



# Capital Confectioners Cake and Sugar Art Show

2005

## Tasting Competition White and Chocolate Cakes Winning Recipes

*These recipes are great and easy to make. Wonderful taste, texture and crumb. Try them!*

### **White Cake**

1 3/4 C sugar	1 C buttermilk
1/2 C butter	2 1/4 C cake flour
1/2 C vegetable oil	2 tsp vanilla
5 egg whites	1 tsp almond extract
1 tsp baking soda	1/2 tsp coconut extract

Cream sugar, butter and oil. Sift flour and soda together. Add buttermilk alternately with flour mixture to batter. Beat egg whites to soft peaks and fold into mixture. Add flavorings. Pour into 2 greased 8" round pans. Bake in 350° oven for 25 minutes.

*Submitted by Debi Smoot from Paige, Texas*

### **Chocolate Cake**

2 C sugar	1/2 C oil
2 eggs	1/2 C unsweetened cocoa powder
1 C buttermilk	2 C all-purpose flour
2 tsp baking soda	2 tsp vanilla
1 C boiling water	1/4 C liqueur (flavor options Kahlua, raspberry, Triple Sec, Creme de Menthe)

Combine buttermilk and soda and set aside. Mix together sugar, eggs, cocoa powder, oil, vanilla, liqueur and mix well. Add a quarter of the water into the egg mixture and mix. Add the remainder of the water slowly while continuing to mix. Gradually beat in the flour. Add the buttermilk mixture. Pour into 2 greased 8" round pans. Bake at 350° for 30 minutes. *Submitted by Debi Smoot from Paige, Texas*