramel Sauce)

- 1 quart (32 ounces) goat's milk
- 1 cup sugar
- 1 whole cinnamon stick
- 1/2 teaspoon kosher salt
- 2 teaspoons vanilla extract
- 1 whole vanilla bean, split + seeds scraped out (optional)
- 1/2 teaspoon baking soda

## For the Cake:

In a large mixing bowl, sift together sugar, flour, cocoa, salt, baking soda, baking powder, and espresso powder. In a small bowl, combine eggs, milk, oil, and vanilla. Add liquid ingredients to dry ingredients and blend on high for 2 minutes. Whisk or stir in coffee. Pour batter into 4 greased & floured 8" cake pans. Bake at 350 degrees for 30 minutes or until toothpick inserted in the middle comes out clean. Cool in pans for 10 minutes before removing cakes and cooling completely.

## For the Buttercream

- Heat granulated sugar in a medium saucepan over medium heat, stirring constantly with a high heat resistant rubber spatula or wooden spoon.
- Sugar will form clumps and eventually melt into a thick brown, amber-colored liquid as you continue to stir. Be careful not to burn.
- Once sugar is completely melted, immediately add the butter. Be careful in this step because the caramel will bubble rapidly when the butter is added.
- Stir the butter into the caramel until it is completely melted, about 2-3 minutes.
- Very slowly, drizzle in 1/2 cup of heavy cream while stirring. Since the heavy cream is colder than the caramel, the mixture will rapidly bubble and/or splatter when added.
- Allow the mixture to boil for 1 minute. It will rise in the pan as it boils.
- Remove from heat and stir in 1 teaspoon of salt. Allow to cool down before using.

## For the cajeta:

- Stir together the milk and sugar in a large, heavy-bottomed pot. (Make sure the liquid only goes three fourths the way up the sides, as it will froth when the baking soda is added.) Add the cinnamon stick, salt, vanilla extract and vanilla bean seeds + the empty vanilla bean pods. Bring to a boil on medium-high heat while constantly stirring. This will take about 15 minutes. DO NOT take your eyes off the pot. It boils over easily and quickly!
- When the milk comes to a boil, quickly remove from heat and add baking soda to the pot. The mixture will rise and get frothy, just keep stirring the mixture.
- Place the pot back on the stove over medium heat, and stir frequently, about every 10 minutes or so. Make sure the milk stays at a gentle simmer rather than a raging boil, and stir across the bottom of the pot to make sure the mixture is not scorching. Adjust heat as needed.
- After about an hour and a half, the milk should start to turn golden brown. Remove the cinnamon stick and the vanilla pod. At this point, it will start to thicken fast, so it's important to keep stirring so the milk doesn't burn on the bottom of the pan.
- Keep stirring until the mixture is a rich brown and thick enough to coat the back of the spoon, this will happen after about 15 to 30 minutes. Allow the sauce to cool slightly and then pour into airtight containers. The mixture will keep in the refrigerator for up

# 3rd Place

## Decadent Dark Chocolate Cake

- 4.5 oz. semi sweet chocolate chips
- 1-1/2 c. hot coffee
- 2-1/2 c. flour
- 3 c. sugar
- 1-1/2 c. Hershey's Special Dark cocoa
- 2 t. baking soda
- 3/4 t. baking powder
- 1-1/4 t. salt
- 3 large PA preferred eggs from Giant
- 3/4 c. Wesson oil
- 1-1/2 c. buttermilk
- 2 t. vanilla extract
- 1/2 c. PA preferred milk (Valley Farms)

Preheat oven to 350 degrees. Grease and flour three 8" cake round cake pans. Line bottoms with parchment; grease and flour parchment.

Put chocolate chips into bowl with hot coffee, and allow them to melt.

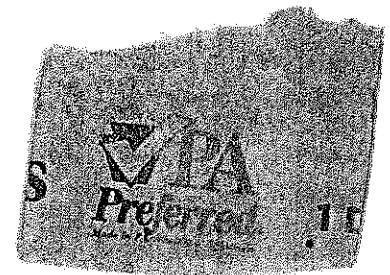
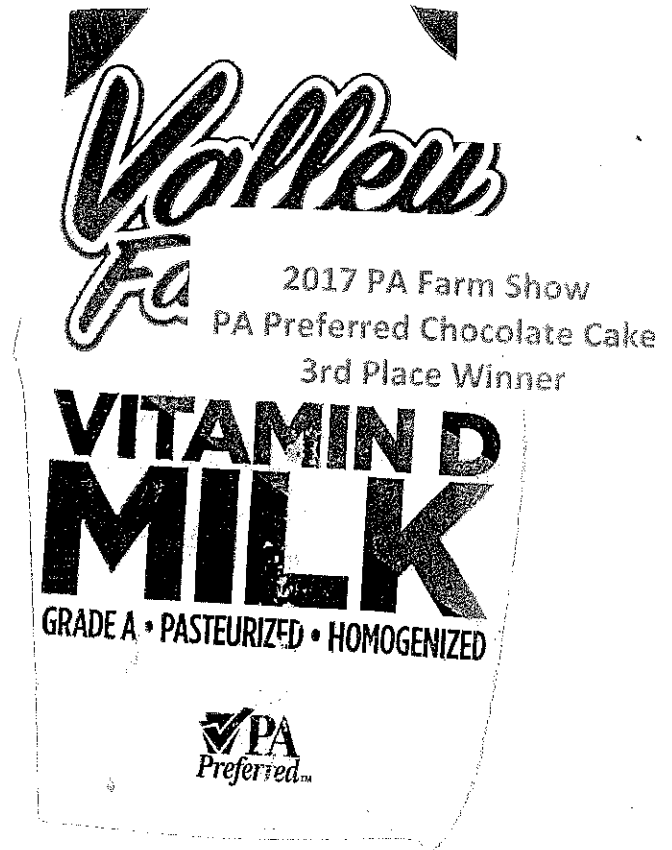
Mix together flour, sugar, cocoa, soda, powder, and salt; set aside.

In a large bowl, beat eggs; slowly add oil, buttermilk, milk, vanilla, and melted chocolate mixture. Beat until well mixed. Add dry ingredients and beat until just combined.

Divide batter among 3 pans and bake for 40-50 minutes or until center comes out clean with a toothpick. Cool.

### Homemade Chocolate-Coffee filling:

- 3 c. milk
- 1 c. sugar
- 2 T. instant coffee granules
- 2 T. flour
- 2 T. cornstarch
- 1/4 t. salt
- 3 egg yolks
- 2 t. vanilla extract
- 4 oz. unsweetened chocolate, chopped



Scald milk in heavy saucepan, on moderate heat. In heavy saucepan, stir together sugar, flour, coffee, cornstarch, and salt. Whisking constantly, pour in hot milk. Cook over moderate heat until very thick. Bring to boil. Remove from heat. In medium bowl, whisk egg yolks, and gradually whisk in 2 cups of hot mixture; return to pan and simmer for 2-3 minutes. Remove from heat and stir in butter, vanilla, and chocolate, stirring till butter and chocolate have melted. Pour into bowl and cover and cool 30 minutes. Stir filling, cover with saran wrap, and refrigerate.

#### Coffee Buttercream Frosting:

3 T. instant coffee granules  
3 T. vanilla extract  
6 T. coffee liquor  
6 sticks butter, softened  
10 c. 10 X sugar, sifted

Combine coffee, vanilla, and coffee liquor in small bowl; let coffee dissolve. Set aside.

Beat butter with electric mixer on medium until fluffy. Reduce speed to low. Add sugar, one cup at a time, beating between each addition. Increase to medium speed and beat for 3 minutes. Add coffee mixture; beat on low till combined. Scrape down sides and bottom of bowl. Increase speed to medium and beat until fluffy, about 4 minutes.

#### Chocolate Ganache:

½ c. heavy cream  
½ c. semi sweet chocolate chips  
1 t. vanilla extract

Boil cream. Pour over chocolate to melt. Add vanilla. When melted, cool till it thickens.

#### Assemble:

Place one cake layer on plate. Ice with thin layer of frosting, then filling. Place 2<sup>nd</sup> layer on top, and put one thin layer of frosting, then filling. Top with third layer. Ice the entire cake with buttercream frosting. Pour ganache over top, so it drips down the sides. Decorate with chocolate covered coffee beans.