

## 2009 Ozark Empire Fair Results - Weird Chocolate Cakes

### ADULT:

- 1<sup>st</sup> - Edie Boatright, Fair Grove MO - Black Bean Chocolate Cake  
2<sup>nd</sup> - Beverly Piler, Republic MO - Spicy Shipotle Chocolate Cake  
3<sup>rd</sup> - Jenny Rogers - Willard MO - Chocolate Jalapeno Popper Cake  
Honorable Mention - Linda Allred, Polk MO - Mash Potato/Brussels Sprout Chocolate Cake with  
Chocolate Raspberry Cream Cheese Icing

### YOUTH:

- 1<sup>st</sup> - Koen Rogers, Willard MO - Pork and Beans Chocolate Cake  
2<sup>nd</sup> - Krysten Weatherman, Springfield MO - Chocolate Mac and Cheese Cake  
3<sup>rd</sup> - Katie Rogers, Willard MO - Chocolate Tomato Soup Cake
- 

## BLACK BEAN CHOCOLATE CAKE

- 1 can      black beans, pureed  
1/3 c      sweet potato, grated  
1 1/3 c     coconut  
1 c        sugar  
1/2 c      brown sugar  
1 Tbsp    vanilla  
2 c        flour  
1 tsp      cinnamon  
1/3 c      water  
1 c        butter  
2          eggs  
1 1/2 tsp  baking powder  
1 tsp      baking soda  
1/3 c      buttermilk  
1 Tsp     grape jelly  
1 c        chocolate chips  
1/3 c      cocoa

Puree beans in a blender. Add grated sweet potato and grape jelly. Mix well and set aside. In a large bowl, combine butter, sugars and vanilla. Beat until creamy. Add eggs and mix on high speed until well blended. Then add milk and water - mix thoroughly. Set aside. In a medium bowl combine the flour, baking powder, baking soda, cinnamon and cocoa. Stir half of the dry ingredients into the bean mixture until well blended. Add coconut and blend completely. Add remaining flour mixture. Blend well. Stir in chocolate chips. Pour into a greased Bundt pan. Bake at 350 degrees for 50-55 minutes. After cake cooks drizzle with you favorite chocolate icing.

---

## **SPICY CHIPOTLE CHOCOLATE CAKE**

2 sticks butter, unsalted  
10 oz semi-sweet chocolate chips  
5 eggs  
1/2 c brown sugar, packed  
3/4 c granulated sugar  
1/4 tsp salt  
3/8 c flour  
1 1/2 tsp baking powder  
2 tsp chipotle powder

Preheat oven to 325 degrees. Grease and flour two 8 inch cake pans. Line the bottom of the pans with parchment paper. Set aside.

Place butter into a saucepan over medium heat. Melt the butter, stirring occasionally. Do not brown. Once the butter has completely melted, add the chocolate chips. Stir over medium heat until all chocolate has melted. Remove from heat.

While the butter and chocolate are melting, add the eggs, brown sugar and granulated sugar to a large mixing bowl. Beat until sugar has completely dissolved into the eggs and the mixture begins to thicken.

In a separate bowl, sift together the salt, flour, baking powder and chipotle powder. Add the sifted ingredients to the egg mixture. Fold the four in until just incorporated. Slowly pour the melted chocolate-butter mixture into the batter, folding while pouring to incorporate.

Once all the ingredients have been completely incorporated, pour half the batter into each of the greased pans. Place the pans into the upper third of the preheated 325 degree oven. Bake for 25-30 minutes until the cake has just set and a toothpick stuck into the middle of the cake comes out with only a few moist crumbs. If the pick comes out with gooey batter, let the cake bake longer as needed. Remove cake from the oven and place on a wire rack to cool. Cool for at least 2 hours before frosting the cake. (Once cooled, cake may be covered and stored at room temperature for a day before frosting.)

### **Cream Cheese and Nutella Frosting**

16 oz cream cheese, room temperature  
6 oz nutella  
1/2 c unsweetened cocoa powder  
3/4 c powdered sugar, sifted  
1/3 c milk, plus extra if needed

Place cream cheese and nutella into a large mixing bowl. Beat with electric mixer or cream with a rubber spatula until light and fluffy. Sift in the cocoa powder and powdered sugar. Add the milk and

gently beat to incorporate. Beat until all ingredients are fully incorporated and the frosting is light and fluffy. Evenly frost cake.

---

## **CHOCOLATE JALAPENO POPPER CAKE**

1 c semi-sweet chocolate chips (can use dark chocolate)  
1 1/4 c sugar  
3/4 c butter, softened  
1 tsp vanilla  
3 large eggs  
2 c flour  
1 tsp cinnamon  
1 tsp baking soda  
1/2 tsp salt  
1 c milk  
1/4 c finely diced jalapenos (can add more if you like it hot, hot, hot)

Preheat oven to 350 degrees and grease and flour two 9-inch round cake pans.

Melt chocolate chips in microwave and cool.

Beat sugar, butter and vanilla until creamy. Add eggs and beat 1 minute. Beat in chocolate. Combine the dry ingredients and mix into the batter alternately with milk. Fold in jalapenos. Pour into cake pans and bake for 20-25 minutes or until cake springs back to the touch.

### **Chocolate Jalapeno filling**

Melt 2/3 c dark chocolate or semi-sweet chocolate chips in microwave. Add 1 Tbsp butter and 1 tsp very finely minced jalapeno pepper, or you can squeeze the juice from chopped jalapeno. Mix well and spread on top of the bottom layer.

### **Peanut Butter Frosting**

1/4 c flour  
1/4 c milk  
3/4 c butter, divided  
1/2 c creamy peanut butter  
2 c powdered sugar  
1/2 tsp vanilla

In a small sauce pan mix milk and flour together and whisk over medium heat until thick. Remove from heat and stir in 1 Tbsp butter, cool. In mixer bowl, whip remaining butter and peanut butter until creamy. Add the powdered sugar and vanilla and beat well. Slowly add the cooled flour mixture and beat until light and fluffy. After chocolate filling has set up, put a layer of peanut butter frosting on

top of filling and top with remaining layer. Frost the top and sides of the cake. Garnish with a jalapeno peanut butter popper if desired.

### **Peanut Butter Jalapeno Popper** (garnish)

Make a slit in jalapeno from stem to tip and clean out seeds and membranes. Fill the jalapeno with creamy peanut butter. If desired, the popper can be dipped in chocolate. Melt 1/4 cup chocolate chips and 2 teaspoons shortening in microwave. Dip the end of the filled jalapeno in chocolate.

---

## **MASHED POTATO/BRUSSELS SPROUT CHOCOLATE CAKE WITH CHOCOLATE RASPBERRY CREAM CHEESE ICING**

2/3 c butter  
3 c sugar  
4 eggs, beaten  
1/2 c chopped walnuts  
1/2 c raisins  
1/2 c cocoa  
1/2 c milk  
2 c flour  
1 tsp vanilla  
1/3 tsp salt  
2 tsp baking powder  
\* 2 c mashed potatoes  
\* 4 brussels sprouts  
1/2 tsp nutmeg  
1/2 tsp cloves  
1/2 tsp allspice  
1/2 tsp cinnamon

\* When making this cake I used left over mashed potatoes and they are seasoned with the following ingredients:

1/3 c milk  
1 tsp butter  
1/4 tsp Cavender's Green Seasoning  
1/4 tsp garlic powder

I cooked and then pureed the brussels sprouts and added those to the mashed potatoes.

### **Cake:**

Cream butter and sugar. Add beaten eggs, nuts, raisins and cocoa. Add milk and vanilla followed by flour, salt, baking powder and spices. Add your mashed potatoes last. Bake at 350 degrees for 1 hour or until toothpick placed in center of cake comes out clean.

## **Chocolate Raspberry Cream Cheese Icing**

8 oz softened cream cheese  
1/2 c butter  
6 1/2 c powdered sugar  
2 tsp vanilla  
1 pkg Hershey's Dark Chocolate Chips with Raspberry Filling  
1/3 c milk

Melt chocolate chips and milk together in double boiler. Once they are melted add the cream cheese, butter, powdered sugar and vanilla. Stir until well mixed and then ice your cake.

---

## **PORK AND BEANS CHOCOLATE CAKE**

2 c sugar  
1 can pork and beans  
1 c oil  
3 eggs  
2 c flour  
1/2 c cocoa  
1 tsp cinnamon  
1/2 tsp baking soda  
1/2 tsp baking powder  
1 tsp vanilla  
1/2 c chocolate chips, melted and cooled

Preheat oven to 325 degrees. Grease and flour 2 9-inch round cake pans or one Bundt pan.

Place pork and beans into mixer bowl and mash with a fork. Add sugar and mix for 1-2 minutes. Add the oil, vanilla, melted chocolate and the eggs and combine until smooth. Combine the dry ingredients in separate bowl then add the dry mixture into the batter.

## **Molasses and Maple Butter Cream Frosting**

1/2 c butter, softened  
1/2 tsp maple flavoring  
1-2 tsp dark molasses  
16 oz powdered sugar  
3-5 Tbsp milk

Cream butter, maple flavoring and molasses until fluffy. Add powdered sugar and 2 Tbsp milk. Mix until fluffy adding remaining milk until it is of spreading consistency.

## **Brown Sugar Bacon**

Place two slices of bacon on cookie sheet and sprinkle with brown sugar. Bake in oven at 350 degrees until bacon is cooked and sugar is caramelized. Watch closely, it will burn. Crumble and garnish cake if desired.

---

## **CHOCOLATE MAC AND CHEESE CAKE**

2/3 c oil  
2 1/2 c flour  
2 c sugar  
1 tsp salt  
1 tsp baking soda  
1 tsp baking powder  
1/2 c + 3/4 c milk  
3 eggs  
1 tsp red food coloring  
3 1oz squares unsweetened chocolate, melted and cooled  
1 1/2 - 2 c prepared macaroni and cheese (process in food processor if you do not want whole macaroni in your cake)

Mix together oil, flour, sugar, salt, baking soda, and baking powder. Add 1/2 cup milk and beat 2 minutes at medium speed on electric mixer. Add 3/4 cup milk, eggs, red food coloring and melted chocolate. Beat 2 minutes longer. Stir in the prepared macaroni and cheese. Bake in greased and lightly floured 9 1/2 inch cake pans at 350 degrees for 30 - 35 minutes. Frost with your favorite chocolate frosting.

---

## **CHOCOLATE TOMATO SOUP CAKE**

1/2 cup butter, soft  
1 1/3 cups sugar  
2 eggs  
2 cups flour  
1/2 cup cocoa  
1 Tbsp baking powder  
1 tsp baking soda  
1/4 cup water  
1 can tomato soup

Preheat oven to 350 degrees. Grease and flour two 9 inch round pans.

Cream butter and sugar well, then add eggs and beat until fluffy. Combine dry ingredients in another bowl. Combine soup and water in two cup measuring cup. Add dry ingredients and soup mixture

alternately into the batter. Pour batter into pans and bake for 25-30 minutes or until cake springs back to touch. Cool cakes completely and frost middle, top and sides with chocolate sour cream frosting.

### **Chocolate Sour Cream Frosting**

1/3 stick butter, softened  
3 cups powdered sugar  
1/2 cup sour cream  
2 tsp vanilla  
3 oz. unsweetened baking chocolate, melted and cooled

Mix cooled chocolate and butter well, and add powdered sugar until blended. Stir in sour cream and vanilla and beat until smooth and spreadable.