

## **Churro Cheesecake- Salted Taffy**

By Karen Wegerer

2 c. salted butter

2 c. sugar

2 tsp vanilla

½ c. white chocolate wafers , more if needed

1 c. sugar

2 tbsp cinnamon

Place a piece of parchment paper onto a baking/jelly roll sheet. Add 1 cup sugar and 2 TBSP cinnamon to a bowl, mix and set aside. Place a few pieces of parchment paper near the bowl with the cinnamon mixture.

Toffee: Using a large, thick bottomed, saucepan over medium heat add the butter, sugar and vanilla. Stir until the butter has melted and all of the ingredients are combined. Insert a candy thermometer to the bottom of the mixture. Stir constantly until the thermometer reaches 285 degrees F. The candy will become a golden-brown color. This will take about 15 minutes. Once the toffee has reached a golden-brown color and is 285 degrees F pour the entire pan into the parchment lined sheet. Let stand for a few minutes to set and cool just a bit. Cut the toffee into squares. Disneyland cuts their toffee 4 inches x 4 inches. Using a plastic knife helps and be sure that you cut through the entire piece of toffee. Allow the toffee to set completely. This will take about 20 minutes at room temperature, or you can place the pan in the fridge. If you notice any excess oil/butter appear on the toffee, just use a paper towel or napkin to blot it off. Place the individual squares on a separate piece of parchment paper. In a small saucepan, over low heat, melt the chocolate wafer until smooth. Hold each piece of toffee by the corner over the pot of chocolate. Use a spoon to drizzle chocolate over one side of the toffee or you can dip the toffee into the chocolate coating all sides. Wipe away excess chocolate. Now hold the toffee over the cinnamon sugar bowls. Sprinkle the sugar mixture over the top of the toffee. It will stick right on the white chocolate. Place onto a piece of parchment paper to cool and set. Once set, you can place them into a pretty package or just get right to eating them.

## **Key Lime Pie VII (Honorable Mention: Best in Taste)**

By Levi Zuleger

1 (9 inch) prepared graham cracker crust

3 cups sweetened condensed milk

½ cup sour cream

¾ cup key lime juice

1 T. grated lime zest

Preheat oven to 350 degrees F. In a medium bowl, combine condensed milk, sour cream, lime juice, and lime rind. Mix well and pour into graham cracker crust. Bake in preheated oven for 5 to 8 minutes, until tiny pinhole bubbles burst on the surface of the pie. DO NOT BROWN! Chill pie thoroughly before serving. Garnish with lime slices and whipped cream if desired.

## **Chocolate Coffee Cupcake w/Campfire Theme**

By Jill Fortin

Cupcake:

2 cups flour

2 cups sugar

$\frac{3}{4}$  cup unsweetened cocoa powder

2 teaspoons baking soda

1 teaspoon salt

1 cup freshly brewer coffee

1 cup buttermilk

$\frac{1}{2}$  cup vegetable oil 2 teaspoons vanilla

Frosting & Decorations:

$\frac{1}{1/2}$  cup butter

6 cups powdered sugar

2 tsp vanilla

$\frac{1}{4}$  cup heavy cream

Pinch of salt

Orange and yellow food coloring

Mini marshmallows and pretzels

## **Raspberry Cheesecake Bites**

By Laura Wegerer

10 ounces semisweet chocolate (Baking chocolate works best)

14 raspberries

8 ounces cream cheese soft

$\frac{1}{2}$  cup powdered sugar

$\frac{1}{2}$  teaspoon vanilla

$\frac{1}{4}$  cup whipped cream (the amount is after being whipped)

$\frac{1}{2}$  cup graham cracker crumbs (optional)

Place chocolate in a microwave safe bowl and microwave in 30 second intervals until melted. Gently grease an ice cube tray, and coat each cube with the melted chocolate. Freeze for at least 5 minutes. In a medium bowl, mix cream cheese, powdered sugar, vanilla until smooth. Stir in whipped cream. Mix Well. Fill each ice cube  $\frac{1}{3}$  full with the mixture. Add 1 raspberry and then cover the rest with cream cheese mix. Add melted chocolate on top and chill for 1 hour to set. Remove from refrigerator and invert on a work surface. Leave the ice tray at room temperature. Wait for 5-10 minutes, and flip the ice cube tray for the cheesecake bites to drop out. Serve and enjoy.

## **Cheesecake with Edible Flowers on Top**

By Kristine Kalmon

1 pound ricotta

1 pound cream cheese

1 ½ cup sugar

4 eggs

1 tsp vanilla

1/3 cup corn starch

1 stick butter

2T lemon juice

16-ounce sour cream

Graham crackers

\*Edible flowers added to top

## **German Chocolate Pie**

By Beverly Kraemer

Pie pan 9" deep dish

1, 6-ounce package chocolate chips

1, 8-ounce cream cheese (softened)

¾ cup brown sugar (divided into 3, ¼ cups)

1/8 teaspoon salt

1 tsp vanilla

2 eggs (separated)

1 cup Heavy whipping cream

Graham Cracker Crust

1 ½ cup graham crackers (crumbled)

¼ cup brown sugar

1/8 tsp nutmeg

Mix all ingredients

Add: 1 square unsweetened chocolate

1/3 cup butter

Melt with chocolate

Add to crust, press into 9-inch pan.

MELT: chocolate chips in double boiler, cool 10 minutes.

BLEND: cream cheese, ¼ cup brown sugar, salt and vanilla

BEAT: in egg yolks one at a time.

BEAT in cooled chocolate. Blend well, put aside.

BEAT egg whites until stiff not dry. Gradually beat in ¼ cup brown sugar until stiff and glossy. FOLD in chocolate mixture into egg mixture.

BEAT heavy cream and fold in. Pour into pie crust and chill.

Garnish with slivers of dark chocolate candy bar (optional)

## **Chocolate Chip Cheesecake Bars**

By Suzi Frenzel

¾ cup shortening

¾ cup sugar

1/3 cup packed brown sugar

1 egg

1 ½ tsp vanilla extract

1 ½ cups all-purpose flour

1 tsp salt

¾ tsp baking soda

1 ½ cups miniature chocolate chips

¾ cup chopped pecans

FILLING:

2 packages (8 ounce each) cream cheese (softened)

¾ cup sugar

2 eggs 1tsp vanilla extract

In a mixing bowl, cream shortening and sugars. Beat in egg and vanilla. Combine the flour, salt and baking soda; add to the creamed mixture and mix well. Fold in the chocolate chips and pecans. Set aside a third of the dough for topping. Press remaining dough into a greased 13x9x2 baking pan. Bake at 350 degrees for 8 minutes.

Meanwhile in a small mixing bowl, beat cream cheese and sugar until smooth. Add eggs and vanilla; mix well. Spoon over crust. Drop teaspoons of reserved dough over filling. Bake at 350 degrees for 35-40 minutes or until golden brown. Cool on a wired rack. Cover and store in the refrigerator.

## **Chocolate Mascarpone Raspberry Pie (Honorable Mention: Best in Appearance)**

by Jessica Wesle

Recipe - Ingredients:

Shortbread crust:

5.6 oz All-Purpose Flour

2.3 oz sugar

1/4 tsp salt

4 oz (1 stick) butter, unsalted

1 egg yolk

Filling:

18 oz mascarpone cheese

6 oz bittersweet chocolate, chopped

2 tbsp raspberry liqueur

1 cup whipping cream

2 cups fresh raspberries

1/3 cup seedless raspberry jam, melted in microwave and cooled slightly

Garnish: Chocolate curls whipped cream

Instruction: Preheat oven to 400 F Mix flour, sugar, and salt.

Cut in butter until mixture resembles coarse breadcrumbs.

Add the egg yolk and mix into dough. Don't overmix.

Pat into pie pan in even layer, dock, crimp edges, and blind bake.

Bake for 18-24 min, until deep golden brown. Let cool to room temp.

Filling:

Combine mascarpone cheese in a large saucepan with chocolate and powdered sugar.

Cool, stirring over medium heat until melted and smooth. Off heat stir in raspberry liqueur. Allow to cool to room temp.

Beat whipping cream over medium speed until soft peaks form.

Gently stir half of the whipping cream into the mascarpone mixture until combined.

Fold in the remaining whipped cream until no streaks remain. Spread evenly into the prepared shortbread crust. Cover and chill for at least 3 hours.

Before serving, toss the fresh raspberries in a bowl with the melted and cooled jam. Spoon the jam coated raspberries over the top or arrange in single layer.

Sprinkle with chocolate shavings and whipped cream.

## **Blueberry Lemon Cake**

By Delani Clausnitzer

Cake:

1  $\frac{3}{4}$  cup all-purpose flour

1  $\frac{1}{2}$  tsp baking powder

$\frac{1}{4}$  tsp kosher salt

1  $\frac{2}{3}$  cup granulated sugar

$\frac{3}{4}$  cup unsalted butter

3 egg whites room temperature

$\frac{1}{2}$  cup whole milk room temperature

$\frac{1}{2}$  cup sour cream room temperature

$\frac{1}{3}$  cup lemon juice fresh

1 T lemon zest

1 T vanilla extract

1  $\frac{1}{3}$  cup blueberries fresh

For the Reduction:

1 T water

1  $\frac{1}{2}$  cup blueberries

1 T sugar

1 T lemon juice fresh

For the Lemon Buttercream:

1  $\frac{1}{2}$  cups unsalted butter room temperature

6 cups powdered sugar

3 T lemon juice

$\frac{1}{4}$  tsp kosher salt

## **Pumpkin Cheesecake**

By Julie Janke

Pecan Crust:

¾ cup graham cracker crumbs

½ cup finely chopped pecans

¼ cup sugar

¼ cup packed light or dark brown sugar

4 T unsalted butter, melted and cooled.

Pumpkin filling:

3, 8-ounce packages cream cheese at room temperature

½ cup sugar

½ cup packed light or dark brown sugar

1 ½ cups canned solid-pack pumpkin puree

3 large eggs, at room temperature

2 T heavy cream

1 T bourbon

1 tsp vanilla extract

1 T cornstarch

1 ½ tsp ground cinnamon

½ tsp salt

½ tsp ground ginger

½ tsp freshly grated nutmeg

Topping:

1 ½ cups sour cream

3 T sugar

1 ½ T bourbon

To make the pecan crust, in a large bowl, mix the graham cracker crumbs, pecans, sugar, brown sugar and butter until they are well blended. Butter a springform pan. Press the crumb mixture into the bottom and ½ inch up the sides of the pan. Refrigerate for one hour, or until firm. Preheat the oven to 350 degrees.

Next make the pumpkin filling. Using the large bowl of an electric mixer, at medium high speed, beat the cream cheese, sugar, brown sugar until the mixture is smooth and fluffy. Reduce the mixer speed to medium and beat in the pumpkin until blended. Beat in the eggs, cream, bourbon and vanilla until the mixture is smooth. Put in the cornstarch, cinnamon, salt, ginger, and nutmeg in a small strainer and sift it over the batter. Beat just until mixed then pour the filling into the chilled crust and place the pan on a baking sheet.

Bake for 60-70 minutes, until the cheesecake is set and toothpick inserted in center comes out clean.

Let the cake cool in the pan on a rack for 5 minutes. Toward the end of baking time, make the bourbon cream topping. Stir together sour cream, sugar and bourbon until blended. Spread over the top of the hot cheesecake. Bake the cheesecake for 5 minutes longer, then transfer to a rack and cool to lukewarm. Cover the cheesecake loosely with foil and refrigerate overnight.

## **The infamous delicious black forest cake**

By Rachel Wesle

Recipe - Cake Ingredients:

2 cups flour  
2 cups sugar  
3/4 cup coco powder  
2 tsp baking soda  
1 tsp baking powder  
1 tsp salt  
1/2 cup vegetable oil  
1 cup buttermilk  
1 cup hot water  
2 large eggs  
2 tsp vanilla

Syrup ingredients:

1/2 cup sugar  
1/2 cup water  
1/4 cup cherry juice

Frosting ingredients:

3 cups whipping cream  
1/4 cup powdered sugar

Chocolate bark ingredient:

250 grams of good quality dark chocolate

Decoration: 2 1/2 cups real cherries pitted and in halves

1 bar dark chocolate for shaving cherries for top, add as you please

Cake Directions: preheat oven 350 F, grease 2 8in round baking pans and dust with coco powder line bottoms with parchment place all dry ingredients into stand mixer with paddle attachment. Stir In medium bowl whisk wet ingredients(pour hot water in slowly so eggs don't cook) Add wet to dry, mix on medium for 2-3 min. Batter is very thin. Pour evenly in pans. Bake 45 min or until toothpick comes out mostly clean Cool 10 minutes in pans then tip onto wire rack to cool completely Cherry syrup directions: place sugar and water into small pot, stir and bring boil, simmer for 1 min then remove from heat, stir in juice and cool completely Whipped cream frosting directions: whip cream and powdered sugar until stiff peaks Chocolate bark directions: Melt chocolate in double boiler, using a large offset spatula spread chocolate in a thin layer on a large sheet of parchment, roll up from short side of parchment, refrigerate or freeze until firm. Unroll for bark Assembly: cut cake layers in half horizontally, place 1 layer on serving plate, brush with cherry syrup, top with whipped cream frosting and spread evenly. top with cherries and gently pressing into frosting repeat with remaining layers. Frost outside of cake, decorate with the rest of ingredients of desired.



## **Root Beer Float Cupcakes**

By: Kenzie and Levi Kmieciak

### **INGREDIENTS:**

#### **Cupcakes:**

1/2 cup oil  
3 Eggs  
2 1/2 cup Flour  
2 1/2 tsp Baking Powder  
1/2 tsp Salt  
1 1/2 cup Sugar  
1 tbsp Root Beer Extract  
1/2 tsp Vanilla  
1 cup Root Beer

#### **Filling:**

1 cup softened Butter  
3 cup Powdered Sugar  
3 tbsp Root Beer  
1 tsp Root Beer Extract  
1 tsp Vanilla

#### **Frosting:**

4 cups heavy whipping cream  
3/4 cup Powdered Sugar  
1 tbsp vanilla  
1/2 3.4 oz pkg of French Vanilla instant pudding

### **DIRECTIONS:**

Line muffin pans with paper liners.

Preheat oven to 350.

Stir together flour, salt and baking powder.

Cream together oil and sugar.

Mix in eggs, root beer extract and vanilla.

Gradually add in flour and root beer until just combined.

Fill each cup about 2/3 full.

Bake for 15-20 minutes or until toothpick inserted in center comes out clean.

Cool in pan for 10 minutes before transferring to wire rack to cool completely.

Whip butter, root beer extract and vanilla for filling until fluffy.

Gradually add powdered sugar.

Add root beer until you reach desired consistency.

Cut out a middle section in each cupcake.

Transfer frosting to piping bag and fill each center of cupcake. Replace middle section on top of filling.

Chill beaters and bowl in freezer for approximately 10-15 minutes. Pour whipping cream and vanilla in chilled bowls. Beat on high for a few minutes as cream consistency starts to thicken. Gradually add powdered sugar and continue to beat until cream forms soft peaks. Continue to beat while gradually adding pudding to whipped cream. Reduce speed for a minute.

Top with a cherry and cut straw (optional)

## **The Dawg Cupcakes**

By Rue Fortin

Step One

Make cake Pops

Ingredients:

1 cup (125g) all-purpose flour (**spoon & leveled**)

1 cup (200g) granulated sugar

6 Tablespoons (32g) unsweetened natural cocoa powder (1/3 cup + 1 Tbsp)

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 cup (120ml) canola, vegetable, or melted coconut oil

2 large eggs, at room temperature

1 teaspoon pure vanilla extract

1/2 cup (120ml) hot water

Chocolate Frosting:

**6 Tablespoons (86g) unsalted butter, softened to room temperature**

3/4 cup (90g) confectioners' sugar

1/2 cup (41g) unsweetened natural or dutch-process cocoa powder

**2–3 teaspoons heavy cream or milk**

1/2 teaspoon pure vanilla extract

Coating:

32 ounces candy melts or coating (or pure chocolate)\*

## **Trin's Peanut Butter Dessert (Grand Prize Winner-Overall Best in Show)**

by Trinity Wesle

Cookie Layer:

25 - Chocolate Sandwich Cookies (OREO's), Crushed

5 Tbsp. - Butter, Melted

Mix ingredients together. Split evenly into two bowls. Set aside.

Fudge Layer:

1 Cup – Hot Fudge Ice Cream Topping, Warmed

Place warm fudge into piping bag or Ziplock bag. Set aside.

Peanut Butter Sauce Layer

1/4 Cup – Sweetened Condensed Milk

1/4 Cup – Creamy Peanut Butter

2 Tbsp. – Water

1 tsp. – Vanilla Extract

Place all ingredients into microwave safe bowl. Microwave for 30 seconds stir. Repeat until all is melted and mix thoroughly. Place warm Peanut Butter Sauce into piping bag or Ziplock bag. Set aside.

Mousse Layer:

1 (8oz) Pkg. – Cream Cheese, Room Temperature

1/2 Cup – Powdered Sugar

2/3 Cup – Creamy Peanut Butter

1/4 Cup – Sour Cream

1/2 Cup – Milk

1 (8oz) Container – Whipped Topping (Cool Whip), Thawed

2 tsp. – Vanilla Extract

Place Cream Cheese, Powdered Sugar, Creamy Peanut Butter, and Sour Cream into bowl. Cream ingredients together. Add the remaining ingredients to the mixture. Mix until creamy. Divide the mixture evenly into 3 bowls. Set aside.

Cake Layer:

1 – Premade Vanilla Pound Cake (Walmart Brand)

Cube cake into bite size pieces. Set aside.

Cool Whip Layer

1 (8oz) Container – Whipped Topping (Cool Whip), Thawed

Set Aside.

Decorative Garnish:

1/2 Cup – Mini Chocolate Curls

1/2 Cup – Mini Peanut Butter Balls or Peanut Butter Chips

3 – Sunflowers made out of - Standard Size Peanut Butter Cups, Mini Chocolate Sandwich Cookies (Mini OREO's), and Yellow Butter Cream Frosting

Assembly Instructions

You will start assembling in-side a trifle bowl of your choice in layers as listed below.

1 Bowl – Mousse Layer

1 Bowl – Cookie Layer

1/3 of Prepared – Fudge Layer Drizzled

1 Bowl – Mousse Layer

All – Cake Layer

1/3 of Prepared – Fudge Layer Drizzled

Peanut Butter Sauce Layer Drizzled  
1 Bowl – Mousse Layer  
1 Bowl – Cookie Layer  
1/3 of Prepared – Fudge Layer Drizzled  
All – Cool Whip Layer  
Decorative Garnishes  
Chill and enjoy!

## **Pistachio Crust Cheesecake with Fruit Mosaic**

By Tara Schwagerl

Recipe:

Crust:

4T butter

2/3c pistachios

1C graham cracker crumbs

1/4C sugar

Lemon/lime zest

Pulse graham, sugar, pistachios and zest.

Blend butter

Press into pan and bake 5min @ 350

Cheesecake:

3# cream cheese

1# sugar

50g corn starch

1t vanilla

6 eggs

80g sour cream

120g heavy cream

1t salt

Whisk sugar, salt and corn starch together

Whisk creams and vanilla

Paddle cream cheese until smooth then add sugar mixture.

Add one egg at a time, mixing completely

Add cream mixture.

Pour over prebaked crust. Bake at 300degrees in a water bath for approx. 1 hour

Lemon curd:

6 eggs

6 yolks

390g sugar

225g lemon juice

1/4t salt

115g butter

1 lemon zest

Baine Marie the eggs, sugar, juice and salt. When thickens strain over butter and zest and combine. Cool

## **Strawberry Rhubarb Cream Cheese Bars**

By Patricia Dums

### Crust/Topping

2 ½ cups all-purpose flour  
1 cup firmly packed brown sugar  
1 cup chopped pecans  
1 cup butter, chilled

### Filling

4 cups chopped rhubarb  
1-3 oz. Pkg strawberry jello\*  
16 oz. Cream cheese (room temp.)  
2 cups sugar (divided)  
2 eggs  
1 tsp. Vanilla

Preheat oven to 350 degrees. In mixer bowl, combine flour, brown sugar and pecans on low. Add cut butter and mix on low until mixture becomes coarse crumbs. Pour half of the crust mixture into the bottom of a parchment lined 9x13 pan. Press down to create the crust. Bake 10-15 minutes or until it starts to be a tiny bit golden on the edges.

In a medium-sized bowl coat the rhubarb with the jello and ½ cup sugar. Set aside.

In the mixer bowl, combine cream cheese and sugar. Beat until light and fluffy. Add eggs and vanilla. Mix at medium speed until well blended.

Pour cream cheese mixture over the partially baked crust and spread it evenly. Sprinkle the coated the rhubarb/strawberry mixture over the cream cheese (be aware that the cream cheese mixture is soft, so you won't be able to do a lot of spreading without it getting it all mixed up). Top with the remaining crust mixture.

Bake for 45-50 minutes until the edges are brown and bubbly and the center is still kind of wobbly when you shake it. Cool. Refrigerate for at least 3 hours.

\*Note: To substitute fresh strawberries for the jello, decrease the rhubarb to 3 cups, add 1-2 cups of chopped fresh strawberries and 3 Tbsp. Of corn starch in place of the jello. Coat the rhubarb-strawberry mixture with the corn starch and sugar before layering it on.

## **Chocolate Chip Cookie Dough Ice Cream Cake** **(Honorable Mention: Best in Texture)**

By Lacey Liske

Recipe - My recipe is adapted from this recipe Chocolate Chip Cookie Dough Ice Cream Cake Author: Lindsay (Lifeloveandsugar.com)

Ingredients:

### **CHOCOLATE CAKE**

1 cup flour  
1 cup sugar  
1/4 + 1/8 cup Hershey's Special Dark Cocoa powder  
1 tsp baking soda  
1 large egg  
1/2 cup buttermilk  
1/2 cup vegetable oil  
3/4 tsp vanilla extract  
1/2 cup boiling water

### **EGGLESS COOKIE DOUGH**

6 tbsp butter  
1/2 cup brown sugar  
1 tsp vanilla extract  
1 cup flour  
1-2 tsp milk  
1/2 cup mini chocolate chips

### **ICE CREAM**

8 oz cream cheese, softened  
1/2 cup brown sugar  
1/8 cup milk  
2 tsp vanilla extract  
8 oz Cool Whip (OR 1 recipe of homemade whipped cream)  
1/2 cup mini chocolate chips

ADDITIONAL 4-8 oz Cool Whip for icing cake additional mini chocolate chips for decorating chocolate sauce, if desired (I use Smucker's Chocolate Sundae Syrup)

Instructions:

**CHOCOLATE CAKE:** 1. Preheat oven to 300 degrees

2. Put all dry ingredients in a large bowl and whisk together.

3. Add eggs, buttermilk and vegetable oil to the dry ingredients and mix until smooth.

4. Add vanilla to boiling water and add to mixture.

5. Mix at medium speed until smooth.

6. Pour into 2 8-inch pans and bake 25-30 minutes.

7. Remove from oven and let cool for 5-10 minutes in pans, then remove to cooling rack to finish cooling.

8. Once cooled, cut off cake domes with a long, serrated knife. You don't have to do this step, but it will give you more even layers.

**EGGLESS COOKIE DOUGH:**

1. While the cake cools, cream the butter and brown sugar

2. Mix in the vanilla extract.

3. Add the flour and milk and mix thoroughly. The dough will be thick.

4. Mix in the chocolate chips.
5. Roll the dough into little balls that are between 1/2 and 3/4 inch in diameter.
6. Place the balls of dough in the fridge to firm up. If they end up a little big, cut them in half before adding them to the ice cream.

#### ICE CREAM:

1. Once the cake has cooled and the cookie dough balls are firm, make the ice cream. Combine cream cheese and sugar together in the bowl of a stand mixer, or with a hand mixer. Mix until completely combined.
2. Add the milk and vanilla extract and mix until well combined.
3. Fold in the cool whip and mini chocolate chips.
4. Add about 3/4 of the cookie dough balls and stir together.

#### ASSEMBLING IT ALL:

1. Line the sides of an 8-inch springform pan with parchment paper. The parchment paper should stick up above the top edge of the pan, since the cake will probably be a little taller than your pan. If you want, put a cardboard cake circle in the bottom of the pan. NOTE: You should be using the same 8-inch pan you used for the cake. Not all 8-inch pans are exactly the same size. Your cake needs to fit in this pan.
2. Put the first cake layer in the bottom of your pan.
3. Top with half of the ice cream.
4. Add second cake to the pan.
5. Top with remaining ice cream.
6. Allow ice cream cake to freeze completely, 6-8 hours.
7. When frozen, remove from springform pan and remove parchment paper from sides.
8. Ice cake with additional cool whip, then top with additional mini chocolate chips, remaining cookie dough and chocolate sauce, if desired.

Notes 8-inch springform pans are best for this recipe so that you can easily remove the cake once it's been assembled. If you do not have a springform pan, line your pan with clear wrap before adding your parchment paper and cake board. You can use the clear wrap to lift your cake out of the pan once it's assembled and frozen. You want to make your cake layers in the same pan you'll use for layering the ice cream and cake together so that they cake layers fit in the final pan you use for layering.

## **Flag Cake**

### **(Honorable Mention: Most Unique/Most Original)**

By Jennifer Meyer

Strawberry Cake and Raspberry Cake

Ingredients:

2 and 1/2 cups (263g) sifted cake flour ([spoon & leveled](#))\*

2 teaspoons baking powder

1/2 teaspoon baking soda

1 teaspoon salt

3/4 cup (1.5 sticks; 170g) unsalted butter, softened to [room temperature](#)

1 and 3/4 cups (350g) granulated sugar

5 large egg whites, at room temperature

1/3 cup (75g) sour cream or plain yogurt, at room temperature

2 teaspoons pure vanilla extract

1/2 cup (120ml) whole milk, at room temperature\*

1/4 cup reduced strawberry puree (see note)\*

1/4 cup reduced raspberry puree

optional: 1-2 drops red or pink food coloring

Instructions:

Make the reduced strawberry and blueberry puree and allow it to cool completely. See note. You can make it a few days ahead of time and store it covered in the refrigerator or cover and freeze it for up to 3 months. Thaw before using in the recipe.

Preheat the oven to 350°F (177°C). Grease and lightly flour two 9-inch cake pans.

Whisk the cake flour, baking powder, baking soda, and salt together. Set aside.

Using a handheld or stand mixer fitted with a whisk attachment, beat the butter and sugar together on high speed until smooth and creamed, about 2 minutes. Scrape down the sides and up the bottom of the bowl with a rubber spatula as needed. Beat in the egg whites on high speed until combined, about 2 minutes. Then beat in the sour cream and vanilla extract. Scrape down the sides and up the bottom of the bowl as needed. With the mixer on low speed, add the dry ingredients until just incorporated. With the mixer still running on low, slowly pour in the milk \*just\* until combined. Do not overmix. Mix 1/4 cup raspberry puree in half the batter and 1/4 cup strawberry puree into the other half of the batter. Pour batter into cake pans. Bake for around 24-25 minutes or until the cakes are baked through. To test for doneness, insert a toothpick into the center of the cake. If it comes out clean, it is done. Allow cakes to cool completely in the pans set on a wire rack.

Cut the strawberry layer in half

Cut a 4" circle out of the raspberry cake layer

### **Cream Cheese Cut-Out Sugar Cookies:**

Ingredients:

3 cups + 2 Tablespoons (390g) all-purpose flour ([spoon & leveled](#))

1 and 1/2 teaspoons baking powder

1/2 teaspoon salt

1 cup (230g) unsalted butter, softened to [room temperature](#)

4 ounces (112g) block cream cheese, softened to room temperature

1 cup (200g) granulated sugar

1 large egg, at room temperature

2 teaspoons pure vanilla extract



1 teaspoon almond extract

Instructions:

Whisk the flour, baking powder, and salt together in a large bowl. Set aside.

In a large bowl using a hand-held or stand mixer fitted with a paddle attachment, beat the butter and cream cheese together on medium-high speed until completely smooth and creamy, about 2 minutes.

Add the granulated sugar and beat until mixture is fluffy and combined, about 1 minute. Add the egg, vanilla extract, and almond extract and beat on high speed until combined, about 1 minute. Scrape down the sides and up the bottom of the bowl and beat again as needed to combine.

Add the dry ingredients to the wet ingredients and mix on low speed until combined. Dough will be very soft and creamy.

Generously flour your hands and rolling pin. Divide the dough into 2 equal parts. Roll each portion out on a lightly floured piece of parchment paper or silicone baking mat to about 1/4-inch thickness. The rolled-out dough can be any shape, as long as it is evenly 1/4-inch thick.

Lightly dust one of the rolled-out doughs with flour. Place a piece of parchment on top. (This prevents sticking.) Place the 2nd rolled-out dough on top. Cover with plastic wrap or aluminum foil, then refrigerate for at least 2 hours and up to 2 days.

Once chilled, preheat oven to 350°F (177°C). Line 2-3 large baking sheets with parchment paper or silicone baking mats. Carefully remove the top dough piece from the refrigerator. If it's sticking to the bottom, run your hand under it to help remove it. Using a cookie cutter, cut the dough into shapes. Re-roll the remaining dough and continue cutting until all is used. Repeat with 2nd piece of dough. Note: It doesn't seem like a lot of dough, but you get a lot of cookies from the dough scraps you re-roll.

Arrange cookies on baking sheets 3 inches apart. Bake for 12-13 minutes until very lightly browned around the edges. If your oven has hot spots, rotate the baking sheet halfway through bake time. Allow cookies to cool on the baking sheet for 5 minutes then transfer to a wire rack to cool completely before decorating.

### **French Macaron Recipe:**

Ingredients for the Cookie:

100 g egg whites room temperature 3 large eggs

140 g almond flour 1 1/2 cups

90 g granulated sugar just under 1/2 cup

130 g powdered sugar 1 cup

1 tsp vanilla 5mL

1/4 tsp cream of tartar 800mg

Instructions for the Macarons:

1 Sift the confectioners' sugar and almond flour into a bowl.

2 Add the room temperature egg whites into a very clean bowl.

3 Using an electric mixer, whisk egg whites. Once they begin to foam add the cream of tartar and then SLOWLY add the granulated sugar.

4 Add the food coloring (if desired) and vanilla then mix in. Continue to beat until stiff peaks form.

5 Begin folding in the 1/3 of the dry ingredients.

6 Be careful to add the remaining dry ingredients and fold gently.

7 The final mixture should look like flowing lava, and be able to fall into a figure eight without breaking. Spoon into a piping bag with a medium round piping tip and you're ready to start piping.

8 Pipe one-inch dollops onto a baking sheet lined with parchment paper (this should be glued down with dabs of batter). Tap on counter several times to release air bubbles. Allow to sit for about 40 minutes before placing in oven.

9 Bake at 300F for 12-15 minutes, rotate tray after 7 minutes. Allow to cool completely before removing from baking sheet.

Cream Cheese Buttercream filling for Macarons:

½ cup (113g) **unsalted butter**, room temperature

4 ounces (112g) brick-style **cream cheese**, room temperature

2 ½ cups (287g) **powdered sugar**

½ teaspoon (1g) **vanilla extract**

Pinch of **salt**, to taste

#### **For The Strawberry Mousse:**

4 teaspoons unflavored gelatin powder

3 tablespoons cold water

1 ¾ cups (420 ml) heavy whipping cream

4 ounces (113 g) Mascarpone cheese, or cream cheese

1 cup (120 g) confectioners' sugar, sifted

1 tablespoon vanilla extract

½ teaspoon salt

3 cups (425 g) fresh chopped strawberries

1 tablespoon fresh lemon juice

#### **Make The Mousse:**

Sprinkle the gelatin over the 3 tablespoons of cold water in a small microwave safe bowl and set aside.

In a medium bowl, combine the heavy cream, Mascarpone cheese, confectioners' sugar, vanilla, and salt. Beat on medium low speed until whipped and fluffy; about 5 minutes.

Add the strawberries and lemon juice to the bowl of a food processor and process until smooth. Run the puree through a fine mesh sieve and discard the seeds.

Add ¼ cup of the strawberry puree to the gelatin. Heat in the microwave for 1 minute then stir until the gelatin is fully dissolved. Pour back into the bowl with the remaining puree and stir to combine.

Pour the strawberry mixture into the bowl with the whipped cream mixture. Use a silicone spatula to carefully fold everything together until well combined.

Pour the strawberry mousse over the prepared crust. Use an offset spatula to smooth the top.

Cover with plastic wrap and refrigerate for 2 hours.

#### **White Chocolate Cheesecake Layer:**

16 ounces full-fat cream cheese, at room temperature

1/2c granulated sugar

1 tablespoons cornstarch

2 large eggs plus 1 egg yolk , at room temperature

1/4 cup heavy cream

1 teaspoon pure vanilla extract

4 oz white chocolate melted

#### **Instructions:**

Preheat oven to 350°F/180°C. Put foil in (1) 8' cake pans and (1) 4" springform pan.

In a mixer fitted with the paddle attachment, beat cream cheese on medium-low speed until smooth and lump-free, 1-2 minutes. Add sugar and beat until blended. Scrape down the sides and bottom of the

bowl as necessary. Add cornstarch and mix until blended. Add the eggs and beat until fully combined. Add cream, vanilla extract, and melted white chocolate and beat just until combined and smooth. Pour batter into cake pan and springform pan. Bake until center is set approximated 15 mins. Turn off oven, open the oven door slightly or halfway to let in cold air, and leave the cake in the oven for 60 minutes. This will help prevent the cake from cracking and the cake will remain creamy. Transfer the cake to a wire rack and allow it to cool to room temperature. Cover the cake with plastic wrap and refrigerate overnight or for at least 12 hours

#### White Chocolate Swiss Meringue :

9 ounces white chocolate, chopped

6 eggs whites

1 1/2 cups plus 3 tablespoons sugar

1 1/2 cups plus 3 tablespoons butter, at room temperature

2 teaspoons vanilla

#### Instructions:

Melt the white chocolate in a microwave safe bowl, gently in the microwave, using 15-30 second intervals, stirring until melted. Cool to room temperature.

Combine the egg whites and sugar in bowl of mixer. Place bowl over pot of simmering water so that the water comes a third of the way up the bowl. Whisk the egg whites till just hot to the touch, about 1-2 minutes.

Use mixer on high to whip the eggs until thick and cooled to room temperature, about 5 minutes. Turn mixer speed to medium and add butter by tablespoon, making sure butter is mixed in before adding the next tablespoon. Add the chocolate and vanilla and mix until smooth. If the icing is too runny, refrigerate briefly until it thickens.

#### Assembling the cake:

Put a red layer of cake on a cake board. Put some strawberry mousse on top of the red cake layer. Then place the 8" cheesecake layer on top of the strawberry mousse. Put some cream cheese frosting on top of cheesecake layer. Next place second red cake layer on top of cream cheese frosting. Then add some more strawberry mousse. Then put the blue cake ring layer on top of the strawberry mousse. Add the 8" cheesecake layer next in the hole of the blue cake layer. Put a layer of cream cheese frosting on top of the cheesecake layer and then top it off with the 8" red cake layer.

Next, crumb coat the whole cake and chill it for 30 mins before frosting. After 30 mins frost the cake with the white chocolate Swiss meringue buttercream. Decorate cake however you choose with the buttercream, cookies and macarons.

## **Chocolate Cupcake with chocolate chip cheesecake Filling**

by Jessica Nernberger

1 1/2 cup flour  
1 1/2 cup sugar  
3/4 cup cocoa powder  
1 1/2 tsp baking soda  
3/4 tsp baking powder  
3/4 tsp salt  
2 eggs  
3/4 cup buttermilk  
3/4 cup warm water  
1/4 cup vegetable oil  
1 tsp vanilla

Filling:

8 ounces of cream cheese  
1 egg  
1/2 cup sugar  
1 bag of chocolate chips

Mix the flour, sugar, cocoa powder, baking soda and powder, and salt until combined. Add eggs, buttermilk, water, oil, and vanilla and beat until smooth. Combine the ingredients for the filling in a bowl and mix until smooth. Place the batter 3/4 full in the cupcake tin and add a spoonful of the filling, add another scoop of batter on top of the filling and bake 20-22 minutes

Vanilla frosting:

1 cup butter  
3 cups powder sugar  
2/3 tablespoon heavy cream  
1 tsp vanilla

Mix together until smooth and creamy and place on top of cupcakes

## **Chocolate Pistachio Dome**

By Brooke Wegerer

Ingredients:

Pistachio Crème Mousseline

1/3 cup milk

½ teaspoon vanilla extract

2 tablespoons sugar

1 large egg yolk

2 tablespoons all-purpose flour

¼ cup unsalted butter, softened

1 teaspoon pistachio extract, or almond extract

Green food coloring

Vanilla sable

½ cup unsalted butter, room temperature

¼ cup sugar

2 tablespoons confectioners' sugar, sifted

¼ teaspoon salt

1 large egg yolk

1 teaspoon vanilla extract

1 cup all-purpose flour

Almond pistachio nougatine

3 tablespoons unsalted butter

1 tablespoon light corn syrup

1/3 cup confectioners' sugar, sifted

¼ teaspoon pectin

14 cup shelled unsalted pistachios

¼ cup raw almonds

Chocolate Mouse

1 cup heavy cream, plus 1/3 cup

2 tablespoons unflavored gelatin powder

1 1/3 cups sugar

14 ounces sweetened condensed milk

½ tablespoon vanilla extract

12 ounces milk chocolate, coarsely chopped

Ground pistachios, for garnish

Whipped cream, for garnish

Make the pistachio crème mousseline:

Heat the milk and vanilla over medium heat just until it begins to boil. Meanwhile, mix the sugar, egg yolk, and flour together to form a smooth paste. Slowly pour the milk to the paste while whisking continuously. Return the mixture to the pot and cook over medium-low heat, whisking continuously, until thickened enough to heavily coat the back of a spoon. Remove from heat and strain through a fine mesh sieve. Cover with plastic, making sure the plastic is touching the surface to prevent a skin from forming. Refrigerate until set, about 2 hours.

With an electric mixer, beat the chilled pasty cream and butter together until smooth. Add the almond extract and a couple drops of green food coloring. Beat until well combined. Pipe the mousseline into 24 .95-inch dome molds. Place in the freezer to set.

Make the vanilla sable:

Beat the butter, both sugars, and salt with an electric mixer on medium speed until smooth. Beat in the egg yolk and vanilla. Add the flour and gently mix on low until well combined.

Turn the dough out onto the counter and shape it into a disk. Gently roll the dough into a ¼ inch thickness between 2 pieces of parchment paper. Slide the parchment paper with dough in between onto a baking sheet and freeze for at least 1 hour.

Preheat the oven to 350 degrees. Cut out the dough with a 1 and ½ inch round cookie cutter. You need 12 circles of dough. Bake until dry to the touch, about 8-10 minutes. Cool completely.

Make the pistachio almond nougatine:

Preheat the oven to 325 degrees.

In a medium pot, melt the butter and corn syrup over medium heat. Stir in the confectioners' sugar and pectin. Cook until the mixture reaches a full boil. Stir in the pistachios and almonds. Spread the mixture onto a parchment lined baking sheet and bake for 10-15 minutes, until golden brown. Cool completely. Process in a food processor until finely ground.

Make the chocolate mousse:

Whip 1 cup of heavy cream to soft peaks. Bring the milk and remaining cream to just to a boil over medium heat. Meanwhile, beat the sugar and egg yolks until smooth. Slowly pour the hot milk into the egg yolk mixture while whisking continuously. Return the mixture to the pot and cook over medium-low heat, while whisking, until thick enough to coat the back of a spoon. Strain through a fine mesh sieve over the chocolate. Mix until chocolate is fully melted. Gently fold the whipped cream until fully incorporated.

Pipe the mousse into 3-ounce dome molds. Use the back of a spoon to level the mousse into the molds. Place in the freezer for 20 minutes.

Assemble the domes:

Unmold the pistachio crème mousseline and press on into each chocolate mousse dome. Press it until the base of the pistachio crème is flush with the base of the chocolate mousse. Sprinkle ½ to 1 teaspoon of almond pistachio nougatine over the pistachio crème mousseline. Place one vanilla sable over the base of the dome so it sits flush with the mold. Press it gently to make sure it's in contact with the chocolate mousse. Freeze for at least 2 hours or overnight.

Make the chocolate glaze:

Combine ¼ cup water and gelatin in a small bowl. Stir until well mixed. Let sit for 5 minutes.

Heat the remaining water, sugar, and sweetened condensed milk in a small saucepan over medium heat just until it begins to boil. Turn off the heat. Stir in the vanilla and gelatin until fluffy dissolved. Pour over the chocolate and let it sit for 5 minutes until chocolate is fully melted.

Using an immersion blender, blend until very smooth. Take care not to introduce too many air bubbles. Transfer the glaze to a medium bowl set over ice. Stir frequently until the mixture cools to 75 degrees, about 10 minutes. Strain the chocolate glaze through a fine-mesh sieve into a large pitcher or measuring cup with a pour spout.

Unmold the assembled chocolate domes and arrange them on a wire rack set over a large baking pan. Pour the glaze evenly over each dome. Place the baking sheet with domes in the refrigerator for 15 minutes.

Using a spatula, gently lift the dome off the wire rack and set it on a dessert plate. Press finely ground pistachios or leftover nougatine around the base of the dome. Top with whipped cream and whole pistachios.

Domes are best served shortly after glazing. The glaze will turn gummy if left in the refrigerator for more than 30 minutes.