

ALABAMA
Gloria Finley

“Cotton Candy Angel Food Cake”
Made in the Elegant Heart Bundt Pan

Glaze Ingredients:

1 cup powdered sugar
2 Tbsp milk or water

Stir together until well blended and set aside

Cake Ingredients:

1 ½ cups minus 3 Tbsp all purpose flour – sift flour 4 times and set aside
12 egg whites
1 ¼ tsp cream of tartar
¼ tsp salt
3 tsp cotton candy flavoring
1 1/3 cup sugar
Red, blue and yellow food coloring

Preheat Oven to 375 degrees

Beat egg whites until foamy

Add cream of tartar, salt and flavoring

Beat until soft peaks form

Add sugar, 1/3 cup at a time, beating well after each addition

Continue beating until stiff peaks form

Fold in flour – after flour is blended into meringue batter, divide it into three smaller bowls.

Drop a few drops of blue food coloring into first bowl, red into second and yellow into third bowl.

Fold colorings gently into meringue.

Put spoonfuls of batter into greased Elegant Heart Pan, mixing colors to your liking.

Baking Instructions:

Lightly Grease Elegant Heart Pan with Bakers Joy

Bake at 375 degrees (can be modified if needed) for 35 minutes. When cake is done, invert pan onto cooling rack when you remove it from the oven. Let cool for 1 hour or until completely cooled. To remove cake from pan, you may have to use your fingers to gently loosen from sides of pan.

Spoon glaze over cake, use cool whip or fresh whipping cream and fresh fruit to decorate and serve with cake.

ALASKA
Ruth-Anne O’Gorman

“Alaskan Salmonberry Rose Bundt Cake”
Made in the Rose Bundt Pan

Salmonberry Glaze:

½ cup confectioners powdered sugar
2 Tbsp Salmonberry syrup (recipe below)
12 whole salmonberries for garnish

Cake Ingredients:

2 ½ cups flour
1 tsp baking powder
½ tsp baking soda
½ tsp salt
1 cup unsalted butter, softened
1 ½ cups sugar
3 eggs
¾ cup sour cream
½ cup Salmonberry syrup (see recipe below)
Non stick vegetable oil cooking spray

Salmonberry Syrup Recipe:

Place 6 cups whole salmonberries into a medium sauce pan with 2 Tbsp water over medium high heat and bring to boil mashing berries with fork or potato masher to release juice. Allow mixture to boil for 5 minutes, then strain using cheese cloth or jelly bag extracting juice. Reserve juice and discard seeds. Measure juice and return to sauce pan. For each 1 cup juice, add ½ cup sugar. Bring juice/sugar mixture to boil, reduce heat and simmer 10 minutes until juice is slightly thickened. Pour prepared syrup into clean glass jars and refrigerate. Salmonberry syrup is delicious over vanilla ice cream, pancakes or used in Salmonberry Bundt Cake.

Directions:

Preheat oven to 325 degrees.

Spray a Rose Bundt pan with non stick vegetable oil cooking spray and set aside.

In medium bowl, sift flour, baking powder, baking soda and salt together and set aside.

In KitchenAid Mixer or using a hand mixer, cream butter and sugar, when fluffy add salmonberry syrup and mix well, beat in eggs one at a time. To this mixture add flour mixture alternating with sour cream and beat batter well. Place batter into prepared Rose pan spreading batter evenly. Place in preheated oven and bake 65-70 minutes until cake

is browned and toothpick inserted comes out clean. Cool for 10 minutes in pan, then invert pan and remove cake onto serving platter, and let cool completely.

Prepare Salmonberry glaze by placing confectioner powdered sugar and salmonberry syrup in small bowl and mixing until smooth and well combined. Drizzle Salmonberry glaze over cooled cake and garnish with whole salmonberries. Makes 12 servings.

ARIZONA
Alicia Pratt

“Arizona Citrus-Pecan Delight”
Made in the 12 Cup Classic Bundt Pan

Cake ingredients:

1 large grapefruit
1 large lemon
1 orange
3 ½ cups all purpose flour
2 tsp. baking powder
¼ tsp. baking soda
½ tsp salt
1 ½ cups softened margarine (3 bars)
2 ¼ cups granulated sugar
2 tsp freshly grated lemon peel
1 tsp freshly grated orange peel
1 tsp freshly grated grapefruit peel
4 large eggs
1 six ounce tub of lemon yogurt
1/3 cup grapefruit juice
2/3 cup chopped pecans

Glaze:

1/3 cup sugar
½ cup fresh grapefruit juice

Directions:

In medium bowl, combine flour, baking powder, baking soda and salt. (set aside)

Finely grate enough peel from a grapefruit, lemon and orange separately to measure 2 tsp of lemon peel, and 1 tsp of grapefruit peel and 1 tsp of orange peel. (Reserve the remaining lemon and orange for another day if desired).

Squeeze grapefruit to make the required cup of juice. If not enough and it desired, orange juice may be added to complete the required cup. Set aside.

Grease and lightly flour (or use Pam spray with flour) a 12 cup classic Bundt pan.

Sprinkle bottom with 2 Tbsp of chopped pecans. Set aside.

Preheat oven to 325 degrees.

In large bowl, with an electric mixer at medium speed, beat margarine. Slowly add sugar, beat until fluffy. Add grated lemon, grapefruit and orange peels. Increase speed to medium/high. Beat until light and fluffy (about two minutes).

Reduce speed to low. Add eggs, one at a time, beat until well blended.

Increase speed to medium/high, beat two minutes scraping bowl occasionally. Reduce speed to low, blend in yogurt.

Add dry ingredients, alternating with 1/3 cup of grapefruit juice, beginning and ending with dry ingredients. Beat on medium/high until batter is smooth and well blended (about two minutes).

Add reserved chopped pecans.

Spoon batter into prepared pan.

Bake for one hour at 325 degrees or until toothpick inserted in center of cake comes out clean.

NOTE:

50 minutes into baking, make glaze, with 1/3 cup sugar and reserved 1/2 cup grapefruit juice in one quart sauce pan. Bring to boil, reduce heat to medium. Cook 10 to 12 minutes until syrup is reduced to 1/2 cup, stirring occasionally. Remove from burner to be ready when cake is done. When ready, remove cake from oven. Place on wire rack and cool upright for five minutes. Turn cake onto wire rack. With pastry brush, "paint" syrup to glaze cake, until all used. Cool completely before slicing. Makes 16-20 servings.

VARIATIONS:

Flavor of citrus cake may be varied, using orange, tangerine, mandarin or tangelo juice in place of grapefruit juice. In such case, the flavor of the yogurt should be the same as the chosen juice. Peel may also be varied, as long as 2 tsp of lemon peel are always included, along with 2 tsp of chosen fruit.

COLORADO

Donna Guerra

“Banana Applesauce Bundt Dream Crumble”

Made in the 12 Cup Classic Bundt Pan

Preparation Instructions:

1 cup applesauce
1 ½ cups sugar
3 eggs
2 cups flour
1 tsp baking powder
¾ tsp baking soda
½ tsp salt
¼ cup sour milk (you can use regular milk with 1 tsp vinegar to make it sour)
1 tsp vanilla
4 crushed bananas

Crumb Topping:

1 cup old fashioned oats
1 cup flour
1 cup brown sugar
½ cup margarine or butter

Baking Instructions:

Preheat oven to 350 degrees.

Cream applesauce, add eggs and sugar and mix till blended. In a separate bowl, add flour, baking powder, baking soda, salt and mix into applesauce mixture.

Add sour milk, vanilla and crushed bananas. Mix all ingredients well. Set aside.

Crumb mixture:

Mix oats, flour, brown sugar and butter. Pour into bottom of greased and floured 12 cup Classic Bundt pan. Add cake mixture to top of crumb mixture.

Bake at 350 degrees for 40-45 minutes. When done, flip Bundt over on large plate.

(For high altitude, add 2 tbsp flour to cake mixture).

Serving recommendations: Serve warm or cold. You can use whipped cream, cool whip or butter or even sprinkle with powdered sugar.

CONNECTICUT

Lisa Keys

“Red, White & Blueberry Bundt Cake”
Made in the 12 Cup Classic Bundt Pan

Preparation Instructions:

1 $\frac{3}{4}$ cup all purpose flour
1 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{4}$ tsp salt
10 Tbsp butter, softened
1 cup sugar
1 (seven ounce) package of almond paste, grated
1 tsp grated lemon zest
 $\frac{1}{2}$ tsp almond extract
3 eggs
1 cup fresh blueberries, plus additional for garnish
1 cup fresh raspberries, plus additional for garnish
2 ounces white chocolate
1 Tbsp heavy cream

Baking Instructions:

Heat oven to 350 degrees. Spray 12 cup Bundt pan with Baker’s Joy. In small bowl, combine flour, baking powder and salt. Set aside.

In large bowl, with electric mixer, beat butter, sugar, almond paste, lemon zest and almond extract until smooth. Add eggs, one at a time, beating well after each addition.

Add flour mixture beating on low speed until just combined. Gently fold in blueberries and then raspberries. Pour batter into prepared pan smoothing to edges with a spatula.

Bake 50 minutes or until golden brown and wooden toothpick inserted in the center comes out clean. Cool 15 minutes; invert onto cooling rack to cool completely. In small saucepan, over low heat, stir white chocolate and heavy cream until melted and smooth.

Drizzle over cake. Serves 12.

Serving recommendations:

Garnish with additional fresh berries. Can be served with sweetened whipped cream if desired.

FLORIDA
Sharon Manor

“Key Lime & Coconut Bundt Cake”
Made in the 12 Cup Classic Bundt Pan

Preparation instructions:

½ cup sweetened flaked coconut
1 box white moist cake mix
½ cup key lime juice (fresh or bottled)
1 cup coconut milk
4 large eggs
1 Bottle Smucker’s Magic Shell

Preheat oven to 350 degrees.

While the oven is preheating, toast the sweetened flaked coconut in a metal pie pan. Stir every two minutes. This will take 6 to 8 minutes.

Put the cake mix, key lime juice, coconut milk and eggs in a large mixing bowl. Beat on medium speed for two minutes. Scrape sides several times.

Spray Classic Bundt pan with cooking spray and coat with Wondra flour. Tap pan to coat evenly and turn pan upside down to remove excess flour.

Fill pan slowly and shake gently to remove air bubbles and distribute the batter evenly.

Baking instructions:

Bake at 350 degrees for 40 minutes. Allow the cake to cool in the pan for 10 minutes. Then move to a wire rack to cool completely. Prior to serving – place cake in freezer for 1 hour. Remove and glaze with Magic Shell. Sprinkle with toasted coconut. Will serve 8 – 16 people depending on slice cut.

GEORGIA

Nancy Suffolk Guerine

“Pitt Patty Peanut Butter Cake with Marshmallows and Chocolate Mints”
Made in the 12 Cup Classic Bundt Pan

Ingredients:

1 – 18.25 ounce box of classic yellow cake mix
1 ½ cup of whole milk
3 large eggs
¾ cup peanut butter (creamy or chunky)
2/3 cup salted peanuts

Garnish:

1 – bag of large marshmallows
1 – 9.2 oz. Box of peanut brittle
1 pkg. Mint patties

Preparation Instructions:

Grease and flour generously a 10-12 cup Bundt pan

Beat three minutes at high speed.

Bake for 55 minutes at 350 degrees.

Cool cake 10 minutes before removing from pan.

Decorate “Cotton Ball” marshmallows in cake center.

Using a toothpick, attach melted marshmallows to the of 14 mint patties (melt marshmallows 20-30 seconds in the microwave).

To complete cake, add a few handfuls of chopped peanut brittle on the top.

HAWAII
Michael Valley

“Hawaii 5-OH! Spice Cake”
Made in the 12 Cup Classic Bundt Pan and 6 cup Rose Pan

Preparation Instructions:

2 boxes French vanilla cake mix
2 boxes instant coconut cream pudding mix
8 eggs
1 ½ cup oil
2 cup water
3 Tbsp Chinese 5-spice
2 cup coconut
1 cup chopped toasted macadamia nuts
1 tsp coconut extract

Coconut Cream cheese glaze:

4 ounce cream cheese
½ tsp coconut extract
Powdered sugar added to establish smooth consistency for drizzling

Baking instructions:

Grease and flour Classic Bundt pan and a mini Bundt pan (or Mini Roses). Fill Bundt pan to 1 1/2 “ from the top, plus 4 -6 Mini Bundts or Mini Roses.

Bake at 325 degrees for about one hour, until cake tests done. Remove from oven and cool for 10 minutes before releasing from pan. Release and cool. Drizzle with coconut cream cheese glaze and sprinkle with toasted chopped macadamia nuts. Serving recommendations: 24.

ILLINOIS
Helen Foster

“Lincoln Log Split’n Breakfast Cake”
Made in the American Star Bundt Pan

Preparation Instructions:

¾ cup butter, softened
3 eggs
2 ½ cup all-purpose flour
2 ½ tsp baking powder
½ tsp salt
1 cup sugar
¾ cup light brown sugar
½ tsp salt
1 tsp vanilla
1 ¼ cup skim milk
1 cup slivered almonds
1 pint fresh blueberries

Allow butter and eggs to reach room temperature

Spray Bundt pan with oil/flour combination spray

In a medium bowl, sift together flour, baking powder and salt.

In a large bowl, cream butter, sugar and vanilla. Add eggs one at a time and beat about one minute.

Alternately add flour mixture and milk to butter mixture – beat for approximately one minute. Fold in almonds

Put washed and towel dried blueberries in a plastic zip-lock and lightly dust with flour to keep them from sinking into the batter. Fold into batter.

Remove ½ cup batter from bowl and bake in a small dish separate from Bundt pan. It is a little too much batter for this size pan. Pour the batter into pan and evenly level the batter.

Bake in 350 degree oven for one hour. Test for doneness with a skewer. Let cake cool for 10 minutes before turning out on cake stand.

Immediately after turning cake on to cake stand drizzle ½ cup real maple syrup on top of cake and serve hot.

INDIANA
Julie Baysinger

“Black Raspberry Bundt Cake”
Made in the Elegant Heart Bundt Pan

Preparation Instructions:

2 cups flour
1 tsp baking soda
1 tsp baking powder
¼ tsp salt
1 cup sugar
2 eggs
1 tsp vanilla
½ cup melted butter
⅔ cup buttermilk
2 cups fresh black raspberries

Glaze:

1 Tbsp butter
2 Tbsp milk
1 ½ cups powdered sugar

Additional berries for garnish

Baking instructions:

Heat oven to 350 degrees.

Spray Elegant Heart Bundt pan with Baker’s Joy.

In a mixing bowl, combine flour, soda, baking powder, salt and sugar. Add eggs, vanilla, butter and buttermilk. Mix well. Carefully fold in berries. Pour into prepared pan.

Bake until golden brown, approximately 45-50 minutes. Cool in pan for five minutes.

Turn onto wire rack and cool completely. Drizzle with glaze and garnish with additional berries.

Slice and serve with some of the berries from the center of the cake. Serves up to 12.

KANSAS
Joan Bowman

“Cherry Surprise Bundt Cake”
Made in the 12 Cup Classic Bundt Pan

Ingredients:

1 package Moist Strawberry Supreme cake mix
1 package (4 serving size) vanilla flavor instant pudding and pie filling
4 eggs
1 cup water
1/3 cup vegetable oil
1 cup cherry chips

Preheat oven to 325 degrees

Grease and flour 12 cup Bundt pan

Combine cake mix, pudding mix, eggs, water and oil in large mixing bowl.

Beat with electric mixer at low speed until moistened. Then beat for two minutes at medium speed.

Stir in cherry chips and pour into pan.

Bake at 325 degrees for 55-60 minutes or until toothpick inserted comes out clean.

Cool in pan for 25 minutes.

Invert onto cooling rack – cool completely.

Sprinkle with powdered sugar (or drizzle with powdered sugar glaze) and ½ cup chopped pecans and some of the cherry chips.

LOUISIANA
Whitney Shuman

“Chocolate City Cake”
Made in the 6 Cup Rose Bundt Pan

Preparation Instructions:

8 ounce dark unsweetened chocolate
1 cup unsalted butter
6 jumbo eggs (separated)
2 cups sugar
1 cup all purpose flour
½ tsp cayenne pepper
2 ½ Tbsp dark roast espresso ground (very fine) coffee

Melt chocolate and butter over low heat. Stir in espresso coffee.

Beat egg yolks at medium speed while slowly adding sugar, then beat further until light in color – about five minutes.

Fold chocolate/butter mixture into the egg yolks.

Mix flour and cayenne, then fold in that mixture into the chocolate mixture.

Beat egg whites to a soft peak.

Fold 1/3 of the egg whites into the flour/chocolate mix.

Gradually fold additional egg whites in until totally incorporated.

Glaze:

4 ounce dark sweet espresso chocolate
½ cup unsalted butter
1 ½ oz New Orleans cane rum (other brands may be substituted)
1/8 tsp cayenne pepper

Topping:

½ cup pecans ground medium fine
1 tsp espresso coffee powder
1 tsp raw (turbinado) sugar

Glaze preparation:

Melt chocolate and butter together over low heat.

Remove from heat and stir in rum and cayenne.

Topping preparation:

Toast ground pecans in heavy skillet, constantly stirring until just lightly toasted. Stir in espresso coffee powder and remove from heat and allow to cool. After completely cool, mix in sugar.

Baking instructions:

Preheat oven to 350 degrees. Grease and flour Bundt pan. Place mixture into Bundt Pan.

Bake for 45-55 minutes or until top springs back when touched and edges are lightly browned. Cool in pan 15 minutes and then turn out on cake rack to cool completely.

Serving recommendations:

Place individual rose cake on small serving plate, drizzle with chocolate glaze then sprinkle with ground pecan mix. Garnish by placing thinly sliced strawberries around the bottom of the cake in rose petal pattern. Serve at room temperature.

MAINE
Marlene Mann

“Maine Wild Blueberry Ginger Bread Bundt Cake”
Made in the 12 Cup Classic Bundt Pan

Preparation Instructions:

1 ½ cups wild blueberries
2 ½ cups all purpose flour
1 egg
½ cup vegetable oil
½ cup molasses
½ cup sugar
1 ½ tsp baking soda
½ tsp cinnamon
½ tsp ginger
½ tsp cloves
1 cup boiling water

Gently mix 1 ½ cup wild blueberries with ¼ cup all purpose flour.

In a separate bowl, beat or whisk 1 egg. Add oil, molasses and sugar to egg and mix until smooth.

Sift in 2 ¼ cups all purpose flour and ¼ tsp cloves.

Stir in 1 cup boiling water and mix well.

Fold in floured blueberries.

Turn into Bundt pan sprayed with non-stick spray with flour. Bake at 350 degrees for 40-45 minutes. Bake 10-15 minutes longer if frozen berries are used.

Serve with whipped cream or ice cream.

MARYLAND

Janet Senft

“Pumpkin Spice Cake” Made in the Castle Bundt Pan

Preparation Instructions:

3 ¾ cup all purpose flour
3 cups sugar
2 ½ tsp ground cinnamon
2 tsp nutmeg
2 tsp salt
2 tsp baking soda
1 – 15 ounce can pumpkin
1 cup canola oil
½ cup water
4 jumbo eggs
1 – 8 ounce bag pecans, finely chopped (optional)

In a large mixing bowl, mix all dry ingredients until they are well blended with mixer on low speed. In a different bowl, blend together pumpkin, oil, water and eggs using a whisk until the mixture is well blended. Gradually add the liquid ingredients to the dry ingredients with mixer at medium speed. Stop mixer once to scrape sides of bowl, then prepare Bundt pan by spraying with Pam w/flour making sure to coat completely. Use a pastry brush to even out any excess spray. Pour batter in pan until it is 80% full, then tap on counter to release any bubbles.

Baking instructions:

Bake in a 325 degree oven for 60-65 minutes or until cake tester comes out clean. Cool on wire rack for 10 minutes. If cake has risen above pan, take a long serrated knife and cut so the bottom of the cake will be flat. Invert onto wire rack and let cool.

Serving recommendations:

This cake can be presented and served with or without a glaze. If glaze is desired, melt 1 Tbsp of butter in small sauce pan, turn heat to very low and add 2 cups sifted powdered sugar and ½ tsp pumpkin pie spice. Gradually whisk in enough milk to make the glaze a thin consistency. With the cake on a wire rack and a pizza pan under it, slowly pour the glaze over the cake until a thin coating covers the entire cake. You may need to scrape the glaze from the pizza pan into the sauce pan and reheat the glaze to cover the entire cake. Let the cake cool completely before transferring it to your serving cake plate.

When using the Castle Bundt pan, cover the surface of a platter with course ground raw sugar to represent sand. After placing the cake in the “sand”, decorate with your favorite beach shells.

MICHIGAN
Mary O'Hare

“Tart Michigan Cherry Bundt Cake”
Made in the Anniversary Bundt Pan

Ingredients:

1½ cups butter, softened
8 ounce cream cheese, softened
3 cups sugar
3 cups flour
1 Tbsp almond extract
1 Tbsp vanilla extract
Pinch of salt
6 eggs
1 cup Michigan dried red tart cherries
½ cup walnut pieces

Cream together butter and cream cheese. Slowly add sugar, beating continuously until mixture is smooth and creamy.

Place cherries in a separate bowl and toss with ¼ cup flour till they are completely coated with it.

Add the rest of the flour to the butter and cream cheese mixture alternating with the eggs.

Add the salt and the extracts.

Fold in the flour coated cherries and walnut pieces.

Place in a prepared Bundt pan (use Baker's Joy).

Bake at 325 degrees for approximately 1 ½ hours. Cool.

If desired, sprinkle with powdered sugar or glaze with ¼ cup powdered sugar mixed with 2 ½ Tbsp milk.

MISSISSIPPI
Patricia Vickery

“Chocolate Praline Cake”
Made in the 12 Cup Classic Bundt Pan

Ingredients:

1 – 18.5 ounce box of chocolate butter premium cake mix
¾ cup water
½ cup real butter, softened
3 large eggs

Praline sauce:

1 cup brown sugar, packed firm
½ cup half and half
½ cup real butter
½ cup shipped pecans, toasted
½ tsp vanilla extract

Baking instructions:

Preheat oven to 350 degrees. Spray classic Bundt pan with Baker’s Joy.

In large mixing bowl, blend together cake mix, water, butter and eggs at low speed until moistened. Then beat at medium speed for about four minutes.

Pour batter into prepared pan and bake approximately 33-43 minutes, until toothpick insert comes out clean. Cool on wire rack approximately 10 minutes.

While cake is baking, combine brown sugar, half and half, butter in a small saucepan.

Bring to a boil over medium heat stirring constantly. Boil one minute still stirring.

Remove from heat. Stir in pecans and vanilla. Cool slightly and pour into a gravy boat.

After cake has cooled 10 minutes, invert it onto glass cake pedestal. Drizzle praline sauce over the top of the Bundt cake.

MISSOURI
Moira Jablon

“Frontier Apple Walnut Bundt Cake”
Made in the Star Bundt Pan

Preparation Instructions:

2 cups apples – peeled, cored and diced
1 cup chopped dried apples
1 Tbsp white sugar
1 tsp ground cinnamon
3 cups all-purpose flour
3 tsp baking powder
½ tsp salt
2 cups white sugar
1 cup vegetable oil
¼ cup orange juice
2 ½ tsp vanilla extract
4 eggs
1 cup chopped black walnuts
¼ cup confectioner’s sugar for dusting finished cake.

Directions:

Preheat oven to 350 degrees. Grease and flour a classic Bundt pan.

In a medium bowl, combine the diced apples, 1 Tbsp white sugar and 1 tsp of cinnamon. Set aside.

Sift together the flour, baking powder and salt. Set aside.

In a large bowl, combine 2 cups white sugar, oil, orange juice, vanilla and eggs. Beat at high speed until smooth. Stir in flour mixture. Fold in chopped walnuts.

Pour 1/3 of the batter into prepared pan. Sprinkle with ½ of the apple mixture. Alternate layers of batter and filling ending with batter.

Bake in preheated oven for 55-60 minutes or until the top springs back when lightly touched.

Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Sprinkle with confectioners sugar.

MONTANA
Mary Arrendondo

“Wild Montana Huckleberries with Lemon”
Made in the Sunflower Pan

Ingredients:

1 package white cake mix
1 package instant lemon pudding
4 eggs whole
½ cup lemon juice
½ cup water
1/3 cup oil
1 ½ cup huckleberries, tossed in 1 Tbsp flour
2 tsp cocoa

Baking Instructions:

Heat oven to 350 degrees. Grease and flour 12 cup Sunflower Bundt pan.

Combine cake mix, pudding, eggs, lemon juice, water and oil. Beat 3 -4 minutes on medium speed.

Remove ¼ of the batter into small bowl. Add 2 tsp cocoa, mix well. Place chocolate batter in the center of sunflower pan. Set aside.

Fold floured huckleberries into lemo cake batter. Pour in sunflower pan over center of chocolate batter.

Bake 60 minutes.

Cool in pan 10-15 minutes. Turn onto wire rack and cool completely.

Always serve with a scoop of chocolate ice cream.

NEW JERSEY

Joy Carter

“Jersey Boardwalk Peanut Butter Fudge Cake” Made in the Bavaria Bundt Pan

Preparation Instructions:

Preheat oven to 325 degrees

Sift 2 cups flour, 1 tsp baking powder and pinch of salt – set aside.

Cream in mixer:

1 stick unsalted butter (room temperature)

1 Cup granulated sugar

1 cup brown sugar

1 tsp vanilla

Add, one at a time: 3 eggs (continue beating until mixture is light and fluffy)

Stop mixer and add ½ of flour mixture and ½ cup of milk.

Once blended, add remaining flour and an additional ½ cup of milk.

Fold in ½ cup chopped walnuts

Pour into prepared Bundt pan (spray with Baker’s Joy) Bavaria pan

Bake 70 minutes or until cake wire/toothpick comes out clean.

Cool completely on wire rack, invert onto serving platter.

Topping:

In a quart pan, heat 1 ½ cup granulated sugar with ½ cup evaporated milk. Bring to a rolling boil, stirring constantly until it becomes 170 degrees. Remove from heat and add the following in this order:

1 tsp vanilla

¾ cup marshmallow crème - (stir until completely melted)

¾ cup Peanut butter - (stir until completely blended)

2-3 Tbsp evaporated milk - (stir until smooth)

Pour over cake – press on ½ cup chopped walnuts, on top only.

NEW YORK
Mary Ann Lee

“New York Cheddar and Caramel Apple Pound Cake with Apricot Glaze”
Baked in 12 Cup Classic Bundt®

Preheat Oven to 325 degrees
Softened butter
½ cup sliced almonds

Filling Ingredients:

4 Tbls butter
1 ¼ cup packed light brown sugar
3 large New York State Golden Delicious apples, peeled, cored and sliced (4 cups)
1 tsp fresh lemon juice
1 tsp ground cinnamon
2 Tbls caramel ice cream topping
1 tsp water
1 tsp salt

Cake Ingredients:

3 sticks butter softened (1 ½ cups)
2 cups sugar
6 large eggs, room temperature
1 cup sour cream
1 tsp lemon extract
½ tsp vanilla extract
1 tsp almond extract
4 oz New York state sharp cheddar cheese, grated (1 cup)
3 cups all-purpose flour
½ tsp salt
¼ tsp baking soda

Glaze: 1 jar (12oz) Apricot preserves plus 1 TBSP water

Baking Instructions:

Heat oven to 325 degrees. Using softened butter, generously butter a 12-cup Nordic

Ware Classic Bundt pan. Sprinkle sliced almonds over bottom, sides and tube of buttered Bundt Pan.

In 10” sauté pan, melt butter over medium high heat. Add brown sugar and

stir until dissolved. Mix together apples, lemon juice and cinnamon. Add to butter mixture and sauté until apples are soft, but still retain shape. Add caramel topping. Mix together water and cornstarch and stir into apple mixture until thickened, about 1 minute. Remove apple mixture to a bowl. Refrigerate to cool.

In large electric mixing bowl cream butter. Gradually add sugar. Beat in eggs one at a time until combined. Blend in sour cream, lemon, vanilla and almond extracts. Blend in grated cheddar cheese. Sift together flour, salt and soda and slowly add to batter with mixer on low speed. Spread half the batter into prepared pan. Spoon cooled apples over batter. Top with remaining batter. Bake at 325° for 1 hour and 10 minutes or until wooden pick comes out clean.

Cool on rack 20 minutes. Remove from pan. Heat apricot jam and water in small saucepan over high heat, stirring until melted. Force through a fine strainer. Spoon glaze over cake. Makes 12 to 15 servings.

NORTH CAROLINA

Cyndi Lauderdale

“Blue(berry) Devil Cake”

Made in the 12 Cup Classic Bundt Pan

Preparation Instructions:

½ cup sugar
2 eggs
½ cup butter
½ cup molasses
½ cup honey
2 cups all- purpose flour
1 tsp baking soda
1 tsp nutmeg
1 cup boiling water
2 cups blueberries, dusted with flour

Whipped cream for garnish

Beat sugar, eggs, butter molasses and honey together until smooth. Mix flour, baking soda and nutmeg together, and add a little at a time to the wet ingredients while beating.

Stir in boiling water and floured berries.

Baking instructions:

Bake in a greased (Pam with flour) bundt pan in a preheated 325 degree oven for 35-40 minutes or until a toothpick inserted comes out clean. Cool for 10 minutes and remove pan.

Serving recommendations:

Cut and serve with a whipped cream accompaniment and fresh berries.

Oklahoma
Susie McGuire

“Oklahoma Sweet Surprise”
Baked in 12 Cup Classic Bundt®

Preheat Oven to 325 degrees

Glaze Ingredients:

1 ½ cup powdered sugar
1 Tbsp. Pure lemon extract
Zest and juice of 1 lemon
1 lemon slice (for garnish)

Cake Ingredients:

1 lb unsalted butter, room temperature
3 cups sugar
6 eggs, room temperature
2/3 cup lemon juice (3 large lemons)
Zest of 3 lemons
2 Tbsp. pure lemon extract
3 cups flour, sifted
16 oz. package dried cherries

Baking Instructions:

Cream butter and sugar until light and fluffy. Add eggs one at a time mixing after each egg. Add lemon juice, zest, and extract. Blend. Add sifted flour, 1 cup at a time to the mixture. Fold in cherries. Pour into a Nordic Ware® 12 cup Bundt Pan sprayed with vegetable spray. Bake for 1 hour and 25 minutes.

Glaze

Mix powdered sugar, lemon extract and lemon juice and drizzle over cooled cake.
Garnish with lemon slice.

Oregon
Mary Bergfeld

“Hazelnut Harvest Cake ”
Baked in 12 Cup Classic Bundt®

Cake Ingredients:

1 cup softened butter
1 cup superfine sugar
3 large eggs
¼ cup hazelnut non-dairy coffee creamer
2 teaspoons hazelnut extract
¾ cup sour cream
2 cups self-rising flour
1 cup chopped, toasted hazelnuts

Glaze:

1 ½ cups hazelnut cocoa spread
¾ cup heavy cream

Garnish:

1 cup whole toasted hazelnuts
2 cups sweetened whipped cream or whipped topping

Baking Instructions:

Generously grease and flour a 12-cup Bundt Pan. Preheat oven to 375 degrees.

Cream butter and sugar in large bowl with an electric mixer on medium speed until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine coffee creamer, hazelnut extract and sour cream in a small bowl. Add flour alternately with sour cream mixture to batter, mixing well after each addition. Fold in toasted hazelnuts. Pour the batter into prepared pan and bake for 50 minutes or until cake pulls away from sides of pan and a cake tester inserted in center comes out clean. Cool in pan for 10 minutes; remove from pan. Cool completely.

Glaze

In a small heavy pan set over low heat, combine hazelnut cocoa spread and heavy cream. Stir constantly until well-combined and shiny, about 5 minutes. Pour or drizzle half of glaze over cooled cake. Arrange hazelnuts around base of cake. Insert a small bowl into center opening of cake and fill with whipped cream.

Serving Recommendations: Decorate each serving with a dollop of cream and a small puddle of glaze. Yield: 16 servings

PENNSYLVANIA

Julie Neves

“Pennsylvania Shoo Fly Bundt Cake”
Made in the 12 Cup Classic Bundt Pan

Ingredients:

4 1/3 cup all purpose flour
2 cups sugar
1/2 cup powdered sugar
1 tsp ginger
1 tsp cinnamon
1 tsp salt
1/2 cup shortening
1 stick cold butter – cut into small pieces
2 eggs
1 cup molasses
2 cups hot water (from tap)
2 tsp baking soda

Instructions:

Preheat oven to 350 degrees. Generously grease and flour a 12 cup Bundt pan. In a large mixing bowl, stir together flour, sugars, spices and salt. Cut in shortening and butter as for pie crust or biscuits, till mixture resembles fine crumbs. Remove 1 1/2 cups crumbs.

In a medium bowl, whisk eggs by hand. Whisk in molasses, then hot water. Stir in baking soda. Immediately add this mixture to crumbs in large bowl and stir with whisk until blended. A few small lumps may remain. It will be rather thin. Pour immediately into prepared Bundt pan. Sprinkle top with reserved crumbs.

Baking Instructions:

Bake 45 minutes at 350 degrees or until firm to touch and pick inserted comes out clean.

Cool 30 minutes on rack before inverting and removing from the pan. Loose crumbs fallen from what is now the bottom of the cake can be gathered and sprinkled over the top for a garnish, but the cake has a glazed look which is attractive unadorned as well.

SOUTH CAROLINA

Martha Davis

“Peach Lovers Cake with Cream Cheese Glaze” Baked in 12 Cup Classic Bundt®

Preheat Oven to 325 degrees

Lightly Grease 12-Cup Bundt Pan with Bakers Joy

Frosting Ingredients:

3 oz cream cheese, softened
¼ cup margarine softened
2 cups powdered sugar
1 tsp vanilla flavoring
2 – 4 Tbls milk
Peach food coloring (desired amount)

Cake Ingredients:

1 Pkg. (18.25 oz) French vanilla cake mix
1 Pkg. (3.4 oz) instant French vanilla pudding mix
½ cup prepared instant mashed potatoes
1 ½ cups water
½ cup oil
4 eggs
Peach food coloring (desired amount)
½ cup chopped pecans
1 ½ cups diced fresh peaches
1/3 cup white chocolate chips

Baking Instructions:

Heat oven to 325 degrees.

Grease and flour a 12-cup Nordic Ware Bundt Pan.

In large bowl, combine all cake ingredients except peaches and chocolate chips.

Beat at low speed until moistened; beat 2 minutes at highest speed.

Gently fold in peaches. Pour batter into prepared pan. Sprinkle chocolate chips around batter.

Bake at 325 degrees for 45-55 minutes or until cake springs back when touched lightly in center. Cool 15 minutes; remove from pan. Cool completely.

For glaze:

In medium bowl, beat cream cheese and margarine until creamy. Beat in powdered sugar and vanilla. Add enough milk for spreading consistency. Beat in food coloring. Spread around top of cake, allowing some to drizzle down sides.

SOUTH DAKOTA

Julie Lantis

“Muddy Mo Cake”

Made in the Anniversary Bundt Pan

Preparation Instructions:

1 cup Nutella hazelnut spread
2 – 1 ounce envelopes of cocoa mix
1 package of French Vanilla cake mix
1 ¼ cups water
1/3 cup vegetable oil
3 eggs

Heat oven to 350 degrees. Grease and flour Bundt pan.

Sprinkle ½ cup chopped hazelnuts in the bottom of pan.

Mix hazelnut spread and cocoa mix thoroughly – set aside.

Blend cake mix, water, oil and eggs in a large bowl until moistened. Beat with a mixer on medium speed for 2 minutes or whisk by hand for 2 minutes.

Spread ½ of cake batter over nuts in pan. Spoon hazelnut mixture evenly over batter.

Spoon remainder of batter evenly over filling.

Bake 37-41 minutes, when toothpick inserted in center of cake comes out clean, your cake is done.

Cool 20 minutes in pan. Turn out – may drizzle with glaze or serve plain.

TENNESSEE

Nikki Norman

“Whiskey-Laced and Glazed Milk Chocolate Bundt Cake”

Made in the 12 Cup Classic Bundt Pan

Preparation Instructions:

2 sticks unsalted butter , at room temperature
3 cups granulated sugar
6 large eggs, room temperature
3 cups all purpose flour
½ tsp salt
1 cup heavy whipping cream
1 (4 ounce) bar 60% cocoa bittersweet chocolate (GHIRARDELLI), melted and cooled
4 Tbsp whiskey (Tennessee Whiskey, such as Jack Daniels), 2 Tbsp reserved
Non-stick baking spray
1 cup confectioners sugar

Preheat oven to 325 degrees

In a mixing bowl, cream butter and sugar together on medium speed for four minutes. Continue beating while adding eggs one at a time. Combine flour and salt and add alternately with whipping cream while beating on medium speed. Add melted chocolate and 2 Tbsp whiskey, beating until blended throughout. Place batter in original Nordic Ware Bundt pan that has been generously greased with non-stick baking spray. Using a spatula, smooth batter top.

Bake in a preheated 325 degree oven one hour or until cake tests done. Remove from oven and cool on wire rack 10 minutes. Invert cake on cake board or serving plate. Let cool completely.

To make glaze, combine reserved 2 Tbsp whiskey and confectioner’s sugar. Stir to blend thoroughly. Drizzle decoratively over cooled cake.

Yield: 1 (10 inch) Bundt cake

TEXAS
NJ Munson

“Texas Peachy-Pecan Streusel Decadence”
Made in the Anniversary Bundt Pan

Streusel Ingredients:

½ cup unsalted butter
1/2 cup light brown sugar
½ tsp salt
1 ¼ cups roasted whole pecans
1 tsp cinnamon

Roast pecans in a fry pan on the stove over medium heat for 8-10 minutes, stirring occasionally. Reserve 8 pecans. Put remaining ingredients together in a food processor bowl and pulse 10-12 times to create a coarse crumb mixture. Set aside.

Cake ingredients:

1 ¾ cups unsalted butter
3 cups sugar
8 large eggs
5 Tbsp peach brandy
½ cup buttermilk
4 cups all purpose flour
1 tsp salt
¼ tsp baking soda
4 cups peeled, chopped peaches (8-10 peaches)

Preheat oven to 300 degrees.

Grease and flour Nordic Ware Anniversary Pan, set aside.

In a large mixing bowl, beat butter until creamy. Slowly add sugar; continue to beat until mixture is light and fluffy. Add eggs one at a time, beating thoroughly after each addition. Stir in peach brandy. In a separate bowl, mix together flour, salt and baking soda. Add dry ingredients to butter/sugar mixture alternately with buttermilk, mixing well after each addition. Fold in peaches. Spoon 1/3 of the batter into prepared pan.

Spoon one half of the streusel over center of batter, being careful not to touch the sides of the pan. Spoon another 1/3 of the batter over the streusel; spoon remaining streusel over the center of the batter, being careful not to touch the sides of pan. Gently spoon remaining batter on top of streusel. Tap filled pan lightly on the counter to release bubbles in the batter.

Peach Glaze:

3 Tbsp peach preserves

2 Tbsp peach brandy, warmed.

In a small bowl, mix peach preserves and peach brandy together. Stir until smooth. Pour through sieve.

Baking Instructions:

Bake at 300 degrees for 1 and $\frac{3}{4}$ hours or until toothpick inserted in the center of the cake comes out clean. Cool 15 minutes in pan. Remove from pan, cool on wire rack. Brush cake with peach glaze and decorate with 8 roasted pecans. If desired, sprinkle powdered sugar on cake once glaze is set.

West Virginia

Myra Dennis

“Johnny Cake with Apple Cinnamon Glaze”

Made in the Classic 12 Cup Bundt Pan

Ingredients:

3 large eggs
1 cup oil
2 cup sugar
3 tsp vanilla
2 ½ cup peeled and chopped Golden Delicious apples
3 cups flour
1 tsp salt
1 tsp baking soda
1 tsp baking powder
2 tsp ground cinnamon
1 cup walnuts, chopped

Glaze ingredients:

2 cups powdered sugar
1 Tbsp + 1 ½ tsp apple juice
1 tsp vanilla
½ tsp ground cinnamon

Instructions:

Mix eggs, oil, sugar, vanilla and chopped apples together in a large bowl.

Mix 3 cups flour, salt, baking powder, baking soda, cinnamon together then add to the first mixture.

Stir in chopped nuts.

Grease and flour pan (if using spray oil, like Bakers Joy, use a pastry brush making sure to get into all grooves, then turn upside down on a paper towel to drain away excess oil).

Pour into Bundt pan. Lightly tap pan on counter to get air bubbles out.

Bake at 325 degrees for 30-35 minutes or until wooden pick inserted comes out clean.

Cool in pan on wire rack 10 minutes. Remove from pan and cool completely on wire rack.

Place on serving plate; spoon Apple Cinnamon Glaze over cake. (recipe follows)

Garnish with finely chopped nuts or rolled fondant apple (optional)

Apple Cinnamon Glaze:

Mix all ingredients together and immediately spoon over cake while creamy and smooth.

WISCONSIN
Dorothy Willey

“White Chocolate Cherry Almond Bundt Cake”
Made in the Elegant Heart Bundt Pan

Ingredients for cake:

4 ounce white baking chocolate

½ cup hot water

1 cup sugar

1 cup butter (unsalted)

1 tsp vanilla

1 ½ tsp almond extract

2 tsp cherry flavoring

6 eggs, room temperature

1 cup buttermilk

4 ounce Marzipan

3 cups flour (all purpose, unbleached)

1 tsp baking soda

1 cup almonds, finely ground

½ cup dried cherries

¼ cup cherry juice

2 Tbsp sugar

For Glaze:

¼ cup cherry jam

¼ cup sugar

½ tsp almond extract

2 Tbsp Amaretto

2 Tbsp cherry juice

While cake is cooling, heat the glaze ingredients on low until the sugar melts.

Brush glaze on cooled cake.

Preparation Instructions:

Preheat oven to 350 degrees

Grease and flour a Nordic Ware Elegant Heart Bundt pan

Soak the dried cherries in the cherry juice and sugar for 1 hour. Then drain and pat dry.

Melt white chocolate in hot water. Set aside to cool.

In a large mixing bowl, mix sugar and butter until light and fluffy.

Add vanilla, almond extract and cherry flavoring and mix well.

Add eggs one at a time, mixing well after each addition.

Add melted white chocolate

Batter will be very thin.

Sift flour and baking soda into a medium bowl.

Add flour mixture and buttermilk to batter in three additions, beginning and ending with

the flour mixture.

Fold in the almonds, marzipan and cherries

Spoon into prepared pan

Bake until top is golden and tester inserted in center of cake comes out clean (55-60 minutes)

Cool cake in pan on rack for 15 minutes.

Turn cake out onto rack and cool. Brush with glaze.

Transfer cake to plate.

Cover - let stand at room temperature. Refrigerate after 3 days.