



Deerfield Fair King Arthur Youth Baking Contest

King Arthur Flour's Original Cake Pan Cake

Over the years, Cake Pan Cake has been one of King Arthur Flour's most requested recipes. They have named this recipe their 225th Anniversary Recipe of the Centuries. Dark, moist, delicious and CHOCOLATE, it's egg- and dairy-free, making it perfect for vegans and those with egg/dairy allergies.

Cake Ingredients:

1½ cups King Arthur Unbleached All-Purpose Flour
¼ cup Dutch Process cocoa or natural cocoa
½ teaspoon salt
1 teaspoon baking soda
1 teaspoon vanilla extract
1 tablespoon white vinegar
⅓ cup vegetable oil
1 cup cold water

Icing Ingredients:

1½ cups semisweet chocolate chips
½ cup half & half

Directions:

Preheat oven to 350°F. Lightly grease a 9" square pane. Whisk the dry ingredients together in a medium-sized bowl. Whisk the vanilla, vinegar, vegetable oil, and water in a separate bowl. Pour the wet ingredients into the bowl of dry ingredients, stirring until thoroughly combined. Pour the batter into the prepared pan.

Bake the cake for 30 to 35 minutes, until a toothpick inserted into the center comes out clean, or with a few moist crumbs clinging to it.

Once cool, frost the cake with this simple chocolate frosting. Heat the chocolate chips with the half & half until the chips melt. Stir until smooth and pour/spread over the cake. For a non-dairy icing, substitute water for the half & half.

Bring to the Deerfield Fair 4-H Building during set up, September 25th & 26th. Submit six 2"x 2" pieces on a paper plate in a resealable plastic food storage bag and leave at the Baking Contest Booth.