

SE REGION NEWSLETTER

APRIL 2015

Laurie Patton — SE Regional Director

A Note From Your Director

As another show season comes to an end, I would like to thank all the show managers, clubs, members, and of course exhibitors for making another show season possible..!!.. Now we are off to having a great regional in AL. to celebrate our cats..!!.. The sponsorship form will be up soon but in the meantime please get your cats photos in to Vanadis (vanadis@nc.rr.com) so she can start to put together the power point... No need to worry where the placement is, she just needs the photo and cat information...



We are also excited to have 2 new clubs in 2 new locations this coming year so please support these shows..!!.. We have about 150 rosettes if any club would like to recycle these... Thanks to all that made our own March Madness a success with 3 shows in a row..!!.. Jen Hardin was the winner of the Sturdy Cage..!!..

Congrats and have a great new show season..!!..

“It’s ALL About the Cats”





RECIPES



SPRING CHEESECAKE CAKE (RASPBERRY, LEMON & ORANGE)

Ingredients

Raspberry Cheesecake

- 1 package (8 ounces) cream cheese, room temperature
- 1/4 cup (50g) sugar
- 1 large egg
- 1 teaspoon (5g) McCormick® Raspberry Extract
- 2 drops McCormick® Red food coloring

Lemon Cheesecake

- 1 package (8 ounces) cream cheese, room temperature
- 1/4 cup (50g) sugar
- 1 large egg
- 1 teaspoon (5g) McCormick® Pure Lemon Extract

Orange Cheesecake

- 1 package (8 ounces) cream cheese, room temperature
- 1/4 cup (50g) sugar
- 1 large egg
- 1 teaspoon (5g) McCormick® Pure Orange Extract
- 1 drop McCormick® Red food coloring
- 1 drop McCormick® Yellow food coloring

SPRING CHEESECAKE CAKE (RASPBERRY, LEMON & ORANGE)

continued

White Sheet Cake

- 1 cup (230g or 2 sticks) unsalted butter, softened to room temperature
- 2 cups (400g) granulated sugar
- 2 large eggs, room temperature
- 2 teaspoons McCormick® Pure Vanilla extract
- 1/2 cup (120g) sour cream, room temperature
- 2 and 1/4 cups (285g) all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup (240ml) whole milk

Whipped Cream

- 1 cup (240 ml) cold heavy whipping cream
- 1/2 teaspoon pure vanilla extract
- 1-2 tablespoons (15-25 grams) confectioners sugar
- 1 tablespoon meringue powder (optional)

Instructions

Raspberry Cheesecake

1. Place cream cheese into bowl of stand mixer fixed with paddle attachment. Mix on medium-low speed for 30 seconds. Add in sugar and egg and beat on medium speed until smooth, 3-5 minutes.
2. Scrape down sides of mixer bowl.
3. With mixer on low speed, add in extract and food coloring.
4. Prepare an 8-inch cake pan (grease and/or butter pan then line with parchment paper) and then pour the filling into the pan.
5. Bake until cheesecake is set, 18-24 minutes at 325 degrees in a convection oven or 350 degrees in a regular oven. (Cheesecake can be slightly golden but not brown)
6. Set the cheesecake on a wire rack and let it cool completely. Refrigerate for at least 2 hours before assembling cake.

Lemon Cheesecake

7. Place cream cheese into bowl of stand mixer fixed with paddle attachment. Mix on medium-low speed for 30 seconds. Add in sugar and egg and beat on medium speed until smooth, 3-5 minutes.
8. Scrape down sides of mixer bowl.
9. With mixer on low speed, add in extract.
10. Prepare an 8-inch cake pan (grease and/or butter pan then line with parchment paper) and then pour the filling into the pan.
11. Bake until cheesecake is set, 18-24 minutes at 325 degrees in a convection oven or 350 degrees in a regular oven. (Cheesecake can be slightly golden but not brown)
12. Set the cheesecake on a wire rack and let it cool completely. Refrigerate for at least 2 hours before assembling cake.

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SPRING CHEESECAKE CAKE **(RASPBERRY, LEMON & ORANGE)** *continued*

Instructions

Orange Cheesecake

13. Place cream cheese into bowl of stand mixer fixed with paddle attachment. Mix on medium-low speed for 30 seconds. Add in sugar and egg and beat on medium speed until smooth, 3-5 minutes.
14. Scrape down sides of mixer bowl.
15. With mixer on low speed, add in extract and food coloring.
16. Prepare an 8-inch cake pan (grease and/or butter pan then line with parchment paper) and then pour the filling into the pan.
17. Bake until cheesecake is set, 18-24 minutes at 325 degrees in a convection oven or 350 degrees in a regular oven. (Cheesecake can be slightly golden but not brown)
18. Set the cheesecake on a wire rack and let it cool completely. Refrigerate for at least 2 hours before assembling cake.

White Sheet Cake

19. Preheat oven to 350F degrees. Prepare a 12x17 inch half sheet/jelly roll pan by spraying with non-stick spray then lining with parchment paper.
20. Whisk the flour, baking soda, and salt together and set aside.
21. In the bowl of stand mixer fitted with a paddle attachment, cream the softened butter for about 1 minute on medium speed.
22. Add the sugar on medium speed and beat until fluffy and light in color, about 2 minutes.
23. Add in eggs one at a time and mix until incorporated.
24. With mixer on low speed, slowly pour in vanilla and then sour cream. (scrape bowl if necessary)
25. Mix for 1-2 minutes on medium speed or until ingredients are fully incorporated.
26. With mixer on low speed, pour half of the flour mixture into the creamed butter mixture.
27. Now pour in half of the milk.
28. Repeat with the rest of the flour and milk and mix until combined and smooth, about 30 seconds. Spread the cake batter into the prepared pan using a small offset spatula. (be sure it is nice and level!)
29. Bake for 18-22 minutes or until the top is lightly browned and a toothpick inserted in the center comes out clean.
30. Place in freezer until ready to assemble cake.

Whipped Cream

31. Place your mixing bowl and wire whisk in the freezer for about 15-30 minutes.
32. In stand mixer, whisk whipped cream for 1-2 minutes. Add in remaining ingredients and beat just until stiff peaks form. (If you need a more stable whipped cream add in meringue powder. If using immediately, you can omit the meringue powder.) Chill until ready to use. Makes about 2 cups (480 ml) whipped cream.

To Assemble Cake

33. Make sure cheesecakes and white sheet cake are chilled. Place clean 8-inch pan on top of sheet cake and run a sharp paring knife around the edge. You now have a perfect 8-inch round white cake disc. Do this again so you have 2 total.
34. Remove chilled orange cheesecake from pan and set on cake stand. (this is a thin cheesecake and when very chilled, can be easily popped out of the lined cake pan. You can also use a spring-form pan)
35. Place one 8-inch white cake on top.
36. Remove lemon cheesecake from pan and gently place on top of white cake.
37. Place other 8-inch white cake on top of lemon cheesecake.
38. Remove raspberry cheesecake from pan and gently place on top of white cake.
39. Cover cake in chilled whipped cream and serve. (You can refrigerate for up to 24 hours before serving.)

The SE Newsletter is posted monthly. Anyone wanting to submit articles, recipes, trivia, or anything you think others would enjoy, please send the information (Subject Line: SE Newsletter) to:

shutterbug1948@gmail.com
Judith Milling

Don't forget that the SE Region is on Facebook:
<http://www.facebook.com/group.php?gid=300505338191>