

Break out the Cake Bake recipes

The annual Alaska Airlines Cake Bake, a popular cake recipe contest, has been renamed the Alaska Airlines Dessert Classic.

This year's contest will be called the Alaska Airlines "Golden Anniversary" Dessert Classic, in honor of the Airlines 50th anniversary. The contest is open to all dessert recipes.

"By changing the contest format to include all desserts, we hope to increase community participation," said Bill Mackay, Alaska Airlines regional vice president.

The contest has averaged 1500 entrants per year since 1979.

The Dessert Classic is one of the activities planned as part of Alaska Airlines' 50th anniversary

sary celebration.

The winner's recipe will be served to first-class passengers on Alaska Airlines flights and at several of Alaska's top restaurants, including the Anchorage Sheffield Hotel, the Anchorage Sheraton Hotel and the Fairbanks Inn.

A panel of judges including Nancy Cain Schmitt of the Anchorage Times, Norma Goodman of the Norma Goodman Show on KTVA-11, Theda Comstock of Woman's Touch on KTUU-2 and Barbara Eichner of the Alaskan Home Extension Service will screen the recipes and select ten top finalists.

Finalists will be asked to prepare their recipes for a tasting luncheon to be held

May 11. After tasting the top 10 recipes, the panel of judges will select the best recipe and the winner of a trip for two to Palm Springs.

Last year's cake bake winner was Connie Giddings, who baked her Gold Dust Almond Cake.

Recipes will be judged on feasibility of in-flight service, cost and availability of ingredients, appearance, taste and how the recipe relates to Alaska. Because of in-flight regulations, flammable desserts are ineligible.

Entries should be submitted on a 3" x 5" notecard, postmarked no later than April 30, to Alaska Airlines "Golden Anniversary" Dessert Classic 4011 Arctic Blvd., Suite 102 Anchorage, Alaska 99503.