

Association of Connecticut Fairs
Adult Baking Contest – 2022
Abraham Lincoln Cake



Ingredients

For the cake:

6 large egg whites
2 cups sugar, divided
1 cup butter
3 cups King Arthur Baking Company All-Purpose flour
1 tablespoon baking powder
1 teaspoon salt
1 ½ teaspoons vanilla extract
1 teaspoon almond extract
1 cup buttermilk
1 ¼ cups blanched almonds, toasted and finely chopped

For the boiled frosting:

1 ½ cups sugar
2/3 cup water
1/8 teaspoon Cream of Tartar
3 egg whites
salt, to taste
1 teaspoon vanilla extract
Sliced almonds, for garnish

Directions:

For the cake:

- Preheat the oven to 350 degrees F.
- Grease a 10-inch bundt pan
- Beat the egg whites until frothy. Then add 1 cup sugar gradually into the egg whites while beating them, until stiff peaks form. Set aside.
- Cream together the butter and the remaining 1 cup sugar until light and fluffy. Set aside.
- In a separate bowl, sift together the flour, baking powder, and salt. Set aside.
- Combine the vanilla and almond extracts with the buttermilk. Set aside.
- Stir the blanched, toasted, chopped almonds into the flour mixture.
- Then add both the butter/sugar mixture and the buttermilk mixture into the dry ingredients, doing so in thirds and mixing until just combined.
- Gently fold the egg white mixture into the batter, careful not to deflate it or overmix it.
- Pour the batter into the prepared bundt pan.
- Bake until a toothpick inserted into the center comes out clean, about 1 hour.
- Remove the cake from the oven and allow it to cool completely before frosting.

For the boiled frosting:

- In a heavy saucepan on the stovetop over medium heat, combine the 1 ½ cups sugar with the water and Cream of Tartar.
- Bring the mixture to a boil, using a wetted brush to remove any sugar crystals.
- Cover the mixture and let it boil until a candy thermometer reads 245 degrees F., for about 3 minutes.
- Beat the 3 egg whites with some salt, until glossy and peaked.
- While you beat the egg whites, slowly and gradually pour the syrup mixture in. Continue beating until the mixture is cool and the frosting is firm and fluffy.
- Fold in the vanilla extract.
- Frost the cake. Be generous with the frosting (you will have extra).
- Garnish the top with sliced almonds.

Submit the cake on a foil-wrapped round cardboard no wider than an inch from the 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 2022.

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.

King Arthur Flour is sponsoring ribbons and prizes at the Annual State Contest held in November.