

**2023-2024 LLA Bake-Taste Contest  
Winning Recipes**

**CAKES**

**1<sup>st</sup> Place:**     *Sandy Sider (Archbishop Blenk, Gretna)*

**PINEAPPLE DREAM CAKE**

**Ingredients for cake:**

- 1 box yellow cake mix
- 1 20 oz. can of crushed pineapple (do not drain)
- 1 14 oz. can of condensed milk
- 1/2 cup = 1 stick of melted butter
- 1/4 cup coconut flakes
- 1/4 cup chopped pecans

**Ingredients for Frosting:**

- 1 lb. powdered sugar
  - 1/2 cup unsalted butter – softened
  - 8 oz. cream cheese
  - 1 tsp. clear vanilla only
- [You may also use canned frosting: butter crème or cream cheese  
You may also use whipped cream.]

**Directions:**

1. Preheat oven to 350°.
2. Grease a 9 x 13 pan
3. Sprinkle yellow cake mix into greased pan.
4. Spoon can of crushed pineapple over the cake mix, pour remaining juice over pineapple
5. Pour can of condensed milk over pineapple
6. Sprinkle coconut over mixture
7. Scatter pecans over coconut
8. Drizzle melted butter over mixture
9. Bake at 350 for 35 minutes exactly, cool completely, frost and enjoy.

**2<sup>nd</sup> Place:**     *Melinda Kant (Mother of Perpetual Help, Baker)*

**HUMMINGBIRD CAKE**

- 3 cups all-purpose flour
- 2 cups sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 3 large eggs
- 1 1/2 cups vegetable oil
- 1 (8oz.) can crushed pineapple, undrained
- 2 cups mashed ripe banana (about 4 medium)
- 1 cup toasted chopped pecans
- 1 1/2 teaspoons vanilla extract
- Cream Cheese Frosting (recipe follows)
- Garnish: chopped pecans

**Instructions:**

1. Preheat oven to 350°. Spray 3 (9-inch) round cake pans with baking spray with flour.
2. In a large bowl, whisk together flour, sugar, salt, baking soda, and cinnamon. In a medium bowl, whisk together eggs and oil. Stir egg mixture into flour mixture just until dry ingredients are moistened. Stir in pineapple, banana, pecans, and vanilla until well combined. Spread batter into prepared pans.
3. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
4. Spread Cream Cheese Frosting between layers and on top and sides of cake. Press pecans onto bottom third of cake, if desired. Cover and refrigerate for up to 3 days.

**Cream Cheese Frosting:****Ingredients:**

- 1 (8-ounce) package cream cheese, softened
- 1/2 cup butter, softened
- 1 (2 pound) bag confectioner's sugar
- 1/4 cup whole milk
- 1/8 teaspoon salt
- 1 teaspoon vanilla extract

**Instructions:**

In a large bowl, beat cream cheese and butter with a mixer at medium speed until creamy. Gradually add confectioners' sugar, milk, and salt, beating until smooth and well combined. Beat in vanilla

**3<sup>rd</sup> Place:** Pam Falgoust (*St. Jean Vianney Auxiliary, Baton Rouge*)

**PRALINE CAKE****NEED for Cake:**

- 2 9" baking pans
- 1 box yellow cake mix

Following box for instruction to bake. Cool 11 minutes and remove from pans.

**PECAN PRALINE FROSTING:**

- 1 1/2 cups granulated sugar
- 3/4 cups evaporated milk
- 4 cups ground or chopped pecans
- 3/4 cups butter
- 2 teaspoons vanilla extract

**Cooking the ingredients:**

1. Cook sugar and milk until it begins to thicken (about 5 minutes)
2. Add pecans, butter and vanilla (cook about 12 minutes stirring constantly)
3. Pour the mixture on bottom layer of cool cake, then finish off the top layer of cake, use a spatula to get the loose mixture off the plate by bring it to an upward motion on all the sides around the cake.

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## PIES

**1<sup>st</sup> Place:** *Christine Hartman (Ladies of the Rosary, Larose)*

### LEMON JELLO CREAM CHEESE PIE

- 1 Graham 9" pie crust, 6 oz.
- 1 3 oz. pkg Lemon Jello Gelatin Dessert Mix
- 1 8 oz. pkg. Cream Cheese (softened)
- 1 8 oz container Whipped Topping (thawed)
- 3-4 Tbs. Lemon Juice

Cream Jello mix and cream cheese with mixer until well blended. Fold in whipped topping. Add lemon juice to taste. Spoon mixture into pie shell. Store in freezer at least 2 hours. Thaw at least 10 minutes before serving.

**2<sup>nd</sup> Place:** *Mary Gaeta (St. Margaret Auxiliary, Albany)*

### MILLIONAIRE PIE

- 1 store bought or homemade Graham Cracker Crust
- 8 oz block of cream cheese, softened
- 1/2 cup sugar
- 8 oz can or 1 cup crushed pineapple, undrained
- 1 cup shredded coconut, unsweetened
- 1 cup chopped pecans, reserve a few extra for garnish
- 2 cups whipping cream or heavy cream, whipped until stiff peaks form and sweetened with 1/4 cup of sugar
- 1/2 cup Maraschino cherries, chopped small (optional)

#### INSTRUCTIONS:

1. Prepare the graham cracker crust if not using a pre-made one and chill in the refrigerator while make the filling.
2. Using an electric mixer, whip together the softened cream cheese and sugar until smooth and well-blended, about 4 minutes.
3. Stir into the cream cheese mixture the crushed pineapple, grated coconut, cherries and pecans. Mix well. Set aside.
4. Make the whipped cream. To whip the heavy cream, place the cream in the bowl of an electric mixer and beat until it begins to thicken. Slowly add the sugar and continue to beat until stiff peaks form. Fold in gently half of the whipped cream (reserving the other half as a topping) and stir everything carefully until evenly mixed. Spoon the filling into the prepared graham cracker crust.
5. Top the filling with the remaining whipped cream and spread it all over. Sprinkle the pie with extra pecans. TIP: use freshly whipped cream rather than cool whip because it will hold up better.

**3<sup>rd</sup> Place:** *Mary Mailan (Annunziata Auxiliary, Houma)*

### **CHOCOLATE CHESS PIE WITH PECANS**

1/2 cup melted butter	1 can (5 oz.) evaporated milk
1 cup sugar	1 teaspoon vanilla extract
1/4 cup cocoa powder	1/2 cup chopped pecans
3 large eggs	1 deep dish pie shell

Preheat oven to 325° degrees.

In a large mixing bowl, combine the butter, sugar, cocoa powder, eggs, evaporated milk, pecans and vanilla until thoroughly combined. Pour the mixture into the pie crust and spread evenly.

Bake for 45 minutes.

Cool completely.