

**CLASS K  
SPECIAL CONTEST  
Honoring Esther Foskett  
1918-2018**

*It is with appreciation and gratitude that we honor Esther Foskett. Esther often shared her memories of the Woodstock Fair when Henry Dunleavy was at the helm. But Esther's presence at the Fair started when she and her parents and siblings would go the Fair. A picture of Esther at the Woodstock Fair when she was only 13 years old, shows her wearing a white dress. Her father warned against the "fakers" along the midway.*

*Esther married into a "Fair" minded family - her father-in-law, Frank, was a grand marshal for the fair, her brother-in-law Harold, was overseer of the sheep dept. Esther's son Harold, Jr., currently attends to the Brunn barn affairs. Esther looked forward to the annual premium book and would enter her beautiful floral arrangements and a little something from the kitchen: doughnuts, apple pie or the featured recipe.*

*In 2012, at the age of 94, Esther was nominated for "Best Cook in Town" in Yankee Magazine for her Birthday cake recipe. This recipe is easy, delicious and sure to become a tradition for your family. Esther attended the Woodstock Fair annually until her 98<sup>th</sup> year.*

**PREMIUMS:** 1<sup>st</sup> 25.00 2<sup>nd</sup> 20.00 3<sup>rd</sup> 15.00 4<sup>th</sup> 10.00

**Lot No. Description**

1. Esther Foskett's Easy Homemade Birthday Cake



**Ingredients**

**For the cake:**

- 2 cups, plus 2 tablespoons all purpose flour, plus extra for pans
- 1 ½ cups granulated sugar
- 3 ½ teaspoons baking powder
- 1 teaspoon table salt
- ½ cup vegetable shortening (or unsalted butter), plus extra for pans
- 1 cup whole or 2% milk
- 1 teaspoon vanilla extract
- 3 large eggs at room temperature
- Icing (see accompanying recipe)

**For the Icing:**

- 2 cups confectioner's sugar, sifted
- 4 tablespoons butter, softened
- 1 teaspoon vanilla extract
- 3-4 tablespoons milk, divided

**Cake Instructions**

- 1) Preheat the oven 350° F and set a rack just below the middle position. Grease and flour 2 standard 8"- 9" round cake pans.
- 2) In a large bowl, sift together flour, sugar, baking powder and salt. Add shortening (or butter), then milk and vanilla. Beat 2 minutes. Add eggs and beat 2 minutes.
- 3) Bake in two pans until layers are golden brown and a cake tester comes out clean, 25-30 minutes. (This is a good time to make the icing; see the accompanying recipe.) Remove from the oven. Let layers sit in pans 5 minutes; then remove gently and let cool 15 minutes on wire racks.
- 4) When cool, frost the top of one layer with icing; then stack the second layer on top. Set a cooling rack into a rimmed baking sheet; then place cake atop rack. Pour remaining icing over cake, letting it drip down sides and into pan. Serve.

**Icing Instructions**

Using a hand-held or standing mixer, blend sugar and butter. Add vanilla and blend until smooth. Add milk, 1 tablespoon at a time, blending as you go; add only as much as you need to get the desired texture. If you'll be piping the icing as decoration, add less milk. If you plan to simply frost the cake, use a bit more.  
Yield: icing for 1 two layer cake.

Enter whole cake on foil covered cardboard no larger than 1" from cake.