

Laurel Historical Society
Cold Oven Pound Cake Challenge FAQs

1. What is the Cold Oven Pound Cake Challenge?

The Challenge started in 2022, in support of the “What’s Cookin’, Laurel?” exhibit on food history and community cooking. One of the cookbooks on display was loaned to the Museum by Jacqueline Ringgold Jones and was from the St. Mark’s United Methodist Church’s Vacation Bible School. One of the recipes was for “Cold Oven Pound Cake” contributed by Mildred Awkward.

As an opportunity to partner with St. Mark’s and to support the 2022 exhibit, the Laurel Historical Society added a bake-off competition to the annual McCeney March, a walkathon in memory of former board member Jim McCeney.

2. Why are you doing it again this year?

We had so much fun last year! And who doesn’t want a chance to eat more cake? Sadly, Mrs. Mildred Awkward passed away last year, aged 98, so we want to continue the competition in her memory.

3. Who can participate?

Anyone! The competition is not limited to any skillset or residency, and you don’t have to be a member of the Laurel Historical Society or St. Mark’s in order to participate.

4. When is the competition?

The challenge is part of the 8th annual McCeney March on Saturday, September 30th, 2023.

5. How do I sign up?

Email info@laurelhistoricalsociety.org or call 301-725-7975 to register. We will need your name and contact information.

6. What time do I need to drop off my cake?

All cakes must be dropped off between 9:30 am and 11:30 am at the Laurel Historical Society, located at 817 Main Street.

7. What time does judging start?

The McCeney March closing reception will begin at 12 pm (noon) at the Municipal Pool Room, across the street from the Museum. Judging will begin at 12:30 pm and winners will be announced by 1 pm.

8. What are the judging criteria?

Cakes will be judged on presentation/appearance, texture, flavor/taste, and overall impression.

9. Who are the judges?

City of Laurel Mayor Craig A. Moe, Laurel Board of Trade President Marilyn Johnson, Lisa and Valerie Awkward, and LHS volunteers will judge the cakes.

10. Will I be able to sample the cakes?

Yes! All cakes submitted to the competition will be available to sample.

11. Do I have to participate in the McCeney March in order to compete or attend the Challenge?

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No, registration is not required but we encourage you to participate in both events!

12. What will I win?

There will be 1st, 2nd, and 3rd place winners, who will each receive a ribbon, certificate, and prizes from the Laurel Museum.

13. Do I have to make the recipe exactly as written?

No. Bakers can add their own twist to the recipe with measurements of ingredients or varieties of extracts. However, all pound cakes MUST be made using the cold oven method (see below).



Nena's Cold Oven Pound Cake

Excerpted from *God's Great Gallery Vacation Bible School Cookbook, 2002*

St. Mark's United Methodist Church, Laurel, MD 20707

Recipe from Mrs. Mildred Awkward, whose grandchildren and great-grandchildren affectionately call her Nena.

12-16 servings 1 hour 30 minutes

INGREDIENTS

3 cups sugar
1 cup butter
1/2 cup shortening
5 eggs
3 cups flour
1/2 tsp. salt
1 tsp. baking powder
1 cup milk
1 tsp. vanilla extract
1/2 tsp. almond extract
1 1/2 tsp. lemon extract

DIRECTIONS

1. Cream sugar, butter, and shortening.
2. Add eggs, one at a time and beat well after each addition.
3. Sift flour, add salt and baking powder. Sift again.
4. Add alternately a little flour mixture and a little milk to the creamed mixture until all combined.
5. Add flavorings and stir.
6. Turn into a tube pan and place in a cold oven.
7. Bake at 315 degrees for one hour and 15 minutes.



NOTES

Pound cakes are a classic Southern recipe, and recipes of this type date back to the early uses of gas ovens at the turn of the 20th century. Starting in a cold oven, beating the eggs slowly, and baking 'low and slow' all help the cake to rise evenly and remain dense.

Recipe provided for the 2022 exhibit at the Laurel Historical Society, 817 Main Street, Laurel, MD 20707.
What's Cookin', Laurel? runs through December 18, 2022.
Visit www.laurelhistoricalociety.org or call 301-725-7975