

# 2011 Delaware State Fair Kids Using Cake Mix Contest Winning Recipes

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## **Rainbow Cookie Cake - 1<sup>st</sup> Place Winning Recipe Ages 5 to 8 by from Nicholas Gardner**

Baking spray with flour  
1 (18.25-ounce) box dark chocolate cake mix  
1/3 cup vegetable oil  
3 eggs  
1 1/4 cups water  
1 (16-ounce) box confectioners' sugar  
1/2 cup Crisco  
1/4 cup milk  
1/2 teaspoon pure vanilla extract  
Mini chocolate chips, optional  
Sprinkles, optional

Preheat oven to 350-degrees (325-degrees for dark or non-stick pan). Spray two (2) 9-inch round cake pans with baking spray with flour. Combine dry cake mix, oil, eggs and water in a large bowl and beat with an electric mixer on LOW speed for 30 seconds, then on MEDIUM speed for 2 minutes, scraping bowl occasionally. Spread half of the batter into each pan. Bake for 30 to 35 minutes or when toothpick inserted into center comes out clean. Remove from oven and place on wire rack for 5 minutes then flip cakes out onto another rack and let cool completely. In a medium bowl combine confectioners' sugar, Crisco, milk and vanilla with an electric mixer on LOW speed to blend. Spread icing onto one cooled cake. Place second cake layer on top of the iced layer and continue to spread remaining icing. Decorate with sprinkles or mini chocolate chips.

## **Creature Cupcakes - 2<sup>nd</sup> Place Winning Recipe Ages 5 to 8 - by Michael Troyer**

1 (18.25 ounce) box chocolate cake mix  
Reese's Peanut Butter Cups  
Oreos  
1 container prepared vanilla frosting  
Twizzlers  
M & M's  
Bubble Gum Tape  
Assortment of Gumdrops, etc.  
Green Food coloring

Prepare cake according to box instructions for cake mix. Chop Reese's peanut butter cups and add to the batter. Fill cupcake tins according to box instructions. When the cupcakes are cooled, mix green food coloring into white prepared icing. Ice cupcakes. Decorate cupcakes to make Frogs by using one Oreo for the head of the frog, Bubble Gum Tape for the tongue and M&M's for the eyes. For the rest of the candy, just use your imagination to create other creatures. Have fun with it and enjoy!

### **Pumpkin Pie Crunch - 3<sup>rd</sup> Place Winning Recipe Ages 5 to 8 – by Summer Davis**

1 (16-ounce) can solid pack pumpkin puree  
1 (12-ounce) can evaporated milk  
3 eggs  
1 1/2 cups granulated sugar  
4 teaspoons pumpkin pie spice  
1/2 teaspoon salt  
1 (18.25-ounce) box Duncan Hines Moist Deluxe Classic Yellow Cake Mix  
1 cup chopped pecans  
1 cup butter, melted  
Whipped topping

Preheat oven to 350-degrees. Grease bottom only of a 13-x9-inch baking pan. Combine pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice and salt in large bowl. Pour into prepared pan. Sprinkle dry cake mix evenly over pumpkin mixture. Top evenly with pecans. Drizzle with melted butter. Bake at 350-degrees for 50 to 55 minutes or until golden. Cool completely. Serve with whipped topping. Refrigerate leftovers.

### **Reese's Peanut Butter Cup Cake - 1<sup>st</sup> Place Winning Recipe ages 9 to 12 – by Matthew Cunningham**

1 (18.25-ounce) box devil's food cake mix  
1/2 cup semi-sweet chocolate morsels (optional)  
1 cup confectioners' sugar  
1 cup creamy peanut butter  
5 tablespoons unsalted butter, room temperature  
3/4 teaspoon pure vanilla extract  
1/4 teaspoon kosher salt  
1/3 cup heavy cream  
1 bag Reese's Peanut Butter Cup minis

Preheat oven as directed on cake mix. Prepare cake as directed on box using two (2) 9-inch round cake pans. For a richer chocolate flavor, evenly sprinkle the semi-sweet morsels on the top of each cake batter before baking. Let cool. To prepare the Peanut Butter buttercream frosting, place the confectioners' sugar, peanut butter, butter, vanilla and salt in a mixing bowl and mix with an electric mixer on MEDIUM-LOW speed until creamy, scraping down the bowl with a rubber spatula as you work. Add the cream and beat on HIGH speed until the mixture is light and smooth. To assemble cake: place one cake layer on the serving plate. Spread peanut butter frosting on top of the cake layer. (If desired, sprinkle with chopped Reese's cups) Place the second layer on top of the frosting. Frost the top and outside of the cake with remaining frosting. Decorate with halved and chopped Reese's cups

### **Orange Cream Cake - 2<sup>nd</sup> Place Winner ages 9 to 12 - by Drew Harris**

1 (18.25-ounce) box lemon cake mix  
1 envelope unsweetened orange Kool-Aid mix  
1 cup water  
3 eggs  
1/3 cup vegetable oil  
2 (3-ounce) packages dry orange gelatin, divided usage  
1 cup boiling water  
1 cup cold water  
1 cup cold milk  
1 teaspoon pure vanilla extract  
1 (3.4-ounce) box instant vanilla pudding mix  
1 (8-ounce) carton frozen whipped topping, thawed

Preheat oven to 350-degrees. In a large bowl combine cake mix, dry Kool-Aid, water, eggs and oil. Beat on LOW speed for 30 seconds. Beat on MEDIUM speed for 2 minutes. Pour into an ungreased 9-x13-inch baking pan. Bake at 350-degrees for 25 to 30 minutes or until a toothpick inserted near the center comes out clean. Using a meat fork or wooden skewer, poke holes evenly all over the cake. Cool on a wire rack for 30 minutes. Meanwhile in a large bowl, dissolve on (1) package of the gelatin in the boiling water. Stir in cold water. Pour over cake. Cover and refrigerate for 2 hours. In a large bowl combine milk, vanilla dry pudding mix and remaining package of dry gelatin; beat on LOW for 2 minutes. Let stand for 5 minutes then gently fold in whipped topping to blend well. Frost cake. Cover and refrigerate leftovers.

### **Taffy Apple Snack Cake - 3<sup>rd</sup> Place Winning Recipe ages 9 to 12 - by Danica Carlino**

1 (18.25-ounce) box yellow cake mix with pudding in the mix, divided usage  
2 eggs  
1/4 cup olive oil  
1/4 cup water  
1/4 cup packed brown sugar, divided usage  
2 medium apples, peeled and diced  
1 cup chopped nuts (optional)  
2 tablespoons butter or margarine, melted  
1/4 teaspoon ground cinnamon  
1/2 cup caramel topping sauce

Preheat oven to 350-degrees. Spray an 8-inch square baking pan with nonstick cooking spray. Reserve 3/4 cup dry cake mix and set aside. Pour remaining dry cake mix into a large bowl. Add eggs, oil, water and 2 tablespoons brown sugar; beat at MEDIUM speed with an electric mixer for 2 minutes. Stir in apples; spread batter evenly in prepared pan. Combine reserved cake mix, remaining 2 tablespoons brown sugar, nuts, butter and cinnamon in a large bowl. Mix until well blended. Sprinkle evenly over batter. Bake for 40 to 45 minutes or until toothpick inserted into center comes out clean. Cool cake in pan on wire rack. Just before serving, drizzle caramel topping across the top.

### **Chocolate Peanut Butter Trifle - First Place Winning Recipe ages 13 to 16 – by Mary Troyer**

- 1 (18.25-ounce) box chocolate cake mix
- 1 (3.5-ounce) box vanilla pudding mix (not instant!)
- 2 (8-ounce) containers Cool Whip, thawed
- Reese's peanut butter cups, chopped

Preheat oven to 350-degrees. Lightly grease a 10-x15-inch pan with sides; set aside. Prepare cake mix according to package directions for sheet cake. Pour batter evenly into prepared pan. Bake for 10 minutes. Cool completely on wire rack. When cooled cut into 1-inch cubes. Prepare and cook the pudding mix according to the package directions. Cool completely. Mix prepared pudding together with the one container of the Cool Whip to blend well. Using a trifle bowl – or straight sided clear glass bowl – place cake cubes on the bottom of the bowl. Cover evenly with pudding/Cool Whip mixture. Sprinkle this layer with chopped peanut butter cups. Spread remaining container of Cool Whip on the top and sprinkle with more chopped peanut butter cups. Cover and chill before serving.

### **Candy Bar Dream Cake - 2<sup>nd</sup> Place Winning Recipe ages 13-16 - by Andrew Cunningham**

- 1 (18.25-ounce) box German chocolate cake mix
- 1 cup milk chocolate chips
- 1 (14-ounce) can sweetened condensed milk
- 1 cup caramel sauce
- 1 (12-ounce) container whipped topping, thawed
- 3 of your favorite candy bars crushed (Heath and KitKat bars work well)

Prepare the cake using the package instructions for a 9-x13-inch sheet cake. Bake for 10 minutes and sprinkle chocolate chips evenly over all. Return to the oven and continue baking until cake tests done. Remove from the oven and immediately pierce the top of the hot cake with the handle of a wooden spoon or spatula. Pour the condensed milk evenly over the top of the cake. Chill for at least 1 hour or until cool. Spread the caramel sauce and whipped topping over the prepared cake and sprinkle with the candy bar pieces. Cover and chill before serving.

### **Lemon Lovers' White Chocolate Cake - 3<sup>rd</sup> Place Winning Recipe ages 13-16 - by Haley Gerardi**

#### Cake:

- 6-ounces white chocolate
- 1 (18.25-ounce) box plain white cake mix
- 2/3 cup water
- 1/3 cup vegetable oil
- 3 large eggs
- 2 large egg whites
- 2 tablespoons fresh lemon juice (\*)
- 1 teaspoon freshly grated lemon zest

Frosting:

6-ounces white chocolate, coarsely chopped  
1 (8-ounce) brick cream cheese, room temperature  
4 tablespoons butter, room temperature  
1 tablespoon fresh lemon juice  
3 cups confectioners' sugar, sifted  
1/2 cup lemon curd

Preheat the oven to 350-degrees. Generously grease and flour two (2) 9-inch round cake pans. Set aside. Melt the white chocolate in a double boiler, stirring constantly until smooth. In large mixing bowl combine the cake mix, water, oil, whole eggs, egg whites, 2 tablespoons fresh lemon juice and 1 teaspoon grated lemon zest. Pour in the slightly cooled melted white chocolate. Blend with an electric mixer on LOW speed for 1 minute. Stop the mixer and scrape the sides of the bowl with rubber spatula. Increase the mixer speed to MEDIUM and beat for 2 more minutes. Scrape down the sides of the bowl if necessary. Divide the batter evenly between the two pans and smooth with a rubber spatula. Bake layers in the preheated oven for 28 to 32 minutes until golden brown and cake springs back when lightly pressed with your finger. Remove to a cool rack and cool in pan for 10 minutes. Remove from pans to a cooling rack and continue cooling completely for 30 minutes or more.

Prepare the Frosting by melting the 6-ounces of coarsely chopped white chocolate in a double boiler until smooth, stirring frequently. Combine cream cheese and 4 tablespoons butter in a large mixing bowl. Beat on LOW speed until well combined – about 30 seconds. Add the lemon juice, lemon zest and melted chocolate; blend on LOW speed just until combined – about 30 seconds. Add the confectioners' sugar and blend on LOW speed until the sugar is incorporated – about 30 seconds. Increase the speed of the mixer to MEDIUM and beat until the frosting is fluffy – about 1 minute more.

Assemble the Cake. Place one layer on the serving platter right side up and spread with the lemon curd (+). Place the second layer right side up on top of the first layer and frost with icing. Place cake in the refrigerator until the frosting is set – at least 20 minutes. This cake can be store in covered cake dish at room temperature for up to 3 days or in the refrigerator for up to a week. It can also be frozen if wrapped in foil for up to 6 months. Be sure to thaw frozen cake in the refrigerator overnight before serving. Garnished for this cake can be fresh mint leaves with thin lemon slices or lemon rind curls or candied lemon peel.

(\*) One medium lemon will yield about 1 tablespoon juice and 1 teaspoon zest. Instead of lemon juice, you can substitute lime juice and lime zest. Lemon cake mix can be used as a substitute for the white cake mix.

(+) Instead of using Lemon Curd between the layers, you can just use some of the frosting to which you add a little extra lemon zest.