

Cakes



OLE' CHOCOLATE CAKE

1 stick margarine
½ cup vegetable oil
2 squares unsweetened chocolate *or*
4 Tbsp. unsweetened cocoa
1 cup water
2 cups unsifted flour
1 tsp. baking soda
2 cups sugar
½ cup sour milk
2 eggs, beaten
1 tsp. cinnamon
1 tsp. vanilla extract

Combine margarine, oil, chocolate and water in saucepan and heat until chocolate is melted. Combine flour, baking soda, sugar, milk, eggs, cinnamon and vanilla in a large bowl, then combine with first mixture. Pour batter into greased 9x13 cake pan. Bake at 350° for 25-30 minutes

Five minutes before cake is done:

1 stick of margarine, 2 sq. unsweetened chocolate, 6 Tbsp. milk, 1 pkg. - 1 lb. powdered sugar, 1 tsp. vanilla, ½ cup chopped nuts.

Combine margarine, chocolate, and milk in sauce pan until bubbly around edges. Remove from heat, add powdered sugar, vanilla, & nuts and beat well. Frost cake while still warm.

APPLE CRISP

1 cup flour
1 tsp. baking powder

1 cup sugar
1 Tbsp. cinnamon

Add: 1 slightly beaten egg and stir until crumbly. Cover bottom of greased casserole with 6 large apples thinly sliced. Spread crumbly mixture over top. Melt ¼ cup margarine and drizzle over crumbs. Bake 40 minutes at 350°.

WHEAT GERM APPLE CAKE

2 cups whole-wheat flour	¼ cup toasted wheat germ
2 tsp. baking soda	1 tsp. cinnamon
1 tsp. salt	½ tsp. nutmeg
4 cups diced peeled tart cooking apples	1 cup granulated sugar
1 cup brown sugar, packed	½ cup oil
1 cup chopped walnuts	2 eggs, well beaten
1 tsp. vanilla	

Stir together flour, wheat germ, soda, cinnamon, salt, and nutmeg; set aside. In large bowl combine apples, sugars, oil, walnuts, eggs, and vanilla. Add flour mixture; stir gently with wooden spoon to blend well. Turn into greased 13x9x2 inch baking pan. Bake in preheated 350° oven 50 minutes or until cake pulls away from sides of pan. Cool in pan on rack. If desired, sprinkle with sifted confectioners' sugar. Cut in 12 bars

CRANBERRY ORANGE BUNDT CAKE

Using egg whites for whole eggs make this cake low in cholesterol.

3 cups all-purpose flour
1½ tsp. baking soda
2/3 cup margarine, room temperature
1¼ cups sugar
3 eggs or 6 eggs whites, room temperature
1½ tsp. grated orange peel
1½ cups buttermilk
1½ cups finely chopped fresh or frozen cranberries or cored and finely chopped tart apples

Preheat oven to 350° F. Grease and flour a 10-inch bundt pan.

Sift together flour and soda. In a large bowl of an electric mixer, beat margarine and sugar until creamy. Add eggs or egg whites and orange peel; beat until mixture is light and fluffy.

Sprinkle half the flour mixture over the margarine mixture and beat until blended. Beat in half the buttermilk. Repeat process with the remaining portions; beat just until blended. Gently stir in cranberries or apples.

Pour batter into the prepared pan. Bake 1 hour, or until cake tests done when a toothpick inserted into the cake comes out clean. Cool 10 minutes in pan. Remove from pan and complete cooling on a rack.

EGG YOLK SPONGE CAKE

12 egg yolks	½ tsp. salt
2 cups sugar	4 tsp. baking powder
1 cup boiling water	3 cups cake flour
2 tsp. any flavoring	

Beat yolks until light, add sugar then water, beating as you do. Sift together dry ingredients, add yolks and beat thoroughly. Bake at 350° for one hour in bundt pan (ungreased).

OLD TIME FUDGE CAKE

1958 1st Prize OWGL Cake Baking Contest

2/3 cup butter or margarine	2½ cups sifted cake flour
1¾ cups sugar	1¼ tsp. baking soda
2 eggs	½ tsp. salt
1 tsp. vanilla	1¼ cup ice water
1½ squares unsweetened chocolate (melted)	

Cream butter and sugar until fluffy. Beat in eggs, one at a time. Add vanilla. Blend in melted and cooled chocolate. Sift flour with soda and salt. Add alternately with ice water to butter/chocolate mixture. Blend well. Line with paper and grease two 9-inch cake pans. Pour in batter and bake in 350° oven for 25 to 30 minutes, or until cake tests done when touched lightly with tip of finger. Cool on cake racks and frost with your favorite frosting.

APPLESAUCE CAKE

1962 1st Prize OWGL Cake Baking Contest

1-2/3 cups sifted all-purpose flour	1/3 tsp. nutmeg
1-1/3 cups sugar	1/3 cup butter or margarine, melted
¼ tsp. baking powder	1/3 cup water
1 tsp. baking soda	1 egg
1 tsp. salt	1 cup unsweetened applesauce
¾ tsp. cinnamon	

Sift together flour, sugar, baking powder, soda, salt, cinnamon and nutmeg. Add butter, water and egg; beat until smooth. Add applesauce and beat. Put in greased loaf pan or 9-inch square pan. Bake at 350° 50 to 55 minutes.

BANANA-NUT COFFEE RING

1 cup sugar
1 egg
1 – 3 oz. pkg. cream cheese
1 tsp. vanilla
¾ cup chopped walnuts
1½ cups mashed bananas
½ cup Cream of Wheat
2 cups sifted flour (less 2 Tbsp.)
2 Tbsp. wheat germ
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
½ tsp. cinnamon
½ tsp. nutmeg

Cream sugar with softened cream cheese; beat in egg and vanilla. Stir in wheat germ, nuts and bananas. Sift together remaining ingredients. Add to banana mixture; stir just until blended. Spread evenly in greased 6 ½ cup ring mold. Bake in 350° oven 30-35 minutes or until done. Cool in pan 10 minutes; then turn out on a wire rack to cool completely. Wrap tightly and store overnight before serving.

BLUEBERRY SHEET CAKE

Show off the season's first sweet blueberries with this easy and elegant dessert.

2 cups cake flour
1 tsp. baking powder
1 tsp. baking soda
½ cup (1 stick) butter, softened
¾ cup granulated sugar
3 large eggs
1 tsp. vanilla extract
1 tsp. finely grated lemon peel
¾ cup plain low-fat yogurt
1½ cups fresh blueberries



Recipe - cookingvillage.com

For the Topping

confectioners' sugar

1. Preheat oven to 350°F. Line a 13 x 9-inch baking pan with waxed paper. Grease paper. Dust with flour; tap out excess.
2. Mix together cake flour, baking powder, and baking soda.
3. Beat together butter and sugar at medium speed until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Beat in vanilla and lemon peel.
4. Alternately stir in flour mixture and yogurt. Spread batter evenly in prepared pan. Sprinkle 1¼ cups of blueberries evenly over batter.
5. Bake cake until golden and a toothpick inserted in center comes out clean, 25 minutes. Transfer pan to a wire rack to cool for 10 minutes. Invert cake onto a serving platter; remove waxed paper.
6. Just before serving, cut eight 1-inch-wide strips of waxed paper. Place strips diagonally over cake, spacing 1 inch apart. Sift confectioners' sugar over cake. Carefully remove paper strips. Sprinkle with remaining blueberries. Serve warm or at room temperature.

MIX-IN-THE-PAN GINGERBREAD WITH LEMON SAUCE

Using vegetable oil instead of butter and eggs cuts down on saturated fat in this guaranteed family favorite—and it takes only ten minutes to mix up! If you'd like to make the gingerbread ahead of time, wrap it in plastic and store at room temperature for up to two days.

- 1 cup all-purpose flour
- ½ cup dark brown sugar
- 1 tsp. baking soda
- 1 tsp. ground ginger
- ½ cup apple cider or juice
- 1/3 cup vegetable oil
- ¼ cup unsulfured molasses
- 1 Tbsp. distilled white vinegar
- 1 cup low-fat or nonfat vanilla yogurt
- 2 tsp. grated lemon peel
- 2 tsp. fresh lemon juice



Recipe - homebaking.org

- 1.** Preheat the oven to 350°F. Sift the flour, brown sugar, baking soda and ground ginger into an 8-inch round cake pan. Make a well in the center and add the cider, oil, molasses, and vinegar.
- 2.** Mix the batter with a fork until the dry ingredients are moistened and the batter is smooth. Bake for 25–30 minutes or until a cake tester inserted in the center comes out clean. Let the gingerbread cool in the pan on a wire rack.
- 3.** In a small bowl, mix together the yogurt, lemon peel and lemon juice. Spoon over the gingerbread just before serving.

MEE-MEE'S FAMOUS COCONUT-PINEAPPLE CAKE

2 cans (8 oz. each) crushed pineapple in juice
1½ cups butter or margarine, softened
3 cups sugar
5 eggs
2/3 cup lemon-lime soda pop
3 cups cake flour
1 tsp. lemon extract
1 tsp. vanilla Pineapple Filling (recipe below)
Cream Cheese Frosting (recipe below)
2 cups flaked coconut



Recipe - homebaking.org

Heat oven to 350°F. Grease 4 round pans, 9- x1½ inches. Line bottoms with waxed paper. Grease and flour waxed paper. Drain pineapple, reserving juice for cake and frosting, and reserving pineapple for filling. Beat butter in a large bowl on medium speed until creamy. Gradually beat in sugar until fluffy. Beat in eggs 1 at a time, beating well after each addition. Stir together soda pop and 1/3 cup of the reserved pineapple juice. With mixer on low speed, beat cake flour into butter mixture alternately with soda pop mixture, beginning and ending with cake flour. Beat in lemon extract and vanilla just until mixed. Pour into pans. Bake for 25 to 30 minutes or until a toothpick inserted in center comes out clean. Cool for 10 minutes; remove from pans to wire rack. Cool completely.

Make Pineapple Filling. Place 1 layer on cake plate; spread with ½ cup filling. Repeat with second, third, and fourth layers and remaining filling, leaving ½-inch edge on top. Make Cream Cheese Frosting. Frost side of cake; pipe decorative border around top edge of cake. Sprinkle coconut on side and top border of cake.

Pineapple Filling:

2 cups sugar
¼ cup cornstarch
Reserved pineapple juice
1 cup water

Stir together sugar and cornstarch in a 2-quart saucepan. Stir in pineapple and water. Cook over medium heat, stirring constantly, until mixture boils and thickens. Cool.

Cream Cheese Frosting:

½ cup butter or margarine
1 package (3 oz.) cream cheese, softened
4 cups powdered sugar
1 tsp. vanilla
3-4 Tbsp. reserved pineapple juice

Beat butter and cream cheese in a large bowl on medium speed until blended. Gradually beat in powdered sugar, vanilla, and enough pineapple juice to make frosting spreadable. High Altitude (3500-6500 ft): No changes to cake recipe. For Pineapple Filling: Bring mixture to a boil over medium heat (about 8 minutes) and then continue boiling 10 minutes or until mixture thickens. Cool.

CHOCOLATE-MARSHMALLOW RIBBON TORTE

1 cup all-purpose flour
¼ cup cocoa
1 tsp. baking powder
¼ tsp. salt
3 eggs
1 cup granulated sugar
1/3 cup water
1 tsp. vanilla
Powdered sugar
Marshmallow Frosting (below)
Chocolate Glaze (below)



Recipe - homebaking.org

Marshmallow Frosting

2 egg whites
1½ cups sugar
¼ tsp. cream of tartar
1 Tbsp. light corn syrup
1/3 cup water
16 large marshmallows, cut into fourths

Preparation:

Mix all ingredients except marshmallows in non-aluminum 3-quart saucepan. Cook over low heat, beating on high speed until stiff peaks form; remove from heat. Add marshmallows; beat until smooth.

Chocolate Glaze

1 oz. unsweetened chocolate
1 tsp. margarine or butter
1 cup powdered sugar
5 tsp. boiling water

Preparation:

Heat chocolate and margarine in 1-quart saucepan over low heat until melted. Stir in powdered sugar and water until smooth. Stir in additional boiling water, ½ teaspoon at a time, until desired consistency. Preheat oven to 375° F. Line jelly roll pan, 15½ x 10½ x 1 inches, with aluminum foil; grease generously. Mix flour, cocoa, baking powder, and salt; reserve. Beat eggs in bowl on high speed about 3 minutes or until very thick and lemon colored. Gradually beat in granulated sugar. Beat in water and vanilla on low speed. Beat in flour mixture on low speed just until smooth. Pour into pan, spreading batter to corners. Bake 12 to 15 minutes or until top springs back when touched lightly. Immediately loosen cake from edges of pan; invert on towel sprinkled generously with powdered sugar. Carefully remove foil; cool cake. Prepare Marshmallow Frosting. Cut cake lengthwise into 4 rectangles. Spread about 1/3 cup frosting between each layer. Prepare Chocolate Glaze. Pour over cake, allowing some to drizzle down sides.