

HOULTON FARMS DAIRY COOKING CONTEST

THE BEST CHOCOLATE SHEET CAKE

Bring In 6 Slices of cake on a Plate

1ST: \$40.00 2ND: \$30.00 3RD: \$20.00

INGREDIENTS FOR THE CAKE:

2 CUPS FLOUR
1 CUP BOILING WATER
½ CUP HOULTON FARMS DAIRY BUTTERMILK
2 CUPS SUGAR
2 WHOLE BEATEN EGGS
¼ TSP SALT
1 TSP BAKING SODA
4 TABLESPOONS(HEAPING) COCOA
1 TSP VANILLA
2 STICKS HOULTON FARMS DAIRY BUTTER

INGREDIENTS FOR THE FROSTING:

½ CUPS FINELY CHOPPED PECANS
6 TABLESPOONS HOULTON FARMS DAIRY MILK
1 TSP VANILLA
1 ¾ STICK HOULTON FARMS DAIRY BUTTER
1 POUND(MINUS ½ CUP) POWERED SUGAR
4 TABLESPOONS(HEAPING) COCOA

INSTRUCTIONS:

In a Mixing Bowl Combine Flour, Sugar, and Salt
In a Saucepan Melt Butter, Add Cocoa and Stir Together
Add Boiling Water, Allow Mixture to Boil for 30 Seconds. Then Turn off Heat
Pour Over Flour Mixture and Stir Lightly to Cool
In a Measuring Cup, Pour the Buttermilk/Chocolate Mixture
Pour Into Sheet Cake Pan and Bake at 350 Degrees for 20 Minutes
While Cake is Baking, Make The Icing,
Chop Pecans Finely,
Melt Butter in a Saucepan, Add Cocoa, Stir to Combine, Then Turn off the Heat ,
Add The Milk, Vanilla, and Powdered Sugar. Stir Together.
Add The Pecans, Stir Together, and Pour Over Warm Cake
Cut Into Squares

Contest Will Be Held on Sunday July 3rd at 2pm in the Exhibit Hall