



FIRST PLACE
Emma Wallace - Willmar
Salted Carmel
Snickerdoodle
Bundt Cake

2 1/2 cups Cake Flour
 2 teaspoons Baking Soda
 1 teaspoon Salt
 1 3/4 cups Granulated Sugar
 1/2 TBSP Ground Cinnamon
 5 oz. Evaporated Milk
 1 cup Greek Yogurt
 2 Eggs beaten (room temp)
 2 teaspoons Vanilla extract
 1/2 cup Butter, melted
 Heat oven to 350°, Grease and flour 12 cup bundt pan. Whisk together flour, baking soda, salt, granulated sugar and cinnamon in a large bowl. Add evaporated milk, yogurt,

eggs and vanilla. Beat on low speed with an electric mixer until just combined. Gradually add in the melted butter. Scrape down the bowl; beat for 2 minutes until all ingredients are blended. Pour batter into prepared pan. Bake for 40 to 50 minutes, or until a tooth pick tester comes out clean. Let stand for 5 minutes in the pan, or until cake's edges start to pull away from pan. Turn the cake onto a cooling rack to cool completely.

CARMEL SAUCE:

1 cup Granulated Sugar
 1/2 cup Heavy Cream
 1/2 teaspoon Vanilla extract
 8 tablespoons Unsalted Butter (cubed)
 Pinch of fine grain Salt
 Melt the sugar over medium/high heat in a medium saucepan. Gently prod the sugar as it melts to promote even cooking. Cook until the sugar turns deep amber and add the butter all at once, using a whisk to combine. Keep whisking until the butter incorporates. Remove pan from heat and gradually pour in the heavy cream,, whisking constantly. When the mixture is smooth, stir in the vanilla extract and pinch of salt. Transfer the mixture to a bowl and let thicken slightly in the refrigerator, about 30 minutes. Place the cake on a serving plate. Pour carmel sauce over the cake and garnish with one or two pinches of salt.



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
 Fold in: 2 cups Blueberries (dusted with flour)
 Bake 60 minutes.

Glaze:

2 cups Powdered Sugar
 1/3 cup Lemon Juice
 2 tablespoons Lemon Zest
 1 cup Sour Cream
 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.