

Cooks share their prize-winning cake recipes

Lakeside Mall is celebrating its fifth anniversary. In one event of the celebration of this important date, the mall sponsored a cake baking contest. Baking enthusiasts who signed up were invited to "Bake a Cake for Lakeside" to mark the birthday.

Last Wednesday afternoon, a five-judge panel had the enviable task of taste-testing until first-, second- and third-place winners could be selected. Texture, tenderness, appearance and quality were considered.

The contest was divided into two categories: Fruit and Nut Cakes (generally, but not always, unfrosted) and Frosted Cakes. First-place winners received \$30 gift certificates usable in any store in the mall. Second- and third-place winners were awarded \$15 certificates.

Below are first- and second-place recipes from the two categories. Perhaps your family would like to try them all and choose a "best of the winners."

FRUIT AND NUT Poppy Seed Cake First Prize Sharon Lemke

Often, Mrs. Lemke will add one teaspoon of Baker's Compliment to recipes calling for one teaspoon vanilla (in addition to the vanilla), or will use two teaspoons Baker's Compliment in place of the vanilla. Baker's Compliment is an extract of rum, vanilla and butter. It is a clear liquid, and can be bought at cake and candy supply stores.

Preheat oven to 350 degrees. Place sugar, oil, eggs and vanilla in a large bowl and beat well. Set aside. In a second

bowl, sift together the flour, salt and soda. Set aside. In a third bowl, mix together the milk and poppy seed filling. Set aside.

Return to the bowl with the sugar mixture and add equal amounts alternately from the flour mixture and the milk mixture, beating continuously, until the ingredients are mixed all together in one bowl. Add the nuts and mix well. Bake in a lightly greased tube pan for one hour and 10 minutes. Invert pan and cool. Glaze.

2 cups sugar
1 1/2 cups oil
4 eggs
1 tsp. vanilla
3 cups sifted all purpose flour
1/2 tsp. baking soda
1/4 tsp. salt
1 large (13-oz.) can evaporated milk
1 12-oz. can poppy seed filling
1 cup chopped nuts

Measure all ingredients together. Mix well and glaze cake.

Note: One recipe of the glaze does not cover the cake adequately. Mrs. Lemke suggests making three batches. However, she says they should be made separately. She also suggested the addition of one tablespoon corn syrup to each two



Byrd's Kitchen by Vivian Byrd

cups of glaze to give it a shiny appearance.

PINEAPPLE CHEESE-CAKE
Second Prize
Pat Michelson

Crust
2 cups graham cracker crumbs
1/4 stick margarine or butter
5 tbsp. sugar

Combine well in a 13x9-inch pan. Cover bottom and sides of pan, saving a few tablespoons (approximately three) for top of cake.

Filling
3 8-oz. pkgs. cream cheese, room temperature
6 eggs, room temperature
1 tsp. salt

1 cup sugar
1 tsp. vanilla
1 20-oz. can crushed pineapple, very well drained
1/4 cup flaked coconut

9 tbsp. flour
1 1/2 tsp. baking powder

Beat yolks until fluffy. Add the dry ingredients to yolks. Beat the egg whites until stiff but not dry, then fold into other ingredients. Bake 12 minutes at 350 degrees in three greased and floured 8-inch cake pans. Cool on a rack then frost with any fluffy light frosting. Buttercreams work well with this cake.

CHOCOLATE MINT FRAPPE CAKE
Second Prize
Jeannette Azar

1 1/2 cups devil's food cake mix
1 1/4 cups milk
1 1/4 cups chocolate frosting mix

Put half the frosting on top of the bottom layer of cake. Add the second layer. Using the chocolate icing, frost the sides of the cake. Returning to

6 heaping tbsp. flour
1 cup milk
2 sticks margarine or butter
1/2 cup sugar
1 tsp. vanilla
3 drops peppermint oil
4 to 5 drops green food coloring
Shaved chocolate curls
1 maraschino cherry
1/4 cup chopped nuts or macaroon crunch

Bake cake according to package directions in two 9-inch round pans. While cake is baking, prepare mint frosting.

Combine milk and flour in a saucepan over medium heat, stirring constantly until thickened. Refrigerate for two hours until very cold.

Cream margarine or butter and sugar together. Add vanilla. Add milk mixture to butter mixture and beat until thoroughly mixed, or 10 to 15 minutes. Add peppermint oil and food coloring, mixing well.

the mint frosting, frost the top of the cake. Decorate the top with the chocolate curls and place the cherry in the center. Decorate the sides of the cake with the chopped nuts or macaroon crunch.

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Soufflé dessert is delectable.

Sumptuous! Citron chartreuse soufflé

A wonderful way to end a very good beginning could be a delicious dessert soufflé - served buffet.

One way to give your buffet table a breathtaking focal point is with a sumptuous Citron Chartreuse Soufflé. This cold European dessert takes its name from two of the favorite flavors of France: piquant lemon (citron in French) and the warmth of Green Chartreuse, an unusual liqueur made by the Carthusian monks who reside in the French province of Dauphine.

Fortunately, the recipe is relatively simple, so the soufflé can rise to this occasion with style without your having to spend hours preparing it.

CITRON CHARTREUSE SOUFFLE
2 envelopes unflavored gelatin
1/2 cup cold water
6 eggs
1/2 cup sugar
Pinch salt
1 tsp. grated lemon peel
1/2 cup lemon juice
3 tbsp. Green Chartreuse
2 cups heavy cream
1/4 cup coarsely chopped pistachio nuts
Lemon pith/wheel

Prepare 1 1/2 quart soufflé dish with 4-inch foil collar.

In small saucepan, sprinkle gelatin over water; let stand 17 minutes to soften. Place saucepan over low heat until gelatin dissolves. Remove from heat; cool.

In a large mixing bowl, beat eggs, sugar and salt until thick and light (about 8 minutes).

To cooled gelatin mixture add lemon peel, lemon juice and Green Chartreuse. Pour into egg mixture; fold until well-blended. Refrigerate 5-10 minutes until mixture begins to mound.

Beat 1 1/2 cups cream until stiff peaks form. Fold into lemon mixture until no white streaks are left. Pour mixture into prepared soufflé dish. Refrigerate at least 3 hours.

When ready to serve, carefully remove foil collar. Beat remaining cream, decorate top of soufflé with additional whipped cream and lemon pith/wheel. Lightly press chopped pistachio nuts around sides. Makes 8 servings.

Pimiento adds dash

Pimiento adds zip to dips and spreads.

For an onion spread, combine 8 ounces cream cheese, 1 can (10 1/2 ounces) cream of onion soup, 1 4-oz jar chopped pimiento and 2 1/2 ounces dried beef, cut very fine.

A 2-oz. jar of chopped pimiento, 1/4 cup cooked and crumbled bacon bits, 2 tablespoons minced onion and 1/4 cup mayonnaise are mixed together for a bacon spread.

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