



Award Winning Recipes 2007

Capital Confectioner's Cake & Sugar Art Competition

White Wedding Cakes

White Wedding Cake

1st Place - Debi Smoot



Cake

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

Preheat oven to 325°. Cream sugar, butter and oil. Stir soda into buttermilk. Add buttermilk alternately with flour to batter. Beat egg whites and fold into mixture. Add flavorings. Pour into greased and floured 9" pans. Bake at 325° for 25 minutes. Cool, level tops, split and fill with raspberry jam.

Italian Buttercream Meringue Icing

- 4 sticks (1 pound) butter
- 1 C Crisco
- 8 large egg whites
- 1/4 tsp cream of tartar
- 1/2 C sugar
- 1 C sugar
- 1/4 C water
- 2 tsp clear vanilla
- 2 C powdered sugar

Beat butter and shortening until smooth and set aside. Combine egg whites and cream of tartar in large mixing bowl. Whip on a low medium speed until frothy. When white color is constant, slowly add 1/2 cup of sugar in a very fine stream. Continue to beat on medium. While egg whites are beating, combine 1 cup of sugar and the water in a small saucepan and stir until sugar is dissolved. Cook over medium heat until boiling. Cook to 250° as measured on a candy thermometer. Egg whites should be at a shiny/soft stage. Increase speed of the mixer. Pour a tablespoon of the hot syrup into the whites and beat for 10 seconds, continue until all of the syrup is used. Beat meringue until bottom of bowl has cooled to about 98°. Using paddle, add butter/shortening mixture one heaping tablespoon at a time allowing the mixture to mix for 10 - 15 seconds between additions. Continue until all butter is mixed in. Add vanilla. Beat in powdered sugar.

White Wedding Cake

2nd Place

White Champagne Cake

- 3 C flour
- 2 C sugar
- 1/2 C oil
- 4 eggs
- 1 C champagne or sparkling wine
- 2 tsp vanilla
- 1 tsp baking soda
- 1 tsp baking powder

Preheat oven to 325°. Combine ingredients and add champagne last. Mix for 3 minutes. Bake in 2 - 9 inch greased pans until golden in color.

Fill cakes with fresh strawberry filling and top with a whipped cream icing.

White Wedding Cake

3rd Place - Carol Gray

Cake

- 2 3/4 C sifted cake flour
- 4 tsp baking powder
- 3/4 tsp salt
- 4 egg whites
- 1 1/2 C white sugar
- 3/4 C butter
- 1 C milk
- 1 tsp vanilla extract

Lemon Curd

- 3 eggs
- 1 C sugar
- 1/2 C fresh lemon juice
- 1/4 C butter
- 1 Tbsp grated lemon peel

Buttercream Icing

- 6 C powdered sugar
- 1/2 tsp salt
- 1 tsp vanilla
- 1 C boiling water
- 2 3/4 Cup shortening
- 6 oz. butter

Measure flour, baking powder and salt. Sift together three times. In a mixing bowl, beat egg whites until foamy. Add 1/2 cup sugar gradually, and continue beating only until meringue will hold up in soft peaks. Cream butter. Gradually add remaining 1 cup of sugar and cream until light and fluffy. Add sifted ingredients alternately with milk a small amount at a time, beating after each addition until smooth. Mix in flavorings. Add meringue and beat thoroughly into batter. Pour into 3 - 8 inch greased cake pans. Bake at 350° - 25 to 30 minutes. Cool cake in pan for 10 minutes, then remove from pan and transfer to wire rack to finish cooling.

Lemon Curd

In the top of a double boiler, beat eggs and sugar. Stir in lemon juice, butter and lemon peel. Cook over simmering water 15 minutes or until thickened.

Buttercream Icing

In bowl of electric mixer combine powdered sugar, salt, vanilla and water and whip until smooth. Add shortening and butter and whip until smooth. Increase speed to medium high and whip until light and fluffy.



Award Winning Recipes 2007

Capital Confectioner's Cake & Sugar Art Competition

Exotic Flavor Cakes

Apple Walnut Spice Cake

1st Place - Jen Grover

- 4 medium Golden Delicious Apples
- peeled and cut into small pieces
- 1/2 C brandy
- 2 C flour
- 1 C whole wheat flour
- 1 1/2 tsp cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp ginger
- 1 tsp baking soda
- 3/4 tsp salt
- 1 C cinnamon applesauce
- 1/2 C + 1 Tbsp vegetable oil
- 1 1/2 C sugar
- 1/2 C brown sugar
- 3 large eggs (at room temperature)
- 1 C chopped walnuts



ICING

- 1 lb cream cheese, softened and
- cut into small pieces
- 1/2 C (one stick) unsalted butter
- softened and cut into pieces
- 1 C caramel ice cream topping

Preheat oven to 325°. Grease and flour pans, then line bottom with waxed paper. Mix together apples and brandy, set aside. In a large bowl, sift together the flours, cinnamon, nutmeg, ginger, soda and salt. Set aside. In a large mixing bowl, on medium speed, beat the applesauce, oil and sugar until smooth. Add the eggs one at a time and beat until light. Add the dry ingredients, a little at a time, beating after each addition until smooth. Stir in the apples and brandy and then the walnuts. Pour into pans and bake for 45 - 55 minutes or until a toothpick inserted comes out clean. Cool cake in pans for 10 minutes and then remove from pans and let cool completely on rack. When cake has cooled, ice between layers, then ice the top and sides.

Icing: In a medium bowl, on medium speed beat the cream cheese and butter until smooth (a couple of minutes). Slowly add the caramel and beat until well incorporated.

Sweet Sensation

2nd Place - Carol Isaacs

- | | |
|---------------------|-------------------|
| 2 C flour | 1/2 C sour cream |
| 2 C sugar | 1 tsp baking soda |
| 4 Tbsp cocoa | 2 eggs |
| 1 stick butter | 1 tsp cinnamon |
| 1 C water | 1/2 tsp vanilla |
| 1/2 C vegetable oil | 1/2 tsp amaretto |

Sift flour and sugar into a large mixing bowl, set aside. Place cocoa, butter, water and oil into a saucepan and bring to a boil. Pour chocolate mixture over the flour and sugar. Add the remaining ingredients and beat with mixer on medium speed only until well mixed. Pour into greased and floured pans and bake at 400° for about 20 minutes (do not over bake).

Chocolate Buttercream Icing

- | | |
|--------------------|---------------|
| 1 stick butter | 3/4 C cocoa |
| 1/2 C shortening | 1 tsp vanilla |
| 4 C powdered sugar | 2 Tbsp milk |

Cream butter and shortening add sugar and cocoa add vanilla and milk and beat until smooth.

Pina Colada Cake

3rd Place - Naomi Hubert

- 1 can (8 1/4 oz) pineapple
- crushed and in heavy syrup
- 3/4 C shredded coconut
- 1/4 C water
- 1/2 C oil
- 3 eggs
- 2 tsp rum or rum extract
- 1 1/2 C sugar
- 2 C flour
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 C evaporated milk

Pina Colada Buttercream

- 1 C shortening
- 1 C butter softened
- 1/2 tsp clear vanilla
- 1/2 tsp almond extract
- 2 - 3 drops pina colada flavoring
- 2 lb powdered sugar
- 5 - 6 Tbsp water

Preheat oven to 350°. Grease and flour 1 9" round pan. Puree pineapple, coconut and water in a blender or food processor. Pour into large mixing bowl. Add oil, eggs, rum and sugar. Mix on medium speed until blended. Sift together flour, baking powder and baking soda. With mixer on low speed, add dry ingredients to puree mixture alternately with evaporated milk, beginning and ending with flour mixture. Mix on medium speed for 2 - 3 minutes. Batter will be thin. Pour batter into pan and bake for 45 minutes or until done. Frost cake with pina colada buttercream icing. Optional: add some well drained crushed pineapple to a little buttercream icing to use as filling.

Buttercream Icing: In a large mixing bowl cream together shortening and butter. Mix in vanilla, almond extract and pina colada flavoring. With mixer on low speed add powdered sugar 2 cups at a time alternating with the water. Add water until icing is spreading consistency. Mix until blended then whip icing on high for 2 - 3 minutes.



Award Winning Recipes 2007

Capital Confectioner's Cake & Sugar Art Competition

Valentine Confections

Chocolate Candies

1st Place - Lina Husodo



Lavender Chocolates

- 250 grams butter
- 150 grams fondant sugar
- 550 grams white chocolate
- dried lavender blossoms
- dark couverture chocolate

Temper the dark chocolate and coat molds to make hollow shells. Grind the dried lavender until it is a fine powder. Make the filling - whip the butter add the sugar and the lavender and mix until smooth. Add the melted white chocolate. Add filling to the chocolate molds. Cover the bottom of the chocolates with more dark chocolate.

Almond and Orange Ganache Chocolates

- 360 grams dark couverture chocolate
 - finely chopped
- 300 ml heavy cream
- 90 mg almond paste
- 90 mg candied orange peel
 - finely chopped
- 30 ml orange liqueur
- dark couverture chocolate

Temper the dark chocolate and coat molds to make hollow shells. Put the chopped chocolate into a large bowl. Boil the heavy cream and add to the chocolate. Add the almond paste, candied orange peel and liqueur. Stir until smooth. Use a piping bag to fill the ganache into the prepared candy molds. Let the ganache set before covering the bottoms with more tempered chocolate.

Sweetheart Fancies

2nd Place - Mandy Duran

- 1 jar (7 oz) Marshmallow Creme
- 1/3 C butter, softened
- 1/2 tsp vanilla
- 1/2 tsp raspberry candy flavoring
- 1/2 tsp salt
- 3 1/2 C powdered sugar
- chocolate candy coating
- lollipop sticks
- candy wrappers

Beat together the cream, butter, flavorings and salt until well blended. Gradually add the sugar and blend well. Refrigerate for 30 minutes. With powdered sugared hands, shape dough into small balls. Insert lollipop sticks into the balls and refrigerate again. Meanwhile melt the coating chocolate. Dip cold lollipops into chocolate, tap off excess chocolate. Let cool to set the chocolate. Wrap in candy wrappers.

Almond Shortbread Hearts

3rd Place - Debi Smoot

- 1 C butter
- 1 C blanched almonds, finely ground
- 1 C powdered sugar
- 2 C flour
- 1 tsp almond extract
- 1 tsp vanilla

Beat softened butter with powdered sugar. Blend in remaining ingredients. Roll dough between sheets of waxed paper and cut out with a cookie cutter. Bake at 325° for 15 minutes.