

## ARKANSAS

Glenda Page

### “Honey Bee Good Cheesecake” Made in the Sunflower Pan

#### **Crust:**

6 Tbsp melted butter  
2 Tbsp honey  
1 cup graham cracker crumbs  
1 cup chopped pecans  
½ tsp cinnamon

#### **Cheesecake:**

3 packages (eight ounce) cream cheese or neufachatel cheese  
½ cup honey  
½ cup sugar  
3 eggs  
2 Tbsp self-rising flour  
1 tsp cinnamon  
2 tsp vanilla

#### For crust:

Preheat oven to 350 degrees. Mix all ingredients together and mash into a 9 ½ inch circle on an ungreased round baking pan or pizza pan. Bake 12 minutes. Remove from oven and set aside.

#### For cheesecake:

Spray Sunflower Bundt pan with Baker’s Joy non-stick spray, removing excess with paper towel. Set aside.

Preheat 350 degrees (can be modified to 325 degrees)

In large mixing bowl, beat all ingredients until smooth. Pour into sprayed Sunflower pan and bake at 350 degrees for one hour. Remove from oven and cool 30 minutes.

Spread 2 Tbsp honey over cooled cheesecake while still in Bundt pan. Place pan with crust over cheesecake, invert and carefully remove Bundt Pan. Crust is now on bottom.

When completely cooled, drizzle about 1 Tbsp honey over top for glaze. Serve warm or cold.

**IDAHO**  
Linda Drumm

“Huckleberry Beary Honey Nut Bundt Cake”  
Made in the 12 Cup Classic Bundt Pan

**Ingredients:**

2 tsp butter (for greasing Bundt pan)  
1/3 cup all purpose flour for dusting Bundt pan

**Cake:**

1 – 4 ounce package pine nuts  
3 cups all-purpose flour  
1 tsp baking powder  
1 tsp salt  
½ tsp baking soda  
1 cup butter (two sticks)  
1 ½ cups granulated sugar  
½ cup honey  
4 eggs  
1 cup buttermilk  
1 tsp vanilla  
¾ cup huckleberries, fresh or frozen

**Bundt glaze:**

1 cup granulated sugar  
½ tsp baking soda  
½ cup buttermilk  
2 Tbsp honey  
½ cup butter (one stick)

**Sour cream glaze:**

1 cup sour cream  
1 cup confectioner’s sugar  
1 tsp fresh squeezed lemon juice

Fresh flowers for garnish, if desired  
1 cup whipped cream, if desired.

**Baking instructions:**

Preheat oven to 350 degrees. Lightly butter Bundt pan and dust lightly with flour, turn pan upside down over a sink to remove excess flour. Set aside.

Skatter pine nuts on a baking sheet. Toast in preheated oven until they begin to color, approximately 8-10 minutes. Grind them in a food processor with blade attached for 5 to 7 seconds until they are finely minced. Set aside.

Sift flour, baking powder, salt and baking soda in a large bowl. Set aside.

In large bowl of food mixer at medium speed, cream butter with sugar and honey. Mix for five minutes until light and fluffy. Add eggs one at a time, beating well after each.

Add ground pine nuts, mix for one minute. In measuring cup, combine buttermilk and vanilla. Add dry ingredients and buttermilk mixture to creamed mixture, alternating beginning and ending with dry ingredients. Remove bowl and stir in the huckleberries with a spatula.

Spoon mixture into Bundt pan, tap pan on counter to remove air bubbles. Place in middle of preheated 325 degree oven. Bake for 60 -65 minutes. Take out of oven and pierce with a wooden skewer and add the Bundt glaze allowing glaze to drizzle into puncture holes from the skewer.

**Preparing the Bundt glaze:**

Five minutes before the cake is done, combine sugar, baking soda, buttermilk, honey and butter in a 3 quart saucepan. Cook over medium/high heat until boiling. Boil for 3-5 minutes. Remove from heat and pour directly on hot-from-the oven cake. Use all of the glaze, cake will absorb it. Cool cake in pan for 15 minutes then invert on a cake plate.

Cool completely.

When cake is cool, make sour cream glaze. In a small saucepan over medium heat, combine sour cream, confectioner's sugar and lemon juice. Bring mixture to a boil and cook for one minute. Spoon over cool cake. Decorate cake with fresh flowers if desired.

Remove and discard flowers before eating cake. Slice and serve on dessert plates along with whipped cream if desired.

Servings: 12

Prep Time: 30 minutes

Bake Time: 60 -65 minutes

**IOWA**  
Diane Sparrow

“Iowa Sweet Corn and Fresh Basil Bundt Cake with Maple Cream”  
Made in the 12 Cup Classic Bundt Pan

**Ingredients:**

3 cups cake flour  
2 tsp baking powder  
1 ½ tsp salt  
½ tsp freshly grated nutmeg  
¾ tsp ground cinnamon  
8 large eggs at room temperature  
2 cups granulated sugar  
1 cup pure maple syrup  
1 Tbsp vanilla extract  
1 cup melted unsalted butter  
1 cup corn oil  
1 ½ cups fresh sweet corn kernels or frozen young sweet corn, thawed  
½ cup fresh basil leaves finely chopped

Fresh basil leaves  
3 Tbsp super fine sugar  
1 cup whipping cream  
¼ cup pure maple syrup  
1 tsp vanilla

Preheat oven to 350 degrees. Lightly spray a Bundt pan with a non stick spray. Set aside

Whisk the flour, baking powder, salt, nutmeg and cinnamon together in a large bowl and set aside.

Process the eggs, sugar, syrup and vanilla in food processor until combined, about 10 seconds. With the machine running, pour the melted butter and corn oil through the feed tube in a steady stream. Pour the mixture into a large bowl.

Gently whisk 1/3 of the flour mixture into the egg mixture. Repeat twice more with the remaining flour mixture and continue to whisk just until combined. Do not over mix. Gently fold in the corn and chopped basil.

Pour the batter into the prepared pan and smooth the top. Bake for 15 minutes. Reduce oven temperature to 325 degrees. Continue to bake until golden brown and a wooden skewer inserted into center of cake comes out with a few crumbs attached, 45-55 minutes. Rotate pan halfway through baking.

While the cake is baking, dip the reserved basil leaves in water. Sprinkle with super fine sugar and set aside to dry.

Cool the cake in the pan for 10 minutes and then flip out onto a wire rack. Let cool to room temperature.

In a chilled bowl, whip the cream until stiff peaks form. Add the vanilla and syrup and beat to continue.

Cut cake into slices and garnish each sliver with maple whipped cream and a couple of candied basil leaves. Serves 12.

## MASSACHUSETTS

Nancy O'Neil

“Cape Cod Bundt”  
Made in the 6 Cup Bundt Pan

### **Ingredients:**

1 stick butter, softened  
1 cup sugar  
2 eggs  
1 ½ cup flour  
1 tsp baking powder  
1 tsp baking soda  
½ tsp salt  
1 cup sour cream  
1 tsp vanilla  
1 – 16 oz can whole cranberry sauce

### **Glaze:**

¾ cup powdered sugar  
1 Tbsp milk  
½ tsp vanilla

Cream butter and sugar together gradually with mixer, add unbeaten eggs one at a time.

In a separate bowl, mix baking powder, baking soda, flour and salt together and add to the egg mixture alternating with sour cream. Then add the vanilla.

Grease and flour the Nordic Ware Bundt pan, spoon a layer (about ½ of the batter) into the bottom of the Nordic Ware Bundt pan, spoon ½ of the whole cranberry sauce onto the batter evenly. Spoon remaining batter onto the cranberry sauce.

### **Baking Instructions:**

Bake at 350 degrees for about 40 – 50 minutes, cool for about five minutes, then release from the Nordic Ware Bundt pan.

### **Glaze:**

Mix powdered sugar, milk and vanilla in a small bowl and set aside until the cake is cool. Drizzle glaze over the top of the cake and allow it to go down the sides of the cake. Serve this Cape Cod Bundt with or without a drizzle of the remaining cranberry sauce that has been warmed up a bit on the stove or in the microwave, and/or with a dollop of whipped cream.

## MINNESOTA

Linda Peterson

### “Two Moons Wild Rice Bundt Cake” Made in the Bavaria Bundt Pan

#### **Ingredients:**

½ cup softened butter or margarine  
2/3 cup white granulated sugar  
1 cup pure maple syrup  
2 large eggs, gently blended  
2 ¼ cups all purpose flour  
3 tsp baking powder  
1 tsp salt  
½ cup buttermilk  
¾ cup well cooked and drained wild rice  
1 cup fresh, frozen or canned (drained) wild blueberries

#### **Glaze:**

¾ cup powdered sugar  
4-5 Tbsp pure maple syrup  
2 tsp maple sugar

#### **Maple whipped cream (optional)**

1 cup whipping cream  
¼ cup pure maple syrup

Preheat oven to 350 degrees

Grease and flour inside of Bundt pan or spray with a non stick cooking spray with flour.

Cream butter and white granulated sugar until fluffy with an electric mixer.

Add the eggs, then the maple syrup.

In a separate bowl, combine the dry ingredients. Add the dry mixture to the batter, alternating with the buttermilk.

Mix well. Stir in the cooked wild rice. Gently blend in the wild blueberries. Pour into prepared pan.

Bake at 350 degrees for 50-60 minutes or until tester/toothpick comes out clean. Let sit in the Bundt pan for 10 minutes. Tip out and cool Bundt on rack.

**Glaze:**

Mix powdered sugar and maple syrup with an electric mixer until smooth. Adjust amount of syrup to reach glazing consistency. Drizzle over cake, sprinkle top with maple sugar while glaze is still wet.

**Maple whipped cream:**

Whip cream to soft peaks. Gently whip in the maple syrup to desired consistency. Serve plain or with Maple whipped cream.

**OHIO**  
Cheryl Cua

“Buckeye Bundt Cake”  
Made in the Bundt Garland Pan

**Preparation Instructions:**

2 cups brown sugar  
½ cup margarine, softened  
1 cup peanut butter  
3 eggs  
1 tsp vanilla extract  
2 ½ cups flour  
1 tsp baking powder  
½ tsp baking soda  
1 cup milk  
8 ounces semisweet chocolate chips  
½ cup heavy whipping cream

**Baking instructions:**

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

In a large bowl, mix together the brown sugar, margarine and peanut butter until mixed well. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking powder and baking soda; stir into the batter alternately with the milk. Spoon into the prepared Bundt pan.

Bake for 20 – 30 minutes in the preheated oven, until a toothpick inserted into the cake comes out clean. Cool in the pan for at least 10 minutes before removing to a wire rack to cool completely.

**To make the chocolate ganache:**

Put the heavy whipping cream in a medium saucepan over medium heat. Bring to a boil, stirring occasionally. Meanwhile, place the chocolate chips in a large stainless steel mixing bowl. Remove the cream from the heat and pour it over the chocolate chips. Stir until the chocolate has melted. Let sit about 30 minutes until it thickens. Pour over the mini Bundt cakes to cover them. Garnish with store bought or homemade buckeye candies, if desired.

Serving size: 12 mini Bundt cakes - 1 cake per serving.

**UTAH**  
Erin Renouf Mylroie

“Utah’s Deseret Baby Bundt Brownies with Honeyed Cream Cheese  
Made in the Bundt Brownie Pan

**Preparation Instructions:**

Spray pan with non stick baking spray

3 Tbsp butter  
1 ounce unsweetened chocolate  
½ cup sugar  
1 large egg  
½ tsp vanilla  
¼ cup buttermilk  
1/3 cup flour, plus 1 tsp flour divided  
¼ cup semi-sweet chocolate chips  
¼ cup whipped cream cheese  
1 Tbsp honey  
12 raspberries

**Baking instructions:**

Preheat oven to 350 degrees. Coat brownie bundt pan well with no-stick cooking spray with flour. Use pastry brush to swirl the spray into hard to reach crevasses of the pan.

In a medium microwave bowl, place butter and chocolate. Microwave on high for 1 minute or until mixture is melted. Stir well.

Stir in sugar. Add egg, vanilla and buttermilk, stirring well. Add 1/3 cup flour and stir to combine.

Place remaining flour in a small bowl. Add chocolate chips to flour and stir to coat. Add chocolate chip mixture to brownie batter and stir until combined.

Pour brownie batter into bundt pan, filling each cup 1/3 full. Bake for 15-18 minutes, invert pan and let brownies continue to cool on rack. Meanwhile. Combine cream cheese and honey in a small bowl. Fill the center of each warm brownie with 1 tsp cream cheese mixture and top each with a raspberry. Serve immediately.

**VIRGINIA**  
Jennifer Airone

“Powhatan Cake”  
Made in the Sunflower Bundt Pan

**Ingredients:**

5 Tbsp milk  
4 Large eggs  
2 tsp vanilla  
1 1/3 cups cake flour (you can substitute cake flour with 1 cup plus 2 Tbsp bleached all purpose flour and 3 Tbsp corn starch).  
2/3 cup corn meal  
1 cup sugar  
1 tsp baking powder  
1/4 tsp salt  
17 Tbsp unsalted butter, softened  
4 drops of yellow food color (optional)

Preheat oven to 325 degrees.

To prepare the Sunflower Bundt pan, either spray the pan with a non-stick baking spray or brush the pan with solid vegetable shortening.

In a medium bowl, combine the milk, eggs, vanilla and optional food color. Set aside.

Sift the cake flour and corn meal into a large mixing bowl. Add the remaining dry ingredients (sugar, baking powder and salt). Mix on low speed until well blended. Add the softened butter (make sure butter is well softened but not liquid) and half of the egg mixture. Mix on low speed until the dry ingredients are well moistened then scrape down the sides. Beat for one minute on medium speed, scrape down the sides. Add the remaining egg mixture and beat on medium speed until well mixed (approximately 1 minute).

Evenly pour the batter into the prepared pan and smooth with a spatula. Tap the pan on a counter a few time to eliminate any air bubbles.

**Baking Instructions:**

Bake at 325 degrees for 35 – 45 minutes. The cake is done when a wooden toothpick comes out clean. Let the cake cool in the pan for 10 minutes, then invert onto a cooling rack and allow to cool completely.

Serving recommendations: Serve plain or with a light dusting of powdered sugar in the center of the flower. Can be eaten for breakfast, as a snack, or as a side with dinner.

**WASHINGTON**  
Elizabeth Bennett

“Triple Grande Vanilla Caffè Latte Cake with Biscotti Glaze  
Made in the 12 Cup Classic Bundt Pan

**Preparation Instructions:**

1 package vanilla cake mix  
1 - 14 ounce can sweetened condensed milk  
1 cup strongly brewed espresso, cooled  
¼ cooking oil  
3 eggs

**Glaze:**

1 cup powdered sugar  
1 ½ tsp coffee liqueur (Kahlua)  
1 store bought almond biscotti (or flavor of your choosing)

**Instructions:**

Preheat oven to 350 degrees.

In a large bowl, combine all cake ingredients and beat for four minutes. Grease and Flour a 12 cup Bundt pan. Gently pour batter into Bundt pan.

Bake at 350 degrees for 40-50 minutes or until cake tests done. Cool in pan 10 minutes; turn out on wire rack or serving plate to complete cooling.

To make glaze, combine powdered sugar, brewed espresso and coffee liqueur until desired consistency. Drizzle over cake. Place biscotti in a sealable plastic bag. Using a rolling pin, crush biscotti into small pieces. Sprinkle biscotti pieces over cake.