

**2022-2023 LLA Bake-Taste Contest
Winning Recipes**

CAKES

1st Place: *Joan Hodgson (Covington Kaycettes, Covington)*

EARTHQUAKE CAKE

Vegetable oil spray for misting the pan
1 cup frozen unsweetened grated coconut, thawed
1 cup finely chopped pecans or walnuts
1 package (18.25 ounces) German chocolate cake mix (with or without pudding)
1 1/3 cup water
1/2 cup vegetable oil, such as canola or corn
3 large eggs
8 tablespoons (1 stick) butter melted
1 package (8 ounces) cream cheese, room temperature
4 cups confectioners' sugar, sifted

1. Place a rack in the center of the oven and preheat the oven to 350. Lightly mist a 13x9 inch baking pan with vegetable oil spray. Set the pan aside.
2. Scatter the coconut and pecans in the bottom of the prepared pan.
3. Combine the cake mix, water, oil, and eggs in large mixing bowl. Blend with an electric mixer on low speed for 1 minute. Stop the machine and scrape down the sides of the bowl with a rubber spatula. Increase the mixer speed to medium and beat 2 to 3 minutes more, scraping the sides down again. The batter should look well combined. Pour batter over the coconut and nuts in the pan, smoothing it out with the spatula.
4. Combine the melted butter, cream cheese, and confectioners' sugar in a large bowl. Blend with an electric mixer on low speed 1 minute. The mixture should look smooth. With a large spoon, place twelve large globs of the topping on top of the cake batter, distributing them well. Place pan in the oven.
5. Bake the cake until the center jiggles a little when you shake the pan, 40 to 45 minutes. Don't overbake the cake because it will set up as it cools. Remove the pan from oven and cool the cake in the pan on a wire rack for 30 minutes. Cut into squares and flip them onto a plate so the pecans and coconut are on top.

2nd Place: *Pauline Vizier (Our Lady of Lasalette, Golden Meadow)*

PINEAPPLE COCONUT CAKE

Cake:

1 box of pineapple cake mix
4 eggs
3/4 cup of cooking oil
1 1/4 cup of pineapple juice
1 cup sugar

Add eggs, oil, and pineapple juice to the cake mix and bake according to recipe on the box.

Filling:

- 1 cup sugar
- 1 can of Pineapple Crush
- 3 tablespoons of flour
- 3 tablespoons of butter
- 1/2 can of water {using Pineapple Crush can}
- Coconut flake

Mix ingredients for filling (except for coconut). Cook over fire in a saucepan until thick. Cool bottom layer and fill with half of the filling. Pour other half of the filling over the top layer of the cake (as icing). Sprinkle coconut flake over the cake until coated. Then eat the whole thing.

3rd Place: *Brenda Newman (Mother of Perpetual Help Auxiliary, Baker)*

EASY PUMPKIN CAKE

Ingredients for Cake:

- 2 cups all-purpose flour
- 1 1/2 cups granulated sugar
- 1 tsp baking soda, sifted to get rid of lumps
- 2 tsp baking powder
- 2 tsp cinnamon
- 3 large eggs, room temp
- 1 cup oil, extra light olive oil, vegetable or corn oil will work
- 15 oz pumpkin puree, can

Ingredients for Frosting:

- 8 oz cream cheese, room temp, cut into quarters
- 8 Tbsp unsalted butter, room temp
- 1 cup powdered sugar
- 2 tsp vanilla extract
- Pecans to decorate, optional

How to make Pumpkin Cake:

1. Prep: Preheat oven to 350°F. Grease a 9x13 non-stick baking pan or a glass Pyrex dish. In a large bowl, whisk together the dry ingredients: 2 cups flour, 1 1/2 cups sugar, 1 tsp baking soda, 2 tsp baking powder, 2 tsp cinnamon.
2. In a second medium bowl, whisk together wet ingredients: 3 large eggs, 1 cup oil and 1 can pumpkin, until well combined.
3. Add wet ingredients to dry ingredients and whisk until smooth. Transfer to prepared baking dish and bake at 350°F for 35-40 min (my oven took 35 min), or until a toothpick poked in the center comes out clean. Let cake cool completely in pan then spread the top with frosting (see below) and decorate with whole or chopped pecans. I sprinkled pecans over individual slices since some don't eat them.

How to make Whipped Cream Cheese Frosting:

1. Combine all of your frosting ingredients in the bowl of a stand mixer and using the whisk attachment, beat on medium speed until combined, then beat on high speed 2-3 min or until fluffy, scraping down the bowl as needed.
2. Frost cake.

7. Stir in melted chocolate mixture until fully combined.
8. Fold in the chopped pecans.
9. Pour chocolate mixture into the prepared crust.
10. Bake for 25-30 minutes, until set.
11. Cool completely before adding the Coconut-Pecan Topping.

Coconut-Pecan Topping:

1. Add sweetened condensed milk, butter and lightly beaten egg yolks to a medium saucepan over medium-low heat. Cook stirring until the mixture thickens, about 5-7 minutes.
2. Remove from heat and stir in vanilla, coconut flakes, and chopped pecans.
3. Cool the mixture, then spread it on top of the chocolate layer.
4. Garnish with whole pecans.
5. Refrigerate at least 3 hours before serving.
6. Serve drizzled with chocolate sauce.

Chocolate Syrup:

1. Combine the cocoa powder, sugar, salt, and water in a medium saucepan.
2. Put the saucepan over medium heat. Whisk constantly until the mixture thickens and begins to simmer.
3. Let it simmer for about 3 minutes, stirring occasionally.
4. Remove the pan from the heat and add in the vanilla. It will thicken as it cools so don't worry if it seems thin.
5. Let the syrup cool before storing it in an airtight jar.

2nd Place: *Lily Guidry (Our Lady of Lasalette Auxiliary, Golden Meadow)*

BUTTERMILK COCONUT PIE

5 eggs, beaten	2 cups sugar
1 stick oleo or butter	1 can coconut flakes
3/4 cup Buttermilk	

Mix above ingredients and add to unbaked pie shell. Bake in 350°F oven for 10 minutes. Then lower heat to 300°F and bake for 30 minutes.

3rd Place: *Lynn Pennington (St. Jean Vianney Auxiliary, Baton Rouge)*

PECAN PIE

1 cup sugar	4 TBSP butter (melted)
1/2 cup white Karo syrup	1 tsp vanilla extract
2 eggs	4 TBSP PET brand evaporated milk
1 cup pecans	1 deep dish frozen pie shell

Preheat oven to 350 degrees. Beat all ingredients in a bowl. Pour mixture in a deep dish frozen pie shell. Bake in oven for 1 hour.