

**2021-2022 LLA A Bake-Taste Contest  
Winning Recipes**

**CAKES**

**1<sup>st</sup> Place:** *Pamela DuBois (Sacred Heart Auxiliary, Broussard)*

**NANA'S SOUTHERN PECAN PRALINE SHEET CAKE**

Cake:

- 1 box Betty Crocker butter pecan cake mix
- 16 oz. can Betty Crocker Coconut Pecan Frosting
- 4 large eggs
- 1/2 cup canola or coconut oil
- 1 cup half-and-half for increased flavor instead of water
- 1/2 cup chopped pecans

Preheat oven to 350°. Grease or spray a 9x13 baking dish with cooking spray. In a mixing bowl, combine all the cake ingredients except for the chopped pecans. Mix well. Add chopped pecans and stir to combine. Pour batter into prepared baking dish. Bake for about 40-50 minutes or until a toothpick inserted in center comes out clean.

Butter Pecan Glaze:

- 15 oz. can sweetened condensed milk
- 3 1/4 Tbs butter
- 1/2 cup chopped pecans

In a small saucepan over medium heat, melt butter. Add condensed milk and stir. Heat thoroughly, then add (chopped) pecans. Continue stirring to combine and remove from heat. Spoon sauce over individual slices of cake or spread over the entire cake (much easier).

**2<sup>nd</sup> Place:** *Stacy Verret (St. Jean Vianney Auxiliary, Baton Rouge)*

**PUMPKIN SPICE BUNDT CAKE**

Cake:

- 1 box Spice Cake mix
- 1 15 oz. can of pure pumpkin (not pie filling)
- 3 eggs

Preheat oven to 350°. Spray Bundt pan with non-stick baking spray. Mix all ingredients in bowl with hand mixer till smooth. Pour into Bundt pan. Bake 30-35 min. Let cool on rack.

Cream Cheese Icing:

- 1 8 oz. package Cream Cheese at room temperature
- 1 1/2 sticks unsalted butter, softened
- 1 1/2 pounds powdered sugar
- 1/4 teaspoon salt
- 2 teaspoons pure vanilla extract

Mix cream cheese and butter until smooth. Add salt and powdered sugar. Mix till smooth. Add vanilla and mix till smooth.

Once cake is cool, spread icing. Leftover icing goes in the middle. Can top with pecans. [If using pecans, first toast in a pan with butter.] Enjoy.

**3<sup>rd</sup> Place:**     *Alesia Lamke (Sacred Heart of Port Barre Auxiliary, Port Barre)*

### CHANTILLY CAKE

#### Cake:

1 box white Duncan Hines cake mix  
4 egg whites  
1 cup milk  
1/3 cup unsalted butter, melted  
1/8 teaspoon almond flavor

Mix all together for two minutes. Pour into two greased and floured 8 inch baking pans.  
Bake at 350 degrees for 30 minutes.

#### Berry Filling:

1/2 cup strawberry jam  
2 Tablespoons water  
1/2 cup fresh strawberries  
4 ounces fresh raspberries  
4 ounces fresh blueberries  
4 ounces blackberries

Place jam and water in microwave safe bowl until warmed. Stir until combined. Hull and slice strawberries and place in bowl with raspberries, blackberries, and blueberries.

#### Chantilly Cream:

3 8-ounce blocks of Cream Cheese, room temperature  
3 cups powdered sugar sifted  
2 cups heavy whipping cream  
1 1/2 teaspoons vanilla extract

In large mixing bowl beat cream cheese on medium speed until smooth and creamy. Add powdered sugar a few spoonfuls at a time, beating on low speed until combined. Once fully combined beat until fluffy.

In another large cold mixing bowl beat heavy whipping cream and vanilla flavoring on medium speed until stiff peaks form. Fold the whipped cream into the cream cheese mixture.

#### Assembly:

Carefully cut each cooled cake layer in half, horizontally, creating four thin layers. Place one layer cut side up on cake plate. Spread one third of the jam mixture on the cake in a thin layer. Top with about 3/4 cup Chantilly Cream. Sprinkle one third of fresh berries over cream. Top with another cake layer and gently press down. Repeat the layers. Spread Chantilly Cream on top and sides of cake. Garnish with more fresh berries. Refrigerate for at least two hours before serving.

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**PIES**

**1<sup>st</sup> Place :**     *Theresa Lacombe (Sacred Heart of Port Barre Auxiliary, Port Barre)*

**SWEET DOUGH SWEET POTATO PIE**

Filling:

- 2 cups mashed sweet potatoes
- 1 cup sugar
- 1/2 cup milk
- 2 beaten eggs
- 1/2 stick melted butter
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla

Mix ingredients until smooth.

Sweet Dough Pie Crust:

- 1/2 stick butter
- 1/2 cup Crisco
- 1 1/2 cups sugar
- 2 eggs
- 3/4 cup milk
- 1 teaspoon vanilla
- 5 cups flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt

Place butter and Crisco in a large bowl and blend with an electric mixer until creamy. Add sugar and continue beating until light and fluffy. Add eggs one at a time beating well. Add milk and vanilla, mix by hand well. Add flour, baking powder, and salt. Roll out and place in a greased and floured pie pan. Pour filling in pie crust. Bake at 350 degrees until the crust is light brown.

**2<sup>nd</sup> Place:**     *Shirley Bonaccorso (Fr. Maynard E. Hurst, Jr. Auxiliary, Baton Rouge)*

**EASY PECAN PIE**

1 cup packed brown sugar	3 eggs
1/3 cup butter, melted	1 1/2 cups pecan halves or pieces
3/4 cup light corn syrup	1 deep dish pie crust
1/2 teaspoon salt	

Heat oven to 375 degrees; place cookie sheet in oven to preheat.

In medium bowl, beat brown sugar, butter, corn syrup, salt, and eggs with whisk until well blended. Stir in pecans. Pour into frozen crust.

Bake on preheated cookie sheet 35-45 minutes or until center is set. After 15-20 minutes of baking, cover crust edge with strips of foil to prevent excessive browning. Cool 30 minutes. Refrigerate at least 2 hours until chilled before serving. Cover and refrigerate any remaining pie.

**3<sup>rd</sup> Place:** *Paula Gebhart (Mother of Perpetual Help Auxiliary, Baker)*

**MISS DORA'S COCONUT PIE**

2 cups sugar	1 Tablespoon vanilla
1 can condensed milk	10 ounces flaked coconut
1 cup water	2 pie crusts
1 stick margarine, melted	5 eggs
2 Tablespoons flour	

Mix condensed milk, eggs and sugar. Mix in flour. Add vanilla, coconut and water. Mix. Add melted margarine. Mix well. Pour into pie shells and bake at 325 degrees for 35-40 minutes or until set and golden brown.