

~~1089~~
Lemon Poppy Seed ~~Cake Bread~~

#14
1st place

- 2 c. egg whites
- 1 1/2 tsp. cream of tartar
- 1 1/2 c. Cake flour
- 2 1/2 c. sugar
- 1 tsp. vanilla
- 1 tsp. Lemon extract
- 1 tbs. poppy Seeds

Preheat oven to 350°.

Sift flour & 3/4 c. sugar. Set Aside.
Beat egg whites until frothy, add cream of tartar. Beat until stiff, add ^{remaining} sugar on low speed. Fold in vanilla & Lemon extract.
Sift flour mixture on top, Fold gently.
Add poppy seed
Spoon into tube pan. Bake 350° for 30-40 min.

Lemon Buttercream:

- 1/2 c. CRISCO
- 1/2 c. butter
- 1 tsp. vanilla
- 1 tsp. lemon extract
- 4 c. powdered sugar
- 3 tbs. milk.

Cream CRISCO & butter, add vanilla & lemon.
Add 1 c. powdered sugar, blend. Repeat.
Add milk to desired consistency. Whip
Spread on cooled cake. Garnish as desired.

Angel Food Cake with Strawberry Crème Filling

(\$9)

2nd
Place

Angel Food Cake:

1 ¼ cup flour

1 ¾ cup sugar

¼ tsp salt

1 ½ cup egg whites (about 10 eggs)

1 tsp. cream of tartar

1 tsp. vanilla

Beat egg whites until form stiff peaks. Then add cream of tartar and vanilla.

Sift flour, sugar and salt about 5 times.

Gently combine egg whites and dry ingredients, then pour into ungreased 10" tube pan.

Place in a cool oven. Turn oven onto 325 degrees. Bake 1 hour or until golden brown.

Invert cake to cool. When completely cool remove from pan.

Make cake into 3 even layers.

Spread Strawberry crème filling on cut layer and place cake layer on top (do this twice).

After assembled, icing cake with whipped cream icing. Optional garnish with fresh strawberries on top.

Strawberry Crème Filling:

1 8oz. package of cream cheese

1 cup sugar

1 tsp vanilla

1 cup chopped strawberries

1 8oz. cool whip tub

Cream together cream cheese, sugar and vanilla. Stir in chopped strawberries. After all mixed fold in cool whip.

Whipped Cream Icing:

1 cup heavy cream

3 tbsp. powdered sugar

½ tsp vanilla

Combine all ingredients. Beat until soft peaks form. Icing cake. Optional to double batch for extra icing.

Keep Refrigerated.

#47

3rd
place

Best Ever Angel Food Cake!

Ingredients

- 1 and 3/4 cups granulated sugar
- 1 cup + 2 Tablespoons cake flour
- 1/4 teaspoon salt
- 12 large egg whites, at room temperature
- 1 and 1/2 teaspoons cream of tartar
- 1 and 1/2 teaspoons pure vanilla extract

Instructions

1. Adjust the oven rack to the lower middle position and preheat oven to 325°F
2. In a food processor or blender, pulse the sugar until fine and powdery. Remove 1 cup and set aside to use in step 3; keep the rest inside the food processor. Add the cake flour and salt to the food processor. Pulse 5-10 times until sugar/flour/salt mixture is aerated and light.
3. In a large bowl using a hand mixer or a stand mixer fitted with a whisk attachment, whip egg whites and cream of tartar together on medium-low until foamy, about 1 minute. Switch to medium-high and slowly add the 1 cup of sugar you set aside. Whip until soft peaks form, about 5-6 minutes. See photo and video above for a visual. Add the vanilla extract, then beat just until incorporated.
4. In 3 additions, slowly sift the flour mixture into the egg white mixture using a fine mesh strainer, gently folding with a rubber spatula after each addition. To avoid deflating or a dense cake, don't add the flour mixture all at once. Sift and very slowly fold in several additions. This is important! Pour and spread batter into an ungreased 9 or 10 inch tube pan. Shimmy the pan on the counter to smooth down the surface.
5. Bake the cake until a toothpick inserted comes out clean, about 40-45 minutes. Rotate the pan halfway through baking. The cake will rise up very tall while baking. Remove from the oven, then cool the cake completely upside-down set on a wire rack, about 3 hours. Once cooled, run a thin knife around the edges and gently tap the pan on the counter until the cake releases.

Vanilla Icing

- 3 sticks of butter softened
 - 3 cups of 10x sugar
 - 1 Tbsp AND 1 tsp of vanilla
- Beat butter until white and fluffy. Add 10x sugar slowly, beat. Add all other ingredients, and beat until fluffy.

#46

4th
place

Lemon Poppy Strawberry Delight

Cake

- 2 1/2 cup sugar, divided
- 1 cup cake flour
- 1 1/2 cup egg whites (Pa Preferred Eggs)
- 1 1/2 teaspoon cream of tartar
- 1 1/2 teaspoon vanilla extract
- 1 tablespoon fresh lemon juice
- 1 tablespoon lemon zest
- 2 tablespoon poppy seeds

1. Pre-heat oven to 375.
2. Mix 1 1/2 cups sugar and flour, sift 3 times and then set aside.
3. Beat egg whites and cream of tartar in large bowl on medium speed until foamy. Add vanilla, lemon juice and lemon zest. Beat in remaining 1 cup of sugar, 2 tablespoons at a time, on high speed. Continue beating until stiff and glossy peaks.
4. Sprinkle sugar-flour mixture, 1/4 cup at a time, over egg mixture, folding in just until mixture disappears. Add poppy seeds and fold gently to combine. Pour batter into ungreased tube pan. Cut through gently with metal spatula.
5. Bake 35 to 40 minutes or until cracks feel dry and top springs back when touched gently. Immediately turn pan upside down to cool for at least 2 hours. Loosen cake from pan with knife, remove cake from pan.

Filling

- 3-4 cups strawberries (fresh or frozen), blended into puree
- 1/2 cup cream cheese, softened
- 1/4 cup salted butter, room temperature
- 2 1/2 cup powdered sugar
- 1/4 teaspoon vanilla

1. Place strawberry puree into small saucepan. Heat over medium-low heat, and simmer, stirring frequently. Cook until reduced by 3/4. Will be thick like jam.
2. Pour reduced puree into a small bowl and chill until completely cool.
3. In separate bowl whip butter and cream cheese until light and fluffy. Mix in 1 cup powdered sugar, then blend in 3 tablespoons reduced strawberry puree and vanilla extract. Add remaining powdered sugar and continue to mix until desired consistency.

Frosting

- 16oz cream cheese, softened
- 3/4 cup butter, softened
- 10 cups powdered sugar
- 1 tablespoon lemon juice
- 1 tablespoon lemon zest

1. Beat cream cheese and butter in large bowl until light and fluffy
2. Add half of powdered sugar and mix until smooth
3. Add lemon juice and zest, mix well
4. Add remaining powdered sugar and mix until smooth

Lemon Curd

- 2 egg yolks
- 1/3 cup sugar
- 1 1/2 teaspoon lemon zest
- 8 teaspoon lemon juice
- 1/8 teaspoon salt
- 3 tablespoon unsalted butter, room temperature

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1. Fill bottom of double boiler with 1-2 inches of water. Place on high heat. Once the water begins to boil, reduce to low heat to keep water at a simmer.
2. Place egg yolks, sugar, lemon zest, lemon juice and salt into the top of double boiler. Whisk ingredient together until completely blended, then continue to whisk as the curd cooks. Whisk until the mixture becomes thick, about 10 minutes.
3. Remove pan from heat. Cut butter into separate pieces, then stir into the curd. Mix until smooth. Pour curd into a jar and cool.

Cake Assembly

Once cake is cooled and removed from pan, cut top layer of cake by cutting down about 1 inch from top. Then cut out a small channel in the bottom layer of cake. Fill channel with strawberry filling and replace top of cake. Frost and decorate cake with the frosting and lemon curd. Sprinkle poppy seeds on cake and add candied lemon slices (optional). Refrigerate after assembly.

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5th
Place

ANGEL FOOD CAKE WITH CARAMEL SALTED PECAN FROSTING

CAKE BATTER:

- 1 Cup cake flour
- 1 1/2 cups granulated sugar plus 2 Tbsp.
- 1 1/2 cups Pa. Preferred egg whites (about 12 eggs)
- 1 1/2 tsp. cream of tartar
- 1/4 tsp. salt
- 1 1/2 teaspoons vanilla

Heat oven to 350 degrees

Place sugar in food processor and process until fine
 Remove 3/4 cup sugar and set aside. Add flour and pulse a few times
 In a large very clean mixing bowl, beat egg whites, salt and cream of tartar until frothy. Add remaining sugar, 2 tbsp. at a time and continue beating on high speed until meringue holds stiff peaks. Beat in vanilla
 Sprinkle flour/sugar mixture 1/4 at a time, folding in until no flour mixture is visible. Push batter into a 10 by 4 inch ungreased angel food cake pan, spreading evenly. Run a knife through to remove air bubbles. Bake on lowest rack 35 -45 minutes until top springs back when touched and cracks appear dry. Invert upside down on a funnel until completely cooled. Run a knife around edges of cake to remove from pan. Invert cake on plate or cake board.

CARAMEL FROSTING WITH SALTED PECANS

- 2 Cups whole pecans
- 2 tsp.. vegetable oil
- 2 tsp. sea or flaked salt
- 8 ounces cream cheese
- 3/4 cup soft butter
- 1/4 cup flour
- 1 cup caramel dessert sauce
- 5-6 cups powdered sugar

preheat oven to 350 degrees

Toss pecans with vegetable oil. Spread evenly on a parchment paper or foil lined baking sheet. Sprinkle salt evenly over pecans. Bake 5-7 minutes, checking frequently until just roasted. Cool.

Cool to room temperature.

In a large mixing bowl, beat cream cheese, butter and flour on medium speed until smooth. Slowly beat in caramel sauce and powdered sugar until a thick creamy consistency.

Frost cake. Pipe frosting around bottom and top of cake. Place pecans around outside perimeter of the top of cake. Coarsely chops remaining pecans and cover exposed top of cake.