1st Place

#20

LIKE A SNICKERS ANGEL FOOD CAKE
Preheat oven to 325

1 2/3 cup egg whites(PA PREFERRED)
1 cup sifted flour
1 1/3 cups sugar
¼ tsp salt

1 ½ tsp cream of tarter
1 cup sugar
1 tsp vanilla
½ tsp almond optional

Sift flour, sugar and salt

Whip egg whites until frothy
Add cream of tarter
Whip- gradually add in 1 cup sugar
Whip till firm
Add vanilla

Sift over flour mixture and gently fold in
Bake in ungreased tube pan 45-50 minutes
Cool upside down

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
Beat together
Add peanuts to taste

CHOCOLATE GANACHE (for filling or drips)
1:1 weight ratio of chocolate chips to hot cream
Pour hot cream over chocolate-stir-set aside for firm up