CAKES

CUPCAKES: ADULT

Apple Caramel Vanilla Cupcakes

By Jennifer Wolff of Tinton Falls, NJ – 1st Place

Ingredients for Cupcakes:

1 box vanilla cake mix
1 box instant vanilla pudding
4 eggs
1 cup sour cream
½ cup whole milk
¾ cup vegetable oil

Ingredients for Caramel Buttercream:

2 sticks of butter, soft
½ cup caramel sauce
4 cups of confectioner sugar
1 teaspoon vanilla
Pinch of salt

Ingredients for Apple Pie Filling:

3-4 apples chopped
½ cup sugar
3 tablespoons cornstarch
2 tablespoons caramel sauce
Water as needed

Instructions for Cupcakes:

1. Preheat oven to 325°F.
2. In a large bowl, mix the cake mix with pudding mix.
3. In another bowl, mix all other ingredients (eggs, sour cream, whole milk and vegetable oil).
4. Add the liquid mixture to the dry and mix well.
5. Fill cupcake liners and bake for about 18-20 minutes.

Instructions for Caramel Buttercream:

1. Mix the caramel and butter until soft.
2. Add all other ingredients (caramel sauce, confectioner sugar, salt and vanilla).

Instructions for Apple Pie Filling:

1. In a saucepan over medium heat, mix cornstarch with about ¼ cup of water.
2. Add apples, sugar and caramel sauce, cook until the apples are soft.
3. Blend with an immersion blender.

Instructions for Cupcake Assembly:

1. Beat the butter for several minutes until smooth.
2. Add the sugar, vanilla, heavy cream and salt.

Instructions to Assemble the Cake:

1. Fill cupcakes with apple pie filling.
2. Top with two rings of caramel buttercream.
3. Add more apple pie filling and top with caramel drizzle.

Red Velvet Cupcakes with Cream Cheese Frosting

By Felicia Moran of Howell, NJ – 2nd Place

Ingredients for Cupcakes:

2½ cups all-purpose flour
1½ cups sugar
1 tablespoon unsweetened cocoa powder
1 teaspoon of baking soda
1 teaspoon salt
1¼ cups oil
1 cup buttermilk, room temperature
2 eggs, at room temperature
2 tablespoons of red food coloring
1 teaspoon white vinegar
1 teaspoon vanilla extract

Ingredients for Cream Cheese Frosting:

1 lb. cream cheese, at room temperature
1 cup butter, at room temperature
1 teaspoon vanilla extract
4 cups confectioner's sugar, sifted
Decorations optional

Instructions for Cupcakes:

1. Heat oven to 350°F. Line 24 muffin cups with cupcakes liners.
2. In medium bowl, whisk flour, sugar, cocoa, baking soda and salt; reserve.
3. In large bowl, beat oil, buttermilk, eggs, food coloring, vinegar and vanilla with handheld mixer. Add reserved dry ingredients; mix until smooth and blended. Divide batter evenly among liners.
4. Bake 20-22 minutes, turning pans once halfway through. Test cupcakes with toothpick for doneness. Remove from oven; let cool completely.

Instructions for Cream Cheese Frosting:

1. In large bowl, beat cream cheese, butter and vanilla together until smooth.
2. Add sugar on low speed, beat until incorporated.
3. Increase speed to high and mix until very light and fluffy. Pipe or spread over cupcakes; decorate as you want.

LAYER CAKE: ADULT

"Non-Dairy Chocolate Overload Cake" with Shiny Chocolate Glaze

By Vivian Becker of Manalapan, NJ – 2nd Place

Ingredients for Chocolate Cake:

2 cups of all-purpose flour
½ teaspoon of baking soda
3 teaspoons baking powder
1 teaspoon salt
2 cups of sugar
1 cup oil
2 teaspoons vanilla
2 eggs, room temperature
1 cup non-dairy milk
¾ cup Dutch process cocoa
1 cup hot coffee (bloom the cocoa in the coffee for deep chocolate flavor)
¼ cup apple sauce

Ingredients for the Ganach (Shiny Chocolate Glaze):

8 oz chocolate
8 oz cream
1 teaspoon vanilla

Instructions for Chocolate Cake:

1. Preheat oven 350°F. Grease three 8-inch round pan.
2. Whisk dry ingredients (flours, baking soda, baking powder, & salt) in a medium bowl, set aside.
3. Mix sugar, oil and vanilla for about 3 minutes, then add the eggs one at a time, add non-dairy milk. Mix well.
4. Then add the cocoa to the hot coffee. Slowly add in the dry ingredients about ½ cup at a time. Mix until the flour is almost gone. Then add applesauce (batter will be thin).
5. Bake for about 25 – 30 minutes.

Instructions for Ganach (Shiny Chocolate Glaze:

1. In a small saucepan melt the chocolate and cream, add vanilla and a pinch of salt.

Chocolate Velvet Cake

By Mark Leveene of Marlboro, NJ – 3rd Place

May be made in advance and frozen.

Ingredients for the Sponge Sheet Cake:

5 eggs, separated
¼ cup sugar
1 teaspoon vanilla extract
3 tablespoons flour
1/8 teaspoon salt

Ingredients for Chocolate Filling:

24 oz bittersweet chocolate
1½ tablespoon espresso
½ cup boiling water
½ cup Grand Marnier or Triple sec (orange)
3 egg yolks
6 egg whites (1 cup)
⅛ teaspoon salt
¼ cup sugar
1 cup heavy cream

Ingredients for Chocolate Icing:

6 oz bittersweet chocolate
½ cup boiling water

Instructions for Sponge Cake:

1. Adjust oven rack to lower third and preheat oven to 375°F.
2. Butter a 10½ x 15½ x 1″ jelly roll pan. Line bottom and sides with one long piece of parchment, grease the paper, then dust with flour.
3. In a bowl of a stand mixer, beat the yolks at high speed for 3-4 minutes until it is thick and light lemon colored. Add 2 tablespoons of sugar (reserve remaining 2 tablespoons) and the vanilla. Continue to beat at high speed for 3-4 minutes until mixture is very thick and falls very slowly from beaters when they are raised.

4. Reduce to lowest speed and add the flour beating only until flour is incorporated.
5. In a large bowl with clean whisk beaters, beat the egg whites and salt at high speed until mixture holds a very soft shape. Gradually add the remaining 2 tablespoons of sugar and continue to beat until mixture is stiff but not dry.
6. In three additions, fold ½ of the whites into the yolks-don't be too thorough-then fold the yolks back into the remaining whites only until no white shows. Handle as little as possible.
7. Turn batter into the prepared pan. Spread as smoothly as possible; there should be no thin spots.
8. Bake for 18 minutes but watch for burning or until top is golden brown and springs back to touch in the center and cakes come away from the sides of the pan.
9. Spread a dry kitchen towel. Remove cake from oven and immediately invert onto a towel. Remove pan and parchments. Repeat to make a second sponge layer.

<u>Instructions to Assemble the Sponge Cake</u>:

1. Line the bottom of a 9 x 3″ spring form pan with parchment, ungreased.
2. At one short end of the sponge sheet, right up against the end, touching the edge trace around the springform pan with a small, sharp knife just to indicate a circle. Remove the springform pan and, with scissors, cut out the circle of cake. Repeat with the second sponge sheet, making a second circle of cake. Place one of the cake rounds in the pan.
3. With a ruler and toothpicks, carefully mark remaining pieces of cake into even slices 2¾″ wide (2 from one piece of cake and one from the other) marking from short end of sponge sheet so they are 9 1/2″ long. (Even through the pan is 10½″ on the shorter side, the sponge sheet will shrink to about 9½″). Cut with a small, sharp knife, cut against the ruler. This will give 3 slices 2¾x9½″.
4. Cut one inch off one of the strips making it 8½″long. Place it and the other two longer strips standing up around the sides of the pan, the topside of the cake against the pan. Fit the strips together tightly, pushing them into each other to make a tight fit. Reserve the remaining round of cake. You will not need the cut ends and pieces.

Instructions for the Chocolate Filling:

1. Melt chocolate, then place in bowl of a stand mixer and cool to room temperature.
2. Separately, dissolve the espresso in the boiling water and set side.
3. When chocolate has completely cooled, at the lowest speed, gradually beat in the coffee and orange liquor and then the egg yolks. Beat only until smooth, then set aside in a large separate bowl.
4. In a clean bowl of a stand mixer, beat the egg whites at high speed until they hold a very soft shape. Gradually beat in the sugar until the whites hold a point and are stiff but not dry.
5. Fold one large spoonful of whites into the chocolate mixture. Fold in another large spoonful. Gradually, in several additions, fold in ½ of the remaining whites. Don't be too thorough. Then fold in the chocolate mixture into the remaining whites, folding completely until no white remains.
6. In a clean, chilled bowl of an stand mixer, with chilled beaters, whip the heavy cream until it holds a soft shape but not stiff. Fold the cream into the chocolate mixture.
7. Pour the filling into the cake-lined pan almost up to the top, leaving just enough room to cover with the remaining circle of cake so the top is level with the sides of the cake.
8. Cover with plastic wrap or foil and place a cake pan over the foil as a weight. Refrigerate for at least 5 hours.
9. Place a lined cake board over the top of the cake and very carefully invert the cake.
10. Remove the bottom of the pan and the paper. Place strips of wax paper under the cake.

Instructions for the Icing:

1. Place chocolate and boiling water in a small saucepan over low heat, stir with a whisk until smooth.
2. Remove and let cool to room temperature, stirring the icing well.
3. Pour over chilled cake with only a little running over the sides working quickly as icing will set quickly.
4. Use a small spatula to smooth the sides then immediately remove the wax paper strips.
5. Refrigerate for a day or two before serving.

LAYER CAKE: TEEN

Dripping Ice Cream

By Ellie Wolff, Age 15 of Tinton Falls, NJ – 1st Place

Ingredients for Cake:

1 box of vanilla cake mix
1 box of instant vanilla pudding
4 eggs
1 cup sour cream
½ cup whole milk
¾ cup vegetable oil

Ingredients for Vanilla Buttercream Frosting:

4 sticks of butter
8 cups confectioners' sugar
2 tablespoons vanilla
2 teaspoons salt
½ cup heavy cream

Ingredients for Drip:

Chocolate wafers
Coconut oil
Heavy cream
Sprinkles

Instructions for Cake:

1. Preheat oven to 325°F.
2. In a large bowl, mix the cake mix with pudding mix.
3. In another bowl, mix all other ingredients (eggs, sour cream, milk and oil).
4. Add the liquid mixture to the dry ingredients and mix well.
5. Fill three (3) 8″pans with batter. Bake for 25 minutes.

Instructions for Vanilla Buttercream Frosting:

1. Beat butter first until soft.
2. Add confectioners' sugar, vanilla, salt and heavy cream, mix until well combined.

Instructions for Drip:

1. Microwave to melt chocolate wafers at 30 second intervals.
2. Add a little bit of coconut oil and heavy cream until desired consistency.

Instructions to Assembly Cake:

1. Stack cakes with buttercream in between.
2. Add the drip around the edges and the sprinkles at the bottom.
3. Use leftover cake scraps to make a giant cake pop, assemble it with the ice cream cone.
4. Cover with more of the melted chocolate and place on top of the cake. Enjoy!

LOAF CAKE: ADULT

Lemon Buttermilk Pound Cake

By Grace McCaffrey of Red Bank, NJ – 1st Place

Ingredients for Pound Cake:

3 cups of all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
1 cup of buttermilk
2 tablespoons grated lemon zest
2 tablespoons fresh lemon juice
1 cup (2 sticks) unsalted butter, softened
2¼ cups granulated sugar
3 large eggs

Ingredients for Lemon Syrup:

2 tablespoons of water
2 tablespoons granulated sugar
2 teaspoons fresh lemon juice

Ingredients for Lemon Glaze:

1 cup confectioners' sugar
2 tablespoons fresh lemon juice

Instructions for Pound Cake:

1. Preheat oven to 325°F. Grease and flour two 8½ x 4½-inch loaf pans.
2. In a medium bowl, whisk together the flour, baking soda and salt.
3. In a separate bowl, whisk together the buttermilk, lemon zest and lemon juice.
4. In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 3-4 minutes.
5. Add the eggs one at a time, beating well after each addition and scraping down the sides of the bowl as needed.
6. With the mixer at a low speed, alternately add the flour mixture and buttermilk mixture, beginning and ending with the flour mixture. Mix just until combined.
7. Divide the batter evenly between the prepared loaf pans and smooth the tops.

8. Bake for 55-65 minutes, or until a toothpick inserted into the center comes out clean.
9. Cool the cakes in the pans for 10 minutes.

Instructions for the Lemon Syrup:

1. While the cakes are baking, combine the water and sugar in a small saucepan.
2. Bring to a boil, stirring until the sugar dissolves.
3. Remove from the heat and stir in the lemon juice.
4. Turn the warm cakes out onto a wire rack set over parchment or foil and gradually brush the syrup over the tops and sides. Allow the cakes to cool completely.

Instructions for the Lemon Glaze:

1. Whisk together the confectioners' sugar and lemon juice until smooth.
2. Spoon or drizzle the glaze over the cooled cakes, allowing it to run down the sides.
3. Let the glaze set before serving or packaging.

COFFEE CAKE: ADULT

Blueberry Muffin Coffee Cake

By Joan Maldonado of Laurence Harbor, NJ – 1st Place

Ingredients for Coffee Cake:

2 cups of all-purpose flour
2 teaspoons of baking powder
¼ teaspoon salt
¾ cup sugar
½ cup butter
1 large egg, room temperature
½ cup heavy cream
1 tablespoon vanilla extract
1 cup fresh blueberries

Ingredients for Streusel Topping:

½ cup sugar
⅓ cup of all-purpose flour
¼ cup cold butter

Instructions for Streusel Topping:

1. Cut together (sugar, flour and cold butter) with a serving fork until it looks like wet sand.

Instructions for Coffee Cake:

1. Preheat oven to 375°F.
2. Place stick of butter into a 8x8" baking dish into heating oven to melt.
3. Combine flour, baking powder, and salt and set aside.
4. In a mixing bowl, pour melted butter, and sugar. Mix until light in color.
5. Add cream, vanilla, and egg and blend.
6. Add dry ingredients and blueberries, mix until just combined.
7. Pour the stiff batter into the melted butter dish (pregreased).
8. Spread evenly and sprinkle on streusel topping.
9. Bake 35-40 minutes or until toothpick comes out clean.
10. Cool completely, cut and serve.

Crumb Coffee Cake

By Tara Konze of Hazlet, NJ – Honorable Mention

First Make the Base (Cake)

Ingredients for Cake:

3 cups of all-purpose flour
3 teaspoons of baking powder
½ teaspoon salt
¾ cup canola oil
½ cup (1 stick) butter
1½ cups sugar
4 large eggs
¾ cup milk
2 teaspoons vanilla

Ingredients for Crumb:

1 cup (2 sticks) butter
1 tablespoon vanilla
5 cups of all
¾ cup sugar
¾ cup dark brown sugar
1 tablespoon cinnamon
Powdered sugar

Instructions for Coffee Cake:

1. Preheat oven to 350°F.
2. Combine with a fork the dry ingredients in one bowl (3 cups all-purpose flour, 3 teaspoons baking powder and ½ teaspoon salt.
3. In another bowl beat/cream ¾ cup canola oil, ½ cup softened butter and 1½ cups sugar together until fluffy.
4. Then beat in 4 eggs, ¾ cup milk and 2 teaspoons vanilla.
5. Slowly beat in the dry ingredients until all combined.
6. Spray cookie sheet (with sides) with nonstick spray and spread cake mix evenly.
7. Bake for approximately 30 minutes or until toothpick comes out clean.
8. Let cake completely cool.

Instructions for Crumb:

1. Preheat oven to 350°F.
2. In small saucepan on the stove on low heat melt 1 cup butter with 1 tablespoon of vanilla.
3. In another bowl, mix with a fork the dry ingredients (5 cups all-purpose flour, ¾ cup sugar, ¾ cup dark brown sugar and 1 tablespoon cinnamon).
4. Once butter and vanilla are melted pour over dry mix and completely mix with fork.
5. Using clean hands take that mixture and form "crumbs' placing it evenly on top of cooked cake.
6. Bake cake for an additional 25 minutes or until crumbs look completely cooked/dry.
7. Once cool, sprinkle with powdered sugar and enjoy!

COFFEE CAKE: CHILD

Cinnamon Streusel Coffee Cake

By Nicholas Foti, Age 9 of Middletown, NJ – 1st Place

Ingredients for Coffee Cake:

½ cup butter, softened
¾ cup granulated sugar
2 teaspoons vanilla extract
2 large eggs
2 cups of all-purpose flour
2 teaspoons of baking powder
1 pinch of salt
¾ cup whole milk

Ingredients for Cinnamon Swirls:

3 tablespoons of butter, softened
1 tablespoon cinnamon
½ cup all-purpose flour
½ cup brown sugar packed

Ingredients for the Crumb Topping:

5 tablespoons butter, softened
¾ cup flour
½ cup brown sugar packed
1 tablespoon cinnamon

Instructions for Coffee Cake:

1. Preheat oven to 350°F. Spray a 9 x 9″pan with non-stick baking spray.
2. In a large bowl, cream the butter and sugar. Stir in vanilla extract, eggs, baking powder and salt.
3. Alternative stirring in flour and milk until just combined. Do not over mix.
4. Pour half of batter into prepared pan.

Instructions for the Cinnamon Swirl:

1. In a small bowl, combine the butter, flour, brown sugar and cinnamon.
2. Pour into the batter in pan and swirl with a knife. Pour remaining half batter on top of the swirl.

Instructions for the Crumb Topping:

1. In the same small bowl using two forks mix butter, flour, brown sugar and cinnamon until mixture resembles coarse crumbs.
2. Sprinkle crumb topping on top of batter and press in lightly. Bake for forty to forty-five minutes or until a toothpick inserted in the center comes out clean.
3. Enjoy!