

PHOTO BY LISA HUYNH

EDITOR'S NOTE: Did you win a ribbon in the 2003 LA County Fair? Metro.net wants to know! Contact Bill Heard at heardw@mta.net

Division 3's Andre Hanna Turned up the Heat at the County Fair Bake-Off

- [Try two of Andre Hanna's favorite recipes](#)

By LISA HUYNH

(Sept. 25, 2003) North Los Angeles Division 3 Transportation Operations Supervisor, Andre Hanna, who has been baking goodies for more than 40 years, recently won two ribbons at the 2003 LA County Fair bake-off.



TOS Andre Hanna, who has been baking since he was 8 years old, has won numerous ribbons at the LA County Fair for his sweet creations.

Hanna entered three different cakes in this year's County Fair – a cream cheese-frosted, almond flavored cake, which won a third place ribbon; a triple-layer double-chocolate cake, which earned a fourth place ribbon; and a vanilla-glazed, lemon bundt cake.

"It felt really good getting placed with a couple of ribbons," says Hanna. "It's two more ribbons that I can add to my collection. I'm very proud of my cakes."

The judges determined the winners by looking at five criteria: presentation, smell, taste, texture and overall.

Hanna, 50, grew up watching his grandmother bake cakes and by the time he was 8 years old, he baked his first cake by himself. Although his first sweet creation wasn't award-winning, his passion for baking developed soon after.

He has been entering his sweet temptations in the County Fair every year since 1984 and has won at least 25 ribbons, ranging from first to fifth place.

Hanna, who bakes frequently, says one of his favorite things to bake is a butter-glazed pound cake, which won a first-place ribbon some years back.

"I'll do this for as long as I can," says Hanna. "I'm already thinking about what recipes I'll enter for next year's competition."

Try two of Andre Hanna's favorite recipes:

The 1-2-3-4 Cake	Cream Cheese Frosting
<ul style="list-style-type: none">• 1 cup butter or margarine (= 2 sticks of butter), softened (room temp.)• 2 cups of sugar• 3 cups of cake flour, sifted	<ul style="list-style-type: none">• 1 stick of butter, softened (room temp)• 1 package of Philadelphia cream cheese (8oz.)• 1 package of powdered

<p>or 2 2/3 of all purpose flour</p> <ul style="list-style-type: none">• 3 teaspoons baking powder• ½ teaspoon of salt• 4 eggs• 1 cup milk• 2 teaspoons vanilla extract <p>Preheat your oven to 350 degrees F. Lightly grease or butter and flour 2 9x2 or 3 9x1/2 inch cake pans. In a mixing bowl, cream butter and gradually add sugar, creaming until light and fluffy. Add eggs one at a time, beating well after each addition. In another bowl, sift flour with baking powder and salt. Add flour mixture alternately with milk and flavoring to creamed mixture, beating after each addition until smooth. Pour batter equally into cake pans. Bake for 25 to 30 mins. (approx. 35 mins. for 9x2 inch pans). Cool in pans for about 10 mins. Remove from pans and finish cooling on racks.</p>	<p>sugar (16oz.)</p> <ul style="list-style-type: none">• 1 teaspoon of vanilla <p>Begin to cream the butter and cream cheese in mixing bowl at low speed, increasing to medium until blended. Gradually add in powdered sugar and the flavoring, continue beating until all powdered sugar is well blended and icing becomes light and spreading consistency (approx. beating time 5 to 6 mins.).</p> <p>One more suggestion on frosting: If your taste buds are calling for a chocolate flavor, simply add 2/3 cup of Hershey's cocoa powder to the butter, blend and cream first, proceed with the remaining ingredients and then VOILA! chocolate cream cheese frosting.</p>
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