

**The Association of Connecticut Fairs, Inc.
Adult Baking Contest – 2024
Zebra Cake with Cream Cheese Frosting**



Ingredients

Cake

- 1 1/2 cups granulated sugar
- 4 large eggs
- 1 cup milk
- 3/4 cup vegetable oil
- 1 tablespoon pure vanilla extract
- 1/4 teaspoon almond extract
- 2 cups King Arthur Baking Unbleached All-Purpose flour
- 2 teaspoons baking powder
- 3/4 teaspoon table salt
- 3 tablespoons Dutch-process cocoa
- 3/4 teaspoon espresso powder

Cream Cheese Frosting

- 8 ounces cream cheese (brick-style), at room temperature
- 8 tablespoons unsalted butter (1 stick), at room temperature
- 2 teaspoons vanilla extract
- 2 cups confectioner's sugar, sifted

Instructions

Cake

1. Preheat the oven to 350°F. Lightly spray a 9" x 2" round baking pan with cooking spray. Line the bottom of the pan with a circle of parchment and spritz again. Set the pan aside.
2. In a bowl beat the sugar and eggs until lightened, about 2 minutes. On low speed, beat in the oil, milk, vanilla extract, and almond extract until smooth.
3. In a separate bowl, combine the flour, baking powder and salt. Whisk to remove any lumps. Add the dry mixture to the wet ingredients. Combine on medium-speed 1-2 minutes or until the batter is smooth and lump free. Be sure to scrape down the bowl halfway through mixing.
4. Remove 2 cups of the vanilla batter and place it in a separate bowl. Sift the cocoa and espresso powder over the remaining batter in the bowl and stir well to combine. Be sure to use a sifter to avoid cocoa lumps in the batter.
5. Spoon 3 tablespoons of vanilla batter into the center of the cake pan. Next, spoon 3 tablespoons of the chocolate batter into the center of the vanilla batter. This causes the vanilla batter to spread out. Continue to alternate batters, in bulls-eye fashion until all batter is used. You will now have thin rings of each batter on the outer edges of the pan, thicker rings towards the center.
6. Bake the cake in the center of the preheated oven for 40 to 45 minutes, or until the cake is lightly browned and a toothpick inserted into the center comes out clean. Cool the cake in the pan for 10 minutes, and then, turn out onto a wire rack to finish cooling.

Cream Cheese Frosting

1. In a bowl, beat the cream cheese, butter, and vanilla on medium-high speed until very light, creamy, and smooth. On low speed, gradually add in the confectioner's sugar and beat until fluffy.
2. Frost top and side of cake.

Submit on foil-covered cardboard measured no more than one inch from side of cake.

Judging Criteria

Overall appearance	25 points
Following Directions	10 points
Texture	15 points
Aroma	10 points
Flavor	<u>40 points</u>
TOTAL	100 points

The following prizes and a rosette will be awarded at the annual state contest held in November 2024.

1st Place: \$40.00	5th Place: \$15.00	9th Place: \$5.00
2nd Place: \$35.00	6th Place: \$12.50	10th Place: \$5.00
3rd Place: \$30.00	7th Place: \$10.00	
4th Place: \$25.00	8th Place: \$7.50	

Honorable Mention Ribbons will also be awarded.