

Oktoberfest Artisan Fair 2017

Presents

Torte Baking Contest

The ART of Food

Win

1st Place: \$50

2nd Place: \$25

3rd Place: \$10

Judging Criteria (definition on other side)

- three layers of cake or more are required
- Artistic appearance
- Taste
- All scratch ingredients, no box mix.



**Judging on Saturday October 14, 2017, at 11:30 am
Parish Hall**

All Tortes are to be delivered to the Black Forest Café

- Friday 4:30 pm- 7:00 pm
- Saturday 10:00 am- 11:00 am. No cakes accepted after 11:00 am

Please include your recipe with your torte!

All Ages are welcome! Teams are welcome! Great Adventure for youth to join with parent/grandparent/favorite adult.

All tortes will be donated to OLOL Oktoberfest for use in the Black Forest Café, Cake Walk, or Hospitality Room. Sit and listen to everyone enjoy your torte!



Oktoberfest Artisan Fair 2017 Torte Baking Contest

Registration Form: Please print clearly. Remember to submit your recipe with your torte!

Name _____ Phone # _____

Address: _____ City _____ ZIP _____

Submit form to the parish office by Sunday, October 1, 2017.

Our Lady of Lourdes Parish - 3722 S. 58th St. - Milwaukee, WI 53220 414-545-4316

What is the Difference between a Cake and a Torte?

They look the same! They are both delicious. I'm confused!

Cakes: A sweet food, made from a combination of ingredients, baked and then usually decorated. They can be found in all shapes and sizes, and decorated with a variety of toppings like fruit, candy, and frosting.

Tortes: A type of cake. They use higher quality ingredients, which generally make them more expensive. Their name is derived from the German word "torte", which means cake. They are a European delicacy and most of the well-known torte recipes derive from this country.

A **torte** is a rich, usually multilayered, cake that is filled with whipped cream, buttercreams, mousses, jams, or fruits. Ordinarily, the cooled torte is glazed and garnished. Tortes are commonly baked in a spring-form pan, with three or more layers. But you can use three or more cake pans to create your layers of cake. A torte may be made with sponge cake base or with little to no flour, but instead with ground nuts or breadcrumbs, as well as sugar, eggs, and flavorings. It can be covered with meringue and almonds.

Torte vs. Cake

Ingredients Difference – A traditional cake is made with ingredients mainly consisting of sugar, eggs, butter and flour. A torte, however, might call for little to no flour and the use of ground nuts, or breadcrumbs in its place. This change of ingredients causes the torte to be much heavier in both texture and taste.

Size Difference – Since cakes use the ingredient of flour, they rise when they are baking. This causes them to be fairly tall in height, standing around four inches tall. And if it is a multi-layer cake, then the final result will be especially tall. Tortes, however, are almost always much shorter. They might average two to four inches in height, even with layers.

Baking and decorating Difference – Cakes can be baked and decorated in almost any shape, color, and size the baker wants them to be. Tortes on the other hand, don't really vary in their round shape and they are more elegant and elaborate in their design. Their toppings consist mostly of frosting, glaze, creams and nuts. Also, the actual cake part of the torte is frequently soaked in a syrup or liqueur before it's decorated to give it a moist texture.

Note: The above is for some guidance as you create your torte. Please follow the criteria of three layers of "cake". Just because a recipe is called a torte, it might not fit the criteria set for this 2017 Oktoberfest Torte Bake-Off.