

2018 NPF Student Grand Prize Winner

PaPa's Old-Fashioned Peanut Candy

Submitted by: Skyler Brannon, Hartford, AL

Ingredients:

4 cups raw in-shell peanuts

1 ¼ cups cane syrup

¾ cup Daddy Buck's original cane blend syrup

2 Tbs butter & nonstick cooking spray

Supplies needed:

- Potato masher
- Pan
- Candy thermometer
- Heavy duty pot
- 4 plates

Directions:

Preheat oven to 325 degrees. Spray pan with non-stick cooking spray and place peanuts inside. Bake for 1 hour or until peanuts are dark brown in color. Place peanuts in a bowl and shake until the husk separate from peanuts. Discard husks. Using the potato masher, crush peanuts into small pieces and set aside.

Pour syrup into heavy duty pot and heat on high until temperature reaches 230 degrees using the candy thermometer to test temperature. Once 230 degrees has been reached, pour in butter and stir until melted. Add peanuts and mix. Pour onto plates, spread evenly, then allow to cool. Cut into small squares and enjoy.

2018 NPF Adult Grand Prize Winner

3-Layer Peanut Butter Cake

Submitted by: Kathryn Conrad, Cottonwood, AL

Ingredients:

Peanut Butter Cake

½ cup unsalted butter, room temperature

¾ cups sugar

¾ cups brown sugar, loosely packed

¾ cup peanut butter

½ cup sour cream

2 tsp vanilla extract

3 eggs

2 ½ cups all-purpose flour

2 ¾ tsp baking powder

½ tsp salt

½ cup milk

¼ cup water

Peanut Butter Frosting

2 cups salted butter, room temperature

1 ¼ cups peanut butter

9 cups powdered sugar

6-7 tbsp water or milk

10 oz. peanut butter chips

Peanut Butter Ganache

6 oz. peanut butter chips

½ cup heavy whipping cream

Instructions:

1. Prepare three 8-inch cake pans with parchment paper circles in the bottom and grease the sides. Preheat oven to 350 degrees.
2. In a large mixing bowl, cream the butter, sugars and peanut butter together until light and fluffy, about 3-4 minutes.
3. Add sour cream and vanilla extract and mix until well combined.
4. Add the eggs one at a time, mixing until just combined after each one.
5. Combine dry ingredients in a separate bowl, then combine the milk and water in a small measuring cup.
6. Add half of the dry ingredients to the batter and mix until well combined. Add remaining dry ingredients and mix until well combined.
7. Divide the batter evenly between the cake pans and bake for about 25-28 minutes, or until a toothpick comes out clean.
8. Remove the cakes from the oven and allow to cool for about 2-3 minutes, then remove to cooling racks to cool completely.

Frosting:

9. In a large mixer bowl, beat the butter and peanut butter together until smooth.
10. Slowly add half of the powdered sugar and mix until smooth.
11. Add 5-6 teaspoons of water or milk and mix until smooth.
12. Slowly add the remaining powdered sugar and mix until smooth. Add additional water or milk as needed.

To assemble the cake:

13. Place the first layer on a serving plate or cardboard cake round.
14. Spread about 1 cup of frosting in an even layer on top of the cake.
15. Add the second layer of cake on top of the frosting.
16. Add another cup of frosting on top of the cake and spread in an even layer.
17. Top the cake with the remaining layer and frost the sides of the cake.
18. Press peanut butter chips into the sides of the cake.
19. To make the peanut butter ganache, add the peanut butter chips to a medium sized bowl.
20. Heat the heavy whipping cream until it begins to boil.
21. Pour the hot cream over the peanut butter chips and allow to sit for 3-5 minutes, then whisk until smooth.
22. Drizzle the ganache around the edge of the cake.
23. Use the remaining frosting to pipe swirls around the top the cake, then fill in the center with the remaining ganache.