

2024-2025 LLAA BAKE-TASTE CONTEST

Winning Recipes

CAKES

1st Place: Nancy Ocmund (*Msgr. Dennis Bergeron Auxiliary, LaPlace*)

SWEET POTATO CAKE

Ingredients for cake:

- 2 1/2 c. all-purpose flour
- 2 tsp. baking soda
- 2 tsp. baking powder
- 1 tsp. kosher salt
- 1 Tbsp. ground ginger
- 1/2 tsp. ground cloves
- 1/4 tsp. ground nutmeg
- 1 c. (2 sticks) unsalted butter, softened to room temperature
- 1 3/4 c. granulated sugar
- 1/4 c. brown sugar
- 3 large eggs
- 2 tsp. pure vanilla extract
- 2 1/2 c. mashed sweet potatoes
- 1 c. buttermilk

Ingredients for Frosting:

- 1 c. (2 sticks) unsalted butter, softened
 - 1 (7-oz.) container marshmallow fluff (about 2 cups)
 - 1/2 tsp. kosher salt
 - 2 c. powdered sugar
- Chopped toasted pecans for garnish

Directions:

1. Preheat oven to 350°, grease 2 9" pans and line the bottoms with parchment paper.
2. Make cakes: In a large bowl, whisk together flour, baking soda, baking powder, salt, and spices.
3. In another large bowl using a hand mixer, cream together butter and sugars until light and fluffy. Beat in eggs one at a time, then beat in vanilla and sweet potatoes until just combined.
4. Add half the dry ingredients and half the buttermilk and beat on low to combine. Repeat with the remaining dry ingredients and the remaining buttermilk and beat until just combined.
5. Divide batter evenly between prepared cake pans and bake 40 to 45 minutes, or until a toothpick inserted into the center comes out clean. Set aside to cool on a cooling rack while you make your frosting.
6. Make frosting: In a large bowl using a hand mixer, add butter and beat on medium-high speed until smooth. Add marshmallow fluff, salt, and 1/2 cup of the powdered sugar and beat until combined. Scrape down the sides of the bowl and continue adding sugar 1/2 cup at a time until frosting is completely smooth and looks fluffy, 1 to 2 minutes.
7. Spread one round cake layer with marshmallow frosting, then place second cake on top of it. Frost top of cake, then sprinkle pecans around the outer edge of the top cake.

2nd Place: Pam Falgoust (St. Jean Vianney Auxiliary, Baton Rouge)

FRUITY CHOCOLATE CAKE DELIGHT

- 1 Box Duncan Hines Devil's Food Moist
- 1 16 oz. Pillsbury Creamy Supreme Chocolate Fudge Frosting
- 1 20 oz. Can Crushed Pineapple, drained [Put Pineapple Juice aside] *1 Optional
- 2 Medium Bananas, sliced
- 1 8 oz. Bag of Pecan Halves *2 Optional
- 1 10 oz. Jar Maraschino Cherries without Stems

Directions:

1. Bake cake per box instruction. When done set aside to cool.
2. Bottom cool cake spread drained crushed pineapple
3. Put sliced bananas on top of all the pineapple, if extra slice put on top of other bananas
4. Then put cake on top of bottom layer
5. Pillsbury Frosting put in microwave for 10-15 seconds (Easy to pour). Pour over middle of top layer and all around to cover cake
6. On top of cake put pecan halves on top and all-around cake with spaces
7. The Cherry halves put on top and all-around cake in spaces
8. Cover and refrigerate for 2 hours. Slice and enjoy

*1 Optional Pineapple juice can be used on the bottom layer cake, poke hole with fork if desired

*2 Optional Finely chopped pecan halves, the sprinkle on top of cake as a garnish

3rd Place: Mary Gaeta (St. Margaret Auxiliary, Albany)

BANANA PRALINE CARAMEL CAKE

NEED for Cake:

- 3 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup unsalted butter, softened
- 1 1/2 cups granulated sugar
- 1 cup brown sugar, packed
- 3 large eggs
- 2 teaspoons vanilla extract
- 1 1/2 cups mashed ripe bananas (about 3 large bananas)
- 1 cup buttermilk
- 1 cup chopped pecans

For the Caramel Frosting:

- 1 cup unsalted butter
- 2 cups packed light brown sugar
- 1/2 cup heavy cream
- 4 cups powdered sugar, sifted
- 2 teaspoons vanilla extract
- 1 cup chopped pecans (for garnish)

Directions:

1. **Preheat Oven:** Preheat your oven to 350°F (175°C). Grease and flour three 9-inch round cake pans.
2. **Prepare the Cake Batter:** In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Set aside. In a large mixing bowl, beat the butter, granulated sugar, and brown sugar together until light and fluffy. Add eggs one at a time, beating well after each addition. Mix in the vanilla extract and mashed bananas. Gradually add the flour mixture, alternating with the buttermilk, beginning and ending with the flour mixture. Fold in the chopped pecans.
3. **Bake the Cake:** Divide the batter evenly among the prepared pans. Smooth the tops with a spatula. Bake for 25-30 minutes, or until a toothpick inserted into the center of the cakes comes out clean. Let the cakes cool in the pans for 10 minutes, then turn them out onto wire racks to cool completely.
4. **Prepare the Caramel Frosting:** In a medium saucepan, melt the butter over medium heat. Add the brown sugar and cream. Bring to a boil, stirring constantly. Remove from heat and let cool slightly. Gradually beat in the powdered sugar and vanilla extract until smooth and creamy. If the frosting is too thick, add a little more cream until the desired consistency is reached.
5. **Assemble the Cake:** Place one cake layer on a serving plate. Spread a generous amount of caramel frosting over the top. Repeat with the second and third layers. Frost the sides of the cake with the remaining caramel frosting. Garnish with chopped pecans. Allow the frosting to set slightly before serving.

Ensure your bananas are very ripe for the best flavor and texture.

Toasting the pecans before adding them to the batter can enhance their flavor.

2024-2025 LLA BAKE-TASTE CONTEST

Winning Recipes

PIES

1st Place: *Lori Liotta (Holy Mary Auxiliary, St. Amant)*

GERMAN CHOCOLATE PIE

INGREDIENTS:

Dough for single-crust pie

Filling:

4 ounces German sweet chocolate, chopped
1 tablespoon butter
1 teaspoon vanilla extract
1/3 cup sugar
3 tablespoons cornstarch
1 1/2 cups whole milk
2 large eggs

Topping:

2/3 cup evaporated milk
1/2 cup sugar
1/4 cup butter, cubed
1 large egg, lightly beaten
1 1/3 cups sweetened shredded coconut, toasted
1/2 cup chopped pecans, toasted

DIRECTIONS:

1. Preheat oven to 400°. On a lightly floured surface, roll dough to a 1/8 in. thick circle; transfer to a 9-in. pie plate. Trim crust to 1/2 in. beyond rim of plate; flute edge.
2. Line unpricked pastry with a double thickness of foil. Fill with pie weights, dried beans or uncooked rice. Bake 25 minutes. Remove foil and weights; bake until golden brown 4-6 minutes longer. Cool on a wire rack.
3. For filling, in a microwave, melt chocolate and butter; stir until smooth. Stir in vanilla. In a small heavy saucepan, mix sugar and cornstarch. Whisk in whole milk. Cook and stir over medium heat until thickened and bubbly. Reduce heat to low; cook and stir 2 minutes longer. Remove from heat.
4. In a small bowl, whisk a small amount of hot mixture into egg yolks; return all to pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Remove from heat. Stir in chocolate mixture. Pour into crust.
5. For topping, in a small saucepan, combine evaporated milk, sugar and butter. Cook and stir until butter is melted and mixture just comes to a boil. Remove from heat.
6. In a small bowl, whisk a small amount of hot mixture into egg; return all to pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Remove from heat. Stir in coconut and pecans. Pour over filling.
7. Cool pie 30 minutes on a wire rack. Refrigerate, covered, until cold, at least 3 hours.

2nd Place: *Debbie Terrebone (Msgr. Carroll Badeaux Auxiliary, Lockport)*

SWEET POTATO DELIGHT PIE

Ingredients:

- 4 to 6 pie pans
- 3 or 4 sweet potatoes
- 1 can condensed milk
- 1 stick butter
- 1 Tbs. of vanilla
- 4 Tbs. sugar
- 1 box yellow cake mix
- 9 large eggs
- 1 cup vegetable oil
- 1/2 cup water
- 2 lbs. bag powdered sugar
- 2 8-oz. softened cream cheese

Put cream cheese and butter out to soften at room temperature

Step 1. Peel, boil, and mash sweet potatoes in large bowl. Add 1 can condensed milk, 1 stick butter, 4 T. sugar, 1 tsp. vanilla. Mix all together and set aside to cool.

Step2. Mix cake mix according to directions on box and then combine and fold in sweet potato mixture. Pour evenly into pie pans. Set aside.

Step 3. Using a mixer, in large bowl 2 lbs. powdered sugar, 2 8-oz. softened cream cheese, 2 tsp. vanilla, 6 eggs. Mix to smooth and pour on top of sweet potato mixture in pie pans evenly. Bake at 350° 45 to 50 minutes or till toothpick is clean.

*Top will flatten and get crunchy.

3rd Place: *Linda McMath (Annunziata Auxiliary, Houma)*

HOT FUDGE PIE WITH PECANS

1 stick butter, softened
1 cup sugar
2 eggs
1 teaspoon vanilla
3 tablespoons cocoa powder
1 teaspoon salt
1/2 cup all-purpose flour
1/2 cup chopped pecans
1 store bought pie shell

INSTRUCTIONS:

1. Preheat oven to 350°
2. Grease 9 inch pie pan with cooking spray
3. Place pie shell into pie pan – covering the bottom and sides of pie pan, crimping the edges of excess pie shell
4. Cream together butter and sugar with electric mixer until fluffy, about 3 minutes
5. Add eggs and vanilla and mix well by hand
6. Add cocoa powder, salt and flour
7. Stir by hand until well combined
8. Hand mix to make it gooey, because if you use a mixer, it will have more of a brownie or cake texture, rather than gooey.
9. Pour mixture into prepared pie pan
10. Sprinkle the pecans on top of mixture
11. Bake 30 to 35 minutes until center is set.