

Pentecost Cake

By: *Brendon Hunter*

Cake:

½ cup + 1 tablespoon shortening
1 ½ cups sugar
2 ½ cups flour
2 eggs, beaten
¼ cup store-bought red food coloring
2 tablespoons cocoa powder *
1 cup buttermilk
½ teaspoon salt
1 teaspoon vanilla extract
1 teaspoon baking soda
1 teaspoon vinegar

*Use a lighter, regular unsweetened cocoa powder, not a darker, refined or “Dutch processed” cocoa powder. Using Dutch processed cocoa will result in a lower rise and dense cake.



Frosting:

2 tablespoons flour
1 cup milk
1 cup castor sugar
1 cup butter (For optimal results, do not substitute)
1 teaspoon vanilla extract

Pentecost decoration:

Dove template
Red decorating sugar crystals
12 white candles

For the cake:

1. Preheat oven at 350°F
2. Grease and flour 2 cake pans and set aside.
3. Cream shortening and sugar until light and fluffy.
4. Add the eggs and beat well (up to 4-5 minutes).
5. Stir cocoa and red food coloring together. Add to creamed mixture and beat well (4-5 minutes).
6. Put salt into buttermilk and mix together. Alternatively add buttermilk mixture and flour to the creamed mixture. Beat after each addition in short intervals. (VERY important: overbeating here will toughen the cake.)
7. Mix in vanilla extract.
8. Dissolve baking soda in 1 Tablespoon of hot water and add to mixture. Mix just enough to combine - do not overbeat.
9. Add the vinegar to the mixture and mix just enough to combine.
10. Divide mixture between the cake pans.
11. Bake for 30 minutes, or until a toothpick comes out clean.
12. Cool completely - attempting to frost before the cakes are cool will result in the frosting separating and becoming runny.

For the frosting:

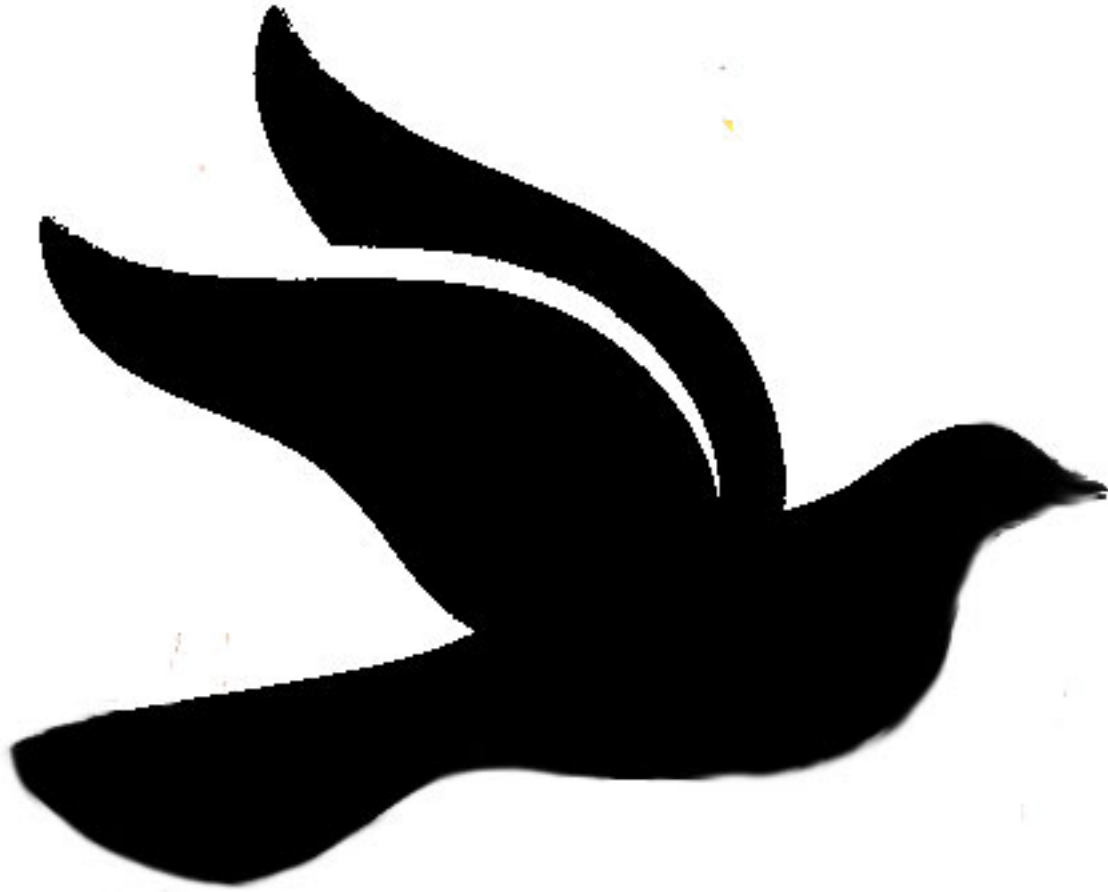
1. Cook flour and milk in a saucepan on medium heat, stirring constantly, taking care not to scald or burn the milk.
2. When the mixture is thick and reaches a boil, let it boil for about a minute and then remove from the heat. Transfer to a heatproof bowl and let it sit for 10-15 minutes at room temperature.
3. Cover the thickened mixture with plastic wrap to prevent a skin from forming. If you need the mixture to cool faster or will not be making the frosting right away, place the bowl in the refrigerator.



4. When the mixture has completely cooled, cream the sugar, butter, and vanilla together until fluffy.
5. Add the flour mixture to the creamed mixture and beat well. Note the mixture may look as if it is separating before it gets to the desired creamy stage.
6. Refrigerate if you are not icing the cake immediately, but note a boiled frosting will start to set immediately after the ingredients are combined. Whip the frosting again to a workable consistency.

Assembly:

1. Print and cut out dove template.
2. If creating a 4-tier cake, slice each cake in two. (Be sure to double the frosting recipe to have enough.)
3. Fill layer or layers between cakes with frosting and then ice the entire cake.
4. Place the dove template in the center of the cake and gently press down to prevent sugar crystals from getting underneath the template.
5. Sprinkle red sugar crystals around the top of the cake. Tilt the cake to each side to remove excess sugar crystals. Slip a knife under the dove template to remove it from the cake.
6. Before serving, add 12 white candles around the cake.



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