

BANANA SPLIT CAKE ROLLS

Ingredients:

5 egg whites
3 egg yolks
Nonstick cooking spray
1/2 cup sifted cake flour
1 teaspoon baking powder
1/4 teaspoon salt
2 teaspoons vanilla
1/2 cup sugar
1 1/2 cups milk
1 4-serving size box instant vanilla pudding
1 cup Cool Whip, thawed
2 bananas
1/2 cup sliced fresh strawberries
2 tablespoons chocolate syrup

Directions:

For cake, place egg whites in a large bowl and egg yolks in a medium bowl; let stand at room temperature for 30 minutes. Meanwhile, coat a 15x10x1-inch baking pan with cooking spray. Line bottom of pan with parchment paper. Coat parchment paper with cooking spray; set aside. In a small bowl stir together cake flour, baking powder, and salt; set aside.

Preheat oven to 350 degrees F. Add flavoring to egg yolks; beat with an electric mixer on high speed about 5 minutes or until thick and lemon colored. Gradually beat in 1/4 [cup](#) of the sugar, beating on high speed until sugar is almost dissolved. Sprinkle flour mixture over egg yolk mixture; gently fold in just until combined. Thoroughly wash beaters. Beat egg whites with an electric mixer on medium speed until soft peaks form (tips curl). Gradually beat in the remaining 1/4 cup sugar, beating until stiff peaks form (tips stand straight). Fold 1/2 cup of the beaten egg whites into the egg yolk mixture to lighten. Fold in the remaining egg whites. Spread batter evenly in prepared pan.

Bake about 12 minutes or until cake springs back when lightly touched. Immediately loosen edges of cake from pan; turn cake out onto a clean dish towel. Remove parchment paper. Starting from a short side, roll towel and cake into a spiral. Cool on a wire rack.

For filling: in a medium bowl whisk together milk and pudding mix just until thickened. Fold in whipped topping. Cover and chill for at least 1 hour.

Unroll cooled cake; remove towel. Spread filling to within 1 inch of edges. Thinly slice one of the bananas over the filling. Roll up cake. Cover and chill for at least 2 hours or up to 8 hours. To serve, thinly slice the remaining banana. Top cake roll with sliced banana and sliced strawberries. Drizzle with chocolate syrup.

CHOCOLATE CAKE

Ingredients:

1 cup (I use a whole can) Coke
½ cup Oil
1 stick Butter
3 Tablespoons Cocoa
2 cups Sugar
2 cups Flour
½ teaspoon Salt
2 Eggs
½ cup Buttermilk
1 teaspoon Baking Soda
1 teaspoon Vanilla

Ingredients for Frosting:

1 stick Butter
3 Tablespoons Cocoa
6 Tablespoons Cream or Milk
1 teaspoon Vanilla
3 ¾ cups (may take more) Confectioner's Sugar

Directions:

In a saucepan, mix coke, oil, butter and cocoa and bring to a boil.
In another bowl, combine the sugar, flour and salt.
Pour the boiling coke mixture over the flour mixture and beat well.
Add the eggs, buttermilk, soda and vanilla and beat well.
Pour into a greased and floured 9x13 baking pan and bake for 20 to 25 minutes at 350 degrees.
Add all ingredients for the frosting and mix well.
Once cake is done, let cool about 10 minutes. Frost and Serve.

Pumpkin Pie Cake

Cooking spray
2 tablespoons all-purpose flour
1 cup granulated sugar
1/2 cup packed brown sugar
1/4 cup canola oil
1/2 cup egg substitute
2 large eggs
1-15 oz. can unsweetened pumpkin
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons pumpkin-pie spice
1/2 teaspoon salt

Frosting

2 tablespoons butter, softened
1-8 oz. package 1/3-less-fat cream cheese
3 cups powdered sugar
2 teaspoons fresh orange juice
1/4 cup chopped pecans, toasted
Orange slices (optional)

Instructions

Preheat oven to 350°. To prepare cake, coat 2 (8-inch) round cake pans with cooking spray. Dust pans evenly with 2 tablespoons flour. Combine 1 cup granulated sugar, brown sugar, and oil in a large bowl. Beat with a mixer at medium speed 2 minutes or until well blended. Add egg substitute and eggs; beat until well blended. Add pumpkin, beating until blended. Lightly spoon 2 cups flour into dry measuring cups; level with a knife. Combine flour, baking powder, and next 3 ingredients (through salt) in a medium bowl. Gradually add flour mixture to pumpkin mixture, beating just until blended. Spoon batter into prepared pans. Bake at 350° for 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans 10 minutes on a wire rack. Remove cake from pans; cool completely on wire rack. To prepare frosting, beat butter and cream cheese at medium speed until creamy. Gradually add powdered sugar, beating until blended (do not overbeat). Add juice, stirring until blended. Place 1 cake layer on a serving plate. Spread 1 cup frosting over layer, and top with remaining cake layer. Spread remaining frosting over top of cake. Sprinkle with pecans, and garnish with orange slices.

Monkey Bread

2 cans Grands Biscuits or 4 cans regular biscuits

$\frac{3}{4}$ cup sugar

1 Tbsp. cinnamon

$\frac{1}{2}$ cup chopped nuts

sauce

Cut biscuits into bite sized pieces. Mix sugar and cinnamon together in large mixing bowl.

Coat biscuits in sugar mixture.

Sauce:

1 stick butter

1 cup brown sugar

1 Tbsp. cinnamon

1 Tbsp. Karo syrup

In sauce pan, bring to a boil. Boil for a 1 minute.

In greased bundt pan, sprinkle some of the nuts in the bottom of the pan . Add half the coated biscuits. Sprinkle half of the remaining nuts over the biscuits. Add the remaining biscuits, along with the leftover sugar in the bowl. Sprinkle with remaining nuts. Pour the sauce over the biscuits. Bake for 40 minutes at 350 degrees.

Emily Robertson
Intermediate
Cakes
Gray County

Spiced Pumpkin Velvet Cake with Vanilla Pecan Cream Cheese Frosting

(Serves about 16)

Ingredients:

- 2 $\frac{1}{2}$ cups flour
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- 1 tablespoon plus $\frac{3}{4}$ teaspoon pumpkin pie spice
- 1 $\frac{1}{4}$ cup brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 4 eggs
- 1 (15oz) can pure pumpkin puree
- 2 teaspoons pure vanilla extract
- 1 cup melted, unsalted butter
- Vanilla-Toasted Pecan Cream Cheese Frosting (recipe below)

Preparation:

- Preheat the oven to 350°, and mist two, 9" cake tins with cooking spray, or grease with butter, and line the bottoms with parchment paper (you can also prepare this in a bundt pan, as well, but you'll need to double the baking time).
- Prepare the dry ingredients by whisking together the flour, baking soda, baking powder, salt and pumpkin pie spice in a bowl; set aside for a moment.
- In another large bowl, add the brown and granulated sugars, the eggs, the pumpkin puree and the vanilla extract, and using a hand mixer, mix on medium until all ingredients are smooth and well combined; next, add in the melted butter, and mix that in until that is well incorporated.
- With your mixer on low, slowly add in about 1/3 of the dry ingredients, and once those are incorporated, add in another 1/3 and mix, then the remainder and mix just until smooth and well blended.
- Pour the batter evenly between the two cake tins, and bake the cakes for 28-30 minutes, or until a toothpick inserted into the center comes out clean; allow the cakes to cool in their pans for about 10 minutes before turning them out to completely cool.
- Once cooled, cut any excess "dome" shape off the tops if desired (just enough to help create a flatter surface), and place the first cake layer, with its flat, bottom-side up, in front of you; spread a generous amount of the Vanilla Pecan Cream Cheese frosting over that layer; place the next layer of cake over that one, and once again with its flat, bottom-side up, frost this top layer generously (plus the sides of the cake) with the frosting.

Vanilla Pecan Cream Cheese Frosting:

- 1 pound (16 ounces) cream cheese, softened
- 1 cup unsalted butter, softened
- 2 cups powdered sugar
- 1 TB vanilla
- ½ cup pecans

Preparation:

- To a large bowl add the softened cream cheese and the butter, and with a spatula, smooth and combine the two together just a little bit; then, using a hand mixer, beat the two together just until smooth and fluffy; next, add in the powdered sugar, one cup at a time, and beat that in until well blended; add in the vanilla, and beat that in just until incorporated.
- Finally, fold the pecans into the frosting using a spatula, just until well combined; cover and store in fridge until ready to use.

My special notes and adjustments:

I wanted to make my cake pretty by adding flowers using the same frosting. I doubled the frosting recipe to make sure I had plenty. I lightly frosted the outside of the cake and used the rest for decorating. I used the Wilton 1M Star tip, filled the bag with frosting and made the roses around the cake. I also added some pecans around the edge of the cake.

Carleigh Thompson
Intermediate
Cakes
Hemphill

Merk's Coffee Cake

½ cup shortening
¾ cup sugar
1 teaspoon vanilla
3 eggs
2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sour cream
Filling:
6 tablespoons margarine
1 cup firmly packed brown sugar
2 teaspoons cinnamon
1 cup chopped nuts

Preheat oven to 350 degrees. Cream shortening, sugar and vanilla thoroughly. Add eggs one at a time beating well after each one. In a separate bowl, sift flour, baking powder and baking soda. Add flour mixture to the sugar/egg mixture, alternating with sour cream, blending after each addition. In a greased Bundt pan, pour in half of the batter. Mix margarine, brown sugar, cinnamon and nuts together. Put ½ mixture on top of batter add remaining batter and then the remaining filling mix. Bake at 350 degrees for 40 to 50 minutes, or until tested with a fork and it comes out clean. Let sit 10 minutes, then turn out on plate. Serves 12.

Dara Adkins
Intermediate
Cakes
Hutchinson

Vanilla Cake with American Buttercream Frosting

Cake:	Frosting:
2 cups all-purpose flour	2 lbs. powdered sugar
1/12 cups sugar	2 tbsp. meringue powder
3 tsp. baking powder	1 tsp. butter flavoring
½ tsp. salt	1 cup shortening
1 cup milk	1 tsp. vanilla extract
½ cup shortening	¼ cup whole milk
1 tsp. vanilla	
5 egg whites	

Directions (for cake):

Heat oven to 350°. Grease and flour two 9-inch round cake pans. In a large bowl, combine sugar, flour, baking powder, salt, milk, and shortening; beat at low speed until moistened. Beat 2 minutes at medium speed. Add vanilla and egg whites. Beat additional 2 minutes. Pour into greased pans. Bake at 350° for 27 to 35 minutes. Cool for 10 minutes and remove from pans.

Directions (for frosting):

Place shortening, meringue powder, flavorings, and milk into bowl of stand mixer. Start on low speed and combine thoroughly.

Add ¼ cup to ½ powdered sugar at a time, combining thoroughly between additions, until all is combined. Scrape down sides of bowl and mix again on low to medium speed. Be sure not to whip in too much air.

Chloe Tanner
Intermediate
Cakes
Ochiltree

Toffee bar Cake

Ingredients:

½ c. butter
1 c. brown sugar
1 c. sugar
2 c. flour
1 egg
1 c. buttermilk
1 tsp. baking soda
½ tsp. salt
1 tsp vanilla
2 crushed toffee bars
½ c. pecans

Directions:

Mix butter, brown sugar, sugar and flour together
Reserve half of the mixture
Add the egg, buttermilk, baking soda, salt and vanilla; mix together
Pour into a greased and floured 9"x13" pan.
Add crushed toffee bars, pecans and sprinkle with the reserved sugar mixture.
Bake at 350 Degree Fahrenheit for 35 minutes

Pumpkin Spice Cake Balls

Ingredients:

- 1 box pumpkin spice or spiced cake mix
- 1 cup water
- 1 (15 ounce) can pure pumpkin
- 2 (10 ounce) packages pumpkin spice cake melts
- 1 (5 ounce) container turtle brownie crunch sprinkles (Wilton brand)

Instructions:

Preheat oven to 350°F.

In a large bowl, stir together the cake mix, pumpkin and water until well combined. Spread into a lightly greased 9x13-inch baking dish and bake for 30 minutes or until a toothpick inserted in the center comes out clean. Let cool completely in baking dish.

Crumble cooled cake into the bowl of an electric mixer and beat on low speed until cake comes together in a moist ball. (You can do this step with your hands in a large bowl as well) Roll the cake into 2-tablespoon sized balls and place them on a parchment-lined baking sheet. You should get about 30 cake balls. Place the cake balls in the freezer for 30 minutes.

Melt candy melts according to package directions in a shallow bowl. Dip one frozen cake ball at a time into the melted candy coating and use a fork to turn it around until completely coated.

Gently lift the coated cake ball from the candy coating with the fork and let the excess drip back into the bowl. Transfer back to the parchment-lined baking sheet and immediately sprinkle with some of the turtle crunch sprinkles. Repeat with remaining cake balls. Let cake balls rest until candy coating is completely set.

NOTE: I got the pumpkin spice cake mix, pumpkin spice candy melts and turtle crunch sprinkles all at Jo-Ann's.
