

Apple Pie

Continued from **B2**

Following is Dueck’s winning recipe.

Apple Blueberry Pie

9-inch double pie crust:
2-1/2 cups flour
3/4 cup vegetable shortening
6 tablespoons cold water
Pie filling:
1/2 cup blueberries

6 cups sliced apples (half Stayman and half Macintosh)
Mix together the blueberries and apples.
Then, mix together:
1 cup sugar
1 teaspoons cinnamon
Pinch of salt
2 teaspoons flour
Toss with blueberries and apples.
Put into unbaked pie shell. Dot with 2 tablespoons butter. Cover with top crust and crimp edges. Bake at 400 degrees for 1 hour.

Chocolate

Continued from **B2**

powder, baking soda and salt at slow speed.
In a separate bowl, whisk butter-milk with vegetable oil, vanilla and eggs. Beat the buttermilk mixture into the dry mixture until just incorporated. Next add the hot coffee and beat until fully incorporated. Pour the batter evenly into prepared pans. Bake for 30-35 minutes.
Peanut butter fluff icing:
3 egg whites
3/4 cup granulated sugar
1/2 teaspoon vanilla extract
3/4 cup smooth peanut butter
1/8 teaspoon cream of tarter
1/8 teaspoon salt

3/4 cup unsalted butter
In a glass mixing bowl, combine cream of tartar, salt, sugar and egg whites. Place glass bowl over a double boiler for five minutes.
Remove from heat. With an electric mixer, mix on high until mixture is cool and stiff peaks have formed. Continue mixing. Add butter 1 tablespoon at a time. Add vanilla and peanut butter. Mix until silky smooth.
After cake is cool, invert cake on flat surface, peel off parchment paper and icing layers. Garnish with Hershey’s Special Dark chocolate and peanuts.
This recipe makes one 9-inch layer cake and can be doubled for more than two layers. Refrigerate cake until serving.

Angel Food

Continued from **B3**

the toppings or fillings. Combined, the toppings and fillings can camouflage the dryness and lack of flavoring, but I’m a stickler for believing the cake should be able to stand alone.
Judges use a clean plastic fork for each cake and drink water in between each testing so that any flavor from the previous tasting does not taint the taste of the next cake slice.
I guess it was that kid in me, but right from the start, the one that caught my eye was a huge cake covered in a mountain of whipped marshmallow and toasted to perfection. No doubt the baker had used a torch or browned it in the oven but it looked as if it had been held upside down and roasted over a campfire to ultimate perfection. Miniature squares of graham crackers with marshmallow and chocolate decorated the outside. The novelty of a S’mores angel food cake intrigued me and when I tasted it, I was not disappointed. It was moist, the texture and consistency perfect in my score book.
Then I tasted one with a lemon curd filling. I thought that was heavenly also, but how could I resist the one with a raspberry filling and glaze? Oh, and that chocolate raspberry had to be the best. And, what about that lemon poppy seed? So, you see, each cake has its own enticement. That’s why I make copious notes about the texture and flavor of the cake alone. I may be wrong, but from my perspective, a few seemed as if they had been prepared with a doctored boxed mix. They tasted fine when sampled with the fillings and toppings, but standing

alone, they couldn’t compete with a made-from-scratch one.
I selected my five winning numbers as did each of the other judges. That means we ended up with 25 finalists, which each of us needed to taste in order to select the top five placings.
To be a winner, a cake must garner more than my points. When all the votes were tallied, I found out that three of those in the top five placings were on my original table. Maybe judging was really a bit tastier for me than the other four judges, who included Brandi Pratt, cooking school chef; Deanna Binner, representing Penn Ag; Pat Krome, representing the Pennsylvania State Fair Association, and Ena Bieber, home economist.
After we finished judging, the awards were given, presented by the Pennsylvania Egg Quality Assurance Program.
The top prize of \$500 was awarded to a lemon poppy seed cake baked by Pam Foor of Everett, Pa., in Bedford County. She has been competing for five years, but this is the first time she placed. She said that because she loves lemon poppy seed muffins, she decided to adapt it to a cake. For months, she perfected her original recipe through trial and error. She said that she had three “mistakes” setting on her counter-top at home that day because they didn’t quite suit her standards. She stayed up to 3 a.m. that morning preparing her winning entry. She and her husband, Tony, have three daughters who also enter the baking competitions. In fact, the Foor’s 24-year-old daughter, Courtney Foor, placed third for her white chocolate raspberry-drizzled angel food cake. The daughter wasn’t present to accept the \$100 prize since she needed to work, so her dad stood in for her. The mother and her three daughters bake their cakes in the same kitchen.

Her husband said, “I get tired of eating all their cakes, but our neighbors and coworkers love it.”
Second prize and \$250 went to Bethany Hoffman of Beaver County for her banana nut version.
Remember that S’mores cake I raved about? That placed fourth and had been baked by Kelly Kastronis, Westmoreland County.
Fifth place went to Audra Fentermaker of Clarion County, for a slivered-almond square-shaped angel food cake.
Here is the recipe for the first-prize cake.

Lemon Poppy Seed Angel Food Cake

Cake:
1-1/2 cups egg whites
2 tablespoons lemon pudding mix
1-1/2 teaspoons cream of tartar
2 tablespoons poppy seeds
2-1/4 cups sugar
1-1/2 cups cake flour
2 teaspoons vanilla
1 teaspoon lemon extract
Sift 3/4 cups sugar. Set aside. Beat egg whites until frothy. Add cream of tartar. Beat until stiff. Add 1-1/2 cups sugar at low speed. Fold in extracts. Sift flour mixture and pudding over egg whites. Gently fold in poppy seeds. Pour in ungreased pan. Bake at 350 degrees for 35-40 minutes. Cool in pan.
Garnish-icing:
2 cups confectioner’s sugar
2 teaspoons lemon extract
2 ounces cream cheese
1 tablespoon poppy seeds
Beat until smooth. Spread on cooled cake. Sprinkle with seeds. Garnish with sliced lemons.

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Pineapple

Continued from **B3**

Pineapple Upside-Down Cake

Syrup:
1 cup butter
1 cup brown sugar

2 tablespoons light corn syrup
Preheat oven to 350 degrees.
Place all ingredients in small sauce pan. Heat until sugar is melted.
Cake:
3 eggs
1 cup vegetable oil
2 teaspoons vanilla
1/2 teaspoon salt
2 teaspoons baking powder
2 cups sugar
1 cup sour cream
2-1/2 cups flour
1/2 teaspoon baking soda
In a large bowl, beat eggs and sugar until thick and lemon-colored. Beat in oil, sour cream and vanilla. Combine dry ingredients in bowl. Add to egg mixture. Mix well.
Pour syrup mixture in 9x13-inch greased pan. Place 12 slices of pineapple over syrup. Pour batter over pineapples. Bake for 50 minutes. Remove from oven and let rest for 5 minutes. Flip over on plate. Decorate with maraschino cherries.

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