

**2017-2018 LLA A Bake-Taste Contest  
Winning Recipes**

**CAKES**

**1<sup>st</sup> Place:** Debbie Alleman, Fr. James Clement Ladies Auxiliary

**CITRUS CROWN CAKE**

1 Extra moist lemon cake mix	2/3 cup flaked coconut
1 jar (12 oz.) orange marmalade	1/4 cup butter - melted

Preheat oven to 350 degrees. Grease and flour 10 inch Bundt pan. Combine marmalade, coconut & melted butter in a small bowl. Pour evenly into bottom of pan. Prepare cake mix according to package directions. Pour batter over marmalade mixture.

Bake for 50-55 minutes or until a toothpick inserted in the middle comes out clean. Cool cake in pan 10 minutes. Invert cake onto a serving plate and cool completely.

**2<sup>nd</sup> Place:** Brenda Newman, Mother of Perpetual Help Auxiliary

**COCONUT SHEET CAKE**

1 box white cake mix	1/2 cup vegetable oil
3 eggs	1 small box vanilla or almond instant pudding
1 cup milk	1 tsp vanilla or almond extract

Mix until smooth and creamy. Pour into greased and floured 9x13 pan. Bake at 350 degrees for 32-35 minutes or until toothpick comes out clean.

Filling:	1 can cream of coconut*
	1 can condensed milk

Mix together. Poke holes in cake, hot, and slowly pour over cake.

Topping:	8 oz. Cool Whip
	12 oz. grated coconut

Frost cake, completely cooled, with Cool Whip and sprinkle with coconut.

\*Can be found in adult drink mixers.

**3<sup>rd</sup> Place:** Katherine Broussard, Ben Kiper Auxiliary

**COCONUT CAKE**

1 box White Duncan Hines cake mix

Prepare according to directions on box. Bake in two 8" cake pans. When cool split each layer into two.

Filling:           1 1/2 cups sugar  
                      2 - 6 oz. bags frozen coconut  
                      8 oz. sour cream

Mix together and spread between layers. Should have little extra, to this add 8 oz. cool whip and some shredded coconut. Ice cake on top and sides. Refrigerate for a couple of days. Enjoy!

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**PIES**

**1<sup>st</sup> Place :** Pam Dubois, Sacred Heart – Broussard

**ISLAND PECAN PIE**

2 cups sugar	1 cup pecans, coarsely chopped
1 Tbsp corn meal	1 cup drained crushed pineapple
1 Tbsp flour	1 cup flaked coconut
5 eggs	1 stick butter melted
Pinch of salt	1 unbaked pie shell

1. Beat the sugar, corn meal, flour, eggs and salt together. Gently stir in the pecans, pineapple and coconut (don't beat it). Stir in the melted butter and mix well.
2. Bake at 300 F in an unbaked pie shell approximately 50 to 60 minutes.
3. After baking for 50-60 minutes, cover the crust edge with some aluminum foil to keep it from burning. Cook 15 to 30 more minutes, or until the pie is set.
4. For the topping, take whipped topping and mix in a little almond extract. Then sprinkle on toasted coconut.

**2<sup>nd</sup> Place:** Corine Barlow, St. Bernadette Auxiliary

**PECAN PIE**

1 1/2 cup pecans (chopped)	1 cup light Karo corn syrup
1 9" unbaked pie shell	1 Tbsp. Vanilla
4 Tbsp. butter	dash salt
3/4 cup light brown sugar	3 eggs beaten

Cream butter and sugar together. Add eggs, syrup and salt. Mix well. Add vanilla and pecans. Pour into pie shell and bake at 325 degrees for 45-60 minutes, or until knife inserted comes out clean.

**3<sup>rd</sup> Place:** Alice Ray, Annunziata Auxiliary

### **SAWDUST PIE**

7 egg whites	1 tsp. vanilla
1 1/2 cups white sugar	1 9 inch pie shell, unbaked
1 1/2 cups chopped pecans	1 1/2 cups coconut flakes
2 1/2 cups crushed graham cracker crumbs, save 1 cup for topping	

Optional serving topping:      2 cups whipped cream  
   1 banana sliced

Preheat oven to 350 degrees. Mix all ingredients, saving 1 cup of graham cracker crumbs for the topping. Pour the mixture into the unbaked pie shell, and sprinkle the remaining 1 cup of graham cracker crumbs on top, creating a sawdust look. Create a foil collar, covering the crust and bake 25 to 30 minutes. Remove the collar and bake an additional 5 minutes, or until set, making sure not to over bake. Let cool, and serve. (You may serve with optional toppings of whipped cream and sliced bananas if desired.)