

CAKES

CUPCAKES: ADULT

Chocolate Chocolate Chip Zucchini Cupcakes

By Katie Ursino of Freehold, NJ – 1st Place

Ingredients for (6) Cupcakes:

- ½ cup all-purpose flour
- ¼ cup unsweetened cocoa powder
- ⅛ teaspoon baking powder
- ½ teaspoon baking soda
- ⅛ teaspoon salt (fine sea salt)
- ¼ cup sugar
- ¼ brown sugar
- ¼ cup avocado oil
- 1 large egg
- 1 tablespoon sour cream
- ½ teaspoon vanilla extract
- ¾ cup shredded zucchini
- ¼ cup mini chocolate chips

Ingredients for Chocolate Buttercream Frosting:

- 1¼ sticks butter
- 1¾ cups powdered sugar
- ½ cup unsweetened cocoa powder
- 2 tablespoons almond milk
- ¼ teaspoon salt
- ¾ teaspoon vanilla extract

Instructions for Cupcakes:

1. Mix dry ingredients in a bowl.
2. Mix sugars, oil, zucchini, egg, vanilla extract, and sour cream.
3. Add dry ingredients to wet ingredients and mix.
4. Fold in chocolate chips.
5. Fill cupcake liners ¾ way.
6. Bake at 350°F for 17-20 minutes.
7. Frost and decorate as desired.

Instructions for Frosting:

1. Beat butter.
2. Add sugar, milk, salt and vanilla extract.
3. Beat until well mixed.
4. Frost cupcakes.

“Dig” in Cupcake

By Karla Cusano of Oakhurst, NJ – Honorable Mention

Ingredients for Chocolate Cupcakes:

- 10 tablespoons butter
- 1¼ cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1½ cups all-purpose flour
- ¾ cup unsweetened cocoa powder
- 2 teaspoons baking powder
- ¼ teaspoon salt
- ¾ cup milk

Ingredients for American Buttercream Icing:

- 1 pound unsalted butter, room temperature
- 6 cups powdered sugar, sifted
- 4 tablespoons heavy cream
- 2 teaspoons vanilla extract
- 1 pinch of salt

Instructions for Chocolate Cupcakes:

1. Preheat oven to 350°F.
2. Line pan with 20 paper baking cups.
3. In a medium bowl, beat the butter and sugars with an electric mixer until light and fluffy. Mix in eggs and vanilla extract. Combine the flour, cocoa, baking powder and salt; stir into the batter, alternating with milk, just until blended.
4. Spoon the batter into the prepared cups, dividing evenly.
5. Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack.

Instructions for Icing:

1. Place the butter in a large bowl and whisk for a minute.
2. Scrape down the sides with a rubber spatula and whip until light and creamy about 2-3 minutes.
3. Add the powdered sugar 2 cups at a time. Start mixing at the lowest speed at first, then increase the speed as soon as all the icing sugar is incorporated in the butter.
4. Add the vanilla, salt and 2 tablespoons of cream with the last addition of the powdered sugar. Whip until it is all smooth.

5. Scrape down the sides, add another 2 tablespoons of cream and whip another minute. Adjust the consistency with cream as needed. For piping consistency, the buttercream should be thick and can hold a stiff peak when lifted from a spatula.

Instructions for Decorating:

1. Color frosting as desired.
2. For multiple color effects, layer each color frosting on top of each other on a piece of plastic wrap.
3. Roll the rap in a “log” fashion and twist the ends.
4. Prepare an icing bag with desired flower tip and another with a leaf tip.
5. Snip off one end of the icing “log” and drop the “log” into the prepared icing bag.
6. Use crushed chocolate cookies for a “dirt” effect.

LAYER CAKE: ADULT

Strawberry Crunch Cake

By Jackie Galayda of Howell, NJ – 1st Place

Ingredients for Cake:

- 1 box vanilla cake mix, plus ingredients called for on box
- 1 box strawberry cake mix, plus ingredients called for on box

Ingredients for Frosting:

- 1½ cups butter
- 6 cups powdered sugar
- 2 teaspoons pure vanilla extract

Ingredients for Strawberry Crunch:

- 1 cup freeze-dried strawberries
- ½ box Nilla wafers, crushed
- 3 tablespoons melted butter
- Fresh strawberries, for garnish

Instructions:

1. Preheat oven to 350°F. Line four 8” round cake pans with parchment paper and grease with cooking spray.
2. Prepare each cake mix according to package instructions. Divide between prepared pans, making two vanilla cakes and two strawberry cakes. Bake according to package instructions. Let cakes cool in pans for 10 minutes, then invert onto wire racks to cool completely.
3. Meanwhile, make the frosting: In a large bowl using a hand mixer, beat butter and about half of the powdered sugar until smooth. Add the remaining powdered sugar and vanilla extract.
4. Make the strawberry crunch: In a large Ziploc bag, crush freeze-dried strawberries and Nilla wafers using a rolling pin. Add butter to bag and toss until the mixture is evenly combined.
5. Place a dab of frosting on a cake plate (to keep cake in place) and place parchment strips on each side of the cake plate. Place down the first strawberry cake and top with frosting, then top with first vanilla cake and frost. Repeat with the remaining strawberry and vanilla cakes. Frost sides, then cover the cake completely with strawberry crunch, pressing the mixtures all over the sides and top.
6. Garnish the top of the cake with fresh strawberries, if desired, and serve.

Blackout Cake

By Mark Leveene of Marlboro, NJ – 2nd Place

Be sure to give the pudding and the cake enough time to cool or you'll end up with runny pudding and gummy cake.

PUDDING SHOULD BE MAKE THE DAY BEFORE.

Ingredients for Pudding:

1¼ cups (8.75 oz) sugar
¼ cup cornstarch
½ teaspoon salt
2 cups half and half
1 cup whole milk
6 ounces unsweetened chocolate
2 teaspoons vanilla extract

Ingredients for Cake:

4 ounces butter
1½ cups (7.5 oz) flour
2 teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
¾ cup (3 oz) cocoa powder
4 teaspoons espresso in 8 oz hot water
1 cup (7.5 oz) buttermilk
1 cup (7.5 oz) light brown sugar
1 cup (7 oz) sugar
2 eggs
1 teaspoon vanilla extract

Instructions:

1. Adjust oven rack to middle position and heat oven to 325°F. Lightly spray oil two 8" cake pans, line with parchment paper, then lightly spray again.
2. Sift the flour, baking powder, baking soda, and salt in bowl. Set aside.
3. Melt butter in large saucepan over medium heat. Stir in cocoa and cook until fragrant, about 1 minute.
4. Off heat, whisk in coffee, buttermilk, and sugars until dissolved. Whisk in eggs and vanilla, then slowly whisk in flour mixture.
5. Divide batter evenly between prepared pans and bake until toothpick inserted in center comes out clean, 30 to 35 minutes.

6. Cool layers in pans 15 minutes, then invert onto wire rack. Cool to room temperature, at least 1 hour.

Instructions for Pudding:

1. Whisk sugar, cornstarch, salt, half and half, and milk in large saucepan. Set pan over medium heat. Add chocolate and whisk constantly until chocolate melts and mixture begins to bubble, 2 to 4 minutes.
2. Stir in vanilla extract and transfer pudding to large bowl. Place plastic wrap directly on surface of pudding and refrigerate until cold, at least 4 hours or up to 1 day.

Instructions to Assemble the Cake:

1. Cut each cake in half horizontally.
2. Crumble one cake layer into medium crumbs and set aside.
3. Place one cake layer on serving platter or cardboard round. Spread 1 cup pudding over cake layer and top with another layer. Repeat with 1 cup pudding and last cake layer.
4. Spread the remaining pudding evenly over top and sides of cake.
5. Sprinkle cake crumbs evenly over top and sides of cake, pressing lightly to adhere crumbs.
6. Serve. (Cake can be refrigerated for up to 2 days.)

LAYER CAKE: Teen

Kayla's Spectacular Stump Cake

A three layer chocolate and strawberry Cake

By Kayla Cardillo, Age 16 of Holmdel, NJ – 1st Place

Ingredients for Cake:

Extra butter and cocoa powder for the pan
13.33 ounces unsalted butter (softened)
20 ounces cane sugar
1 teaspoon kosher salt
255.5 grams of eggs (about 5½)
⅔ cup boiling water
3.5 ounces dutch 100% cocoa powder
1⅓ cups buttermilk (chilled)
2⅔ teaspoons white vinegar
1⅓ tablespoons vanilla extract
14 ounces all-purpose flour
1⅓ teaspoons baking powder
1⅓ teaspoons baking soda

Instructions for Cake:

1. Generously cover the bottom and sides of three 9” cake pans with butter and then dust with cocoa powder.
2. Preheat the oven to 325°F.
3. Put butter into the mixer and (using the paddle attachment) beat the butter until light and fluffy (2-3 minutes).
4. Add sugar and salt and mix until light and fluffy (4-5 minutes, making sure to periodically scrape the sides of the bowl).
5. Add eggs one at a time making sure to scrape the sides of the bowl after every two eggs.
6. In another bowl place the boiling water and the cocoa powder and whisk until it forms a paste.
7. Stir in buttermilk, white vinegar, and vanilla extract until combined.
8. In another bowl sift together flour, baking powder, and baking soda.
9. Use a spatula fold the dry ingredients and the chocolate mixture into the butter mixture.
10. Add ½ of the flour mixture until mostly combined then add ½ of the chocolate mixture until mostly combined.
11. Continue this process making sure that the dry ingredients were the first and last thing to be added.

12. Fold the mixture until just combined (no streaks of chocolate or flour but not over mixed either).
13. Put about 705 grams of batter into each cake pan and make sure to smooth the batter into the pan so it is as even as possible.
14. Bake for 25-35 minutes or until the toothpick inserted comes out clean.

Ingredients for Frosting:

- 350 grams egg whites
- 4 cups unsalted butter (softened)
- 3 cups cane sugar
- 1 pinch salt
- 3-6 tablespoons 100% cocoa powder
- 1 teaspoon strawberry extract (optional)
- Freeze dried strawberries

Instructions for Frosting Base:

1. Add egg whites, sugar, and salt into a bowl (either metal or glass).
2. Briefly whisk the mixture and then put it over a pot of simmering water (make sure the bowl does not touch the water).
3. Occasionally whisk the mixture while it warms up and whisk it more as it heats up.
4. Keep the bowl over the pot of water until the mixture reaches an internal temperature of 160°F.
5. Transfer the bowl to a stand mixer and mix with the whisk attachment until you get a glossy peak.
6. Run the mixture on low and add tablespoon sized dollops of butter making sure that all the butter is incorporated before adding the next piece.

Instructions for Strawberry Frosting:

1. Take about $\frac{1}{3}$ of the frosting base and put it in a medium to large bowl.
2. Add 1 teaspoon of strawberry extract and crushed up freeze-dried strawberries (as many as you want) to the frosting.
3. Mix until just combined.

Instructions for Chocolate Frosting:

1. Take a little bit more than $\frac{1}{3}$ of the frosting base and put it in a medium to large bowl.
2. Add 2-4 tablespoons of cocoa powder to the frosting.
3. Mix until combined.
4. After you use this chocolate frosting (assembly step #11) add an additional 2-4 tablespoons of cocoa powder and mix until combined.

Instructions Decorating Frosting:

1. Take any leftover frosting and color it the colors of your choice for decoration.

Ingredients Strawberry Filling:

- A couple of handfuls of strawberries
- Some cane sugar
- 250 grams frozen or fresh strawberries
- 4 tablespoons lemon juice
- ¼ cup of cane sugar

Instructions Strawberry Filling:

Strawberry Slices:

1. Slice the fresh strawberries and then put them in a bowl.
2. Sprinkle some sugar onto the strawberries and mix to make sure all strawberries have an even amount.
3. Set aside (at least 15 minutes to allow for the moisture to be drawn out).

Strawberry Compote:

1. Put fresh or frozen strawberries, lemon juice, and cane sugar into a small saucepan.
2. Heat on medium and stir every once in while until thickens (about 30 minutes).
3. Put into a bowl and put it in the fridge to allow for it to cool completely.

Instructions Assembly:

1. Level cakes either with a knife or a cake leveler.
2. Put in the fridge until firm or overnight.
3. Place the first layer of chocolate cake.
4. On top of this layer add ½ of the strawberry frosting (easiest to make a ring of frosting around the edge and little on the rest of the cake), add the sliced strawberries, and then the strawberry compote.
5. Place the next layer of chocolate cake onto the previous (make sure to check that the layers are lined up and that the top is flat).
6. Repeat step #4 for this layer.
7. Place the final chocolate cake layer on top making sure that the top is flat and even, all the layers line up, and that there is no spillage of filling.
8. Put the cake into the fridge until the icing firms up a little.
9. Put an initial layer of chocolate icing onto the cake (in this step, make sure the top of the cake has icing and filled any holes/gap).
10. Get a spoon and swirl the top from the center out to get the effect of the rings of the tree.
11. Place the cake into the fridge until the icing is firm (about an hour).

Instructions Decorating:

1. Make sure the chocolate icing is now a darker color (step #4 of chocolate frosting) and put it in piping bag with any type of star-like tip.
2. Pipe onto the sides of the cake making sure nothing is too perfect (since we are trying to make it look natural) and be sure to add some of swirls that trees have as well.
3. Put it into the fridge until the frosting is firm.
4. For decorations (greenery and such) can do as much or as little

Some tips:

- a. Do any leaves, grass, and moss first so that you can base everything upon that.
- b. Add flowers of all sizes and colors (add some loose flower petals).
- c. Put the cake in the fridge between each round of decorating (making it firm so it is easier to not make or fix mistakes).

LAYER CAKE: CHILD

Funfetti Fireworks Cake

By Ellie Wolff, Age 12 of Tinton Falls, NJ – 1st Place

Ingredients for Cake:

3³/₄ cups cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
2¹/₂ sticks of butter
2 cups granulated sugar
1/3 cup vegetable oil
4 eggs
2 egg whites
3 teaspoons vanilla extract
1¹/₂ cups buttermilk
3/4 cups rainbow sprinkles

Ingredients Buttercream Frosting:

1¹/₂ sticks unsalted butter
5 cups confectioners sugar
1/3 cup heavy cream
3 teaspoons vanilla extract
1/4 teaspoon salt

Instructions for Cake:

1. Whisk together the first 4 ingredients.
2. In a stand mixer, beat the butter and sugar.
3. Add the oil, eggs, egg whites, and vanilla extract.
4. Add dry ingredients and buttermilk, alternating, until all mixed.
5. Fold in the sprinkles
6. Bake at 350°F for about 26 minutes.

Instructions for Buttercream Frosting:

1. Beat the butter until creamy.
2. Add the other ingredients and mix until blended.

LOAF: ADULT

Lemon Ricotta Pound Cake

By Brittney Stoddard of Colts Neck, NJ – 3rd Place

Ingredients for Cake:

1½ cups flour
1 teaspoon kosher salt
¾ cup unsalted butter
1½ cups part-skim ricotta cheese
1½ cups sugar
3 large eggs
1 teaspoon vanilla extract
2 tablespoons fresh lemon juice
zest from one lemon

Ingredients for Icing:

8 ounces cream cheese
4 cups powdered sugar
½ cup butter
4 tablespoons blended strawberries

Instructions for Cake:

Not provided.

Coconut Lime Loaf Cake with Lime Glaze

By Renee Zucconi of Red Bank, NJ – Honorable Mention

Ingredients for Cake:

- 1 ½ cups all-purpose flour
- ½ teaspoon salt
- 1 teaspoon baking powder
- 1 cup sugar
- 2 tablespoons lime zest
- ¾ cup coconut milk
- ½ cup coconut oil
- 2 large eggs
- ½ teaspoon coconut extract
- 2 teaspoons lime juice
- ½ cup sweet coconut

Ingredients for Lime Glaze:

- 1 cup powdered sugar
- 2 tablespoons fresh lime juice

Instructions for Cake:

1. Preheat oven to 350°F.
2. Spray 8½ x 4½ inch loaf pan with cooking spray.
3. Whisk together flour, salt, baking powder in a large bowl. In a small bowl combine sugar and lime zest. Rub with finger until fragrant then combine.
4. Combine coconut milk, coconut oil, eggs, lime juice and coconut extract.
5. Add wet ingredients to dry ingredients and stir ½ cup coconut. Pour batter into loaf pan and bake 60 minutes.

Instructions for Glaze:

1. In a small bowl whisk together 1 cup powdered sugar and lime juice.

RING: ADULT

Chocolate Ring Cake

By Vivian Becker of Manalapan, NJ – 1st Place

Ingredients for Cake:

- $\frac{3}{4}$ cup cocoa powder
- 2 cups flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 cups sugar
- 2 teaspoons vanilla extract
- 1 cup oil
- 2 eggs
- 1 cup milk
- 1 cup strong coffee
- 1 box chocolate pudding (instant)

Ingredients for Shiny Glaze:

- 1 cup heavy cream
- 2 cups dark chocolate
- 3 tablespoons corn syrup

Instructions for Cake:

1. Mix oil and sugar.
2. Add eggs then add vanilla extract.
3. Add the milk, then coffee.
4. Then add cocoa powder and box pudding.
5. Batter should be quite loose, don't worry.
6. Bake for about 15-18 minutes.

Instructions for Shiny Glaze:

1. Heat heavy cream to almost boiling.
2. Add chocolate and mix well until smooth.
3. Add corn syrup.
4. Can add any flavoring, I added 1 teaspoon of vanilla extract.

COFFEE CAKES

COFFEE CAKE: ADULT

Bourbon Glazed Coffee Cake with Fig Preserves

By Betty Soto of Brick, NJ – 1st Place

Ingredients for Cake:

- 1 stick (8 tablespoons) unsalted butter, room temperature
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon fine salt
- 1 cup granulated sugar
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup sour cream
- ⅔ cup fig preserves

Ingredients for Glaze:

- ¾ cup confectioners sugar
- 2 tablespoons bourbon

Ingredients for Crumb Topping:

- ¾ cup all-purpose flour
- ⅔ cup packed brown sugar
- 1 teaspoon ground cinnamon
- 1 pinch of fine salt
- 5 tablespoons unsalted butter, room temperature

Instructions for Crumb Topping:

1. Combine flour, brown sugar, cinnamon and salt in small mixing bowl, mix well.
2. Add butter and mix thoroughly with fork until all of butter has been evenly distributed in the flour. Form into small to medium clumps with your finger.

Instructions for Cake:

1. Preheat oven 350°F. Butter an 8” square pan.
2. Whisk together flour, baking powder, baking soda, and salt in a small bowl.

3. Beat together butter and sugar in large bowl with electric mixer on medium – high speed until light and fluffy, 3 minutes. Add eggs 1 at a time, beating after each addition. Beat in vanilla. Reduce speed to low, add flour mixture in 3 batches, alternating with sour cream, beginning and ending with the flour mixture, beating until just incorporated.
4. Spoon half of the cake batter into the prepared pan. Smooth with an offset spatula. Dollop the fig preserves on top and carefully smooth with the spatula. Spoon remaining cake batter on top and smooth the top. Sprinkle the crumb mixture on top.
5. Bake until the cake and topping are golden brown, and a toothpick comes out clean, about 1 hour. Let cool in pan 20 minutes, then invert onto a plate, invert again onto a rack to cool completely.

Instructions for the Glaze:

1. When the cake is cool, whisk together the confectioners sugar and bourbon in a medium bowl until smooth.
2. Drizzle glaze over the cake and let set.

Sour Cream-Orange Coffee Cake with Chocolate-Pecan Streusel

By Kathleen Healy-Wedsworth of Tinton Falls, NJ – 2nd Place

Ingredients for Streusel:

- 1½ cups golden brown sugar (packed)
- 1 tablespoon ground cinnamon
- 6 tablespoons (¾ stick) chilled salted butter, diced
- 1½ cups coarsely chopped pecans
- 1 cup (6 ounces) semi-sweet chocolate chips

Ingredients for Cake:

- 3 cups all-purpose flour
 - 1½ teaspoons baking soda
 - 1½ teaspoons baking powder
 - 1⅓ cups sugar
 - ¾ cup (1½ sticks) salted butter, room temperature
 - 3 large eggs
 - 1½ teaspoons grated orange peel
 - 1½ teaspoons vanilla extract
 - 1½ cups sour cream
 - ¼ cup orange juice
- Powdered sugar

Instructions for Streusel:

1. Whisk brown sugar and cinnamon in a medium bowl to blend. Add butter and rub in with fingertips until mixture holds together in small, moist clumps.
2. Mix in pecans and chocolate chips.
3. Do ahead: Can be made up to 3 days ahead. Cover and refrigerate.

Instructions for Cake:

1. Preheat oven to 350°F. Butter and flour 13x9x2 inch metal baking pan.
2. Sift flour, baking soda, and baking powder into medium bowl.
3. Using electric mixer, beat sugar and butter in large bowl until blended and smooth. Beat in eggs 1 at a time, then orange peel and vanilla extract.
4. Mix in flour mixture in 4 additions alternately with sour cream in 3 additions. Mix in orange juice.
5. Spread half of batter in prepared pan. Sprinkle with half of streusel.
6. Drop remaining batter over by heaping tablespoonfuls; carefully spread batter to make an even layer. Sprinkle with remaining streusel.

7. Bake cake for 30 minutes. Lay sheet of foil loosely over pan to keep topping from browning too quickly. Continue baking until the tester inserted into center of cake comes out clean about 35 minutes longer.
8. Remove foil. Cool cake in pan on rack 20 minutes. Dust with powdered sugar; serve warm or at room temperature.
9. Do ahead: Can be made 2 days ahead. Cool completely. Store airtight at room temperature.

Nutley Chocolate Cinnamon Coffee Cake

By Ann Zarella of Bradley Beach, NJ – 3rd Place

Ingredients for Cinnamon Mixture:

- 1 cups sugar
- 2 tablespoons cinnamon
- 3-4 tablespoons mini chocolate chips
- 3-4 tablespoons chopped nuts

Ingredients for Cake:

- 1 pint sour cream
- 2 sticks butter
- 4 eggs
- 2 cups sugar
- 3 cups flour
- 2 teaspoons vanilla extract
- 2 teaspoons baking soda
- 1 teaspoon salt

Have all ingredients at room temperature.

Grease pan, pre-heat oven to 350°F.

Instructions for Cinnamon Mixture:

1. Combine sugar, cinnamon, mini chocolate chips and chopped nuts, mix together and set aside.

Instructions for cake:

1. Mix flour with baking soda and salt. Set aside.
2. Beat butter well, continue beating while adding sugar, then beat for five minutes.
3. Add eggs one at a time, then add vanilla and beat for five minutes.
4. Add flour mixture alternately with sour cream, beginning and ending with flour.
5. Pour half the batter into prepared greased pan, sprinkle with half the cinnamon mixture, add rest of the batter on top, sprinkle the rest of the cinnamon mixture over the batter, then draw a spoon or knife through in both directions to draw the topping mixture through the batter.
6. Bake for about 77 minutes, if using a disposable aluminum pan, about 1 hour for a 9x13 inch pan. Ovens vary, check for browning and test for doneness.

GLUTEN FREE

CAKE: ADULT

Apple Cranberry Cake

By Mark Leveene of Marlboro, NJ – 3rd Place

Ingredients for Topping:

- 2 tablespoons (28 grams) butter, melted
- 2 tablespoons boiled cider (or regular cider)
- 3 cups (340 grams) cranberries, fresh or frozen
- 2 cups (226 grams) red apples, peeled and diced
- ½ cup (100 grams) granulated sugar

Ingredients for Cake:

- 3 cups (360 grams) King Arthur Measure for Measure gluten-free flour
- 1 teaspoon salt
- 1 tablespoon baking powder
- 2 teaspoons cinnamon
- 1⅓ cups (260 grams) granulated sugar
- 1⅓ cups (340 grams) applesauce, unsweetened
- 8 ounces (226 grams) butter, melted
- 4 large eggs
- 2 teaspoons vanilla extract

Preheat the oven to 350°F. Lightly grease a 9x13” pan, then line with parchment.

Instructions for Topping:

1. Drizzle the butter and the cider into the bottom of the pan. Spread the cranberries over the bottom, then top with the apples. Sprinkle with the sugar.

Instructions for Cake:

1. In a large bowl, mix by hand all the cake ingredients, mixing only until flour has been incorporated. Do not overmix.
2. Spread the batter over the fruit in the pan.
3. Bake the cake for 40 minutes, until the center feels firm when pressed, and a toothpick inserted into the middle comes out clean.
4. Remove the cake from the oven, and immediately invert it over a foil-wrapped cake board. Wait a few seconds, then carefully lift off the pan. Scrape any stuck-on fruit in the pan back onto the cake.
5. Serve warm or at room temperature.

COFFEE CAKE: ADULT

Gluten-Free Crumb Cake

By Jillian Gletow of Old Bridge, NJ – Honorable Mention

Ingredients for Topping:

- 16 tablespoons unsalted butter, melted and still warm
- 4²/₃ ounces sugar
- 4²/₃ ounces dark brown sugar
- 2 large egg yolks
- 1¹/₂ teaspoons ground cinnamon
- ¹/₄ teaspoon salt
- 12 ounces gluten-free flour

Ingredients for Cake:

- 8 ounces gluten-free flour
- 3¹/₂ ounces sugar
- ¹/₂ teaspoon baking soda
- ¹/₄ teaspoon salt
- ¹/₄ teaspoon xanthan gum (omit if it's in your flour blend)
- 6 tablespoons unsalted butter, cut into 6 pieces and softened
- ¹/₂ cup sour cream
- 2 large eggs, plus 1 egg yolk
- 1 teaspoon vanilla extract, plus ¹/₂ teaspoon vanilla extract
- 1 tablespoon ground cinnamon
- ¹/₄ teaspoon ground nutmeg
- Confectioners sugar

Instructions for Topping:

1. Whisk melted butter, sugar, brown sugar, egg yolks, cinnamon, and salt in a bowl until combined.
2. Stir in flour with a rubber spatula until the mixture resembles thick, cohesive dough. Set aside.

Instructions for Cake:

1. Adjust the oven rack to the upper-middle position and heat to 325°F. Line 8" square baking pan with aluminum foil and spray with vegetable oil.
2. Using a stand mixer fitted with a paddle, mix flour, sugar, baking soda, salt, and xanthan gum (if using) on low speed until combined. Add butter one piece at a time and continue to mix until the mixture looks like moist crumbs with no visible butter chunks remaining. Add sour cream, eggs, yolks, and

- 1 teaspoon of vanilla, increase the mixer speed to medium-high, and continue to beat until the batter is light and fluffy, scraping down the bowl as needed.
3. Measure 1 cup of the cake batter into a bowl, whisk $\frac{1}{2}$ teaspoon vanilla, cinnamon, and nutmeg.
 4. Scrape the remaining cake batter into the prepared pan and add the cinnamon-spiced batter on top. Swirl the spiced batter into the rest of the cake batter.
 5. Break up the topping into small pea-sized pieces and sprinkle over the top.
 6. Bake until crumbs are golden and a wooden skewer inserted in the center of the cake comes out clean, 45-60 minutes, rotating the pan halfway through.
 7. Let the cake cool in the pan for 30 minutes. Remove the cake and transfer to a platter. Dust with confectioners sugar before serving.