

Angel Food Cake.

contest # #50

- 1 1/2 cups egg whites PA. preferred. (room Temperature)
- 1 1/2 cups sifted cake flour
- 1 1/2 cups sifted powdered sugar
- 1 1/2 teaspoons cream of tartar
- 1 teaspoon vanilla
- 1 cup granulated sugar

* 1st *
* place *

Sift together powdered sugar and flour.
In a large bowl beat egg whites, cream of tartar and vanilla, until soft peaks form, then gradually add granulated sugar, add the powdered sugar mixture, gently folding in by fourths.
Pour into ungreased 10-inch tube pan.
Bake on lowest rack at 350° oven for 45 minutes.

Frosting.

- 1 cup Crisco
- 1/2 cup real butter, *Land O Lakes*
- 2 lb. 10X sugar.

- 1 teaspoon vanilla
- 1/3 cup Evap. orated milk.

Beat Crisco and butter together gradually add 10X sugar and Evaporated milk and then beat for 5 min.
Tint frosting and decorate cake as desired.

* 2nd place *
#28
contestant

Angel Food Cake

1 ¼ cup sugar

¼ tsp. salt

1 cup cake flour

12 egg whites; PA Preferred

1/3 cup warm water

1 tsp. vanilla

1 ½ tsp. cream of tartar

1. Place sugar in food processor and blend for 2 minutes, until sugar becomes very fine.
2. In a medium bowl, combine cake flour, salt, and half of the fine sugar. Sift together and set aside.
3. Preheat oven to 350 deg.
4. Combine egg whites, vanilla, water and cream of tartar in large bowl. Whisk ingredients together by hand for 2 minutes until well combined. At this point, switch to hand mixer or pour egg white mixture into bowl of a stand mixer with a whisk attachment. Gradually add remaining egg white mixture until soft peaks form.
5. Sprinkle some of the flour mixture on top of the egg white mixture. Gently stir in. repeat until all flour mixture has been evenly stirred in.
6. Spoon mixture into ungreased tube pan. Bake for 45 min until golden brown and cake is cooked through.
7. Invert cake pan and cool upside down until cake is completely cooled.
8. Once cooled, carefully remove from the pan.
- 9.

Glaze

1 tsp vanilla

3 T lemon juice

6 T butter melted

2 cups confectioners' sugar

Combine butter, confectioners' sugar, juice, and vanilla in medium bowl; stir until smooth. Pour over cooled cake and spread with spatula. Glaze will set hard within 30 minutes. Garnish with lemons and blueberries.

ANGEL FOOD DELUXE

- 1 cup cake flour
- 1½ cups confectioners' sugar
- 12 egg whites (1½ cups)
- 1½ teaspoons cream of tartar
- ¼ teaspoon salt
- 1 cup granulated sugar
- 1½ teaspoons vanilla
- ½ teaspoon almond extract

Heat oven to 375°. Stir together flour and first amount of sugar; set aside.

In large mixer bowl, beat egg whites, cream of tartar and salt until foamy. Add second amount of sugar, 2 tablespoons at a time, beating on high speed until meringue holds stiff peaks. Gently fold in flavorings. Sprinkle flour-sugar mixture, ¼ cup at a time over meringue, folding in gently just until flour-sugar mixture disappears. Push batter into ungreased tube pan, 10x4" inches. Gently cut through batter.

Bake 30 to 35 minutes or until top springs back when touched lightly with finger. Invert tube pan on funnel; let hang until cake is completely cool.

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~~*~~
3rd
place

#60
contestant
#7

Vanilla Buttercream Frosting

- ⅓ cup butter or margarine, softened
- 4 cups powdered sugar, divided
- 3 to 4 tablespoons milk
- 1½ teaspoons vanilla extract

Beat butter with electric mixer on medium speed in large bowl until creamy. With mixer running, gradually add about 2 cups powdered sugar, beating until well blended. Slowly beat in milk and vanilla. Gradually add remaining powdered sugar, beating until smooth. Add additional milk, if necessary, until frosting is desired consistency.

Makes about 2½ cups frosting

FILLING:
PUREE 1 C STRAWBERRIES
ADD:
1½ C SOFT BUTTER
2 C 10X SUGAR
1 CONTAINER MARSHMALLOW CREAM

VANILLA BUTTER-CREAM FROSTING

In large bowl, with mixer at low speed, beat one and one half 16-ounce packages confectioners' sugar (5 2/3 cups) and 2 3/4 cups margarine or butter (5 1/2 sticks), softened, just until mixed. Increase speed to high; beat 10 minutes. Reduce speed to medium; beat in 1/4 cup heavy or whipping cream and 1 tablespoon vanilla extract, scraping bowl often.

DECORATE WITH FLOWERS, SUGAR FLOCKS, SANDING SUGAR, SUGARED LEAVES

ADD STRAWBERRY JELLY TO FROSTING

Raspberry Angel Food Cake 2018

Cake

1 ¼ cup sifted cake flour

1 ½ cups sugar

½ teaspoon salt

1 ¼ cups egg whites (used Redners PA Preferred eggs)

1 teaspoon cream of tartar

½ teaspoon vanilla extract

½ teaspoon raspberry extract

6 ounces raspberries

Preheat oven to 350 degrees F. Sift the flour, ¾ cup of the sugar salt together 3 times. Beat the egg whites, cream of tartar and extracts together with an electric mixer on low speed until frothy. Increase to medium speed and beat until the mixture is 4 times its original volume. Continue to beat and add the remaining sugar. Sift the flour mixture into the egg white mixture with a spatula. Pour the batter into an ungreased tube pan. Add the raspberries, one at a time, about halfway into the batter around the pan. Bake 45-50 minutes. Cool.

Icing

1 bag powder sugar (2 lbs)

1 cup butter

1 teaspoon vanilla extract

½ cup milk

Cream butter and vanilla, in mixer. Add in powder sugar, one cup at a time. Add a little milk when mixer has trouble with thickening icing.

Glazed Raspberries

Melt 6 tablespoons seedless red raspberry jam (I make my own) with a little lemon juice in the microwave for 15 seconds. Roll raspberries in glaze and put on top of cake.

4th
Place

~~X~~ 5th Place ~~X~~

#9
Contestant
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HARRY AND MEGHANS ROYAL WEDDING CAKE
(LEMON CAKE, LEMON CURD, LEMON-
ELDERFLOWER FROSTING)

CAKE

1 CUP CAKE FLOUR
1 ½ CUPS 10X SUGAR
1 ¾ CUPS PA PREFERRED EGG WHITES
½ TEASPOON SALT
1 ½ TEASPOONS CREAM OF TARTAR
1 CUP SUPERFINE SUGAR
2 TABLESPOONS FRESH LEMON JUICE
1 TEASPOON LEMON EXTRACT
ZEST OF ONE LEMON

FILLING

1 CUP WHITE SUGAR
3 EGGS, BEATEN
¾ CUP FRESH LEMON JUICE
3 DROPS YELLOW FOOD COLORING
1 STICK OF UNSALTED BUTTER

FROSTING

1 CUP UNSALTED BUTTER
½ CUP SHORTENING
4 CUPS 10X SUGAR
¼ CUP FRESH LEMON JUICE
1 TEASPOON ELDERFLOWER CORDIAL

GARNISH

GUMPASTE FLOWER, LEMON SLICES, SPARKLE
SUGAR

SIFT CAKE FLOUR AND 10X SUGAR TOGETHER 4
TIMES. SET ASIDE. PREHEAT OVEN TO 350
DEGREES. IN A LARGE MIXING BOWL, BEAT EGG
WHITES ON MEDIUM SPEED TILL SOFT PEAKS
FORM. ADD SALT AND CREAM OF TARTAR.
INCREASE SPEED OF MIXER, ADD SUPERFINE
SUGAR, ONE TABLESPOON AT A TIME, TILL STIFF
PEAKS FORM. FOLD IN LEMON JUICE AND
EXTRACT. FOLD IN FLOUR/10X SUGAR MIXTURE.
FINALLY, FOLD IN LEMON ZEST. SPOON BATTER
INTO A TUBE PAN. CUT THROUGH BATTER WITH
A SHARP KNIFE TO RELEASE AIR BUBBLES. BAKE
FOR 40 MINUTES. REMOVE FROM OVEN, INVERT
PAN. COOL FOR 3 HOURS.

COMBINE SUGAR, EGGS, LEMON JUICE, AND
FOOD COLORING IN A MEDIUM SAUCEPAN.
STIRRING CONSTANTLY WITH A WHISK, HEAT ON
MEDIUM UNTIL MIXTURE THICKENS. REMOVE
FROM HEAT, ADD BUTTER. WHISK TILL BUTTER IS
MELTED AND SMOOTH. POUR INTO GLASS
BOWL. COVER TOP WITH WAX PAPER. LET
COOL.

COMBINE BUTTER AND SHORTENING IN A LARGE
MIXING BOWL. BEAT TILL CREAMY. GRADUALLY
ADD 10X SUGAR, LEMON JUICE, AND
ELDERFLOWER CORDIAL. BEAT TILL FLUFFY.

CUT CAKE IN HALF. PLACE BOTTOM LAYER ON
CARDBOARD. PIPE ICING DAM AROUND LAYER.
FILL WITH LEMON CURD. REPLACE TOP. FROST
ENTIRE CAKE. DECORATE WITH GARNISHES AS
DESIRED.

***I WOULD REFRIGERATE CAKE BECAUSE OF
LEMON CURD.