

# CAKES

## LAYER CAKES: TEEN

### *Fun at the Fair Cake*

Funfetti Cake with Vanilla Buttercream and Vanilla Pudding

By Ellie Wolff, Age 14 of Tinton Falls, NJ – 1<sup>st</sup> Place

#### Ingredients for Funfetti Cake:

- 3<sup>3</sup>/<sub>4</sub> cups flour
- 1 teaspoon of baking powder
- 1 teaspoon of baking soda
- 1 teaspoon salt
- 1<sup>1</sup>/<sub>4</sub> cups unsalted butter
- 2 cups granulated sugar
- 1/3 cup of vegetable oil
- 4 large eggs
- 2 large egg whites
- 3 teaspoons pure vanilla extract
- 1<sup>1</sup>/<sub>2</sub> cups buttermilk
- <sup>3</sup>/<sub>4</sub> cup rainbow sprinkles

#### Ingredients for Vanilla Pudding:

- 2 cups of whole milk
- 1 box of vanilla pudding mix

#### Ingredients for Vanilla Buttercream:

- 4 sticks of butter
- 8 cups of confectioner sugar
- 2 tablespoons vanilla
- Pinch of salt
- 1/2 cup heavy cream

#### Instructions for Cake:

1. Preheat the oven to 350°F.
2. Whisk the cake flour, baking powder, baking soda, and salt together in a large bowl. Set aside.

3. Beat the butter and sugar together.
4. Add the oil and beat for 1 minute until combined.
5. Add the eggs, egg whites, and vanilla extract and beat on medium-high speed until combined.
6. Add dry ingredients and buttermilk into three additions, mixing after each addition until incorporated.
7. Fold in the sprinkles.
8. Bake at 350°F for about 22 minutes.
9. Meanwhile, prepare the pudding according to the box instructions.

Instructions for Vanilla Buttercream:

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

Instructions to Assemble the Cake:

1. Cake layer, buttercream, pudding – repeat 2 more times.
2. Decorate and imagine yourself on the fun rides at the Monmouth County Fair!

# LAYER CAKES: ADULT

## *Biscoff Cake*

By Jackie Galayda of Howell, NJ – 2<sup>nd</sup> Place

### Ingredients for the Biscoff Cake Layers:

- 3 cups (375 grams) all-purpose flour
- 1 cup (200 grams) granulated sugar
- 2 cups (400 grams) packed dark or light brown sugar
- 2½ teaspoons (10 grams) baking powder
- 2 teaspoons (5 grams) ground cinnamon
- 1 teaspoon (6 grams) fine salt
- 1 cup (2 sticks, 226 grams) unsalted butter, room temperature
- 1 cup (240 grams) carton egg white or 7 large egg whites, room temperature
- 1½ cups (360 grams) buttermilk, room temperature
- 2 tablespoons (28 grams) vegetable or canola oil
- 2 teaspoons (8 grams) vanilla extract or vanilla bean paste

### Ingredients for Vanilla Buttercream Frosting:

- 3 cups (6 sticks, 678 grams) unsalted butter, room temperature
- 1 tablespoon (12 grams) vanilla extract or vanilla bean paste
- 1½ teaspoons (9 grams) fine salt
- 10 cups (1250 grams) powdered sugar

### Ingredients for the Cookie Buttercream Frosting Add-Ins:

- 1 cup (390 grams) cookie butter
- ¼ cup (60 grams) heavy whipping cream, room temperature

### Ingredients for Additional Decoration and Filling:

- 12 Biscoff cookies cut into small pieces
- 1 cup (390 grams) cookie butter

### Instructions for Biscoff Cake Layers:

1. Preheat the oven to 350°F/175°C. Line four 7-inch or three 8-inch cake pans with parchment rounds and grease with non-stick baking spray. Set aside.
2. Mix together 3 cups all-purpose flour, 1 cup granulated sugar, 2 cups brown sugar, 2½ baking powder, 2 tsp cinnamon, and 1 tsp salt with a stand mixer (with a paddle or whisk attachment) or hand mixer until fully combined.
3. Mix 1 cup of unsalted butter into the dry ingredients on a low speed. Continue to mix until no large chunk of butter remain, and the mixture looks crumbly.

4. Pour in 1 cup of egg whites and mix on low until incorporated.
5. Divide the batter evenly between the prepared pans. I like to use a digital scale to make sure each pan has the same amount of batter so that each cake layer is the same height.
6. Bake for 33-35 minutes or until a toothpick comes out with a few moist crumbs. Rotate the pans halfway through to help them bake evenly.
7. Let the pans cool for 10 minutes, then run a small offset spatula around the perimeter of the pan to separate the cake from the pan.
8. Place cake layers into the freezer for 30 minutes to accelerate the cooling process. Once the layers are cooled, carefully flip the pans and remove the layers.
9. Use a serrated knife to level the tops right before you plan to assemble your cake, or you can wrap and freeze them if you're making them in advance.
10. If you make these cake layers in advance and freeze them, let them thaw for about 20 minutes before making your cake. The cake layers should still be slightly cold to the touch, which will make it easier to assemble your cake.

#### Instructions for the Vanilla Buttercream Frosting:

1. While the cake layers are baked and cool, make the buttercream frosting.
2. Beat 3 cups of unsalted butter on a medium speed for 30 seconds with a paddle attachment, until smooth.
3. Mix in 1 tbsp of vanilla extract and 1½ tsp salt on a low speed.
4. Slowly add 10 cups of powdered sugar, 1 cup at a time. Add ½ cup of cream halfway through to make the frosting easier to mix.
5. Continue to mix at low speed for a few minutes, until the desired consistency is reached.
6. If the frosting seems too thick, add additional cream (1 tbsp at a time). If the frosting is too thin, add more powdered sugar (a quarter of a cup at a time).
7. Scoop 2 cups of the vanilla frosting into a separate bowl to make the cookie butter frosting. Set aside.
8. Cover the remaining vanilla frosting with plastic wrap to prevent it from crusting, then set aside.

#### Instructions for the Cookie Butter Frosting:

1. Mix 1 cup of cookie butter and ¼ cup of heavy cream into the reserved 2 cups of buttercream. Stir with a rubber spatula into the cookie butter is fully incorporated and the frosting is smooth.
2. Cover with plastic wrap and set aside.

### Instructions for Assembling the Biscoff Cake:

1. Build this cake on a greaseproof cake board or flat plate. Use a dab of frosting to help stick the first cake layer to the board.
2. Add an even layer of vanilla frosting on top of the cake layer, then chill the cake in the freezer for 5 minutes.
3. Spread a second layer of cookie butter frosting on top of the vanilla frosting. Drizzle  $\frac{1}{4}$  cup of warm cookie butter on top of the cookie butter frosting. Repeat with the remaining layers until all are stacked.
4. Spread a thin coat of frosting around the cake to fully cover the cake layers to help lock in any crumbs.
5. Smooth using a bench scraper, then chill the cake in the fridge (20 minutes) or freezer (5 minutes) until the frosting is firm to the touch.
6. Add a second, thicker layer of vanilla frosting around the cake and smooth using bench scraper.
7. Carefully press the chopped-up Biscoff cookies around the cake. Press larger chunks of cookies around the base and smaller bits higher up to create a cookie gradient.
8. Pipe a border around the top of the cake with the remaining frosting using your favorite piping tip. Top with a final drizzle of warm cookie butter and enjoy!

# CUPCAKES

## CUPCAKES: TEEN

### *Caramel Popcorn Cupcakes*

By Ellie Wolff, Age 14 of Tinton Falls, NJ – 1<sup>st</sup> Place

#### Ingredients for Cupcakes:

- 1½ cups all-purpose flour
- 2 teaspoons of baking powder
- ½ teaspoons salt
- ½ cup unsalted butter
- 1 cup granulated sugar
- ¼ cup sour cream
- ½ cup dulce de leche
- 2 teaspoons pure vanilla extract
- 2 large eggs
- ½ cup buttermilk

#### Filling:

- Dulce de leche

#### Ingredients for Buttercream Frosting:

- 1 stick of butter
- 2 cups of confectioner's sugar
- 2 tablespoons of dulce de leche
- Pinch of salt

#### Instructions for Cupcakes:

1. Preheat the oven to 350°F.
2. Mix dry ingredients (flour, baking powder and salt) in a bowl.
3. Beat sugar and butter in another bowl.
4. Add sour cream, dulce de leche and vanilla to the sugar/butter mix.
5. Add dry ingredients, alternating with buttermilk. Mix until well combined.
6. Pour into muffin cup.
7. Bake for 17 minutes.
8. Scoop out the cupcakes and fill with dulce de leche once baked and cooled.

Instructions for Buttercream Frosting:

1. Beat the butter for 3 minutes.
2. Add 1 cup of confectioner's sugar, then 2 tablespoons of dulce de leche, then the last cup of sugar and a pinch of salt. Beat for 4 minutes.

Spread buttercream frosting onto the cupcake and top with pieces of caramel popcorn! Enjoy!

# CUPCAKES: ADULT

## *Strawberry Crunch Cupcakes*

By Jackie Galayda of Howell, NJ – 2<sup>nd</sup> Place

### Ingredients for Cupcakes:

- 1½ cups all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon salt
- ½ cup unsalted butter (softened to room temperature)
- ¾ cup granulated sugar
- 2 large eggs (room temperature)
- 2 teaspoons vanilla extract
- ¾ cup whole milk (room temperature)

### Ingredients for Strawberry Crunch Topping:

- 10-12 Golden Oreo cookie
- ½ cup Freeze-dried strawberries
- ¼ cup unsalted butter (melted)

### Ingredients for Buttercream Frosting and Filling:

- 1 cup unsalted butter softened to room temperature
- 4 cups of powdered sugar
- 2 teaspoons vanilla extract
- ½ cup strawberry jam

### For Garnish:

- 6 strawberries (cut in half)

### Instructions for Cupcakes:

1. Preheat the oven to 350°F and line 12-cup muffin tray with cupcake liners and set aside.
2. In a medium mixing bowl, sift together all-purpose flour, baking powder, and salt. Whisk the dry ingredients to combine and set aside.
3. In a large mixing bowl, use a hand mixer to cream together unsalted butter and granulated sugar until creamy. Add eggs one at a time, mixing until just combined. Add vanilla extract and whole milk, continue to mix until well combined.
4. Gradually add the flour mixture to the butter mixture, ensuring there are no flour streaks left.

5. Scoop  $\frac{1}{3}$  cup of batter into each muffin liner using an ice cream scoop, filling them about  $\frac{3}{4}$  full.
6. Bake for 20-25 minutes until the edges turn golden. Remove from the oven and let them cool completely on a wire rack.

#### Instructions for the Strawberry Crunch Topping:

1. In a food processor, blend golden Oreo cookies and freeze-dried strawberries until crumbs form,
2. Add melted butter and pulse until it resembles wet crumbs. Transfer to a bowl and set aside.

#### Instructions for the Buttercream:

1. In a large mixing bowl, cream unsalted butter with a hand mixer for 10-12 minutes until fluffy and light. Alternatively, use a stand mixer for 6-8 minutes.
2. Add powdered sugar gradually, followed by vanilla extract and heavy cream. Mix until the buttercream is creamy and soft.
3. Fill a piping bag with a star tip nozzle with the buttercream, securing the top end with a clamp.
4. Fill another piping bag with strawberry jam, cut off the tip, and secure the end with a clamp.

#### Instructions to Decorate the Cupcakes:

1. To create a cavity in each cupcake, use a cupcake corer or the back of a decorating nozzle. Enjoy the leftover pieces of cupcake.
2. Fill the cavity with strawberry jam until full, then pipe buttercream onto the cupcake.
3. Generously sprinkle the prepared strawberry crunch topping and garnish with strawberry half.

# COFFEE CAKES

## COFFEE CAKES: ADULT

### *Blueberry Coffee Cake*

By Keri Sansevere of Ocean, NJ – 1<sup>st</sup> Place

#### Ingredients for the Streusel:

- ¼ cup granulated sugar
- ⅓ cup light brown sugar lightly packed
- 1 teaspoon ground cinnamon
- ⅛ teaspoon ground nutmeg
- ¼ pound 1 stick unsalted butter, melted
- 1⅓ cups all-purpose flour

#### Ingredients for the Cake:

- 6 tablespoons (¾ stick) unsalted butter at room temperature
  - ¾ cup granulated sugar
  - 2 extra-large eggs at room temperature
  - 1 teaspoon pure vanilla extract
  - ½ teaspoon grated lemon zest
  - ⅔ cup sour cream
  - 1¼ cups all-purpose flour
  - 1 teaspoon baking powder
  - ¼ teaspoon baking soda
  - ½ teaspoon kosher salt
  - 1 cup fresh blueberries
- Confectioners' sugar for sprinkling

#### Instructions for the Streusel:

1. Combine the granulated sugar, brown sugar, cinnamon, and nutmeg in a bowl.
2. Stir in the melted butter and then the flour. Mix well and set aside.

### Instructions for the Cake:

1. Preheat the oven to 350°F.
2. Butter and flour a 9-inch spring form pan.
3. Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment on high speed for 4 to 5 minutes, until light.
4. Reduce the speed to low and add the eggs 1 at a time, then add the vanilla, lemon zest, and sour cream.
5. In a separate bowl, sift together the flour, baking powder, baking soda, and salt.
6. With the mixer on low speed, add the flour mixture to the batter until just combined.
7. Fold in the blueberries and stir with a spatula to be sure the batter is completely mixed.
8. Spoon the batter into the prepared pan and spread it out with a knife.
9. With your fingers, crumble the topping evenly over the batter.
10. Bake for 40 to 50 minutes, until the cake tester comes out clean.
11. Cool completely and serve sprinkled with confectioner's sugar.

# LOAF or RING CAKES

## LOAF CAKE: CHILD

### *French Yogurt Cake*

By Teya Martinez, Age 10 of Ocean, NJ – 1<sup>st</sup> Place

#### Ingredients for Cake:

- ½ cup Greek or plain yogurt
- 1 cup sugar
- 3 eggs
- 1½ cups all-purpose flour
- ½ teaspoon salt
- 2 teaspoons of baking powder
- ½ cup vegetable or olive oil
- ½ teaspoon vanilla extract
- 2 tablespoons powdered sugar
- 1½ teaspoons lemon zest

#### Ingredients for Glaze:

- ¼ cup fresh lemon juice
- ¾ cup powdered sugar
- ½ teaspoon lemon zest

#### Instructions for Cake:

1. Preheat the oven to 350°F.
2. Spray a bread pan or round cake pan with nonstick oil.
3. In a medium-sized mixing bowl, whisk together the yogurt, sugar, and eggs until blended.
4. Next, stir in the flour, baking powder, salt, and vanilla.
5. Finally, stir in the oil, and lemon zest until smooth.
6. Pour the batter into the pan and bake for 40-50 minutes. Check if it is done by inserting a toothpick into the center of the cake. If it is clean when you pull it out, the cake is done, otherwise the cake needs to be baked longer.
7. Allow the cake to cool in the pan for 10-15 minutes.
8. Whisk lemon juice, powdered sugar and lemon zest for the glaze. Drizzle with a glaze or sprinkle with powdered sugar.

## LOAF CAKE: ADULT

### *Blueberry Pound Cake*

By Mary Anne Vitello of Neptune City, NJ – 1<sup>st</sup> Place

#### Ingredients for Blueberries:

- 3 cups of blueberries
- ¼ cup all-purpose flour

#### Ingredients for Cake:

- 3 cups of all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon salt
- 3 sticks of butter
- 3 cups of sugar
- 5 eggs
- 1 tablespoon vanilla extract
- ½ teaspoon almond extract

Powdered sugar for dusting

#### Instructions for Cake:

1. Preheat the oven to 325°F. Grease and flour bundt pan.
2. Mix blueberries and ¼ cup flour in a bowl. Set aside.
3. In a medium bowl, mix flour, baking powder, and salt. Set aside.
4. In a separate bowl, beat butter and sugar until smooth. Gradually add eggs, vanilla extract and almond extract.
5. Alternate adding dry ingredients (flour, baking powder, and salt). Mix on low until well incorporated.
6. Fold in blueberries.
7. Pour batter into the prepared grease and flour bundt pan.
8. Bake for 60 to 70 minutes, until the tester inserted comes out clean.
9. Cool and dust with powdered sugar.

## ***Carrot Cake***

By Sharon Vitello of Neptune City, NJ – 2<sup>nd</sup> Place

### Ingredients for Cake:

- 4 eggs
- 2 cups of sugar
- 2 cups of flour
- 2 teaspoons of baking soda
- 2 teaspoons of baking powder
- 2 teaspoons cinnamon
- 1 pounds shredded carrots
- 1 cup chopped walnut
- 1½ cup vegetable oil

### Ingredients for Icing:

- 2 tablespoons of milk
- 1 cup powdered sugar
- 1 teaspoon cinnamon

### Instructions for Cake:

1. Preheat the oven to 350°F.
2. Beat together eggs and sugar. Add together dry ingredients (flour, baking soda, baking powder, and cinnamon).
3. Add oil, carrots and walnuts, stir until combined.
4. Pour into bundt or 2 x 9 rounds pan.
5. Bake for 45 minutes.
6. Let cool and spread icing.

## ***Zucchini Cake with Ginger and Hazelnuts***

By Allison Upton of Matawan, NJ – 3<sup>rd</sup> Place

### Ingredients for Cake:

- 2 cups of all-purpose flour
- 1 teaspoon baking soda
- $\frac{3}{4}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- $1\frac{1}{4}$  cups sugar
- 2 large eggs
- $\frac{1}{2}$  cup vegetable or canola oil
- $\frac{1}{3}$  cup orange juice
- 2 teaspoons orange zest
- 2 teaspoons peeled, grated ginger root
- 1 teaspoon vanilla extract
- $1\frac{1}{2}$  cups grated zucchini
- $\frac{1}{2}$  cup finely chopped hazelnuts

### Instructions for Cake:

1. Preheat the oven to 350°F.
2. Sift the flour, baking soda, baking powder, and salt into a large bowl. Stir in the sugar.
3. In another bowl, whisk together the eggs, oil, orange juice, orange zest, ginger, and vanilla.
4. Pour the wet ingredients into the bowl with the flour and stir until just combined.
5. Fold in the zucchini and hazelnuts.
6. Butter and flour a tube or bundt pan.
7. Scrape the batter into the pan.
8. Bake for about 45 minutes, or until a toothpick inserted into the center of the cake comes out clean.
9. Cool the cake in the pan for 10 minutes. Remove from the pan and cool completely on a wire rack. Slice and serve.