



FIRST PLACE
Emma Wallace - Willmar
Chocolate Fudge Cake
with Caramel Cream Icing

- 1 cup Brewed Coffee
 - 3/4 cup Dutch Process Cocoa Powder
 - 2 Tablespoons Espresso Powder
 - 2 1/4 cups Sugar
 - 1 teaspoon Salt
 - 2 1/2 teaspoons Baking Soda
 - 2 Large Eggs
 - 1 Large Egg Yolk
 - 1 1/4 cups Buttermilk
 - 1 cup Canola Oil
 - 2 teaspoons Vanilla Extract
 - 2 1/2 cups All Purpose Flour, sifted
- Preheat oven to 350°F.

Butter and flour a 10 inch Bundt Cake Pan. Place the coffee, cocoa and espresso powder in a saucepan and heat over medium heat. Bring the mixture to a boil, whisking often, then set aside and let it come to room temperature. In the bowl of your stand mixer, beat the sugar, salt, baking soda and eggs together with the whisk attachment until combined. Add the buttermilk and oil, beat for another 1 to 2 minutes, scraping the sides and bottom if needed. Add the flour and beat on medium speed for 2 minutes. Beat in the cooled coffee/cocoa mixture and beat for another 3 minutes. Pour the batter into the prepared bundt pan. Bake for 60 minutes, or until the cake is set and a toothpick inserted comes out clean. Remove and let cool completely. Once cool, turn the cake out onto a plate or cutting board and drizzle with caramel and chocolate.

CARAMEL CREAM ICING

- 1 cup Brown Sugar
- 1/3 cup Heavy Cream
- 1 Tablespoon Vanilla Extract
- 4 Tablespoons Unsalted Butter
- 1/4 cup Amaretto
- 1 cup Powdered Sugar

Add all the ingredients except the powdered sugar to a saucepan over medium heat and cook, stirring often until the mixture bubbles and thickens about 5 to 6 minutes. Remove from heat and let cool. Once cool, whisk in the powdered sugar. Drizzle the caramel cream over the cake.

CHOCOLATE GNACHE FUDGE

- 8 ounces high quality Chocolate, chopped
- 1/2 cup Heavy Cream

Place the chocolate in a large bowl. Heat the heavy cream in a saucepan over medium heat until it is hot, but not boiling - just until bubbles form on the sides of the pan. Remove it from the heat and pour it over the chocolate. Allow to sit for 1 to 2 minutes, then stir continuously until a gnache forms - this may take a full 5 minutes but keep stirring! Allow the gnache to cool for a few minutes before pouring it over the cake, or serving extra with a spoon.



SECOND PLACE
Pat Berg - Sunburg
Surprise Carrot Cake

- 2 cups Flour
- 2 cups Sugar
- 3 cups finely grated Carrots (don't pack)
- 2 teaspoons Soda
- 1 teaspoon Salt
- 2 teaspoons Cinnamon
- 1/4 teaspoon Cloves
- 1 1/2 cups Oil
- 4 Eggs, beaten
- 3/4 cup Walnut Pieces
- 1/2 cup Coconut
- 1 teaspoon Vanilla

FILLING:

- 1 8 oz. pkg. Cream Cheese (softened)

- 1/4 cup Sugar
- 1 Large Egg

Combine all the dry ingredients for the cake in a large bowl. Then, add the oil, eggs, carrots, walnuts, coconut and vanilla. Mix well until blended. Pour half of the batter into a greased and floured bundt pan. In a small bowl prepare the filling by beating the cream cheese and sugar until smooth. Beat in egg. Spoon the filling over the batter. Top with the remaining cake batter. Bake at 350° for 55 to 60 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from the pan to a wire rack to cool completely.

FROSTING:

- 1 pound Powdered Sugar
- 4 oz. Cream Cheese (softened)
- Enough milk to make a spreading consistency.
- 1/4 cup Butter
- 2 teaspoons Vanilla

In a small bowl, beat the cream cheese, butter and vanilla until fluffy. Gradually add powdered sugar and beat until smooth. Add milk to make a spreading consistency. Frost the cake. Sprinkle with toasted coconut. Store in the refrigerator until ready to serve.



THIRD PLACE
Judy Hanson - Willmar
Lemon Blueberry Bundt Cake

Heat oven to 350°. Grease and flour bundt pan.

- 2 3/4 cups All Purpose Flour
- 1 1/2 tsp Baking Powder
- 1/4 teaspoon. Salt
- 1/4 teaspoon. Baking Soda
- 1 cup Soft Butter
- 2 cups Sugar
- 4 Eggs

Beat butter, eggs (adding one at a time), sugar for 3 minutes, then add

flour mixture, a little at a time. Gently stir the following into the batter:

- 3 tablespoons Lemon Juice
- 1 teaspoon Vanilla
- 2 tablespoons Lemon Zest
- 1 cup Sour Cream

Fold in: 2 cups Blueberries (dusted with flour)

Bake 60 minutes.

Glaze:

- 2 cups Powdered Sugar
- 1/3 cup Lemon Juice
- 1 1/2 tablespoon Melted Butter
- 1 tablespoon Lemon Zest

FOURTH PLACE —Jean TeBrake - Willmar
(No Photo Available)

Chocolate Zucchini Bundt Cake

Preheat oven to 350°. Butter the inside of a bundt pan and dust with cocoa powder. Set aside.

- 3 cups All Purpose Flour
- 3/4 teaspoon Table Salt
- 3/4 cup Canola Oil
- 6 Tablespoons Brown Sugar
- 2 teaspoons Vanilla
- 4 cups shredded Zucchini
- 3/4 cup Cocoa Powder
- 2 teaspoons Baking Soda
- 1 1/2 cups Sugar
- 4 Eggs
- 3/4 cup Sour Cream
- 1 cup Mini Chocolate Chips

In a medium mixing bowl, whisk together flour, cocoa powder, salt and baking soda, set aside. In the bowl of a stand mixer (or hand mixer) combine oil, sugars, eggs and vanilla. Mix to combining and then stir in sour cream just until blended. Add shredded zucchini until just combined. Add all but about 1 tablespoon of the dry ingredients, and mix until just incorporated. Add chocolate chips to the remaining tablespoon of dry ingredients and toss to coat them, then star into the batter. Pour batter into prepared pan and bake for about 1 hour and 10-15 minutes. Start checking cake after about 60 minutes. Check doneness with a skewer. Let cake cool on a rack for about 10 minutes and then invert to remove from bundt.

GLAZE:

- 3 Tablespoons Water
- 1 1/2 Tablespoons Corn Syrup
- 1 1/2 cups Powdered Sugar
- 1 1/2 Tablespoons Coconut Oil (or butter)
- 3 Tablespoons Cocoa Powder

Combine oil/butter, corn syrup and water in a microwavable safe bowl. Heat for about 30 seconds in the microwave and beat in powdered sugar and cocoa powder with a hand mixer. Let cool for a minute or two until it's a good glazing consistency. Drizzle over cooled cake.