2026 1st Place #33
Choc Cake
1/2 pg

Chocolate Chip Cherry Cake

Cake-

2 Cups sugar

1 ¾ cups all-purpose flour

¾ cup HERSHEY's cocoa

1 ½ tsp baking powder

1 ½ tsp baking soda

1 tsp salt

2 eggs (PA preferred Hillandale)

1 cup (PA Preferred Schneider's Dairy whole milk)

½ cup vegetable oil

2 tsp vanilla extract

1 cup boiling water

1 jar maraschino cherries drained and cut in half

2/3 cup milk chocolate chips

1. Heat oven to 350 degrees F. Grease and flour bottom of three 8-10 inch round pans.
2. Combine dry ingredients in large bowl. Add eggs, milk, oil, and vanilla, and beat on medium speed for 2 minutes. Stir in boiling water. (Batter will get thin) Pour into pans.
3. Evenly spread the chocolate chips and cherries amongst the batter in the pans.
4. Bake for 30-35 minutes or until toothpick inserted comes out clean. Cool on wire racks for 10 minutes, remove from pans and cool completely.

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Choc Cake
2/2 sheet

Frosting-

½ cup butter

2/3 cup HERSHEY's cocoa

3 cups powdered sugar

1/3 cup milk (PA Preferred Schneider's Dairy whole milk)

1 tsp. vanilla extract

1. Melt butter
2. Stir in cocoa
3. Add powder sugar and milk alternating when adding.
4. Beat to a spreading consistency.
5. Stir in vanilla and frost cake.

2026 Choc Cake

2nd Place

#46

All Grown Up Chocolate Snack Cake

For the Chocolate Cake:

- 1 3/4 cups (222 grams) all-purpose flour, measured correctly
- 2 cups (400 grams) granulated sugar
- 3/4 cup (64 grams) unsweetened dark cocoa powder (I used King Arthur's Double Dark)
- 2 teaspoons baking soda
- 1/2 teaspoon baking powder
- 1 teaspoon fine salt
- 3/4 cup (170 grams) sour cream or plain full-fat yogurt, at room temperature
- 1/2 cup fresh vegetable oil
- 3 large eggs, at room temperature
- 1 teaspoon vanilla extract
- 1 cup Stout or Porter (I used Southern County's Dark Thread Porter)

For the Dark Chocolate Frosting:

- 1 1/4 cups (106g) natural cocoa powder (I used King Arthur's Double Dark)
- 4 cups (454g) confectioners' sugar, divided
- 1/4 teaspoon table salt
- 1/3 cup (74g) water, hot
- 1 tablespoon (14g) vanilla paste
- 20 tablespoons (284g) butter, softened

For the Vanilla Bean Frosting:

- 1 cup (227 grams) butter
- 1 tablespoon of vanilla bean paste
- 4 cups (454g) confectioners' sugar

Make the cake:

1. Preheat the oven to 350°F. Generously grease two 8-inch cake pans and line with parchment paper rounds.
2. In a large mixing bowl, sift together the flour, sugar, cocoa, baking soda, baking powder, and salt.
3. In a medium bowl, whisk together the sour cream, vegetable oil, eggs, vanilla, and beer.
4. Add the wet ingredients into the dry ingredients and stir with a whisk until just combined, being careful not to overmix.
5. Divide the batter between the prepared pans and bake for 35 to 40 minutes, or until a cake tester comes out clean. Cool the cakes in their pans for 10 minutes before carefully turning them out onto a cooling rack or wire rack to cool completely. If possible, freeze the cakes while you prepare the buttercream.
6. **To make the dark chocolate frosting:** In the bowl of your stand mixer, stir together by hand the cocoa powder, 1 cup (113g) of the confectioners' sugar, and the salt. Stir in the water and vanilla, scraping the bowl if necessary.
7. Add the butter and remaining confectioners' sugar, stirring to combine. Using a stand mixer with paddle attachment, beat the frosting at medium-high speed for 1 to 2 minutes, until lightened in color and fluffy, stopping halfway through to scrape the bottom and sides of the bowl. When the frosting is ready, scoop out a bit on your spatula; does it seem nicely spreadable? If it's too stiff, beat in water (1 teaspoon at a time) until it's the consistency you want.
8. **To make the vanilla bean frosting:** In the bowl of your stand mixer, beat room temperature butter until smooth. Add vanilla and powdered sugar. Beat on medium high for 3-5 minutes until fluffy and smooth.
9. **To assemble:** Pipe vanilla frosting onto one layer of the chocolate cake. Top with the second layer of cake. Frost the outside with the dark chocolate frosting. Decorate as desired with remaining vanilla and chocolate frostings.

2026 Choc Cake

1st Place

#5

ROCKY ROAD CHOCOLATE CAKE	INSTRUCTIONS
CAKE 2 CUPS AP FLOUR 2 CUPS SUGAR ¾ CUP COCOA 1 TSP SALT 1 TSP BAKING POWDER 2 TSPS BAKING SODA 2 LARGE EGGS, SLIGHTLY BEATEN ¾ CUP BUTTERMILK ¼ CUP SOUR CREAM ½ CUP CANOLA OIL 2 TSPS VANILLA 1 CUP BOILING WATER	PREHEAT OVEN TO 350 DEGREES. SPRAY 2-8 INCH BAKING PANS WITH PAM FOR BAKING. SET ASIDE. IN A LARGE MIXING BOWL, COMBINE ALL DRY INGREDIENTS. ADD EGGS, BUTTERMILK, SOUR CREAM, OIL, AND VANILLA. BEAT FOR 2 MINUTES. STIR IN BOILING WATER. DIVIDE BATTER BETWEEN PANS. BAKE FOR 28 MINUTES. COOL ON WIRE RACK FOR 30 MINUTES, REMOVE CAKES FROM PANS TO COOL COMPLETELY.
GLOSSY ICING 1 CUP BUTTER 1 CUP SUGAR 1 CUP BAKING COCOA 4 OUNCES DARK CHOCOLATE 1 ¼ CUPS CREAM 1 TS VANILLA EXTRACT 1 TSP KAHLUA	IN A MEDIUM SAUCEPAN, COMBINE BUTTER, SUGAR, AND CHOCOLATE. STIR UNTIL MELTED, STIRRING CONTINUOUSLY. ADD COCOA, STIRRING TILL SMOOTH. WHISK IN HEAVY CREAM. HEAT TILL STEAMING. ADD VANILLA AND KAHLUA. WHISK TO COMBINE. POUR INTO BOWL. LET THICKEN FOR SEVERAL HOURS.
CHOCOLATE GANACHE (WHITE & DARK) 1 CUP DARK CHOCOLATE CHIPS 4 OUNCES HEAVY CREAM 1 CUP WHITE CHOCOLATE CHIPS 2 OUNCES HEAVY CREAM	PLACE CHOCOLATE CHIPS IN SEPARATE BOWLS. POUR STEAMING CREAM OVER EACH. STIR TILL SMOOTH. LET STAND 15 MINUTES.
GARNISHES MINI MARSHMALLOWS, WHITE & DARK CHOCOLATE CHIPS, TOASTED WALNUTS AND ALMONDS CHOPPED	ASSEMBLE CAKE PLACE FIRST LAYER ON CARDBOARD. FROST WITH ¾ CUP OF ICING. PIPE ICING DAM AROUND OUTSIDE OF LAYER. SCATTER MARSHMALLOWS, CHOCOLATE CHIPS, AND NUTS OVER ICING, PRESSING IN SLIGHTLY. DRIZZLE WITH DARK CHOCOLATE GANACHE. REPLACE TOP LAYER. ICE ENTIRE CAKE. SCATTER GARNISHES OVER TOP OF CAKE. DRIZZLE WITH BOTH GANACHES. PRESS MARSHMALLOWS AROUND BOTTOM OF CAKE. ENJOY.

2026 Choc Cake 4th Place

#16

TRIPLE CHOCOLATE LAYER CAKE WITH CHOCOLATE AND PEANUT BUTTER FROSTING

(Sally's Baking Addiction)

Cake Ingredients:

2 ¾ cups of King Arthur all purpose flour

1 ¼ cup unsweetened natural cocoa

2 ¾ cup granulated sugar

3 tsp baking soda

1 ½ tsp baking powder

1 tsp salt

¾ cup of canola oil

3 eggs Kreider's brand

3 tsp vanilla extract

1 ½ cup of buttermilk (made with ¼ cup lemon juice & 1 ¼ cup of Kreider whole milk)

1 ½ cup of hot brewed coffee

Chocolate Frosting Ingredients:

2 cups unsalted butter

7 cups confectioners sugar

1 cup of cocoa powder

½ tsp salt

4 tsp vanilla extract

6 tbsp Kreider's half/half

Peanut Butter Frosting Ing:

1 cup unsalted butter

1 cup creamy peanut butter (JIF)

3 cups powdered sugar

1 tsp vanilla extract

½ tsp salt

2 tbsp Kreiders half/half

CAKE INSTRUCTIONS:
Preheat oven to 350, and line three greased cake pans with parchment on the bottom.
Whisk all the dry ingredients in a large bowl.
Mix together oil, eggs, and vanilla on high speed until combined and then add the buttermilk, mixing until combined.
Incorporate wet ingredients into the dry ingredients, then add the hot coffee until completely combined.
Evenly divide into prepared cake pans and bake for 23-26 minutes or until toothpick inserted comes out clean.
FROSTING INSTRUCTIONS:
Using room temperature butter, cream 2c butter and slowly add half of the confectioners sugar.
Add the cocoa powder then vanilla extract.
Add remaining half of confectioners sugar.
Add half /half until frosting is desired texture.
FROSTING INSTRUCTIONS:
Cream room temperature butter.
Add peanut butter.
Slowly add confectioners sugar.
Add vanilla.
Add half/half until desired texture reached.
INSTRUCTION:
Level cooled cakes, pipe frosting between layers and frost outer cake to desired design and amount.

2026 Choc Cake

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1st Place

LIKE A SNICKERS BAR CHOCOLATE CAKE

PREHEAT OVEN TO 325: GREASE/FLOUR 3 8INCH ROUND PANS

Bowl 1 mix:
3 cups AP flour
3 tsp baking soda
1 ½ tsp baking powder
1 ½ tsp salt
1 cup cocoa powder

Bowl 2:mix
3 cups sugar
¾ cup veg oil
4 eggs
2 tsp vanilla
1 ½ cup milk
Mix both bowls together
Add 1 ½ cups hot water stir
pour into pans—bake 30 minutes

CARAMEL FROSTING
2 sticks butter
½ cup caramel sauce
4 cups powder sugar
2 tsp vanilla
Milk to thin
Salt to taste
Beat together to desired consistency

PEANUT BUTTER FILLING
1 stick butter
2 cups powder sugar
1/2 cup peanut butter
Peanuts to taste

CHOCOLATE GANACHE
1:1 weight ratio chocolate chips and simmered heavy cream
Pour hot cream over chips-stir-use as drips AND/OR inside with peanut butter filling