

BAKING CONTEST FOR THE Lillian Merrill Perpetual Trophy

Ginger-Spiced Chocolate Cake

Ingredients

- 2½ cups cake flour or 2 cups all-purpose flour
- ⅔ cup unsweetened cocoa powder
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon ground ginger
- ¼ teaspoon salt
- 1¼ cups buttermilk
- Sugar substitute equivalent to 1 cup sugar
- ½ cup canola oil
- 2 eggs
- 1 tablespoon finely chopped crystallized ginger
- 1 teaspoon vanilla
- 1 teaspoon powdered sugar

Directions

1. Preheat oven to 350 degrees. Grease and lightly flour a 10-inch fluted tube pan. Set pan aside. In a large bowl, combine flour, cocoa powder, baking powder, baking soda, ground ginger, and salt; set aside.
2. In a medium bowl, whisk together butter milk, sugar substitute, oil, eggs, crystallized ginger, and vanilla. Add buttermilk mixture to flour mixture. Beat with a wire whisk just until combined.
3. Spoon batter into the prepared pan, spreading evenly. Bake for 30 to 35 minutes or until a toothpick inserted near center of cake comes out clean. Cool in pan on wire rack for 15 minutes. Remove cake from pan. Cool completely on wire rack. Sprinkle with powdered sugar.

Submit cake on a disposable plate inside a Ziploc type bag.

PRIZES: Rosettes and cash prizes will be awarded as follows:

First – \$100 Second – \$75 Third – \$50

Contest and Prizes contributed in memory of Lillian Merrill by Bethlehem Grange #121.



Photo by Barbara Moran