

# Chocolate Peanut butter layer cake

## Cake ingredients:

- 1  $\frac{3}{4}$  cups All Purpose flour
- 2 cups sugar
- 2  $\frac{1}{4}$  teaspoons baking Soda
- $\frac{1}{2}$  teaspoon baking Powder
- 1 teaspoon salt
- 1 cup milk
- $\frac{1}{2}$  cup vegetable oil
- 1  $\frac{1}{2}$  teaspoons vanilla
- 2 large eggs
- 1 cup hot water.

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Homemade Chocolate Cake  
1<sup>st</sup> Place Winner

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## Frosting ingredients:

- 2 cups salted butter at room temperature
- 1  $\frac{1}{4}$  cups Peanut butter
- 9 cups powdered sugar
- 6-7 tablespoons water or milk
- 6 Reeses cups, Chopped

## Topping and Ganache ingredients:

- 6 ounces Semi-Sweet Chocolate chips
- $\frac{1}{2}$  cup heavy whipping cream
- 8 ~~Reeses~~ Reeses, cut in half
- Crumbled Reeses

## Instructions:

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### Cake:

Preheat oven to 350° and Prepare 3 8 inch cake Pans. (Grease bottom and Place Parchement circle in Pan, Grease Parchement)

Add the flour, sugar, cocoa, baking Powder, baking Soda, and Salt to a large mixing bowl, whisk to combine and set aside.

Add the milk, oil, vanilla, and eggs to a medium bowl, mix to combine. Add the wet ingredients to the dry ingredients and beat until well combined. Slowly add the hot water to the batter and mix on low speed until well combined.

Divide the batter evenly between the Pans and bake For 22-25 minutes, or until a toothpick comes out with a few moist crumbs. Remove cakes from oven and allow to cool for 2-3 minutes, then remove from Pans and cool completely.

### Frosting:

Combine the butter and Peanut butter in a large mixing bowl until well combined. Add about 1/2 of the powdered sugar and mix until smooth. Add 3 tablespoons of water or milk and mix until smooth. Add remaining powdered sugar, mixing until smooth. Add remaining water or milk to achieve desired frosting consistency.

### Ganache:

Place chocolate chips into a heat proof bowl. Heat heavy cream in the microwave until just boiling. Pour cream over chocolate chips and allow to stand a few minutes, then whisk until smooth.

### Assembly:

Place first cake layer on a cake board. Top with about 1 cup of frosting and smooth into an even layer. Add about 1/2 of the chopped Reeses to the top of the frosting and press them into the frosting. Spread a small amount of frosting on top so that the next layer will stick.

Repeat the above steps for the second layer.

Place the final layer on top. Smooth out the frosting on the sides to create a thin crumb coat. Add about 1 cup of the frosting to the top of the cake and smooth into an even layer. Frost the sides of the cake, and decorate as desired.

Apply ganache to the edges of the cake, allowing it to drizzle down the sides. Fill in the top of the cake and smooth ganache into an even layer and allow it to firm about 10 minutes.

Decorate with remaining frosting, Reeses halves and crumbled

Reeses.

Refrigerate the cake until ready to serve, Serve at room temperature.

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Homemade Chocolate Cake  
2nd Place Winner

**Chocolate Crunch Fantasy Cake**

**Ingredients:**

- 2 cups all-purpose flour
  - 2 cups sugar
  - ¾ cup unsweetened cocoa powder
  - 2 tsp baking powder
  - 1 ½ tsp baking soda
  - 1 tsp salt
  - 1 tsp espresso powder
  - 1 cup buttermilk (PA Preferred Buttermilk, Marburger's Farm Dairy)
  - ½ cup canola oil
  - 2 large eggs, room temp (PA Preferred Butter, Marburger's Farm Dairy)
  - 2 tsp vanilla extract
  - 1 cup boiling water
  - 6-9 oz dark chocolate ganache (4 oz dark chocolate chips + 3 oz scalding heavy cream, melted together)
  - 1 cup chocolate crunchies
- Chocolate Buttercream Frosting Recipe

**Directions:**

1. Preheat oven to 350F. Prepare 3 9-inch cake pans by spraying with baking spray or buttering and lightly flouring.
2. Add flour, sugar, cocoa, baking powder, baking soda, salt, and espresso powder into a large bowl. Whisk thoroughly to combine.
3. Add buttermilk, canola oil, eggs, and vanilla extract to flour mixture and mix together on medium speed until well combined. Reduce speed and carefully add boiling water to the cake batter until well combined.
4. Distribute cake batter evenly between the prepared cake pans. Bake for 30-35 minutes, until a toothpick or cake tester inserted in the center of the chocolate cake comes out clean.
5. Remove from the oven and allow to cool for 10 minutes, and then remove from pans to cool completely.
6. Spread the dark chocolate on the tops of 2 of the cakes. Top each layer of ganache with chocolate crunch topping. Frost the entire cake with chocolate buttercream frosting and decorate as you see fit.

### **Chocolate Buttercream Frosting**

#### **Ingredients:**

**1 pound of butter, softened to room temp (PA Preferred Butter, Marburger's Farm Dairy)**

**3 ½ - 4 ½ cups powdered sugar**

**1/3 - ¼ cup cocoa powder**

**2-3 Tbsp Heavy Cream (PA Preferred Heavy Cream, Marburger's Farm Dairy)**

#### **Directions:**

1. In an electric mixer with a whisk attachment, beat the butter until light and fluffy.
2. Add 3 cups of powdered sugar and all of the cocoa powder. Beat until combined.
3. Add the remaining powdered sugar and 2 Tbsp of heavy cream and beat until fluffy. Add the remaining heavy cream until desired consistency is achieved.

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**Chocolate Cake with Peanut Butter and Chocolate  
Mascarpone Fillings**

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Homemade Chocolate Cake  
**3rd Place Winner**

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**Ingredients:**

**Chocolate Cake**

1 ¾ cups all-purpose flour  
¾ cup cocoa powder  
1 1/2 tsp baking powder  
1 1/2 tsp baking soda  
2 cups sugar  
1 tsp salt  
1 cup whole milk  
½ cup vegetable oil  
2 eggs at room temperature  
2 tsp vanilla extract  
1 cup boiling coffee

**Peanut Butter Filling**

½ cup butter  
1 cup creamy peanut butter  
4 cups confectioners sugar  
1/3 cup whole milk

**Chocolate Mascarpone Filling**

6 oz mascarpone cheese  
1 ¼ cups heavy cream  
½ cup powder sugar  
¾ tsp vanilla extract  
½ cup melted bittersweet chocolate

**Chocolate Frosting**

½ cup butter  
1/3 cup shortening  
1/3 cup cocoa  
3 cups powder sugar  
3 Tbl whole milk  
1 cup hot fudge topping

**Garnish**

Chopped salted cocktail peanuts

## Instructions

### **To make the chocolate cakes:**

Prepare two 9 inch cake pans with parchment paper circles in the bottom, and grease the sides.

Sift all dry ingredients into a large bowl and then whisk together.

Add eggs, milk and vegetable oil to the dry ingredients and mix well.

Add vanilla to boiling coffee and add to mixture. Mix well.

Pour into cakes pans and bake at 350 degrees for about 30-35minutes, or until a toothpick comes out with a few crumbs.

Remove cakes from oven and allow to cool for about 10 minutes, then remove to cooling racks to cool completely.

### **To make the Peanut Butter Filling**

Cream butter and peanut butter together until light and fluffy.

Add the confectioner sugar alternately with the milk, beat until light and fluffy

### **To make the Chocolate Mascarpone**

Melt ½ cup bittersweet chocolate in a microwave safe bowl, set aside.

Using a hand mixer, beat the mascarpone, cream, sugar and vanilla on low until no lumps.

Add the melted chocolate and mix on medium speed until thick stiff peaks form, refrigerate while making frosting.

### **To make the Chocolate Frosting**

Cream the butter and shortening together until light and fluffy.

Add the rest of the ingredients in order given and beat until fully incorporated.

### **To assemble the cake:**

Cut cooled cakes in half with a serrated knife, place layer 1 on serving plate. Top evenly with one third of the peanut butter filling. Then top the peanut butter filling with one third of the chocolate mascarpone filling. Place next cake layer on top and repeat this process until the last layer is on top. Then frost and decorate the top and sides of the cake with the chocolate frosting. Garnish the top and sides of the cake with chopped cocktail peanuts. \*\*\* Please note that this cake must be refrigerated....bring to room temperature before serving.



# Chocolate Cherry Pecan Pie Cake

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## Cake Ingredients:

- 6 cups sugar
- 6 cups flour
- 2 1/4 cups cocoa
- 6 tsp baking powder
- 3 tsp baking soda
- 1 1/2 tsp salt
- 6 eggs
- 3 cups soured milk (3 cups milk and 3 Tbsp vinegar)
- 3 cups cold black coffee
- 1 1/2 cup vegetable oil
- 6 tsp vanilla extract

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Homemade Chocolate Cake  
4th Place Winner

## Cake Directions:

1. Combine all ingredients in a mixing bowl and beat with mixer for 2 minutes.
2. Use 2 spring form pans and line bottom with wax paper and spray sides with cooking spray.
3. Pour some of the cake batter into the cake pan, then put pie into the cake batter making sure its centered, then pour the rest of the cake batter over the pie to completely cover the pie.
4. Bake at 350 for 70-80 minutes or until toothpick comes out clean

\*\* Note: Make pies the night before and let cool. Don't use hot pies in cake batter

## Maple Chocolate Ganache Ingredients:

- 3/4 cup chocolate chips
- 1/3 cup maple syrup

## Maple Chocolate Ganache Directions:

1. Melt ingredients in microwave at 30 sec intervals, keep stirring until melted

# Chocolate Cherry Pecan Pie Cake

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## **Pecan Pie Ingredients:**

- 1 cup packed brown sugar
- 1/3 cup melted butter
- 3/4 cup light corn syrup
- 1/2 tsp salt
- 3 eggs
- 1 1/2 cups pecan halves
- 1 frozen pie crust

## **Pecan Pie Directions:**

1. Heat oven to 375, place cookie sheet in oven
2. In a medium bowl mix brown sugar, butter, corn syrup, salt, and eggs with electric mixer on medium speed until well blended, stir in pecans and pour into frozen crust.
3. Bake on preheated cookie sheet 35-45 minutes or until center is set

## **Cherry Pie Ingredients:**

- 1 box pie crusts
- 2 cans cherry pie filling
- 1 tsp milk
- 1 tsp sugar

## **Cherry Pie Directions:**

1. Heat oven to 425. Put pie crust in 9 inch pan
2. Spoon pie filling into crust. Top with second crust, seal edges and flute. Cut slits in top crust.
3. Bake 40-45 minutes or until crust is golden brown.

## **Pecan Coconut Icing Ingredients:**

- 1 cup evaporated milk
- 1 cup brown sugar
- 3 egg yolks

# Chocolate Cherry Pecan Pie Cake

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½ cup butter

1 tsp vanilla

1 cup chopped pecans

1 1/3 cups coconut flakes

## **Pecan Coconut Icing Directions:**

1. In a large pan combine evap milk, brown sugar, egg yolks, butter, and vanilla.
2. Cook over low heat, stir constantly until thick.
3. Remove from heat and add pecans and coconut.
4. Let cool before spreading on cake.

## **Chocolate Butter Cream Frosting Ingredients:**

2 cups softened butter

1 cup cocoa

10 cups powdered sugar

2 tsp vanilla

6-8 Tbsp milk

## **Chocolate Butter Cream Frosting Directions:**

1. Whip butter and cocoa together until smooth.
2. Stir in vanilla and powdered sugar.
3. Slowly stir in milk until frosting reaches desired consistency.

## **To Ice Cake:**

1. Ice between layers with chocolate and pecan icings. Then layer cakes. Finish with chocolate icing outside and on top of the cake, some maple chocolate ganache on top of the chocolate icing, then pecan icing on top of ganache. Take maple chocolate ganache and drizzle down the sides.

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## Chocolate Maraschino Cherry Cake

### Cake:

4 ounces semi sweet chocolate  
1-1/2 c. strong hot coffee  
2-1/2 c. flour  
3 c. sugar  
1-1/2 c. Hershey's Special dark cocoa  
1-1/4 t. salt  
2 t. baking soda  
1 t. baking powder  
3 large eggs  
3/4 c. Wesson oil  
1-1/2 c. buttermilk  
1/2 c. milk  
2 t. vanilla extract  
2 t. chocolate liquor

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Homemade Chocolate Cake  
**5th Place Winner**

Preheat oven to 350. Grease and flour three 8" round pans. Line bottoms with parchment; grease and flour parchment.

In medium bowl, combine semi-sweet chocolate with hot coffee, and let it melt.

Combine flour, sugar, salt, baking powder, baking soda, and cocoa in large bowl; set aside.

In large bowl, beat eggs; slowly add oil, buttermilk, milk, flavorings, and melted chocolate mixture. Beat until well mixed. Add dry ingredients and beat at medium speed until just combined. Divide batter among three pans and bake 35-40 minutes. Cool on rack for 10 minutes, and remove from pans.

### Maraschino cherry buttercream frosting:

2 sticks butter  
1 t. vanilla extract  
1/2 t. almond extract  
6 c. confectioner's sugar  
2 T. maraschino cherry juice  
1/2 c. chopped maraschino cherries

Cream butter with flavorings. Add confectioner's sugar and beat till well mixed. Add juice. Fold in cherries.

### Chocolate Ganache:

1/2 c. heavy cream  
1/2 c. semi sweet chocolate chips

1 t. vanilla extract

3 t. cherry extract

Boil cream. Pour over chocolate to melt. Add vanilla and cherry extract. When melted, cool till it thickens.

**Assemble:**

Place one cake layer on plate. Brush layers lightly with chocolate liquor (optional). Spread buttercream frosting in between layers. Frost cake with it. Pour ganache over top, so it drips down the sides.

Garnish with chocolate covered cherries. Pipe borders around top and bottom of cake.