



VIRTUAL

Bake-Off Contest

RECIPIES



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VIRTUAL **Bake-Off Contest** RECIPIES

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VIRTUAL **Bake-Off Contest** RECIPIES

Devil's Food Oreo Cookies and Cream Cake

Ingredients:

1 pkg. devil's food cake mix
4 squares semi-sweet chocolate (Bakers)
¼ cup butter
1 pkg. (8oz) cream cheese softened
½ cup sugar
2 cups cool whip whipped topping (thawed)
12 Oreo cookies, coarsely crushed

Directions

Heat oven to 350F

Prepare cake batter and bake in 2 (9 inch) round pans as directed on package. Cool cakes in pans 10 minutes, then move to wire racks and cool completely.

Microwave chocolate and butter in small bowl on high 2 minutes, or until butter is melted. Stir until chocolate is completely melted. Cool 5 minutes. In large bowl beat cream cheese and sugar with mixer until well blended. Gently stir in cool whip and crushed cookies.

Place 1 cake layer on plate, spread with cream cheese mixture. Top with remaining cake layer. Spread top with chocolate glaze, add one Oreo cookie to center of cake and 2 Oreo cookies crushed around top (if desired) let stand 10 minutes or until firm. Keep Refrigerated. Enjoy!

Lana Tropeano, Recreation and Cultural Arts Department



VIRTUAL **Bake-Off Contest** RECIPIES

Focaccia Bread

Ingredients:

24 ounces bread flour
7 grams active dry yeast
16 ounces warm water
1 tablespoon granulated sugar
2 ounces olive oil
1 teaspoon salt

Directions:

- Take one cup of the warm water and add yeast/sugar. Put it to the side and let it activate.
- Put this in the bowl of a stand mixer with the bread hook.
- Take one cup of the flour and add it to the bowl. Mix on low.
- To this add remaining water, olive oil, salt, and half of the leftover flour. (continue mixing on a low)
- Slowly keep adding the flour while mixing on low. Add more water or flour as needed.
- After dough comes together, mix on a high speed to form gluten (check this by taking a little dough and stretching it, if it forms a window it is good if not keep mixing).
- Form dough into a ball and put it in a greased bowl, covered with plastic wrap. Let rise until doubled about an hour or two.
- After the dough has risen take a pan or two if dividing and pour olive oil so there is a layer of it in the pan.
- With greased hands take the dough and put it in the pan, try stretching it. If it isn't stretching leave it and come back and stretch until the whole pan is covered.
- After covering the pan with plastic wrap and put it in the fridge overnight.
- The next day take the focaccia out about a half an hour before baking.
- After half an hour make dimples on the dough's surface and pour olive oil on top.
- Add some toppings like rosemary and focaccia if making a decorative focaccia (make sure to add flakey sea salt on top)
- Bake in a 450 degrees oven for 20-25 minutes until golden brown.

Focaccia Recipe by Sugar Geek Show's Liz Marek

<https://sugargeekshow.com/news/easy-focaccia-recipe/>

Decorative Focaccia recipe by Sugar Geek Show's Liz Marek

<https://sugargeekshow.com/recipe/focaccia-bread-art/>

Sathiyaseelan Family, Pembroke Pines Residents



VIRTUAL **Bake-Off Contest** RECIPIES

SCHWARZWAELDER KIRSCH TORTE

Black Forest Cherry Cake

Ingredients:

1 cup sugar
8 eggs, separated
2/3 cup flour, sifted,
2 TBL spoon cocoa powder, unsweetened
1 teaspoon baking powder
2/3 cup cornstarch, sifted
1 Table spoon sugar
16 ounces of whipping cream

Directions:

Preheat oven to 250 degrees F. Butter and flour an 8" or 9" spring form pan. Beat egg yolks with 2 cups sugar until very thick and pale. Sift flour and cornstarch together. Beat the egg whites, when they begin to thicken beat in 1 teaspoon of sugar. Continue beating until stiff peaks will stand. Add egg yolk to egg whites, sprinkle with flour mixture and fold together with a rubber scraper gently but thoroughly. Turn batter into prepared pan, bake for about 1 hour, until it springs back when gently pressed with a finger. Cool 15 minutes in the pan then, turn it onto a rack to finish cooling. Cool cake completely. Split cake into 1 or 2 layers, [beginners, can start with one layer] To split the cake, take a knife and make a shallow cut all around cake. Lay a thread in the cut cross the ends and pull in opposite directions. While the cake is cooling, whip 16 ounces of whipping cream and one tablespoon of sugar until stiff, set aside. In a cool place. On the bottom layer of your cake, brush or sprinkle Kirschwasser, [available at any liquor store], generously over cake. Lay one row of sour cherries on top, [Aldi's carries the best cherries], a good layer of heavy cream and carefully put the second cake layer on top. Again, brush or sprinkle generously with Kirschwasser. Now spread the remaining heavy cream all over the cake.

Decorate with cherries and chocolate shavings.

Koren Family, Pembroke Pines Resident



VIRTUAL **Bake-Off Contest** RECIPIES

Kristen's Cakesicles Recipe

Ingredients for Cake:

- 2 ¼ cups of flour
- 2 ½ tsp baking powder
- Pinch of salt
- 1 ½ granulated sugar
- ¾ cups unsalted butter or 12 tbsp.
- 3 eggs
- 1 ½ tsp vanilla extract
- 1 cup milk

Ingredients for Buttercream:

- 2 sticks or 16 tbsp. butter
- 2-3 cups confectioners' sugar (maybe more)
- 1 ½ tsp. vanilla extract
- 1/3 cup of heavy whipping cream (maybe more)

Materials Needed:

- Popsicle sticks
- Popsicle mold (optional)

Cake Directions:

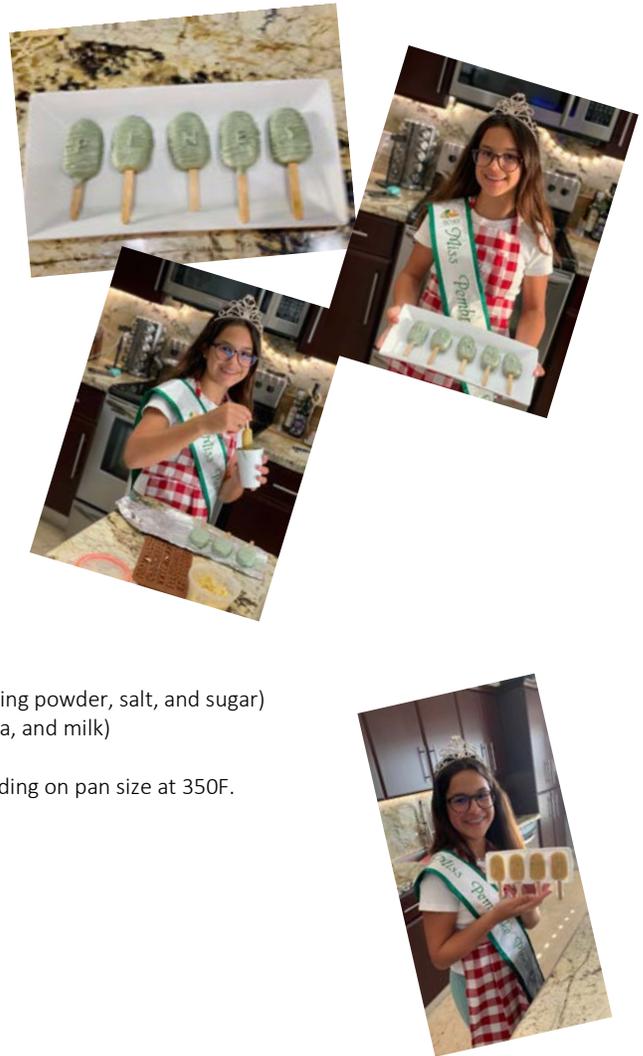
First, mix all of the same bowl mix all the dry ingredients together: (flour, backing powder, salt, and sugar)
Next in the same bowl, mix your wet ingredients together: (butter, eggs, vanilla, and milk)
Mix all ingredients well.
Then, put into a cake pan and put in the oven for 30 mins or a bit more depending on pan size at 350F.

Buttercream Directions:

First, get your butter and make sure they are room temp
Then, whip the butter until it's on the fluffier side.
Now, begin adding the confectioners' sugar gradually
Start adding in the heavy whipping cream until fluffy
When the buttercream looks ready, add in your 1 ½ tsp of vanilla extract.

Assembly:

After the cake is out of the oven and has cooled down, begin to **crumble** it until it's no longer in its cake form.
Now, add the buttercream to the crumbled cake and mix it in completely.
When you finish, you should be able to pick it up and roll it into a ball without a problem
Next, get your Cakesicles mold (or roll it into a ball to make a cake pop, it's the same thing) and fill up the mold with the cake-buttercream mixture, and add a popsicle stick.
Refrigerate for 30 minutes - an hour.
When out, simply melt some dipping chocolate and dip your cake pops!
Let them sit out for about 20 mins to let them harden then, enjoy!



Kristen Colom, 2019-2021 Miss Pembroke Pines Queen



VIRTUAL **Bake-Off Contest** RECIPIES

Tyler's Blonde Brownie Crisps

Ingredients

1 cup sifted all-purpose flour
½ teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
½ cup butter, melted
1 cup packed brown sugar
1 egg, beaten
tablespoon vanilla extract

Directions

Step 1: Preheat oven to 350 degrees F (180 degrees C). Grease a 9x9-inch baking Pan. If making Crisps use a larger pan and spread thin.

Step 2: Measure 1 cup sifted flour. Add baking powder, baking soda, and salt. Sift again. Mix well and set aside.

Step 3: Stir the brown sugar into the melted butter and mix well. Cool slightly.

Step 4: Mix the beaten egg and vanilla into the brown sugar mixture. Add flour mixture, a little at a time, mixing just until combined.

Step 5: Spread the batter into the prepared pan. Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 20 to 25 minutes.

Francie Novo, Special Events City of Pembroke Pines and Pembroke Pines Resident





VIRTUAL **Bake-Off Contest** RECIPIES

German Chocolate Cupcakes

Ingredients:

Coconut Pecan Frosting Ingredients

- 1/3 cup sugar
- 1/3 cup evaporated milk
- 3 tablespoons butter
- 1 large egg thoroughly beaten
- 1/2 cups shredded coconut unsweetened
- 1/3 cup chopped pecans
- 1 teaspoon vanilla extract

Chocolate Buttercream Ingredients

- 1 cup unsalted butter room temperature
- 1/2 cup cocoa powder
- 2 cups powdered sugar
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon salt
- Chocolate syrup to taste, for decorating cupcakes

Cupcake Ingredients

- 1 cup all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 cup cocoa powder natural
- 1/4 cup unsalted butter room temperature 1 cup sugar
- 2 ounces milk chocolate
- 2 large eggs room temperature
- 2 large egg yolks room temperature
- 9 tablespoons vegetable oil
- 2 teaspoons vanilla extract
- 1/3 cup full-fat sour cream
- 1/2 cup water room temperature

Instructions

Coconut Pecan Frosting Instructions

1. In a medium saucepan, combine the sugar, evaporated milk, butter, and egg.
2. Cook over medium heat until the mixture starts to lightly bubble. Stir constantly to avoid scrambling the eggs.
3. Remove from heat immediately and stir in remaining ingredients.
4. Cool to room temperature, then refrigerate while you prepare, bake, and cool cupcakes.

Cupcake Instructions

1. Preheat oven to 350 F.
 2. Sift together flour, salt, baking soda, and cocoa powder into a separate medium-sized bowl. Mix ingredients well with a whisk. Place to the side.
 3. In a medium-sized mixing bowl or the bowl of a stand mixer, mix butter and sugar until fully combined. The end result should look like wet sand.
 4. Melt the chocolate in the microwave.
 5. Once the melted chocolate is cool enough to touch, add it to the butter/sugar mixture and mix until just combined, scrape the edges to make sure it is mixed in.
 6. Mix in eggs and egg yolks one at a time until just combined.
 7. Mix in oil, vanilla, and sour cream until just combined.
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VIRTUAL **Bake-Off Contest** RECIPIES

German Chocolate Cupcakes

(continued)

8. Add dry ingredients to wet ingredients in three additions, mixing until just combined after each addition.
9. Mix in water until just combined.
10. Fill cupcake liners 2/3 full and put in the oven.
11. Check for doneness at 18 minutes - a toothpick inserted into the center of a cupcake should come out clean. If they are not done, check again every three minutes until they are done.
12. Immediately remove cupcakes from the cupcake tin and place on a cooling rack or on the counter to cool to room temperature.
13. Core the center of the cupcakes just before reaching the bottom of each.
14. Fill the holes with German chocolate frosting using a spoon, scoop, or piping bag. I used a ½ teaspoon measuring spoon.

Chocolate Buttercream Instructions

1. In the bowl of a stand mixer, beat butter at high speed for three minutes until light and fluffy.
2. Mix in cocoa powder.
3. Mix in powdered sugar a little bit at a time.
4. Mix in vanilla and salt.
5. Pipe over filled cupcakes.
6. Optionally, decorate with pecans, coconut, and chocolate syrup



Olea Family, Pembroke Pines Resident



VIRTUAL **Bake-Off Contest** RECIPIES

Coffee Cake with a Kahlua Buttercream Frosting

Decorated with caramel, caramel macaroons, chocolate chunks and toffee pieces

Cake recipe:

3 3/4 cup cake flour, sifted
1 Tbsp. baking powder
3/4 tsp baking soda
2 tsp instant espresso powder
1 1/8 cup salted butter, soft
1 1/2 cup granulated white sugar
1/2 cup packed brown sugar
5 eggs
1/2 cup vanilla Greek yogurt
1 1/2 Tbsp. vanilla extract
1/2 cup almond vanilla milk
1/2 cup strong coffee, room temperature

Frosting Ingredients:

1 cup butter, softened
1 teaspoon vanilla extract
1/4 cup Kahlua
5 cups powdered sugar

Instructions:

Cake:

1. Preheat the oven to 350°F. Prepare three 6-inch cake pans by spraying the sides with a cooking spray and a wax paper circle fitted to the bottom of the pan.
2. Sift the cake flour and then measure. Add the cake flour, baking powder, baking soda, and espresso powder into a bowl and whisk to combine. In a separate bowl combine the almond milk and coffee and set aside.
3. In the bowl of your stand mixer, cream the butter on high until it's light and fluffy. Add in white and brown sugars and continue to mix on high for another two minutes, scraping down the bowl needed. Add the eggs one at a time, mixing thoroughly after each addition. Add vanilla and Greek yogurt and mix for one minute on high, scraping down the bowl and paddle once more.
4. With the mixer on low speed, add in the dry ingredients and mix until just combined. Add the coffee and almond milk mixture and mix until just incorporated. Scrape down the sides and bottom of the bowl. Batter will be slightly thick, but pourable.
5. Pour batter evenly into prepared cake pans and bake for 30-35 minutes. They're done when a toothpick inserted into the middle comes out clean. Let the cakes cool in the pan for ten minutes before turning them out onto a wire rack for an additional few hours of cooling. Make sure they're entirely room temperature before applying any frosting.

Frosting

1. Whip the butter until light and fluffy, and add the Kahlua and vanilla extract. Add the powdered sugar a cup at a time, until you've reached the desired consistency. Once all the powdered sugar is incorporated, increase the speed to high for about 3-5 minutes.

Kristen Jensen, Landscape Planner/Designer



VIRTUAL **Bake-Off Contest** RECIPIES

"Our Family Secret Creamy, Buttery Vanilla Chocolate Chip Cake covered with Vanilla Buttercream"

Ingredients:

For the Vanilla Chocolate Chip Cake

1 cup or 2 sticks butter
1 cup sugar
2 teaspoons vanilla extract
3 large eggs
2 1/4 cup plain flour
3 teaspoons baking powder
1 cup milk
2 tablespoons full fat sour cream
1 cup mini chocolate chip cookies

For the Vanilla Buttercream

2 sticks butter
2 teaspoon vanilla extract
5 cups icing sugar
3 to 4 tablespoons milk



Instructions:

Preheat oven to (350 F). Spread butter and line it all throughout two 6 inch round baking tins. In a large mixing bowl, add the butter, sugar and the vanilla extract and beat with an electric mixer until it is smooth and creamy. Add eggs and beat. Pour in the flour and baking powder. Then, add milk and sour cream and continue to beat on a low speed until it is all smooth. Then, stir in the mini chocolate chips. Mix for about 2 minutes. Pour the batter evenly between the cake tins and bake for approximately 30 minutes or until light gold. Insert a skewer in the middle to see if it comes out clean. This will show you if it's ready. Carefully remove the cakes and set on a wire rack to cool completely. While it's cooling you can begin on the frosting. To make the frosting, beat butter with an electric mixer until its smooth, then add the vanilla extract. Add icing sugar, one cup at a time. Add a tablespoon of milk as needed. Continue until you have used all the icing sugar and milk and the frosting is really creamy. Use a cake trimmer to even the top of both cakes. Place one cake on a small cake board, then cover the top with buttercream. Place the second cake on top. Cover the other top with the buttercream. Finally, cover the entire cake with all the buttercream including the top and sides. Use a cake scraper to remove excess buttercream on the sides. Now you can top it off with all your favorite ideas and enjoy your delicious piece of cake!!! For this cake we topped it off with edible red roses. For the main decoration on top, we used "Our Pembroke Pines Tiara" in celebration of our Amazing and Beautiful City for its 61st Birthday!

Baked with Love by: Savannah Noguera, 2018 Young Junior Miss Pembroke Pines Princess and Madison Noguera, 2018 Little Miss Sweetheart Queen

Happy 61st Birthday, Pembroke Pines!!!



VIRTUAL **Bake-Off Contest** RECIPIES

Simple Strawberry Cake

Ingredients:

One Pillsbury Strawberry Cake Mix Box 15.25oz

Add 1 Cup of Water

Add ½ Cup of Oil

Add 3 Eggs

1 Container of Pillsbury Frosting

Misc. Decorations

Cooking Instructions:

1. Set oven to 350 degrees. Coat the pan with no stick cooking spray or shortening and flour dusting.
2. Beat cake mix, water, oil and eggs in a bowl. Pour batter in the pan or pans.
3. Bake 29 -34 minutes
4. Frost and decorate



Arianna Hudson, 2019-2021 Junior Miss Pembroke Pines Queen





VIRTUAL

Bake-Off Contest

RECIPIES

Congratulations to Our Winners!

Residents:

1st Place: Olea Family

2nd Place: Koren Family

3rd Place: Sathiyaseelan Family

Employees:

1st Place: Kristen Jensen, Planning

2nd Place: Lana Tropeano, Recreation and Cultural Arts

3rd Place: Francie Novo, Special Events and Pembroke Pines Resident

Royal Court Members:

1st Place: Kristen Colom, 2019-2021 Miss Pembroke Pines Queen

2nd Place: Savannah Noguera, 2018 Young Junior Miss Pembroke Pines Princess
and Madison Noguera, 2018 Little Miss Sweetheart Queen

3rd Place: Arianna Hudson, 2019-2021 Junior Miss Pembroke Pines Queen

