

# Connecticut State Grange Baking Contest - 2024 – 2025 One Layer Cake

## Cake:

- 1/3 cup canola oil
- 1/2 cup milk
- 3/4 cup sugar
- 1 teaspoon vanilla extract
- 2 large eggs
- 1 1/4 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/4 teaspoon coarse salt

## Frosting:

- 1/2 cup vegetable shortening\*
- 1/4 cup cocoa powder
- 1 teaspoon vanilla extract
- Pinch of salt
- 2 1/4 cups powdered sugar
- 3 – 4 tablespoons milk

## Instructions

1. Preheat oven to 350° and grease and flour a 8" or 9" [round cake pan](#).
2. In a large bowl, whisk together the oil, milk, sugar, vanilla extract and eggs until smooth. Slowly whisk in the flour and baking powder until fully incorporated and smooth.
3. Transfer to cake pan and bake for 25 – 30 minutes (an inserted toothpick should come out clean). Remove from oven and allow cake to cool for about 10 minutes before transferring to a cooling rack or cake plate. Let cake cool completely before frosting.
4. Frosting: beat shortening, cocoa powder and vanilla extract until light and fluffy. Add salt and powdered sugar in about 1/2 cup increments until fully incorporated. Add milk until desired consistency has been reached.

## Substitutes allowed:

Milk may be regular or dairy free

Shortening or butter may be used in the frosting

# Connecticut State Grange Baking Contest - 2025 – 2026 Blueberry Tea Cake

## Ingredients:

- 2 Tablespoons butter
- 1 cup sugar
- 2 eggs separated
- 1 1/2 cups flour
- 1/3 cup milk
- 1 1/2 cups blueberries
- Small amount of flour to cover blueberries
- Small amount of confectioner's sugar

**Instructions** Preheat oven to 350°- grease and flour an oblong baking pan

1. Lightly flour blueberries until they are covered, set aside
2. butter and sugar together until well blended
3. Beat egg yolks and add
4. Add flour alternately with the milk.
5. Beat egg whites. Fold them into the batter
6. Put half of the batter into the baking pan
7. Add the floured blueberries, then add the remaining batter on top.

Bake for 35 minutes. Sprinkle with powdered sugar while still warm and cut into 2 inch squares.