

# Best Of The Best Chocolate Cakes In State



Cakes and cookies are sliced for the crowd who are eager to sample the contest entries.

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layering cake and filling until you end with cake on top. (You should have three layers of Chambora filling).

Icing: Combine all ingredients in mixing bowl. Add milk for spreading consistency. Frost entire outside of cake. Edge with borders. Decorate as desired or with chocolate lattice triangles. Serves 12 to 15.

Julie Raup's

**Cocoa Nut Layer Cake**  
½ cup unsweetened Hershey's cocoa

½ cup boiling water  
1½ cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
¼ teaspoon salt  
½ cup butter, softened  
2 cups sugar  
2 eggs  
1 teaspoon vanilla  
1½ cups buttermilk  
¼ cup finely chopped pecans  
1 cup heavy cream  
In a small bowl, mix cocoa with boiling water. Cool completely.

Preheat oven to 350 degrees. Line three 8-inch layer cake pans with waxed paper. Sift flour, baking powder, baking soda, and salt. Set aside. Combine butter, sugar, eggs, and vanilla in mixing bowl. Beat at high speed until fluffy. At low speed, blend in flour mixture (in fourths), alternating with buttermilk, beat until smooth. Measure 1½ cups batter into small bowl; stir in ½ cup chopped pecans. Pour into prepared pan. Add cocoa mixture to remaining batter, mix until smooth. Divide chocolate batter evenly between other pans. Bake 30 to 35 minutes. Cool 10 minutes on rack, remove from pans. Cool completely. Whip heavy cream until stiff, refrigerate.

Frosting:

¼ cup butter  
¼ cup Hershey's cocoa  
1 pound confectioners' sugar  
½ teaspoon meringue powder  
½ cup shortening  
¼ cup milk  
½ tablespoon flour  
½ teaspoon vanilla

Melt butter and mix with cocoa. Let cool. When cocoa mixture reaches room temperature, beat all ingredients on high until fluffy (approximately 5 minutes).

To assemble cake: Place one chocolate layer on cake plate. Spread with half of whipped cream. Place the nut layer on next. Spread with remaining whipped cream. Top with remaining chocolate layer. Spread frosting on top and sides of cake. Garnish top of cake with coarsely chopped pecans. Refrigerate.

Judy Ulrich's

**Chocolate Bavarian Torte**  
Third Prize

2 cups flour  
2 cups sugar  
¼ cup cocoa  
2 teaspoons baking soda  
1 teaspoon baking powder  
½ teaspoon salt  
2 eggs  
1 cup black coffee  
1 cup milk  
½ cup oil  
2 teaspoons vanilla

Mix dry ingredients together. Add eggs and other liquids. Beat 2 minutes. Pour into two greased, waxed paper-lined bottoms. 9-inch pans. Bake at 350 degrees for 30 minutes.

Frosting:

8-ounces cream cheese, softened  
¾ cup brown sugar  
1 teaspoon vanilla  
½ teaspoon salt  
2 cups heavy whipping cream  
¼ cup confectioners' sugar

Beat cream cheese, sugars, vanilla, and salt until fluffy. Fold in whipped cream. Cut layers in half, filling frosting between each layer and both halves.

Garnish:

Stabilized whipped cream  
Miniature Hershey chocolate bars  
1 teaspoon unflavored gelatin  
4 teaspoons cold water  
1 cup heavy whipping cream  
¼ cup confectioners' sugar  
½ teaspoon vanilla

Combine gelatin and cold water in small saucepan. Let stand until thick. Place over low heat. Stir constantly until gelatin dissolves (about 3 minutes). Remove from heat and cool slightly. Whip cream, sugar, and vanilla until slightly thickened. While heating slowly, gradually add gelatin to whipped cream mixture. Whip at high speed until stiff.

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