

Away From The Midway, A Fair Of The Heart

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Cindy Risser's chocolate cake took first place, which means she will bake the cake for the Pennsylvania Farm Show in January.

Although she likes to bake cakes, it was the first time Cindy won a ribbon for an entry. She confessed that it was also the first time she used the recipe that won.

Cindy had seen a recipe in a magazine. She made a few adjustments to the icing and entered it in the Fair. When it placed first, her husband John could hardly wait for the opportunity to taste it.

"I promise I'll bake this cake a few more times for practice before going to the State Farm Show," Cindy said.

Tammy Frey's Mocha Almond Cake gave stiff competition to Cindy's cake.

Cindy said that she won the chocolate cake recipe contest two years ago. She has been using this same basic recipe with many changes since she was a little girl. She bakes cakes, pies, and fancy desserts for friends and family. Her dream is to go to a professional cooking school.

"My mother taught me the basics, but now she thinks I'm a better

baker than she is," Cindy said. Here are a few of the prize winning recipes.

MOIST CHOCOLATE CAKE WITH CREAMY ICING

Cindy Risser

- 2 cups all-purpose flour
- 1 teaspoon salt
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- ¼ cup Hershey's cocoa
- 2 cups sugar
- 1 cup oil
- 1 cup hot coffee
- 1 cup milk
- 2 eggs
- 1 teaspoon vanilla

Sift dry ingredients in a large mixing bowl. Add oil, coffee, and milk. Mix at medium speed for 2 minutes. Add eggs and vanilla. Beat 2 minutes more. Pour into 2 9-inch cake pans. Bake at 325 degrees for 30 minutes.

Creamy Icing:

- 1 cup milk
- 5 tablespoons flour
- ½ cup butter softened
- 1 cup confectioners' sugar
- ½ cup shortening
- 1 cup sugar
- 1 teaspoon vanilla

Combine milk and flour in a

saucepan. Cook until thick. Cover and refrigerate. In a medium mixing bowl, beat butter, shortening, sugar, and vanilla until creamy. Add chilled milk and flour mixture. Beat 10 minutes. Frost cake.

ELEANOR'S APPLE PIE

Crust:

- 3 cups flour
- 1 teaspoon salt
- ¼ cup sugar
- 1¼ cup shortening
- ½ cup cold water
- 1 egg
- 1 teaspoon cider vinegar

Combine flour, salt, and sugar. Cut in shortening. Combine water, egg, and vinegar. Stir in to flour mixture until soft dough forms. Roll into 9-inch pie crust.

Apple Pie Filling:

- 5-6 Crispin apples
- ½ cup sugar
- ¼ cup flour
- ¼ teaspoon cinnamon

Peel and slice apples. Stir in sugar, flour, and cinnamon. Pour into 9-inch pie crust. Top with crumbs.

Crumbs:

- ¼ cup flour
- ¼ cup sugar
- 6 tablespoons butter

With for, crumble butter into

flour and sugar mixture. Sprinkle on top of apple filling. Bake at 375 degrees for about 60 minutes or until done.

MOCHA ALMOND CAKE

Tammy Frey

Moist chocolate cake:

- 2 cups flour
- 2 cups sugar
- ¼ cup cocoa
- ¼ teaspoon salt
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- ½ cup shortening, melted
- 1 cup milk
- 1 cup boiling coffee
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract
- 2 eggs

Combine all dry ingredients in a large mixing bowl. Add melted shortening, milk, and coffee. Mix 2 minutes until mixture is smooth. Add eggs and extracts and mix another 2 minutes. Pour batter into 2 9-inch greased and floured pans. Bake at 350 degrees for 20 to 25 minutes or until done.

Cool 10 minutes in pans then turn onto racks and cool completely.

Mocha Buttercream:

- 1 cup softened butter
- ½ cup butter-flavored shortening
- 3 cups confectioners' sugar
- ½ cup cocoa
- 1 teaspoon instant coffee diluted in 1 tablespoon water
- 2 tablespoons Kahlua liqueur
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract

Cream together butter and shortening. Add sugar and cocoa alternately with liquid ingredients. Add flavorings and whip until light and fluffy.

Assembly:

Cut cake layers in half. Brush layers with a mixture of 2 tablespoons Kahlua and 3 tablespoons water. Fill and frost layers with mocha buttercream. Decorate with toasted almond slices.



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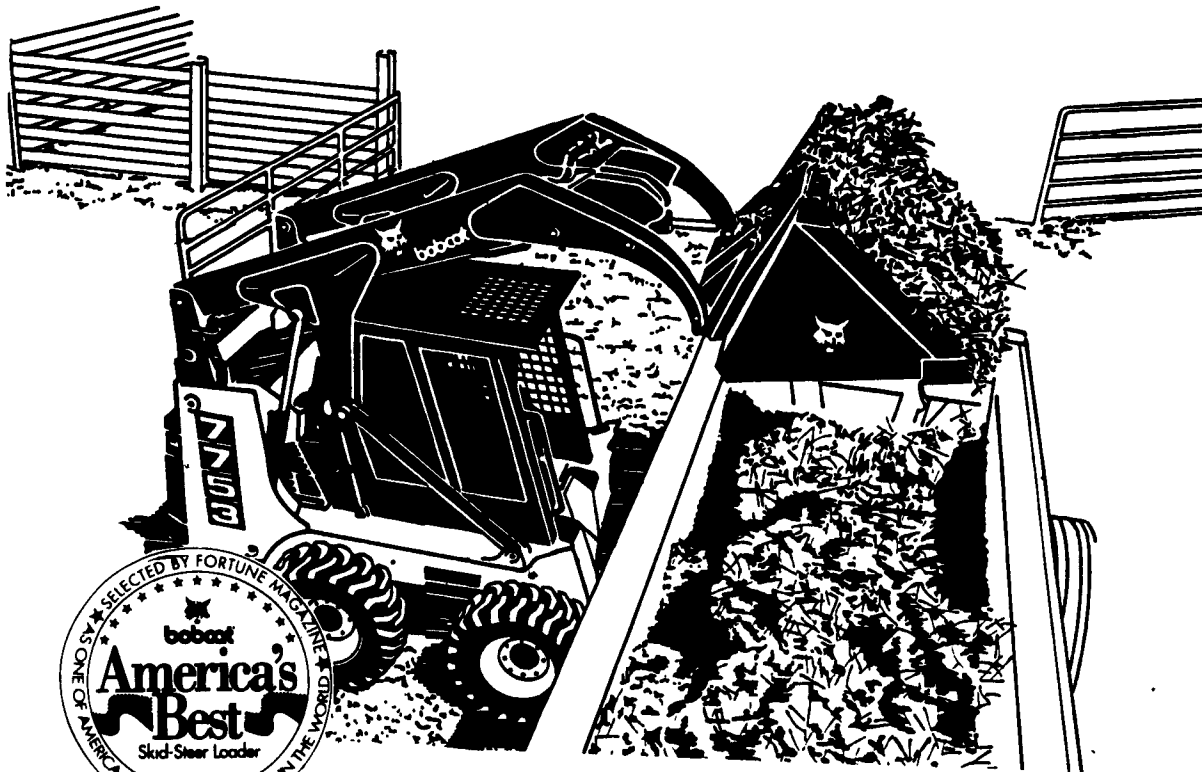
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