

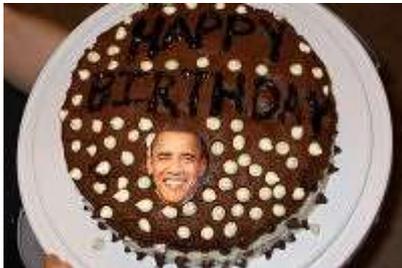
# Winners of the Barack Birthday Bake Off Contest

by: [wizinit](#)

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Thanks to all who signed up and participated in the Barack Birthday Bake Off. There are four Food Tasters for Obama logo t-shirt winners instead of three, because we had a tie in the "organizing ideas" category. The winners (three wonderful recipes are available below the fold) are:



**Best Recipe:** Erica Rivera's Black and White Birthday Cake (an original recipe)



**Best Photo:** Hanneke Hoogstrate's Berry Spangled Baked Cheesecake and Banoffi Cheesecake on the Batavia (Jakarta Indonesia's colonial name, providing one more degree of separation from the candidate) ship's chest (posted on her Dutch website at [http://www.blago.net/\\_baking\\_08/08\\_04\\_berry\\_tart.php](http://www.blago.net/_baking_08/08_04_berry_tart.php))

## **Best Organizing Ideas:**

--David Levy's (who prepared a Unity Pound Cake for 60 at an outdoor party of the Prince George's County MD office), and

--Micheale Camp (whose Sour Cream Pound Cake won the Bake Off hosted by Gena Bowser and Sharon Wilkerson at the Urban Tea Loft in Chandler AZ)

Congratulations to the winners.

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## **Black and White Birthday Cake for Barack Obama**

*An Original Recipe Created by Erica Rivera*

### **Ingredients:**

#### *For Cakes:*

½ Devil's Food cake mix

½ White cake mix

1 1/3 cups water, divided

2 tablespoons vegetable oil, divided

3 large egg whites, divided

½ cup milk chocolate chips

¼ cup white chocolate chips

1 tube black decorating gel

Photograph of Barack Obama

#### *For Frosting:*

1/3 cup whipping cream, divided

2 tablespoons butter

3 cups powdered sugar

½ teaspoon vanilla

1/3 cup dark chocolate chips

1 ½ tablespoons whipping cream

## Directions:

- Pre-heat oven to 350 degrees. Grease two 9-inch round cake pans with cooking spray.
- In large bowl, combine white cake mix with 2/3 cup water, 1 tablespoon vegetable oil, and 1 ½ egg whites. Stir until well-blended. Pour into one round pan.
- In separate bowl, combine Devil's Food cake mix with 2/3 cup water, 1 tablespoon vegetable oil, and 1 ½ egg whites. Stir until well-blended. Pour into other round pan.
- Bake cakes for 30 minutes or until toothpick inserted in center comes out clean.
- Remove from oven and set aside to cool.
- While cakes cool, prepare frosting by microwaving 1/3 cup cream and 2 tablespoons butter in large bowl on high 1 minute; stir until butter melts.
- Add powdered sugar and vanilla to butter mixture; stir until smooth.
- In separate bowl, microwave dark chocolate chips and 1 ½ tablespoons cream on high 1 minute; stir until melted.
- Add half of vanilla icing into melted chocolate mixture; stir until smooth.
- If either flavor frosting is too thick, add additional cream by the teaspoonful until thin enough to spread.
- Transfer cooled Devil's Food cake onto serving plate. Frost with vanilla frosting. Press milk chocolate chips into top and sides of cake.
- Place vanilla cake on top of frosted devil's food cake. Frost vanilla cake with chocolate frosting.
- With black decorating gel, write "Happy Birthday" on top of cake.
- Press white chocolate chips into remaining space on top and sides of cake.
- Finished cake should be layered from the bottom-up as follows: Devil's Food cake, vanilla frosting, milk chocolate chips, vanilla cake, chocolate frosting, white chocolate chips.
- Place favorite photograph of Barack Obama onto cake's surface.
- Serve to family and friends with a side of spirited political debate.

## Hanneke Hoogstrate's Berry Spangled

### Baked Cheesecake

This is for a 23 cm round, loose-bottomed cake tin

#### base:

- 160 g cookie crumbs (spritz, digestive biscuits)
- 40 g unrefined golden sugar
- 70 g melted butter or margarine

#### filling:

- 400 g cream cheese
- 1 teasp vanilla essence
- 2 tablesp grated lemon rind
- 3 large eggs
- 100 gr white caster sugar

## topping:

- 200 ml sour cream
- 1 tablesp grated lemon rind
- 2 tablesp castor or superfine sugar
- 1 packet vanilla sugar
- 250 g fresh blueberries
- (extra: 6 gooseberries)

## Fix a crust of biscuits

Prepare the tin with a bottom and sides of baking paper - this way you can remove the pie more easily later on.

Put the broken-up biscuits and sugar in a food processor and turn them into fine crumbs. Add the melted butter and mix well. Put the crumbs mixture in the tin and spread out over bottom and sides with the back of a spoon. Press into shape with your fingers.

## Then fill it

Soften the cream cheese, grated lemon rind, and vanilla in a bowl, then beat in the eggs. When the mixture has become soft and fluffy, add the sugar and beat some more.

Spoon or pour the filling into the crust.

Set the baking tin on a baking sheet to prevent butter dripping out. Preheat the oven to a 180°C. Bake for about 45 minutes; the filling will rise over the cookie crumbs. Take out of the oven and cool, but leave the oven on. Prepare the topping: combine the grated lemon rind with the sour cream and both sugars, and mix well. When the filling has slightly sunk in and formed a hollow, gently spread the sour cream on top and drop the berries, one by one, carefully in place. Bake this for 10 minutes more, then leave to cool. Chill overnight in the fridge to firm up the sour cream top. It seems you can store this for up to four days but we are not for trying.

## David Levy's Unity Pound Cake

### This is an adaption of the three recipes from "The Essential Baker" by Carole Bloom

I prepared two layers for a sheet cake, one being a rich dark chocolate with chocolate chips, and the other was a very vanilla pound cake, and between the two I put a rich chocolate ganache, The pound cake recipes were originally formulated for a bundt cake. However the dense texture of the pound cake worked well to form a black and white cake, signifying the reconciliation of various forms of racial strife in the U.S.A,, and with ganache filling, it was a big hit. I doubled the original recipe in order to make enough for sixty people..

### The Vanilla Pound cake recipe

#### Ingredients:and procedure:

Butter and flour a layer cake pan with 4 teaspoons of melted unsalted butter and 4 teaspoons of all-purpose flour.

Cream 16 ounces of unsalted butter in the bowl of an electric mixer. Beat for about 2 minutes.

Reduce the mixer speed and incorporate 3 cups of sugar (if you follow the recipe to the letter, you will use vanilla sugar which is sugar that has been mixed and infused with grated vanilla bean). You will need to stop the mixer and scrape down the sides.

After the mixture is creamy, beat at medium speed for approximately 1 minute. Occasionally stop and scrape down the sides of the mixer.

One at a time, add 8 large eggs, at room temperature, to the butter mixture. At first it will appear to be curdled, but as you add the eggs, it will smooth out.

In a liquid measuring cup or small bowl, combine 6 tablespoons of milk, 4 teaspoons of pure vanilla extract, and if you can find it, 2 teaspoons on vanilla paste.

Sift 4 cups of cake flour with 2 teaspoons of baking powder and a half a teaspoon of salt.

Add the dry ingredients in three stages, beating well after each addition. Stop frequently to scrape down the sides of the mixer with a rubber spatula.

bake in a preheated oven at 325 for 1 hour and 20 minutes. Allow to cool for twenty minutes and gently

invert the sheet pan. After the cake comes out, reinvert it and if it has risen a great deal, trim off the dome and fill with the chocolate ganache.

### **The Chocolate Lover's Pound Cake, Ingredients and procedure:**

To begin with, butter and flour a sheet pan with 4 teaspoons of melted butter and 4 teaspoons of all-purpose flour.

In order to concentrate and intensify flavor, combine 1 cup of sifted Dutch process cocoa powder with 10 tablespoons of boiling water and then add 4 teaspoons of pure vanilla extract.

As in the former recipe, cream 16 ounces (1 pound) of unsalted butter with 3 and one third cups of sugar until fluffy.

As in the recipe for the vanilla pound cake, incorporate 8 large eggs and mix until smooth. Also add the cocoa and vanilla to the butter mixture.

Using 3 and one third cups of flour, 2 teaspoons of baking powder, and one half teaspoon of salt, add the dry ingredients in three stages, being sure to mix them well.

Meanwhile melt 8 ounces of bittersweet chocolate either using a double boiler, or in the microwave carefully monitoring how it melts. After melting down the chocolate, allow it to cool for a few minutes and then fold into the batter.

Add 2 cups of bittersweet chocolate chips and stir to distribute evenly.

Transfer the batter to the prepared sheet pan and use a spatula to smooth and even it off.

Bake in a preheated 325 degree oven for 1 hour and 10 minutes, or until a cake tester inserted in the center comes out clean with no crumbs.

Allow the pan to cool for about twenty minutes before carefully inverting it to get the cake out. If you are lucky enough to have cooling rack, allow the cake to cool down to room temperature.

### **The Chocolate ganache filling /frosting:**

For this part of the recipe I did not double the amounts because the ganache is intensely rich and flavorful, and a little bit goes a long way.

Break up 1 pound of bittersweet chocolate into a large bowl.

Heat one and a half cups of heavy cream to a boil. Then pour it over the chocolate and allow it to rest for one minute. Whisk together using a heat-proof spatula or whisk and mix until very smooth.

Pour the ganache into a cool bowl, and allow it to cool down to room temperature.

Meanwhile beat 8 ounces of unsalted butter until fluffy in the electric mixer.

Add the ganache in three stages to the butter. Do not overmix because it will curdle and separate.

When you have all three pieces ready, using a clean cake tray or improvised cake tray, assemble the two layers with the ganache between them/ Carefully spread the remaining frosting over the top of the cake, and allow it to drip down the sides.

With a rubber spatula or spreading knife, carefully spread the ganache evenly over the cake. Clean up any spills or dribbles.

You may garnish it with fresh fruit and or flowers. (strawberries, blueberries, or raspberries, depending on your budget.

It is ready to serve. Cut small pieces because it is a very dense and rich cake.

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