



Judges for Hershey's Greatest Cocoa Cake and Cookies are Betty Heimback, home economist; Rick Krailj, Mercer Co.; Sue Samson, Cumberland, caterer; Sue Samson, Cumberland; Chris Fickes, Bucks Co.; and Fred Trump, Bloomsburg.

'Heavenly' Cake Claims Grand Prize In Greatest Cocoa Cake Contest

(Continued from Page B11)

She was allowed to enter only one in state competition. After searching through cookbooks, Georgia chose one of Hershey's published recipes.

Although original recipes are encouraged, they are not required by co-sponsors Hershey Foods Corporation and the Pa. State Association of County Fairs. According to the rules, Hershey cocoa must be used in the recipe. If the cake is frosted with chocolate frosting, Hershey cocoa must also be used.

Here are the recipes.

HEAVENLY DARK CHOCOLATE CAKE

First Place
Barbara Doyle

- 2 cups sugar
- 1 1/4 cups all-purpose flour
- 1/2 cup Hershey's cocoa
- 1 1/2 teaspoons baking powder
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup boiling water

Heat oven to 350 degrees. Grease and flour two 9-inch round baking pans. In large mixing bowl, combine dry ingredients. Add buttermilk, eggs, oil, and vanilla; beat on medium speed for 2 minutes. Remove from mixer, stir in boiling water. Pour into prepared pans. Bake 30-35 minutes or until wooden toothpick inserted in center comes out clean. Cool 10-12 minutes. Remove from pans to wire rack. Cool completely. Frost with peanut butter frosting. Serves 8 to 10.

Peanut Butter Frosting:

- 4 cups confectioners' sugar
- 1/2 cup butter
- 1/2 cup peanut butter
- 1/2 cup milk

Combine in large bowl. Mix until smooth. Frost.

Melt Hershey's chocolate for butterfly.

CHOCOLATE FUDGE TURTLE CAKE

Second Place
Cindy Bruce

Layer cake:

- 1 1/2 cups all-purpose flour
- 1 1/2 cups sugar
- 1/2 cup Hershey's cocoa
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 1 1/2 cups buttermilk
- 1/2 cup shortening
- 2 eggs
- 1 teaspoon vanilla

Preheat oven to 350 degrees. Grease and flour two 9-inch layer cake pans. In large bowl of mixer, beat all ingredients on low speed, scraping bowl constantly, 30 seconds. Beat on high speed, scraping

bowl occasionally, 3 minutes. Pour batter into prepared pans. Bake in preheated oven for 30 minutes or until wooden pick inserted in center comes out clean. Cool cakes in pans 10 minutes; remove from pans. Cool completely on wire racks.

Frosting:

- 1 1/2 cups shortening
 - 6 cups confectioners' sugar
 - 1 cup Hershey's cocoa
 - 1 1/2 teaspoon vanilla extract
 - 2 tablespoons meringue powder
 - 3 tablespoons milk
 - 2 tablespoons light corn syrup
- Cream shortening with electric mixer. Add vanilla. Gradually add sugar, cocoa, and meringue powder. When all sugar and cocoa is mixed in, icing will appear dry. Add milk and corn syrup and beat until light and fluffy: Add additional light corn syrup, if necessary, to achieve proper spreading consistency. Cover with plastic wrap until needed.

Caramel Sauce:

- 14 ounces caramel
- 1/2 cup plus 2 tablespoons evaporated milk
- 1/2 cup pecan pieces, divided
- 1/2 cup Hershey's mini chocolate chips, divided

Melt caramels with evaporated milk in saucepan over low heat. Stir until smooth. Cool slightly.

Assembly of cake:

Brush crumbs off cake layers and remove crown to make level. Pipe bead of frosting around top edge of first layer. Pour half of the caramel sauce on top and work to edge. Sprinkle with half of the pecan pieces and half of the Her-

shey's Mini Chocolate Chips. Top with second cake layer. Frost top and sides of cake. Pipe scroll border around base and top of cake with a #21 or #32 star tip. Carefully spoon remaining caramel sauce on top of cake and work to edge. Sprinkle with remaining pecan pieces and Hershey's chocolate chips.

Optional: Create homemade turtles with Hershey's semi-sweet or Milk chocolate chips, milk caramels, and pecan halves. Melt caramels and chocolate chips separately over low heat in saucepan or in microwave over low power. Pour a small amount of melted chocolate onto greased waxed paper. Press four pecan halves into chocolate. Spoon a small amount of caramel over pecans. Cover with small amount of melted chocolate. Let stand until firm. Place around cake on serving platter.

HERSHEY'S COCOA CAKE

Third Place
Georgia Voce

- 1 1/2 cups flour
- 2 cups sugar
- 1/2 cup Hershey's cocoa
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 eggs
- 1 cup coffee
- 1 cup buttermilk
- 1/2 cup vegetable oil
- 1 teaspoon vanilla

Combine and beat 2 minutes on medium speed. Bake at 350 degrees for 30 to 35 minutes. Frost as desired.

Chocolate Fact Sheet

Eat Sweets and Stay Thin

Satisfying a sweet shortly before a meal (with 15 jellybeans, for example) may actually help you stay thin according to Judith Wurtman, Ph.D., research scientist at MIT. Why? Carbohydrates, including sweets, cause the brain to release serotonin, a chemical that encourages the feeling of satisfaction even after a small meal.

Hello! Are You Awake?

Coffee - 1 cup=93 to 153 milligrams caffeine; Tea - 1 cup brewed 1 min.=28 mg. caffeine; Tea - 1 cup brewed 3 min.=44 mg. caffeine; Soft Drinks - 12 oz. can=32-65 mg. caffeine; Chocolate- 1 oz.=5 mg. theobromine caffeine.

FACT, Cocoa Butter Melts at 98.6 Farenheit, the Same Temperature as Your Tongue

You've seen chocolate that looks as if it has a white "mold". It is not mold that makes that appearance, it is cocoa butter "bloom". The crystals in the chocolate have separated and the fat has risen to the surface. It is due to improper working temperatures, or storage conditions that have caused shocking temperature changes in the chocolate. It has not gone "bad", it is edible with only a slight compromise to its texture.

How to Recognize Better Chocolate

1. Appearance: It has a smooth, glossy sheen. 2. Texture: It breaks cleanly and firmly with an audible snap. 3. Aroma: It smells of chocolate, not cocoa, with a full, rounded aroma. 4. Taste: It melts like butter in your mouth, smooth and creamy, and with a pleasant aftertaste, without sticky clinging, or gritty feel.

Fact: Chocolate Prohibits Tooth Decay

The American Dental Association and MIT have discovered that chocolate in the mouth blocks a bacterial enzyme that converts sucrose to a sticky form of sugar that leads to plaque buildup. Plain chocolate reacts with fluoride in the saliva to replace lost calcium. While the cocoa butter melts quickly, acting as an agent to carry food particles away from the teeth.

SEE YOUR NEAREST



DEALER
FOR DEPENDABLE
EQUIPMENT & SERVICE

PENNSYLVANIA

Annville, PA
BHM Farm
Equipment,
Inc.
RD 1, Rte. 934
717-867-2211

Honey Brook, PA
Dependable
Motor Co.
East Main Street
215-273-3131
215-273-3737

Carlisle, PA
R&W
Equipment Co.
35 East Willow Street
717-243-2686

New Holland, PA
A.B.C. Groff, Inc.
110 South Railroad
717-354-4191

Elizabethtown, PA
Messick Farm
Equipment, Inc.
Rt. 283 - Rheem's
Exit
717-367-1319

Oley, PA
C.J. Wonsidler
Bros.
R.D. 2
215-987-6257

Hallfax, PA
Sweigard Bros.
R.D. 3, Box 13
717-896-3414

Pitman, PA
Schreffler
Equipment
Pitman, PA
717-648-1120

Honey Grove, PA
Norman D. Clark
& Son, Inc.
Honey Grove, PA
717-734-3682
Loysville, PA
717-789-3117

Tamaqua, PA
Charles S.
Snyder, Inc.
R.D. 3
717-386-5945

West Grove, PA
S.G. Lewis & Son, Inc.
352 N. Jennersville Rd.
610-869-2214
1-800-869-9029

MARYLAND

Frederick, MD
Ceresville Ford New Holland, Inc.
Rt. 26 East 301-662-4197
Outside MD, 800-331-9122

NEW JERSEY

Bridgeton, NJ
Leslie G. Fogg,
Inc.
Canton & Stow Creek
Landing Rd.
609-451-2727
609-935-5145

Washington, NJ
Smith Tractor &
Equip., Inc.
15 Hillcrest Ave.
908-689-7900



Woodstown, NJ
Owen Supply Co.
Broad Street &
East Avenue
609-769-0308