

EASY CAKE

1 box spice or carrot cake mix
3 eggs
2/3 cup oil
1 cup water
1 can coconut pecan icing
½ cup pecans
½ cup raisins

Mix nuts and raisins with cake mix, add remaining ingredients and bake at 350° for 45-50 minutes in bundt pan.

Branson Cruse
Intermediate
Cake
Briscoe County

RED VELVET CAKE

CAKE:

1 c shortening
1 ¾ c sugar
2 ½ c cake flour
1 ¼ tsp salt
2 large eggs
1 c buttermilk
1 tsp vanilla extract
1 tsp baking soda
1 ½ tsp vinegar
1 oz red food coloring
1 ½ tsp cocoa powder

CREAM CHEESE ICING:

1 ½ 8-oz packages cream cheese, at room temp
¾ c (1 ½ sticks) unsalted butter, softened
1 ½ pounds powdered sugar
2 tsp pure vanilla extract

Preheat oven to 350 degrees F. Spray two round 10-inch cake pans (2 inches deep) with non-stick baking spray.

Blend together the shortening and sugar in a mixing bowl, using an electric mixer. Set aside.

Sift together the flour and salt. Set aside.

Mix the eggs, buttermilk, vanilla, baking soda, and vinegar in a separate bowl.

Alternate adding the flour mixture and the buttermilk mixture to the shortening mixture in the mixing bowl, mixing after each addition.

In a small bowl, mix the red food coloring and cocoa powder. Pour into the mixing bowl. Mix until just combined. Don't overbeat.

Pour the batter evenly into the cake pans and bake for 25 min or until a toothpick comes out clean. Allow to cool in the pan for 20 min before removing the cakes from the pans. Cool completely before icing.

For the icing place cream cheese and butter in a mixing bowl and whip until smooth. Sift the powdered sugar and add it to the bowl. Add the salt and mix. Add vanilla and mix until smooth.

Stack cakes, icing between them. Then ice top and sides of cake. Refrigerate the cake for 20 min before cutting and serving.

Grace Kuehler
Intermediate
Cake
Carson County

CUPPA CUPPA CUPPA CAKE

Ingredients:

- 1 cup self-rising flour
- 1 cup sugar
- 1 14oz can fruit cocktail with juice
- 1 Tblsp butter, softened

Directions:

1. Preheat oven to 350 degrees.
2. Grease 8-inch square baking dish with butter.
3. Stir together flour, sugar, and fruit cocktail with juice until just combined.
4. Pour into buttered pan and bake for 40 minutes or until warm and bubbly.
5. Serve warm with whipped cream.

Maren Garnett
Intermediate
Cake
Hansford County

PUMPKIN POPPY SEED CAKE

1 package yellow cake mix
2 cups pumpkin
3 large eggs
½ cup orange juice
2 tablespoons melted butter
¼ cup poppy seeds

Preheat oven to 350 degrees. Mix cake mix, pumpkin, eggs, orange juice and melted butter. Beat on medium for 2 minutes until well blended. Put into greased bundt pan. Bake 30-40 minutes at 350 degrees. Cool in pan on rack for 10 minutes. Then invert onto wire rack to cool completely. Serves 12-16.

Icing

3 ounces cream cheese
1 ½ to 2 cups powdered sugar
2 -3 tablespoons orange juice or milk
Soften cream cheese. Add powdered sugar. Thin with orange juice or milk. Drizzle over cooled cake.

Bailee Mckay
Intermediate
Cake
Hartley County

HERSHEY BAR CAKE GREAT GRANDMA SCHELLER

8 Hershey Bars (melted)
2 sticks butter or margarine
2 cups sugar
4 eggs
1 cup buttermilk
2 ½ cups flour
¼ T. soda
5 ½ oz. Hershey syrup
Pinch of salt
1 cup chopped pecans
2 T. vanilla

Cream, butter and sugar then add eggs and beat until foamy. Add candy bars, buttermilk, flour, and vanilla. Pour into greased bundt pan. Bake at 350F. about 1 hr and 20 min. Good luck!

COCA-COLA CAKE

Sift together and set aside ...

2 cups flour

2 cups sugar

1 ½ miniature marshmallow

In a saucepan, combine...

½ cup shortening

½ cup butter or margarine

3 tbsp. cocoa

1 cup cola

Heat only until melted. Remove from heat and pour over the flour mixture.

Stir in

½ cup buttermilk

1 tsp. soda

2 eggs, well beaten

Grease and flour a 13x9x2-inch baking pan. Pour in batter and bake in a preheated 350 degree oven for 45 minutes or until done. When done, remove from oven, cool and frost.

Cola Frosting:

Put in saucepan and bring to boil

½ cup margarine

3 tbsp. cocoa

6 tbsp. cola

When melted, remove from heat and add....

1 box powdered sugar

1 cup pecans, chopped

Spread on cake.

Taylor Packebush
Intermediate
Cake
Hutchinson County

SIMPLE CHOCOLATE CAKE

Ingredients

4 ounces unsweetened chocolate, chopped into small pieces

3 Tablespoons Milk

2/3 cup unsalted butter or margarine, softened

Scant 1 cup light brown sugar

3 eggs

1 ¾ cup self-rising flour

1 Tablespoon cocoa powder

1 quantity Chocolate Buttercream, for the filling

Confectioners' sugar and cocoa powder for dusting

Directions

1. Preheat oven to 350 F. Grease two 7 inch round cake pans and line the base of each with baking parchment. Select a small saucepan and a heatproof bowl that will fit well over it. Place the chocolate and the milk in the bowl. Fill the saucepan with water and bring to just below simmering point. Place the bowl containing the chocolate mixture on top. Leave for about 5 minutes, until the chocolate softens, then stir until smooth. Leave the bowl over the saucepan, but remove from the heat.
2. Cream the butter with the sugar in a mixing bowl until fluffy. Add the eggs one at a time, beating well after each addition. Stir in the chocolate mixture until well combined.
3. Sift the flour and cocoa over the mixture and fold in until evenly mixed. Scrape into the prepared pans and smooth. Bake for 35-40 minutes or until springy and firm to the touch. Turn out onto wire racks to cool.
4. Sandwich the cake layers with a thick, even layer of chocolate buttercream. Dust with a mixture of confectioners' sugar and cocoa just before serving.

Chocolate Buttercream

Ingredients:

6 Tablespoons unsalted butter or margarine, softened

1 cup confectioners sugar

1 Tablespoon cocoa powder

½ teaspoon vanilla extract

Directions:

Place all the ingredients in a large bowl.

Beat well to a smooth spreadable consistency.

Lacie Wilson
Intermediate
Cake
Ochiltree County

5 MINUTE CHOCOLATE MUG CAKE AKA: THE MOST DANGEROUS CAKE RECIPE

4 Tablespoons flour

4 Tablespoons sugar

3 Tablespoons cocoa

3 Tablespoons milk

3 Tablespoons oil

3 Tablespoons chocolate chips

1 egg

1 large coffee mug

Add dry ingredients to mug and mix well. Add the egg and mix thoroughly. Pour in milk and oil and mix well. Add chocolate chips and vanilla extract and mix again. Put in microwave and cook for 3 minutes.

COACH'S CHOCOLATE ZUCCHINI CAKE

½ c. butter
½ c. vegetable oil
⅓ c. + 2 Tbsp. cocoa
1 ¾ c. sugar
2 eggs
1 tsp. vanilla
2 ½ c. Arrowhead Mills Flour (white unbleached)
1 tsp. baking soda
½ tsp salt
½ c. buttermilk
2 ½ c. grated zucchini
½ c. chopped pecans
6 oz. milk chocolate chips

In a large bowl mix butter, vegetable oil and sugar. Blend in eggs and vanilla.

In a separate bowl, combine flour, cocoa, baking soda and salt.

Combine dry ingredients with butter mixture. Stir in buttermilk and zucchini.

Pour batter into greased & floured bundt pan. Sprinkle top with pecans and chocolate chips. Bake at 325° for 55 minutes. Turn onto serving dish and cool on wire rack.

Frosting

2 c. powdered sugar
3 oz. cream cheese (soft)
3 Tbsp. milk
1 tsp. vanilla
¼ c. butter (softened)

Sift powdered sugar; add cream cheese, milk, vanilla and butter. Beat until smooth.

Drizzle over cake. Delicious both warm out of the oven or cooled.

Craig Odom
Intermediate
Cake
Randall

WILLIAM TELL'S NEVER-MISS APPLE CAKE

1 package (8 ounces) cream cheese, softened
2 cups sugar, divided
4 eggs
1 cup canola oil

2 cups all-purpose flour
2 teaspoons baking powder

2 teaspoons ground cinnamon
1 teaspoon salt
¼ teaspoon baking soda
2 cups chopped peeled tart apples
1 cup shredded carrots
½ cup chopped pecans

Praline Icing:

½ cup packed brown sugar
¼ cup butter, cubed
2 tablespoons 2% milk

½ cup confectioners' sugar
½ teaspoon vanilla extract

In a small bowl, beat cream cheese and ¼ cup sugar until smooth. Beat in one egg. Set aside.

In a large bowl, beat oil with remaining sugar and eggs until well blended. Combine the flour, baking powder, cinnamon, salt and baking soda. Gradually beat into oil mixture until blended. Stir in the apples, carrots and pecans.

Transfer half of the apple batter to a greased and floured 10-inch fluted tube pan. Layer with cream cheese mixture and remaining apple batter. Bake at 350 degrees for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack to cool completely.

In a large saucepan, bring the brown sugar, butter and milk to a boil. Cook and stir for 1 minute. Remove from the heat. Whisk in confectioners' sugar and vanilla until smooth. Drizzle over cake.

Yield: 12 servings

Daniela Valdez
Intermediate
Cake
Sherman

APPLE CAKES

2 chopped or grated apples
2 cups pancake mix
2 eggs
1 cup milk
1 teaspoon cinnamon
¾ cup brown sugar
½ cup cooking oil

1. Wash apples leaving skins on. Grate or finely chop apples
2. Mix all ingredients except oil
3. Heat electric skillet to 325°
4. Coat cooking surface with 1 tablespoon of oil
5. Drop 2 tablespoons of batter on the skillet for each apple cake
6. Fry for 2 minutes on each side until golden brown
7. Drain Apple Cakes thoroughly on paper towel

Serve with applesauce if desired.

Makes about 25 cakes.