

ARE YOU A MASTER BAKER OR DISASTER BAKER? CONTEST AND GIVEAWAY RECIPE #2

ARE YOU A MASTER BAKER OR DISASTER BAKER? CONTEST AND GIVEAWAY

My bake along challenge began last week with Recipe #1 *Mocca Meringues Ice Cream Cake*. You can find Manuela's recipe and my recreation [HERE](#). You can also view all the contestant submissions in the Woobox Gallery link at the bottom of this post.

The requirements for this week's challenge are the same as Recipe #1; and are as follows: bake the next recipe in the challenge series then take a photo of your "Masterpiece or Disaster" piece. The Woobox Submission Form is listed at the end of this post, and is also where you will share a photo of your creation. The link will be available on all my social media sites for easy access to post your photos for the duration of the contest.

NOTE

In order to be eligible to win the \$700.00 *Ankarsrum Original Mixer* you must enter a photo for ALL 6 recipes in the challenge. To win the *Baking Book: Love Manuela*, you are required to enter 3 recipe photos.

FOR THE OFFICIAL RULES CLICK [HERE](#)

RECIPE #2

BLØTEKAKE (NORWEGIAN CREAM CAKE)



BLØTEKAKE (NORWEGIAN CREAM CAKE) by Manuela Kjeilen. All photos courtesy of passionforbaking.com, Lise Sternersen, and created by Manuela Kjelien (unless otherwise noted).

This stunning creation is the work of Norwegian born award-winning blogger and “Master Home Baker” – Manuela Kjeilen.

(You can read more about Manuela and the Contests Official Rule [HERE](#))

Attached to each of the six recipes sent to me by Manuela were notes written by her as they related to each of the recipes. Below is what Manuela said about Recipe #2:

The second recipe is a *Bløtecake* (Norwegian Cream Cake) typical of a cake you would see at bakeries in Norway! Contestants can just fill it with strawberries rather than all of the fruits that I used. This is how we do cakes in Norway and I love this cake.

Manuela you're so right! Norwegians really know how to make a delicious cake! This beautiful cake is filled with all my favorite things: pastry cream, mascarpone whipped cream, chopped walnuts, dark chocolate, and a mixture of fresh fruits. This fabulous recipe is perfect for any summertime gathering, but would look great at your red, white, and blue 4th of July party. I love that the American and Norwegian flags share the same colors!

Some Thoughts on My Second Bake

I feel more accomplished as a baker after the first challenge last week. I've had less anxiety about making a traditional *sponge* for the Norwegian Cream Cake; yet I worry about my lack of technique in the decorating department. I've never made a layered cake that didn't look like the Leaning Tower of Pisa; plus I suffer from a lack of understanding when it comes to executing the perfect slice.

The use of acetate or plastic cake collar is a new technique for me as well. If you don't own acetate cake collars, you can substitute with heavy plastic wrap and use large spring form pans and outer clamping ring for the adjustable cake ring step.

This is going to be a fun bake, and I hope you all will bake along.

So now that you've seen the STUNNING photo of Manuela's BLØTEKAKE (NORWEGIAN CREAM CAKE) (see photo above), say hello to my rendition:



My Rendition of Manuela's BLØTEKAKE NORWEGIAN CREAM CAKE

You'll notice my piping on the sides of the cake are too close together, jagged, and don't look finished where the cake top meets the piped sides. You'll also see that the top of my cake resembles a mosaic or road map rather than the 6 perfect triangle slices on Manuela's cake. My rendition of the cake is pretty, but not correct if we're trying to replicate Manuel's recipe. My decoration looks more like a mosaic than Manuela's 6 perfectly piped triangles



My Rendition of Manuela's BLØTEKAKE NORWEGIAN CREAM CAKE



Leaning Tower of BLØTEKAKE (NORWEGIAN CREAM CAKE) by Rebecka Evans

My slice is leaning to the side as it almost fell onto the floor on

its way from the cake to the plate.

Manuel's recipe offers the option to use 8 or 9 inch springform pan or two – 3X8 – inch round baking tins, or 10 -inch springform pan. Recipes for both options are listed. I opted to use a 10 inch springform pan to bake my *sponge*. I over baked the cake (again), so I had to use more orange juice on the slices to moisten them. I also used an additional 4 cups of heavy cream to make my whipped icing. Finally, I used Manuel's Vanilla Frosting made with mascarpone. You can use your own favorite recipe for whipped icing, or you can find Manuela's recipe [HERE](#)

I love the color and textures of this cake. The vanilla cream is the best I've ever made. I could eat an entire bowl of the luscious cream in one sitting. The decadent whipped cream tastes so fresh, and is the perfect cover for my mistakes despite my messy execution. My rendition of Manuela's BLØTEKAKE NORWEGIAN CREAM CAKE isn't a "masterpiece," but it's not bad for my second bake.

BLØTEKAKE (NORWEGIAN CREAM CAKE) NOTES

1. You will need a 9-inch spring form pan, parchment paper, cooking spray, a metal and plastic cake collar, and acetate film. I found the metal adjustable collar and acetate cake collars at a local baking shop. Acetate is sold per piece in large sheets. If you don't care to spend money on a metal adjustable cake ring, you can use the clean, dry ring from a springform pan. (You can watch Manuela's Video [HERE](#) to get a better idea of this technique)
2. You will need medium disposable piping bags and a Wilton 1 M piping tip.
3. When the recipe calls for chopped dark chocolate, I used my favorite dark chocolate bar which is 70% cocoa.
4. The recipe conversions from European Measurements are Manuela's US converted recipes or were calculated with the iPhone APP "[Kitchen](#)

Pro”

5. The recipe calls for 2 cups whipped cream to fill the cake. I made an additional 4 cups of whipped cream to decorate my cake using Manuela’s Mascarpone Whipped Frosting. You can find the recipe [HERE](#)

WHAT I LOVE ABOUT THIS CHALLENGE

I have pushed myself to work outside my comfort zone and I’ve just added two more delicious recipes to my baking repertoire: *Norwegian Sponge Cake* and *Vanilla Pastry Cream*. The list keeps getting longer and my skills are growing with every delicious recipe.



BLØTEKAKE (NORWEGIAN CREAM CAKE)

2018-06-19 16:28:51



Serves 8

BLØTEKAKE (NORWEGIAN CREAM CAKE) Photo is Rebecka's rendition of Manuela's recipe

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Print

Cook Time

20 min

Cook Time

20 min

Ingredients

1. 9- INCH SPRINGFORM
2. 1 RECIPE FOR SPONGECAKE
3. 1/3 CUP ORANGE JUICE (I used about 1 cup)
4. 1 CUP RASPBERRY JAM
5. 1 RECIPE VANILLA CREAM
6. 2 CUPS WHIPPED CREAM
7. FRESH FRUIT, STRAWBERRIES, RASPBERRIES, MANGO, BANANA
8. 1 CUP CHOPPED DARK CHOCOLATE
9. 1 CUP CHOPPED WALNUTS (optional)
10. FOR DECORATING
11. 4 CUPS ADDITIONAL WHIPPED CREAM
12. MORE FRESH FRUIT(OPTIONAL)

RECIPE FOR VANILLA PASTRY CREAM

1. 2 CUPS (500 ML) WHOLE MILK
2. 1- 2 TEASPOONS VANILLA BEAN PASTE, OR SEEDS OF ONE VANILLA POT
3. $\frac{3}{8}$ CUP (85 G) SUGAR

4. 4 TABLESPOONS CORNSTARCH
5. $\frac{1}{4}$ TEASPOON SALT
6. 6 LARGE EGG YOLKS
7. 3 TABLESPOONS (45 G) CHILLED UNSALTED BUTTER, CUT INTO PIECES

RECIPE FOR SPONGECAKE

1. 6 LARGE EGGS, ROOM TEMPERATURE
2. 1 1/4 CUPS (240 GRAM) SUPERFINE OR GRANULATED SUGAR
3. 1 TABLESPOON BUTTERMILK OR WATER
4. 1 1/2 CUPS (180 GRAM) ALL-PURPOSE FLOUR
5. 1/2 CUPS (60 GRAM) CORN STARCH, OR POTATO STARCH, SIFTED
6. 1 TEASPOON VANILLA BEAN PASTE
7. NORWEGIAN SPONGE CAKE (IF BAKED SEPARATE IN 3 X 8 -INCH BAKING ROUND BAKING TINS) OR IN A 10 INCH SPRINGFORM
8. 8 LARGE EGGS, ROOM TEMPERATURE
9. 1 2/3 CUPS (325 GRAM) SUPERFINE OR GRANULATED SUGAR
10. 2 TABLESPOONS BUTTERMILK OR WATER
11. 2 CUPS (240 GRAM) ALL-PURPOSE FLOUR
12. 2/3 CUPS (80 GRAM) CORN STARCH, OR POTATO STARCH, SIFTED
13. 1-2 TEASPOON VANILLA BEAN PASTE

Instructions

1. Start by making the vanilla cream some hours before and put it in the fridge

FOR VANILLA PASTRY CREAM

1. In a saucepan over medium heat, heat the milk and vanilla bean paste, stirring occasionally, until the milk is hot but not boiling
2. Meanwhile, in a medium bowl, combine the sugar, cornstarch, and salt.
3. Whisk in yolks all at once until light and fluffy and batter reaches the ribbon stage.
4. As you continue whisking, slowly add one-third of the hot milk to the yolk mixture to temper the egg yolks.
5. Whisk in remaining milk into yolks and return entire mixture to saucepan.
6. Place over medium heat and whisk frequently until the mixture begins to boil.
7. Whisk the mixture vigorously for 2 minutes, while boiling, until the cornstarch dissolves completely.
8. Remove the pan from the heat.
9. Strain the vanilla cream mixture through a fine-mesh strainer into a bowl.
10. Whisk in the butter.
11. With a silicon, spatula spread the vanilla cream to a thin layer on a small baking sheet.
12. Lay a sheet of plastic wrap directly over the vanilla cream.
13. Allow it to cool to room temperature, then refrigerate for a few hours.
14. When ready to use, loosen the cream with a spatula or whisk.
15. Pastry cream should be refrigerated and used within 3 days of making.

FOR SPONGECAKE

1. Make the sponge cake in a 24 cm or 25 cm (9-inch or 10-inch springform)
2. Preheat oven to 350°F (180°C). Grease the bottom of three 8- inch (20 cm) round cake pans and line with parchment paper; Or if you prefer you can use an 8-inch spring-form pan line bottom with parchment paper and spray.
3. In a medium bowl, sift the flour and cornstarch or if you use potato starch, and set aside.
4. In the bowl of a standing mixer, fitted with the whisk attachment, beat the eggs and sugar on low-medium speed for 1 minute.
5. Increase the speed to medium, and continue beating for 5 minutes.
6. Add water or buttermilk and beat for another 1-5 minutes on medium-high speed.
7. Add vanilla bean paste, and beat for one minute more.
8. The batter should be very thick. When the whisk is lifted, the batter should ribbon from it back into the batter in the bowl.
9. Pour the batter into a large wide bowl.
10. Sift in half the flour mixture. Use a large silicone spatula to stir and fold until only a few streaks of flour are visible.
11. Repeat with remaining flour mixture. Make sure to maintain the batter's volume while folding;
12. it is important to not deflate the batter.
13. Pour the batter into the prepared pan or pans using a spatula to distribute batter evenly.

BAKING TIME AND ASSEMBLE

1. 20 minutes → 3 x 8-inch pans, always check with a cake tester
2. 30 minutes for → One springform 9-inch (24cm), always check with a cake tester
3. Bake the first two cakes on the middle rack of oven until a cake tester inserted into the center comes out with a few crumbs
4. Let the cakes cool in the pan on wire racks for 10 minutes.
5. Use a knife to loosen the sides of the cakes and carefully turn them onto wire racks. Peel off the parchment paper and let cool completely.
6. Use a sharp knife and scrape away any dark crust on the sides, optional
7. If you baked this cake in one springform, Cut the cake into 3 even layers.
8. Place the first cake layer on a silicon mat or parchment paper and place it on a baking sheet that fits into a fridge!
9. Drizzle the first cake layer with some orange juice, or milk.
10. Add raspberry jam, use one with a good quality (homemade = best) with an offset spatula just spread it all over the first cake layer.
11. Add the vanilla cream, and spread it all out on the first layer.
12. Add whipped cream, with an offset spatula spread it all over the cake layer.
13. Add chopped dark chocolate and walnuts.
14. And add fruit of your choice, I used mango, banana, strawberries, raspberries.
15. Add a little more cream on top, so the next cake layer stays in place.
16. Place the second layer on top, If you have packed your cake with loads of yumminess, it might come out on the side.
17. If that happens just take your offset spatula and lift the cake layer and push it in the

cake.

18. Repeat the same thing as the first cake layer.
19. Put a cake collar (that's a plastic film for assembling cakes used inside the cake ring, and place a cake ring around the cake.
20. Add the last layer, leave it in the fridge some hours to firm up.
21. Decorate the cake with some more whipped cream and if you wish to decorate the top with some more fresh fruit!
22. Hope you are going to love it, with love from Norway.

By Manuela Kjeilen

At Home with Rebecka <http://athomewithrebecka.com/>

Now it's your turn to bake your "Master or Disaster" piece and post a photo of your completed dish to the Woobox link below by July 15, 2018 Midnight CST.

<http://>

For a list of 6 handpicked recipes and the Official Rules click [HERE](#)

CONTEST TIMELINE:

- June 18, 2018 Initial Rules and Information Post
- June 24, 2018 First recipe in the series (Recipe #1)
- July 1, 2018 First Recipe Due Midnight CST
- July 8, 2018 Second Recipe in the series (Recipe #2)
- July 15, 2018 Second Recipe Due Midnight CST
- July 22, 2018 Third Recipe in the series (Recipe #3)
- August 1, 2018 Third Recipe Due Midnight CST
- August 5, 2018 Fourth recipe in the series (Recipe #4)
- August 15, 2018 Fourth Recipe Due Midnight CST
- August 19, 2018 Fifth Recipe in series (Recipe #5)
- September 1, 2018 Fifth Recipe Due Midnight CST
- September 9, 2018 Sixth Recipe in series (Recipe #6)
- September 15, 2018 Sixth Recipe Due Midnight CST

DO YOU HAVE WHAT IT TAKES TO WIN BATTLE SANDWICH?
HOSTED BY AT HOME WITH REBECCA & BARHYTE
SPECIALTY FOODS – WINNER ANNOUNCED



Polish Zapiekanka Recipe #1 for the Saucy Mama Contest [RECIPE CLICK HERE](#)

Do you have what it takes to win Battle Sandwich? Well, this is your chance to find out.

In light of the current Elite Qualifying Contest to earn the last coveted spot on [Team Saucy Mama](#), [Barthyte Specialty Foods](#) has generously offered to award one (1) lucky winner with one (1) PRIZE package featuring three (3) Saucy Mama products however, they are excluding olives but still have tons of tasty products to choose from.

I'm want to make you work for the WIN! So, put on your thinking cap(s), thrown down your kitchen genius and create your best SANDWICH IDEA to win!

How to Submit Your Recipe:

1. In the comments below, tell me how you would use your choice of Saucy Mama Marinades or Mustards to create the most delectable SANDWICH,
2. And what makes your sandwich the "sauceiest"...it's that easy!

I'll be posting the giveaway to all my social media asking anyone who's interesting to

stop by [At Home with Rebecka](#) and leave their *sauciest*-sandwich recipe comments. Feel free to share the giveaway on your social media so everyone gets a chance to win.

Each person that comments will have their name put in a hat and I will announce the winner LIVE via Facebook Live via Youtube video! I'll post the video with the winners name and recipe creation...UPDATE: June 7th, 2016 – NOON Pacific time

AND THE WINNER IS...DRUM ROLL PLEASE!

I'm announcing the winner in this fashion so everyone can see that I'm drawing the names randomly. Please be advised this is a very FAIR drawing! I'm not a cheater so whomever wins, wins fair and square!!

WHAT YOU WILL WIN: [Barhyte Specialty Foods](#) is providing all qualified participants with the chance to offer one (1) package featuring three Saucy Mama products (except olives) as an audience prize. For a list of Saucy Mama delicious *MUSTARDS and MARINADES* just click the link or click [HERE!](#)

Official Rules: Each contestant may select one winner within the U.S. and notify Saucy Mama with the winner's contact information no later than June 8, 2016.

Participants are asked to send the winner's name, shipping address and phone number by email to: colette@barhyte.com.

Checking out their list of amazing products will get your creative juices flowing for sure. And for a little more creative help, I've shared photos of both my entries with links to the recipes.

Jibarito (hee-bah-ree-to) with Flatiron Steak, Bacon Jam and Spicy Hot Sauce Sandwich.
YES...it's one amazing mouthful!

Ready...Set...Comment! And let the Sauciest Mama/Daddy win!!



*My Second Recipe Submission for Saucy mama
Contest [FOR THE RECIPE](#)*

SWEET AND SOUR SOUP NOODLE BOWL #SAUCYMAMA2015 #RECIPECONTEST

Sweet and Sour Soup Noodle Bowl is an Asian inspired recipe. It is the sauciest and most delectable recipe I've made thus far, utilizing [Saucy Mama's](#) specialty food products.



The flavors were so spot on, that I'm choosing this sweet and sour soup as my entry for the Saucy Mama's 2015 Recipe Contest...Category: FRESH. Let's hope that the judges enjoy this sweet and sour soup recipe creation as much as I do, and offer me a Golden Ticket to the 2015 World Food Championships.

Poaching the chicken in an easy homemade broth and, combined with the sweet orange-essence, and spicy kick from *Saucy Mama's Orange Habanero Wing Sauce*, elevates this dish to restaurant quality dining; and the easy of making the recipe offers the perfect opportunity to be made in every home cook's kitchen.

What makes these specialty food products so delicious is the creative mind of Suzie Barhyte. Suzie, painstakingly creates each recipe in her Pendleton, Oregon test kitchen paying special attention to detail and freshness of ingredients. She really is the sauciest of Mama's!

Barhyte is also part of the *Blue Sky Renewable Energy* program; and their entire *Saucy Mama, Haus Barhyte* and Suzie's product lines are manufactured using renewable energy.

I'm honored to be a part of this contest no matter the outcome, as I've had the chance to taste a few of Saucy Mama's delicious mustards and sauces as well as, work with a company that cares so deeply about creating such a fine product line.

I HOPE THAT YOU ENJOY THIS SWEET AND SOUR SOUP NOODLE BOWL RECIPE!



Asian Inspired-Sweet and Sour Soup Noodle Bowl

2015-05-21 02:59:38



Serves 4

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Print

Prep Time

10 min

Cook Time

1 hr 10 min

Prep Time

10 min

Cook Time

1 hr 10 min

Ingredients

1. 1 cup Saucy Mama's Orange Habanero Wing Sauce
2. 3 large chicken breast
3. 3 medium carrots
4. 1 medium onion
5. 1 cup rough chopped fennel bulb
6. 3 1/4 inch slices fresh ginger
7. 4 smashed garlic cloves
8. 2 serrano chili (1 for garnish)
9. 4 cups water plus more to equal 6 cups after broth is finished cooking
10. 1 8 ounce package rice or ramen noodles (I prefer rice)
11. 1/2 teaspoon fish sauce (found in most local markets)
12. 1/4 teaspoon chinese five spice
13. 1 teaspoon sesame oil
14. 1 teaspoon toasted sesame seeds
15. 1 bunch fresh cilantro
16. pepper to taste

Vietnamese pickles (optional)

1. 1 10 ounce package shredded carrots
2. 1 cup distilled white vinegar
3. 2 cups warm tap water
4. 1/2 cup sugar
5. 1 teaspoon salt

Step #1

1. Wash and pat chicken dry with paper towel, sprinkle with pepper (fish sauce is very salty, no extra salt is necessary in this step)
2. In a medium saucepan, over medium heat combine water and chicken breast
3. Rough chop carrot, onion, fennel, and slice serrano chili in half lengthwise.
4. Peel and slice ginger
5. Smash garlic cloves, remove dry skin
6. Place all rough chop items in pot with chicken, stir to combine
7. Bring to a boil, reduce heat to medium, and cook covered for 35-40 minutes, stirring occasionally

Step #2

1. Remove chicken breast, and set aside to cool slightly before slicing
2. Using a tong or large spoon, remove and discard cooked vegetables taking care to drain them over the saucepan
3. Strain hot liquid through a fine sieve into a large bowl (a large glass measuring bowl is great for this step)
4. Measure liquid
5. Add enough warm tap water to make 6 cups total liquid, return to saucepan
6. Add 1 cup Saucy Mama's Orange Habanero Wing Sauce, whisk to combine
7. Season broth with fish sauce, and chinese five spice
8. Cook over medium heat for 5 minutes to allow flavors to combine

Meanwhile

1. Cook rice or ramen noodles to manufacturer's instructions, strain and evenly distribute noodles into 4 separate bowls
2. Thinly slice chicken breast and remaining serrano chili

To Serve

1. Pour equal amounts of hot broth over noodles, add equal amount of sliced chicken to each bowl, Garnish each bowl with cilantro, a few drops of sesame oil, serrano chili, a few sprinkles of sesame seeds and serve with vietnamese pickles (optional)

Vietnamese Pickles

1. In a medium bowl combine warm water and vinegar
2. Add sugar and salt, stir until dry ingredients are dissolved
3. Add carrots to bowl, stir to combine
4. Cover and rest in refrigerator 1 hour or overnight.
5. Pickles last up to four weeks in the refrigerator

By Rebecka Evans

At Home with Rebecka <http://athomewithrebecka.com/>

The Giveaway: Barhyte Specialty Foods is providing one (1) package featuring three Saucy Mama products (except olives) as an audience prize.

The first person that can answer the following question correctly, will be our winner. You'll have to do a little research to find the answer and in the process find out more about our sponsor, [Saucy Mama's and Barthyte Foods](#).

Leave your answer in the comments section below. I'll contact the winner to discuss their choice of Saucy Mama products. Visit this [LINK](#) to view list of featured products.

Here's a little Saucy Mama history to help you get started: Way back in the eighteenth century, *Jacobus Barhyte*, a Southern German immigrant and pioneer settler of Yaddo, – now known as Saratoga Springs, New York – created our original sauce...

Question: What is the name of the first sauce Jacobus Barhyte created?



**CALLIE'S CHARLESTON BISCUITS AND THE BISCUIT
BENDER GIVEAWAY-GIVEAWAY ENDS 9/14/2013**



Callie's Charleston Biscuits, is serving up a colossal basket of her finest fix-ins for this Giveaway!

This giveaway is sponsored by *Callie's Charleston Biscuits*.

The *Biscuit Bender*, holds thirteen delicious, and wholesome products. There are not just one, but seven varieties of *Callie's Charleston Biscuit Mix*, and enough jam, cheese, snacks, and cocktail mix to host one fine holiday party, or the perfect holiday gift for your boss, important clients, special someone, or just an incredible indulgent gift to yourself!

Callie's Biscuits has appeared on the NBC Today Show and The Food Network's hit television show *Unwrapped*. Carrie was chosen as one of Martha Stewart's "Dreamers into Doers". – See more at: *Callie's Biscuits*

The Biscuit Bender Giveaway includes:

1 Package of all 7 varieties of Callie's Charleston Biscuits
1 Container of each Flavors of Callie's Pimento Cheese
1 Bag of Callie's Roasted Salted Cocktail Pecans
1 Package of Callie's Biscuit Blend Whole Bean Coffee
1 Jar of Peach Basil Jam
1 lb of Callie's South Carolina GRITS
1 Jar of Callie's Honey
1 lb Caw Caw Creek Slab Bacon
1 lb Belle's Country Sausage
1 Bottle of Jack Rudy Tonic
1 Bottle of Jack Rudy Grenadine
1 Bottle of Fat & Juicy Bloody Mary Mix (2 servings)
1 Bottle of Fat & Juicy Margarita Mix (2 servings)

This tremendous Giveaway is being featured at, *The Back to School Social Party*, hosted by the founder of *voiceBoks*, Lexie Lane. *VoiceBoks* is an information site for all things parenting; a community of mommy and daddy bloggers eager to share their expertise and life experiences.

This is not your ordinary gift basket Giveaway, the retail value of this collection is \$299.00, and will belong to one lucky rafflecopter winner.

The Back to School Social Party, is the most awesome online party of the year! Join the Giveaway for a chance to win a host of fantastic prizes, and to enter daily featured Giveaways. Good Luck!!

a Rafflecopter giveaway

At Home with Rebecka did not receive products from the company above. However, brand or company has not influenced us in any way to provide any type of review other than my true and honest opinions. At Home with Rebecka is

disclosing all information provided in this review according to the information provided in Federal Trade Commission's 16 CFR, Part 255: "Guides Concerning the Use of Endorsements and Testimonials in Advertising."

GETTING TO KNOW AT HOME WITH REBECKA #SOCIALPARTY2013.



Welcome voiceBoks peeps, loyal followers, friends and newcomers to [At Home with Rebecka](#). Today's post is all about me! Not to be self-centered or egotistical but to get "real" with you, so you're able to know me a bit better.

As a Christ Follower, I believe that God calls us to be transparent. As frightening as that sounds, opening our hearts, and honestly sharing who we "really are", has the power to restore our souls.

I attend a Christ centered church where the prevailing message is..."Me Too". The concept of acceptance, forgiveness, and a "Me Too", theology really level the playing field in our relationships with others. Boldly stepping out of our comfort zone, revealing our life story, and saying "Me Too", lead to the clear truth...*we are all in the same boat*.

I'd like to share a few excerpts of my life story and a few of my... "Me Too" moments! Although, you may not share my faith I'm willing to bet you will relate, sympathies, or even go as far to empathize with my life journey. How these moments correlate to my passion for food blogging ..."Eat, we love you", the Stone's family motto, life is always better when food is in the equation.

My name is Rebecka Evans. Since birth, my family has affectionately referred to me as Becca, Bex or Bec, but never, ever Becky! I started using my given name Rebecka, when I started food blogging, it just sounded more grown up. I was born in Albuquerque, New

Mexico, have three older brothers. Jeff and Brad, "the twins", eight years my senior, and John who is two years older than me. My parents, Harold and Anne still live in Colorado and continue to parent the world with their love and generosity.

Dad and Mom, introduced me to all things *music* at birth, which lead me to a career singing opera. I was always home on the stage, with my first big role as Judas in Jesus Christ Super Star. I was in Middle School, thirteen and playing my first ever "*Pants Role*". What a blast! I went on to perform in High School musicals, talent shows, and professionally performing for over twenty years with music companies such as, the Denver Opera Company, Colorado Springs Opera Festival, several music theater companies, and the Denver Symphony Orchestra choir. My *Opera Journey* page is chronicle of my years performing in the industry.

I was twenty-three when I purchased my first business. The Beauty Brokers Hair and Nail Salon, was my life bread for over eighteen years; affording me the luxury to live my dream by performing, and studying music at the Colorado College. I also used my talents in the hair industry to become the Principle Wig and Hairstylist for the Colorado Opera Festival, working with world-renowned music, art directors and designers.

As with all that is good in life, also comes the bad. During many years of joy and good fortune, I also experienced great sadness and shame; two failed marriages, the anguish of infertility, and the joys and heart wrenching moments of adoption.

I adopted my Irish twins, Christopher and Shannon after almost five years of infertility and miscarriage. We experienced a few bumps as we went through the adoption process, but that's another story for another time. My babies were nine and a half months apart; Shannon newborn, Chris nine and a half months old. Both babies, beautiful in every way while I was a sleep deprived zombie, and loving ever minute of motherhood; I finally had the family I had longed for.

Very shortly after adopting my children, pledging an oath before the court, and promising two selfless young birth mothers that I would give their babies a home with two parents, I became a single parent of two infant children. Unfortunately, the dream of living "happily ever after" was abruptly shattered by the actions of the other party. Not surprisingly, both birth mothers understood my situation completely, and both without the knowledge of the other said, "I picked you to be the mommy!"

Twice divorced and devastated, I had no time to think about my future, let alone pee without a little hand reaching under the bathroom door for reassurance from mommy. Music, and my life without a husband to share it with, moved to the back of the line. Parenthood had a new meaning; pray without ceasing, stop crying and try be the best mommy I could be, and finally, get over thinking "how could God ever love a wretch like me?" He could and does!

By the grace of God, I met and married my third husband in 2001. I not only found a loving husband, my best friend, the only person in the world allowed to call me Becky, I also became the full-time mother of three more amazing children; Zach, Dustin and Tanya. Together, we hit the ground running, with five children under the age of thirteen.

The past twelve years have been filled with a busy home life, a lot of praying, the ups and downs of parenthood as well as, managing to keep a healthy marriage in the midst of chaos. Our oldest son Zach, and his wife have blessed our family with two beautiful grand daughters, and Tanya is due to give birth to her first child, another baby girl in September. Grand parenting is a delightful experience.

At Home with Rebecka was born almost four years ago because, without food there is no life.

What began as a hobby turned into a passion, a personal outlet for new growth, discovery, adventure. Sharing my love of food, photography, recipe creation, and a few silly stories has been catharsis for my soul. Thank you for taking time to peek into a small window of my life, and allowing me to be transparent.

To read more about my food blogging journey see my [About Me](#) page.

This post is being shared with [voiceBoks Bloggers Unite 2013](#) at the Back to School Party.

Enter Coupon Code twentyFive for a 25% discount on Tier 1 and Tier 2 passes, come join the party.
party