

Six-Layer Chocolate Cake with Toasted Marshmallow Filling & Malted Chocolate Frosting



Chocolate Cake

2½ cups + 1 tablespoon King
 Arthur Flour all-purpose flour
 3 cups granulated sugar
 1 cup + 1 tablespoon Dutch-
 process cocoa powder
 1 tablespoon baking soda
 1½ teaspoons baking powder
 1½ teaspoons salt
 3 eggs, at room temperature
 1½ cups buttermilk, at room
 temperature
 1½ cups strong black coffee,
 hot
 ¾ cup vegetable oil
 4½ teaspoons vanilla extract

Toasted Marshmallow Filling

16 large marshmallows
 1 cup powdered sugar
 1 cup unsalted butter, at room
 temperature
 ½ teaspoon vanilla extract
 1 (7½-ounce) jar
 Marshmallow Fluff

Malted Chocolate Frosting

2 cups unsalted butter, at room
 temperature
 4 cups powdered sugar
 ¾ cup Ovaltine Classic
 1 tablespoon vanilla extract
 Pinch of salt
 8 ounces semisweet chocolate,
 melted and cooled
 ½ cup heavy cream

Chocolate Cake

1. Preheat oven to 350 degrees F. Grease three 8-inch round cake pans, line the bottoms with rounds of parchment paper, grease the parchment, then flour the insides of the pans, tapping out excess; set aside.
2. In a large mixing bowl, sift together the flour, sugar, cocoa powder, baking soda, baking powder and salt. In a medium bowl, whisk together the eggs, buttermilk, coffee, oil and vanilla.

3. Add the wet ingredients to the dry ingredients and mix for 2 minutes on medium speed. Scrape the sides and bottom of the bowl and mix for an additional 20 seconds (the batter will be very thin).
4. Divide the batter evenly among prepared pans. Bake for 20 minutes and rotate the pans in the oven. Continue to bake until a toothpick inserted into the center of one of the cakes comes out almost clean (with a few moist crumbs), about 12 more minutes. Cool the cakes (in the pans) on wire racks for 20 minutes, then carefully turn them out onto cooling racks to cool completely.

Toasted Marshmallow Filling

1. Place the marshmallows on a baking sheet lined with aluminum foil and sprayed with nonstick cooking spray. Place on the lowest rack of oven, and broil marshmallows until nice and brown on top, keeping an eye on them the entire time so they do not burn. Remove pan from oven and gently turn the marshmallows over, and broil until the other side is golden brown.
2. Beat the butter and powdered sugar on low speed until blended together, about 1 minute. Add the vanilla extract and increase the speed to medium-high; beat for 3 minutes. Stop the mixer, add the Marshmallow Fluff and toasted marshmallows, and mix on the lowest speed for about 1 minute, scraping the sides of the bowl as necessary.

Malted Chocolate Frosting

1. Beat the butter and powdered sugar on low speed until blended together, about 1 minute.
2. Add the Ovaltine, vanilla and salt, and continue to beat on low until well combined, about 1 to 2 minutes.
3. Add the melted chocolate and beat on medium speed until smooth, about 2 minutes.
4. Add the heavy cream and beat on medium-high speed for another minute.

Cake Assembly

1. Slice each cake layer in half horizontally so you have six cake layers.
2. Place your first layer face-up on a foil-covered cardboard* and cover with one-third of the Toasted Marshmallow Frosting.
3. Place another cake layer face-up and cover with about $\frac{3}{4}$ to 1 cup of Malted Chocolate Frosting.
4. Repeat, alternating marshmallow and chocolate filling layers, until you come to your cake final layer, which you will place face-down.
5. Frost the entire outside of cake with the remaining Malted Chocolate Frosting.

** Foil-covered cardboard should be no more than one inches from edge of cake.*

WHO MAY ENTER: The contest at each member fair is open to all men, women and juniors who are residents of Connecticut. Commercial, industrial or professional bakers are not eligible. Junior Baking (ages 7 to 15 as of July 1st) Adult Baking (age 15 and over)

HOW TO ENTER: Any Connecticut resident entering a contest at any member fair is automatically entered and competing in the local contest. Contestants may enter the contest at as many fairs they wish until they win first prize. They will then represent that fair at the state baking contest. Please submit entries to both the local and state contest on disposable plates. The Association of Connecticut Fairs and the local fairs are not responsible for the return of the plates, trays or containers.

JUDGING: The judging will be based on appearance, flavor and texture as noted for each contest. The Association of Connecticut Fairs will furnish judges' score sheets to each fair and the contestant will receive these sheets at the end of the contest. Additions, deletions or substitutions in the recipe is not permitted and will result in disqualification. All decisions of the judges are final.

LOCAL CONTEST: The winner of the local contest will receive a blue ribbon from The Association of Connecticut Fairs and will then become eligible to submit their entry at the state contest. In the event that only one entry is received at the local contest and that entry is worthy of first prize, that entry must be awarded the first place ribbon.

STATE CONTEST: The state contest is held as part of the Fall Meeting and Convention of the Association of Connecticut Fairs. Entries for the state contests are accepted until 11:00am on the day of the contest (contact your local fair or visit www.ctagfairs.org for the date and location). Contest winners are announced on the day of the contest. Each fair is responsible for contacting their contest winner and provide information about the state contest.

All entries to the state contest become property of the Association of Connecticut Fairs.

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 will be awarded at the state contest plus a Rosette.

1 st Place: \$40.00	5 th Place: \$15.00	9 th Place: \$5.00
2 nd Place: \$35.00	6 th Place: \$12.50	10 th Place: \$5.00
3 rd Place: \$30.00	7 th Place: \$10.00	
4 th Place: \$25.00	8 th Place: \$7.50	

Honorable Mention Ribbons will also be awarded.