CHAMORRO CAKE

*I love this cake! Never mind the frosting! If you enjoy a nice balance of flavor-density-tenderness-aromatics and down-to-earth Chamorro goodness….without the "bells and whistles," this is the cake for you! Not to be mistaken for the **brohas** (sponge cake), Chamorro cake is sometimes made with raisins. This cake is "an almost pound cake."*

I initially made Chamorro cake with regular flour and beat the eggs on medium speed of an electric beater. I really loved the result: a dense and heavy cake, very similar to pound cake. However, for the second attempt, I used cake flour and beat the eggs on high speed. My family preferred the second version. I would suggest you try the second version first, which is the recipe below. If you want something a little different, go ahead and replace the cake flour with all-purpose flour and beat the eggs on medium speed. The heavier, more dense cake would be excellent for latiya!

INGREDIENTS

Set 1
Crisco to grease the cake pan
1/3 c. flour to dust the cake pan

Set 2
3.5 c. cake flour
1 ¼ t. baking powder

Set 3
2 c. butter, MELTED
2 ¾ c. sugar
6 large eggs

Set 4
2 t. lemon extract
1 t. vanilla extract
1 ¼ c. evaporated milk

Set 5
2/3 c. raisins, optional

Tools: *small pot,   large bowl,   medium bowl,   9x13 cake pan,   electric beater,   napkin,   a 2 cup measuring pitcher or larger*

DIRECTIONS

Preheat the oven to **350 degrees**.

1. Using a napkin, grease the 9x13 pan with Crisco then dust with flour. Tap out excess flour.
2. In a medium bowl, combine the 3.5 cup flour and baking powder. Set aside.
3. Pour melted butter into the large bowl. Add the sugar to the butter
4. Beat the sugar / butter for 2-3 minutes till well combined.
5. Crack all the eggs into the measuring pitcher trying not to break the yolks. This step is really to simplify the addition of the eggs.

6. From the pitcher, pour 1 egg into the creamed sugar and beat on **HIGH for 1 minute** (a single egg will easily pour out).
7. Continue step #7 until all eggs have been completely incorporated. The resulting batter will be lighter in color and quite fluffy.
8. Add the lemon and vanilla extracts.
9. Beat on low to completely incorporate the lemon and vanilla.
10. Add 1/3 of the flour and 1/3 of the evaporated milk. Beat on LOW to partially combine.
11. Repeat #10 twice more with the remaining flour and milk continuing to beat on **LOW just till slightly combined**.
12. Using a spatula, finish mixing the batter by hand to prevent over-beating.
13. Pour batter into prepared cake pan and bake for 55-65 minutes depending on the oven.
14. Insert a skewer or butter knife in the center to test for doneness. Cake is ready when tester comes out clean.
15. Cool on a wire rack.

I am indeed a cake girl! The best cakes are those you can eat without frosting. I must say, in my years as a dessert enthusiast, this is the yummiest cake I have had! Some cakes are too rich, others require a frosting, many are too sweet, and a few are dry. The Chamorro cake, for me anyways, is perfect: perfectly flavored, perfectly sweet, perfectly textured, PERFECT as a meal itself!

Recipe from REMEMBER GUAM by Paula Quinene of PaulaQ.com.