

**CLASS K
SPECIAL CONTEST
Honoring Joy**

It is with appreciation and gratitude that we honor Joy Blackmar. Without her dedication and commitment since 1998, over 20,000 exhibitors in approximately 140,000 lots would not have had their exhibits properly entered in the Woodstock Fair. Although no longer able to devote the time necessary to complete this monumental task, Joy will remain an integral part of our Fair Family. Her talent, expertise and service will continue in a legacy to future exhibitors. Thank you Joy for a job well done!

PREMIUMS: 1st 25.00 2nd 20.00 3rd 15.00 4th 10.00

Lot No. Description

1. Spiced Caramel Apple Cake Roll

Ingredients

For the cake:

- 3 eggs
- 2/3 cup granulated sugar
- 1/2 cup no sugar added applesauce
- 2 tablespoons molasses
- 3/4 cup flour
- 1 teaspoon baking powder
- 2 teaspoons cinnamon
- 1/2 teaspoon cloves
- 1/2 teaspoon allspice
- 1/2 teaspoon nutmeg
- 1/2 teaspoon salt

For the Filling:

- 2 tablespoons butter
- 3 granny smith apples, peeled, cored and diced
- 1/3 cup sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 teaspoon cornstarch
- 1/4 cup water

For the Frosting:

- 1 cup walnuts, chopped
- 1/2 cup (1 stick) butter
- 1 cup firmly packed brown sugar
- 4 tablespoons heavy cream
- 2 cups powdered sugar
- 1 tablespoon vanilla extract



Preparation

- 1) Preheat the oven 375° F. Line a jelly pan (10"x15") with foil and spray with cooking spray. May use spray with flour in it.
- 2) Beat eggs at high speed for 5 minutes. Gradually beat in sugar, applesauce and molasses.
- 3) Sift together flour, baking powder, cinnamon, allspice, nutmeg, cloves and salt. Add to other mixture. Spread into prepared pan.
- 4) Bake for 10 minutes. Turn out immediately onto a kitchen towel sprinkled liberally with powdered sugar. Starting on the narrow end, roll towel and cake together. Cool completely.
- 5) While the cake is baking and cooling, make the filling. Melt butter in a medium frying pan. Add apples, sugar, cinnamon and nutmeg. Stir to combine. Cook for about 2 minutes, until apples start to release their juices. Stir together water and cornstarch and add to pan. Stir and continue cooking over medium-low heat for about 5 minutes, until liquids are absorbed and apples are cooked. Remove from heat, then place apples in a bowl and chill until ready to assemble cake.
- 6) Once cake and apples are cool, carefully unroll the cake. Spread apples evenly across the cake, being sure to spread to the edges as much as possible. Starting at the narrow end, re-roll the cake. Place on a rack set over a cookie sheet to await frosting.
- 7) Toast chopped nuts in a small frying pan over low heat, stirring often, for just few minutes. **DO NOT WALK AWAY** from the stove. They can burn in an instant. You can toast them in a 350° F oven on a cookie sheet, shaking the pan occasionally, for just a few minutes. Cool while preparing frosting.
- 8) To make the frosting, melt the butter in a medium sauce pan, if using unsalted butter, add a pinch of salt.
- 9) Stir in brown sugar and cook over medium-low heat, stirring constantly, for 2 minutes. Stir in heavy cream and stir until the mixture comes to a boil (it will probably be boiling almost instantly). Remove from heat and whisk in powdered sugar until no lumps remain, then whisk in vanilla extract. If frosting is too thick to pour at this point, add more cream, 1 tablespoon at a time.
- 10) Pour frosting over cake roll evenly, being sure to get the ends and sides. Working quickly, use an offset spatula to help spread the frosting where it's missing. The excess frosting will drop onto the cookie sheet. Sprinkle nuts over the top. Store in refrigerator; serve at room temperature.
- 11) Submit the whole cake roll on strong cardboard covered in aluminum foil no more than 2" from the edge of the cake.

Straight judging in this class.