

Some FAVORITE Cake Recipes to share...

Cherry Forrest Cake

KIWI Sponge Cake

Simple CARROT Cake with Cream Cheese Frosting

Sour Cream Chocolate Cake w/Coconut Frosting

Cranberry Cheesecake

Chocolate Sour Cream Pound cake

Chocolate Cherry Forrest Cake



RECIPE INGREDIENTS

Cake:

3/4 cup unsweetened cocoa powder

1 1/2 cups boiling water

3 eggs

1 teaspoon vanilla extract

2 1/2 cups self-rising flour

2 cups packed brown sugar

1 1/2 teaspoons baking soda

Pinch salt

1 cup unsalted butter

Ganache:

11 oz semisweet chocolate

2/3 cup unsalted butter

Sugar-Coated Cherries:

2 2/3 cups fresh cherries

2 egg whites

3/4 cup sugar

Or Edible flowers (you can sugar them the same as the cherries), to decorate

DIRECTIONS:

Preheat the oven to 350 degrees. Butter two 8-inch round cake pans and then line with some baking parchment or waxed (greaseproof) paper.

FOR THE CAKE: In a bowl, combine the cocoa and the water and whisk until smooth. In a separate bowl combine the eggs, the vanilla, and one-fourth of the cocoa mixture; set aside. In a large mixing bowl combine all of the dry ingredients, add the butter and the remaining three-quarters of the cocoa mixture and beat until well combined. Gradually beat in the egg and cocoa mixture, until combined and smooth. Pour the mixture into the prepared pans and bake for 30-35 minutes, or until a skewer inserted in the middle of each cake comes out clean. Allow each cake to cool for 10 minutes in the pan before turning out onto a wire rack to cool completely.

FOR THE GANACHE: Combine the chocolate and butter in the top of a double boiler. Stir over low heat until melted and combined. Divide the mixture evenly between two bowls. Refrigerate one batch for 10-15 minutes, or until just set. Remove from the refrigerator and whisk until lighter in color, 2-3 minutes. Spread half of the chilled ganache over one cake layer, top with the other half and cover with the remaining ganache. Using a small metal spatula, make swirl marks in the ganache to resemble bark. **NOTE:** Then Pour the unrefrigerated ganache over the assembled cake, taking care not to cover the entire bottom ganache layer.

FOR THE SUGAR-COATED CHERRIES: Wash the cherries and pat them dry. Lightly whisk the egg whites and place in a shallow bowl. Place the sugar in another shallow bowl or plate. Dip each cherry into the egg white, allow the excess to drip off, and then roll in the sugar. Place the cherries onto a wire rack covered with a sheet of baking parchment or waxed (greaseproof) paper until the sugar has set, about 5 minutes. Decorate the top of the cake with the sugar-coated cherries and/or edible flowers.

KIWI Sponge Cake



INGREDIENTS

- 4 large eggs
- 1/2 cup superfine sugar
- 1 cup all-purpose flour, sifted
- 1/4 teaspoon salt
- 2 ounces unsalted butter, melted, cooled
- 1 1/2 cups heavy cream, whipped
- 5 kiwifruits, peeled, thinly sliced

DIRECTIONS: Preheat oven to 350 degrees F. Oil an 8-inch round or square cake pan and then line with parchment paper. Combine eggs and sugar in bowl. Using electric mixer beat until pale and thick, 5-7 minutes. Fold in flour and salt in two batches, folding in butter with last batch. Transfer to prepared pan and bake until cake feels firm in the middle, 25-30 minutes.

Allow cake to cool in pan 5 minutes before turning onto wire rack to cool completely. When the cake is completely cool, cut horizontally into four even layers.

NOTE: I use dental floss to saw across to make the layers. Spread bottom layer with one-fourth of whipped cream. Top with layer of kiwifruit slices. Repeat layers of cake, whipped cream and kiwifruit. Serve cake immediately or store, covered, in refrigerator until ready to serve.

Simple CARROT Cake with Cream Cheese Frosting



NOTE: If you like nuts in your cake, stir 1 1/2 cups toasted chopped pecans or walnuts into the batter along with the carrots.

NOTE: Raisins or (MY FAV: chopped DRIED Cherries) are also a good addition; 1 cup can be added along with the carrots.

NOTE: If you add both nuts and raisins, the cake will need an additional 10 to 12 minutes in the oven.

For the Carrot Cake:

2 1/2 cups unbleached all-purpose flour (12 1/2 ounces)
1 1/4 teaspoons baking powder
1 teaspoon baking soda
1 1/4 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/2 teaspoon table salt
1 pound medium carrots (6 to 7 carrots), peeled
1 1/2 cups granulated sugar (10 1/2 ounces)
1/2 cup light brown sugar packed
4 large eggs
1 1/2 cups vegetable oil or safflower, or canola oil

For the Cream Cheese Frosting:

8 ounces cream cheese softened but still cool
5 tablespoons unsalted butter softened, but still cool
1 tablespoon sour cream
1/2 teaspoon vanilla extract
1 1/4 cups confectioners' sugar (4 1/2 ounces)

DIRECTIONS :

In food processor fitted with large shredding disk, shred carrots (you should have about 3 cups); transfer carrots to bowl and set aside. Wipe out food processor work bowl and fit with metal blade. Process the granulated and brown sugars and eggs until frothy and thoroughly combined, about 20 seconds. With machine running, add oil through feed tube in steady stream. Process until mixture is light in color and well emulsified, about 20 seconds longer. Scrape mixture into medium bowl. Stir in carrots and dry ingredients until incorporated and no streaks of flour remain.

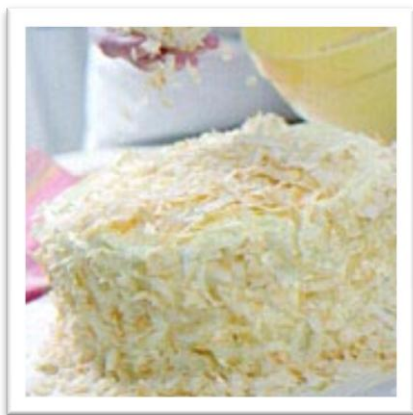
Pour into prepared pan and bake until toothpick or skewer inserted into center of cake comes out clean 35 to 40 minutes, NOTE: be sure to rotate the pan halfway through baking time. Cool cake to room temperature in the pan on wire rack, for about 2 hours

FOR THE CREAM CHEESE FROSTING:

When cake is cool, process cream cheese, butter, sour cream, and vanilla in clean food processor work bowl until combined, about 5 seconds, scraping down bowl with rubber spatula as needed. Add confectioners' sugar and process until smooth, about 10 seconds.

Run paring knife around edge of cake to loosen from pan. Invert cake onto wire rack, peel off parchment, then invert again onto serving platter. Using an icing spatula, spread frosting evenly over surface of cake. Cut into squares and serve. (Cover leftovers and refrigerate for up to 3 days.)

Sour Cream Chocolate Cake with Coconut Frosting



For the Cake:

3/4 cup cocoa powder (I use Hershey's)
1 1/2 cups boiling water

6 oz. (12 tablespoons) unsalted butter, cut into six pieces
3/4 cup sour cream
3 large eggs
1 teaspoon vanilla extract
12 oz. (3 cups) cake flour
3 cups sugar
2 1/4 teaspoon baking soda
1 1/2 teaspoon salt
For the Frosting:
6 large egg yolks
1 cup sugar
1/2 cup coconut milk
1 to 2 teaspoons coconut extract (or to taste)
1 lb. unsalted butter, cut into tablespoons, softened (but not at all melted)

TO MAKE THE CAKE:

Heat the oven to 300 degrees F. Line the bottoms of two 9-inch cake pans with kitchen parchment and set them aside (there's no need to grease the pans). Put the cocoa powder in the bowl of an electric mixer fitted with the whisk attachment. Pour the boiling water over the cocoa and whisk until smooth. Add the butter and sour cream and blend on low speed until the butter melts. Allow the mixture to cool for a minute if still very hot, and then add the eggs and vanilla and whisk until smooth. Cool for 10 minutes.

Meanwhile, sift together the cake flour, sugar, baking soda, and salt. With the mixer on low speed, add the dry ingredients a little at a time to the butter mixture, scraping down the sides once or twice. Increase the speed to medium and blend for another 3 minutes. Pour the batter into the prepared pans and bake until the center of the cake feels firm and the cake just barely begins to pull away from the sides of the pan, 50 minutes to 1 hour (begin checking after 45 minutes). Remove the cakes from the oven and let cool completely before frosting.

TO MAKE THE FROSTING:

Put the yolks in the bowl of an electric mixer fitted with a whisk attachment. In a small saucepan, combine the sugar and coconut milk. Stir to combine and then bring to a boil. As the mixture heats, begin whipping the eggs on high speed. Boil the coconut milk and sugar until the mixture reaches the soft-ball stage (238 degrees F on a candy thermometer). Remove the mixture from the heat. Stop the mixer and pour a small amount of the syrup into the egg yolks. Quickly beat on high again.

Repeat twice more, until all the syrup is incorporated. (You can also add the sugar syrup in a steady stream with the mixer on, but be careful not to let it hit the beater or the syrup will be flung to the sides of the bowl where it will harden.)

Continue beating until the mixture is cool. Add the coconut extract. With the mixer on medium speed, begin beating in the butter 1 or 2 tablespoons at a time. When the butter is completely incorporated, scrape down the sides of the bowl and beat another 1 minutes.

TO ASSEMBLE:

Use the frosting right away to fill and frost the cooled cake or cover tightly and refrigerate until ready to use. (Bring chilled butter cream to room temperature before using, beating briefly to smooth it, if necessary.) Pat on a generous coating of the shaved toasted coconut over the sides and top and, if you like, between the layers.

Cranberry Cheesecake



INGREDIENTS:

Crust:

1 1/2 cups sugar cookie crumbs, or **MY FAV:** Pecan Sandies cookies crumbs, chocolate wafer cookie crumbs, or cinnamon graham cracker crumbs (about 24 squares) whichever you like!

1/4 cup sugar

1/3 cup butter or margarine, melted

For the Filling:

4 packages (8 ounces each) cream cheese, softened

1 can (14 ounces) sweetened condensed milk

1/4 cup lemon juice

4 eggs

1 1/2 cups chopped fresh or frozen cranberries

1 teaspoon grated orange peel

Sugared cranberries and orange peel strips, optional

DIRECTIONS:

In a bowl, combine cracker crumbs and sugar; stir in butter. Press onto the bottom of a greased 9-in. spring form pan; set aside. In a mixing bowl, beat cream cheese and milk until smooth.

Beat in lemon juice until smooth. Add eggs; beat on low speed just until combined. Fold in cranberries and orange peel. Pour over the crust. Place pan on a baking sheet.

Bake at 325 degrees F for 60-70 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen. Cool 1 hour longer.

Refrigerate for at least 6 hours or overnight. Remove sides of pan. Garnish with sugared cranberries and orange peel if desired. **NOTE:** Sugar cranberries and orange peel the same as the cherries above.

Deep Chocolate Sour Cream Pound Cake

This intensely chocolate cake benefits from three glazings with the sugar syrup.

NOTE: The glaze keeps the cake moist and the extra sweetness complements the chocolate.

NOTE: I serve this cake with the **Soft Decadent Chocolate Cream** (recipe below)

For the Cake:

2 1/4 cups self-rising cake flour
3/4 cup unsweetened cocoa
3/4 teaspoon baking soda
2 sticks (1/2 pound) unsalted butter, softened
1-1/2 cups sugar
3 large eggs
1 teaspoon pure vanilla extract
1 cup sour cream
2 ounces bittersweet or semisweet chocolate cut into 1/4 inch pieces

For the Glaze:

1 cup sugar
1/2 cup water

Directions:

For the CAKE:

Preheat the oven to 325 degrees F Lightly butter a 10-inch loaf pan and line the bottom with parchment or wax paper; **NOTE:** butter the paper. In a medium bowl, whisk together the flour, cocoa and baking soda. In a large bowl, using an electric mixer beat the butter with 1 1/2 cups of the sugar at medium speed until blended Add the eggs, 1 at a time, beating well after each addition. Add the vanilla.

On low speed, alternately beat in the sour cream and the dry ingredients in 3 batches. Add the chocolate pieces and beat just until combined. Scrape the batter into the prepared pan. Bake for about 1 hour and 10 minutes, or until a toothpick inserted into the center comes out with only a few moist crumbs attached. Let the cake cool on a rack for 15 minutes, then unmold and let cool right side up.

For the GLAZE:

In a small saucepan, combine the 1 cup of sugar with the water and simmer for 5 minutes, stirring to dissolve the sugar. Brush a thin layer of the glaze over the cake and let set. Brush the cake with the glaze 2 more times, allowing it to dry between glazings.

Cut the cake into 3/4-inch-thick slices, serve with the Decadent Soft Chocolate Cream (see recipe), and whipped cream.

Decadent Soft Chocolate Cream

INGREDIENTS

5 large egg yolks
1/4 cup sugar
1/2 pound milk chocolate, melted
2 tablespoons unsalted butter, melted
2 cups heavy cream

DIRECTIONS:

In a medium heatproof bowl, combine the egg yolks and sugar. Set the bowl over a saucepan of barely simmering water and stir until the yolk mixture is hot to the touch.

Remove the bowl from the heat and, using an electric mixer, beat the yolks until doubled in volume. Add the chocolate and beat on low speed just until incorporated; the mixture will stiffen. Beat in the melted butter. Add 2 tablespoons of the heavy cream and beat on medium speed until smooth.

In another bowl, whip the remaining heavy cream until stiff peaks form. Beat one-quarter of the whipped cream into the warm chocolate mixture, then fold in the remaining whipped cream. Pour the chocolate cream into a serving bowl and refrigerate until firm, preferably overnight.

You can MAKE AHEAD: The chocolate cream can be refrigerated for up to 3 days.

Serving Size = 2 tablespoons

These are just a few of the FAVORITE cakes made and enjoyed by Charter guests and past employers.

NOTE: I sometimes prepare these recipes (NOT the cheese cake though) baked in sheet pans and then use a round biscuit cutter to make small individual rounds for individual layer cakes...

So anyway, just have FUN, EXPERIMENT and ENJOY!!

Chef Debrina Woods

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