

The Cake Cookbook

2444 Recipes

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Applesauce Cake VI

Ingredients

3 cups all-purpose flour
3 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
4 eggs
2 cups white sugar
1 1/2 cups vegetable oil
2 cups applesauce
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking powder, baking soda, salt and cinnamon. Set aside.

In a large bowl, mix together the flour, baking powder, baking soda, salt and cinnamon. Make a well in the center and pour in the eggs, sugar, oil, applesauce and vanilla. Mix well and pour into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Apple Honey Bundt Cake

Ingredients

1 cup white sugar
1 cup vegetable oil
2 eggs
3/4 cup honey
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
3 apples - peeled, cored and shredded
3/4 cup chopped walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch Bundt pan.

In a large bowl, stir together the sugar and oil. Beat in the eggs until light, then stir in the honey and vanilla. Combine the flour, baking powder, baking soda, salt, cinnamon and allspice; stir into the batter just until moistened. Fold in the apples and nuts.

Bake for 50 to 65 minutes in the preheated oven, or until a toothpick inserted into the crown comes out clean. Let cool for 10 to 15 minutes before inverting onto a plate and tapping out of the pan.

Date Cake

Ingredients

1 1/2 cups water
1 1/2 cups raisins
3/4 cup dates, pitted and
chopped
1 teaspoon baking soda
1/2 cup butter
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 teaspoon salt

4 tablespoons butter
1/2 cup brown sugar
2 tablespoons heavy cream
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. In a saucepan, combine water and raisins. Bring to a boil and cook for 5 minutes. Remove from heat and stir in chopped dates and baking soda. Set aside.

In a large bowl, cream together 1/2 cup butter and 3/4 cup white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour, salt and date mixture. Pour batter into prepared pan.

Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Remove cake from oven, and set oven to Broil.

Make Topping: In a saucepan, melt 4 tablespoons of butter. Stir in brown sugar, cream and chopped nuts. Spread mixture over warm cake and place under broiler until lightly browned, about 3 minutes. Watch carefully - it burns easily under the broiler. Cool before serving.

My Mom's Apple Sauce Cake

Ingredients

2 1/2 cups all-purpose flour
1/4 teaspoon baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 cup shortening
1 cup white sugar
1/2 cup water
1 egg
1/2 cup chopped walnuts
1 cup chopped raisins
1 (16 ounce) jar applesauce

1 (8 ounce) package cream
cheese
1 tablespoon milk
1 teaspoon vanilla extract
5 1/2 cups sifted confectioners'
sugar
1/3 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and flour a 9x13 inch pan or 2 - 8 inch round pans.

Sift together flour, baking powder, baking soda, salt, cinnamon, cloves and allspice. set aside.

In a large bowl, cream shortening and sugar until light and fluffy. Mix in water and egg. Add flour mixture alternately with applesauce and mix thoroughly. Fold in nuts and raisins.

Pour into pan and bake at 350 degrees F (175 degrees C) for 45 to 50 minutes or until a toothpick inserted into center of cake comes out clean. Cool and frost with cream cheese frosting.

To make frosting: In a medium bowl, beat cream cheese until smooth. Add milk and vanilla and mix in. Add confectioners sugar and orange or lemon juice. Beat until fluffy, then frost cake.

Cassata Cake

Ingredients

1 1/2 cups cake flour
1/2 teaspoon baking powder
1/4 teaspoon salt
5 eggs
1/2 cup cold water
1 1/4 cups white sugar
1 teaspoon vanilla extract
1/2 teaspoon cream of tartar

2 pounds whole milk ricotta cheese
2 1/4 cups confectioners' sugar
1/2 teaspoon ground cinnamon
1 1/2 teaspoons vanilla extract
2 (1 ounce) squares semi-sweet chocolate
1/2 cup candied lemon peel

1/3 cup white sugar
1/4 cup water
2 tablespoons light rum

6 (1 ounce) squares bittersweet chocolate, chopped
1/3 cup heavy whipping cream
3 tablespoons unsalted butter, cubed

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and line with parchment paper 2 nine inch round layer pans.

Sift the flour, baking powder, and salt together.

Separate the eggs and set the egg whites aside. Beat the egg yolks together on medium-high speed until very thick, about 4 minutes. Gradually add the cold water. Add 1- 1/4 cups of the white sugar, slowly, and beat well for about 3 more minutes. Add 1 teaspoon of the vanilla. Sift the flour mixture over the egg yolk mixture and fold in.

Beat the egg whites and cream of tartar together until stiff peaks form. Fold this into the yolk mixture. Divide batter between the pans.

Bake at 325 degrees F (165 degrees C) for 25 minutes. Cool on rack for 10 minutes and then invert and cool completely.

Cut each cake layer in half. Place one of the 4 halves on a cake board or plate and sprinkle with a little of the Rum Syrup. Spread about 1-1/2 cups of the Filling over this layer. Add a second layer of cake and repeat this procedure. Top the cake with the last layer of cake. Chill at least 4 hours. Spread Chocolate Glaze over top of cake.

To Make Ricotta Cheese Filling: Beat the ricotta cheese well and add the confectioner's sugar and cinnamon. Add 1-1/2 teaspoons of the vanilla and grate 2 ounces of the chocolate in using the coarse side of a grater. Stir in the candied lemon peel and mix. Chill until ready to use.

To Make The Rum Syrup: Place 1/3 cup of the sugar and the water in a small saucepan. Bring to a boil over medium heat, stirring to dissolve sugar. Boil 1 minute and then remove from heat and add the rum. Cool to room temperature.

To Make The Chocolate Glaze: Melt 6 ounces of the chocolate and the cream in the microwave, whisk smooth. Add the butter and whisk until dissolved. Cool mixture until spreadable. Spread over the top of the cake.

Chocolate Pudding Cake

Ingredients

1/2 cup biscuit/baking mix
2 tablespoons sugar
2 teaspoons baking cocoa
3 tablespoons milk
1/2 teaspoon vanilla extract

TOPPING:

3 tablespoons brown sugar
1 tablespoon baking cocoa
1/2 cup boiling water
Ice cream or whipped cream
(optional)

Directions

In a small bowl, combine baking mix, sugar and cocoa. Stir in milk and vanilla. Spoon into two greased 8- or 10-oz. custard cups.

For topping, combine the brown sugar and cocoa in a bowl. Stir in boiling water. Pour over batter. Bake at 350 degrees F for 25 minutes or until a toothpick inserted in the cake layer comes out clean. Top with ice cream or whipped cream if desired.

Polish Coffee Cake

Ingredients

2 (.25 ounce) packages active dry yeast
1/4 cup warm water (110 degrees F/45 degrees C)
3 cups milk
1 cup butter
10 eggs, beaten
1 1/2 cups white sugar
1/4 teaspoon ground nutmeg
1/4 teaspoon orange extract
1 1/2 teaspoons vanilla extract
10 cups all-purpose flour
1 teaspoon salt

1/2 cup butter, cubed
2/3 cup white sugar

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes. Warm the milk in a small saucepan until it bubbles, then remove from heat. Mix in 1 cup butter until melted. Let cool until lukewarm.

In a large bowl, beat together the eggs and 1 1/2 cups sugar. Mix in the nutmeg, orange extract, vanilla extract, and the yeast mixture. Stir in 3 cups flour and the salt. Stir in 1/3 of the milk mixture. Mix in the remaining flour and milk mixture in two alternating additions. Cover bowl, and let rise until doubled, about 45 minutes.

In a small bowl, prepare the topping by cutting together 1/2 cup butter and 2/3 cups sugar until mixture resembles coarse crumbs.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 3 10-inch Bundt pans.

Divide dough into the prepared pans, and sprinkle with the topping mixture.

Bake in preheated oven for 30 to 40 minutes, until a toothpick inserted into center comes out clean.

Coconut Chocolate Cake

Ingredients

4 eggs
3/4 cup vegetable oil
3/4 cup water
1 teaspoon vanilla extract
1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
FILLING:
2 cups flaked coconut
1/3 cup sweetened condensed
milk
1/4 teaspoon almond extract
1 (16 ounce) container chocolate
frosting

Directions

In a mixing bowl, beat the eggs, oil, water and vanilla. Add the cake and pudding mixes; beat for 5 minutes. Pour 3 cups into a greased and floured 10-in. fluted tube pan. Combine the coconut, milk and extract; mix well. Drop by spoonfuls onto batter. Cover with remaining batter.

Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Frost with chocolate frosting.

Oatmeal Cake II

Ingredients

1 1/4 cups boiling water
1 cup quick cooking oats
1/2 cup butter
3/4 cup packed brown sugar
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 1/2 cups all-purpose flour
1/2 cup raisins

Directions

Pour the boiling water over the quick oats and let stand for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x15 inch baking pan .

Cream the shortening with the sugar until light. Beat in the eggs. Then add the oats and vanilla, mixing well.

Combine the baking soda, salt , cinnamon and flour. Mix until combined. Add the raisins to the flour mixture and coat well.

Add the raisin and flour mixture to the oatmeal mixture and stir to combine. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until a tester inserted near the center comes out clean. Dust with confectioners' sugar or serve with whipped topping, if desired.

Pol's Apple Cake

Ingredients

3 eggs
1 1/4 cups vegetable oil
2 cups white sugar
2 1/2 cups self-rising flour
2 apple - peeled, cored, and chopped
1 cup shredded coconut
1 cup chopped walnuts
1/4 cup butter
1/2 cup packed brown sugar
1/3 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour tube or bundt pan.

Blend eggs, oil, and sugar until creamy. Add flour, a little at a time. Blend well. Batter will be stiff. Fold in apples, coconut, and nuts.

Pour into prepared pan. Bake in preheated oven for 60 minutes, or until a toothpick inserted into the center comes out clean. Let cool 30 minutes in pan, then remove.

To Make Topping: Melt butter or margarine, sugar, and milk in saucepan over high heat. Bring to boil for 3 minutes. Pour over cooled cake.

Something Different Pound Cake

Ingredients

1 cup butter
1/2 cup shortening
3 cups white sugar
5 eggs
3 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 cup milk
1/2 cup evaporated milk
1 teaspoon rum flavored extract
1 teaspoon coconut extract

1 cup white sugar
1 teaspoon rum flavored extract
1 teaspoon coconut extract
1 teaspoon almond extract
1/2 cup water

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch tube pan and line with parchment paper. Grease the parchment paper. Sift flour, salt and baking powder together and set aside.

In a large bowl, cream butter, shortening and 3 cups sugar until light and fluffy. Add eggs one at a time, beating well after each. Add 1 teaspoon rum extract and 1 teaspoon coconut extract. Add flour mixture alternately with milk and evaporated milk. Mix until smooth.

Pour batter into 10 inch tube pan. Bake at 325 degrees F (165 degrees C) for 1 hour and 15 minutes, or until a toothpick inserted into cake comes out clean. Cool.

Make the glaze: in a saucepan, combine 1 cup sugar, 1/2 cup water, 1 teaspoon rum extract, 1 teaspoon coconut extract and 1 teaspoon almond extract. Bring to a boil, stirring constantly. Use a toothpick to pierce all over the top of the cake. Pour the glaze over the cooled cake and allow it to soak in.

Italian Wedding Cake Martini

Ingredients

2 fluid ounces vanilla vodka
1 fluid ounce cranberry juice
1 fluid ounce pineapple juice
1/2 fluid ounce amaretto (almond
flavored liqueur)
1/2 fluid ounce white creme de
cacao

Directions

Pour the vodka, cranberry juice, pineapple juice, amaretto, and creme de cacao into a cocktail shaker over ice. Cover, and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve.

Hot Milk Cake

Ingredients

1/2 cup milk
3/4 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
3 eggs, room temperature
1 cup sugar
1 teaspoon vanilla extract
TOPPING:
1/3 cup packed brown sugar
1/2 cup chopped pecans
2 tablespoons butter or margarine,
softened
2 tablespoons milk
1 cup shredded coconut

Directions

Scald milk; set aside. Combine flour, baking powder and salt; set aside. In a mixing bowl, beat eggs until thick and lemon-colored. Gradually add sugar, blending well. On low speed, alternately mix in milk, dry ingredients and vanilla. Pour batter into a greased 10-in. cast-iron skillet. Bake at 350 degrees F for 25-30 minutes or until the cake springs back when lightly touched. Remove cake and preheat broiler. Combine all topping ingredients and sprinkle over cake. Broil 5 inches from the heat until topping bubbles and turns golden brown. Serve warm.

German Chocolate Cake III

Ingredients

1/2 cup water
4 (1 ounce) squares German sweet chocolate
1 cup butter, softened
2 cups white sugar
4 egg yolks
1 teaspoon vanilla extract
1 cup buttermilk
2 1/2 cups cake flour
1 teaspoon baking soda
1/2 teaspoon salt
4 egg whites

1 cup white sugar
1 cup evaporated milk
1/2 cup butter
3 egg yolks, beaten
1 1/3 cups flaked coconut
1 cup chopped pecans
1 teaspoon vanilla extract

1/2 teaspoon shortening
1 (1 ounce) square semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 9 inch round pans. Sift together the flour, baking soda and salt. Set aside. In a small saucepan, heat water and 4 ounces chocolate until melted. Remove from heat and allow to cool.

In a large bowl, cream 1 cup butter and 2 cups sugar until light and fluffy. Beat in 4 egg yolks one at a time. Blend in the melted chocolate mixture and vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour into 3 - 9 inch pans Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 10 minutes in the pan, then turn out onto wire rack.

To make the Filling: In a saucepan combine 1 cup sugar, evaporated milk, 1/2 cup butter, and 3 egg yolks. Cook over low heat, stirring constantly until thickened. Remove from heat. Stir in coconut, pecans and vanilla. Cool until thick enough to spread.

Spread filling between layers and on top of cake. In a small saucepan, melt shortening and 1 ounce of chocolate. Stir until smooth and drizzle down the sides of the cake.

Yum Yum Cake I

Ingredients

2 cups all-purpose flour
2 1/2 teaspoons baking powder
3/4 teaspoon salt
2/3 cup shortening
1 1/2 cups white sugar
1 tablespoon orange zest
2 teaspoons lemon zest
5 eggs
2/3 cup milk
1/4 cup orange juice
1/4 cup lemon juice
1/4 cup reserved pineapple juice
1 (3.5 ounce) package instant vanilla pudding mix

1 (3.5 ounce) package instant vanilla pudding mix
1 cup milk
1 (8 ounce) package cream cheese
1 (8 ounce) container frozen whipped topping, thawed
1 (15 ounce) can crushed pineapple, drained
10 maraschino cherries, halved

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and lightly flour a 9x13 inch pan.

In a small bowl, mix flour, baking powder and salt. Set aside.

Beat shortening for 30 seconds, add sugar, lemon and orange zest and beat until light and fluffy. Add eggs one at a time, beating well after each. Add pudding mix. Add flour mixture, alternating with milk and juices beating well after each addition.

Pour into pan. Bake at 350 degrees F (175 degrees C) for 30 to 45 or until toothpick inserted into center of cake comes out clean. Cool in pan.

To make the topping: Mix vanilla pudding with milk and set aside. Beat cream cheese until smooth, add cool whip, then pudding and mix on lowest speed until well combined. Spread on top of cooled cake. arrange pineapples and cherries on top.

Country Apple Coffee Cake

Ingredients

2 medium tart apples, peeled and chopped
1 (12 ounce) package refrigerated buttermilk biscuits
1 egg
1/3 cup corn syrup
1/3 cup packed brown sugar
1 tablespoon butter or margarine, softened
1/2 teaspoon ground cinnamon
1/2 cup chopped pecans
GLAZE:
1/3 cup confectioners' sugar
1/4 teaspoon vanilla extract
1 teaspoon milk

Directions

Place 1-1/2 cups apples in a greased 9-in. round baking pan. Separate biscuits into 10 pieces; cut each biscuit into quarters. Place over apples with point side up. Top with remaining apples. In a mixing bowl, combine egg, corn syrup, brown sugar, butter and cinnamon. Stir in pecans. Spoon over apples. Bake at 350 degrees F for 30-35 minutes or until biscuits are browned.

For glaze, combine confectioners' sugar, vanilla and enough milk to achieve desired consistency. Drizzle over warm coffee cake. Serve immediately.

Yum Yum Cake III

Ingredients

1 (8 ounce) can crushed
pineapple, drained
1 (18.25 ounce) package yellow
cake mix
1 (8 ounce) package cream
cheese
1 (3.4 ounce) package instant
vanilla pudding mix
1 cup milk
1 (16 ounce) container frozen
whipped topping, thawed

Directions

Bake yellow cake mix according to instructions on package in a 15x10 inch jelly roll pan. Allow to cool.

In a medium bowl, combine cream cheese, pudding mix and milk. beat until smooth and spread on cooled cake. Sprinkle drained pineapple on top of pudding.

Spread whipped topping over pineapple. Sprinkle with chopped nuts. Chill in refrigerator.

Peanut Butter and Chocolate Cake I

Ingredients

2 cups cake flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup unsalted butter, softened
1 1/3 cups white sugar
2 eggs
3/4 cup creamy peanut butter
1 tablespoon vanilla extract
1 cup milk

3/4 cup unsalted butter
1 1/4 cups confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla extract
1/2 cup creamy peanut butter
1 (12 ounce) jar hot fudge topping

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the peanut butter and vanilla. Beat in the flour mixture alternately with the milk. Pour batter into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely.

Make the Frosting and Filling: In a large bowl, beat 3/4 cup butter until smooth. Slowly beat in confectioners' sugar until smooth. Blend in 2 tablespoons milk and vanilla. Beat at high speed until light and fluffy. For filling, combine 1/2 cup of butter mixture with 1/2 cup peanut butter. For frosting, beat 1/2 cup of the (cool) hot fudge into remaining butter mixture.

To assemble: Place one cake layer on serving plate. Spread top with peanut butter filling. Place second layer on top and frost top and sides with fudge frosting. Warm the remaining fudge sauce and drizzle over cake when serving.

Vaselopita - Greek New Years Cake

Ingredients

1 cup butter
2 cups white sugar
3 cups all-purpose flour
6 eggs
2 teaspoons baking powder
1 cup warm milk (110 degrees F/45 degrees C)
1/2 teaspoon baking soda
1 tablespoon fresh lemon juice
1/4 cup blanched slivered almonds
2 tablespoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 10 inch round cake pan.

In a medium bowl, cream the butter and sugar together until light. Stir in the flour and mix until the mixture is mealy. Add the eggs one at a time, mixing well after each addition. Combine the baking powder and milk, add to the egg mixture, mix well. Then combine the lemon juice and baking soda, stir into the batter. Pour into the prepared cake pan.

Bake for 20 minutes in the preheated oven. Remove and sprinkle the nuts and sugar over the cake, then return it to the oven for 20 to 30 additional minutes, until cake springs back to the touch. Gently cut a small hole in the cake and place a quarter in the hole. Try to cover the hole with sugar. Cool cake on a rack for 10 minutes before inverting onto a plate.

Serve cake warm. Each person in the family gets a slice starting with the youngest. The person who gets the quarter in their piece, gets good luck for the whole year!

Vodka Mocha Bundt Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/4 cup white sugar
1 (5.9 ounce) package instant chocolate pudding mix
1 cup vegetable oil
4 eggs
1/4 cup vodka
1/4 cup coffee flavored liqueur
3/4 cup water

1/4 cup coffee flavored liqueur
1/4 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine Cake mix, sugar, pudding mix, oil, eggs, vodka, coffee liqueur and water. Mix at low speed for 1 minute and then at medium speed for 4 minutes.

Pour into prepared Bundt pan. Bake at 350 degrees F (175 degrees C) for one hour or until toothpick inserted into middle comes out clean. Cool for 10 minutes in the pan, then turn out onto wire rack.

To make the glaze: In a medium bowl, combine 1/4 cup coffee liqueur with the confectioners sugar. Mix well and pour over cake.

English Caraway Cake

Ingredients

1 tablespoon butter, softened
1/2 cup butter, softened
2 1/2 cups all-purpose flour
1 teaspoon baking powder
salt to taste
3/4 cup white sugar
1 tablespoon caraway seed
1 egg
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour the bottom and sides of an 8 inch round cake pan with 1 tablespoon softened butter or margarine.

Sift together flour, salt, and baking powder.

Cream 1/2 cup butter or margarine and sugar together. Mix in caraway seeds and egg. Add flour mixture and milk, beating well. Pour batter into prepared cake pan.

Bake for about 45 minutes, or until a knife inserted into the center comes out clean. Cool.

Pink Azalea Cake

Ingredients

1 cup shortening
2 cups white sugar
1 1/3 cups milk
2 teaspoons vanilla extract
3 cups cake flour
4 teaspoons baking powder
1 teaspoon salt
6 egg whites
2 drops red food coloring

1 recipe Seven Minute Frosting
1/4 cup chopped maraschino cherries
1/4 cup chopped walnuts
2 drops red food coloring

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. Sift together the flour, baking powder, and salt. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the flour mixture alternately with the milk and vanilla.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour half of batter into one pan. Tint remaining batter pink with red food coloring, then pour into pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Assemble the cake: In a medium bowl, tint half of the frosting pink with red food coloring. To remaining frosting, stir in cherries and nuts. Spread this filling between the layers. Frost top and sides with pink frosting.

Carolina Fish Cakes

Ingredients

3 cups water
2 potatoes, peeled
1/3 cup minced onion
1/3 cup chopped green bell pepper
1/3 cup red bell pepper, chopped
1/3 cup chopped celery
2 tablespoons butter
3 1/2 cups cooked cod, boned and flaked
4 tablespoons all-purpose flour
2 tablespoons grated Parmesan cheese
1 teaspoon Old Bay Seasoning
TM
1/4 teaspoon mustard powder
1/2 teaspoon salt
ground black pepper to taste
1/2 cup milk
1/2 cup dry bread crumbs

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease two baking sheets. Bring 3 cups of water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and mash. Reserve 1 cup mashed potatoes; discard remainder.

In a large saucepan, saute onion, green and red bell pepper and celery in butter over medium high heat until tender. Turn heat to low and fold in flaked fish. Slowly mix in flour, cheese, Old Bay seasoning, dry mustard, salt, pepper, mashed potatoes and milk. Mix gently but thoroughly. Remove pan from heat.

With floured hands shape batter into cakes 1/2 inch by 3 inches. Coat with breadcrumbs.

If you are baking the fish cakes bake them for 10 minutes, flip the cakes and bake another 15 minutes until golden brown.

Berry Tiramisu Cake

Ingredients

4 cups Assorted fresh berries
1 cup sugar
1 tablespoon lemon juice
2 teaspoons cornstarch
SPONGE CAKE:
1 1/2 cups all-purpose flour
1 1/8 cups sugar, divided
2 teaspoons baking powder
1/2 teaspoon salt
4 eggs, separated
1/2 cup water
1/3 cup vegetable oil
CREAM FILLING:
1 (8 ounce) package cream cheese, softened
1/2 cup confectioners' sugar
2 cups whipping cream, whipped

Directions

In a bowl, combine berries, sugar and lemon juice. Cover and refrigerate for 1 hour. Gently press berries; drain, reserving juice. Set berries aside. In a large saucepan, combine cornstarch and reserved juice until smooth. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Cool completely.

In a large mixing bowl, combine the flour, 1 cup sugar, baking powder and salt. Whisk egg yolks, water and oil; add to dry ingredients, beating until smooth. In another mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually add remaining sugar, beating on high until stiff peaks form; fold into batter. Spread into an ungreased 9-in. springform pan. Bake at 325 degrees F for 30-38 minutes or until cake springs back when lightly touched. Cool for 10 minutes; remove from pan and cool on a wire rack.

In a mixing bowl, beat cream cheese and confectioners' sugar until smooth. Fold in whipped cream. Split cake into three layers; place one layer on a serving plate. Spread with a third of the filling; top with a third of the berries and drizzle with 1/4 cup berry syrup. Refrigerate for at least 2 hours before serving.

Deep-Dish Cheesecake Coffee Cake

Ingredients

3 cups buttermilk baking mix
1/4 cup white sugar
1/4 cup butter, melted
1/2 cup milk

1/2 cup white sugar
1/2 teaspoon vanilla extract
2 eggs
1 (8 ounce) package cream
cheese, softened
1/4 cup strawberry, apricot or
raspberry preserves

Directions

Preheat oven to 375 degrees F (190 degrees C).

To make the crust, in a medium bowl, combine the baking mix, 1/4 cup sugar, melted butter and milk. Stir until a dough forms, then turn the dough out onto a clean surface that has been dusted with some baking mix. Knead for 30 turns. Pat the dough into the bottom and up the sides of an ungreased 9 inch round cake pan. In the same bowl, beat together the remaining 1/2 cup sugar, vanilla, eggs and cream cheese. Pour over the dough in the pan.

Bake for 30 minutes in the preheated oven, until the edges are golden and the filling is set. Allow the coffee cake to cool for 10 minutes, then spread the fruit preserves over the top.

Rippled Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup sour cream
4 eggs
2/3 cup vegetable oil
1 cup packed brown sugar
1 tablespoon ground cinnamon

ICING:
2 cups confectioners' sugar
1/4 cup milk
2 teaspoons vanilla extract

Directions

In a mixing bowl, combine dry cake mix, sour cream, eggs and oil; beat well. Spread half of the batter into a greased 13-in. x 9-in. x 2-in. baking pan. Combine brown sugar and cinnamon; sprinkle over batter. Carefully spread remaining batter on top. bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Combine icing ingredients and drizzle over warm cake.

Mother's Day Pound Cake

Ingredients

1 teaspoon butter
1 cup butter
1 1/3 cups white sugar
2 teaspoons vanilla extract
4 eggs
1/4 teaspoon salt
1 lemon, zested
4 2/3 cups sifted all purpose flour
2 teaspoons baking powder
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 1/2-inch square baking pan with 1 teaspoon butter and set aside.

Melt 1 cup butter in a saucepan over low heat; stir in the sugar until thoroughly combined. Stir in the vanilla. Whisk in the eggs, one by one, whisking well between each egg. Stir in the salt and lemon zest. Transfer to a large mixing bowl.

In a separate bowl, sift the flour and baking powder together. Gently stir the flour mixture into the egg mixture. Stir in the milk, folding the batter lightly with a spatula until thoroughly combined. Pour the batter into the prepared baking pan.

Bake in the preheated oven until a toothpick inserted near the center of the cake comes out clean, 50 to 60 minutes. Let cool in pan on a wire rack for 10 minutes; invert the cake onto a second wire rack and let cool completely.

Sauerkraut Surprise Cake

Ingredients

1/2 cup butter
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1 cup water
1 cup drained and chopped sauerkraut
16 ounces semisweet chocolate chips
4 tablespoons butter
1/2 cup sour cream
2 3/4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch cake pan.

In a large mixing bowl, cream 1/2 cup butter or margarine and sugar until light. Beat in eggs, one at a time; add 1 teaspoon vanilla.

Sift together flour, baking powder, baking soda, 1/4 teaspoon salt and cocoa powder. Add to creamed mixture alternately with water, beating after each addition. Stir in sauerkraut. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Let cake cool in pan. Frost with Sour Cream Chocolate Frosting. Cut into squares to serve.

To Make Sour Cream Chocolate Frosting: Melt the semi-sweet chocolate pieces and 4 T butter or margarine over low heat. Remove from heat. Blend in the sour cream, 1 teaspoon vanilla, and 1/4 teaspoon salt. Gradually add sifted confectioners' sugar to make spreading consistency. Beat well. Spread over cooled cake.

Chocolate Covered Gingerbread Cake

Ingredients

6 tablespoons butter, melted
3/4 cup packed brown sugar
1/3 cup molasses
2 eggs
1 tablespoon grated fresh ginger
1 3/4 cups all-purpose flour
2 teaspoons ground ginger
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cloves
1 cup warm water
GLAZE:
1/2 cup heavy whipping cream
1/4 cup butter
2 tablespoons light corn syrup
8 (1 ounce) squares semisweet chocolate, chopped
1 teaspoon vanilla extract

Directions

In a large mixing bowl, combine the butter, brown sugar, molasses, eggs and gingerroot. Combine the flour, ground ginger, baking powder, cinnamon, baking soda, salt and cloves; add to the molasses mixture alternately with water, beating just until combined.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center of cake comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a medium saucepan, combine the cream, butter and corn syrup; bring to a simmer over medium heat. Remove from the heat. Stir in chocolate and vanilla until smooth. Let stand until cool but still pourable, about 20 minutes.

Place a baking sheet underneath the wire rack. Reserve 1/2 cup glaze. Pour remaining glaze over cake; spreading with spatula cover top and sides. Chill cake and reserved glaze until glaze is just firm enough to pipe, about 1 hour.

Pipe reserved glaze in a decorative pattern over cake. Cover and refrigerate. Remove from refrigerator 30 minutes before serving.

Treasure Chest Cake

Ingredients

1 large orange
1 cup raisins
1 cup walnuts
1/2 cup shortening
1 cup white sugar
1 cup buttermilk
1 egg
2 cups all-purpose flour
3/4 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
4 tablespoons heavy whipping cream
1 teaspoon vanilla extract
3 cups confectioners' sugar
1 tablespoon orange zest

Directions

Squeeze the juice from the orange, and then remove the white from the peel. Place the peel, nuts and raisins in a food processor, and grind coarsely. Add the orange juice to the nut mixture.

Cream the shortening and sugar together until light and fluffy. Beat the egg, and add it to the creamed mixture.

Sift together the flour, soda, baking powder, and spices. Add the flour mixture alternately with the buttermilk to the creamed mixture. Stir in 3/4 of the nut mixture, and reserve the rest for the icing.

Pour batter into a greased and floured 10 inch square pan. Bake at 350 degrees F (175 degrees C) for about 1 hour. Cool.

To Make Frosting: Blend the cream and vanilla with the confectioners' sugar in a small mixing bowl. Add the remaining nut mixture and the grated orange rind. Frost the cooled cake with this icing.

Sour Cream Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
TOPPING:
1/4 cup sugar
1/3 cup packed brown sugar
2 teaspoons ground cinnamon
1/2 cup chopped pecans

Directions

In a mixing bowl, cream butter and sugar. Add eggs, sour cream and vanilla; mix well. Combine flour, baking powder, baking soda and salt; add to creamed mixture and beat until combined. Pour half the batter into a greased 13-in. x 9-in. baking pan. Combine topping ingredients; sprinkle half of topping over batter. Add remaining batter and topping. Bake at 325 degrees F for 40 minutes or until done.

Crazy Chocolate Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
5/8 cup unsweetened cocoa powder
1 teaspoon salt
2 teaspoons baking soda
1 teaspoon vanilla extract
2 cups cold water
2 teaspoons distilled white vinegar
2/3 cup vegetable oil

Directions

Mix all ingredients right in a 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Remove from oven and cool. Frost with your favorite frosting.

White Chocolate Amaretto Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1 (3.3 ounce) package instant white chocolate pudding mix
1/2 cup cold water
1/2 cup vegetable oil
1/2 cup amaretto liqueur
1/4 teaspoon almond extract

1/2 cup butter
1/4 cup water
1 cup white sugar
1/2 cup amaretto liqueur

1 (16 ounce) package vanilla frosting
1/4 cup blanched slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 10 inch non-stick Bundt pan.

In a large bowl, combine cake mix, eggs, pudding mix, 1/2 cup of cold water, oil, 1/2 cup amaretto and 1/4 teaspoon almond extract. Blend well for approximately 3 minutes.

Pour batter into prepared 10 inch Bundt pan. Bake at 350 degrees F (175 degrees C) for 45 minutes to an hour, or until a toothpick inserted into the center of the cake comes out clean.

Remove cake from oven, and use an ice pick or skewer to make as many holes as possible into the cake. Apply glaze while cake is still warm. Slowly and patiently drizzle glaze over cake, including the edges and center of Bundt pan. Allow cake to cool in the pan for at least 2 hours.

To make the glaze: Combine butter, sugar, 1/4 cup water, and 1/2 cup amaretto in a saucepan. Bring to a boil, and continue to boil for 10 minutes, stirring constantly.

Topping: Lightly toast slivered almonds in the oven. This will take 5 to 10 minutes. Stir frequently and be careful not to burn. Heat 1/4 cup of the prepared frosting in the microwave for 10 seconds, to soften. Place the cake on serving dish and use a spoon to drizzle the softened frosting over the cake. Scatter toasted almonds over cake before frosting cools.

Lemon Yogurt Pound Cake with Lemon Glaze

Ingredients

2 1/4 cups sifted all-purpose flour
1 1/4 cups sugar
1 teaspoon salt
1/2 teaspoon baking soda
1 1/2 teaspoons grated lemon peel
1 teaspoon vanilla extract
1 cup CRISCO® Shortening
1 (8 ounce) container lemon yogurt
3 eggs

Lemon Glaze

1 lemon, juiced
1 cup Confectioners' sugar

Directions

Preheat oven to 325 degrees. Grease a 10-inch tube (or bundt) pan with CRISCO® Shortening. Dust lightly with flour; set aside.

In the bowl of an electric mixer, combine all ingredients low speed. Beat for 3 minutes at medium speed. Pour batter into prepared pan.

Bake 50 to 60 minutes or until toothpick inserted in center comes out clean.

In a small bowl, combine lemon juice and confectioners' sugar until smooth. Brush over warm cake. (The glaze will be thin and absorbed into cake.)

King Cake

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup white sugar
1 cup warm milk (110 degrees F/45 degrees C)
1/2 cup butter, melted
5 egg yolks
4 cups all-purpose flour
2 teaspoons salt
1 teaspoon ground nutmeg
1 teaspoon grated lemon zest

1 (8 ounce) package cream cheese
1/2 cup confectioners' sugar

2 cups confectioners' sugar
1/4 cup lemon juice
2 tablespoons milk
1 tablespoon multicolored candy sprinkles

Directions

In a large bowl, dissolve yeast and white sugar in warm milk. Let stand until creamy, about 10 minutes.

Stir the egg yolks and melted butter into the milk mixture. In a separate bowl, combine the flour, salt, nutmeg and lemon zest. Beat the flour mixture into the milk/egg mixture 1 cup at a time. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 2 hours.

In a small bowl, combine the cream cheese and 1/2 cup confectioners' sugar. Mix well. In another small bowl, combine the remaining 2 cups confectioners' sugar, lemon juice and 2 tablespoons milk. Mix well and set aside.

Turn the dough out onto a floured surface. Roll the dough out into a 6x30 inch rectangle. Spread the cream cheese filling across the center of the dough. Bring the two long edges together and seal completely. Using your hands shape the dough into a long cylinder and place on a greased baking sheet, seam-side down. Shape the dough into a ring press the baby into the ring from the bottom so that it is completely hidden by the dough. Place a well-greased 2 pound metal coffee can the center of the ring to maintain the shape during baking. Cover the ring with a towel and place in a warm place to rise until doubled in size, about 45 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven until golden brown, about 30 minutes. Remove the coffee can and allow the bread to cool. Drizzle cooled cake with lemon/sugar glaze and decorate with candy sprinkles.

Pastel Pound Cake

Ingredients

1 cup butter, softened
2 cups sugar
4 eggs
1 teaspoon almond extract
1 teaspoon vanilla extract
3 cups all-purpose flour
3/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup buttermilk
1 cup rainbow colored miniature
marshmallows
confectioners' sugar

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating after each addition. Add extracts. Combine the flour, salt, baking powder and baking soda; add to creamed mixture alternately with buttermilk, beating well after each addition.

Pour half of the batter into a greased and floured 10-in. fluted tube pan. Sprinkle with marshmallows. Top with remaining batter. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean.

Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Caramel Nougat Cake III

Ingredients

4 (2.1 ounce) bars milk chocolate covered caramel and nougat candy
1 cup unsalted butter
2 cups white sugar
4 eggs
1 cup buttermilk
2 1/2 cups all-purpose flour
1/4 teaspoon baking soda
2 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 10 inch bundt pan.

Melt candy bars and 1/2 cup of the butter or margarine in the top half of a double boiler. Let cool.

Cream remaining 1/2 cup butter or margarine with the sugar. Add eggs one at a time mixing well after each one. Add buttermilk alternately with flour and soda to egg mixture. Add vanilla and melted candy mixture and mix until smooth. Fold in chopped pecans and pour into the prepared pan.

Bake at 350 degrees (175 degrees C) for one hour. Cool for 15 minutes in the pan then turn out onto wire rack to cool.

Heavenly Angel Food Cake

Ingredients

12 eggs
1 1/4 cups confectioners' sugar
1 cup all-purpose flour
1 1/2 teaspoons cream of tartar
1 1/2 teaspoons vanilla extract
1/2 teaspoon almond extract
1/4 teaspoon salt
1 cup sugar

Directions

Separate eggs; discard yolks or refrigerate for another use. Measure egg whites, adding or removing whites as needed to equal 1-1/2 cups. Place in a mixing bowl; let stand at room temperature for 30 minutes.

Meanwhile, sift confectioners' sugar and flour together three times; set aside. Add cream of tartar, extracts and salt to egg whites; beat on high speed. Gradually add sugar, beating until sugar is dissolved and stiff peaks form. Fold in flour mixture, 1/4 cup at a time. Gently spoon into an ungreased 10-in. tube pan. Cut through batter with a knife to remove air pockets. Bake at 350 degrees F for 40-45 minutes or until cake springs back when lightly touched. Immediately invert pan; cool completely before removing cake from pan.

Quick Sunshine Cake

Ingredients

1 (18.25 ounce) package moist yellow cake mix
4 eggs
1/2 cup vegetable oil
1 (11 ounce) can mandarin oranges, juice reserved
1 (16 ounce) package frozen whipped topping, thawed
1 (5 ounce) package instant vanilla pudding mix
1 (20 ounce) can crushed pineapple with juice

Directions

Beat the eggs, and add them to the boxed cake mix. Add the oil and the mandarin oranges to the batter; remember to add the juice as well as the fruit. Pour the batter into a greased and floured 9 x 13 inch pan.

Bake the cake for 40 minutes in a preheated oven at 325 degrees F (165 degrees C). Cool on wire rack.

While cake is baking, prepare the frosting by mixing together the whipped dessert topping, the package of instant pudding, and the crushed pineapple with its juices. Set frosting in refrigerator to set. Frost when cake has thoroughly cooled.

Chinese New Year Turnip Cake

Ingredients

2 tablespoons vegetable oil
8 ounces Chinese dried mushrooms, soaked overnight in water
1/3 cup dried shrimp, soaked in water overnight and drained
1 pound pork sausage, sliced
1 tablespoon vegetable oil
2 slices fresh ginger root
3 turnips, shredded
1 1/2 teaspoons Chinese five-spice powder
2 teaspoons salt
1/2 teaspoon chicken bouillon granules
1 tablespoon ground white pepper
2/3 pound white rice flour

Directions

Heat 2 tablespoons oil in a wok or large skillet over high heat. Add mushrooms, shrimp and sausages and saute for 1/2 minute. Remove from skillet and set aside. Heat 1 more tablespoon oil in wok/skillet. Add ginger and saute a bit. Add shredded turnips and stir fry for about 3 minutes (do NOT remove turnip water). Add 5-spice powder, salt, chicken bouillon and white pepper and toss all together until evenly distributed. Extract ginger slices from mixture.

Turn off heat. Top turnip mixture with rice flour and use chopsticks to toss and mix flour in evenly. Add reserved sausage mixture and toss to mix in. Remove mixture from wok/skillet and place into a 9x2 inch deep round cake pan.

Clean wok/skillet, fill with water and bring to a boil. Place cake pan on a round wire rack over boiling water. Reduce heat to low and let simmer, steaming cake 'batter', for 45 minutes. (Note: you can also use a large bamboo steamer if you have one). When 'cake' is steamed through, slice into pieces and serve hot OR cool on wire rack before covering tightly with plastic wrap and placing in refrigerator to chill.

Toasted Angel Food Cake

Ingredients

1 tablespoon cream cheese,
softened
2 angel food cake
1 teaspoon raspberry preserves
2 teaspoons butter or margarine,
softened
confectioners' sugar

Directions

Spread cream cheese on one slice of cake; spread preserves on second slice. Place slices together, sandwich-style. Spread butter on outsides of cake. In a skillet over medium heat, toast cake on both sides until lightly browned and cream cheese is melted. Dust with confectioners' sugar. Serve immediately.

Easy German Chocolate Cake

Ingredients

1 1/3 cups flaked coconut
1 cup chopped pecans
1 (18.25 ounce) package German chocolate cake mix
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 egg
4 cups confectioners' sugar

Directions

Sprinkle the coconut and pecans into a greased and floured 13-in. x 9-in. x 2-in. baking pan.

Prepare cake mix according to package directions. Pour batter into prepared pan.

In a mixing bowl, beat cream cheese and butter until smooth. Add egg and sugar; beat until smooth. Drop by tablespoonfuls over the batter. Carefully spread to within 1 in. of edges.

Bake at 325 degrees for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a serving plate.

Chewy Butter Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup margarine, softened
3 eggs
4 teaspoons vanilla extract
1 (8 ounce) package cream cheese
4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine cake mix, margarine, 1 egg and 2 teaspoons vanilla. Press into a 9x13 inch pan.

Using the same bowl, combine cream cheese, 2 eggs, 2 teaspoons vanilla and 4 cups confectioners' sugar. Mix together until smooth. Pour over cake mixture.

Bake in the preheated oven for 35 to 40 minutes. Cake will rise up around sides of pan and look fallen when done. Allow to cool.

Dirt Cake II

Ingredients

1 (20 ounce) package chocolate sandwich cookies with creme filling
1/4 cup butter, softened
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1 teaspoon vanilla extract
2 (3.9 ounce) packages instant chocolate pudding mix
3 cups milk
1 (12 ounce) container frozen whipped topping, thawed
15 gummi worms

Directions

Put the cookies in a food processor and process until they become fine crumbs. Set aside.

In a large bowl, combine the butter or margarine, cream cheese, confectioners sugar and vanilla flavoring. Beat on low speed to mix then beat on medium speed until smooth. Add the chocolate pudding mix and milk to the bowl. Beat on low speed to combine.

Fold the whipped topping into the pudding mixture with a rubber spatula.

Assemble in the ungreased 9x13 inch pan in layers as follows: first layer, 1/3 cookie crumbs; second layer, 1/2 pudding mixture; third layer, 1/3 cookie crumbs; fifth layer, 1/3 cookie crumbs.

Tuck the ends of gummy worms in the cookie "dirt". Be sure to have a worm on each piece. Store in the refrigerator. Chill for at least 3 hours before serving. Cut into 15 squares, or serve with a clean garden trowel or a toy sand shovel if serving in the flower pot.

Pound Cake with Rum Topping

Ingredients

3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 cup butter
3 3/4 cups confectioners' sugar
4 eggs
2 teaspoons vanilla extract
1 cup cold water

1 cup white sugar
1/4 cup water
1/2 cup butter
5 tablespoons rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour and baking powder; set aside.

In a large bowl, cream together the butter and confectioners' sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with 1 cup water, mixing just until incorporated. Spread into prepared pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean.

In a small saucepan over medium heat, combine 1 cup sugar, 1/4 cup water, and 1/2 cup butter. Bring to a boil, stirring until sugar is dissolved. Remove from heat, and stir in rum. Pour hot syrup over hot cake. Let soak for 20 minutes.

Moist Carrot Cake

Ingredients

1/2 cup shortening
1 cup sugar
1 (10.75 ounce) can condensed tomato soup, undiluted
1 egg
2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
Dash salt
1 cup shredded carrots
1/2 cup chopped walnuts
1/2 cup raisins or dried currants (optional)
FROSTING:
1 (8 ounce) package cream cheese, softened
3 cups confectioners' sugar
1 teaspoon vanilla extract
1 tablespoon milk
Chopped walnuts

Directions

In a large mixing bowl, cream shortening and sugar. Add soup and egg; mix well. Combine flour, baking soda, cinnamon and salt; beat into creamed mixture. Stir in the carrots, walnuts and raisins or currants if desired. Pour into a greased 10-in. fluted tube pan. Bake at 350 degrees F for 45-50 minutes or until cake tests done. Cool in pan 10 minutes before removing to a wire rack to cool completely.

In another mixing bowl, combine the first four frosting ingredients; beat until smooth. Frost cake; top with walnuts if desired.

Red Velvet Cake V

Ingredients

1 cup butter
1/2 cup shortening
3 cups white sugar
5 eggs
3 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1 cup milk
2 ounces red food coloring
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, cocoa and baking powder; set aside.

In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition. Add the flour mixture alternately with the milk. Mix well then stir in the vanilla and red food coloring.

Pour batter into a 10 inch Bundt pan. Bake for 60 to 90 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

Sweet Corn Cake

Ingredients

1/2 cup butter, softened
1/3 cup masa harina
1/4 cup water
1 1/2 cups frozen whole-kernel corn, thawed
1/4 cup cornmeal
1/3 cup white sugar
2 tablespoons heavy whipping cream
1/4 teaspoon salt
1/2 teaspoon baking powder

Directions

In a medium bowl beat butter until it is creamy. Add the Mexican corn flour and water and beat until well mixed.

Using a food processor, process thawed corn, but leave chunky. Stir into the butter mixture.

In a separate bowl, mix cornmeal, sugar, cream, salt, and baking powder. Add to corn flour mixture and stir to combine. Pour batter into an ungreased 8x8 inch baking pan. Smooth batter and cover with aluminum foil. Place pan into a 9x13 inch baking dish that is filled a third of the way with water.

Bake in a preheated 350 degree oven F (175 degrees C) oven for 50 to 60 minutes. Allow to cool for 10 minutes. Use an ice cream scoop for easy removal from pan.

Luscious Date Bar Cake

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1 pinch salt
1 cup brown sugar
3 eggs, beaten
1/2 teaspoon vanilla extract
1 1/2 cups chopped pecans
2 cups chopped dates

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the sugar and eggs, then stir in the flour mixture. Stir in the vanilla, pecans and dates.

Pour batter into prepared pan. Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cut into bars while cake is still warm.

Pistachio Nut Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (3.4 ounce) packages instant pistachio pudding mix
1 cup vegetable oil
3 eggs
1 cup carbonated water
1/2 cup chopped pistachio nuts
1 (1.5 ounce) envelope instant dessert topping
1 1/2 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, stir together the cake mix and 1 package of instant pudding. Add the oil, eggs and club soda, mix well. Fold in the chopped nuts, reserving some for garnish if desired. Pour into the prepared pan.

Bake for 50 to 60 minutes in the preheated oven, until cake springs back when lightly touched. Cool for 10 minutes in the pan before inverting onto a wire rack to cool completely. In a medium bowl, stir together the instant whipped topping and instant pudding. Add the milk and mix until light and fluffy. Slice cooled cake into layers, fill and frost including the hole in the middle. Garnish with nuts if desired. Keep chilled until serving.

Lisa's Chocolate Chocolate Chip Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup vegetable oil
4 eggs
1/2 cup hot water
1 cup sour cream
1 teaspoon vanilla extract
1 cup mini semi-sweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt pan.

Combine cake mix, pudding mix, oil, eggs, water, sour cream, and vanilla. Beat until smooth. Stir in chocolate chips. Pour batter into prepared pan.

Bake for 1 hour. Allow to cool.

Chocolate Angel Food Cake I

Ingredients

2 cups egg whites
1/4 teaspoon salt
1 1/4 teaspoons cream of tartar
1 1/4 cups white sugar
1 1/4 cups confectioners' sugar
1 1/4 cups cake flour
1/4 cup unsweetened cocoa powder
1 1/4 teaspoons vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, mix confectioners' sugar, cake flour, and cocoa. Sift together 2 times, and set aside.

In a clean large bowl, whip egg whites, salt, and cream of tartar with an electric mixer on high speed until very stiff. Fold in white sugar 2 tablespoons at a time while continuing to mix. Fold in flour mixture, a little at a time, until fully incorporated. Stir in vanilla. Pour into a 10 inch tube pan.

Bake at 325 degrees F (165 degrees C) for approximately 1 hour, or until cake springs back when touched.

Barbadian Plain Cake

Ingredients

1 1/2 cups white sugar
2 cups butter
4 1/2 teaspoons baking powder
3 cups all-purpose flour
4 eggs
1 tablespoon vanilla extract
1 tablespoon almond extract
2 cups milk

Directions

Preheat oven to 400 degrees F (205 degrees C). Lightly grease and flour one 9 or 10 inch bundt pan.

By hand with a spatula cream butter and sugar together until light and fluffy. Add eggs all at once and beat well.

Sift the flour and the baking powder together. Add to butter mixture along with 1 cup of the milk. Continue to beat well (the batter will be doughy). Add the remaining 1 cup of milk along with the vanilla, and almond extracts. Pour batter into the prepared pan.

Bake at 400 degrees F (205 degrees C) for 1 hour. Reduce heat to 350 degrees F (175 degrees C) and continue baking for 15 minutes longer.

Whipped Cream Cake I

Ingredients

1 cup heavy whipping cream
1 cup white sugar
2 eggs
1 1/2 cups cake flour
1/2 teaspoon salt
2 teaspoons baking powder
1 teaspoon vanilla extract

Directions

Sift and measure flour. Add salt and baking powder, and sift again.

Whip the cream until stiff. Drop in eggs one at a time, and beat until light and fluffy. Add sugar and vanilla, and beat again. Add sifted ingredients gradually to mixture; beat well after each addition. Pour batter into greased 9 inch round pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes.

Apricot Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
3/4 cup warm milk (110 to 115 degrees F)
1 egg
1/2 cup butter or margarine, softened
4 cups all-purpose flour
1/2 cup sugar
1/2 teaspoon salt
APRICOT FILLING:
12 ounces dried apricots
3/4 cup water
3/4 cup sugar
1/4 teaspoon ground cinnamon
GLAZE:
1/2 cup confectioners' sugar
1 teaspoon milk
1/2 teaspoon butter or margarine, softened
1/2 teaspoon vanilla extract

Directions

In a large mixing bowl, dissolve yeast in warm water. Add warm milk, egg and butter; mix. Add 2-1/2 cups flour, sugar and salt; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. For filling, combine apricots and water in a saucepan. Cover and simmer for 30 minutes. Cool 10 minutes. Pour into a blender; process at high speed until smooth. Stir in sugar and cinnamon; set aside. Punch dough down. Divide in half and roll each half into a 15-in. x 12-in. rectangle. Place on a greased baking sheet. Spread half of the filling in a 15-in. x 4-in. strip down center of dough. With a sharp knife, cut dough on each side of apricot filling into 1-in. wide strips. Fold strips alternately across filling to give braided effect. Repeat with remaining dough and filling. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 20 minutes or until golden brown. Cool on wire racks for 15 minutes. Combine glaze ingredients; drizzle over warm coffee cakes. Serve warm or allow to cool completely.

Lemon Polenta Cake

Ingredients

2 2/3 cups turbinado sugar
1 pound butter, room temperature
6 eggs, room temperature
5 cups almond meal
1 1/3 cups fine cornmeal
1 teaspoon baking powder
1/2 teaspoon salt
6 lemons, juiced and zested
3/4 cup superfine sugar

Directions

Preheat an oven to 300 degrees F (150 degrees C). Line the bottom of a 10-inch cake pan with parchment paper.

Beat the sugar and butter with an electric mixer until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next.

In a separate bowl, combine the almond meal, cornmeal, baking powder, salt, and lemon zest. Gently fold it into the butter mixture, stirring just until combined.

Pour the batter into the prepared pan and bake in the preheated oven until the cake is golden and a toothpick inserted into the center comes out clean, 90 to 120 minutes.

While the cake is baking, combine the lemon juice and superfine sugar in a saucepan. Bring to a boil over medium-high heat and boil until the sugar has dissolved and the liquid is reduced by half. Remove from heat.

Remove the cake from the oven and use a skewer or toothpick to prick holes in the cake. Pour the lemon syrup over the surface. Allow the cake to cool in the pan completely before serving.

White Texas Sheet Cake

Ingredients

1 cup butter
1 cup water
2 cups all-purpose flour
2 cups white sugar
2 eggs
1/2 cup sour cream
1 teaspoon almond extract
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup butter
1/4 cup milk
4 1/2 cups confectioners' sugar
1/2 teaspoon almond extract
1 cup chopped walnuts

Directions

In a large saucepan, bring 1 cup butter or margarine and water to a boil. Remove from heat, and stir in flour, sugar, eggs, sour cream, 1 teaspoon almond extract, salt, and baking soda until smooth. Pour batter into a greased 10 x 15 x 1 inch baking pan.

Bake at 375 degrees F (190 degrees C) for 20 to 22 minutes, or until cake is golden brown and tests done. Cool for 20 minutes.

Combine 1/2 cup butter or margarine and milk in a saucepan; bring to a boil. Remove from heat. Mix in sugar and 1/2 teaspoon almond extract. Stir in pecans. Spread frosting over warm cake.

Chocolate Cakes with Liquid Centers

Ingredients

1/2 cup butter
4 (1 ounce) squares bittersweet
chocolate
2 eggs
2 egg yolks
1/4 cup white sugar
2 teaspoons all-purpose flour

Directions

Preheat oven to 450 degrees F (230 degrees C). Butter and flour four 4 ounce ramekins or custard cups.

In the top half of a double boiler set over simmering water, heat the butter and the chocolate until chocolate is almost completely melted.

Beat the eggs, egg yolks and sugar together until light colored and thick.

Beat together the melted chocolate and butter. While beating, slowly pour the chocolate mixture into the egg mixture, then quickly beat in the flour and mix until just combined.

Divide the batter between the four molds and bake at 450 degrees F (230 degrees C) for 6 to 7 minutes. The centers of the cakes will still be quite soft. Invert cakes on serving plates and let sit for about 15 seconds, then unmold. Serve immediately with fresh whipped cream, if desired.

Molasses Sponge Cake

Ingredients

5 egg whites
1/4 cup white sugar
1/2 teaspoon salt
5 egg yolks
1/4 cup white sugar
1/2 cup molasses
1 teaspoon lemon zest
2 teaspoons lemon juice
3/4 cup cake flour

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat egg whites to form moist peaks. Gradually beat in 1/4 cup white sugar and salt. Beat until very stiff and shiny.

Beat egg yolks and 1/4 cup white sugar together until very light and fluffy. Beat in molasses, grated lemon rind and lemon juice. Stir in cake flour. Fold meringue gently into batter. Pour batter into an ungreased 9 inch tube pan.

Bake for 45 minutes. Remove cake from oven, and invert until cool. Loosen edges, and remove cake from pan.

Easy Spiced Cake Mix Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1 egg
1/3 cup vegetable oil
1/3 cup applesauce
1/2 cup chopped walnuts
1/2 cup semisweet chocolate chips
1/4 cup dried currants, (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, stir together the cake mix, cinnamon and cloves. Add egg, oil and applesauce; mix well. Stir in the walnuts and chocolate chips. Mix in currants if desired. spread the mixture evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until lightly browned. Cool before cutting into bars.

Fruit Cocktail Cake

Ingredients

CAKE:

1 1/2 cups sugar
2 cups all-purpose flour
2 eggs
1 teaspoon vanilla extract
2 tablespoons lemon juice
2 teaspoons baking soda
3/4 teaspoon salt
1 (16 ounce) can fruit cocktail with
syrup

TOPPING:

1/2 cup packed brown sugar
1/2 cup flaked coconut

SAUCE:

1/4 cup evaporated milk
3/4 cup sugar
1 teaspoon vanilla extract
1/2 cup butter or margarine
1/2 cup flaked coconut
1/2 cup chopped walnuts

Directions

In a large mixing bowl, combine all cake ingredients; mix well. Pour into a 13-in. x 9-in. x 2-in. pan and sprinkle with topping ingredients. Bake at 350 degrees F for 35-40 minutes. Meanwhile, combine all sauce ingredients in a medium saucepan and bring to a boil. When cake is done and still warm, pour sauce over cake. Cool to room temperature.

Jama's Fancy Cakes

Ingredients

1 (18.25 ounce) package
chocolate cake mix
3 cups heavy whipping cream
1/3 cup confectioners' sugar
1 (21 ounce) can cherry pie filling

Directions

Preheat oven according to box directions for cupcakes. Line cupcake pans with cupcake liners. (Be sure to use liners, and not just the pan.)

Mix cake according to package directions. Fill cupcake liners slightly less than half full. (You want the cupcake to bake up close to level with the top of the liner.)

Bake according to package directions. Cool completely.

In chilled medium bowl combine whipping cream and sugar. Beat with an electric mixer on high until stiff peaks form. Refrigerate until ready to use.

After cupcakes are cooled completely, frost with a level layer of whipped cream frosting.

Spoon remaining frosting into pastry bag fitted with a star decorating tip. Pipe around the edges of the cupcakes.

Spoon a small amount of cherry pie filling in the center of each. Refrigerate and enjoy!

Cream Cake

Ingredients

2 eggs
3/4 cup white sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 cup heavy whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x9 inch square pan.

Beat eggs in a small bowl until very thick. Add the sugar and the vanilla, beating well.

Combine the flour, baking powder, and salt. In three parts add the flour mixture alternately with the whipping cream to the egg mixture, beginning and ending with the flour mixture. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes or until a toothpick inserted near the center comes out clean.

Graham Griddle Cakes

Ingredients

3/4 cup all-purpose flour
3/4 cup graham cracker crumbs
2 tablespoons brown sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup chopped pecans
1 cup milk
2 tablespoons butter, melted
1 egg

Directions

In a large mixing bowl, combine flour, graham cracker crumbs, brown sugar, baking powder, salt and pecans (if desired). In a separate bowl, stir together milk, butter and egg. Add to the flour mixture and stir well.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

Poppy Seed Bundt Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
2 tablespoons poppy seeds
1 cup water
1/2 cup vegetable oil
4 eggs
1 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix, pudding mix and poppy seeds. Make a well in the center and pour in water, oil, and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Williamsburg Orange Cake

Ingredients

2 3/4 cups cake flour
1 1/2 cups white sugar
1 1/2 teaspoons baking soda
3/4 teaspoon salt
1/2 cup butter, softened
1/4 cup shortening
1 1/2 cups buttermilk
3 eggs
1 cup golden raisins, chopped
1/2 cup chopped walnuts
1 tablespoon orange zest
1 1/2 teaspoons vanilla extract

1 recipe Williamsburg Butter Frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan, two 9 inch round cake pans, or three 8 inch round cake pans.

In a large bowl, combine cake flour, sugar, baking soda and salt. Mix in butter, shortening, buttermilk, eggs, raisins, nuts, orange zest and vanilla. Beat with an electric mixer for 3 minutes on high speed. Pour batter into prepared pan.

Bake in preheated oven until a toothpick inserted in center of cake comes out clean. Bake 9x13 inch pan 45 to 50 minutes, or layers 30 to 35 minutes. Allow to cool, and frost with Williamsburg Butter Frosting.

Peanut Butter Cake I

Ingredients

1/2 cup peanut butter
1/2 cup butter
1 cup packed brown sugar
1/2 cup white sugar
2 eggs
3/4 teaspoon vanilla extract
2 1/2 cups sifted all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1/8 cup butter
3 cups confectioners' sugar
4 1/2 tablespoons evaporated milk
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch cake pan.

Cream together 1/2 cup butter and 1/2 cup peanut butter. Stir in white and brown sugars and beat well, then add the beaten eggs and 3/4 teaspoon of vanilla. Sift together flour, baking powder and salt. Add the flour mixture into the batter alternately with the milk.

Pour batter into the prepared pan and bake for 35 minutes. Frost when cool.

To Make Frosting: Blend together 1/8 cup butter or margarine, 3 cups confectioners' sugar, 4 1/2 tablespoons evaporated milk and 1 1/2 teaspoons vanilla extract, stirring slowly until mixture holds its shape. Then beat until very smooth. If necessary, gradually add tiny amounts of evaporated milk to bring to spreading consistency.

Pineapple Cake I

Ingredients

1 (18.25 ounce) package reduced fat yellow cake mix
1 (20 ounce) can crushed pineapple with juice
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9 x 13 inch pan with non-stick cooking spray.

Combine cake mix, pineapple (with juice), and eggs until well-mixed.

Pour into pan, and bake 30-35 minutes.

Lemon Sponge Cake II

Ingredients

7 egg whites
1/4 cup brown sugar
1/4 cup fructose (fruit sugar)
1/2 teaspoon salt

4 egg yolks
1/4 cup brown sugar
1/4 cup fructose (fruit sugar)
3/4 cup all-purpose flour
1/4 cup fresh lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large mixing bowl, combine the egg whites and salt. Whip with an electric mixer until soft peaks form. Continue mixing while gradually adding the 1/4 cup of brown sugar and fructose. Whip to stiff peaks, but not blocky.

In a medium bowl, combine the egg yolks, brown sugar and fructose. Whip with an electric mixer until stiff and pale. Gradually mix in the lemon juice. Remove from mixer and fold sifter flour in by hand with a rubber spatula. Fold 1/3 of the egg whites into the yolk mixture until well blended, then fold the yolk mixture into the remaining egg whites. Pour batter evenly into the prepared pan.

Bake for 30 to 45 minutes in the preheated oven, until a toothpick inserted comes out clean. Allow the cake to cool for 10 minutes in the pan before inverting onto a wire rack to cool completely.

Carrot Cake I

Ingredients

3 cups grated carrots
4 eggs
1 1/4 cups vegetable oil
2 cups white sugar
2 cups sifted all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon salt
1/2 teaspoon ground nutmeg
1 cup golden raisins
1 1/4 cups confectioners' sugar
1 (3 ounce) package cream cheese
1 tablespoon light corn syrup
1/2 teaspoon vanilla extract

Directions

Beat together the eggs, oil, and white sugar. Blend mixture for thirty seconds.

Sift together flour, baking powder, baking soda, salt and spices. Add the carrots and raisins. Pour egg mixture into dry ingredients, and mix well.

Pour batter into well greased 10 inch tube or bundt pan. Bake at 350 degrees F (175 degrees C) oven for 60 to 70 minutes. Cool cake on wire rack, and then refrigerate until completely cooled.

To make Cream Cheese Glaze: Blend together confectioners' sugar, cream cheese, corn syrup, and vanilla. Spread over cooled cake.

Diane's German Chocolate Cake

Ingredients

1 (18.25 ounce) package butter cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1/3 cup unsweetened cocoa powder
1 cup buttermilk
1/3 cup vegetable oil
3 eggs
1 (12 fluid ounce) can evaporated milk
1 cup white sugar
1 cup chopped pecans
1 teaspoon vanilla extract
3 egg yolks
1/2 cup butter
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch round cake pans.

Combine the cake mix, instant vanilla pudding, cocoa, buttermilk, vegetable oil and the 3 whole eggs. Mix until blended and pour the batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes or until the cakes test done. Set cakes aside to cool.

In a medium sized sauce pan mix the evaporated milk, white sugar, 3 egg yolks and the butter. Cook over medium heat until the mixture is thick. Remove from heat and beat until partially cooled. Beat in the vanilla. Stir in the flaked coconut and the chopped pecans. Use to fill and frost cake.

Dried Cherry Cake

Ingredients

1/2 cup chopped dried cherries
1/2 cup hot water
1/2 teaspoon almond extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup white sugar
1 (8 ounce) container vanilla yogurt
1/2 cup vegetable oil
1 egg
1 egg white
1/4 cup chopped pecans
1 tablespoon white sugar

Directions

Combine cherries, hot water, and almond extract: let stand 20 minutes. Drain cherries, and pat dry between layers of paper towels. Set aside.

In a large bowl, combine flour, salt, baking powder, and 1 cup white sugar. Add yogurt, eggs, and oil. Stir well. Fold in cherries. Pour batter into a greased and floured 9 inch round cake pan.

Stir pecans and 1 tablespoon white sugar together. Sprinkle on top of batter in pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until wooden pick comes out clean. Cool in pan on wire rack 10 minutes. Serve warm, or at room temperature.

Peach Pound Cake

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
6 eggs
1 teaspoon almond extract
1 teaspoon vanilla extract
3 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup sour cream
2 cups diced fresh or frozen
peaches
confectioners' sugar

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in extracts. combine the flour, baking soda and salt; add to the batter alternately with sour cream. Fold in the peaches.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. cool for 15 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar if desired.

German Sweet Chocolate Cake II

Ingredients

4 (1 ounce) squares German sweet chocolate, chopped
2/3 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 cup buttermilk
2 1/2 cups sifted cake flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt

1 cup evaporated milk
1 cup white sugar
3 egg yolks, lightly beaten
1/2 cup butter
1 teaspoon vanilla extract
1 1/3 cups flaked coconut
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (8 inch) round pans. Sift together the flour, baking powder, baking soda and salt. Set aside. In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the butter and 1 1/2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in melted chocolate and 1 teaspoon vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Pour batter into prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely. When cool, frost between layers and on top of cake.

To make the Frosting: In a large saucepan, combine evaporated milk, 1 cup sugar, egg yolks, 1/2 cup butter and 1 teaspoon vanilla. Cook and stir on medium heat for about 12 minutes, or until thick and golden brown. Remove from heat. Stir in coconut and pecans. Cool to room temperature, and spreading consistency.

Piggy Pudding Dessert Cake

Ingredients

1/2 cup butter
1 1/2 cups all-purpose flour
1 cup chopped walnuts
1 (16 ounce) package frozen
whipped topping, thawed
1 (8 ounce) package cream
cheese
1 cup confectioners' sugar
1 (3.9 ounce) package instant
chocolate pudding mix
3 cups milk
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, combine butter or margarine, flour and chopped walnuts. Mix, then pat into bottom of 9x13 " pan.

Bake at 375 degrees F (190 degrees C) for 20 minutes. Allow to cool.

Beat softened cream cheese with confectioners sugar until smooth. Fold in 1/2 of the whipped topping. Spread over cooled crust.

In a medium bowl, combine chocolate pudding mix with 3 cups milk. Mix well and spread over cream cheese mixture.

Spread remaining 1/2 container of whipped topping over pudding. Sprinkle with 1/2 cup chopped nuts.

General Robert E. Lee Cake II

Ingredients

2 cups all-purpose flour
1/2 teaspoon cream of tartar
1 1/2 teaspoons baking powder
8 egg yolks
2 cups white sugar
8 egg whites
2 teaspoons grated lemon zest
2 tablespoons lemon juice
1/8 teaspoon salt

4 egg yolks
1 1/3 cups white sugar
2 1/2 teaspoons grated lemon
zest
1/3 cup lemon juice
1/4 cup butter

1/3 cup butter, softened
4 cups confectioners' sugar
3 tablespoons grated orange zest
2 1/2 tablespoons orange juice
1 1/2 teaspoons grated lemon
zest
1 1/2 tablespoons lemon juice
1/2 cup flaked coconut

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 9 inch pans. Sift together the flour, baking powder, and cream of tartar. Set aside.

In a medium bowl, beat together the 8 egg yolks and 2 cups sugar until thick and pale. Stir in the 2 teaspoons lemon zest and 2 tablespoons lemon juice. In a large glass or metal mixing bowl, beat egg whites and salt until soft peaks form. Fold whites into the egg yolk mixture alternately with the flour mixture. Spread evenly into the prepared pans.

Bake for 25 to 30 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Let layers cool in the pan for 15 minutes before inverting onto wire racks to cool completely. Using a long serrated knife, slice the layers in half horizontally.

To make the filling: In the top of a double boiler, combine the 1 1/3 cup sugar, 4 egg yolks, 2 1/2 teaspoon lemon zest and 1/3 cup lemon juice. Cook over high heat, stirring constantly, until the sugar is dissolved and mixture thickens. Remove from heat, and stir in the butter. Cool to room temperature before filling cake.

To make the frosting: In a medium bowl, cream the 1/3 cup butter until light and fluffy. Gradually add the confectioners sugar and mix in the orange zest, orange juice, lemon zest and lemon juice. Finally, stir in coconut. Frost the outside of the filled cake.

White Chocolate Fudge Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 1/4 cups water
3 egg whites
1/3 cup vegetable oil
1 teaspoon vanilla extract
3 (1 ounce) squares white chocolate, melted
FILLING:
3/4 cup semisweet chocolate chips
2 tablespoons butter (no substitutes)
FROSTING:
1 (16 ounce) can vanilla frosting
3 (1 ounce) squares white chocolate, melted
1 teaspoon vanilla extract
1 (8 ounce) carton frozen whipped topping, thawed

Directions

In a mixing bowl, combine the dry cake mix, water, egg whites, oil and vanilla. Beat on low for 2 minutes. Stir in white chocolate. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes.

Meanwhile, in a microwave or heavy saucepan over low heat, melt chocolate chips and butter; stir until smooth. Carefully spread over warm cake. Cool completely.

In a mixing bowl, beat frosting; stir in white chocolate and vanilla. Fold in whipped topping; frost cake. Store in the refrigerator.

Depression Cake III

Ingredients

2 cups strong brewed coffee
1 1/2 cups white sugar
1/2 cup butter
1 cup raisins
1 teaspoon ground allspice
1 teaspoon ground cinnamon
3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking soda and baking powder. Set aside.

In a large saucepan combine the coffee, sugar, butter, raisins, allspice and cinnamon. Bring to a boil, remove from heat and set aside to cool to room temperature.

Stir in flour mixture until well combined. Pour into a 9x13 inch pan. Bake in preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of cake comes out clean.

Whiskey Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
5 eggs
1/2 cup milk
1/2 cup whiskey
3/4 cup butter, cut into pieces
1 (11 ounce) package butterscotch chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, milk, whiskey and butter. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Reserve a 1/4 cup each of the butterscotch chips and walnuts for the top of the cake. Stir in the remaining butterscotch chips and walnuts to the batter. Pour batter into prepared pan and sprinkle with reserved chips and nuts.

Pour batter into prepared pan. Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Mafioso Chocolate Cake

Ingredients

1/2 cup Dutch process cocoa powder
3/4 cup boiling water
1 cup sour cream
1/2 teaspoon baking soda
2 cups sifted cake flour
1/2 cup butter
2 cups white sugar
3 egg whites
1 1/2 teaspoons vanilla extract
6 tablespoons butter, softened
3/4 cup Dutch process cocoa powder
2 2/3 cups confectioners' sugar
1/2 cup milk
1 teaspoon vanilla extract

Directions

In a small bowl, mix together 1/2 cup cocoa and 3/4 cup boiling water; set aside.

In another small bowl, dissolve baking soda in the sour cream by stirring them together.

In a large bowl, cream the 1/2 cup butter and 2 cups sugar. To the butter and sugar mixture, alternately add the sifted flour and the cocoa mixture with the sour cream mixture. Beat until fluffy. Beat the egg whites until stiff and fold in the egg whites and 1 1/2 teaspoons of vanilla.

Grease a 9x13 inch pan and pour the batter into it. Bake at 300 degrees F (150 degrees C) for 50 minutes. Frost with La Famiglia Chocolate Frosting (below).

To Make La Famiglia Chocolate Frosting: Cream 6 tablespoons butter or margarine in a small bowl. Add 3/4 cup cocoa and confectioner's sugar alternately with milk; beat until spreading consistency. More or less milk can be used depending on the texture you want. Blend in the vanilla. This yields about 2 cups of frosting.

Rhubarb Pineapple Upside-Down Cake

Ingredients

1 (20 ounce) can crushed pineapple, drained with juice reserved
3 cups chopped rhubarb
1/2 cup white sugar
1/2 cup packed brown sugar
1 (3 ounce) package strawberry flavored gelatin
2 cups miniature marshmallows
1 (18.25 ounce) package white cake mix

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a medium bowl, mix together the pineapple, rhubarb, white sugar, brown sugar, gelatin, and marshmallows. Pour evenly in the bottom of the prepared pan. In the same bowl, prepare the cake mix according to package directions, substituting the reserved pineapple juice for the as much water in the recipe as you can. pour over the fruit, and spread evenly.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center of the cake comes out clean. Invert the cake onto a serving platter while still warm, or cut into pieces, and turn upside-down when serving.

Dark Chocolate Cream Cheese Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1/2 cup unsweetened cocoa powder
2 teaspoons baking soda
1/2 teaspoon salt
2 cups hot water
1 tablespoon instant coffee powder
2/3 cup vegetable oil
2 tablespoons white vinegar
2 teaspoons vanilla extract
2 eggs
1/4 cup white sugar

1 (8 ounce) package cream cheese
1/4 cup white sugar
1/2 teaspoon vanilla extract
1 egg
1 cup semisweet chocolate chips
1 cup finely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together the flour, sugar, cocoa, baking soda and salt. Combine the hot water and instant coffee, then add to the dry ingredients along with the oil, vinegar, vanilla and eggs. Mix until smooth and well blended. Spread batter evenly into the prepared pan. Sprinkle with the 1/4 cup of sugar.

Bake for 45 to 60 minutes in the preheated oven, until a toothpick inserted comes out clean.

Make the topping while the cake is cooling. In a medium-size mixing bowl, beat together the cream cheese, sugar, vanilla and egg until smooth. Stir in the chocolate chips and walnuts. Spread over cooled cake.

Spicy Apple Cake

Ingredients

1/2 cup shortening
1 cup brown sugar
1/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup milk
2 cups apple - peeled, cored, and chopped
1/4 cup shortening
2 cups sifted confectioners' sugar
1/4 teaspoon ground cinnamon
1 pinch ground nutmeg
1/4 cup evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. Sift together the flour, baking powder, baking soda, salt, cinnamon and nutmeg. Set aside.

In a large bowl, cream together the shortening, brown sugar and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the chopped apples.

Spread batter evenly in prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a medium bowl, combine 1/4 cup shortening, confectioners' sugar, cinnamon and nutmeg. Beat until light and creamy. Beat in the milk, one tablespoon at a time, until desired spreading consistency is achieved. Spread over top of cooled cake.

Sour Cream Pound Cake

Ingredients

1 1/2 cups all-purpose flour
1 1/2 cups white sugar
1/2 cup butter
1/2 cup sour cream
3 eggs
1 pinch baking soda

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 8x4 inch loaf pan.

In a large bowl, cream butter and sugar until light and fluffy. Add sour cream and eggs.

Add flour and pinch of soda, mix well. Pour into a 8x4 inch loaf pan.

Bake at 375 degrees F (190 degrees C) for 1 hour, or until a toothpick inserted into center of cake comes out clean.

Sock it to Me Cake II

Ingredients

1 (18.25 ounce) package butter cake mix
4 eggs
2 cups sour cream
1 teaspoon vanilla extract
1 cup white sugar
2/3 cup vegetable oil
1 cup chopped pecans
1/2 cup butter
1 cup white sugar
1/2 cup buttermilk
1 teaspoon baking soda
1 teaspoon ground cinnamon
3/4 cup packed brown sugar

Directions

Mix together the cake mix and eggs. Fold in the sour cream. Mix in the vanilla, 1 cup sugar, oil and pecans.

Pour half of batter into a 9 x 13 inch pan. Combine the ground cinnamon and brown sugar. Sprinkle over the batter. Pour the other half of the batter over top.

Bake at 350 degrees F (175 degrees C) for 50 minutes.

To make Icing: Bring to a boil 1/2 cup butter or margarine, 1 cup sugar, buttermilk and baking soda. Prick cake all over with fork and pour hot icing on cake.

Spiced Farmhouse Fairy Cakes

Ingredients

3/4 cup superfine sugar
1/2 cup margarine
2 eggs
1 teaspoon cinnamon
1 pinch ginger
1 1/2 cups self-rising flour
1/4 cup confectioners' sugar
1 pinch cardamom (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lay out about 18 cupcake (muffin) papers on a baking sheet or place them in a muffin pan.

In a medium bowl, cream together the sugar and margarine until light and fluffy. Beat in the eggs one at a time using an electric mixer, or the whole thing may be mixed in a blender. Add cinnamon and ginger to the batter and mix well. Stir in the flour until well blended. Spoon a generous tablespoon of the batter into each paper, and level it out.

Bake for 15 to 20 minutes in the preheated oven, until the tops spring back when lightly pressed. Dust with confectioners' sugar and cardamom when cooled.

Zucchini Cake III

Ingredients

- 4 eggs
- 2 cups white sugar
- 1 cup vegetable oil
- 2 cups all-purpose flour
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 (8 ounce) can crushed pineapple, drained
- 1 cup chopped walnuts
- 2 cups grated zucchini
- 2 teaspoons vanilla extract
- 1 cup confectioners' sugar
- 2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a tube pan.

Sift together flour, cinnamon, salt, baking powder, and baking soda on to a piece of waxed paper.

In a large bowl, beat eggs and sugar until light colored. Mix in oil. Add sifted ingredients to egg mixture, and beat for 2 minutes. Stir in pineapple, chopped nuts, vanilla, and zucchini. Mix thoroughly. Pour batter into prepared pan.

Bake for 80 minutes, or until tester inserted in the center of the cake comes out clean. Cool for 30 minutes.

To Make Glaze: In a small bowl, combine the confectioners' sugar and the milk. When cake has cooled, pour glaze over cake.

Snickerdoodle Cake II

Ingredients

1/4 cup white sugar
1/2 teaspoon ground cinnamon
1 tablespoon butter
1 3/4 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 cup white sugar
1/4 cup shortening
1 egg
3/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan. Make topping by mixing 1/4 cup sugar and 1/2 teaspoon cinnamon with 1 tablespoon butter. Set aside.

In a large bowl mix flour, baking powder and 1/2 cup sugar. Cut in shortening to a fine grain. In a separate small bowl beat egg, then pour in milk and mix together. Beat into dry mixture with minimum of strokes.

Spread batter into prepared pan and sprinkle with topping. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Serve warm.

Easter Lamb Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (16 ounce) can white frosting
3 cups flaked coconut
2 black jellybeans
1 black shoestring licorice
2 drops green food coloring

Directions

Prepare cake mix according to package directions and bake in two halves of a stand-up lamb cake pan. Cool completely.

Stick the two halves of the lamb together using white frosting. Sit the lamb up and frost the entire lamb. Coat the entire lamb with coconut. Decorate with jelly beans for eyes, and licorice for whiskers. Tint any remaining coconut with green food color and use as grass.

Herman Coffee Cake

Ingredients

2 cups Herman Sourdough Starter
2/3 cup vegetable oil
2 eggs
2 cups all-purpose flour
1 1/2 teaspoons ground cinnamon
1/2 teaspoon baking soda
2 teaspoons baking powder
1/2 teaspoon salt
1 cup white sugar
1 cup chopped pecans
1 cup raisins
1 cup packed brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/4 cup margarine, softened
1/2 cup margarine
1/4 cup milk
1 cup packed brown sugar

Directions

Bring Herman Starter to room temperature.

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour one 9x13 inch baking pan.

Stir together Herman Starter, oil and beaten eggs.

Stir together the flour, cinnamon, baking soda, baking powder, salt and white sugar. Stir in nuts and raisins. Add the flour mixture to the egg mixture and stir well. Pour into the prepared pan and sprinkle with the topping.

To Make Topping: Combine the 1 cup brown sugar, 3 tablespoons flour, 1 teaspoon cinnamon. Cut in 1/4 cup softened butter, until the mixture resembles very coarse crumbs.

Bake in a preheated 350 degrees F (175 degrees C) for 30 to 40 minutes. While still hot pour glaze over the top and serve.

To Make Glaze: In a small saucepan, melt 1/2 cup butter or margarine. Stir in the milk and 1 cup brown sugar. Bring to a boil and let boil for 3 minutes. Immediately pour over hot cake.

Million Dollar Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
8 ounces cream cheese
1 1/2 cups confectioners' sugar
1 (20 ounce) can crushed pineapple with juice
2 (8 ounce) cans mandarin oranges, drained
1 (3.5 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed

Directions

Mix and bake cake mix as per package instruction for two 8 or 9 inch round layers. Let layers cool, and then split each layer in half so as to have 4 layers.

In a large bowl, whip cream cheese until soft, and then gradually mix in confectioners' sugar. Stir in the pineapple with juice and the drained mandarin oranges, reserving about 5 mandarin orange slices to decorate the top of cake. Mix in the dry pudding mix. Fold in the whipped topping.

Place one cake layer on a cake plate cut side up; spread with frosting. Place another layer cut side down on the first one, and top with more frosting. Repeat until all layers are used, spreading last bit of frosting on top and sides of cake. Decorate with reserved mandarin orange slices. Refrigerate overnight before serving.

Chocolate Chip Amaretto Pound Cake

Ingredients

3 eggs
1 (18.25 ounce) package devil's
food cake mix
1/3 cup vegetable oil
1 cup water
2 tablespoons almond extract
1 cup semisweet chocolate chips
1/4 cup confectioners' sugar for
dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease the bundt pan.

Mix eggs, cake mix, oil, water and almond extract with electric beater. Stir in chocolate chips.

Pour into prepared pan. Bake approximately 1 hour or until cake tests done. Cool, then dust with confectioners' sugar.

Chocolate Mousse Cake V

Ingredients

12 1/2 ounces bittersweet chocolate, chopped
1/8 cup unsalted butter
12 egg yolks
1/4 cup white sugar
12 egg whites
1/8 cup white sugar
1 1/4 cups heavy cream
1 tablespoon unsweetened cocoa powder, for dusting

Directions

Preheat oven to 300 degrees F (150 degrees C). Butter a 9 inch springform pan, and line bottom with parchment paper.

In the top of a double boiler, heat chocolate and unsalted butter, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, beat egg yolks and 1/4 cup sugar until thick and lemon-colored. Fold into chocolate mixture; set aside. In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add 1/8 cup sugar, continuing to beat until stiff peaks form. Fold 1/3 of the whites into the chocolate mixture, then quickly fold in remaining whites until no streaks remain. Pour 2/3 of mixture into prepared pan.

Bake in the preheated oven for 40 minutes, or until filling is just firm in the center. Allow to cool, then remove from pan and refrigerate 1 hour.

In a medium bowl, whip cream to soft peaks and fold into remaining chocolate mixture. Cover and refrigerate.

Spread remaining mousse over cooled cake and dust with cocoa.

Red Velvet Cake IV

Ingredients

1 cup butter, softened
3 cups white sugar
6 eggs
1 ounce red food coloring
3 tablespoons unsweetened cocoa powder
3 cups all-purpose flour
1 cup buttermilk
1 teaspoon vanilla extract
1/2 teaspoon salt
1 teaspoon baking soda
1 tablespoon white vinegar

2 (8 ounce) packages cream cheese
12 ounces white chocolate
1 cup butter, softened

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour three 8 inch pans.

In a large bowl, cream 1 cup butter with sugar. Add eggs one at a time, beating well after each addition. Mix food coloring with cocoa and add to mixture.

Add flour alternately with buttermilk. Add vanilla and salt.

Mix baking soda with vinegar, and gently stir into mixture. Be careful not to over mix.

Divide batter into three prepared 8 inch round pans. Bake at 325 degrees F (165 degrees C) for 25 minutes. Allow to cool.

To make the White Chocolate Cream Cheese Icing: Melt the white chocolate and allow to cool to lukewarm. In a large bowl, beat the cream cheese until light and fluffy. Gradually beat in melted white chocolate and softened butter. Beat until it is the consistency of whipped cream, then use to fill and frost the cake.

Dee's Hot Milk Sponge Cake

Ingredients

3/4 cup milk
2 tablespoons butter
3 eggs
1 1/2 cups white sugar
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one large loaf pan or one 10 inch tube pan.

In a saucepan over medium-low heat the milk and the butter. Do not boil.

In a large bowl beat the eggs until light colored. Gradually add the sugar to the eggs then stir in the flour and baking powder. Stir in the hot milk and butter. Beat only until combined. Stir in the vanilla. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes. Let cake cool in pan for 10 minutes. Remove cake from the pan and cool on a wire rack.

Margarita Cake

Ingredients

1 (18.25 ounce) package orange cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1/2 cup vegetable oil
2/3 cup water
1/4 cup lemon juice
1/4 cup tequila
2 tablespoons triple sec liqueur

1 cup confectioners' sugar
1 tablespoon tequila
2 tablespoons triple sec liqueur
2 tablespoons lime juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl combine cake mix, pudding mix, eggs, oil, water, lemon juice 1/4 cup tequila and 2 tablespoons triple sec. Beat for 2 minutes.

Pour batter into prepared pan. Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan for 10 minutes; remove to rack and pour glaze over cake while still warm.

To make the glaze: In a small bowl, combine confectioners' sugar with 1 tablespoon tequila, 2 tablespoons triple sec and 2 tablespoons lime juice. Mix until smooth.

Elvis Presley Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (8 ounce) can crushed pineapple with juice
2 cups white sugar
1 (8 ounce) package cream cheese
1/2 cup butter, softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Prepare cake according to instructions on package. Bake in a 9x13 inch pan. Allow to cool.

Combine pineapple and sugar in saucepan. Bring to a boil. Spoon over cooled cake.

In a large bowl, cream butter and cream cheese until smooth. Add powdered sugar and beat until smooth. Add vanilla. Add pecans and mix well.

Spread cream cheese frosting over cake.

Cherry Chocolate Marble Cake

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
3 eggs
6 tablespoons maraschino cherry
juice
6 tablespoons water
1 teaspoon almond extract
3 3/4 cups all-purpose flour
2 1/4 teaspoons baking soda
3/4 teaspoon salt
1 1/2 cups sour cream
3/4 cup chopped maraschino
cherries, drained
3/4 cup chopped walnuts, toasted
3 (1 ounce) squares unsweetened
chocolate, melted
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Add the cherry juice, water and extract; mix well. Combine flour, baking soda and salt; add to creamed mixture alternately with sour cream. Mix just until combined.

Divide batter in half. To one portion, add cherries and walnuts; mix well. To the second portion, add chocolate; mix well. Spoon half of the cherry mixture into a greased and floured 10-in. fluted tube pan. Cover with half of the chocolate mixture. Repeat layers. Bake at 350 degrees F for 1 hour and 15 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes; remove from pan to a wire rack to cool completely. Dust with confectioners' sugar if desired.

Rhubarb Pudding Cake

Ingredients

3 cups diced fresh or frozen
rhubarb
1 cup all-purpose flour
3/4 cup sugar
1/3 cup milk
3 tablespoons butter or margarine,
melted
1 teaspoon baking powder
1/4 teaspoon salt
1/4 teaspoon vanilla extract
TOPPING:
1 cup sugar
1 tablespoon cornstarch
1 cup boiling water
1/2 teaspoon ground cinnamon

Directions

Place rhubarb in a greased 8-in. square baking pan. In a small bowl, mix flour, sugar, milk, butter, baking powder, salt and vanilla (mixture will be stiff). Spread over rhubarb. For topping, combine sugar and cornstarch. Sprinkle over dough. Pour water over all; do not stir. Sprinkle cinnamon on top. Bake at 350 degrees F for 55-65 minutes or until pudding tests done.

Butter Pecan Cake

Ingredients

3 tablespoons butter or margarine, melted
1 1/3 cups chopped pecans
2/3 cup butter or margarine, softened
1 1/3 cups sugar
2 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
2/3 cup milk
1 1/2 teaspoons vanilla extract
BUTTER PECAN FROSTING:
3 tablespoons butter or margarine, softened
3 cups confectioners' sugar
3 tablespoons milk
3/4 teaspoon vanilla extract

Directions

Pour melted butter into a baking pan. Stir in pecans. Toast at 350 degrees F for 10 minutes. Set aside to cool.

In a mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder and salt; add to creamed mixture alternately with milk, beginning and ending with dry ingredients. Stir in vanilla and 1 cup toasted pecans. Pour batter into two greased and floured 8-in. round cake pans. Bake at 350 degrees F for 30-35 minutes or until the cakes test done. Cool in pans 5 minutes. Remove from pans and cool thoroughly on wire rack.

Meanwhile, for frosting, cream butter and sugar. Add milk and vanilla, beating until light and fluffy. Add additional milk if needed. Stir in remaining toasted pecans. Spread between the layers and over the top and sides of the cake.

Depression Cake II

Ingredients

2 cups packed brown sugar
2 cups hot water
2 tablespoons bacon grease
2 cups raisins
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves

Directions

In a medium saucepan combine the brown sugar, hot water, bacon grease, and raisins, over medium heat. Bring to a boil for 5 minutes, then set aside to cool.

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8x4 inch loaf pans.

In a large bowl, stir together the flour, salt, baking soda, cinnamon, and cloves. Add the ingredients from the saucepan and mix until well blended. Divide evenly between the two prepared pans.

Bake for 45 to 50 minutes in the preheated oven. Cool in pans for 10 minutes before removing to a wire rack to cool completely.

Chocolate Rum Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
4 eggs
1/2 cup water
1/2 cup vegetable oil
1/2 cup white rum
1/2 cup chopped nuts
1/2 cup butter
1 cup white sugar
1/4 cup white rum
1/4 cup water

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch bundt pan. Place chopped nuts in the bottom of the bundt pan.

With an electric mixer beat cake mix, pudding mix, eggs, oil, 1/2 cup of the water, and 1/2 cup of the rum on high speed for 2 minutes. Pour batter over into prepared pan over the top of the chopped nuts.

Bake at 325 degrees F (165 degrees C) for 50 to 60 minutes. Pour rum glaze over cake as soon as you remove it from the oven. Let cake stand for 30 minutes then turn out onto a serving dish.

To Make Rum Glaze: In a saucepan combine the butter or margarine, sugar, 1/4 cup of the rum, and 1/4 cup of the water. Bring mixture to a boil and cook for 2 minutes. Pour immediately over still warm cake.

Dairy Free Cinnamon Streusel Coffee Cake

Ingredients

1/3 cup dairy free pancake mix
(such as Bisquick®)
1/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
3 tablespoons unsalted margarine

2 cups dairy free pancake mix
(such as Bisquick®)
2/3 cup soy milk
2 tablespoons white sugar
1 egg, lightly beaten

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease an 8-inch square baking pan and set aside.

To make the streusel, combine 1/3 cup pancake mix, brown sugar, and cinnamon in a mixing bowl. Cut in the margarine until mixture is crumbly. (This can also be done in the food processor: pulse mixture 2 to 3 times to combine.)

Stir together the 2 cups of pancake mix, soy milk, sugar, and egg just until combined. Spread into prepared pan. Sprinkle with cinnamon streusel.

Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool before serving.

Kayla's Southern Pecan Mist Cake

Ingredients

12 egg yolks
12 egg whites
1/2 teaspoon salt
3 1/8 cups sifted confectioners'
sugar
3 cups ground pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Line the bottom of a 10 inch tube pan with parchment paper (do not grease the paper). Separate eggs while cold, but let them come to room temperature before making the cake.

In a large mixing bowl, beat egg yolks until very thick and lemon colored. In another bowl, beat egg whites and salt until foamy. Gradually add sifted powdered sugar to egg whites and continue to beat until stiff, but not dry. Fold 1/3 of the whites into the yolks, then fold in the remaining whites. Gently fold ground pecans into egg mixture.

Pour batter into pan. Bake at 350 degrees F (175 degrees C) for 50 minutes or until a cake tester comes out clean and the top of the cake is light brown. Remove from oven and invert pan to cool. Cool cake completely before removing from pan.

Golden Sponge Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup milk
5 tablespoons all-purpose flour
1 cup white sugar
1/2 teaspoon salt
1/2 cup shortening
1/2 cup butter, softened
1 teaspoon vanilla extract

Directions

Grease and flour a 9x13 inch pan. Line the bottom of pan with parchment paper. Prepare the cake mix according to directions on package. After baking, let cool completely. While cake is cooling, prepare the filling.

To Make The Filling: In a small saucepan over medium low heat, combine flour and milk. Cook, stirring constantly, until mixture thickens and boils. Remove from heat and cool completely.

In a small bowl, beat flour and milk mixture until fluffy. Add sugar and salt and beat well. Add shortening and beat well. Add butter and beat well. Add vanilla and incorporate thoroughly. Total mixing time should be 8 to 10 minutes, beating very well with each addition. This creates a light and fluffy filling.

Remove cake from pan and split lengthwise. Spread filling over layer and replace top layer. Cover with plastic wrap and refrigerate overnight. Let cake stand at least one day to develop flavor.

Never Fail Applesauce Spice Cake

Ingredients

2 1/2 cups all-purpose flour
1 3/4 cups white sugar
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1/2 teaspoon baking powder
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 cup butter
1/2 cup buttermilk
1 1/2 cups applesauce
2 eggs
3/4 cup chopped walnuts
1/4 cup butter
1 cup chopped pecans
4 cups confectioners' sugar
1 (8 ounce) package cream
cheese, softened
1 1/2 teaspoons vanilla extract

Directions

Sift flour, white sugar, soda, salt, baking powder, and spices into a large mixing bowl. Mix in 1/2 cup butter or margarine, buttermilk, and applesauce. Beat for 2 minutes with an electric mixer on medium speed. Beat in eggs. Fold in 3/4 cup chopped nuts. Pour batter into a greased and floured 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 50 minutes.

Mix confectioners' sugar, cream cheese, and vanilla until smooth. Melt 1/4 cup butter over medium heat, and add 1 cup chopped pecans. Keep stirring until browned. Stir cooled pecans into cream cheese mixture. Frost the cooled cake.

Peanut Butter Sheet Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup water
3/4 cup butter or margarine,
softened
1/2 cup peanut butter
1/4 cup vegetable oil
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract

2/3 cup white sugar
1/3 cup evaporated milk
1 tablespoon butter or margarine
1/3 cup chunky peanut butter
1/3 cup miniature marshmallows
1/2 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 10x15x1 inch jellyroll pan.

In a large bowl, stir together the flour, 2 cups sugar, baking soda and salt. Set aside. Combine the water and 3/4 cup of butter in a saucepan, and bring to a boil. Remove from the heat and stir in 1/2 cup peanut butter and vegetable oil until well blended. Stir this mixture into the dry ingredients. Combine the eggs, buttermilk and vanilla; stir into the peanut butter mixture until well blended. Spread the batter evenly in the prepared pan.

Bake for 18 to 26 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean.

While the cake bakes, place 2/3 cup sugar, evaporated milk, and butter in a saucepan. Bring to a boil, stirring constantly. Cook stirring for 2 minutes. Remove from heat and stir in the peanut butter, marshmallows and vanilla until marshmallows are melted and the mixture is smooth.

Spoon the frosting over the warm cake and spread in an even layer. Allow to cool before cutting and serving.

Traditional Chinese Steamed Cake (Fa Gao)

Ingredients

2 teaspoons active dry yeast
1/2 cup warm water
1 egg
1/3 cup melted butter
1/4 teaspoon vanilla extract
1/2 cup milk
1 1/2 cups cake flour
1/2 cup cornmeal
1/3 cup superfine sugar
1/2 teaspoon salt
1/4 cup raisins (optional)

Directions

Sprinkle the yeast over 1/2 cup of warm water in a small bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam.

Beat egg, melted butter, vanilla extract, and milk together in a large bowl, until smooth. Sift cake flour, cornmeal, sugar, and salt together in a small bowl, then stir the flour mixture into the egg mixture, mixing until just combined. Stir in the yeast mixture until smooth. Cover with a light cloth and let rise in a warm place (80 to 95 degrees F (27 to 35 degrees C) until doubled in volume, 1 to 2 hours. Pour mixture into a 9 inch round pan lined with parchment paper. Sprinkle with raisins.

Place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the cake, recover, and steam until a toothpick inserted into the center comes out clean, about 25 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Chocolate Cake Boiling Icing

Ingredients

5 tablespoons butter, melted
1/2 cup brown sugar
5 tablespoons heavy whipping cream
1/2 cup flaked coconut

Directions

Preheat oven to broil.

In a medium bowl, stir together the melted butter, brown sugar and cream until well blended. Then mix in the coconut. spread over any cake in a 9x13 inch pan.

Place under the preheated broiler for 3 to 5 minutes, until the mixture is bubbly and golden. Be careful not to burn.

Italian Cassata Cake

Ingredients

1/3 cup dried currants
5 tablespoons Marsala wine
1 (16.5 ounce) can pitted dark sweet cherries, drained with syrup reserved
1 pint ricotta cheese
1/4 cup white sugar
2 tablespoons heavy cream
1 (12 ounce) package prepared pound cake
12 (1 ounce) squares semisweet chocolate, chopped
1/4 cup Marsala wine
1 cup unsalted butter

Directions

Combine dried currants and 2 tablespoons Marsala in small bowl. Let soak for 15 minutes. Drain cherries and cut into eighths; drain on paper towels. Drain currants.

In a food processor, puree ricotta cheese, sugar, 3 tablespoons Marsala and whipping cream until smooth. Transfer to medium bowl. Gently mix in currants and cherries.

Peel any loose crust from pound cake and discard. Cut pound cake lengthwise into 3 horizontal layers. Place bottom layer on serving platter. Spread half of filling over. Place second pound cake layer on top of filling. Spread remaining filling over. Arrange third pound cake layer on top of filling. Smooth sides with rubber spatula. Refrigerate cassata until filling is firm, about 2 hours.

To make the chocolate frosting: Combine 1/2 cup reserved cherry syrup, semisweet chocolate and 1/4 cup Marsala in heavy medium saucepan. Stir over low heat until chocolate melts and mixture is smooth. Remove from heat. Add unsalted butter a few pieces at a time and whisk until melted. Refrigerate frosting until thickened to spreading consistency, stirring occasionally, about 20 minutes.

Slide sheets of waxed paper under edges of cassata to protect the serving dish. Put 1 cup chocolate frosting to pastry bag fitted with medium star tip. Spread remaining chocolate frosting over sides and top of cassata. Pipe frosting in pastry bag in swirls on long sides and in rosettes along upper edges of cassata. Refrigerate for several hours until set. Let cassata stand at room temperature 20 minutes before serving.

Dirt Cake III

Ingredients

1 (20 ounce) package chocolate sandwich cookies
1/2 cup butter, melted
2 (3.5 ounce) packages instant vanilla pudding mix
3 cups milk
1 (8 ounce) package cream cheese
1 (8 ounce) container frozen whipped topping, thawed

Directions

Using a blender or food processor, crush 2/3 of the cookies. Stir in the melted butter, then press into a 9x13 inch baking pan.

In a medium bowl, stir together instant pudding and milk. chill in freezer until thickened. Using an electric mixer, beat the cream cheese into the pudding. Fold the dessert topping into the pudding mixture by hand.

Spread over the prepared crust. Crush the remaining cookies in the blender, and sprinkle over the top of the pudding layer. chill for at least 4 hours or until serving time.

Classic ANGEL FLAKE Coconut Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (7 ounce) package BAKER'S ANGEL FLAKE Coconut, divided
1 cup cold milk
1 pkg. (4 serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
1/4 cup powdered sugar
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed

Directions

Prepare cake batter as directed on package; stir in 2/3 cup of the coconut. Pour evenly into two 9-inch round baking pans. Bake as directed on package. Cool in pans 10 min.; remove to wire racks. Cool cakes completely.

Pour milk into medium bowl. Add dry pudding mix and sugar. Beat with wire whisk 2 min. or until well blended. (Mixture will be thick.) Gently stir in whipped topping. Refrigerate 15 min.

Place one cake layer on serving plate; spread top with 1 cup of the pudding mixture. Sprinkle with 3/4 cup of the remaining coconut; cover with second cake layer. Spread top and side with remaining pudding mixture; press remaining coconut into pudding mixture. Refrigerate at least 1 hour. Store leftovers in refrigerator.

Norwegian Hazelnut Cake

Ingredients

3/4 cup hazelnuts
1/2 cup butter
1 1/2 cups white sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup heavy whipping cream
1 cup semisweet chocolate chips
3 eggs
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease the bottom of one 10 inch springform pan.

Reserve 8 whole nuts for garnish. Pulse the remaining nuts in a food processor until ground, and reserve 1 tablespoon of ground nuts for garnish.

Melt margarine or butter in a small saucepan over low heat, cool.

In a large bowl beat eggs, sugar, and 1 teaspoon vanilla extract until thick and lemon colored (about 2 to 3 minutes). Add flour, baking powder, salt, and ground nuts, mix well. Continue to beat mixture while slowly adding the cooled melted butter or margarine until blended (mixture will be thick). Spread batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until a toothpick inserted in the center comes out clean. Cool in pan for 15 minutes then remove sides of pan. Remove pan bottom and invert onto a serving plate. Cover with a cloth towel and cool for another 30 minutes before glazing.

To Make Glaze: In a medium saucepan bring whipping cream just to a boil, remove from heat and stir in the semi-sweet chocolate chips until melted and smooth. Stir in 1/2 teaspoon vanilla extract. Spread glaze over top of cooled cake, allowing it to run down the sides. Sprinkle reserved ground nuts around top edge and arrange whole nuts over ground nuts. Enjoy!

Yogurt Cake

Ingredients

1 cup margarine, softened
2 cups white sugar
3 eggs
1 teaspoon lemon extract
2 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 (8 ounce) container lemon
flavored yogurt

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch bundt pan. Sift together the flour, baking soda and salt. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the lemon extract. Alternately beat in the flour mixture and the yogurt, mixing just until incorporated.

Pour batter into a 10 inch Bundt pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 10 minutes in the pan, then turn out onto a wire rack and cool completely.

Lazy Dazy Cake II

Ingredients

4 eggs
2 cups white sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
4 teaspoons butter
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a medium bowl, whip the eggs, sugar, and vanilla until thick and pale. Combine the flour, baking powder and salt, stir into the egg mixture by hand. Scald the milk and butter in the microwave oven or in a saucepan over medium heat. Stir into the batter. Pour into the prepared pan.

Bake for 30 to 40 minutes in the preheated oven, until a toothpick inserted comes out clean. When cool, dust with confectioners' sugar.

Best Carrot Cake Ever

Ingredients

- 6 cups grated carrots
- 1 cup brown sugar
- 1 cup raisins
- 4 eggs
- 1 1/2 cups white sugar
- 1 cup vegetable oil
- 2 teaspoons vanilla extract
- 1 cup crushed pineapple, drained
- 3 cups all-purpose flour
- 1 1/2 teaspoons baking soda
- 1 teaspoon salt
- 4 teaspoons ground cinnamon
- 1 cup chopped walnuts

Directions

In a medium bowl, combine grated carrots and brown sugar. Set aside for 60 minutes, then stir in raisins.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 10 inch cake pans.

In a large bowl, beat eggs until light. Gradually beat in the white sugar, oil and vanilla. Stir in the pineapple. Combine the flour, baking soda, salt and cinnamon, stir into the wet mixture until absorbed. Finally stir in the carrot mixture and the walnuts. Pour evenly into the prepared pans.

Bake for 45 to 50 minutes in the preheated oven, until cake tests done with a toothpick. Cool for 10 minutes before removing from pan. When completely cooled, frost with cream cheese frosting.

Basque Cake

Ingredients

1 1/8 cups milk
1/3 cup white sugar
1/3 cup white sugar
2 tablespoons all-purpose flour
2 eggs
1 teaspoon vanilla extract
B
1 1/8 cups all-purpose flour
1/2 teaspoon baking powder
1 1/8 cups white sugar
3 eggs

Directions

To Make the pastry cream Filling: In a sauce pan, combine the milk and 1/3 cup of sugar. Bring to a boil, stirring to dissolve sugar. Remove from heat. In a small bowl, combine 1/3 cup of sugar and 2 tablespoons flour. Beat in the eggs and vanilla.

Mix 1/2 cup of hot milk into egg mixture, then pour the egg mixture back into the saucepan with the hot milk. Return to heat and bring to a boil. Continue cooking over medium heat until mixture thickens and becomes smooth. Remove from heat and let cool for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan. Combine and sift the flour and baking powder. Set aside

Cream 1 1/8 cup sugar and 3 eggs until light and fluffy. Fold in the sifted flour mixture in three increments, being careful not to overmix.

Put half of the dough into the greased pan. Spread the dough so that it covers the bottom of the pan. Place pastry cream to within 3/4 inch of the edge. Add the second half of the cake dough, making sure to enclose all of the filling.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes or until golden brown.

Chocolate Mayonnaise Cake I

Ingredients

4 (1 ounce) squares semisweet chocolate
1 cup mayonnaise
1 1/3 cups water
1 teaspoon vanilla extract
3 eggs
1/4 teaspoon baking powder
1 teaspoon baking soda
1 2/3 cups white sugar
2 1/4 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan.

To a large mixing bowl, add sugar, eggs, and vanilla; beat at high speed for 3 minutes, until nice and light. Add mayonnaise and melted chocolate; beat on low until well blended.

In a separate bowl, mix flour, soda, and baking powder together. Add flour alternately with the water to the chocolate mixture in four additions, beating well after each addition. Pour batter into prepared pan.

Bake for 45 minutes. Cool.

Gooley Butter Cake IV

Ingredients

1/4 cup white sugar
1/4 cup shortening
1/4 teaspoon salt
1 egg
1 (0.6 ounce) cake compressed fresh yeast
1/2 cup warm milk
2 1/2 cups all-purpose flour
1 tablespoon vanilla extract
2 1/2 cups white sugar
1 cup butter
1/8 teaspoon salt
1 egg
1/4 cup light corn syrup
2 1/4 cups all-purpose flour
1/4 cup water
1 tablespoon vanilla extract
1/4 cup confectioners' sugar for dusting

Directions

In a small mixing bowl, dissolve yeast in warm milk. Let stand until creamy, about 10 minutes.

Prepare a sweet dough by creaming 1/4 cup sugar with the shortening and 1/4 teaspoon salt. Add 1 egg and beat with electric mixer one minute until well blended. Add 2 1/2 cups flour, the yeast mixture and 1 tablespoon vanilla. Mix three minutes with dough hook or with hands. Turn dough out on floured board and knead for one minute. Place in a lightly greased bowl, cover with a towel and set in a warm place to rise for one hour.

While dough is rising, prepare the Gooley Butter Topping: In a large bowl, combine 2 1/2 cups sugar, 1 cup butter and a pinch of salt. Add 1 egg and the corn syrup. Mix enough to incorporate. Add 2 1/4 cups flour, 1/4 cup water and 1 teaspoon vanilla. Mix together well and set aside.

Divide dough into two pieces. Place each into a greased 9 inch round cake pan. Crimp edges halfway up sides of pans to keep the gooley butter topping from running out underneath. After dough is spread out, punch holes in dough with fork to keep it from bubbling when baking.

Divide Gooley Butter Topping into two equal parts. Spread over dough in each pan. Let cake stand for 20 minutes.

Preheat oven to 375 degrees F (190 degrees C). Bake cakes in preheated oven 30 minutes. Do not overbake; the topping should stay gooley. After cakes are cool, sprinkle with confectioners' sugar.

Toasted Coconut-Topped Blueberry Cake

Ingredients

Cake:

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups fresh blueberries
1/3 cup vegetable shortening
1 cup white sugar
1 egg
3/4 cup milk

Topping:

3/4 cup white sugar
3/4 cup all-purpose flour
1 teaspoon ground cinnamon
6 tablespoons cold butter
1/2 cup toasted flake coconut

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9x9-inch square baking pan.

Whisk 2 cups flour, baking powder, and salt together in a mixing bowl; set aside. Toss the blueberries in a little of the flour mixture until coated; set aside.

Beat the shortening and 1 cup sugar with an electric mixer in a large bowl until light and fluffy. Beat in the egg. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Fold in the floured blueberries, mixing just enough to evenly combine. Pour the batter into prepared pan.

To make the topping, combine 3/4 cup sugar, 3/4 cup flour, and the cinnamon in a bowl. Cut in the cold butter with a pastry blender until no small pieces of butter remain. Stir in the toasted coconut, then sprinkle the topping evenly over the cake.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 10 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Apricot Sponge Cake

Ingredients

1 1/4 cups cake flour
1 1/4 cups white sugar, divided
1/2 teaspoon salt
1/2 teaspoon baking powder
5 eggs
1/4 cup apricot nectar
1 teaspoon vanilla extract
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together the flour, 3/4 cup sugar, salt, and baking powder. Separate the egg yolks from the whites. Add the egg yolks to the flour mixture along with the apricot juice and vanilla and almond extracts. Beat on low speed of an electric mixer for about 1 minute.

Wash beaters well before beating egg whites. In a glass or metal bowl (don't use plastic) beat the egg whites until fluffy. Gradually beat in 1/2 cup of the sugar and continue beating until stiff peaks form.

Gently fold the egg yolk-flour mixture into the egg whites about 1/4 at time. Don't stir or cake will not be spongy. Gently turn batter into an ungreased tube pan.

Bake for about 40 to 50 minutes. Immediately turn pan upside down and let cool. Once cake is cool remove it from the pan.

Applesauce Cake V

Ingredients

1/2 cup butter
1 1/2 cups white sugar
1 cup applesauce
2 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) round pans, OR 1 (9x13 inch) pan. Sift together the flour, baking soda, salt, cinnamon and nutmeg. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Blend in the applesauce. Beat in the eggs one at a time. Beat in the flour mixture, mixing just until incorporated. Stir in the raisins and walnuts. Spread batter into prepared pan.

Bake in the preheated oven for 25 to 30 minutes for the 8 inch layers, OR 35 to 40 minutes for the 9x13 inch pan. Test to see if a toothpick comes out clean. Cool in the pans for 5 minutes before turning out onto cooling racks.

Southern Style Banana Split Cake

Ingredients

2 cups graham cracker crumbs
3/4 cup white sugar
1/4 pound butter, melted
2 (8 ounce) packages cream cheese
1 1/2 cups confectioners' sugar
4 bananas, sliced
1 (15 ounce) can crushed pineapple, drained
1 (16 ounce) container frozen whipped topping, thawed
1 (16 ounce) jar maraschino cherries, drained
12 ounces crushed peanuts

Directions

Combine the graham cracker crumbs, white sugar and melted butter. Mix together and press into a 9x13 inch cake pan; refrigerate until chilled.

Beat together the cream cheese and confectioners sugar; spread over graham cracker crust.

Layer bananas and pineapple over cream cheese mixture; cover fruit with whipped topping.

Top with cherries and chopped nuts; refrigerate and serve chilled.

Orange Cream Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (.13 ounce) envelope unsweetened orange soft drink mix
3 eggs
1 cup water
1/3 cup vegetable oil
2 (3 ounce) packages orange flavored gelatin mix, divided
1 cup boiling water
1 cup cold water
1 cup cold milk
1 teaspoon vanilla extract
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) carton frozen whipped topping, thawed

Directions

In a mixing bowl, combine cake and drink mixes, eggs, water and oil. Beat on medium speed for 2 minutes. Pour into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Using a meat fork, poke holes in cake. Cool on a wire rack for 30 minutes.

Meanwhile, in a bowl, dissolve one package of gelatin in boiling water. Stir in cold water. Pour over cake. Cover and refrigerate for 2 hours. In a mixing bowl, combine milk, vanilla, pudding mix and remaining gelatin; beat on low for 2 minutes. Let stand for 5 minutes; fold in whipped topping. Frost cake. Refrigerate leftovers.

Easy Apple Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup sour cream
1/2 cup vegetable oil
6 apples - peeled, cored and sliced
1/2 cup white sugar
2 teaspoons ground cinnamon
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together the cake mix and instant pudding mix. Add the eggs, sour cream and oil, mix until well blended. In a small bowl combine the sugar, cinnamon and walnuts.

Pour half of the batter into the prepared pan, then place a layer of sliced apples over the batter and sprinkle with half of the cinnamon walnut mixture. Pour the remaining batter over the top and repeat with the remaining apples and cinnamon walnut mixture.

Bake for 60 to 70 minutes in the preheated oven. Cool for 1/2 hour before removing from pan to cool completely.

Apple Spice Cake

Ingredients

Cake:

1 (18.25 ounce) package spice cake mix
1 (21 ounce) can LUCKY LEAF® Apple Pie Filling
3 large eggs

Icing:

1 (8 ounce) package cream cheese, softened
1 stick butter or margarine, softened
1 cup confectionery sugar
4 tablespoons MUSSELMAN'S® Apple Butter

Directions

Preheat oven to 350 degrees F. Grease pan. Combine dry cake mix with can of LUCKY Leaf Apple Pie Filling and eggs. Blend or stir well. Bake for the amount of time as directed on box cake mix for appropriate pan size. Cool cake, and ice with recipe that follows.

Blend all ingredients until smooth. Spread icing on cooled cake.

Nutty Coffee Cake

Ingredients

2 1/2 cups buttermilk baking mix
1/3 cup white sugar
1 egg
3 tablespoons vegetable oil
2/3 cup milk
1/3 cup chopped walnuts, toasted
1/4 cup white sugar
1 tablespoon grated lemon zest

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour a 9 inch round pan.

In a medium bowl, stir together the biscuit mix and 1/3 cup of sugar. Add the egg, oil, and milk, mix until smooth. Spread evenly into the prepared pan. In another bowl, stir together the chopped nuts, 1/4 cup of sugar and lemon zest. Sprinkle this mixture over the batter in the pan.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the cake comes out clean. Serve warm.

German Apple Dapple Cake

Ingredients

1 1/2 cups vegetable oil
3 eggs
1 cup packed brown sugar
2 teaspoons vanilla extract
1 teaspoon baking soda
1 teaspoon salt
3 cups all-purpose flour
1 cup chopped walnuts
4 cups chopped apples

1 cup packed brown sugar
1/2 cup butter
1/4 cup heavy whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan, or a 10 inch tube pan. Stir the flour, baking soda and salt together and set aside.

In a large bowl, cream the oil, eggs, 1 cup brown sugar and 2 teaspoons vanilla. Add the flour mixture and mix well. Stir in the chopped apples and nuts.

Pour batter into prepared pan. Bake at 350 degrees F (175 degrees C) for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

For the Topping: In a saucepan, combine 1 cup brown sugar, 1/2 cup butter and 1/4 cup cream. Bring to a boil, and continue boiling for 3 minutes. Cool slightly and pour over warm cake.

Chocolate Almond Sheet Cake

Ingredients

3/4 cup butter or margarine
1 cup water
1/4 cup baking cocoa
2 1/2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract
1 teaspoon almond extract

FROSTING:

1/2 cup butter or margarine
1/4 cup milk
3 cups confectioners' sugar
1/4 cup baking cocoa
1 teaspoon vanilla extract

Directions

In a saucepan over medium heat, bring butter, water and cocoa to boil. Remove from the heat and cool to room temperature. In a mixing bowl, combine the flour, sugar, baking soda and salt. Beat in cocoa mixture. Add eggs, buttermilk and extracts; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 20-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes.

Meanwhile, for frosting, place butter and milk in a saucepan. Cook and stir over medium heat until butter is melted. Remove from the heat; add remaining ingredients and beat well. Carefully spread over warm cake. Cool.

MarsB,,ý Bar Cake

Ingredients

6 (1 ounce) squares bittersweet chocolate
1/2 cup unsalted butter
1/2 cup all-purpose flour
4 egg yolks
4 egg whites
1/2 cup white sugar

2 (2.15 ounce) milk chocolate covered caramel and nougat bars
2 tablespoons heavy cream

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch springform pan. In the top of a double boiler, heat chocolate and butter, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

Transfer chocolate mixture to a large bowl. Beat in the flour and egg yolks. In a separate large glass or metal mixing bowl, beat egg whites until foamy. Gradually add sugar, continuing to beat until stiff peaks form. Fold 1/3 of the whites into the chocolate mixture, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan.

Bake in the preheated oven for 35 minutes. Turn off oven, crack the door, and allow cake to cool in oven.

In a saucepan, melt chocolate covered nougat candy bars with the cream. Pour over cooled cake.

Pumpkin-Pecan Cake Roll

Ingredients

3 eggs
1 cup sugar
3/4 cup all-purpose flour
3/4 cup canned pumpkin
1 1/2 teaspoons ground cinnamon
1 teaspoon baking powder
1 teaspoon ground ginger
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1 teaspoon lemon juice
1 cup finely chopped pecans
confectioners' sugar
FILLING:
2 (3 ounce) packages cream
cheese, softened
1/4 cup butter, softened
1 cup confectioners' sugar
1/2 teaspoon vanilla extract

Directions

Line a greased 15-in. x 10-in. x 1-in. baking pan with waxed paper and grease the paper; set aside. In a mixing bowl, beat eggs for 5 minutes. Add the sugar, flour, pumpkin, cinnamon, baking powder, ginger, salt and nutmeg; mix well. Add lemon juice. Spread batter evenly in prepared pan; sprinkle with pecans.

Bake at 375 degrees F for 15 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in towel, jelly-roll style, starting with a short side. Cool completely on a wire rack.

In a large mixing bowl, combine the filing ingredients; beat until smooth. Unroll cake; spread filling over cake to within 1/2 in. of edges. Roll up again; place seam side down on a serving platter. Cover and refrigerate for at least 1 hour before serving.

Irish Whiskey Cake

Ingredients

2 cups golden raisins
3 tablespoons grated lemon zest
1/4 cup whiskey
3/4 cup butter, softened
1 cup light brown sugar
3 egg yolks
3 egg whites
1 1/2 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground cloves
1 teaspoon baking powder
2 cups sifted confectioners' sugar
1 lemon, juiced

Directions

Place the raisins, lemon rind, and whiskey in a small bowl and let them soak overnight. Line bottom of an eight-inch square cake pan with parchment paper that is buttered and dusted with flour. Preheat the oven to 350 degrees F (175 degrees C). Sift the flour, salt, cloves and baking powder into a bowl and set aside.

In a large bowl, cream butter and sugar together until light and fluffy. Add the egg yolks and beat well. Quickly beat in the flour mixture. Stir in the soaked raisins.

In a separate clean bowl, whip the egg whites until stiff and fold them into the mixture. Pour this into your prepared pan and bake at 350 degrees F (175 degrees C) for 45 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool the cake thoroughly on a wire rack.

To make the glaze: Mix the lemon juice with the sifted powdered sugar and just enough whiskey and warm water so that you can drizzle icing over the cake.

Chocolate Mint Cake Squares

Ingredients

1/2 cup butter, softened
1 cup white sugar
4 eggs
16 ounces chocolate syrup
1 teaspoon vanilla extract
1 cup all-purpose flour
1/2 teaspoon salt
2 cups confectioners' sugar
1/2 cup butter
4 tablespoons creme de menthe
liqueur
1 cup semisweet chocolate chips
6 tablespoons butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease one 13x9 inch baking pan.

Cream 1/2 cup butter or margarine with 1 cup white sugar. Beat in the eggs. Stir in the chocolate syrup and vanilla. Mix in the flour and salt. Stir until just combined. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until cake tests done. Let cake cool before frosting with Mint Layer and Chocolate Glaze.

To Make Mint Layer: Combine the confectioners sugar, 1/2 cup butter and the creme de menthe syrup, blend until light. Spread over the top of the cooled cake.

To Make The Chocolate Glaze: Melt the chocolate chips and 6 tablespoons butter together. Let cool slightly then spread over top of the mint layer. Chill cake for at least 3 hours or overnight. Cut into small blocks to serve. This cake needs to be kept refrigerated.

Chocolate Sheet Cake III

Ingredients

1 cup margarine
1/4 cup unsweetened cocoa powder
1 cup water
2 cups all-purpose flour
1 1/2 cups packed brown sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/3 cup sweetened condensed milk
2 eggs
1 teaspoon vanilla extract

1/4 cup margarine
1/4 cup unsweetened cocoa powder
3/4 cup sweetened condensed milk
1 cup confectioners' sugar
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x15 inch jellyroll pan. In small saucepan, melt 1 cup margarine; stir in 1/4 cup cocoa then stir in water. Bring to a boil; remove from heat.

In a large bowl, combine flour, brown sugar, baking soda, cinnamon and salt. Beat in cocoa mixture. Stir in 1/3 cup sweetened condensed milk, eggs and vanilla. Pour into prepared pan.

Bake in the preheated oven for 15 to 20 minutes, or until cake springs back when lightly touched.

To make the Frosting: In small sauce pan, melt 1/4 cup butter; stir in 1/4 cup cocoa and 3/4 cup sweetened condensed milk. Stir in confectioners' sugar and nuts. Spread on warm cake.

Caramel Apple Eclair Cake

Ingredients

5 pounds Golden Delicious apples
- peeled, cored and chopped
1 teaspoon ground cinnamon
1 cup white sugar
1 teaspoon all-purpose flour, or as
needed (optional)
2 (3.5 ounce) packages instant
French vanilla pudding
3 cups milk
1 cup sour cream
1 (8 ounce) container frozen
whipped topping, thawed
1 (14.4 ounce) box cinnamon
graham crackers
1 (18 ounce) container caramel
apple dip
1 tablespoon all-purpose flour
(optional)

Directions

Combine the apples, cinnamon and sugar in a saucepan and set over medium heat. Cook, stirring occasionally, until the apples are tender. If the mixture ends up with a lot of liquid, mix in a little bit of flour, and simmer until thickened. Remove from the heat and allow to cool to room temperature.

In a large bowl, whisk together the instant pudding and milk until smooth. Stir in the sour cream and fold in the whipped topping.

To assemble the cake, line the bottom of a 9x13 inch baking dish with a single layer of cinnamon graham crackers. Use a slotted spoon to make a thin layer of the apple mixture. Top with a generous layer of the pudding, about 1/3. Repeat layers until you have three layers of apples and pudding and four layers of crackers.

Warm the caramel apple dip in the microwave oven until it can be easily poured. Pour this over the top layer of graham crackers. Refrigerate for at least overnight, but up to 24 hours before serving.

Easter Lamb Cake II

Ingredients

2 1/4 cups cake flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 1/4 cups white sugar
1/2 cup butter
1 cup milk
1 teaspoon vanilla extract
4 egg whites

Directions

First, prepare your mold. Coat with vegetable oil, let sit for a few minutes then wipe clean with a paper towel. Then grease and flour your mold, making sure to get all the little areas.

Preheat oven to 375 degrees F (190 degrees C). Sift the cake flour, then sift again with the baking powder and salt; set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Add the flour mixture alternately with the milk. Stir the batter until smooth after each addition. Add the vanilla.

In a large glass or metal mixing bowl, beat egg whites until soft peaks form. Fold 1/3 of the egg whites into the batter to lighten it, then quickly fold in the remaining whites.

Fill the face side of the mold with batter. Move a wooden spoon through the batter GENTLY, to remove any air pockets. Make sure not to disturb the greased and floured surface of the mold. Put the lid on the mold, making sure it locks or ties together securely so that the steam and rising batter do not force the two sections apart.

Put the mold on a cookie sheet in a preheated oven for about 1 hour. Test for doneness by inserting a skewer or wooden toothpick through a steam vent. Put the cake, still in the mold, on a rack for about 15 minutes. CAREFULLY, remove the top of the mold. Before you separate the cake from the bottom let it cool for about 5 more minutes so that all the steam can escape and the cake can firm up some more. After removing the rest of the mold, let the cake cool on the rack completely. DO NOT sit the cake upright until completely cooled. Frost with Seven Minute Icing or any other white icing of your choice and decorate to look like a lamb.

Potato Chocolate Cake

Ingredients

3/4 cup butter or margarine,
softened
2 cups sugar
4 eggs, separated
1 cup mashed potatoes
1/2 cup water
1 teaspoon vanilla extract
2 cups all-purpose flour
3 tablespoons baking cocoa
2 teaspoons baking powder
1 cup chopped walnuts
1 (16 ounce) container chocolate
frosting

Directions

In a large mixing bowl, cream the butter and sugar. Add the egg yolks, potatoes, water and vanilla; mix well. Combine the flour, cocoa and baking powder; add to the creamed mixture. In a small mixing bowl; beat egg whites until stiff peaks form; fold into batter along with walnuts.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Frost with chocolate frosting.

Chocolate Mayonnaise Cake

Ingredients

2 cups all-purpose flour
1 cup sugar
3 tablespoons baking cocoa
2 teaspoons baking soda
1 cup water
1 cup mayonnaise
1 teaspoon vanilla extract
BROWN SUGAR FROSTING:
1/4 cup butter or margarine
1/2 cup packed brown sugar
2 tablespoons milk
1 3/4 cups sifted confectioners'
sugar

Directions

In a large mixing bowl, combine flour, sugar, cocoa and baking soda. Add water, mayonnaise and vanilla; beat at medium speed until thoroughly combined. Pour into greased 9-in. square or 11-in. x 7-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until cake tests done. Cool completely.

For frosting, melt butter in a saucepan. Stir in brown sugar; cook and stir until bubbly. Remove from the heat and stir in milk. Gradually add confectioners' sugar; beat by hand until frosting is of spreading consistency. Immediately frost cake.

Date Nut Loaf Cake

Ingredients

1 cup dates, pitted and chopped
1 cup water
1/2 cup butter
1 cup white sugar
1 teaspoon baking soda
1 1/2 cups all-purpose flour
1 egg, beaten
1 teaspoon vanilla extract
1 cup chopped walnuts

1/4 cup butter
1/3 cup heavy cream
1/2 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. In a saucepan over medium heat, bring dates and water to a boil. Stir in 1/2 cup butter and 1 cup sugar until melted. Remove from heat and stir in baking soda. Let cool for 10 minutes.

Place date mixture into a large bowl. Blend in flour, eggs and vanilla. Stir in chopped walnuts. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Serve slices with Warm Sauce.

To make Warm Sauce: In a saucepan over medium heat, combine 1/4 cup butter with cream and brown sugar. Heat, stirring constantly, until mixture boils and sugar is dissolved.

Chocolate Creme Cakes

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
3/4 cup vegetable oil
3/4 cup water
4 eggs
FILLING:
3 tablespoons all-purpose flour
1 cup milk
1/2 cup butter, softened
1/2 cup shortening
1 cup sugar
1 teaspoon vanilla extract

Directions

In a large mixing bowl, combine cake and pudding mixes, oil, water and eggs; mix well. Pour into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a wire rack to cool completely.

In a small saucepan, combine flour and milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool. In a mixing bowl, cream the butter, shortening, sugar and vanilla; beat in milk mixture until sugar is dissolved, about 5 minutes.

Split cake into two horizontal layers. Spread filling over the bottom layer; cover with top layer. Cut into serving-size pieces. Freeze in an airtight container for up to 1 month. Remove from freezer 1 hour before serving.

Three Layer Coconut Cake

Ingredients

3 cups cake flour
2 cups white sugar
1 teaspoon salt
5 teaspoons baking powder
3/4 cup shortening
1 1/2 cups milk
4 eggs
1 1/2 teaspoons vanilla extract

3 cups white sugar
1 tablespoon light corn syrup
1 cup boiling water
3 egg whites
1 teaspoon vanilla extract
1/2 cup flaked coconut

Directions

Mix flour, 2 cups sugar, salt, and baking powder; add shortening and milk. Beat well. Beat in eggs and 1 1/2 teaspoons vanilla. Spread batter in three greased and floured 9 inch round pans.

Bake for 30 minutes at 350 degrees F (175 degrees C). Cool, and remove from pans.

Mix 3 cups sugar, corn syrup, and 1 cup boiling water in a saucepan; boil until mixture spins thread. Beat egg whites until stiff. Pour syrup over egg whites, beating constantly. Add 1 teaspoon vanilla to flavor the icing. Frost cake, and sprinkle with coconut.

Preheat oven to 350 degrees F (175 degrees C).

Zucchini Cake IV

Ingredients

3 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon baking powder
2 teaspoons baking soda
2 teaspoons ground cinnamon
2 cups white sugar
1 cup vegetable oil
3 eggs
2 teaspoons vanilla extract
1/2 cup chopped walnuts
2 cups grated zucchini

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 4 loaf pans.

In a medium bowl, mix together flour, salt, baking powder, baking soda and cinnamon. Set aside.

In a large bowl, combine sugar, oil, eggs and vanilla. Beat until smooth. Add flour mixture, and beat until smooth. Fold in walnuts and grated zucchini.

Divide batter into 4 well greased loaf pans. Bake at 350 degrees F (175 degrees C) for 60 minutes or until toothpick inserted into middle of cake comes out clean.

Vanilla Wafer Cake III

Ingredients

1 cup butter
2 cups white sugar
6 eggs
1/2 cup milk
1 (12 ounce) package vanilla wafers, crushed
1 cup flaked coconut
1 cup chopped walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour a 9-inch Bundt cake pan.

In a medium bowl, cream together the butter and sugar. Beat in the eggs, one at a time. Next, stir in the milk. Finally, stir in the vanilla wafers, coconut and nuts. Pour into the prepared pan.

Bake for 1 1/2 hours in the preheated oven. Allow cake to cool in the pan for at least 10 minutes before inverting onto a wire rack.

Chocolate Applesauce Cake II

Ingredients

1 (16 ounce) jar applesauce
1 (14 ounce) can sweetened condensed milk
1/2 cup butter, melted
3 eggs
1 (1 ounce) square unsweetened chocolate, melted
2 tablespoons vanilla extract
2 1/2 cups buttermilk baking mix
1/2 teaspoon ground cinnamon
3/4 cup chopped walnuts
1 (16 ounce) package prepared chocolate frosting

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10x15 inch baking pan.

In a large mixing bowl, combine the applesauce, sweetened condensed milk, butter or margarine, eggs, melted chocolate, and vanilla extract. Add the baking mix and cinnamon, and mix well. Stir in nuts. Pour batter into prepared pan.

Bake for 25 to 30 minutes, or until a wooden pick inserted near the center comes out clean. Frost when cool.

Pineapple Upside-Down Cake III

Ingredients

1 (15 ounce) can crushed pineapple
1/4 cup butter, melted
1 cup packed brown sugar
3 cups all-purpose flour
5 teaspoons baking powder
1 cup shortening
1 1/2 cups white sugar
2 eggs
1 tablespoon vanilla extract

Directions

Grease a 9x13 inch pan and preheat oven to 350 degrees F (175 degrees C).

Drain crushed pineapple and reserve juice. Combine margarine, brown sugar, pineapple and 2 tablespoons pineapple juice. Spread onto the bottom of a 9x13 inch pan. Add enough water to remaining juice to make 1 1/3 cup of liquid. Set aside.

Combine flour and baking powder. Set aside.

Cream shortening and white sugar until light and fluffy. Add eggs and vanilla, and beat for 1 minute. Add flour mixture alternately with juice, beginning and ending with the dry ingredients.

Pour over pineapple mixture in pan. Bake at 350 degrees F (175 degrees C) for 40 minutes or until toothpick inserted in center comes out clean. Cool in pan 5 minutes and then turn out.

Blackberry Jam Cake II

Ingredients

1 cup white sugar
2 tablespoons unsweetened cocoa powder
1/2 cup milk
1 teaspoon vanilla extract
2 eggs
1/2 cup butter
1 cup dark brown sugar
1 cup sour milk
1 teaspoon baking soda
2 1/2 cups all-purpose flour
1 1/4 cups blackberry preserves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a saucepan, combine white sugar, cocoa, milk and vanilla. Cook over medium heat until smooth and thickened. Set aside to cool.

In a large bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in the cooked mixture. Combine sour milk and baking soda. Beat in the flour alternately with the sour milk mixture. Stir in blackberry jam. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Coffee Cake Supreme

Ingredients

- 1 cup butter
- 1 cup white sugar
- 3 eggs
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1/2 cup water
- 1 cup sour cream
- 1 cup chopped walnuts
- 1/2 cup white sugar
- 2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan.

In a large bowl, cream together the 1 cup of sugar and butter. Beat in the eggs, one at a time. Combine the flour, baking powder, baking soda, and salt, stir into the creamed mixture. Finally, stir in the water, vanilla and sour cream. In a small bowl, combine the walnuts, remaining sugar and cinnamon. Pour half of the cake batter into the prepared pan. Sprinkle half of the nut mixture over it, then top with the remaining batter, and sprinkle with remaining nut mixture.

Bake for 50 to 60 minutes in the preheated oven. Cool in pan for 10 minutes, then invert onto a wire rack to cool completely.

Lemon Pound Cake II

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3 ounce) package instant lemon pudding mix
4 eggs
1 cup water
1/3 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch bundt pan.

Combine cake mix, pudding mix, eggs, water, and oil in a large bowl. Beat at medium speed for 2 minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes. Let cake cool in pan for 10 minutes then remove from pan and let cool completely. Sprinkle with confectioner's sugar or frost with lemon frosting, if desired.

Swedish Sticky Chocolate Cake (Kladdkaka)

Ingredients

1/2 cup all-purpose flour
1/4 cup unsweetened cocoa powder
1 pinch salt
2 eggs
1 1/3 cups white sugar
1 tablespoon vanilla extract
1/2 cup butter, melted

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease an 8-inch pie plate.

Sift together the flour, cocoa powder, and salt; set aside. Stir the eggs into the sugar until smooth. Add the flour mixture, and stir just until combined. Pour in the vanilla extract and butter; stir until well combined. Pour into prepared pie plate.

Bake on the lower rack of the preheated oven for 35 minutes, or until the center has slightly set. Allow cake to cool for 1 hour in the pie plate. Serve warm, or refrigerate overnight and serve cold.

Chiffon Cake

Ingredients

2 cups sifted cake flour
1 1/2 cups white sugar
1 tablespoon baking powder
1 teaspoon salt
1/2 cup vegetable oil
7 egg yolks
3/4 cup cold water
2 teaspoons vanilla extract
1 teaspoon lemon extract
7 egg whites
1/2 teaspoon cream of tartar
1 recipe Williamsburg Butter
Frosting

Directions

Preheat oven to 325 degrees F (165 degrees C). Wash a 10 inch angel food tube pan in hot soapy water to ensure it is totally grease free.

Measure flour, sugar, baking powder, and salt into sifter. Sift into bowl. Make a well; add oil, egg yolks, water, vanilla, and lemon flavoring to the well in the order that is given. Set aside. Don't beat.

In a large mixing bowl, beat egg whites and cream of tartar until very stiff. Set aside.

Using same beaters, beat egg yolk batter until smooth and light. Pour gradually over egg whites, folding in with rubber spatula. Do not stir. Pour batter into angel food tube pan.

Bake for 55 minutes. Increase heat to 350 degrees F (175 degrees C), and bake 10 to 15 minutes until done. Invert pan until cool.

Eggnog Cake

Ingredients

Cake:

1 (18.5 ounce) package yellow cake mix
2 eggs
2 cups eggnog
1/4 cup melted butter
1/2 teaspoon ground nutmeg
1/2 teaspoon rum flavored extract

Filling:

1 (3.4 ounce) package instant vanilla pudding mix
2 cups eggnog
1/2 teaspoon rum flavored extract

Whipped Topping:

1 tablespoon unflavored gelatin
2 tablespoons cold water
2 cups heavy cream
1 1/4 cups sugar
1 pinch salt
1/2 teaspoon rum flavored extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 8 inch round cake pans.

For the Cake: In a large mixing bowl, beat together the cake mix, eggs, 2 cups eggnog, melted butter, nutmeg, and 1/2 tsp rum flavored extract. Divide the batter evenly between the two prepared cake pans.

Bake the cake in the preheated oven until a toothpick inserted in the center comes out clean, about 30 minutes. Remove from the oven to cool on wire racks.

For the Filling: Mix together the vanilla pudding mix, 2 cups eggnog, and 1/2 teaspoon rum flavored extract in a medium bowl. Cover with plastic wrap and refrigerate until firm, about 30 minutes.

For the Whipped Topping: In a small bowl, sprinkle gelatin over the cold water, allow to stand for 5 minutes to soften and then stir until the gelatin is fully dissolved. Whip the heavy cream in a large mixing bowl to soft peaks. Add the sugar, gelatin, and 1/2 teaspoon rum flavored extract, and continue whipping to stiff peaks. Refrigerate until ready to use.

To Build the Cake: Remove the cakes from the cake pans. Place one round onto a serving plate. Spoon the filling onto the cake round, and spread over the cake evenly. Place the second cake round on top of the filling. Cover the top and sides of the layered cake with the whipped topping. Refrigerate until ready to serve.

Margarita Cake with Key Lime Cream Cheese

Ingredients

1 (18.25 ounce) package white cake mix
3 egg whites
1 (10 fluid ounce) can frozen margarita mix (such as Bacardi®), thawed
2 tablespoons vegetable oil
1 tablespoon grated lime peel
1 tablespoon lime juice

1 (8 ounce) package cream cheese, softened
1/2 cup unsalted butter, softened
1 tablespoon grated lemon peel
1 tablespoon lime juice
5 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch cake pan.

In a large mixing bowl, beat together the cake mix, egg whites, frozen margarita mix, vegetable oil, lime zest, and 1 tablespoon lime juice. Pour the batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center shows moist crumbs, 30 to 35 minutes. Cake will be very moist. Cool in the pan.

To make frosting, beat the cream cheese and butter together until light and fluffy, and stir in the lemon peel and 1 tablespoon of lime juice. Beat in the confectioners' sugar, 1 cup at a time, scraping the sides of the bowl thoroughly with a spatula after each addition. Spread the frosting over the cooled cake.

Mock Lemon Chiffon Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 (3.4 ounce) package instant lemon pudding mix
1 cup milk
1 (16 ounce) package frozen whipped topping, thawed
1 pint fresh strawberries, sliced

Directions

Mix cake and pudding mix together then follow cake mix directions (I substitute Mayonnaise for oil in cake recipe) and bake as directed for 2 - 9 inch round pans. Allow to cool.

To Make Filling: Mix together instant pudding mix with milk until thickened. Fold in 8 ounces of the whipped topping. Spread half of lemon pudding mixture on one cake layer and top with sliced strawberries.

Add second cake layer and spread with remaining lemon filling. Arrange sliced strawberries over top of lemon filling. Frost sides of cake with remaining 8 ounces whipped topping.

Apple Sour Cream Streusel Cake

Ingredients

3/4 cup butter, softened
1 cup white sugar
3 eggs
1 cup sour cream
1 teaspoon vanilla extract
3 cups all-purpose flour
1/4 teaspoon salt
4 teaspoons baking powder
2 apple - peeled, cored and sliced
2 tablespoons apple jelly
1/2 cup all-purpose flour
1/4 teaspoon baking powder
2 teaspoons ground cinnamon
3/4 cup packed brown sugar
2 tablespoons butter, softened
1/4 cup chopped walnuts

Directions

In a large bowl, cream 3/4 cup butter or margarine with the granulated sugar. Beat in the eggs, then the sour cream and vanilla. In another bowl, stir together the 3 cups flour, salt, and baking powder. Beat into the creamed mixture.

Turn half the batter into a greased and floured tube pan. Sprinkle with half the streusel mixture.

To Make Streusel: Mix together 1/2 cup flour, 1/4 teaspoon baking powder, ground cinnamon, brown sugar, 2 tablespoons butter or margarine, and 1/4 cup chopped walnuts until crumbly.

Lay the apple slices on top and dot with the jelly. Cover with the remaining batter and sprinkle with the remaining streusel. Bake the cake in a 350 degrees F (175 degrees C) oven for 1 hour, or until it tests done with a toothpick. Transfer to a rack to cool. Makes 16 servings.

Delicate Chocolate Cake

Ingredients

1 cup vegetable oil
1 cup water
1/2 cup butter or margarine
1/4 cup baking cocoa
2 cups self-rising flour*
2 cups sugar
1/2 cup buttermilk
2 eggs
FROSTING (for the layer cake):
1/2 cup butter or margarine
1/4 cup baking cocoa
1/4 cup milk
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

In a saucepan, combine oil, water, butter and cocoa. Bring to a boil over medium heat; boil for 1 minute. Remove from the heat. In a mixing bowl, combine flour and sugar; gradually add cocoa mixture, beating well. Add buttermilk and eggs; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 28-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Cut cake into four 7-1/2-in. x 5-in. rectangles. Wrap two of the rectangles separately in foil; refrigerate or freeze. Set the other two rectangles aside. For frosting, combine butter, cocoa and milk in a saucepan. Bring to a boil; boil for 1 minute (the mixture will appear curdled). Pour into a mixing bowl. Gradually add sugar and vanilla; beat until frosting is cooled and reaches desired spreading consistency. Frost the top of one cake rectangle; top with the second rectangle. Frost the top and sides of cake.

Plain Cake Doughnuts

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
1 teaspoon salt
1 tablespoon baking powder
1/4 teaspoon ground cinnamon
1 dash ground nutmeg
2 tablespoons melted butter
1/2 cup milk
1 egg, beaten
1 quart oil for frying

Directions

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

In a large bowl, sift together flour, sugar, salt, baking powder, cinnamon and nutmeg. Mix in butter until crumbly. Stir in milk and egg until smooth. Knead lightly, then turn out onto a lightly floured surface. Roll or pat to 1/4 inch thickness. Cut with a doughnut cutter, or use two round biscuit cutters of different sizes.

Carefully drop doughnuts into hot oil, a few at a time. Do not overcrowd pan or oil may overflow. Fry, turning once, for 3 minutes or until golden. Drain on paper towels.

Apricot Filling and Frosting for Angel Food Cakes

Ingredients

1 (.25 ounce) package unflavored gelatin
1/4 cup cold water
1 1/2 cups dried apricots, chopped
2 tablespoons lemon juice
1 cup confectioners' sugar
1/4 teaspoon salt
1 cup heavy cream, whipped

Directions

Heat apricots by placing them in a bowl, cover with water, and microwave on high for about 10 minutes or until the water is absorbed. Soften gelatin in the cold water. Blend apricots into the gelatin. Add lemon juice, sugar and salt and mix. Chill until slightly thickened (about 1 hour).

Whip the cooled apricot mixture until frothy. In a separate bowl, whip the cream until soft peaks form. Fold the whipped cream into the apricot mixture.

Split cake into 2 or 3 layers. Fill between layers, and frost side and top. Chill overnight.

Kahlua White Russian Cake

Ingredients

Batter:

3 tablespoons Kahlua
2 tablespoons vodka
3 ounces white chocolate, cut small
2 cups sifted cake flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1/2 cup butter
2 tablespoons shortening
1 1/4 cups sugar
3 large eggs
3/4 cup buttermilk

Kahlua White Russian Cream:

2 cups heavy cream
1/3 cup sifted powdered sugar
1/3 cup Kahlua
2 teaspoons vodka

1/3 cup apricot jam
white chocolate curls (optional)

Directions

Grease well and flour lightly two 9-inch cake pans.

Preheat oven to 350 degrees F (175 degrees C).

Combine Kahlua, Stolichnaya vodka and chocolate. Place over low heat or hot water until chocolate melts; stir to blend. Cool slightly.

Resift cake flour with baking soda and powder.

Cream butter, shortening and sugar until light and fluffy. Beat in eggs, one at a time. Blend in Kahlua mixture, then dry ingredients alternately with buttermilk.

Divide batter between the cake pans.

Bake for 25 to 30 minutes until tester inserted in center comes out clean.

Cool in pans for 10 minutes and then turn out onto wire racks to cool completely.

Prepare Kahlua White Russian Cream: Beat heavy whipping cream with sifted powdered sugar until thickened. Gradually beat in Kahlua and Stolichnaya vodka, beating until stiff.

To assemble cake: Spread one cake layer with half the jam and about 1/4 cup Kahlua White Russian Cream. Spread bottom surface of second layer with remaining jam and place on top of first layer. Swirl remaining cream topping on top and sides of cake. Decorate generously with white chocolate curls/shavings. If prepared ahead, refrigerate, removing 30 minutes before servings to capture full flavor.

Lemon Orange Cake

Ingredients

1 cup butter, softened
1/4 cup shortening
2 cups sugar
5 eggs
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
1 teaspoon vanilla extract
1/2 teaspoon lemon extract

FROSTING:

1/2 cup butter, softened
3 tablespoons orange juice
3 tablespoons lemon juice
1 tablespoon grated orange peel
1 tablespoon grated lemon peel
1 teaspoon lemon extract
5 1/2 cups confectioners' sugar

Directions

In a mixing bowl, cream butter, shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beginning and ending with dry ingredients. Beat well after each addition. Stir in extracts.

Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F 25 to 30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a mixing bowl, cream butter until light and fluffy. Add the orange juice, lemon juice, peels and extract; beat until well blended. Gradually add confectioners' sugar, beating until frosting reaches desired spreading consistency. Spread frosting between layers and over top and sides of cake.

Banana Cake IV

Ingredients

1 1/8 cups butter
1 1/2 cups self-rising flour
2 ripe bananas, mashed
2 tablespoons milk
1/2 cup white sugar
2 eggs, separated
1/4 cup chopped walnuts
1/4 teaspoon banana extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5 inch loaf tin well.

Beat the egg whites until very stiff.

Cream butter or margarine and sugar until light and fluffy. Beat the egg yolks with the banana essence and the milk; stir into creamed mixture. Fold in bananas and walnuts. Sift the flour, and fold into the creamed mixture. Carefully fold in the egg whites. Pour batter into the prepared tin.

Bake for 40 to 50 minutes. Turn out onto a wire rack, and cool. Slice and serve.

Apple Butter Anniversary Cake

Ingredients

CAKE

Crisco® Flour No-Stick Spray
1 (18.25 ounce) package
Pillsbury® Yellow Cake
1 cup Smucker's® Cider Apple
Butter
1/3 cup sour cream
1 cup Crisco® Vegetable Oil
1/3 cup water
4 large eggs
1 1/2 teaspoons ground cinnamon
1/8 teaspoon ground ginger
1/8 teaspoon ground allspice

FILLING

1 1/2 cups peeled, chopped
apples
1/3 cup firmly packed brown
sugar
1 tablespoon Pillsbury BEST® All-
Purpose Flour
1/4 teaspoon ground cinnamon
2 tablespoons butter or margarine
1/2 cup finely chopped pecans,
toasted

FROSTING

1 (3.4 ounce) package vanilla
instant pudding mix
1/4 cup powdered sugar
1 (8 ounce) container frozen
whipped topping, not thawed
1 (8 ounce) can crushed
pineapple, well drained
1/2 cup finely chopped pecans,
toasted

Directions

Heat oven to 350 degrees F. Spray a 12-cup tube pan with no-stick flour spray.

In the bowl of an electric mixer beat cake ingredients at medium speed just until blended, about 2 minutes. Spread batter in prepared pan.

Bake 50 to 60 minutes or until toothpick inserted in center comes out clean. Cool in pan for 15 minutes. Remove from pan to wire rack. Cool completely. Place cake on serving plate.

In large saucepan, combine all filling ingredients except pecans. Cook over medium heat, stirring constantly, for 3 to 4 minutes or until apples are tender. Stir in pecans.

Mark center of side of cake with toothpicks. Using a long serrated knife, slice cake in half. Carefully remove top half. Spoon filling onto bottom half. Replace top half of cake.

Combine pudding mix, powdered sugar and whipped topping in a medium bowl. Beat on the lowest speed of an electric mixer for one minute. Fold in drained pineapple. Spread on top and sides of cake. Sprinkle pecans evenly around top of cake. Store in refrigerator.

Classic Red Velvet Cake

Ingredients

1/2 cup shortening
1 1/2 cups sugar
2 eggs
1 bottle (1 ounce) red food coloring
3 teaspoons white vinegar
1 teaspoon butter flavoring
1 teaspoon vanilla extract
2 1/2 cups cake flour
1/4 cup baking cocoa
1 teaspoon baking soda
1 teaspoon salt
1 cup buttermilk

FROSTING:

1 (8 ounce) package cream cheese, softened
1/2 cup butter, softened
3 3/4 cups confectioners' sugar
3 teaspoons vanilla extract

Directions

In a large mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in food coloring, vinegar, butter flavoring and vanilla. Combine the flour, cocoa, baking soda and salt; add to creamed mixture alternately with buttermilk.

Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a large mixing bowl, combine frosting ingredients; beat until smooth and creamy. Spread between layers and over top and sides of cake.

Tennessee Stack Cake

Ingredients

4 cups dried apples
2 2/3 cups water
1/2 cup white sugar

1/2 cup shortening
1 1/4 cups white sugar
5/8 cup buttermilk
3/4 teaspoon baking soda
1 tablespoon baking powder
1/4 teaspoon salt
1 3/4 teaspoons ground ginger
3 3/4 cups all-purpose flour

1/2 cup dried apple slices for garnish

Directions

In a large saucepan, combine 4 cups of dried apples and water. Bring to a boil, and let simmer over medium-low heat for 30 minutes, or until apples are very soft. Mash the apples slightly, and stir in the sugar. Set aside to cool.

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, cream together the shortening and 1 1/4 cups sugar until light and fluffy. Stir in the buttermilk, baking soda, baking powder, salt and ginger. Mix in the flour about 1 cup at a time to form a stiff dough. Divide dough into 5 equal portions. Pat each portion of the dough into a 9 inch circle on greased cookie sheets.

Bake for 6 to 8 minutes in the preheated oven, or until edges are golden. Carefully remove layers to a cooling rack.

Stack the layers onto a serving plate, spreading about 3/4 cup of the apple filling between each layer. Spread the rest of the filling over the top layer, and arrange dried apple slices on top for garnish. Let stand overnight before serving.

Orange Marmalade Cake

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
2/3 cup butter, melted
2/3 cup white sugar
3 eggs
1/3 cup milk
1 tablespoon lemon juice
1/2 cup chopped walnuts
1/2 cup orange marmalade

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan.

Sift together the flour, baking powder, salt, cinnamon, nutmeg and cloves, set aside. In a medium bowl, stir together the sugar, melted butter, eggs, milk and lemon juice. Add dry ingredients to the egg mixture, mix until well blended. Finally, stir in the walnuts and marmalade. Pour batter into the prepared Bundt cake pan.

Bake for 45 to 60 minutes, until cake springs back when lightly touched. Cool for 10 minutes in the pan before inverting onto a wire rack to cool completely.

Nany's White Cake

Ingredients

1 cup white sugar
1/3 cup butter, softened
2 eggs
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 pinch salt
1 cup milk
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 8 or 9 inch round cake pans.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, mixing well after each addition. Combine the flour, baking powder and salt; stir into the batter alternately with the milk. Stir in vanilla. Distribute batter evenly between the prepared pans.

Bake for 25 to 30 minutes in the preheated oven, until the cake springs back when pressed gently in the center. Cool in pans over a wire rack. When completely cooled, frost or fill as desired.

Chocolate Texas Sheet Cake

Ingredients

1 cup butter, cubed
1 cup water
1/4 cup baking cocoa
2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 eggs, lightly beaten
1/2 cup sour cream
FROSTING:
1/2 cup butter, softened
3 3/4 cups confectioners' sugar
1/4 cup baking cocoa
1 teaspoon vanilla extract
5 tablespoons milk

Directions

In a large saucepan, bring the butter, water and cocoa to a boil. Remove from the heat. Combine the flour, sugar, baking soda and salt; stir into butter mixture. Combine the eggs and sour cream; stir into butter mixture until blended.

Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 18-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a large mixing bowl, cream the butter and confectioners' sugar. Add cocoa, vanilla and enough milk to achieve desired consistency. Spread over cake.

Mini Pumpkin Pecan Orange Soaked Cakes

Ingredients

1/2 cup chopped pecans
1 (18.25 ounce) package spice cake mix
1 (15 ounce) can LIBBY'SB® 100% Pure Pumpkin
1 cup vegetable oil
4 large eggs

Orange Syrup:
1/4 cup butter
1/2 cup granulated sugar
2 tablespoons water
2 teaspoons grated orange peel
2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F. Grease and flour two 6-cake mini Bundt pans. Sprinkle nuts over bottom.

Combine cake mix, pumpkin, vegetable oil and eggs in large mixer bowl. Beat on low speed for 30 seconds or until blended. Beat for 4 minutes on medium speed. Spoon about 1/2 cup into each mold.

Bake for 20 to 25 minutes or until wooden pick inserted in cakes comes out clean. Remove from oven. With back of spoon, carefully pat down dome of each cake to flatten. Let cool in pans for 5 minutes. Invert cakes onto cooling rack(s). Poke holes in cakes with wooden pick. Spoon a tablespoon of Orange Syrup over each cake. Allow syrup to soak in. Cool completely before serving or wrapping for gifts.

For Orange Syrup: Place butter, granulated sugar, water and grated orange peel in small saucepan. Bring to a boil. Remove from heat. Stir in orange juice.

Spice Cake I

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cloves
1/2 cup white sugar
1/2 cup honey
1/2 cup vegetable oil
1/2 cup strong brewed coffee,
room temperature
1 egg

Directions

Heat your oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan.

In one medium bowl, stir together flour, baking powder, baking soda, salt, nutmeg, cinnamon, cloves, and ginger. Next, stir in sugar, honey, oil, and coffee. With an electric beater at medium speed, beat batter for two minutes; add egg, and beat for one minute longer. Pour into prepared pan.

Bake until a cake tester inserted in center comes out clean, about 45 minutes. Cool completely before serving, and then enjoy!

Pistachio Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant pistachio pudding mix
4 eggs
1 1/2 cups water
1/4 cup vegetable oil
1/2 teaspoon almond extract
7 drops green food coloring

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl mix together cake mix and pudding mix. Make a well in the center and pour in eggs, water, oil, almond extract and green food coloring. Blend ingredients, then beat for 2 minutes at medium speed.

Pour into prepared 10 inch tube pan. Bake in the preheated oven for 50 to 55 minutes, or until cake springs back when lightly pressed. Cool in pan 15 minutes. Turn out onto a wire rack and cool completely.

High Altitude Layer Cake

Ingredients

2 2/3 cups sifted cake flour
2 teaspoons baking powder
3/4 cup butter, softened
1 1/4 cups white sugar
4 eggs
1 tablespoon vanilla extract
1 cup milk

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease and flour two 9 inch round cake pans. Sift the cake flour and baking powder into a bowl and set aside.

In a large bowl, beat the butter and sugar until light and fluffy, up to 10 minutes. Mix in eggs one at a time, fully blending each one in before adding the next. Stir in vanilla. Stir in the flour and baking powder, alternating with the milk until the batter is smooth. Divide the batter evenly between the prepared pans. Tap the bottoms of the pans on the counter a few times to remove air bubbles.

Bake in the preheated oven until a knife inserted into the center of the cakes comes out clean, 25 to 30 minutes. Cool cakes in the pans set over a wire rack.

Peach Angel Food Cake

Ingredients

1 (18.25 ounce) package angel
food cake mix
1 (15 ounce) can diced peaches

Directions

In a large bowl, combine cake mix, peaches and juice (do not add water). Mix well.

Pour into tube pan or 2 loaf pans.

Bake according to directions on cake package.

If desired, serve with whipped topping.

Poor Man's Cake II

Ingredients

1 cup cold water
1 cup packed brown sugar
2 cups raisins
1/2 cup lard
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch pan.

Place cold water, brown sugar, raisins, lard, salt, cinnamon, nutmeg, and cloves in a large saucepan. Bring this combination to a boil. Let simmer for a full 6 minutes, then allow mixture to cool to lukewarm. Set aside.

In small mixing bowl, combine flour and soda. Gradually add the dry ingredients to the cooled mixture. Add vanilla, and blend into batter. Pour batter into prepared pan.

Bake in the preheated oven for 90 to 120 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Store for at least a week before cutting. This cake will remain moist for months.

Easy Fruit Cobbler Cake

Ingredients

1 (21 ounce) can blueberry pie filling
1 (18.25 ounce) package yellow cake mix
1 (12 fluid ounce) can or bottle lemon-lime flavored carbonated beverage

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch pan.

Spread pie filling over the bottom of the prepared pan, then sprinkle evenly with the cake mix. Pour lemon-lime soda over the top. Bake in preheated oven for 45 minutes.

Pumpkin Chocolate Dessert Cake

Ingredients

2 2/3 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1 1/2 tablespoons pumpkin pie spice
2 teaspoons baking powder
1 teaspoon baking soda
3/4 cup butter
2 cups white sugar
1/3 cup applesauce
3 eggs, beaten
1/2 cup heavy cream
1 (15 ounce) can pumpkin

1 cup brown sugar
1/2 cup butter
1/3 cup heavy cream
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch Bundt pan.

In a medium bowl, mix the flour, cocoa powder, pumpkin pie spice, baking powder and baking soda. In a large bowl, beat together 3/4 cup butter, 2 cups sugar, applesauce, and eggs. Mix in 1/2 cup heavy cream and pumpkin. Stir into the flour mixture just until blended. Spread evenly in the prepared pan.

Bake 40 minutes in the preheated oven, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool in the pan over a wire rack. Invert cake onto a serving plate.

Place the brown sugar, 1/2 cup butter, and 1/3 cup heavy cream in a medium saucepan. Bring to a boil while stirring to blend until smooth. Cook until sugar is dissolved. Whisk in the confectioner's sugar, and drizzle over the cake immediately.

Ground Pork Cake with Salty Egg (Haam Daan Ju)

Ingredients

1 salted (hard-cooked) duck egg, shelled
1 1/2 pounds ground pork
1 egg
1 tablespoon soy sauce
1/2 teaspoon white sugar
1/4 teaspoon salt
1 teaspoon ground black pepper
1 tablespoon milk
1/2 head broccoli, cut into florets

Directions

Separate the white of the salted egg from the yolk. Mash the white with a spoon in a small bowl or blend in a food processor. Divide the yolk into four pieces and set aside.

In a medium heat-proof bowl, mix together the ground pork, salty egg white, regular egg, soy sauce, sugar, salt, pepper and milk using your hands. The milk will make the texture smoother. Let stand for 15 minutes to marinate. In Chinese cooking, this is the best time to prepare the rest of the dishes for the meal and begin cooking rice.

Take the pieces of salted egg yolk and push them into the pork. Smooth the top of the pork until it is flat and even. Arrange broccoli florets around the outer edge of the meat.

Place the bowl in a steamer or in a large pot with a couple inches of water in it. Set over medium-low heat. Steam until the meat is browned throughout, about 30 minutes. Serve with rice. The yolk is the most coveted part of the dish. Ration it carefully! It is very salty, so it is best to eat the yolk a tid bit at a time with a larger bite of meat, mixed with a mouthful of rice.

Cream Cheese Coffee Cakes

Ingredients

1/2 cup butter or margarine
1 cup sour cream
1/2 cup sugar
1 teaspoon salt
2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
2 eggs, lightly beaten
5 cups all-purpose flour
CREAM CHEESE FILLING:
11 ounces cream cheese, softened
1/2 cup sugar
1 egg
1 1/2 teaspoons vanilla extract
1/4 teaspoon salt
GLAZE:
2 cups confectioners' sugar
1/4 cup milk
2 teaspoons vanilla extract

Directions

In a saucepan, melt butter over low heat. Remove from the heat. Stir in sour cream, sugar and salt; cool to 110 degrees F-115 degrees F. In a mixing bowl, dissolve yeast in warm water. Add the eggs, sour cream mixture and 2 cups flour; beat until smooth. Stir in enough remaining flour to form a stiff dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

In a mixing bowl, beat filling ingredients until smooth; set aside. Punch dough down. Turn onto a lightly floured surface; divide into four portions. Roll each into a 12-in. x 10-in. rectangle; spread with filling. Roll up jelly-roll style, starting with a long side; pinch seam to seal and tuck ends under. Place seam side down on greased baking sheets. With a scissors, cut two-thirds of the way through dough at 1-in. intervals. Cover and let rise until doubled, about 45 minutes.

Bake at 350 degrees F for 15-20 minutes or until golden brown. Remove from pans to wire racks to cool. Combine glaze ingredients; drizzle over coffee cakes.

Cranberry Cornmeal Cake

Ingredients

3/4 cup butter, softened, divided
1 1/2 cups packed brown sugar, divided
1 1/2 cups fresh or frozen, thawed cranberries
1/2 cup golden raisins
2 eggs
3 teaspoons vanilla extract
1 1/4 cups all-purpose flour
1/3 cup cornmeal
1 1/2 teaspoons baking powder
2/3 cup milk

Directions

Melt 1/4 cup butter; pour into an ungreased 9-in. round baking pan. Tilt to grease sides of pan. Sprinkle with 3/4 cup brown sugar. Top with cranberries and raisins; set aside.

In a large mixing bowl, cream the remaining butter and brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cornmeal and baking powder; add to creamed mixture alternately with milk. Carefully spread over cranberries and raisins.

Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center of cake comes out clean. Cool for 10 minutes before inverting onto a serving platter. Serve warm.

Buttermilk Pound Cake

Ingredients

1 cup butter (no substitutes)
3 cups sugar
4 eggs
3 cups all-purpose flour
1/4 teaspoon baking soda
1 cup buttermilk
1 teaspoon vanilla extract
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine flour and baking soda; add alternately with the buttermilk and beat well. Stir in vanilla. Pour into a greased and floured 10-in. fluted tube pan. Bake at 325 degrees F for 1 hour and 10 minutes or until cake test done. Cool in pan for 15 minutes before removing to a wire rack to cool completely. If desired, dust with confectioners' sugar.

Momma's Wine Cake

Ingredients

1 (18.25 ounce) package moist white cake mix
1 (5 ounce) package instant vanilla pudding mix
1 teaspoon ground nutmeg
3/4 cup vegetable oil
3/4 cup white wine
4 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch bundt pan.

In medium bowl combine the cake mix, instant vanilla pudding, nutmeg, vegetable oil, white wine, and eggs. Beat with an electric mixer for 5 minutes.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until a toothpick inserted in the center comes out clean. Let cake cool on rack in pan for 10 minutes then remove cake from pan to rack. Let cake cool completely before slicing. Garnish sliced cake with a dollop of whipped cream or dust with confectioners' sugar and sliced strawberries.

Variation: You can also "flour" the pan after it's been greased with cocoa powder or a cinnamon sugar mixture for a textured crust. Simply fill a clean salt shaker for easy application. This will eliminate that "white stuff" on the outside of your baked cake which makes for a prettier cake.

Aunt Murna's Jam Cake

Ingredients

1 cup raisins
1 (8 ounce) can crushed pineapple with juice
1 cup butter, softened
4 eggs
1 (12 ounce) jar blackberry jam
2/3 cup buttermilk
2 1/2 cups all-purpose flour
1 cup sugar
1/3 cup unsweetened cocoa
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1 cup chopped pecans
CAMEL ICING:
1 cup butter
2 cups packed brown sugar
1/2 cup milk
3 1/2 cups sifted confectioners' sugar

Directions

Soak raisins in pineapple and juice several hours or overnight. In a large mixing bowl, cream butter. Add eggs, one at a time, beating well after each addition. Add jam and buttermilk; beat until well blended. Sift together dry ingredients; add to batter. Beat on low just until ingredients are combined. stir in raisins, pineapple and pecans. Pour into two greased and floured 9-in. round cake pans. Bake at 350 degrees F for 50 minutes or until cakes test done. Cool in pans 10 minutes on a wire rack before removing to rack. For icing, melt butter in a saucepan over medium heat. Stir in brown sugar and milk; bring to a boil. Remove from heat. Cool just until warm; beat in enough confectioners' sugar until icing is of spreading consistency. Add more sugar for thicker icing; more milk to thin it. Frost cooled cake.

Cranberry Coffee Cake

Ingredients

2 cups biscuit/baking mix
2 tablespoons sugar
2/3 cup milk
1 egg, beaten
2/3 cup jellied cranberry sauce

TOPPING:

1/2 cup chopped walnuts
1/2 cup packed brown sugar
1/2 teaspoon ground cinnamon

GLAZE:

1 cup confectioners' sugar
2 tablespoons milk
1/4 teaspoon vanilla extract

Directions

In a large bowl, combine the biscuit mix, sugar, milk and egg. Pour into a greased 8-in. square baking dish. Drop cranberry sauce by teaspoonfuls over batter. Combine topping ingredients; sprinkle over cranberry sauce. Bake at 400 degrees F for 18-23 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a small bowl, combine the glaze ingredients; drizzle over coffee cake.

Blueberry-Peach Pound Cake

Ingredients

2 tablespoons butter or stick margarine, softened
1 1/4 cups sugar
3 tablespoons unsweetened applesauce
3/4 cup egg substitute
1/4 cup 2% milk
2 1/2 cups cake flour
2 teaspoons baking powder
1/4 teaspoon salt
2 1/4 cups chopped fresh or frozen unsweetened peaches
2 cups fresh or frozen unsweetened blueberries*
3/4 cup reduced-fat whipped topping

Directions

In a mixing bowl, beat the butter, sugar and applesauce. Add egg substitute and milk. Combine the flour, baking powder and salt; add to the creamed mixture and mix until blended. Fold in peaches and blueberries. Pour into a 10-in. fluted tube pan coated with nonstick cooking spray.

Bake at 350 degrees F for 55-60 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Garnish slices with whipped topping.

Raspberry Angel Food Cake

Ingredients

10 egg whites
1 1/4 teaspoons cream of tartar
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/2 cup sugar
1 cup cake flour
2 cups fresh raspberries

Directions

In a mixing bowl, beat egg whites until frothy; beat in cream of tartar until soft peaks form. Add the extracts. Gradually beat in sugar until stiff, scraping bowl occasionally. Sift flour over beaten whites; sprinkle with berries. Gently fold flour and raspberries into batter until well mixed. Pour into an ungreased 10-in. tube pan. Bake at 325 degrees F for 40-45 minutes or until lightly browned and entire top appears dry. Immediately invert cake pan; cool completely, about 1 hour.

Banana Cake VI

Ingredients

3/4 cup butter
2 1/8 cups white sugar
3 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1 1/2 cups buttermilk
2 teaspoons lemon juice
1 1/2 cups mashed bananas

1/2 cup butter, softened
1 (8 ounce) package cream
cheese, softened
3 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 275 degrees F (135 degrees C). Grease and flour a 9x13 inch pan. In a small bowl, mix mashed bananas with lemon juice, set aside. In a medium bowl, mix flour, baking soda and salt. Set aside.

In a large bowl, cream 3/4 cup butter and 2 1/8 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in 2 teaspoons vanilla. Beat in the flour mixture alternately with the buttermilk. Stir in banana mixture. Pour batter into prepared pan.

Bake in preheated oven for 1 hour, or until a toothpick inserted into the center of the cake comes out clean. Remove from oven and place directly into freezer for 45 minutes. This will make the cake very moist.

For the frosting: In a large bowl, cream 1/2 cup butter and cream cheese until smooth. Beat in 1 teaspoon vanilla. Add confectioners sugar and beat on low speed until combined, then on high until frosting is smooth. Spread on cooled cake.

Savory Caribbean-Inspired Sweet Potato Cakes

Ingredients

2 sweet potatoes, peeled and cut into 1-inch cubes
1 tablespoon canola oil
1 fresh jalapeno chile, seeded and finely chopped
3 green onions with tops, thinly sliced
2 cloves garlic, minced
1 teaspoon brown sugar
1/4 teaspoon allspice
salt and pepper to taste
1/4 cup canola oil

Directions

Place the sweet potatoes in a pan, and fill with enough water to cover. Bring to a boil, and cook until potatoes are easily pierced with fork, about 10 minutes. Drain, place the potatoes in a mixing bowl, and mash.

Meanwhile, heat 1 tablespoon canola oil in a skillet over medium-high heat. Stir in the jalapeno pepper, green onions, and garlic. Cook and stir until the vegetables are soft, about 5 minutes. Stir the vegetables, brown sugar, and allspice into the mashed sweet potatoes. Season to taste with salt and pepper.

Form the sweet potato mixture into 12 slightly flattened cakes about 2 to 2 1/2 inches in diameter using your hands or large spoons. Place on a plate.

Heat 1/4 cup canola oil in a skillet over medium-high heat. Place the sweet potato cakes in the skillet, four at a time, and cook, turning once, until golden brown on each side, 6 to 8 minutes. Add more oil if needed.

Toasted Coconut Cream Cake

Ingredients

2 cups flaked sweetened coconut

1 (3.5 ounce) package instant coconut cream pudding mix

1 (14 ounce) can coconut milk

1 (18.25 ounce) package white cake mix

1 cup vanilla yogurt

1/4 cup vegetable oil

3 eggs

1/2 cup flaked sweetened coconut

Frosting:

1 (8 ounce) package cream cheese, at room temperature

1 cup confectioners' sugar, or to taste

2 tablespoons milk

1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray 2 9-inch round cake pans with cooking spray, and set aside.

Spread 2 cups of flaked coconut onto a baking sheet, and toast in the preheated oven, stirring often, until lightly browned and fragrant, 8 to 10 minutes. Set the toasted coconut aside.

Place the pudding mix and coconut milk in the work bowl of an electric mixer, and mix on Low speed until thoroughly combined, about 1 minute. Add the cake mix, yogurt, vegetable oil, eggs, and remaining 1/2 cup flaked coconut and mix on Medium speed until the batter is smooth, about 2 minutes. Pour the batter into the prepared cake pans, smoothing the top with a spatula if necessary.

Bake in the oven until the top is lightly browned and the cake springs back when pressed gently, about 40 minutes. Let the cakes cool in the pans for 20 minutes before removing to a wire rack to finish cooling.

To make frosting, place the cream cheese into the work bowl of an electric mixer and beat on Low speed until the cream cheese is softened, about 30 seconds. Beat in the confectioners' sugar, milk, and vanilla extract, and beat on Medium speed until the frosting is thick and fluffy, about 2 minutes.

Spread the cream cheese frosting over the top of one of cooled cake rounds, place the second cake round on top of the frosted round and spread the remaining frosting evenly over the layered cake. Press the toasted coconut gently into the top and sides of the cake.

Microwave Chocolate Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup sugar
3 tablespoons baking cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1 cup cold water
1/3 cup vegetable oil
1 tablespoon vinegar
1 teaspoon vanilla extract
CHOCOLATE SAUCE:
1 cup sugar
3 tablespoons cornstarch
2 tablespoons baking cocoa
1 cup boiling water
Dash salt
1 tablespoon butter
1 teaspoon vanilla extract

Directions

In a bowl, combine the first five ingredients. Stir in water, oil, vinegar and vanilla until well blended. Pour into an ungreased 8-in. square microwave-safe dish. Microwave on high for 6-8 minutes, turning the dish every 2 minutes, or until a toothpick inserted near the center comes out clean. In a 1-qt microwave safe bowl, combine sugar, cornstarch and cocoa. Stir in water and salt. Microwave 1 minute more. Stir in butter and vanilla. Spoon over pieces of warm cake.

Simnel Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
3/4 cup butter
3/4 cup white sugar
4 eggs
1 teaspoon vanilla extract
2 cups golden raisins
1/4 cup raisins, chopped
1/2 cup chopped candied mixed fruit peel

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 9 inch tube pan.

Sift flour, baking powder, and salt together.

Cream butter or margarine and sugar together. Beat in the eggs one at a time. Stir in the vanilla and the sifted flour mixture. Fold in the raisins, and candied peel mixing well. Spoon batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 45 minutes to 2 hours. Makes about 16 servings.

Two Ingredient Pumpkin Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 (15 ounce) can pumpkin

Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously grease a 9x13 inch baking pan.

In a large bowl, mix together the spice cake mix and canned pumpkin until well blended. Spread evenly into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, or until a knife inserted into the center comes out clean. Cool and serve, or store in the refrigerator. This tastes even better the next day.

Banana Loaf Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant banana pudding mix
1/2 cup mashed banana
4 eggs
1 cup water
1/4 cup vegetable oil
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8x4 inch loaf pans.

In a medium bowl, stir together the cake mix and instant pudding. Add the eggs, oil, water and mashed banana, mix with an electric mixer until smooth. Fold in the chopped nuts. Pour evenly into the prepared pans.

Bake for 50 to 55 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool in pans for 15 minutes before removing to cool completely on wire racks.

Wedding Cake Icing

Ingredients

1 cup shortening
1/2 teaspoon salt
1 1/2 teaspoons clear imitation
vanilla extract
1/4 teaspoon almond extract
1/2 cup water
8 cups sifted confectioners' sugar

Directions

Mix shortening, water, vanilla, almond extract, and half of the powdered sugar with a mixer for 5-10 minutes. (it's very important to mix this long)

Add the rest of the powdered sugar and beat just enough to mix in.

Add additional water for desired consistency.

Barbara's Golden Pound Cake

Ingredients

1 cup butter
1/2 cup shortening
3 cups white sugar
6 eggs
1 tablespoon lemon extract
2 teaspoons vanilla extract
3 cups all-purpose flour
1 cup milk
1 1/2 cups confectioners' sugar
1 tablespoon fresh lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Add the eggs one at a time, beating very well after each. Stir in the lemon extract and vanilla. Beat in the flour alternately with the milk, mixing just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 60 to 75 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool, then drizzle with lemon glaze.

To make the lemon glaze: Put the confectioners' sugar into a small bowl. Mix in lemon juice, a teaspoon at a time, until desired drizzling consistency is achieved.

Mom's Rum Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs
1/2 cup water
1/2 cup vegetable oil
1/2 cup rum
1/2 cup chopped pecans
3 tablespoons butter
1/4 cup water
1 cup white sugar
1/2 cup rum

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch tube pan.

Combine cake mix and pudding mix.

In another bowl beat eggs, water, oil and rum until frothy. Add cake mix/pudding mixture and beat until well mixed. Spread pecans evenly over the bottom of the prepared pan and pour batter over pecans.

Bake cake at 325 degrees F (165 degrees C) for 60 minutes or until a toothpick comes out dry when inserted in the center. Allow to cool in pan for 5 minutes and remove from pan. Place in serving dish immediately, right side up. (Pecans should be on the bottom)

To Make Glaze: During the last 15 to 20 minutes of baking time, combine butter or margarine, water and sugar in a sauce pan and bring to boil over high heat. Reduce heat to medium and boil rapidly until it's very thick and syrupy stirring very frequently. The syrup must be reduced quite a bit and very thick otherwise it will make the cake mushy. Remove from heat and add rum. While cake is still hot, poke holes all over top of cake with a toothpick and spoon glaze over top of cake. Allow cake to sit at room temperature for one day then refrigerate.

Lite Carrot Cake

Ingredients

1 cup cake flour
1 cup whole wheat flour
1 cup packed brown sugar
1/2 cup white sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
3 eggs
1/3 cup vegetable oil
2/3 cup buttermilk
1 1/2 cups grated carrots

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch pan or two 9 inch round cake pans.

Separate eggs and beat egg whites until frothy, then continue whipping and gradually add 1/2 cup of the white sugar. Beat until stiff.

In a large bowl combine; the cake flour, wheat flour, brown sugar, baking powder, baking soda, and cinnamon, mix until blended. Add the oil and the buttermilk and mix well. Add the egg yolks and mix well. Fold in the egg whites and then the carrots. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 to 35 minutes. Cool and frost with your favorite Cream Cheese frosting using light cream cheese.

Pastira (Macaroni Cake)

Ingredients

5 eggs
1 1/2 cups white sugar
1 pound ricotta cheese
1 teaspoon salt
1 cup milk
1 teaspoon vanilla extract
2 tablespoons butter
1/4 pound thin egg noodles

Directions

Beat eggs and sugar, add Ricotta, milk, and vanilla. Mix thoroughly.

Cook macaroni, drain, put in large mixing bowl and melt butter over top.

Add egg/Ricotta mixture, stirring in thoroughly. Pour into thoroughly buttered 6x10 inch pan.

Bake for 1 hour at 350 degrees F (175 degrees C), let cool, then refrigerate before serving.

Better Than Sex Cake I

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 (14 ounce) can sweetened condensed milk
2 cups hot fudge topping
1 (12 ounce) container frozen whipped topping, thawed
4 (1.4 ounce) bars chocolate covered English toffee

Directions

Bake German chocolate cake mix according to package directions.

While cake is still very warm poke holes in top of cake with the end of a wooden spoon, pour sweetened condensed milk over top. Let cake cool. Pour hot fudge topping over top of cake and let set. Spread on whipped topping and garnish with crushed Heath B,ŷ Bars (toffee crumbles).

Breakfast Cake Mix

Ingredients

8 1/2 cups all-purpose flour
6 cups sugar
2 cups nonfat dry milk powder
1/4 cup baking powder
1 1/2 teaspoons salt
2 1/2 cups shortening
TOPPING:
3 cups raisins
3 cups packed brown sugar
2 cups chopped pecans
2 cups semisweet chocolate chips
2 tablespoons ground cinnamon
ADDITIONAL INGREDIENTS (for each cake):
1 egg, lightly beaten
1 cup water

Directions

In a large bowl, combine the flour, sugar, milk powder, baking powder and salt; cut in shortening until crumbly. Store in airtight containers in a cool dry place for up to 6 months. In a large bowl, combine the topping ingredients. Store in airtight containers in a cool dry place for up to 6 months.

Poppy Seed Bundt Cake

Ingredients

6 tablespoons poppy seeds
1 cup buttermilk
1 cup butter or margarine,
softened
1 1/2 cups sugar
4 eggs, separated
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
FILLING:
1/3 cup sugar
2 teaspoons unsweetened cocoa
1 teaspoon ground cinnamon

Directions

Place poppy seeds and buttermilk in a bowl; soak for 2 hours. In a large mixing bowl, cream butter until fluffy. Add sugar and egg yolks; beat well. Combine remaining dry ingredients; add alternately with poppy seeds/buttermilk to creamed mixture. In another bowl, beat egg whites until stiff. Fold into batter; set aside. Combine filling ingredients; sprinkle one-third into bottom of a greased and floured 10-in. bundt pan. Pour in half of batter; "swirl" in half of remaining filling. Add remaining batter and filling; again swirling together. Bake at 350 degrees F for 1 hour. Turn out immediately onto wire rack to cool.

Banana Coffee Cake

Ingredients

1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 1/4 cups sugar
2 eggs
1 cup mashed ripe bananas
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
TOPPING:
1 cup chopped pecans
2 tablespoons sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, beat the cream cheese, butter and sugar. Add eggs, one at a time, beating well after each addition. Add the bananas and vanilla. Combine flour, baking powder and baking soda; gradually add to the creamed mixture. Combine topping ingredients; add half to batter. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with the remaining topping. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Spanish Bar Cake

Ingredients

4 cups water
2 cups raisins
1 cup shortening
4 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 teaspoon salt
2 eggs
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch cake pan.

Cook raisins and water for 10 minutes over medium heat. Stir in the shortening. Remove from heat and let mixture cool.

Combine flour, sugar, salt, baking soda, ground cloves, ground nutmeg, ground cinnamon, ground allspice, and salt. Add flour mixture to the cooled raisin mixture and blend well. Stir in the beaten eggs. Add the chopped nuts (if desired). Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes.

Pear Bundt Cake

Ingredients

1 (15 ounce) can pears in light syrup
1 (18.25 ounce) package white cake mix
2 egg white
1 egg
2 teaspoons confectioners' sugar

Directions

Drain pears, reserving the syrup; chop pears. Place pears and syrup in a mixing bowl; add dry cake mix, egg whites and egg. Beat on low speed for 30 seconds. beat on high for 4 minutes.

Coat a 10-in. fluted tube pan with nonstick cooking spray and dust with flour. Add batter. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Salmon Cakes I

Ingredients

5 large potatoes, peeled and halved
3 cups water to cover
1 (14.75 ounce) can canned salmon
1 egg
salt and pepper to taste
1/2 cup all-purpose flour
1 quart vegetable oil for frying

Directions

In a small saucepan, cover peeled potatoes with water. Bring water to a boil and cook until tender, about 15 minutes. Let cool and mash.

In a large bowl, mix together salmon, egg, potatoes, salt and pepper. Mold the mixture into patties (whatever size you choose). Coat both sides of the patties with flour.

Heat oil over a medium-high heat in a large skillet. Fry the patties (2 or 3 at a time) on both sides until golden brown. Drain on paper towels before serving.

Lemonade Cake III

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3 ounce) package instant lemon pudding mix
4 eggs
3/4 cup vegetable oil
3/4 cup water
1 (6 ounce) can frozen lemonade concentrate, thawed
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

Combine the cake mix, lemon pudding mix, eggs, vegetable oil and the cold water. Mix until smooth. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Remove from oven and prick cake all over with a fork. Immediately pour lemonade glaze over top of cake. Let cake stand in pan until cool.

To Make Lemonade Glaze: Combine the thawed frozen lemonade and the white sugar. Mix thoroughly and pour over still warm cake.

Wonderful Streusbury Cake

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1 cup softened butter
3 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup milk

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

Whisk together the flour and baking powder in a bowl; set aside. Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Pour the batter into prepared pan.

Bake in the preheated oven until the top is golden brown and a toothpick inserted into the center comes out clean, about 1 hour 15 minutes. Cool completely before removing from the pan.

Sweet Cornbread Cake

Ingredients

1 cup cornmeal
3 cups all-purpose flour
1 1/3 cups white sugar
2 tablespoons baking powder
1 teaspoon salt
2/3 cup vegetable oil
1/3 cup melted butter
2 tablespoons honey
4 eggs, beaten
2 1/2 cups whole milk

Directions

Preheat oven to 350 degrees F (175 degrees C), and grease a 9x13 inch baking dish.

Stir together the cornmeal, flour, sugar, baking powder, and salt in a mixing bowl. Pour in the vegetable oil, melted butter, honey, beaten eggs, and milk, and stir just to moisten.

Pour the batter into the prepared baking dish and bake in the preheated oven for 45 minutes, until the top of the cornbread starts to brown and show cracks.

Applesauce Cake III

Ingredients

1 cup white sugar
1/2 cup shortening
1 1/2 cups applesauce
2 tablespoons molasses
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon salt
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour tube pan.

In a medium bowl, sift together the flour, baking soda, cinnamon, cloves and salt. Set aside.

In a large bowl, cream the sugar and shortening until fluffy. Add applesauce and molasses and mix in.

Gradually add the flour mixture and beat well to moisten. Fold in the raisins.

Pour into a prepared fluted or straight sided tube pan. Bake at 350 degrees F (175 degrees C) for 45 minutes, or until toothpick inserted into the middle of cake comes out clean. Cake will not rise to top of pan. Cool for 10 minutes and remove from pan and cool on wire rack.

Coconut-Topped Oatmeal Cake

Ingredients

1 1/2 cups boiling water
1 cup quick-cooking oats
1/2 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
TOPPING:
1 cup packed brown sugar
1/2 cup butter
1/2 cup milk
1 cup flaked coconut
1/2 cup chopped pecans
1 teaspoon vanilla extract

Directions

In a bowl, pour boiling water over oats; let stand for 5 minutes. In a large mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, cinnamon and salt; add to the creamed mixture alternately with the oat mixture until combined.

Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, in a saucepan, bring the brown sugar, butter and milk to a boil over medium heat. Remove from the heat; stir in coconut, nuts and vanilla. Pour over warm cake. Cool completely.

Orange Rice Cake

Ingredients

1 cup white rice
1 quart milk
3/4 cup butter
1 cup white sugar
5 egg yolks
5 egg whites
2 tablespoons grated orange zest
1/2 cup golden raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour a 10 inch Bundt pan.

Rinse the rice under cold water. Drain, and cook rice in the milk over medium-low heat for about 15 minutes, or until the rice has absorbed all the milk. Remove from heat and set aside.

In a medium bowl, cream the butter and sugar until light and fluffy. In a separate bowl, beat the egg yolks on high speed until they are pale yellow and doubled in volume. Add the egg yolks to the butter mixture, blending well, and then add this to the rice. Add the orange zest and the raisins.

In a medium bowl, beat the egg whites to stiff peak stage. Gently fold the whites into the rice mixture.

Bake at 350 degrees F (175 degrees C) for about 50 minutes or until the top of the cake is golden brown and puffed up. Cool on a wire rack for at least 20 minutes before turning out. Cool completely. Serve chilled.

Cake Mix Cookies VII

Ingredients

1 (18.25 ounce) package yellow cake mix
1 teaspoon baking powder
2 eggs
1/2 cup vegetable oil
1 cup semisweet chocolate chips or other goodies

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cake mix and baking powder. Add eggs and oil, then mix until well blended. Stir in chocolate chips, or your choice of additions. Drop by rounded spoonfuls onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Bake less for chewy cookies and more for crispy cookies. Allow cookies to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely.

Peanut Butter Fudge Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 cup butter
1/2 cup unsweetened cocoa powder
1 cup buttermilk
2 eggs, beaten
1 teaspoon vanilla extract
1 1/2 cups creamy peanut butter
1/2 cup butter
1/4 cup unsweetened cocoa powder
1/3 cup buttermilk
4 cups sifted confectioners' sugar
1 teaspoon vanilla extract

Directions

Combine flour, white sugar, and baking soda in a large mixing bowl; set aside.

Melt 1 cup butter or margarine in a heavy saucepan; stir in 1/2 cup cocoa. Stir in buttermilk, and eggs until well blended. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat. Mix into flour mixture, stirring until smooth. Stir in 1 teaspoon vanilla. Pour batter into a greased and floured 13 x 9 inch baking pan.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until an inserted wooden pick comes out clean. Cool 10 minutes on a wire rack. Carefully spread peanut butter over warm cake. Cool completely.

To Make Frosting: Combine 1/2 cup butter or margarine, 1/4 cup cocoa, and buttermilk in a small sauce pan. Bring to a boil over medium heat, stirring constantly. Pour over confectioners' sugar, stirring until smooth. Stir in 1 teaspoon vanilla. Spread chocolate frosting over peanut butter on cake. Cut into squares.

Texas Sheet Cake II

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 cup butter
1 cup water
1/2 cup shortening
1/2 cup unsweetened cocoa powder
1/2 cup buttermilk
2 eggs
1 teaspoon baking soda
1 1/2 teaspoons vanilla extract
6 tablespoons milk
4 cups confectioners' sugar

Directions

Sift together and set aside in large bowl the flour and sugar.

In saucepan over medium heat bring to a boil; 1/2 cup margarine or butter, 1/2 cup shortening, 1 cup water, and 4 tablespoons cocoa.

Pour cocoa mixture over flour and sugar mixture. Stir in buttermilk, eggs, baking soda, and 1/2 teaspoon vanilla. Mix well and pour into a greased and floured sheet pan.

Bake in a preheated 400 degrees F (205 degrees C) oven for 20 minutes.

To Make Frosting: Five minutes before cake is done, bring to boil in a saucepan 1/2 cup margarine or butter, 6 tablespoons milk, and 4 tablespoons cocoa. Remove from heat and immediately stir in the confectioners' sugar, nuts (if desired), and 1/2 teaspoon vanilla extract. Beat until smooth and immediately pour frosting over cake. Cake may be served warm or at room temperature.

Pina Colada Rum Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.5 ounce) package instant coconut cream pudding mix
4 eggs
1/2 cup water
1/3 cup dark rum
1/4 cup vegetable oil
1 cup flaked coconut

1 (8 ounce) can crushed pineapple with juice
1 (3.5 ounce) package instant coconut cream pudding mix
1 (8 ounce) container frozen whipped topping, thawed
1 tablespoon dark rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9- inch round cake pans.

In a large bowl, combine the cake mix and instant pudding. Add the eggs, water, 1/3 cup rum and oil, mix well. Fold in the 1 cup coconut and spread the batter evenly into the prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

To make the filling and frosting, stir together the second package of pudding and the pineapple, including the juice. Fold in the cool whip and more rum if desired. Fill and ice cake. Chill until serving time.

Banana Chocolate Chip Cake

Ingredients

1 1/2 cups all-purpose flour
2/3 cup white sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup mashed bananas
1 egg
1/2 cup unsalted butter, melted
1/4 cup milk
3/4 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix flour, sugar, baking powder and salt.

In a separate bowl, combine bananas, egg, melted butter and milk.

Stir banana mixture into flour mixture until blended. Be careful not to over mix.

Stir in chocolate chips.

Pour batter into 9x13 inch pan. Bake at 350 degrees F (175 degrees C) 30 to 35 minutes, or until a toothpick inserted into center of cake comes out clean. (It will have some melted chocolate, but no crumbs.)

G. T. Cake

Ingredients

2 cups graham cracker crumbs
1/4 cup butter, melted
1/8 cup white sugar
16 (1 ounce) squares semisweet
chocolate, chopped
1 cup heavy whipping cream
6 eggs
3/4 cup white sugar
1/3 cup all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, combine graham cracker crumbs, melted butter and 1/8 cup sugar. Press into the bottom and 1 inch up the sides of a 9-inch springform pan.

In saucepan, cook and stir chocolate and whipping cream over low heat until chocolate is melted. Transfer to a large bowl and set aside.

In a separate large bowl combine eggs, 3/4 cup sugar and flour. Beat for ten minutes, until fluffy and lemon colored. Fold 1/4 of egg mixture in chocolate mixture to lighten; then fold chocolate mixture back into egg mixture. Pour into crust lined pan.

Bake at 325 degrees F (165 degrees C) for 45 minutes, or until puffed around edges and halfway into the middle. Cool in pan for 20 minutes. Remove sides of springform pan. Allow to cool completely.

Blueberry Breakfast Cake

Ingredients

2 cups all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1 egg, lightly beaten
1/2 cup milk
1/4 cup butter or margarine,
softened
1 teaspoon grated lemon peel
2 cups fresh or frozen blueberries
TOPPING:
1/3 cup sugar
1/4 cup all-purpose flour
1/4 cup finely chopped walnuts
1/2 teaspoon ground cinnamon
3 tablespoons cold butter or
margarine

Directions

In a mixing bowl, combine flour, sugar and baking powder. Add egg, milk, butter and lemon peel; mix just until dry ingredients are moistened. Fold in the blueberries. Spread in a greased 9-in. square baking pan. For topping, combine sugar, flour, walnuts and cinnamon. Cut in butter until mixture is crumbly. Sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until cake tests done.

Beet Bundt Cake

Ingredients

1 cup butter or margarine,
softened, divided
1 1/2 cups packed dark brown
sugar
3 eggs
4 (1 ounce) squares semisweet
chocolate
2 cups pureed cooked beets
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
confectioners' sugar

Directions

In a mixing bowl, cream 3/4 cup butter and brown sugar. Add eggs; mix well. Melt chocolate with remaining butter; stir until smooth. Cool slightly. Blend chocolate mixture, beets and vanilla into the creamed mixture (mixture will appear separated). Combine flour, baking soda and salt; add to the creamed mixture and mix well. Pour into a greased and floured 10-in. fluted tube pan. Bake at 375 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool in pan 10 minutes before removing to a wire rack. Cool completely. Before serving, dust with confectioners' sugar.

Punch Bowl Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (5 ounce) package instant vanilla pudding mix
1 (16 ounce) can fruit cocktail
1 (21 ounce) can cherry pie filling
6 ounces flaked coconut
1 1/2 cups chopped walnuts
2 (8 ounce) containers frozen whipped topping, thawed
1 (15 ounce) can crushed pineapple, with juice

Directions

Bake cake mix according to package directions for 2 layers, let cakes cool.

Make pudding as per package directions and set aside to firm.

Put one layer of cake in bottom of large punch bowl, spread with 1/2 of the vanilla pudding, then the entire can of fruit cocktail, 1/2 of the cherry pie filling, 1/2 of the coconut and 1/2 of the nuts, then 1/2 of the whipped topping. Place the second layer of cake in the bowl and spread with remainder of the vanilla pudding, the entire can of crushed pineapple, the remaining cherry pie filling, nuts, then coconut, top with the remaining 1/2 of the whipped topping. Garnish top with chopped nuts. Serve with a large spoon.

Watergate Cake I

Ingredients

1 (18.25 ounce) package white cake mix
2 (3 ounce) packages instant pistachio pudding mix
1 cup vegetable oil
1 cup carbonated water
3 eggs
1/2 cup chopped walnuts
1/4 cup milk
1 (1.5 ounce) envelope instant dessert topping
1/4 cup chopped walnuts
12 maraschino cherries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan.

Combine the cake mix, 1 box of the instant pistachio pudding, the vegetable oil, club soda, eggs, and 1/2 cup of the chopped walnuts. Stir until just combined and pour into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Let cake cool then frost.

To Make Frosting: Beat the milk into the remaining box of pistachio pudding. Prepare topping mix according to package directions. Fold into pudding mixture. Spread over top of cooled cake and sprinkle with walnuts and maraschino cherries.

Moist Chocolate Cake

Ingredients

1 1/2 cups cake flour
1 cup sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 (1 ounce) squares unsweetened chocolate
2 tablespoons butter (no substitutes)
1 cup buttermilk
1/2 cup vegetable oil
1 egg
1 teaspoon vanilla extract
FROSTING:
1/2 cup sugar
4 1/2 teaspoons cornstarch
1/8 teaspoon salt
1 (1 ounce) square unsweetened chocolate, chopped
1/2 cup hot coffee or water
4 1/2 teaspoons butter
1/2 teaspoon vanilla extract

Directions

In a bowl, combine the flour, sugar, baking soda and salt; set aside. In a microwave-safe bowl, combine the chocolate and butter. Cover and microwave on high for 1 minute. Stir; cook 30 seconds longer or until melted.

In a small mixing bowl, combine the buttermilk, oil and egg. Add to dry ingredients; beat just until combined. Add the chocolate mixture and vanilla. Pour into a greased 8-in. square baking dish. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack.

For frosting, in a saucepan, combine the sugar, cornstarch, salt and chocolate; stir in the coffee until blended. Bring to a boil over medium heat; cook and stir until mixture is thickened. Remove from the heat; stir in the butter and vanilla. Spread warm frosting over cake.

Magic Spice Cake

Ingredients

2 cups all-purpose flour
1/4 cup cornstarch
1 cup white sugar
1 teaspoon baking powder
3/4 teaspoon baking soda
1 teaspoon salt
3/4 teaspoon ground cloves
3/4 teaspoon ground cinnamon
3/4 cup shortening
1 cup buttermilk
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

Sift together flour, cornstarch, sugar, baking powder, soda, salt, cloves, and cinnamon into a large bowl. Add shortening and buttermilk; beat with an electric mixer for 2 minutes. Add eggs, and beat 2 minutes more. Pour batter into prepared pans.

Bake for 30 to 35 minutes, or until done.

Butterless Dessert Cake

Ingredients

2 eggs, separated
1/2 cup white sugar plus
2 1/2 tablespoons white sugar
2 small apples, peeled, cored, and
roughly grated
1/2 cup all-purpose flour plus
2 1/2 tablespoons all-purpose
flour
1 1/2 teaspoons baking powder
2 cups assorted fresh berries
1 cup whipping cream

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 inch loaf mold (baking dish that looks like a half pipe) or small loaf pan.

Use an electric mixer to beat the egg yolks and the sugar until light. In a separate bowl, whip the egg whites until a beater lifted from the whites leaves a peak that folds over on itself. Fold the beaten egg whites, grated apples, flour, and baking powder into the egg yolk and sugar mixture. Gently stir batter to blend well. Spread the dough into the greased baking pan.

Bake in preheated oven for 30 minutes. Cool cake in pan before removing. Using an electric mixer, whip the cream in a chilled bowl until stiff peaks form. Serve cake with fresh berries and whipped cream.

Cornstarch Cake

Ingredients

1/3 cup shortening
3/4 cup white sugar
2 eggs
1/2 cup cornstarch
1 cup sifted pastry flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1 teaspoon vanilla extract

Directions

Sift together the cornstarch, flour, baking powder, and salt.

Separate the eggs. Beat the egg whites until stiff, and set aside.

In a large bowl, cream the shortening and sugar. Add the egg yolks, and beat until mixture is very creamy. Sift the dry ingredients, and add alternately with the milk. Stir in the vanilla. Fold in the beaten egg whites. Bake in a greased 9 inch square pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes. Cool cake on a rack, and frost with a lemon butter icing.

Hungarian Flourless Hazelnut Cake

Ingredients

12 ounces hazelnuts
2 teaspoons baking powder
6 egg yolks
5/8 cup white sugar
6 egg whites
1 pint heavy whipping cream
1/8 cup chopped hazelnuts, for garnish

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch springform pan. Grind hazelnuts until very fine. Add baking powder and set aside.

In a large bowl, whip the egg yolks with the sugar until pale yellow in color. Beat in the ground hazelnut mixture.

In a separate CLEAN bowl, with a CLEAN whisk, whip the egg whites until stiff. Quickly fold 1/3 of the egg whites into the yolk mixture, then add the remaining whites and fold in until no streaks remain.

Pour into a 9 inch springform. Bake in preheated oven for 60 to 75 minutes, or until top of cake springs back when lightly tapped. Cool on wire rack.

When cake is cool, slice horizontally into 3 layers. Whip the cream until stiff, and spread generously between layers, on top and on the sides of the cake. Sprinkle chopped hazelnuts on top for decoration.

Mexican Chocolate Cake

Ingredients

2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
2 cups white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 cup margarine, softened
1/2 cup vegetable oil
1 cup water
1/2 cup sour milk
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 12x18 inch pan.

In a large bowl, stir together the flour, cocoa, sugar, baking soda and cinnamon. Add the margarine, oil, water, sour milk, eggs and vanilla, mix until smooth. Spread evenly into the prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

Raspberry Crumb Cake

Ingredients

2/3 cup sugar
1/4 cup cornstarch
3/4 cup water
2 cups fresh or frozen
unsweetened raspberries
1 tablespoon lemon juice
CRUST:
3 cups all-purpose flour
1 cup sugar
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground mace
1 cup cold butter or margarine
2 eggs
1 cup milk
1 teaspoon vanilla extract
TOPPING:
1/2 cup all-purpose flour
1/2 cup sugar
1/4 cup cold butter or margarine
1/4 cup sliced almonds

Directions

In a saucepan, combine sugar, cornstarch, water and raspberries. Bring to a boil over medium heat; boil for 5 minutes or until thickened, stirring constantly. Remove from the heat; stir in lemon juice. Cool.

Meanwhile, in a bowl, combine the first six crust ingredients. Cut in butter until mixture resembles coarse crumbs. Beat eggs, milk and vanilla; add to crumb mixture and mix well. Spread two-thirds of the mixture into a greased 13-in. x 9-in. x 2-in. baking dish. Spoon raspberry filling over crust to within 1 in of the edges. Top with remaining crust mixture. For topping, combine flour and sugar; cut in butter until crumbly. Stir in almonds. Sprinkle over the top. Bake at 350 degrees F for 50-55 minutes or until lightly browned.

Lemon Poke Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package instant lemon pudding mix
4 eggs
3/4 cup vegetable oil
3/4 cup water
3 cups confectioners' sugar
3 tablespoons water
3 tablespoons vegetable oil
1/2 cup orange juice

Directions

Preheat oven to 375 degrees F (190 degrees C) grease and flour a 9x13 inch pan.

In a large bowl, combine cake mix, pudding mix, eggs, 3/4 cup oil and 3/4 cup water. Beat for 2 minutes at medium speed.

Pour batter into a 9x13 inch pan. Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes, or until toothpick inserted into cake comes out clean. Remove cake from oven and poke evenly with a fork every 1/2 inch. Frost while still warm.

In a medium bowl, combine confectioners sugar, 3 tablespoons water, 3 tablespoons oil and orange juice. Mix thoroughly and pour over cake, allowing it to saturate cake.

Maryland Crab Cakes II

Ingredients

1 pound crabmeat, shredded
1 1/2 tablespoons dry bread
crumbs
2 teaspoons chopped fresh
parsley
salt and pepper to taste
1 egg
1 1/2 tablespoons mayonnaise
1/2 teaspoon ground dry mustard
1 dash hot pepper sauce

Directions

Preheat oven broiler.

Mix together crabmeat, bread crumbs, parsley, salt and pepper.

Beat together egg, mayonnaise, hot sauce and mustard. Combine with other ingredients and mix well. Form into patties and place on a lightly greased broiler pan or baking sheet.

Broil for 10 to 15 minutes, until lightly brown.

Crab Cake Sauce

Ingredients

1 cup sour cream
1 cup mayonnaise
1/2 cup cottage cheese
1/3 cup hot salsa
1/4 teaspoon cayenne pepper
1 tablespoon lemon juice
1/2 cup plain yogurt

Directions

Combine the sour cream, mayonnaise, cottage cheese, salsa, cayenne pepper, lemon juice and yogurt in a blender and puree until smooth. Chill before serving.

Poppy Seed Pound Cake Muffins

Ingredients

1 1/2 cups butter or margarine,
softened
1 cup sugar
2 eggs
1 cup plain yogurt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 tablespoon poppy seeds
1/2 teaspoon salt
1/4 teaspoon baking soda

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs, yogurt and vanilla. Combine the flour, poppy seeds, salt and baking soda. Stir into creamed mixture just until moistened. Fill paper-lined muffin cups two-thirds full. Bake at 400 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks.

Apricot Pumpkin Cake

Ingredients

1 cup chopped dried apricots
1 (14 ounce) package pumpkin quick bread/muffin mix
1 cup water
2 eggs
3 tablespoons vegetable oil
1 (15 ounce) can apricot halves, drained
1 (16 ounce) container cream cheese frosting
1/2 cup chopped pecans

Directions

Set aside 1/2 cup dried apricots for garnish. In a small bowl, soak remaining apricots in hot water for 5 minutes; drain well. Puree in a food processor or blender.

In a large mixing bowl, combine the quick bread mix, water, eggs, oil and pureed apricots. Stir in canned apricots. Pour into a greased 11-in. x 7-in. x 2-in. baking dish.

Bake at 375 degrees F for 22-27 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Frost cake with cream cheese frosting; sprinkle with pecans and reserved apricots. Refrigerate leftovers.

Daisy Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 pkg. (4 serving size) JELL-O Lemon Flavor Instant Pudding & Pie Filling
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed
1/2 cup BAKER'S ANGEL FLAKE Coconut
2 drops yellow food coloring
2 cups JET-PUFFED Miniature Marshmallows
2 small bug-shaped candies

Directions

Preheat oven to 350 degrees F. Prepare cake batter as directed on package; blend in dry pudding mix. Pour about half of the batter into greased 1-quart ovenproof bowl. Pour remaining batter into greased 9-inch round cake pan.

Bake 9-inch round cake layer 23 to 25 min. or until toothpick inserted in center comes out clean. Bake batter in bowl 33 to 35 min. or until toothpick inserted in center comes out clean. Cool each 10 min. Remove from pan and bowl; cool completely on wire rack.

Cut 9-inch cake layer into 16 wedges. Place inverted "bowl" cake onto large serving board. Arrange cake wedges around "bowl" cake to form petals. Frost completely with whipped topping.

Place coconut in resealable plastic bag. Add food coloring. Close bag; shake to evenly tint coconut. Press tinted coconut onto whipped topping-covered center cake. Press marshmallows onto tops of each flower petal. Place bug shaped candies on daisy as desired.

No-Fuss Pumpkin Cake

Ingredients

1 (15 ounce) can solid pack pumpkin
3 eggs
1/3 cup sugar
1/3 cup vegetable oil
1 (18.25 ounce) package yellow cake mix
1 tablespoon pumpkin pie spice
1 (16 ounce) can vanilla frosting
1 (3 ounce) package cream cheese, softened

Directions

In a large mixing bowl, combine the pumpkin, eggs, sugar and oil; mix well. Add cake mix and pumpkin pie spice; beat for 2 minutes. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a mixing bowl, combine the frosting and cream cheese. Spread over cake. Store in the refrigerator.

Southern Praline Pecan Cake

Ingredients

1 (18.25 ounce) package butter
pecan cake mix
1 (16 ounce) container coconut
pecan frosting
4 eggs
3/4 cup vegetable oil
1 cup water
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9 or 10 inch Bundt pan with non-stick cooking spray.

Combine the cake mix with the frosting, eggs, oil, water and 1/2 of the pecan pieces. Mix until combined.

Sprinkle the remaining 1/2 of pecans in the prepared Bundt pan then pour in the cake batter.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until a toothpick comes out clean.

Oatmeal Cake I

Ingredients

1 1/2 cups boiling water
1 cup rolled oats
1/2 cup butter
1 cup packed brown sugar
1 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
1/4 cup packed brown sugar
1/2 cup white sugar
1 cup flaked coconut
6 tablespoons butter, melted
1/4 teaspoon vanilla extract
1/4 cup cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 pan.

In a small bowl, pour boiling water over oats. Mix well, and cool.

In a large bowl, combine butter or margarine, 1 cup brown sugar, 1 cup white sugar, eggs, flour, baking soda, spices, and salt. Add cooled oatmeal mixture, and stir to combine. Pour batter into pan.

Bake for 35 minutes.

While cake is baking, combine 1/2 cup white sugar, 1/4 cup brown sugar, coconut, melted butter or margarine, vanilla, and cream in a mixing bowl. Remove cake from oven, and turn on broiler. Drop mixture by small spoonfuls on top of cake. Spread evenly and carefully. Broil for 2 to 5 minutes, until topping is bubbling and lightly browned.

Mocha Chip Bundt Cake

Ingredients

2 tablespoons instant coffee granules
1/2 cup hot water
1 (18.25 ounce) package chocolate cake mix
1 (3.9 ounce) package instant chocolate pudding mix
3/4 cup sour cream
1/2 cup vegetable oil
3 eggs
1 1/2 cups semisweet chocolate chips
GLAZE:
3/4 cup whipping cream
1 1/2 cups semisweet chocolate chips

Directions

In a mixing bowl, dissolve coffee granules in hot water. Beat in the cake mix, pudding mix, sour cream, oil and eggs. Stir in the chocolate chips. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 1 hour or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a wire rack to cool completely.

In a saucepan, heat cream to simmering. Remove from the heat; whisk in chocolate chips until smooth. Drizzle over cake.

Shrimp Cakes

Ingredients

1 pound shrimp - peeled,
deveined and chopped
1 1/4 cups coarsely crushed
buttery round crackers
1/4 cup chopped onion
2 jalapeno peppers, seeded and
chopped
1 cup mayonnaise
1 tablespoon prepared yellow
mustard
10 dashes hot pepper sauce (e.g.
Tabasco, etc.)
celery salt to taste
1 tablespoon Parmesan cheese
1 quart oil for frying

Directions

In a medium bowl, combine the shrimp, crackers, onion and jalapeno. Stir in the mayonnaise and mustard, and season with Tabasco and celery salt. Mix in Parmesan cheese. Form into 8 patties.

Heat about 1/2 inch of oil in a deep heavy skillet over medium-high heat. When oil is nice and hot, fry the patties for about 5 minutes per side, or until golden brown.

Millionaire's Cake

Ingredients

1 (20 ounce) can crushed pineapple with juice
1 (18.25 ounce) package yellow cake mix
1 (8 ounce) package cream cheese
1 (12 ounce) container frozen whipped topping, thawed
1 (3.5 ounce) package instant vanilla pudding mix
2 cups milk
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan.

Drain pineapple. Put pineapple in a clean layered cheesecloth and wring out remaining juice. If pineapple is not well drained, it will make the filling runny.

Mix and bake cake according to package instructions. Pour 1/2 of the batter into the prepared pan. Discard or find another use for the remaining half of the batter.

Bake at 350 degrees F (175 degrees C) for 20 minutes or until done. Let cake cool in pan on a wire rack.

Beat softened cream cheese until fluffy. Slowly add milk, combining thoroughly. Add instant pudding and beat until thick. Pudding mixture will thicken when refrigerated. When cake is cool and pudding mixture is thickened you can assemble the cake. Spread pudding mixture on top of the cooled cake. Sprinkle drained pineapple over pudding. Carefully spread thawed frozen whipped topping over all. Sprinkle chopped walnuts over all. Refrigerate. Enjoy!

Chocolate Macaroon Bundt Cake

Ingredients

2 cups sifted all-purpose flour
1 3/4 cups white sugar
1/2 cup unsweetened cocoa powder
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons vanilla extract
1/4 cup water
1/2 cup shortening
1/2 cup sour cream
4 egg yolks
3 egg whites

1 egg white
1/4 cup white sugar
1 cup flaked coconut
1 tablespoon all-purpose flour
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

Make the filling. Beat 1 egg white in a small bowl until peaks form. Gradually beat in 1/4 cup sugar Beat until stiff peaks form. Fold in coconut, 1 tablespoon flour and 1 teaspoon vanilla. Set aside.

In a large bowl, mix together 2 cups flour , 1 3/4 cup sugar, cocoa, salt and soda. Add 2 teaspoons vanilla, water, shortening, sour cream egg yolks and 3 egg whites. Blend at low speed until moistened, then beat at medium speed for 3 minutes.

Pour cake batter into a 10 inch Bundt pan. Drop the filling by teaspoons around the top of the batter, avoiding the edges.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let it cool in the pan for 10 minutes , then turn out onto a wire rack to continue cooling. Top with Chocolate Glaze.

Raw Apple Pound Cake

Ingredients

1 1/2 cups vegetable oil
2 cups white sugar
3 eggs
3 cups self-rising flour
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
3 cups apples - peeled, cored and diced
1 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a bundt pan.

Cream together oil, sugar, and eggs. Blend in flour, cinnamon, and vanilla. Stir in chopped apples and nuts. Pour batter into prepared pan.

Bake for 1 hour, or until done. Cool.

Zucchini Cakes

Ingredients

2 cups shredded zucchini
1 cup Italian seasoned bread
crumbs
1 egg
1 tablespoon mayonnaise
1 teaspoon prepared mustard
1 tablespoon Old Bay Seasoning
TM

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

In a large bowl combine zucchini, bread crumbs, egg, mayonnaise, mustard and Old Bay Seasoning. Mix well and form into patties. Place on prepared baking sheet.

Bake for 20 minutes and turn patties. Bake for another 20 minutes, or until golden brown.

Easy Cake Mix Peanut Butter Cookies

Ingredients

1/4 cup butter
1/2 cup packed brown sugar
1 egg
1 (18 ounce) jar crunchy peanut butter
1 (18.25 ounce) package yellow cake mix

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Beat the butter and sugar with an electric mixer in a large bowl until smooth. Add the egg and beat until incorporated; then beat in the peanut butter until evenly mixed. Stir in the cake mix until just incorporated. Shape the dough into 1 inch balls, place onto ungreased baking sheets, and flatten with a fork.

Bake in the preheated oven until the edges are golden, about 10 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

Passover Brownie Cake

Ingredients

5 eggs
1/2 cup unsweetened cocoa powder
2 1/2 cups white sugar
1 1/4 cups matzo cake meal
1 1/4 cups vegetable oil
1 1/4 cups chopped walnuts

Directions

In a large mixing bowl, beat the eggs and the sugar together. Add the oil. Mix in the cake meal and the cocoa.

Add nuts, or use the nuts as a topping. I put nuts on top rather than in this cake for two reasons. They make the top look good without having to frost it. Also, for those who don't or can't eat nuts, they are easily removed without having to search for them.

Pour batter into a greased 9 x 13 inch pan. Bake at 325 degrees F (165 degrees C) for about 35 minutes. The secret to a moist brownie cake, Pesach or otherwise, is to underbake it. Check it at about 30 minutes.

Pecan Sour Cream Pound Cake

Ingredients

1/4 cup chopped pecans
3 cups cake flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup unsalted butter
3 cups white sugar
6 eggs
1 teaspoon vanilla extract
1 cup sour cream

1 cup confectioners' sugar
3 tablespoons orange juice
1 teaspoon vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour a 10 inch Bundt or tube pan. Sprinkle pecans on bottom of pan; set aside. Sift together flour, salt, and baking soda into a medium bowl; set aside.

In a large bowl, cream butter and white sugar until light and fluffy. Beat in eggs one at a time, then stir in vanilla. Add flour mixture alternately with sour cream. Pour batter over pecans in prepared pan.

Bake in the preheated oven for 75 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 20 minutes, then turn out onto a wire rack and cool completely.

To prepare the glaze: In a small bowl, combine confectioners' sugar, orange juice and 1 teaspoon vanilla. Drizzle over cake while still warm.

Plum Blueberry Upside Down Cake

Ingredients

1 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
3 tablespoons margarine
1/4 cup brown sugar
1/3 cup margarine
1 cup white sugar
1 egg
1 teaspoon vanilla extract
3/4 cup milk
4 black plums, pitted and thinly sliced
3/4 cup blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch cake pan. Combine the flour, baking powder and salt. Set aside.

In the prepared pan, combine 3 tablespoons margarine and brown sugar. Place pan inside the preheated oven until the margarine melts and begins to bubble. Set aside. In a large bowl, cream together the 1/3 cup margarine and 1 cup white sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated.

Arrange plums around the edges of the prepared pan, overlapping slightly. Distribute the blueberries in the center. Pour batter into prepared pan, covering fruit completely. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 15 minutes before serving.

Grandmother's Pound Cake II

Ingredients

2 cups butter
3 cups white sugar
6 eggs
4 cups all-purpose flour
2/3 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 3 - 8x4 inch loaf pans, then line with parchment paper.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour alternately with the milk, mixing just until incorporated.

Pour batter evenly into prepared loaf pans. Bake in the preheated oven for 70 minutes, or until a toothpick inserted into the center of the cakes comes out clean. After removing them from the oven, immediately loosen cake edges with a knife. Allow to cool in pans for 10 minutes, then remove from the pans. Strip off the parchment paper and cool completely on wire racks.

Strawberries and Cream Cake

Ingredients

2 3/4 cups cake flour
2 1/2 teaspoons baking powder
2 cups white sugar
1 (3 ounce) package strawberry flavored gelatin
1 cup butter, softened
4 eggs
1 cup milk
1 teaspoon vanilla extract
1/2 cup strawberries, pureed

1 1/2 cups heavy cream
2 tablespoons sugar
1/2 teaspoon vanilla extract
1 1/2 cups fresh strawberries, sliced

1/2 cup margarine, softened
1 (8 ounce) package cream cheese, softened
4 cups confectioners' sugar
2 teaspoons vanilla extract

1 1/2 cups quartered strawberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake pans.

In a large bowl, beat sugar, gelatin and butter until fluffy. Add eggs one at a time, beating well with each addition. Mix flour and baking powder, and beat alternately with the milk into the sugar mixture. Fold in 1 teaspoon vanilla and pureed strawberries. Divide equally into three 9 inch round cake pans.

Bake 25 minutes in the preheated oven, or until toothpick inserted into cake comes out clean. Cool for 10 minutes in the pans, then remove from pans and cool completely.

To make the filling: Beat whipping cream, 2 tablespoons sugar and 1/2 teaspoon vanilla on high until stiff. Fill each layer with 1/3 of the whipped cream and 3/4 cup sliced strawberries.

To make the frosting: Beat the margarine, cream cheese, confectioners' sugar, and vanilla until creamy. Spread over the sides of the cake, and pipe an edge of frosting around the top of the cake.

Spread remaining whipped cream on cake top. Top with quartered strawberries.

Carrot Cake with PHILLY Cream Cheese Icing

Ingredients

CAKE:

2 cups flour
2 teaspoons MAGIC Baking Powder
1 teaspoon baking soda
1 tablespoon ground cinnamon
1/4 teaspoon ground nutmeg
Dash of ground cloves
1/2 teaspoon salt
4 eggs
1 1/4 cups oil
2 cups granulated sugar
2 cups grated carrots
1 (19 ounce) can crushed pineapple, well drained
1/2 cup chopped walnuts or pecans

ICING:

1 (250 g) package PHILADELPHIA Brick Cream Cheese, softened
1/4 cup butter, melted
2 cups icing sugar
1 teaspoon lemon juice
1/2 teaspoon grated lemon peel

Directions

Cake: Heat oven to 350 degrees F. Sift together flour, baking powder, baking soda, spices and salt in medium bowl; set aside. Beat eggs and oil in large bowl with wire whisk until well blended. Gradually add granulated sugar, mixing until blended. Add flour mixture, carrots, pineapple and walnuts; mix well. Pour into greased and floured 12-cup fluted tube pan or 10-inch (3-L) tube pan.

Bake 50 min. to 1 hour or until wooden toothpick inserted in centre comes out clean. Cool 10 min.; loosen from sides of pan with spatula or knife and gently remove cake. Cool completely on wire rack.

Icing: Beat cream cheese and butter in large bowl with electric mixer until well blended. Gradually add icing sugar, juice and peel, beating until well blended after each addition. Spread on top of cake. Store leftover cake in refrigerator.

Rhubarb Coffee Cake

Ingredients

1/2 cup shortening
1 1/2 cups packed brown sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
2 cups diced fresh or frozen
rhubarb, thawed

TOPPING:

1/2 cup packed brown sugar
1/2 cup chopped walnuts
1 tablespoon butter or margarine,
melted
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream shortening and brown sugar. Beat in the egg. Combine flour, baking soda and salt; add to the creamed mixture alternately with sour cream. Fold in rhubarb. Pour into two greased 8-in. square baking dishes.

Combine the topping ingredients; sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until toothpick inserted near the center comes out clean. Cool on wire racks. May be frozen for up to 6 months.

Pecan Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup sour cream
1/3 cup vegetable oil
2 teaspoons vanilla extract
2/3 cup chopped pecans
1/3 cup sugar
2 teaspoons ground cinnamon
1/2 cup confectioners' sugar
2 tablespoons orange juice

Directions

In a mixing bowl, combine the first six ingredients. Beat on medium speed for 2 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine pecans, sugar and cinnamon; sprinkle over batter. Cut through with a knife to swirl. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. In a small bowl, combine confectioners' sugar and orange juice until smooth; drizzle over warm coffee cake.

Wonderful Yogurt Cake

Ingredients

1/2 cup butter, softened
1 cup brown sugar
1 teaspoon vanilla extract
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 cup plain yogurt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan.

In a large bowl, cream together the butter, brown sugar and vanilla until light and fluffy. Beat in the egg until smooth. Combine the flour, baking soda, and baking powder; stir into the batter alternately with the yogurt. Spread the batter into the prepared pan.

Bake for 50 minutes in the preheated oven, until a knife inserted into the crown comes out clean.

Passover Chocolate Sponge Cake

Ingredients

6 (1 ounce) squares semisweet
chocolate, chopped
10 eggs, separated
7/8 cup white sugar
2 cups ground almonds

Directions

Melt chocolate in top of double boiler; set aside.

Beat egg yolks until thick and lemon colored. Gradually beat in sugar. Blend in chocolate and almonds.

Beat egg whites until stiff peaks form. Fold whites into chocolate batter. Spoon batter into an ungreased 10 inch Bundt pan.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until cake springs back when lightly touched. Remove from oven, invert pan, and cool about 40 minutes before removing from pan.

Coconut Cream Cake I

Ingredients

1 (18.25 ounce) package white cake mix
3 eggs
1/3 cup vegetable oil
1 cup water
1/2 teaspoon coconut extract
1 (14 ounce) can coconut cream
1 (14 ounce) can sweetened condensed milk
1 cup heavy whipping cream
1 tablespoon white sugar
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix together cake mix, eggs, oil, water and coconut flavoring. Beat for 2 minutes and pour into 9x13 inch pan. Bake for 30 minutes, or until a toothpick inserted into the cake comes out clean.

In a medium bowl, combine coconut cream with sweetened condensed milk and stir until smooth. When cake comes out of the oven, poke holes into it in even rows using a large fork or chopsticks. Pour milk mixture over, allowing it to soak into the cake. Refrigerate for several hours or overnight.

In a large bowl, whisk cream until soft peaks form. Add sugar and continue whipping until stiff. Spread over cooled cake. Sprinkle top with flaked coconut.

Our Favorite Chocolate Cake

Ingredients

8 tablespoons shortening
2 (1 ounce) squares unsweetened chocolate, melted
2 eggs
1 teaspoon baking soda
1 cup milk
1 cup white sugar
1 3/4 cups all-purpose flour
1/2 teaspoon salt
2 1/2 teaspoons vanilla extract
1 teaspoon instant coffee granules
1/4 cup milk
1/4 cup unsweetened cocoa powder
6 tablespoons butter
5 cups confectioners' sugar
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch cake pan.

Cream together the shortening and the white sugar. Add the melted chocolate and eggs, mix well.

Sift the flour with baking soda and salt. Add alternately with 1 cup milk to shortening mixture. Mix in 1 teaspoon vanilla. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes or until a toothpick stuck into the center of the cake comes out clean. Once cool frost with Coffee Frosting.

To Make Frosting: Mix together instant or leftover coffee, 1/4 cup milk or cream, cocoa powder, butter, 1 1/2 teaspoons vanilla extract, and confectioners' sugar until of spreading consistency.

Mincemeat Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon baking soda
1 cup buttermilk
2 cups all-purpose flour
1 (9 ounce) package condensed mincemeat, crumbled
1 recipe Caramel Cream Frosting

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour two 8 inch, round, cake pans.

Cream butter or margarine in a large mixing bowl. Gradually add sugar, beating well. Add eggs one at a time, beating mixture well after each addition.

Dissolve soda in buttermilk, stirring well. Mix flour into creamed mixture alternately with buttermilk mixture, beginning and ending with flour. Mix well after addition. Stir in crumbled mincemeat. Spoon batter into prepared pans.

Bake for 45 to 50 minutes, or until a wooden pick inserted in center comes out clean. Cool cake in pan for 10 minutes. Remove layers from pans, and cool completely. Fill and frost the cake with Caramel Cream Frosting.

Mountain Dew[®] Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 cup vegetable oil
4 eggs, beaten
10 fluid ounces Mountain Dew[®]
1 (20 ounce) can crushed pineapple with juice
1 cup white sugar
3 tablespoons cornstarch
1/4 cup butter
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine cake mix, pudding mix, oil, eggs and citrus soda. Mix until all ingredients are moistened.

Pour into prepared 9x13 inch pan and bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cool completely.

To make the topping: In a saucepan, combine pineapple (with juice), sugar and corn starch. Bring to a boil and cook, stirring constantly, until thick. Remove from heat. Add butter and coconut. Spread topping evenly over cake.

Two-Tone Spice Cake

Ingredients

10 tablespoons butter (no substitutes), softened
1 cup packed brown sugar
3 eggs
1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/4 teaspoons ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon ground allspice
1/4 teaspoon salt
1/8 teaspoon ground nutmeg
3/4 cup sour cream
1/4 cup finely chopped nuts
SOUR CREAM FROSTING:
3/4 cup butter, softened
5 cups confectioners' sugar
1/3 cup sour cream
1 1/2 teaspoons vanilla extract
CHOCOLATE GLAZE:
4 (1 ounce) squares semisweet or unsweetened chocolate
2 tablespoons butter

Directions

In a mixing bowl, cream butter and brown sugar. Add the eggs; one at a time, beating well after each addition. Combine the dry ingredients; add to the creamed mixture alternately with sour cream. stir in nuts. Spread into two greased and floured 8-in. round baking pans.

Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pans to wire racks to cool completely.

For frosting, in a mixing bowl, cream butter and confectioners' sugar. beat in sour cream and vanilla. Spread between layers and over top and sides of cake.

In a microwave or heavy saucepan, melt chocolate and butter. Cool for 2 minutes; spread over top of cake, allowing some to drip down the sides.

Champagne Cake I

Ingredients

2 3/4 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
2/3 cup butter
1 1/2 cups white sugar
3/4 cup champagne
6 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 10 inch round cake pan.

In a large bowl, cream together butter and sugar until very light and fluffy. Sift flour, baking powder, and salt together, and then blend into creamed mixture alternately with champagne.

In a large clean bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into batter to lighten it, then fold in remaining egg whites. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until a toothpick inserted into the cake comes out clean.

Banana Pound Cake With Caramel Glaze

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 cup butter
1/2 cup vegetable shortening
2 cups brown sugar
1 cup white sugar
4 ripe bananas, mashed
5 eggs
2 teaspoons vanilla extract
1/2 cup milk
1 cup chopped pecans

1/2 cup butter
1/4 cup brown sugar
1/4 cup white sugar
1 teaspoon vanilla extract
1/4 cup heavy cream

Directions

Preheat an oven to 325 degrees F (165 degrees C). Combine flour, baking powder, baking soda, and salt in a bowl. Set aside. Grease and flour a fluted tube pan.

Beat 1 cup of butter, shortening, 2 cups of brown sugar, and 1 cup of white sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the bananas, followed by the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in 2 teaspoons of vanilla extract with the last egg. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Fold in the pecans; mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 20 minutes.

Meanwhile, prepare the glaze. Heat 1/2 cup of butter, 1/4 cup of brown sugar, 1/4 cup of white sugar, 1 teaspoon of vanilla extract, and heavy cream in a saucepan over medium heat. Stir continuously until the sugars have dissolved, then gently simmer for 1 minute. Pour over baked cake while still in the pan. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Sock It to Me Cake IV

Ingredients

1 (18.25 ounce) package butter
cake mix
1 cup sour cream
1/2 cup vegetable oil
1/4 cup white sugar
1/4 cup water
4 eggs
1 cup chopped pecans
2 tablespoons brown sugar
2 tablespoons ground cinnamon
1 cup confectioners' sugar
2 tablespoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 10-inch tube pan.

In large bowl, blend together cake mix, sour cream, oil, 1/4 cup white sugar, water, and eggs. Beat at high speed for 2 minutes. Pour 2/3 of the batter into prepared tube pan.

Combine pecans, brown sugar, and cinnamon, and sprinkle over batter in pan. Spread remaining batter evenly over filling mixture.

Bake at 375 degrees F (190 degrees C) for 45-55 minutes until the cake springs back when touched lightly. Cool right-side-up in pan about 25 minutes.

Mix together confectioners' sugar and milk.

Remove cake from pan and drizzle with glaze.

Swiss Chocolate Cake

Ingredients

1 3/4 cups sifted cake flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1 teaspoon salt
1 1/2 cups white sugar
1/2 cup butter
1 1/4 cups evaporated milk
2 eggs
2 1/2 (1 ounce) squares
unsweetened chocolate, melted
1 teaspoon vanilla extract
1/4 teaspoon red food coloring

Directions

Sift together flour, baking powder, soda, salt, and sugar.

Stir butter just to soften, and add to flour mixture. Add 1 cup milk until all flour is dampened. Beat 2 minutes at medium speed, or 300 vigorous strokes by hand.

Add to the flour mixture eggs, vanilla, melted chocolate, food coloring, and remaining 1/4 cup milk. Beat 1 minute in mixer, or 150 strokes by hand. Line the bottoms of two 9 inch round cake pans with parchment paper. Pour the batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes. Cool.

Frost with Chocolate Torte Frosting when completely cooled.

End of the Rainbow Cake

Ingredients

3/4 cup butter flavored shortening
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
1/4 teaspoon almond extract
1 cup milk
2 1/3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) round pans. Sift together the flour, baking powder, and salt. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and almond extracts. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Mazarin Cake I

Ingredients

1/2 cup unsalted butter
1 1/2 teaspoons white sugar
1/4 teaspoon salt
2 egg yolks
1 1/3 cups all-purpose flour

1/2 cup unsalted butter
1 cup almond paste
2 eggs, beaten
1 teaspoon lemon zest
2 teaspoons all-purpose flour

Directions

Short dough: Cream butter and sugar, beat in salt then egg yolks, one at a time. Work flour in, wrap and chill 30 minutes.

To make filling: Cream butter and beat in almond paste gradually. Add eggs, then beat until very smooth. Stir in lemon zest and flour.

Preheat oven to 325 degrees F (165 degrees C). Butter the top and sides of an 8 inch springform pan.

Roll chilled dough into a circle 11 or 12 inches in diameter. Press the pastry into the bottom and up the sides of the pan without stretching the dough. Trim any excess extending above top of pan. Pour filling into dough and spread evenly.

Bake at 325 degrees F (165 degrees C) for 45 to 50 minutes. Cool 15 minutes in pan then remove sides of pan. Cool to room temperature and sprinkle with confectioners sugar before serving.

Peach Cake

Ingredients

1 (15 ounce) can sliced peaches, undrained
1 (18.25 ounce) package yellow cake mix
1/3 cup vegetable oil
3 eggs
1 (8 ounce) carton frozen whipped topping, thawed
1 (6 ounce) container peach yogurt

Directions

Drain peaches, reserving juice. Add enough water to juice to measure 1-1/4 cups. Cut peaches into 1-in. pieces; set aside.

In a large mixing bowl, beat the cake mix, peach juice mixture, oil and eggs on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 28-33 minutes or until a toothpick inserted near the center comes out clean. Cool in pans for 10 minutes before removing to wire racks to cool completely.

In a bowl, combine the whipped topping and yogurt; fold in reserved peaches. Spread topping between layers and over top of cake.

Gramma Bertha's Banana Cake

Ingredients

1/2 cup butter
1 1/2 cups white sugar
4 eggs
3 bananas, sliced
1 cup sour cream
1 teaspoon baking soda
2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 10 inch Bundt pan with non-stick cooking spray.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the sliced bananas, sour cream and baking soda. Beat in the flour. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Cameo Cake

Ingredients

1 1/2 cups butter
3/4 cup water
3/4 cup white chocolate chips
1 1/2 cups buttermilk
4 egg, beaten
1 1/2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
1 cup chopped toasted pecans
2 1/4 cups white sugar
1 1/2 teaspoons baking soda
4 (1 ounce) squares white chocolate, melted
1 (8 ounce) package cream cheese, softened
1 (3 ounce) package cream cheese, softened
1/3 cup butter, softened
6 1/2 cups confectioners' sugar
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 or 9 inch round cake pans. Stir together 3 cups flour, white sugar, and soda. Set aside.

Combine 1 1/2 cup butter and water in a medium saucepan. Bring to a boil over medium heat, stirring occasionally. Remove from heat, and add 4 ounces white chocolate. Stir until chocolate melts. Stir in buttermilk, eggs, and 1 1/2 teaspoons vanilla. Gradually stir in flour mixture; batter will be thin. Dredge pecans in 1/2 cup flour, and fold into batter. Pour into prepared pans.

Bake for 20 to 25 minute. Cool layers in pans for 10 minutes. Remove from pans, and cool completely on wire racks.

To make the frosting: Beat together both packages of cream cheese and 1/3 cup butter until creamy. Blend in melted and cooled white chocolate. Mix in confectioner's sugar and 1 1/2 teaspoons vanilla. Frost between layers, and on top and sides of cake. Sprinkle with additional pecans if desired.

Butterscotch Snack Cake

Ingredients

1 (3.5 ounce) package cook and serve butterscotch pudding mix
2 cups milk
1 (18.25 ounce) package yellow cake mix
1 (11 ounce) package butterscotch chips
1/2 cup chopped pecans or walnuts

Directions

In a large saucepan, combine pudding mix and milk. Bring to a boil over medium heat, stirring constantly. Remove from the heat; stir in dry cake mix. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with butterscotch chips and nuts. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Pumpkin Cake Extraordinaire

Ingredients

1 cup vegetable oil
4 eggs
1 1/2 cups pumpkin puree
2 tablespoons vanilla extract
2 1/2 cups all-purpose flour
3 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
3 teaspoons ground nutmeg
5 teaspoons ground cinnamon

3 tablespoons honey
1/2 cup confectioners' sugar
1 tablespoon lemon juice

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 10 inch regular or fluted tube pan.

In a large bowl, beat together oil, eggs, pumpkin and vanilla. In a separate bowl, mix flour, baking powder, baking soda, salt, nutmeg and cinnamon. Fold flour mixture into pumpkin mixture. Pour into prepared pan.

Bake in preheated oven 60 minutes; reduce heat to 350 degrees F (175 degrees C) and bake 15 minutes more, until cake springs back when lightly touched in center. Let cool in pan 10 minutes before removing to wire rack to cool completely.

To make the Honey Glaze: Warm honey in microwave or small saucepan until runny. Place confectioners sugar in small bowl and pour runny honey and lemon juice over sugar. Mix well and brush onto cooled cake.

Cabbage Cakes

Ingredients

1 tablespoon olive oil
1/2 small head cabbage, cored
and sliced thin
1 onion, thinly sliced
black pepper to taste
1 1/3 cups plain yogurt
2/3 cup milk
1/4 cup vegetable oil
2 eggs
2 cups flour
4 teaspoons baking powder
1 teaspoon baking soda
butter (optional)

Directions

Heat the olive oil in a large skillet over medium heat. Stir in the cabbage and onion; cook and stir until the vegetables are soft and fragrant, about 10 minutes. Season with pepper, and set pan aside to cool.

Whisk together the yogurt, milk, vegetable oil, and eggs in a bowl until evenly blended; set aside. Stir together the flour, baking powder, and baking soda in a large bowl. Make a well in the center of the dry ingredients. Pour the wet mixture into the well, then stir until well combined. Fold the cooled cabbage and onions into the pancake batter.

Heat a large skillet over medium heat, and butter or oil if necessary. Pour 1/4 cupfuls of batter onto the skillet, and cook until bubbles appear on the surface. Flip with a spatula, and cook until browned on the other side.

Festive Crab Cakes

Ingredients

1/3 cup cream cheese, softened
1/4 cup crabmeat - drained,
flaked and cartilage removed
2 tablespoons chopped green
onions
1 (2.1 ounce) package mini phyllo
tart shells
1/3 cup whole berry cranberry
sauce

Directions

In a small bowl, combine the cream cheese, crab and onions until blended. Place the tart shells on an ungreased baking sheet. Drop 1 tablespoon of crab mixture into each shell. Top each with 1 teaspoon cranberry sauce. Bake at 375 degrees F for 12-15 minutes or until heated through.

Lemon Bundt Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3.4 ounce) package instant lemon pudding mix
3/4 cup vegetable oil
4 eggs
1 cup lemon-lime flavored carbonated beverage

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix and pudding mix, then stir in the oil. Beat in the eggs, one at a time, then stir in the lemon-lime soda.

Pour batter into prepared pan. Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Peanut Butter and Chocolate Cake II

Ingredients

1 cup margarine
1/4 cup unsweetened cocoa powder
1 cup water
1/2 cup buttermilk
2 eggs
2 cups all-purpose flour
2 cups white sugar
1/2 teaspoon baking soda
1 teaspoon vanilla extract

1 cup peanut butter
1 1/2 tablespoons vegetable oil

1/4 cup unsweetened cocoa powder
1/2 cup margarine
6 tablespoons buttermilk
1 teaspoon vanilla extract
3 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a saucepan, combine 1 cup margarine, 1/4 cup cocoa, water, eggs, and 1/2 cup buttermilk in a saucepan. Cook, stirring occasionally, until it bubbles. Remove from heat and set aside.

In a large bowl, mix flour, 2 cups sugar and baking soda. Make a well in the center and pour in chocolate mixture. Add vanilla and beat until smooth. Spread batter into prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

In a small bowl, mix peanut butter and oil. Spread over top of cake. In a saucepan, combine 1/4 cup cocoa, 1/2 cup margarine, and 6 tablespoons buttermilk. Heat until boiling. Remove from heat and stir in vanilla. Place confectioners' sugar in a large bowl. Beat in chocolate mixture and continue mixing until smooth. Spread over cake.

Coco-Cola Cake I

Ingredients

1 cup butter
1/4 cup unsweetened cocoa powder
1 cup cola-flavored carbonated beverage
2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1/2 cup buttermilk
2 eggs
1 teaspoon vanilla extract
1 1/2 cups miniature marshmallows

Directions

Heat to boiling: butter, cocoa and cola drink.

Remove from heat and add flour, sugar, baking soda and mix gently. Stir in buttermilk, eggs, vanilla and marshmallows.

Pour into greased 13 x 9-inch pan. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cake can be frosted while warm. Makes 10 to 12 servings.

Irish Tea Cake

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round pan.

In a medium bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs, one at a time then stir in the vanilla. Combine the flour, baking powder and salt; stir into the batter alternately with the milk. If the batter is too stiff, a tablespoon or two of milk may be added. Spread the batter evenly into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool in pan on a wire rack, then turn out onto a serving plate. Dust with confectioners' sugar right before serving.

Rich and Chocolaty Syrup Cake

Ingredients

4 eggs
1 teaspoon vanilla extract
1 (16 ounce) can chocolate syrup
2 cups vegetable oil
2 cups all-purpose flour
16 ounces white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat the eggs and the vanilla with a spoon. Blend in the chocolate syrup. Fill emptied chocolate syrup can with vegetable oil and add to bowl. Add the flour to bowl. Fill can with sugar and add to bowl. Stir well and pour into a lightly greased 9x13 inch pan.

Bake 40-45 minutes at 350 degrees F (175 degrees C). Ice after cooling or leave plain.

Snickerdoodle Cake I

Ingredients

2 cups white sugar
1/2 cup shortening
2 eggs
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
3 tablespoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a medium bowl, sift together flour, baking powder and salt. Set aside.

In a large bowl, cream shortening and 2 cups sugar until fluffy. Add eggs one at a time, mixing well with each addition. Alternately add milk and flour mixture in three stages, mixing well with each addition.

In a small bowl, mix 3 tablespoons sugar with 1 teaspoon cinnamon. Sprinkle this mixture evenly over cake.

Pour into prepared 9x13 inch pan and bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until done.

English Tea Cakes

Ingredients

2 cups butter, softened
1 cup sugar
2 teaspoons vanilla extract
4 cups all-purpose flour
60 walnut or pecan halves,
toasted

Directions

In a large mixing bowl, cream butter and sugar. Beat in vanilla. Gradually add flour. Drop by heaping tablespoonfuls into greased miniature muffin cups; flatten slightly. Press a walnut half into the center of each.

Bake at 350 degrees F for 10-12 minutes or until edges are lightly browned. Cool for 2 minutes before removing from pans to wire racks.

Black Forest Cake II

Ingredients

1 2/3 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1/2 cup shortening
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 1/2 cups buttermilk

1/2 cup kirschwasser
1/2 cup butter
3 1/2 cups confectioners' sugar
1 pinch salt
1 teaspoon strong brewed coffee
2 (14 ounce) cans pitted Bing cherries, drained

2 cups heavy whipping cream
1/2 teaspoon vanilla extract
1 tablespoon kirschwasser
1 (1 ounce) square semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Line the bottoms of two 8 inch round pans with parchment paper circles. Sift together flour, cocoa, baking soda and 1 teaspoon salt. Set aside.

Cream shortening and sugar until light and fluffy. Beat in eggs and vanilla. Beat in flour mixture, alternating with buttermilk, until combined. Pour into 2 round 8 inch pans.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean. Cool completely. Remove paper from the cakes. Cut each layer in half, horizontally, making 4 layers total. Sprinkle layers with the 1/2 cup kirshwasser.

In a medium bowl, cream the butter until light and fluffy. Add confectioners sugar, pinch of salt, and coffee; beat until smooth. If the consistency is too thick, add a couple teaspoons of cherry juice or milk. Spread first layer of cake with 1/3 of the filling. Top with 1/3 of the cherries. Repeat with the remaining layers.

In a separate bowl, whip the cream to stiff peaks. Beat in 1/2 teaspoon vanilla and 1 tablespoon kirshwasser. Frost top and sides of cake. Sprinkle with chocolate curls made by using a potato peeler on semisweet baking chocolate.

Baby Food Cake II

Ingredients

3 eggs
2 cups white sugar
1 1/4 cups vegetable oil
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 (2.5 ounce) jar applesauce baby food
1 (2.5 ounce) jar carrot baby food
1 (2.5 ounce) jar apricot baby food

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a medium bowl, stir together the eggs, sugar, and oil. Combine the flour baking soda and salt, stir into the egg mixture. Finally, stir in the baby food. Pour the batter into the prepared pan.

Bake for 25 to 30 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool and frost with your favorite cream cheese frosting.

Sour Cream Banana Coffee Cake

Ingredients

1/4 cup butter or margarine,
softened
8 tablespoons sugar, divided
1 egg
1/4 teaspoon vanilla extract
1/2 cup mashed ripe banana
1/4 cup sour cream
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1/4 cup chopped walnuts
1/4 teaspoon ground cinnamon

Directions

In a small mixing bowl, cream butter and 6 tablespoons sugar. Beat in egg and vanilla. Stir in banana and sour cream. Combine the flour, baking powder, baking soda and salt; gradually add to creamed mixture. Combine the walnuts, cinnamon and remaining sugar.

Spoon half of batter into a greased 6-cup fluted tube pan. Sprinkle with nut mixture; top with remaining batter. Bake at 350 degrees F for 32-38 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Punch Bowl Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (5 ounce) packages instant vanilla pudding mix
5 cups milk
6 bananas
2 (21 ounce) cans cherry pie filling
2 (20 ounce) cans crushed pineapple, drained
6 ounces flaked coconut
1 (16 ounce) package frozen whipped topping, thawed
1/4 cup chopped walnuts

Directions

Bake cake mix according to package directions for 2 layers, let cakes cool.

Prepare the pudding according to package with the 5 c. milk.

In a large punch bowl, start with one layer of the cake, broken up into pieces. Spread with half of the pudding, then slice three bananas over the pudding. Then layer 1 can drained pineapple, one can pie filling and half of the coconut.

Repeat in the same order with the remaining ingredients.

Top with whipped topping, then sprinkle with chopped walnuts. Chill and serve.

Blackberry Wine Cake II

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package blackberry flavored gelatin
4 eggs
1/2 cup vegetable oil
1 cup blackberry wine

1 1/2 cups confectioners' sugar
1/2 cup blackberry wine

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in eggs, oil and blackberry wine. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour 1/2 of blackberry wine glaze over top of cake while still warm. Let set for 10 minutes then remove cake from pan. Allow cake to cool fully before pouring the remaining glaze on top.

To make the Glaze: In a small bowl, stir together the confectioners' sugar and 1/2 cup blackberry wine.

Cakes In A Cone

Ingredients

1 (18.25 ounce) package yellow cake mix
24 flat bottomed ice cream cones
1 cup semi-sweet chocolate chips
1 ounce colored candy sprinkles

Directions

Prepare cake mix according to directions. Fill each cone about 3/4 full of batter, up to first ridge. Place cones in the cups of a cupcake pan or on cookie sheets.

Bake at 400 degrees F (205 degrees C) for 15 to 18 minutes.

Place 10 chocolate chips on top of each warm cone, and in a minute or two spread melted chocolate over top. Decorate with candies.

Rainbow Clown Cake

Ingredients

3 egg whites
1 (18.25 ounce) package white cake mix
1 1/3 cups water
2 tablespoons canola oil
red paste food coloring
orange paste food coloring
yellow paste food coloring
green paste food coloring
blue paste food coloring
purple paste food coloring

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour two 8-inch round cake pans.

Beat the egg whites with an electric mixer until frothy, about 1 minute. Add the cake mix, water, and canola oil; continue beating for 2 minutes on medium speed.

Divide the cake batter into six separate bowls. Use a toothpick to scoop a dab of food coloring into one bowl of batter and stir; add more food coloring, if necessary, to reach the desired shade. Repeat with the remaining colors and bowls of batter.

Scoop spoonfuls of batter into the prepared pans, alternating the colors. Use a toothpick to gently swirl the colors for a marbled effect.

Bake in the preheated oven until a toothpick inserted into the cake comes clean, about 30-35 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Granny's Mahogany Cake and Frosting

Ingredients

2 cups white sugar
1 cup butter, softened
5 eggs
1/4 cup cold brewed coffee
2 tablespoons unsweetened cocoa powder
1 cup buttermilk
1 teaspoon baking soda
2 1/2 cups all-purpose flour

1 cup butter, softened
1 (16 ounce) package confectioners' sugar, sifted
1/4 cup cold brewed coffee
1/4 cup unsweetened cocoa powder
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour three 9 inch round cake pans.

Place the sugar and butter in a mixing bowl, and beat until light colored and smooth. Beat in the eggs one at a time. Stir the coffee and cocoa into the egg mixture until well blended. Measure the buttermilk, and remove 1 tablespoon, placing it in a separate small bowl, and set aside. Stir the remaining buttermilk into the egg mixture, beating until smooth.

Stir the baking soda into 1 tablespoon buttermilk until smooth, and mix into the egg mixture. Stir in the flour, beating until smooth. Pour the batter evenly into the prepared cake pans.

Bake in preheated oven until a toothpick or small knife inserted into the center comes out clean, about 30 minutes. Remove from the oven, and cool in the pans about 15 minutes before turning out onto a wire rack to cool completely.

To make the frosting, beat 1 cup butter until smooth and creamy. Gradually sift in the confectioners' sugar, and beat until smooth. Stir in the coffee, cocoa, and vanilla until well blended.

Place one cake layer on a serving plate. Spread top with about 1/5 frosting. Place the second layer on top of the first, and frost. Repeat with the third layer. Use remaining frosting to frost top and sides.

Cherry Lattice Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup sour cream
1 egg
3 tablespoons sugar
2 tablespoons butter or margarine, softened
1 teaspoon salt
3 cups all-purpose flour
FILLING:
2 1/2 cups fresh or frozen pitted tart cherries, thawed, rinsed and drained
1/2 cup sugar
1/2 cup chopped almonds, toasted
2 tablespoons all-purpose flour
Dash salt

Directions

In a mixing bowl, dissolve yeast in water; let stand for 5 minutes. Add sour cream, egg, sugar, butter, salt and 2 cups flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Reserve 1 cup dough. Divide remaining dough in half. Roll each portion into a 9-in. circle; place in greased 9-in. round baking pans. Combine filling ingredients; spread over dough to within 1/2 in. of edge. Roll out reserved dough to 1/4-in. thickness; cut into 1/2-in. strips. Make a lattice top over filling. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees F for 15 minutes. Cover top with foil; bake 20 minutes longer or until browned.

Rhubarb Cake III

Ingredients

2 cups finely chopped rhubarb
1/2 cup white sugar
1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 1/8 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup buttermilk
1/2 cup flaked coconut
1/2 cup finely chopped almonds

4 tablespoons all-purpose flour
4 tablespoons brown sugar
4 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a small bowl, mix chopped rhubarb with 1/2 cup sugar; set aside. Sift together the flour, baking soda, salt, cinnamon and nutmeg. Set aside.

In a large bowl, cream together 1/2 cup butter and 1 1/2 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk. Fold in the rhubarb mixture. Stir in the coconut and chopped almonds. Pour batter into prepared pan.

To make streusel topping: In a small bowl, combine 4 tablespoons flour and 4 tablespoons brown sugar. Cut in butter until mixture resembles coarse crumbs. Sprinkle on top of cake.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Apple Cake

Ingredients

1/4 cup butter (no substitutes),
softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground nutmeg
2 medium tart apples, peeled and
grated
1/2 cup chopped walnuts
BUTTER SAUCE:
1/2 cup butter
1/2 cup sugar
1/2 cup packed brown sugar
1/2 cup half-and-half cream

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, baking soda, cinnamon, salt and nutmeg; gradually add to the creamed mixture. Stir in apples and walnuts. Pour into a greased 8-in. square baking dish. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, in a saucepan, melt butter. Stir in sugars and cream. Bring to a boil over medium heat, stirring constantly. reduce heat. Simmer, uncovered, for 15 minutes, stirring occasionally. Serve over warm cake.

Yellow Pound Cake

Ingredients

2 2/3 cups white sugar
2 cups butter
8 eggs
8 tablespoons milk
1 teaspoon vanilla extract
3 1/2 cups cake flour

Directions

Separate the eggs. Beat the whites to stiff peaks, and reserve the yolks.

In a large bowl, cream sugar and butter or margarine. Beat in egg yolks. Stir in milk and vanilla. Add flour, 1 cup at a time. Fold in stiffly beaten egg whites. Pour batter into well greased large tube pan.

Bake for 90 minutes at 325 degrees F (165 degrees C).

Chocolate Chip Coffee Cake

Ingredients

1 cup butter or margarine,
softened
1 (8 ounce) package cream
cheese, softened
1 1/2 cups sugar, divided
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1/4 cup milk
1 cup semisweet chocolate chips
1/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream the butter, cream cheese and 1-1/4 cups of sugar. Beat in eggs and vanilla. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Stir in chocolate chips. Pour into a greased 9-in. springform pan. Combine the pecans, cinnamon and remaining sugar; sprinkle over batter.

Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes. Carefully run a knife around edge of pan to loosen. Remove sides of pan. Cool completely before cutting.

Holiday Fudge Cake

Ingredients

1 cup all-purpose flour
3/4 cup white sugar
1/4 cup unsweetened cocoa powder
1 1/2 teaspoons instant coffee powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter, softened
3/4 cup sour cream
1 egg
1/2 teaspoon vanilla extract
1/2 cup heavy whipping cream
1/4 cup white sugar
1 tablespoon butter
1 1/2 teaspoons light corn syrup
1/3 cup semisweet chocolate chips
3/4 cup chopped pecans
1/2 teaspoon vanilla extract
10 pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round pan and line bottom with parchment paper.

In a large bowl stir together flour, 3/4 cup sugar, cocoa, instant coffee, baking soda and salt. Beat in 1/2 cup softened butter, sour cream, egg and 1/2 teaspoon vanilla. Beat on medium speed for 3 minutes. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool for 10 minutes in pan, then turn out onto a wire rack. Gently peel off parchment paper. Cool completely.

To make the Fudge Nut Glaze: In a small saucepan combine cream, 1/4 cup sugar, 1 tablespoon butter, corn syrup, chocolate chips. Cook over medium heat stirring constantly, until mixture boils. Continue to cook stirring constantly for 5 minutes. Remove from heat and cool 10 minutes. Stir in nuts and vanilla.

Place cake on serving plate. Pour glaze evenly over cake, allowing some to run down sides. Arrange nuts on top. Refrigerate until glaze is firm, about 1 hour.

Perfect Chocolate Cake

Ingredients

1 cup unsweetened cocoa powder
2 cups boiling water
2 3/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1 cup butter, softened
2 1/2 cups white sugar
4 eggs
1 1/2 teaspoons vanilla extract

1 pint heavy whipping cream
1 teaspoon vanilla extract
1 cup confectioners' sugar

1/3 cup butter
2 cups confectioners' sugar
1 teaspoon vanilla extract
2 tablespoons unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake pans. Stir together the cocoa and boiling water from the first set of ingredients. Set aside to cool. Sift together the flour, baking soda, salt and baking powder, set aside.

In a large bowl, cream together the butter and sugar. Beat in the eggs, one at a time, then stir in the vanilla. Add the dry ingredients alternately with the cocoa mixture. Mix only until combined. Divide evenly between the three prepared pans, and spread the batter out flat.

Bake for 18 to 22 minutes in the preheated oven, until a toothpick inserted comes out clean, and the cake pulls away from the sides of the pan. Cool cakes on a wire rack.

In a medium bowl, whip the heavy cream and vanilla. When the cream becomes thick, add the confectioners' sugar and continue to whip until stiff but not too grainy. Divide into three parts and spread onto two of the cooled layers. Stack the layers onto a nice plate, putting the two creamed ones on the bottom. Place the plain layer on the top. If there is a hump on the top of the cake, trim it off with a long serrated knife. Frost the sides with the chocolate buttercream frosting.

To make the frosting, beat the remaining ingredients, butter, confectioners' sugar, vanilla and cocoa until light and fluffy, about 7 to 10 minutes. Frost sides of the cake, leaving a ridge that sticks up over the top edge. Spread the remaining cream filling over the top of the cake. Garnish with sprinkles, chocolate curls or seasonal fresh fruit.

Pecan Pie Cake III

Ingredients

2 cups chopped pecans
1/2 cup butter, softened
1/2 cup shortening
2 cups white sugar
5 egg yolks
1 tablespoon vanilla extract
1 cup buttermilk
2 cups all-purpose flour
1 teaspoon baking soda
1 cup chopped pecans
5 egg whites
3/4 cup dark corn syrup

1/2 cup packed brown sugar
1/3 cup cornstarch
4 egg yolks
1 1/2 cups half-and-half cream
3/4 cup dark corn syrup
1/8 teaspoon salt
3 tablespoons butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously butter 3 (9 inch) pans. Divide 2 cups chopped pecans evenly between the pans. Shake to coat bottoms and sides of pans.

In a large bowl, cream together 1/2 cup butter, shortening and 2 cups sugar until light and fluffy. Beat in the yolks one at a time, then stir in 1 teaspoon vanilla. Combine the flour and baking soda and beat into creamed mixture alternately with the buttermilk. Stir in 1 cup chopped pecans.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Divide batter equally into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pans on wire racks 10 minutes. Invert layers onto wire racks lined with wax paper. Brush tops and sides of cake layers with 2/3 cup corn syrup, and cool completely.

Make the Filling: In a large saucepan, combine 1/2 cup brown sugar and cornstarch. Stir in 4 egg yolks, half-and-half, 3/4 cup corn syrup and salt. Bring mixture to a boil over medium heat. Continue boiling, whisking constantly for 1 minute, or until thickened. Remove from heat. Whisk in butter and vanilla. Chill.

Assemble the cake: Place first layer on serving plate, pecan side up. Spread with half of the filling. Place second layer, pecan side up, on filling. Spread with remaining filling. Top with remaining cake layer, pecan side up.

Swiss Carrot Cake

Ingredients

5 egg yolks
1 1/4 cups white sugar
1 1/2 cups finely chopped almonds
2 cups grated carrots
1 lemon, zested and juiced
2/3 cup all-purpose flour
1 1/2 teaspoons baking powder
5 egg whites
1 pinch salt
1 lemon, juiced
1 cup confectioners' sugar, or as needed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square baking dish or 9 inch Bundt pan.

In a large bowl, whip egg yolks and sugar with an electric mixer until light and fluffy. Stir in the almonds, carrots, 1 lemon's juice and zest, flour and baking powder. In a separate bowl with a clean beater, whip egg whites with a pinch of salt until they can hold a peak. Fold egg whites into the carrot batter. Pour into the prepared cake pan.

Bake for 50 minutes, or until a small knife inserted into the center comes out clean. For icing, mix the remaining lemon's juice with confectioners' sugar until it can be drizzled easily from a spoon. Pour over the cake while warm or cooled. If making in a Bundt pan, remove from the pan before glazing.

Pumpkin Cake II

Ingredients

- 1 1/2 cups vegetable oil
- 2 cups white sugar
- 4 eggs
- 3 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons baking powder
- 3 teaspoons ground cinnamon
- 1 teaspoon salt
- 2 cups solid pack pumpkin puree
- 1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 10 inch tube pan. Sift together flour, soda, baking powder, cinnamon and salt. Set aside.

In a large bowl, combine oil and sugar. Add eggs one at a time and mix well. Add the flour mixture and beat until smooth. Add nuts and pumpkin and blend until smooth. Pour batter into greased 10 inch tube pan.

Bake at 375 degrees F (190 degrees C) for 1 hour or until a toothpick inserted into the center of cake comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack and finish cooling. Dust with confectioners sugar before serving.

Never Fail Fruit Cake

Ingredients

1 pound candied cherries
1 pound candied pineapple
1 pound pitted dates
1 pound chopped pecans
4 (8 ounce) packages flaked coconut
3 tablespoons all-purpose flour
2 (14 ounce) cans sweetened condensed milk

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a 10 inch tube pan. Line bottom of pan with greased parchment paper. Set aside.

Chop fruit and nuts in a large mixing bowl. Add coconut and mix well with hands. Stir in flour, then sweetened condensed milk. Blend well.

Pack firmly in prepared tube pan. Bake for 1 1/2 hours. Remove from oven. Run knife around edge of cake and remove rim of pan. When barely warm, remove tube bottom and paper from cake.

Spicy Tuna Fish Cakes

Ingredients

1 large potato, peeled and cubed
2 (6 ounce) cans tuna, drained
1 egg
1/4 cup chopped onion
1 tablespoon Dijon mustard
1 tablespoon dry breadcrumbs, or as needed
1 1/2 teaspoons garlic powder
1 teaspoon Italian seasoning
1/4 teaspoon cayenne pepper
salt and pepper to taste
1 tablespoon olive oil

Directions

Place the potato into a small pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two, then mash the potato with a potato masher or fork in a large bowl.

Mix the tuna, egg, onion, Dijon mustard, bread crumbs, garlic powder, Italian seasoning, cayenne pepper, and salt and pepper into the mashed potato until well-blended. Divide the tuna mixture into 8 equal portions and shape into patties.

Heat the olive oil in a skillet over medium heat. Pan fry the tuna patties until browned and crisp, about 3 minutes on each side.

Chocolate Mocha Liqueur Cake II

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 (3.9 ounce) package instant chocolate pudding mix
4 eggs
1/2 cup vegetable oil
1/2 cup coffee flavored liqueur
1/2 cup water
1/2 cup ground pecans

1 cup white sugar
1/4 cup water
1/4 cup coffee flavored liqueur
1/2 cup margarine

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 10 inch Bundt pan. Place the ground nuts in pan and roll the pan around to coat the inside with nuts.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, oil, coffee liqueur and water. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour sauce over the cake while still in the pan. Let stand 30 minutes before removing from pan.

To make the sauce: In a saucepan, combine sugar, 1/4 cup water, 1/4 cup coffee liqueur and margarine. Bring to a boil, then continue to boil for 2 minutes.

Chocolate Zucchini Sheet Cake

Ingredients

2 cups sugar
1 cup vegetable oil
3 eggs
2 1/2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1/4 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
2 cups shredded zucchini
1 tablespoon vanilla extract

FROSTING:

1/2 cup butter or margarine
1/4 cup baking cocoa
6 tablespoons evaporated milk
1 pound confectioners' sugar
1 tablespoon vanilla extract

Directions

In a large mixing bowl, combine sugar and oil. Add eggs, one at a time, beating well after each addition. Combine flour, cocoa, baking soda, baking powder and salt; gradually add to the egg mixture alternately with the milk. Stir in the zucchini and extract. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 25 minutes or until cake tests done. While cake is baking, combine all frosting ingredients. Mix until smooth. Spread frosting over cake while hot. Cool on wire rack.

Easy Chocolate Cake

Ingredients

1 cup evaporated milk
3/4 cup unsweetened cocoa powder
2 cups all-purpose flour
2 cups white sugar
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
5 eggs
1 cup butter, melted
1/4 cup water
2 teaspoons vanilla extract

1 (14 ounce) can sweetened condensed milk
1 (12 fluid ounce) can evaporated milk
3 tablespoons unsweetened cocoa powder
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan. In a saucepan over medium heat, combine the 1 cup of evaporated milk and the 3/4 cup of cocoa. Heat until the cocoa is dissolved. Remove from heat and set aside.

In a large bowl, combine the flour, sugar, baking powder, baking soda and salt. Add the eggs, melted butter, water, vanilla and the cocoa mixture, mix until well blended. Spread evenly into the prepared pan.

Bake for 40 to 45 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

To make the chocolate icing, combine the remaining condensed milk, evaporated milk, cocoa and butter in a saucepan. Cook over low heat, stirring constantly, until the mixture is thick and paste-like. Spread over cooled cake.

Fresh Strawberry Upside Down Cake

Ingredients

2 cups crushed fresh strawberries
1 (6 ounce) package strawberry
flavored gelatin mix
3 cups miniature marshmallows
1 (18 ounce) package yellow cake
mix, batter prepared as directed
on package

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Spread crushed strawberries on the bottom of a 9x13 inch baking pan. Evenly sprinkle strawberries with the dry gelatin powder, and top with mini marshmallows.

Prepare the cake mix as directed on the package, and pour on top of the marshmallows. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 to 50 minutes. Cool in the pan for 15 minutes. Run a knife around the pan to loosen the sides, and turn the cake out onto a serving tray. Store cake in the refrigerator.

Old-Fashioned German Coffee Cake

Ingredients

2 (0.6 ounce) cakes compressed yeast cake, crumbled
1 tablespoon sugar
1/2 cup warm water (80 to 90 degrees F)
1/3 cup shortening, melted
1/2 cup sugar
1 egg, beaten
3 1/2 cups all-purpose flour, divided
1/2 cup warm milk (80 to 90 degrees F)
TOPPING:
1 cup all-purpose flour
1/2 cup packed brown sugar
1/2 cup sugar
1/4 cup shortening
2 teaspoons vanilla extract
Pinch salt
2 (16 ounce) cans peaches in heavy syrup, drained

Directions

Dissolve yeast and 1 tablespoon sugar in water; let stand 5 minutes. In a large mixing bowl, combine shortening, sugar and egg. Gradually mix in 2 cups flour, milk and yeast mixture. Add enough remaining flour to form a soft dough. Turn out onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place dough in a greased bowl, turning to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Divide in half; press each half into a greased 11-in. x 7-in. baking pan. Cover and let rise until doubled, about 1 hour. For topping, combine flour, sugars, shortening, vanilla and salt; sprinkle over dough. Arrange peaches on top. Bake at 375 degrees F for 25-30 minutes or until golden brown.

Sesame Coffee Cake

Ingredients

1/2 cup vegetable oil
3/4 cup honey
3/4 cup tahini
1 1/2 teaspoons baking powder
1 1/2 teaspoons ground nutmeg
2 cups all-purpose flour
1/2 cup sesame seeds
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a tube pan or a 9 x 13 inch baking pan.

In a medium bowl combine oil, honey, tahini, baking powder and nutmeg; mix well. Stir in flour, sesame seeds and water. Pour into prepared pan.

Bake in preheated oven for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean.

Chocolate Pudding Cake II

Ingredients

1 cup all-purpose flour
3/4 cup white sugar
2 tablespoons unsweetened cocoa powder
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
3/4 cup packed brown sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In ungreased 9 inch square pan, stir together flour, white sugar, cocoa, the baking powder, and salt. Mix in milk, oil, and vanilla with a fork until smooth.

Spread batter evenly in pan (batter will be thick). Sprinkle with brown sugar and 1/4 cup cocoa. Pour boiling water over batter.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Let stand 15 minutes, then spoon into dessert dishes or cut into squares. Invert each square onto dessert plate and spoon sauce over each serving. Top with ice cream or whipped topping, if desired.

Buttermilk Pound Cake II

Ingredients

3 cups all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup butter
3 cups white sugar
6 eggs
1 teaspoon lemon extract
1 teaspoon vanilla extract
1 cup buttermilk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 9 or 10 inch tube pan. Mix together the flour, baking soda, and salt. Set aside.

In a large bowl, beat butter with sugar. Mix in the eggs, one at time, beating well after each addition. Stir in the lemon and the vanilla extracts. Gently mix in flour mixture alternately with the buttermilk. Pour batter into the prepared pan.

Bake in preheated oven for 90 minutes. Do not open oven door until after one hour. When cake begins to pull away from the side of the pan it is done. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

New Orleans Crumb Cake

Ingredients

1 cup graham cracker crumbs
3 tablespoons shortening, melted
1 cup semisweet chocolate chips
1 cup chopped walnuts

1 (18.25 ounce) package devil's
food cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a small bowl, combine graham crumbs with melted shortening. Stir together until mixture resembles coarse crumbs. Mix in chocolate pieces and walnuts; set aside.

Prepare cake mix according to package directions. Spread batter into prepared pan. Sprinkle crumb mixture over batter evenly.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool in pan.

Carob Cake And Frosting

Ingredients

1/2 cup butter
2/3 cup honey
2 eggs
1 banana, mashed
1 teaspoon vanilla extract
3/4 cup water
1 cup all-purpose flour
1/3 cup carob powder
1 teaspoon baking soda
1/2 teaspoon sea salt
1 cup chopped walnuts (optional)

1/4 cup butter
1/3 cup honey
1 cup dry milk powder
1/4 cup carob powder
1/4 cup water
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan. Sift together the flour, 1/3 cup carob powder, baking soda and salt. Set aside.

In a large bowl, cream together the 1/2 cup butter and 2/3 cup of honey until light and fluffy. Beat in the eggs one at a time, then stir in the banana and vanilla. Beat in the flour mixture alternately with the 3/4 cup water. Stir in chopped walnuts. Pour batter into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a large bowl, cream 1/4 cup butter and 1/3 cup honey until smooth. Blend in the milk powder, carob powder, 1/4 cup water and 1 teaspoon vanilla. Beat until smooth and spread on cooled cake.

Texas Sheet Cake I

Ingredients

1 cup butter
1 cup water
4 tablespoons unsweetened cocoa powder
2 cups all-purpose flour
2 cups white sugar
1/2 teaspoon salt
2 eggs
1/2 cup sour cream
1 teaspoon baking soda
1/2 cup butter
4 tablespoons unsweetened cocoa powder
5 tablespoons milk
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 15x10 inch jelly roll pan.

Bring 1 cup butter, water and 4 tablespoons cocoa to a boil in a large saucepan. While still hot, remove from heat and add 2 cups flour, 2 cups white sugar, and salt. Mix well. Beat in eggs, sour cream, and baking soda. Do not beat too long.

Pour batter into greased 15x10 inch jelly roll pan. Bake at 375 degrees F (190 degrees C) for 20 to 25 minutes, or until a toothpick inserted into center of cake comes out clean.

To Make Icing: Bring 1/2 cup butter or margarine, 4 tablespoons cocoa and 5 tablespoons milk to a boil. Remove from heat. While still hot, add confectioners' sugar vanilla and nuts. Beat well. Ice cake while icing is still hot.

Eggless, Milkless, Butterless Cake II

Ingredients

1 cup packed brown sugar
1 cup water
1/3 cup shortening
1 cup raisins
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
2 1/4 cups sifted cake flour
1 teaspoon baking soda
1 1/4 teaspoons baking powder
1/2 cup sliced almonds (optional)
1 teaspoon almond extract
(optional)

Directions

Combine the sugar, water, shortening, raisins, spices, and salt in a medium saucepan. Bring to a boil over medium heat, and stir while cooking for 3 minutes. Cool.

Measure flour, soda, and baking powder, and sift together.

Gradually stir dry ingredients into raisin mixture. Beat well. If an almond cake is desired, stir in almond extract and almonds. Pour batter into a greased 8 x 4 inch loaf pan.

Bake at 325 degrees F (165 degrees C) for about 1 hour.

Yellow Chess Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup butter, softened
2 cups confectioners' sugar
1 (8 ounce) package cream cheese
1 (16 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine cake mix and butter. Mix until crumbly. Pat mixture into bottom of 9x13 inch glass baking dish.

Bake at 350 degrees F (175 degrees C) for 10 minutes.

In large bowl, combine cream cheese and confectioners sugar. Mix until smooth. Pour over pre-baked cake mix. Top with cherry pie filling.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or when you see the cheese rise to the top. Cherries usually go under when baked.

White Cake Frosting II

Ingredients

1/2 cup shortening
1/4 teaspoon salt
1/2 teaspoon vanilla extract
4 tablespoons warm water
1 (16 ounce) package
confectioners' sugar

Directions

In a large bowl, combine shortening, salt, vanilla, water and confectioners' sugar. Beat until light and fluffy.

Hot Fudge Cake

Ingredients

1 cup all-purpose flour
3/4 cup white sugar
6 tablespoons unsweetened
cocoa powder
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1 cup packed brown sugar
1 3/4 cups hot water

Directions

In a medium bowl, combine flour, white sugar, 2 tablespoons cocoa, baking powder, and salt. Stir in the milk, oil, and vanilla until smooth. Spread in ungreased 9 inch square baking pan.

Combine brown sugar and 4 tablespoons cocoa; sprinkle over batter in the pan. Pour hot water over all; do not stir.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Serve warm.

Hot Fudge Pudding Cake I

Ingredients

1 1/2 cups baking mix
1/2 cup white sugar
2 tablespoons unsweetened
cocoa powder
3/4 cup chopped walnuts
1/2 cup milk
1 teaspoon vanilla extract
3/4 cup packed brown sugar
1/4 cup unsweetened cocoa
powder
1 1/2 cups boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In an ungreased 8 inch square baking pan combine the biscuit mix, white sugar, 2 tablespoons cocoa, nuts, milk, and vanilla blend well.

Combine brown sugar and 1/4 cup cocoa. Spoon evenly over top of cake mix. Do not stir. Pour the boiling water carefully over everything. Do not stir.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Allow cake to cool in pan for 20 minutes before serving. Serve with whipped cream or vanilla ice cream.

Strawberry Cake II

Ingredients

1 (3 ounce) package strawberry flavored gelatin
1/2 cup cold water
1 (18.25 ounce) package white cake mix
4 eggs
1 cup vegetable oil
3 tablespoons all-purpose flour
1 (10 ounce) package frozen strawberries, thawed
6 tablespoons butter
2 cups confectioners' sugar

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour three 9 inch round cake pans.

In a large bowl, dissolve the gelatin in cold water; stir in the cake mix, eggs, vegetable oil, flour and 1/2 of the strawberries. Beat for 5 minutes on the medium speed of an electric mixer. Divide the batter evenly between the prepared cake pans.

Bake for 30 to 35 minutes in the preheated oven, or until the layers spring back when lightly pressed in the center. Cool cakes in the pans on wire racks.

To Make Frosting: Cream the butter, sugar and the remaining half of the strawberries in a medium bowl until light and fluffy, adding additional confectioners' sugar if needed for a spreadable consistency. Spread the frosting between layers and over the top and sides of cake.

Orange Bundt Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 1/2 teaspoons grated orange
peel
1/2 teaspoon lemon extract
1/2 teaspoon vanilla extract
1/4 teaspoon almond extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 cup milk
GLAZE:
1 cup confectioners' sugar
4 teaspoons orange juice

Directions

In a mixing bowl, cream butter and sugar until fluffy; beat in the eggs, orange peel and extracts. Combine flour and baking powder; add to creamed mixture alternately with milk.

Pour into a greased and floured 6-cup fluted tube pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool. For glaze, combine the confectioners' sugar and juice until smooth. Spoon over cake.

Chess Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter, softened
3 eggs
1 (8 ounce) package cream cheese
4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch cake pan.

In a large bowl mix together cake mix, butter and 1 egg. Pat batter into greased 9x13 inch pan.

In a medium size mixing bowl mix together cream cheese, 2 eggs and sugar. Pour the cream cheese mixture over the cake mix batter.

Bake for 35 minutes or until golden brown.

Orange Fluff Cake

Ingredients

1 1/2 cups sifted cake flour
1/2 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
5 tablespoons butter, melted
1/3 cup fresh orange juice
1 teaspoon grated orange zest
6 egg yolks
1 teaspoon vanilla extract
6 egg whites
1/2 teaspoon cream of tartar
1/2 cup white sugar
1 cup confectioners' sugar
2 tablespoons fresh orange juice
2 teaspoons grated orange zest

Directions

Position a rack in the center of the oven and preheat to 350 degrees F (175 degrees C) . Have ready an un-greased 10 inch tube pan with a removable bottom. Don't use a nonstick surface pan.

Sift the flour, 1/2 cup sugar, baking powder and salt into a medium bowl. Form a well in the center and add the melted butter, 1/3 cup orange juice, 1 teaspoon orange zest, egg yolks and vanilla. Beat for 1 to 2 minutes with an electric mixer.

In a large glass or metal mixing bowl, beat egg whites and cream of tartar until foamy. Gradually add 1/2 cup sugar, continuing to beat until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour batter into the un-greased tube pan. Bake for 60 to 75 minutes, until the top springs back when lightly touched and a toothpick inserted comes out clean. Immediately invert and let the cake hang upside down until completely cool.

Turn right side up and run a sharp knife around the edge to separate the cake from the pan. Remove sides. Run a knife around the center tube and under the cake; remove the pan bottom. Turn the cake right side up on a serving plate.

To make the glaze: In a small bowl combine the confectioner's sugar, 2 tablespoons orange juice, and 2 teaspoons orange zest. Spread over the top of the cake, letting some drip down the sides. Let stand at room temperature until glaze has set, about one hour.

Crusty Loaf Cake

Ingredients

1 cup butter flavored shortening
2 cups white sugar
6 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray pan with non-stick spray.

Cream together the shortening and sugar. Add eggs, vanilla, flour and mix well.

Pour into prepared pan and bake at 350 degrees F (175 degrees C) for 50 to 60 minutes or until top is golden brown.

Orange Cream Cake I

Ingredients

1 (18.25 ounce) package orange cake mix
2 (3 ounce) packages orange flavored gelatin mix
1 (3.5 ounce) package instant vanilla pudding mix
1 cup milk
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed

Directions

Bake cake as directed in a 9x13 inch pan. When done, use a meat fork to poke holes across the top of the entire cake. Allow to cool.

In a medium bowl, mix together 1 box gelatin, 1 cup hot water and 1 cup cold water. Pour over top of cake. Refrigerate for 2 to 3 hours.

Mix remaining box of gelatin, pudding mix, milk and vanilla together. Beat well. Fold whipped topping into this mixture, and spread on top of cake. Chill in refrigerator until serving.

One - Two - Three - Four Cake I

Ingredients

1 cup butter
2 cups white sugar
3 cups all-purpose flour
4 eggs
1 cup plain yogurt
2 teaspoons cream of tartar
1 teaspoon baking soda
1 teaspoon vanilla extract
2 tablespoons grated lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 or 9 inch layer pans or one 9 or 10 inch kugelhopf pan.

Cream butter, add sugar and blend, beat in the eggs.

Sift the cream of tartar and baking soda with the flour twice before adding it to the creamed mixture alternately with the milk and vanilla. (Put in a cup of raisins or walnuts if you wish - it is really great). Pour batter into prepared pan(s).

Bake at 350 degrees F (175 degrees C) for 30 minutes in the layer pans or 45 minutes in the kugelhopf pan,

Breakfast Upside Down Cake

Ingredients

2 tablespoons olive oil
3 large baking potatoes, peeled and diced
1/2 cup chopped red bell pepper
2 cloves garlic, chopped
1/2 cup chopped onion
salt and pepper to taste
10 slices bacon
4 eggs
1 teaspoon milk
1 cup shredded Cheddar cheese

Directions

Heat olive oil in a large skillet over medium heat. Add potatoes, red bell pepper, garlic and onion, and cook, stirring occasionally until potatoes are tender. Cover the pan with a lid for faster cooking.

Preheat the oven to 350 degrees F (175 degrees C). Line the bottom of an 8 or 9 inch cake pan with parchment paper. Set aside.

Fry bacon in a skillet over medium heat, or cook in the microwave, until crisp. Drain, crumble and set aside. Sprinkle the cheese in the bottom of the prepared pan. Sprinkle bacon crumbles evenly over the cheese. Scoop the potato mixture into the pan so it is evenly distributed. Whisk together eggs and milk with a fork, and season with a little salt and pepper. Pour evenly over the food in the pan.

Bake for 20 minutes in the preheated oven, just until the egg is set. Remove from the oven and run a knife around the outer edge. Flip onto a serving plate, and remove the parchment paper. Serve and enjoy.

Portugal Cakes

Ingredients

1 cup white sugar
1 cup margarine
4 eggs
1/4 cup dry sherry
1 cup all-purpose flour
1 cup dried currants
1 pinch ground nutmeg

Directions

Preheat oven to 375 degrees C (190 degrees F). Grease or spray with non-stick cooking spray 12 muffin tins.

Separate the eggs. Lightly beat the egg yolks. Beat the egg whites until stiff peaks form.

Cream the sugar with the butter or margarine until light. Add the beaten egg yolks and sherry. Gently fold in the beaten egg whites.

Sift the flour with the nutmeg and gently stir into the egg mixture until smooth. Stir in the currants. Pour the batter into the prepared tin.

Bake at 375 degrees F (190 degrees F) for 20 minutes or until the tops are golden brown.

Dump Cake IV

Ingredients

1 (21 ounce) can cherry pie filling
1 (15 ounce) can crushed
pineapple
1 (18.25 ounce) package yellow
cake mix
1 cup butter

Directions

Lightly grease a Bundt pan. Preheat oven to 325 degrees F (165 degrees C).

Pour pie filling into bottom of bundt pan, and on top of that pour the pineapple. Pour dry cake mix on top of pineapple. Slice butter or margarine over cake mix.

Bake for 35 to 45 minutes. This cake is best when served warm.

Applesauce Rum-Raisin Cake

Ingredients

1/2 cup golden raisins
1/2 cup raisins
1/3 cup dark rum
1/2 cup butter, softened
1 cup white sugar
2 eggs
1 cup all-purpose flour
1 cup whole wheat flour
1 tablespoon cornstarch
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1 tablespoon unsweetened cocoa powder
1/2 cup chopped walnuts
1 1/2 cups applesauce

Directions

Place all the raisins in a small bowl with the rum and let sit overnight, if possible

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 9x13 inch baking pan.

In a large bowl, cream the butter or margarine with the sugar. Beat in the eggs, then the applesauce.

In another bowl, stir together the flours, cornstarch, baking soda, spices, salt, and cocoa. Beat into the creamed ingredients. Stir in the raisins, along with any rum that was not absorbed, and the walnuts. Turn batter into the prepared pan.

Bake at 375 degrees F (190 degrees C) for 25 minutes or until cake tests done. Let cool on a rack. Makes about 12 servings.

Chocolate Chip Apple Cake

Ingredients

1 cup butter, softened
2 cups white sugar
3 eggs
1/2 cup water
1 tablespoon vanilla extract
2 1/2 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
2 cups apples - peeled, cored and finely diced
1 cup semisweet chocolate chips

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour one 9 or 10 inch tube pan.

In a large bowl cream the butter or margarine with the sugar. Beat in the eggs then add the water and the vanilla.

Stir the flour, cocoa, baking soda, ground cinnamon and ground nutmeg together. Beat this mixture into the creamed mixture. Stir in the chopped apples and the semisweet chocolate chips. Pour the batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 15 minutes or until the cake tests done when a toothpick is inserted near the center. Transfer to a rack to cool. Makes about 16 servings.

Thirty Minute Cocoa Cake With Quick Cocoa

Ingredients

2 cups white sugar
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup butter
1/4 cup unsweetened cocoa powder
1 cup water
1/2 cup buttermilk
2 eggs
1 teaspoon vanilla extract
1/2 cup chopped walnuts
1/2 cup butter
1/4 cup unsweetened cocoa powder
1/3 cup milk
3 1/2 cups sifted confectioners' sugar
1 teaspoon vanilla extract

Directions

In a medium saucepan, combine 1 cup butter or margarine, 1/4 cup cocoa, and water. Cook over medium heat until butter is melted.

In a large mixing bowl stir together sugar, flour, soda, and cinnamon. Add cocoa mixture to flour mixture, and blend. Beat together eggs and buttermilk, and blend into batter thoroughly. Stir in 1 teaspoon vanilla. Pour batter into ungreased 9 x 13 inch pan.

Bake for 20 minutes at 350 degrees F (175 degrees C).

To Make Frosting: Five minutes before cake is done, combine 1/2 cup butter, 1/4 cup cocoa, and milk in a saucepan. Bring to a boil, and simmer about 3 minutes; remove from heat. Stir in confectioners' sugar and 1 teaspoon vanilla, blending until smooth. Spread immediately over hot cake in pan. Sprinkle with nuts.

Applesauce Cake IV

Ingredients

- 1 cup raisins, coarsely chopped
- 1 1/2 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 1 teaspoon salt
- 1/2 cup butter, softened
- 1 cup white sugar
- 1 teaspoon baking soda
- 1 cup unsweetened applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. In a medium bowl, combine raisins and flour. Add cinnamon, cloves and salt. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Dissolve baking soda into applesauce and mix into creamed butter. Add flour mixture. Mix until smooth.

Pour batter into a 9 inch square pan. Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes or until a toothpick inserted into center of cake comes out clean.

Chocolate-Banana Cake Roll

Ingredients

5 tablespoons unsweetened cocoa powder
1/2 cup all-purpose flour
1 tablespoon baking powder
5 egg yolks
3/4 cup white sugar, divided
5 egg whites
1 teaspoon vanilla extract
1 cup sweetened whipped cream
2 bananas, peeled
2 tablespoons confectioners' sugar for dusting
2 cups prepared chocolate frosting

Directions

Preheat the oven to 325 degrees F (165 degrees C). Line a 10x15 inch jellyroll pan with parchment paper. Sift together the cocoa, flour and baking powder; set aside.

In a medium bowl, whip the egg yolks and half of the sugar with an electric mixer until thick and pale. Set aside. In a separate larger bowl, combine the egg whites and vanilla. Whip with clean beaters until foamy. Gradually sprinkle in the remaining sugar while continuing to whip until stiff but not blocky. Fold the yolks into the whites by hand, then fold in the dry ingredients. Spread evenly in the prepared pan.

Bake for 15 minutes in the preheated oven, until the cake springs back when lightly pressed. Try not to let it bake too long or it will be difficult to roll. When the cake is done, run a knife around the edge to loosen and turn out onto a sheet of parchment paper or aluminum foil. Sprinkle confectioners' sugar on both sides and allow to cool.

Spread whipped cream on one side and place the bananas along the length. Roll the cake up around the bananas. Place on a serving platter with the seam side down. Frost with chocolate frosting.

White Cake Frosting I

Ingredients

3/4 cup shortening
1/4 cup water
1/8 teaspoon salt
1 teaspoon clear imitation vanilla
extract
1/8 teaspoon powdered butter
flavoring
4 cups confectioners' sugar

Directions

With an electric mixer blend all ingredients until mixed.

Dutch Apple Cake

Ingredients

1/2 cup shortening
1 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup milk
2 apples - peeled, cored and cut into eighths
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Sift flour with baking powder and salt.

In a large bowl, cream shortening and 1 cup sugar until light. Beat in egg and vanilla until fluffy. Add sifted ingredients to the creamed mixture alternately with milk, beginning and ending with the sifted ingredients. Spread the batter into a greased 7 x 11 inch baking pan.

Place apple pieces in rows on the batter with the sharp edges pressed in slightly. Sprinkle 1/4 cup sugar and cinnamon on top.

Bake at 350 degrees F (175 degrees C) for about 50 to 60 minutes, or until the apples are tender and the cake tests done.

Ultimate Cranberry Pudding Cake

Ingredients

6 tablespoons butter
2 cups white sugar
4 cups all-purpose flour
4 teaspoons baking powder
1 teaspoon salt
2 cups evaporated milk
1 (12 ounce) package cranberries

1 cup butter
2 cups white sugar
1 cup heavy cream
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Mix together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the 6 tablespoons butter and 2 cups sugar until light and fluffy. Beat in the flour mixture alternately with the evaporated milk. Stir in the cranberries. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make the Hot Butter Sauce: In a saucepan, combine 1 cup butter, 2 cups sugar, and cream. Bring to a boil over medium heat, reduce heat and let simmer for 10 minutes. Remove from heat and stir in vanilla. Serve slices of cake generously covered with hot butter sauce.

Rich Mocha Cake

Ingredients

2 cups all-purpose flour
1 3/4 cups sugar
1/2 cup baking cocoa
2 teaspoons baking soda
1 teaspoon salt
1 egg
2/3 cup vegetable oil
1 cup buttermilk
1 cup strong brewed coffee
FROSTING:
5 tablespoons butter
1 cup sugar
1/3 cup milk
1 1/2 cups semisweet chocolate chips, melted and cooled
1/2 cup caramel ice cream topping
1 cup chopped pecans, toasted

Directions

In a large bowl, combine the first five ingredients. In another bowl, whisk egg, oil and buttermilk. Add to the dry ingredients and stir well. Slowly add the coffee until combined (batter will be thin).

Pour into a greased 13-in. x 9-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack.

For Frosting, melt butter in a small saucepan. Add the sugar and milk; bring to a boil. Reduce heat; cook and stir for 2-3 minutes. Remove from the heat. Add the melted chips and stir until blended. Pour over cake, spreading evenly. Drizzle with caramel topping and sprinkle with pecans.

Scottley's Basic Yellow Cake

Ingredients

1 cup butter, softened
1 2/3 cups white sugar
2 eggs
2 teaspoons vanilla extract
3 cups sifted cake flour
2 1/4 teaspoons baking powder
1/2 teaspoon salt
1 1/3 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch round cake pans.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Sift together the flour, baking powder, and salt. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pans.

Bake in preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Perfect St. Patrick's Day Cake

Ingredients

1 cup Irish stout beer (such as Guinness®)

1 cup butter, cut into pieces

3/4 cup unsweetened cocoa powder

2 eggs

2/3 cup sour cream

2 cups all-purpose flour

2 cups white sugar

1 1/2 teaspoons baking soda

3/4 teaspoon salt

3 cups confectioners' sugar, or as needed

1/2 cup butter at room temperature

3 tablespoons Irish cream liqueur (such as Baileys®), or as needed

8 ounces bittersweet chocolate, coarsely chopped

2/3 cup heavy cream

2 tablespoons butter at room temperature

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 2 9-inch cake pans with parchment paper, and spray with cooking spray.

Pour the beer into a saucepan, add the butter, and bring to a simmer over medium-low heat. Remove the pan from the heat, and whisk in the cocoa powder until the mixture is smooth. Allow the mixture to cool. In a bowl, beat the eggs and sour cream together until smooth with an electric mixer, and stir in the stout mixture to make a smooth, thick liquid.

In a large bowl, mix together the flour, sugar, baking soda, and salt. Pour the stout mixture into the flour mixture, and gently combine with a spatula. Pour the batter into the prepared pans.

Bake in the preheated oven until the cakes are set and a toothpick inserted into the center of a cake comes out clean, about 30 minutes. Remove and let cool in pans for 5 minutes before inverting the cakes onto wire racks to finish cooling.

Mix together the confectioners' sugar, butter, and Irish cream liqueur until the mixture forms a smooth and spreadable frosting (add more sugar or liqueur as needed to create the desired consistency). Spread half the frosting on top of each cake.

Place the chopped chocolate into a heatproof bowl. Bring cream to almost boiling in a small saucepan, and pour over the chocolate. Stir in the butter, and stir the mixture until the chocolate melts and the mixture is very smooth. Allow to cool until the mixture is pourable but not thin or overly runny, 10 to 15 minutes. Stack a cake gently on top of the other, frosting sides uppermost, and carefully drizzle the chocolate mixture over the cake, allowing decorative drips to run down the sides.

Angel Food Cake with Toasted Almonds

Ingredients

1 1/4 cups confectioners' sugar
1 cup cake flour
1 1/2 cups egg whites
1/4 teaspoon salt
1 teaspoon cream of tartar
1 1/2 teaspoons vanilla extract
1/4 teaspoon almond extract
1 cup white sugar
1 cup chopped almonds

Directions

Preheat oven to 375 degrees F (190 degrees C). Sift the confectioners sugar and cake flour together and set aside.

In a large bowl, whip the egg whites on high speed until foamy. Continue to whip on high speed while adding salt, cream of tartar, vanilla and almond extract. Gradually add the white sugar and continue to whip until whites have stiff peaks. Quickly fold in the flour mixture 1/4 cup at a time. Mix only until flour is incorporated. Do not deflate egg whites.

Pour batter into a 10 inch tube pan. Sprinkle top with chopped almonds. Bake at 375 degrees F (175 degrees C) for 35 to 40 minutes, or until top of cake bounces back when lightly tapped. Remove from oven, invert pan and allow to cool in the pan. When cake is cool, loosen sides with a long knife and remove to a serving dish.

Lemon Coconut Cake

Ingredients

5 egg whites
3/4 cup shortening
1 1/2 cups sugar
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 cup milk
FILLING:
3/4 cup sugar
2 tablespoons cornstarch
Dash salt
3/4 cup cold water
2 egg yolks
3 tablespoons lemon juice
1 tablespoon butter
FROSTING:
3/4 cup shortening
3 3/4 cups confectioners' sugar
1 teaspoon vanilla extract
1/3 cup water
1 1/4 cups flaked coconut

Directions

Place egg whites in a small mixing bowl; let stand at room temperature for 30 minutes. In a large mixing bowl, cream shortening and sugar until light and fluffy. Beat in vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Beat egg whites until stiff peaks form; gradually fold into creamed mixture.

Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F for 18-20 minutes or until a toothpick comes out clean. Cool for 10 minutes; remove from pans to wire racks to cool completely.

In a heavy saucepan, combine sugar, cornstarch and salt. Stir in water until smooth. Cook and stir over medium-high heat until thickened. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of filling into egg yolks; return all to the pan, stirring constantly. Bring to a boil; cook and stir 2 minutes longer. Remove from the heat. Stir in lemon juice and butter. Cool, without stirring, to room temperature.

In a large mixing bowl, cream shortening and confectioners' sugar until light and fluffy; beat in vanilla. Gradually add water, beating until smooth. Spread filling between cake layers. Frost top and sides of cake; sprinkle with coconut.

Rich Chocolate Cake Bars

Ingredients

1/2 cup butter, softened
1 cup sugar
4 eggs
1 teaspoon vanilla extract
1 (16 ounce) can chocolate syrup
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup chopped nuts
GLAZE:
1 cup sugar
1/3 cup milk
1/3 cup butter, cubed
1/2 cup semisweet chocolate chips
1 teaspoon vanilla extract

Directions

In a large mixing, cream the butter and sugar. Add eggs and vanilla; mix well. Stir in syrup. Combine the flour, baking powder and salt; add to creamed mixture and mix well. Stir in nuts. Pour in a greased 15-in. x 10-in. x 1-in. baking pan.

Bake at 350 degrees F for 20-22 minutes or until a toothpick inserted near the center comes out clean. For glaze, combine the sugar, milk and butter in a heavy saucepan. Bring to a boil over medium heat; boil for 1 minutes.

Remove from the heat. Add chips and vanilla; beat with a wooden spoon until smooth. Spread over warm bars. Cool on a wire rack before cutting.

Hungarian Chestnut Cake

Ingredients

3/4 pound whole chestnuts,
drained
1/2 cup unsalted butter
4 tablespoons dark rum
10 (1 ounce) squares bittersweet
chocolate, chopped
6 eggs
1/4 teaspoon salt
1/2 cup white sugar
6 (1 ounce) squares bittersweet
chocolate, chopped
1/2 cup heavy cream
1 tablespoon dark rum
8 marrons glaces (candied
chestnuts)
1 cup heavy cream, chilled
2 tablespoons white sugar
1 tablespoon dark rum
3/4 cup chopped marrons glace
(candied chestnuts)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line the bottom of a greased 9-inch springform pan with parchment paper. Then grease the parchment paper.

Separate the eggs.

In a food processor puree the chestnuts with the butter and the rum, scraping down the sides, until the mixture is smooth. Add the melted bittersweet chocolate and blend the mixture until it is combined well. With the motor running, add the yolks, 1 at a time, and transfer the mixture to a large bowl.

In a bowl with an electric mixer beat the whites with the salt until they hold soft peaks, add the sugar, a little at a time, beating, and beat the meringue until it holds stiff peaks.

Whisk about one fourth of the meringue into the chocolate mixture to lighten it and fold in the remaining meringue gently but thoroughly. Pour the batter into the prepared pan and smooth the top.

Bake the cake in the middle of a 350 degrees F (175 degrees C) oven for 45 to 55 minutes, or until a tester comes out with crumbs adhering to it and the top is cracked. Let the cake cool in the pan on a rack for 5 minutes, remove the side of the pan, and invert the cake onto another rack. Remove the bottom of the pan, invert the torte onto a rack, and let it cool completely. (The cake will fall as it cools.)

To Make Glaze: Put 6 ounces of the finely chopped chocolate in a small bowl, in a saucepan bring 1/2 cup of the cream to a boil, and pour it over the chocolate. Stir the mixture until the chocolate is melted and the glaze is smooth and stir in 1 tablespoon of the rum. Dip each candied chestnut halfway into the glaze to coat it partially, transfer the chestnuts to a foil-covered tray, and let them set.

Invert the cake onto a rack set on wax paper, pour the glaze over it, smoothing the glaze with a spatula and letting the excess drip down the side, and let the cake stand for 2 hours, or until the glaze is set. Transfer the cake carefully to a serving plate and garnish it with the coated chestnuts.

Make the whipped cream just before serving the cake: In a chilled

Pumpkin Cake with Apple Top

Ingredients

2 cups flour
1 cup sugar
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground cardamom
2 teaspoons lemon zest
2 teaspoons ground ginger
1 egg yolk
2 cups pumpkin puree
3/4 cup vegetable oil
3 egg whites, beaten
1 apple - peeled, cored, and sliced
2 teaspoons white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a 9 inch round cake pan.

Mix together the flour, sugar, baking powder, cinnamon, cardamom, lemon zest, and ginger in a large bowl. Add the egg yolk, pumpkin puree, and oil; mix until smooth. Gently stir the egg whites into the batter; pour into prepared pan. Arrange the apple slices atop the batter; sprinkle with sugar and cinnamon.

Bake in preheated oven until a knife inserted into the center of the cake comes out clean, about 40 minutes. Allow to cool before serving.

Mom's Carrot Cake

Ingredients

6 carrots, quartered
2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
1/2 teaspoon salt
3 eggs
2 teaspoons ground cinnamon
3/4 cup vegetable oil
2 teaspoons vanilla extract
3/4 cup buttermilk
1 (8 ounce) can crushed pineapple with juice
1 (3.5 ounce) package flaked coconut
1 cup chopped walnuts
1/2 (8 ounce) package cream cheese, softened
1/4 cup butter
1 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

In a small saucepan, cover carrots with water. Bring water to a boil and cook until tender, about 15 minutes. Let cool and mash.

In a large mixing bowl, beat eggs. Add vegetable oil, buttermilk, 2 cups white sugar and 2 teaspoons vanilla. Add flour, baking soda, ground cinnamon and salt. Mix in pineapple, 2 cups mashed carrots, nuts and coconut.

Pour into paper towel-lined 13 x 9 x 2-1/2 inch pan.

Bake at 350 degrees F (175 degrees C) for 55 minutes, or until cake tests done.

Place cake on a plate, and allow to cool completely before frosting.

To Make Frosting: Combine cream cheese, melted butter, 1 teaspoon vanilla extract, and confectioners' sugar. Spread on cooled cake. Cake tastes best after refrigerating overnight.

Grandmas Fresh Apple Cake

Ingredients

1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup white sugar
1 egg
1/4 cup vegetable oil
2 cups apple - peeled, cored, and chopped
1/2 cup chopped walnuts
1/2 cup raisins or dates

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x4 inch loaf pan. Sift together the flour, baking soda, cinnamon and salt. Set aside.

In a medium bowl, mix together the sugar, egg and oil. stir in the sifted ingredients. fold in the apples, nuts and raisins.

Bake for 55 to 60 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

Caramel Apple Coffee Cake

Ingredients

3 eggs
2 cups sugar
1 1/2 cups vegetable oil
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
4 cups chopped, peeled apples
1 cup coarsely chopped pecans
TOPPING:
1/2 cup butter or margarine
1/4 cup milk
1 cup packed brown sugar
Pinch salt

Directions

In a mixing bowl, beat eggs until foamy; gradually add sugar. Blend in oil and vanilla. Combine flour, salt and baking soda; add to egg mixture. Stir in apples and pecans. Pour into a greased 10-in. tube pan; bake at 350 degrees F for 1 hour and 15 minutes or until the cake tests done. Cool in pan on a wire rack for 10 minutes. Remove cake to a serving platter.

For topping, combine all ingredients in a saucepan; boil 3 minutes, stirring constantly. Slowly pour over warm cake (some topping will run down onto the serving plate.)

Apricot Brandy, Peach Schnapps Pound Cake

Ingredients

3 cups white sugar
1 cup butter
6 eggs
3 cups all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1/4 cup apricot brandy
1 teaspoon lemon zest

1 cup white sugar
1 cup water
1/2 cup peach schnapps
1 teaspoon lemon zest

1 cup apricot preserves
1 teaspoon lemon zest
1/2 cup apricot brandy

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, cream together the butter and sugar until light. Beat in the eggs, one at a time. Stir in the lemon zest and sour cream. Sift together the flour, baking soda and salt, stir into the creamed mixture alternately with the brandy. Put the batter into the prepared tube pan.

Bake for 1 hour and 15 minutes in the preheated oven. Cake will spring back to the touch when done. To make the syrup, use the second set of ingredients. Combine the sugar, water, peach schnapps, and lemon zest in a small saucepan over medium high heat. Bring to a boil for 1 minute. Turn the cake out onto a wire rack. Place cake in the upside down position, and place a cookie sheet under the wire rack. Poke holes in the bottom of the cake with a fork. Pour the syrup over the entire cake, until all of the syrup is absorbed. Let cake stand for a few minutes.

To make the topping for the cake, use the third set of ingredients. In a small saucepan, combine the apricot or peach preserves, apricot brandy and lemon zest. Bring to a boil over medium heat. Let the mixture boil for 1 minute. Turn the cake over onto a serving plate, drizzle the warm glaze over the top. Serve warm or cooled.

Banana Nut Cake

Ingredients

2 eggs
1 teaspoon baking soda
4 tablespoons buttermilk
1/2 cup butter
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3 ripe bananas, mashed
1 cup chopped pecans

Icing

3 tablespoons butter, softened
2 cups confectioners' sugar
3 tablespoons heavy whipping cream

Pecan halves (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

Separate the eggs and set aside.

Stir the baking soda into the buttermilk. Cream 1/2 cup of the butter or margarine with the white sugar. Add the egg yolks, and vanilla, beating well. Add flour alternately with the mashed bananas. Stir in the buttermilk mixture.

Beat the egg whites until stiff. Stir the pecans into the cake batter then fold in the egg whites. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until cakes test done. Let cakes cool in pans.

To Make Icing: Cream 3 tablespoons butter or margarine with the confectioners' sugar. Stir in the heavy cream until well blended. Spread icing on to cooled cake layers. Top with pecan halves if desired.

Chocolate Chocolate Chip Bundt Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt pan.

Prepare batter according to instructions on cake mix package. Stir in 1 1/2 cups chocolate chips. Reserve remaining chips.

Pour batter into Bundt pan. Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until toothpick inserted into center of cake comes out clean.

Cool for 10 minutes in pan, then turn out onto a wire rack. Before cake is cool, pour reserved chocolate chips on top.

Brown Sugar Pound Cake II

Ingredients

1/2 cup butter, softened
2 cups packed brown sugar
5 eggs
2 teaspoons maple flavored
extract
1 cup evaporated milk
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt

1/4 cup butter
1/2 cup packed brown sugar
1 1/2 cups sifted confectioners'
sugar
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan. Mix together the flour, baking powder and salt. Set aside.

In a large bowl, cream together 1/2 cup butter and 2 cups brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in the maple flavoring. Beat in the flour mixture alternately with the evaporated milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 70 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Decorate with Brown Sugar Frosting.

To make Brown Sugar Frosting: In a medium saucepan, combine 1/4 cup butter, 1/2 cup brown sugar, the confectioners' sugar, milk and vanilla. Cook over low heat, beating until sugar is dissolved and mixture is smooth.

Raw Apple Cake

Ingredients

3/4 cup vegetable oil
2 eggs
2 cups white sugar
2 1/2 cups all-purpose flour
3 cups chopped Granny Smith apples
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 teaspoons baking soda
1 (8 ounce) package cream cheese, softened
1 tablespoon milk
1 teaspoon vanilla extract
1 pinch salt
2 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F(175 degrees C). Grease and flour a 9x13 inch pan.

Chop apples finely and place into a large bowl. In a separate bowl, beat eggs and oil together and pour over apples. Let stand while mixing the dry ingredients.

in a medium bowl, mix sugar, flour, 1 teaspoon salt, cinnamon, nutmeg and baking soda. Fold into apples, eggs and oil and mix well. Batter will be thick.

Pour into prepared 9x13 inch pan, and bake at 350 degrees F (175 degrees C) for 45 minutes. Once cool frost with Cream Cheese Icing.

To Make Cream Cheese Frosting: In a medium bowl, combine cream cheese, milk, vanilla and pinch of salt. Gradually add sugar, beating until frosting is smooth. Add additional milk, 1 tablespoon at a time, until frosting is desired consistency.

Coconut Cream Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix with pudding
1/2 cup white sugar
2/3 cup vegetable oil
4 eggs
1 cup sour cream
1 (10 ounce) package flaked coconut

1 cup confectioners' sugar
2 tablespoons milk
1/4 teaspoon almond extract
1/2 cup sliced almonds

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch pan.

In a large bowl, combine cake mix, sugar, oil, eggs and sour cream. Beat mixture for 4 minutes, then fold in the coconut. Pour batter into prepared pan. Bake in the preheated oven for 75 minutes, or until a toothpick inserted into the top comes out clean.

To make the glaze: Combine confectioners' sugar, milk and almond extract, adding more milk if necessary to create the desired consistency. Spoon glaze over cooled cake, and immediately sprinkle with sliced almonds.

German Marble Cake

Ingredients

1 cup butter
1 1/2 cups white sugar
4 eggs
1 cup milk
1 teaspoon almond extract
3 1/4 cups all-purpose flour
1 tablespoon baking powder
1/8 teaspoon salt
1/4 cup unsweetened cocoa powder
3 tablespoons dark rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

In a large bowl, cream the butter with the sugar. Beat in the eggs, then the milk and almond extract.

In another bowl, stir together the flour, baking powder and salt. Beat the flour mixture into the creamed mixture. Turn half of the batter into another bowl and stir in the cocoa and rum.

Layer the light and dark batters by large spoonfuls and then swirl slightly with a knife.

Bake the cake in at 350 degree F (175 degree C) for about 70 minutes, or until it tests done with a toothpick. Transfer to a rack to cool. Makes about 14 to 16 servings.

Chocolate Upside-Down Cake

Ingredients

1 1/4 cups water
1/4 cup butter or margarine
1 cup packed brown sugar
1 cup flaked coconut
2 cups semisweet chocolate chips
1 cup chopped pecans
2 cups miniature marshmallows
1 (18.25 ounce) package German
chocolate cake mix

Directions

In a small saucepan, heat water and butter until butter is melted. Stir in brown sugar; mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with coconut, chocolate chips, pecans and marshmallows.

Prepare cake batter according to package directions; carefully pour over marshmallows. Bake at 325 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting cake onto a serving plate.

Valerie's Cherry Choco-Chip Cake

Ingredients

1 (18.25 ounce) package cherry cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 cup plain yogurt
4 eggs
1/3 cup vegetable oil
1 cup chopped pecans
1/2 cup mini semi-sweet chocolate chips
1/4 cup white sugar
1/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine cake mix, pudding mix, oil, eggs, and sour cream or yogurt in large mixing bowl. With mixer at low speed, blend just to moisten, scraping sides of bowl often. Then beat at medium speed for 4 minutes.

Stir in miniature chocolate chips and pecans. Pour batter into 2 greased and floured (or substitute granulated sugar for flour) 9 x 5-inch loaf pans.

Combine topping ingredients and sprinkle equally on the batter. Bake for 40 to 45 minutes or until cake tester inserted in center comes out clean. Cool in pans on wire rack for 15 minutes. Remove from pans and finish cooling on wire racks.

Cherry Almond Cake

Ingredients

2 cups halved red candied cherries
1/2 cup blanched slivered almonds
1/2 cup cake flour
1 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
4 eggs
1 3/4 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk

Directions

Combine cherries, almonds, and 1/2 cup flour in a bowl; mix until fruit is well coated.

In another bowl, combine 1 3/4 cups flour, baking powder, and salt. Stir well to blend.

Cream butter or margarine, sugar, and flavorings together until light and fluffy. Add eggs one at a time, beating for one minute with mixer on high speed after each addition. Add flour mixture to creamed mixture alternately with milk, starting and ending with flour mixture. Stir in floured fruits and nuts. Spread batter into greased and floured bundt or tube pan.

Bake at 300 degrees F (150 degrees C) for 55 to 65 minutes, or until toothpick inserted in center comes out clean. Cool cake in pan for 10 minutes, then turn out onto wire rack to cool completely. Wrap cooled cake in aluminum foil, and store in cool place for several days to allow cake to ripen.

White Cream Cake

Ingredients

8 ounces white chocolate,
chopped
3 cups sifted cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup unsalted butter
1 1/4 cups white sugar
1 1/8 cups milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour two 9 inch round cake pans.

In a double boiler melt the white chocolate over hot water. Set aside to cool slightly.

In a medium bowl whisk the flour, baking powder, and salt.

In a large bowl cream the butter or margarine and white sugar until light and fluffy. Beat in the melted white chocolate and the vanilla. In three additions alternately beat in the flour mixture and the milk into the creamed mixture. Beat only until just smooth. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until the top is golden.

Chocolate Cherry Upside Down Cake

Ingredients

1 (21 ounce) can cherry pie filling
2 1/4 cups all-purpose flour
1 1/2 cups white sugar
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
3/4 teaspoon salt
1 1/2 cups water
1/2 cup vegetable oil
1/4 cup distilled white vinegar
1/2 teaspoon vanilla extract

Directions

Spread pie filling evenly in the bottom of a greased 9x13 inch pan.

In a large bowl stir together flour, sugar, cocoa, baking soda, and salt.

In another bowl combine water, oil, vinegar, and vanilla. Add these liquid ingredients to the flour mixture all at once. Stir until just moistened. Pour the batter evenly over the cherry pie filling.

Bake in a preheated 350 degrees F (175 degrees C) oven for 30 to 35 minutes.

Let cake cool for 10 minutes in pan then invert cake onto a serving dish and continue to cool.

Fig Spice Cake

Ingredients

1 pound dried figs
1/2 cup buttermilk
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Place the stewed figs into a saucepan, cover with water, and simmer on low heat for about 5 minutes. Drain and cool, reserving 1/2 cup of the liquid.

Cut the figs into 1/4 inch cubes; set aside. In a medium bowl, combine the reserved fig liquid and buttermilk; set aside. Sift together the flour, baking powder, baking soda, salt, cinnamon and cloves; set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk mixture. Stir in the chopped figs and walnuts. Pour into prepared 10 inch tube pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan 15 minutes, then turn out onto a wire rack and cool completely.

Apple Pound Cake

Ingredients

2 cups sugar
1 1/2 cups vegetable oil
3 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 cups chopped, peeled tart apples
1 cup chopped almonds
1/2 cup raisins
APPLE CIDER GLAZE:
1/2 cup apple cider or apple juice
1/2 cup packed brown sugar
2 tablespoons butter or margarine

Directions

In a mixing bowl, combine sugar, oil, eggs and vanilla; mix well. Combine the flour, baking soda, salt, cinnamon and nutmeg; add to egg mixture and mix well. Stir in apples, almonds and raisins. Pour into a greased and floured 10-in. fluted tube pan.

Bake at 350 degrees F for 1-1/4 to 1-1/2 hours or until a toothpick comes out clean. Cool for 15 minutes before removing from pan to a wire rack to cool completely.

In a saucepan, combine glaze ingredients; cook over low heat until sugar is dissolved. Prick top of cake with a fork; drizzle with glaze.

Lemon Pound Cake

Ingredients

1 (8 ounce) package cream
cheese, softened
3/4 cup milk
1 (18.25 ounce) package lemon
cake mix
4 eggs

Directions

In a mixing bowl, beat cream cheese until smooth; gradually beat in milk. Add dry cake mix and eggs; beat until combined. Beat on medium speed for 2 minutes. Pour into a greased and floured 10-in. fluted tube pan.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Banana Crunch Cake

Ingredients

3/4 cup rolled oats
1/3 cup packed brown sugar
2 tablespoons butter, melted
2 tablespoons chopped walnuts

1/2 cup shortening
2/3 cup white sugar
1 cup mashed banana
2 eggs
1 teaspoon vanilla extract
1 cup oat flour
3/4 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x8 inch pan. Make the oat crunch topping: In a small bowl, combine the rolled oats, brown sugar, melted butter and 2 tablespoons chopped walnuts. Mix well and set aside.

In a large bowl, cream shortening and white sugar until light and fluffy. Blend in bananas, eggs, and vanilla. Combine the oat flour, all-purpose flour, baking soda and salt. Beat into creamed mixture. Stir in 1/2 cup chopped walnuts. Pour batter into the prepared pan. Sprinkle with the oat crunch topping.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Triple Strawberry Cake

Ingredients

1 (18.25 ounce) package
strawberry cake mix
1 (3 ounce) package flavored
gelatin
4 cups water
2 cups frozen whipped topping,
thawed
2 cups strawberries, sliced

Directions

Prepare cake according to package directions. Bake as directed for a 9x13 inch pan. Allow to cool.

Prepare the strawberry gelatin according to package instructions, using the 4 cups of water. Pour over cooled cake while still in liquid form; the cake will absorb it. Chill in refrigerator for 2 hours, or until gelatin is set.

Spread whipped topping over cake and top with sliced strawberries.

Chocolate Muck Muck Cake

Ingredients

7 (1 ounce) squares finely
chopped bittersweet chocolate
14 tablespoons unsalted butter
4 eggs
4 egg yolks
1 1/2 cups confectioners' sugar
3/4 cup all-purpose flour

Directions

Preheat oven to 425 degrees F (220 degrees C). Lightly spray 6 - 3
inch muffin cups with nonstick cooking spray.

Place chopped chocolate and butter in a metal bowl. Set bowl
above a saucepan of lightly simmering water and melt until
completely smooth and even. Remove from heat and stir in eggs
and yolks with a whisk. Lastly, stir in powdered sugar and flour.

Bake in preheated oven for exactly 7 minutes. The cake may appear
under-baked. Remove from oven and serve immediately.

Lazy Day Cake

Ingredients

1/4 cup butter or margarine,
softened
2/3 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk
TOPPING:
1 1/2 cups flaked coconut
1/2 cup packed brown sugar
5 tablespoons whipping cream
1 1/2 teaspoons vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla.

Combine the flour, baking powder and salt; add to creamed mixture alternately with milk.

Pour into a greased 8-in. square baking pan. Bake at 350 degrees for 30 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, combine topping ingredients. Spread over warm cake. Broil 3-5 in. from the heat for 3-5 minutes or until golden brown.

Green Onion Cakes

Ingredients

3 cups bread flour
1 1/4 cups boiling water
2 tablespoons vegetable oil
salt and pepper to taste
1 bunch green onions, finely
chopped
2 teaspoons vegetable oil

Directions

Use a fork to mix flour and boiling water in a large bowl. Knead dough into a ball. Cover bowl with plastic wrap; let dough rest for 30 to 60 minutes.

Evenly divide dough into 16 pieces. Roll each piece into a 1/4 inch thick circle. Brush each circle with oil, season with salt and pepper, and sprinkle with about 1 teaspoon of green onions. Roll up, cigar style, and pinch open ends together to form a circle. Roll each circle flat to 1/4 inch.

Heat 2 teaspoons oil in a large skillet. Fry cakes until golden brown, about 2 minutes on each side.

Country Poppy Seed Cake

Ingredients

1/4 cup poppy seeds
1 (5.1 ounce) package instant vanilla pudding mix
1 (18.25 ounce) package white cake mix (without pudding)
1/2 cup cooking oil
4 eggs
1 cup water
1 teaspoon almond extract
2 tablespoons sugar
1/2 teaspoon ground cinnamon
GLAZE:
1/2 cup confectioners' sugar
1/4 teaspoon vanilla extract
1 teaspoon milk

Directions

In a large mixing bowl, combine poppy seeds, pudding and cake mix. Add oil, eggs, water and almond extract. Blend with an electric mixer on low speed until dry ingredients are moistened. Increase speed to medium and mix for 2 minutes. Combine sugar and cinnamon; sprinkle into a greased fluted tube pan. Pour batter into pan and bake at 325 degrees F for about 1 hour or until cake tests done. Allow cake to cool 10 minutes before removing to a cooling rack. Combine glaze ingredients and drizzle over cooled cake.

Breakfast Sausage Cake

Ingredients

- 1 cup raisins
- 3 cups boiling water
- 1 pound ground pork sausage
- 1 1/2 cups white sugar
- 1 1/2 cups brown sugar
- 2 eggs, lightly beaten
- 3 cups all-purpose flour
- 1 teaspoon ground ginger
- 1 teaspoon baking powder
- 1 teaspoon pumpkin pie spice
- 1 teaspoon baking soda
- 1 cup cold coffee
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Place raisins in a bowl and cover with boiling water; set aside for 5 to 10 minutes. Drain well and dry raisins in cloth, set aside.

Place sausage in a large, deep skillet. Cook over medium-high heat until lightly brown. Drain, crumble into small pieces and set aside.

In a large bowl, combine sausage, white sugar and brown sugar; stir until mixture is well blended. Add eggs and beat well.

In a separate bowl, sift together flour, ginger, baking powder and pumpkin pie spice. Stir baking soda into coffee. Add flour mixture and coffee alternately to meat mixture, beating well after each addition. Fold raisins and walnuts into cake batter. Turn batter into well-greased and floured Bundt cake pan.

Bake in preheated oven for 75 to 90 minutes until done. Cool 15 minutes in pan before turning out onto serving platter.

Cakey Cheesecake

Ingredients

1 1/2 cups graham cracker crumbs
1/4 cup confectioners' sugar
1 teaspoon ground cinnamon
1/3 cup butter, melted

1 cup white sugar
1/4 cup heavy cream
2 (16 ounce) packages cottage cheese
4 egg yolks
3 tablespoons all-purpose flour
1 teaspoon vanilla extract
2 teaspoons lemon juice
1 teaspoon grated lemon zest
4 egg whites
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, confectioners' sugar and cinnamon. Reserve 1/2 cup of this mixture and set aside. Stir in butter to remaining crumb mixture. Mix well and press into the bottom and 1 inch up the side of a 9 inch springform pan. Chill in refrigerator.

In a large bowl, stir together sugar and heavy cream until sugar is dissolved. Beat in cottage cheese, egg yolks, flour, vanilla, lemon juice and lemon zest.

In a large glass or metal mixing bowl, beat egg whites and salt until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into crust. Sprinkle top with reserved crumb mixture.

Bake in preheated oven for 1 hour, or until filling is just set. Turn the oven off, and let cake cool in oven, with the door closed, for 1 hour. Chill in refrigerator.

Sauerkraut Apple Cake

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 cups white sugar
2 tablespoons molasses
4 eggs
1 cup vegetable oil
16 ounces sauerkraut, drained
and rinsed
1 apple - peeled, cored and finely
chopped
1 cup chopped pecans

Directions

Whisk together flour, baking powder, baking soda, salt, and spices.

In a large bowl, combine oil, molasses, and sugar with an electric mixer. Mix in eggs. Blend in dry ingredients. Stir in sauerkraut, apples, and nuts by hand. Pour batter into a greased and floured 9 x 13 inch pan.

Bake at 325 degrees F (165 degrees C) for 35 minutes. Remove from oven, and cool on a wire rack.

Light Carrot Cake

Ingredients

1/2 cup sugar
1/3 cup vegetable oil
1/3 cup orange juice concentrate
3 egg whites
1 cup all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/4 teaspoon baking soda
1/8 teaspoon salt
1 cup grated carrots
2 teaspoons confectioners' sugar

Directions

In a mixing bowl, combine the first four ingredients; beat for 30 seconds. Combine flour, baking powder, cinnamon, allspice, baking soda and salt; add to the orange juice mixture and mix well. Stir in carrots. Pour into an 8-in. square baking pan that has been coated with nonstick cooking spray. Bake at 350 degrees F for 30 minutes or until a toothpick inserted near the center comes out clean. Cool; dust with confectioners' sugar.

Key Lime Cake II

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3 ounce) package instant lemon pudding mix
3/4 cup water
1/2 cup vegetable oil
4 eggs
5 tablespoons key lime juice
1 1/2 cups confectioners' sugar
3 tablespoons key lime juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch cake pan or one 10 inch bundt pan.

In a large bowl stir together; lemon cake mix, lemon instant pudding, water, oil, eggs, and 5 tablespoons key lime juice, mixing well. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Pour key lime glaze over cake while still warm.

To Make Glaze: Mix together the confectioner's sugar and 3 tablespoons of the key lime juice (or more if necessary), spoon glaze over warm cake.

Katrina's Banana Cake

Ingredients

1 cup shortening
1 cup white sugar
2 eggs
2 cups cake flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1 cup evaporated milk
1 cup mashed bananas
1/3 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (175 degrees C). Grease one 9 or 10 inch tube pan.

Cream shortening until light and fluffy. Add sugar gradually. Blend in eggs one at a time, beating well after each addition.

Sift together flour, baking powder, baking soda and salt.

Add vanilla to the evaporated milk. Alternately add flour mixture and liquid ingredients to cream mixture. Blend in mashed bananas and chopped nuts. Pour batter into the prepared pan.

Bake at 375 degrees F (190 degrees C) for 45 minutes.

Dreamy White Chip Cup Cakes

Ingredients

1 (18.25 ounce) package white cake mix
2 cups white chocolate chips
2 tablespoons grated orange zest

Directions

Line a cup cake or muffin pan with paper liners.

Mix cake mix according to instruction on box. Stir in the orange zest then stir in the white chocolate chips.

Pour batter into the prepared pan and bake according to the directions on the box.

Fruit Cocktail Cake with Sweet, Buttery Sauce

Ingredients

1 egg
1 cup fruit cocktail, drained
1 cup white sugar
1 cup all-purpose flour
1 teaspoon baking soda
1/8 teaspoon salt
1 cup white sugar
1/2 cup evaporated milk
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9-inch square pan.

With an electric mixer, mix egg, fruit cocktail, 1 cup sugar, flour, soda, and salt in order given. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

To make sauce: bring to a boil 1 cup sugar, evaporated milk, and butter or margarine. Serve hot on cake.

Extreme Chocolate Cake

Ingredients

2 cups white sugar
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons baking powder
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

3/4 cup butter
1 1/2 cups unsweetened cocoa powder
5 1/3 cups confectioners' sugar
2/3 cup milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.

Use the first set of ingredients to make the cake. In a medium bowl, stir together the sugar, flour, cocoa, baking soda, baking powder and salt. Add the eggs, milk, oil and vanilla, mix for 3 minutes with an electric mixer. Stir in the boiling water by hand. Pour evenly into the two prepared pans.

Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool for 10 minutes before removing from pans to cool completely.

To make the frosting, use the second set of ingredients. Cream butter until light and fluffy. Stir in the cocoa and confectioners' sugar alternately with the milk and vanilla. Beat to a spreading consistency.

Split the layers of cooled cake horizontally, cover the top of each layer with frosting, then stack them onto a serving plate. Frost the outside of the cake.

Potato Squash Cakes

Ingredients

2 cups shredded potatoes
1 cup shredded yellow squash
1/2 cup chopped onion
1 egg
4 tablespoons self-rising flour
1/4 teaspoon garlic salt
salt and pepper to taste
1/4 cup cooking oil

Directions

In a large bowl, combine potatoes, squash, onion, egg, flour, garlic salt, salt, and pepper. If the batter is too thin, add more flour; if too thick, add milk. Form batter into 3-inch patties.

Cover the bottom of a large skillet with just enough oil to cover the bottom of the pan, and heat over medium-high heat. Place patties in hot oil, and cook until golden brown on each side; drain on paper towels.

Butternut Pound Cake

Ingredients

1 cup butter
1/2 cup shortening
2 1/2 cups sugar
5 eggs
2 tablespoons butternut flavored extract
1 (5 ounce) can evaporated milk
3 fluid ounces milk
3 cups all-purpose flour
1/2 teaspoon salt

Directions

Grease and flour a 10 inch tube pan. Mix together the flour and salt. Set aside.

Combine the evaporated milk and whole milk; Set aside. In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the butternut flavoring. Beat in the flour mixture alternately with the milk, mixing just until incorporated.

Pour batter into prepared pan. Bake at 325 degrees F (165 degrees C) for 1 hour and 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Cake Mix Yeast Rolls

Ingredients

1 (.25 ounce) package active dry yeast
1 1/2 cups warm water (110 degrees F/45 degrees C)
3 1/4 cups all-purpose flour
1 (9 ounce) package yellow cake mix
1/4 cup margarine, melted
2 egg whites, beaten
2 tablespoons poppy seeds

Directions

In a large bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

Stir in the flour and cake mix. Beat until dough is smooth. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour. Lightly grease two baking sheets.

Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into rounds. Let rest for 5 minutes and then roll into 12 inch circles. Cut each circle into 10 wedges. Brush melted margarine onto the circles. Roll up the wedges, beginning at the wide end. Place on prepared baking sheets with the end of the roll on the bottom. Brush the rolls with margarine and beaten egg white. Sprinkle with poppy seeds. Cover and let rise until doubled, about 25 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Bake in preheated oven for 12 to 15 minutes, or until golden brown.

Apple Bundt Cake

Ingredients

2 cups apples - peeled, cored and diced
1 tablespoon white sugar
1 teaspoon ground cinnamon

3 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
2 cups white sugar
1 cup vegetable oil
1/4 cup orange juice
2 1/2 teaspoons vanilla extract
4 eggs
1 cup chopped walnuts
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt or tube pan. In a medium bowl, combine the diced apples, 1 tablespoon white sugar and 1 teaspoon cinnamon; set aside. Sift together the flour, baking powder and salt; set aside.

In a large bowl, combine 2 cups white sugar, oil, orange juice, vanilla and eggs. Beat at high speed until smooth. Stir in flour mixture. Fold in chopped walnuts.

Pour 1/3 of the batter into prepared pan. Sprinkle with 1/2 of the apple mixture. Alternate layers of batter and filling, ending with batter.

Bake in preheated oven for 55 to 60 minutes, or until the top springs back when lightly touched. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Sprinkle with confectioners' sugar.

Fruit Galore Sponge Cake

Ingredients

1/3 cup vanilla flavored syrup
1 sponge cake
1 cup blueberries
1 cup sliced strawberries
1 (12 ounce) container frozen
whipped topping, thawed

Directions

Drizzle vanilla syrup over top of sponge cake. Let soak for 5 to 10 minutes.

Arrange blueberries on top of cake, then place strawberries on top of the blueberries. Finish by generously spreading whipped topping over the fruit.

Serve immediately, or if you prefer, chill in the refrigerator (no more than 2 to 3 hours), until ready to eat.

Fresh Coconut Layer Cake

Ingredients

1 1/4 cups heavy whipping cream
3/4 cup white sugar
2 tablespoons cream of coconut
1 tablespoon cornstarch
1 tablespoon coconut milk
1/2 cup unsalted butter, softened
1 cup grated fresh coconut

3 cups all-purpose flour
1 tablespoon baking powder
1/4 teaspoon salt
1 1/2 cups white sugar
4 eggs
3/4 cup unsalted butter, cubed
1 tablespoon vanilla extract
1 cup coconut milk

6 ounces cream cheese, softened
1/2 cup unsalted butter, softened
1/4 teaspoon salt
4 cups sifted confectioners' sugar
3 tablespoons coconut milk
1 tablespoon vanilla extract

1 cup white sugar
1 cup water
1/4 teaspoon vanilla extract
1/2 cup shredded coconut

Directions

Prepare the filling by placing the heavy cream, 3/4 cup sugar and 2 tablespoons coconut cream in a heavy saucepan over medium heat; bring to a simmer. Whisk together the cornstarch and 1 tablespoon coconut milk. Stir into the simmering cream until smooth; cook, stirring, for 3 minutes. Add the 1/2 cup butter and 1 cup shredded coconut; continue cooking, stirring 3 minutes longer. Cool to room temperature and then refrigerate until thickened, about 2 hours. Keep refrigerated until ready to assemble cake.

Preheat the oven to 350 degrees F (175 degrees C). Grease three 9 inch round cake pans and line the bottoms with parchment paper. Grease the paper and then flour the pans lightly, tapping out any excess. Sift together the flour, baking powder and salt. Set aside.

Place the 1 1/2 cups sugar and eggs in a large mixing bowl and beat with an electric mixer for 1 minute. Gradually add the 3/4 cup butter, 1 tablespoon vanilla extract and 1 cup coconut milk; continue beating for 2 minutes. Add the flour mixture and beat for 1 minute.

Pour the batter evenly into the prepared cake pans. Bake in the center of the oven for 20 minutes or until a wooden toothpick inserted in the center comes out clean. Cool the cakes in the pans on a rack for 20 minutes. Unmold the cakes, carefully peel off the paper and allow to cool completely on a rack.

Prepare the icing by beating together the cream cheese and 1/2 cup butter. Add 1/4 teaspoon salt, confectioners sugar, 3 tablespoons coconut milk and 1 tablespoon vanilla; beat until smooth.

Prepare the syrup by placing the 1 cup sugar, 1 cup water and 1/4 teaspoon vanilla extract in a small saucepan. Bring to a boil and continue to boil, while stirring for 3 minutes. Remove from heat and brush the top of each cake layer with the syrup using a pastry brush. You don't have to use all of the syrup.

Assemble the cake by placing one cake layer on a serving platter. Spread it with a layer of the reserved filling and top with another cake layer. Spread the cake with the filling and top with the remaining cake layer. Ice the top and sides of the cake and sprinkle the top with 1/2 cup shredded fresh coconut.

Chocolate Bundt Cake

Ingredients

1 cup salad dressing*
1 cup water
2 teaspoons vanilla extract
2 cups all-purpose flour
1 cup sugar
2 tablespoons baking cocoa
2 teaspoons baking soda
1/4 teaspoon salt
Confectioners' sugar (optional)

Directions

In a mixing bowl, combine salad dressing, water and vanilla. Combine the flour, sugar, cocoa, baking soda and salt. Add to salad dressing mixture and beat until mixed. Transfer to a greased and floured 10-in. fluted tube pan (pan will not be full). Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack. Dust with confectioners' sugar if desired.

White Wedding Cake

Ingredients

5 1/4 cups sifted cake flour
6 teaspoons baking powder
2 teaspoons salt
2 cups white sugar
8 egg whites
1 cup white sugar
1 cup shortening
2 cups milk
1 1/2 teaspoons orange extract
1 teaspoon almond extract

Directions

Beat egg whites until foamy with sturdy egg beater, or at high speed of electric mixer. Then add 1 cup sugar gradually, beating only until meringue will hold up in soft peaks.

In a large bowl, stir shortening just to soften. In another bowl, sift together flour, baking powder, salt, and 2 cups sugar; sift into shortening. Add 1 1/2 cups milk and the extracts, and mix until all flour is dampened. Beat 2 minutes at a low speed of electric mixer. Add remaining milk and the meringue mixture; beat for 1 minute more.

Line the bottoms of one 10 inch square pan and two 8 inch square pans with parchment paper. Pour batter to equal depth in each pan.

Bake at 325 degrees F (165 degrees C) for about 45 minutes, or until done. Cool layers.

Trim one of the 8 inch square cakes to make a 5 inch square cake. Place the 10 inch cake on a large flat tray or plate. Frost top and sides with thin layer of Ornamental Icing. Cover top of cake smoothly with more frosting. Center 8 inch cake on top of 10 inch cake, and frost as above. Center 5 inch cake on 8 inch cake, and frost. Spread frosting over entire cake to give a flat, even base for decorating. Decorate as desired.

Baked Fudge Cake

Ingredients

4 eggs
2 cups white sugar
1/2 cup all-purpose flour
1/2 cup unsweetened cocoa
1/2 teaspoon salt
1 cup butter, melted
2 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 8x8 inch pan. In a food processor or blender, beat eggs for 2 minutes.

In a large bowl, mix together the sugar, flour, cocoa and salt. Slowly beat in the whipped eggs. Beat in the butter and vanilla. Stir in the chopped pecans. Spread batter in prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Chiffon Cake

Ingredients

1/2 cup baking cocoa
3/4 cup boiling water
1 3/4 cups cake flour
1 3/4 cups sugar
1 1/2 teaspoons baking soda
1 teaspoon salt

1/2 cup vegetable oil
7 eggs, separated
2 teaspoons vanilla extract
1/4 teaspoon cream of tartar

ICING:

1/3 cup butter or margarine
2 cups confectioners' sugar
2 (1 ounce) squares unsweetened
chocolate, melted and cooled
1 1/2 teaspoons vanilla extract
3 tablespoons hot water
Chopped nuts

Directions

In a bowl, combine cocoa and water until smooth; cool for 20 minutes. In a mixing bowl, combine flour, sugar, baking soda and salt. Add oil, egg yolks, vanilla and cocoa mixture; beat until smooth. In another mixing bowl, beat egg whites and cream of tartar until stiff peaks form; gradually fold into egg yolk mixture. Pour into an ungreased 10-in. tube pan. Bake on lowest rack at 325 degrees F for 60-65 minutes or until cake springs back when touched. Invert pan to cool; remove cake from pan.

For icing, melt butter in medium saucepan. Remove from heat; stir in sugar, chocolate and vanilla. Stir in enough water until desired consistency; drizzle over cake. Sprinkle with nuts.

Easy Pineapple Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
2 eggs
2 teaspoons baking soda
1 teaspoon vanilla extract
1 (20 ounce) can crushed pineapple with juice

1 (8 ounce) package cream cheese
1/2 cup butter
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the flour, sugar and baking soda. Make a well in the center and add the eggs, vanilla and crushed pineapple, with liquid from can. Mix well to blend.

Bake for 45 minutes, or until a toothpick inserted into cake comes out clean.

To make the frosting: in a medium bowl, combine cream cheese, butter, confectioners sugar and 1 teaspoon of vanilla. Beat until creamy. Spread on warm cake.

Cinnamon Nut Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1 1/3 cups water
1/4 cup vegetable oil
1 1/4 cups finely chopped walnuts
7 1/2 teaspoons sugar
4 1/2 teaspoons ground cinnamon

Directions

In a mixing bowl, combine the cake mix, eggs, water and oil. Beat on medium speed for 2 minutes. Combine walnuts, sugar and cinnamon. Sprinkle a third of the nut mixture into a greased 10-in. fluted tube pan. Top with half of the batter and another third of the nut mixture. Repeat layers. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Carrot Cake IV

Ingredients

1 (18.5 ounce) package carrot cake mix
1/2 cup water
1/2 cup vegetable oil
3 eggs
1/2 cup finely chopped walnuts
1 (8 ounce) can crushed pineapple with juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round pans.

In large bowl, blend cake mix, oil, water, undrained pineapple, eggs, and nuts. Beat for 2 minutes with an electric mixer at medium speed. Spread batter into prepared pans.

Bake for 35 to 40 minutes, or until a toothpick inserted in the center comes out clean. Cool. Frost with cream cheese frosting.

Favorite Chocolate Cake

Ingredients

2 cups cake flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup water
3 (1 ounce) squares unsweetened chocolate
1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2/3 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round cake pans.

Sift the flour with the baking soda and salt three times.

Boil the water and add it to the chocolate, and stir until melted.

Cream together the butter or margarine and the sugar. Add the eggs and mix well. Stir in the vanilla.

Blend in the chocolate mixture to the creamed mixture. Add the flour alternately with the sour cream, beating well after each addition. Pour batter into two 9 inch round cake pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until cakes tests done.

Chocolate Earthquake Cake II

Ingredients

1 (18.25 ounce) package devil's
food cake mix with pudding
1 cup flaked coconut
1 cup chopped pecans
8 ounces cream cheese
1 pound confectioners' sugar
1/2 cup butter
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray 9x13-inch pan with cooking spray.

Spread coconut and pecans over bottom of pan.

Mix cake mix according to package directions. Pour over the pecans and coconut.

Melt butter, add with cream cheese, vanilla, and confectioners' sugar to a medium-sized bowl and mix well. Spoon with a teaspoon over the cake.

Bake cake at 325 degrees F (165 degrees C) for 50-55 minutes or until done.

Cranberry Swirl Coffee Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon baking powder
1 teaspoon baking soda
2 cups all-purpose flour
1/2 teaspoon salt
1 cup sour cream
1 teaspoon almond extract
1 (8 ounce) can whole cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C) grease and flour one 9 or 10 inch tube pan.

Cream together the butter and the sugar until light. Add the eggs and stir well.

Combine the flour, baking powder, baking soda and salt. Add the flour mixture alternately with the sour cream or yogurt to the butter mixture. Stir in the almond extract and mix only until just combined. Pour 1/3 of the batter into the prepared pan. Swirl 1/2 of the cranberry sauce into the batter. Repeat, ending with the batter on top.

Bake at 350 degrees F (175 degrees C) for 55 minutes.

Banana Cake VII

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 egg white
2 tablespoons milk
2 teaspoons vanilla extract
1 1/2 cups mashed bananas
1 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground allspice

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift flour, baking powder, soda, salt and allspice together and set aside.

In a large bowl, cream the butter and sugar until light and fluffy. Add eggs and egg white and beat well. Add the mashed banana, vanilla and milk. Add the flour mixture and mix until well blended.

Divide batter into two 9 inch pans. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool completely and frost with Cream Cheese Frosting.

Zucchini Chocolate Rum Cake

Ingredients

3/4 cup butter, softened
2 cups white sugar
3 eggs
2 cups grated zucchini
1/3 cup rum
2 1/2 cups all-purpose flour
1 cup chopped walnuts
1 cup semisweet chocolate chips
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
3/4 teaspoon ground cinnamon
1/4 cup milk
1 2/3 cups confectioners' sugar
3 tablespoons rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, beating well with each addition. Stir in Zucchini and 1/3 cup rum.

In a separate bowl, mix flour with nuts, chocolate, cocoa, baking powder, soda, salt and cinnamon. Stir flour mixture and milk into egg mixture until well blended.

Spread Batter into 10 inch Bundt pan. Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until toothpick inserted into center of cake comes out clean. Let cake cool in pan for 15 minutes, then invert onto wire rack and cool completely. Drizzle with rum glaze.

Rum Glaze: In a medium bowl, combine confectioners sugar with 3 tablespoons rum. Mix until smooth.

Apple Cider Pound Cake

Ingredients

3 cups sugar
1 1/2 cups butter or margarine
6 eggs
3 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 cup apple cider
1 teaspoon vanilla extract
ICING:
1/2 cup sugar
1/4 cup butter or margarine
1/4 cup buttermilk
1/2 teaspoon vanilla extract
1/4 teaspoon baking soda

Directions

In a large mixing bowl, cream sugar and butter. Add eggs, one at a time, beating well after each addition. Stir together all dry ingredients; set aside. Combine cider and vanilla. Add dry ingredients alternately with cider mixture to batter. Mix until well blended. Spoon into a greased 10-in. angel food cake pan or fluted tube pan. Bake at 325 degrees F for about 1 hour and 10 minutes or until cake tests done. Meanwhile, combine all icing ingredients in a saucepan. Bring to a boil; reduce heat and simmer 10 minutes. While cake is warm, drizzle 1/2 of the icing over cake. Serve remaining icing over individual cake servings, if desired.

Easy Chocolate Ice Cream 'N' Cake

Ingredients

1 (18.25 ounce) package Pillsbury® White Cake
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
2/3 cup Smucker's® Chocolate Sundae Syrups Ice Cream Topping
1 cup slivered almonds, toasted and chopped (optional)
2 cups whipping cream, whipped (do not use non-dairy whipped topping)
1 (8 ounce) container frozen non-dairy whipped topping, thawed
Additional Smucker's® Chocolate Sundae Syrups Ice Cream Topping
Additional toasted slivered almonds (optional)

Directions

Prepare and bake cake mix as directed for 13x9-inch cake. Cool slightly. Turn out on sheet of aluminum foil. Cool completely; set aside.

In large bowl, stir together sweetened condensed milk, chocolate syrup and 1 cup almonds (optional). Fold in whipped cream. Pour into aluminum foil-lined 13x9-inch baking pan; cover.

Freeze 6 hours or until firm. Lift ice cream out of pan with foil; turn out evenly on top of cake layer. Quickly frost top and sides with whipped topping. Drizzle with chocolate syrup. Garnish with additional almonds (optional). Return to freezer at least 2 hours before serving. Store leftovers covered in freezer.

Quick Black Forest Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix with pudding
3 eggs
1 tablespoon almond extract
1 (21 ounce) can cherry pie filling
1 1/2 cups semisweet chocolate
chips
1 tablespoon butter
2 tablespoons milk
1/2 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together: cake mix, beaten eggs, almond extract, cherry pie filling and 1 cup semisweet chocolate chips. Stir until just combined. Pour batter into a greased 9x13 inch pan.

Bake in a 350 degree F (175 degree C) oven for 45 to 50 minutes or until a toothpick inserted in the center comes out clean. Remove cake from oven and let cool.

To Make Glaze: Heat 1/2 cup semisweet chocolate chips, butter or margarine, and milk in a saucepan over medium high heat. Once semisweet chocolate chips are melted and mixture is combined stir in confectioners' sugar.

Spread glaze over cooled cake. Serve cake as is or with whipped cream and a cherry.

Easy Salmon Cakes

Ingredients

2 cups fresh bread crumbs
2 eggs, beaten
1/4 cup fresh parsley, chopped
1/4 cup chopped green onions
2 teaspoons minced fresh dill weed
1 teaspoon fresh lemon juice
1/4 teaspoon ground black pepper
1 (14.75 ounce) can salmon, drained
2 tablespoons butter

Directions

In a large mixing bowl, place 1 1/2 cups bread crumbs. Set aside remaining 1/2 cup. Add eggs, parsley, green onions, dill weed, lemon juice and black pepper. Mix well.

Add salmon and mix with hands, breaking up salmon into small pieces. Form into 8 patties; each about 1/2 inch thick.

Place remaining 1/2 cup bread crumbs on a plate and dip both sides of the salmon cakes into crumbs.

In a large skillet, melt butter. Fry salmon cakes over medium heat for about 3 minutes or until golden brown and crisp. Turn, adding more butter if necessary, and fry about 3 minutes on other side.

Lemon Chiffon Cake

Ingredients

1 3/4 cups cake flour
1 tablespoon baking powder
1 teaspoon salt
1/2 cup white sugar
1/2 cup vegetable oil
6 egg yolks
3/4 cup water
1 tablespoon lemon zest
6 egg whites
1/2 teaspoon cream of tartar
3/4 cup white sugar
1 cup heavy whipping cream
2 1/2 cups lemon pie filling
8 slices lemon

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine flour, baking powder, salt, and 1/2 cup sugar. Add oil, egg yolks, water and lemon rind. Beat with an electric mixer until smooth.

In a small bowl, beat egg whites and cream of tartar until peaks form. Gradually add 3/4 cup sugar, and beat until very stiff and shiny peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Turn batter into ungreased 10 inch tube pan.

Bake at 350 degrees F (175 degrees C) for 60 minutes or until a toothpick inserted in the center comes out clean. Invert cake and cool completely in pan. When cool, loosen edges and shake pan to remove cake.

To Make Filling: Beat cream to stiff peaks. Fold in lemon filling. Chill until stiff.

To Assemble Cake: Slice cake horizontally into 3 equal layers. Fill layers with 1/3 cup of filling. Spread remaining filling on top layer. Decorate with lemon slices.

O.D.'s Strawberry Jam Cake

Ingredients

2 cups all-purpose flour
2 eggs
3/4 cup white sugar
1/2 teaspoon salt
1 1/2 teaspoons baking powder
1/3 cup vegetable oil
6 fluid ounces milk
3 tablespoons strawberry jam

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan.

In a medium bowl, mix the flour, baking powder and salt. Set aside.

In a large bowl, combine oil, eggs, sugar and milk. Beat until blended. Add flour mixture and beat until smooth. Fold in jam. Pour batter into 9x9 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until toothpick inserted into center of cake comes out clean.

Patriotic Poke Cake

Ingredients

2 baked 9-inch round white cake layers, cooled
2 cups boiling water, divided
1 (3 ounce) package JELL-O Brand Gelatin, any red flavor
1 (3 ounce) package JELL-O Brand Berry Blue Flavor Gelatin
1 (8 ounce) container COOL WHIP Whipped Topping, thawed, divided

Directions

Place cake layers, top sides up, in 2 clean 9-inch round cake pans. Pierce cake with large fork at 1/2-inch intervals.

Stir 1 cup of the boiling water into red and Berry Blue gelatin in separate bowls 2 minutes until completely dissolved. Carefully pour red gelatin over 1 cake layer and Berry Blue gelatin over second cake layer. Refrigerate 3 hours.

Dip 1 cake pan in warm water 10 seconds; unmold onto serving plate. Spread with about 1 cup of the whipped topping. Unmold second cake layer; carefully place on first cake layer. Frost top and sides of cake with remaining whipped topping.

Refrigerate 1 hour or until ready to serve. Garnish with fresh fruit, if desired. Store leftover cake in refrigerator.

Quick Camping Pineapple Cakes

Ingredients

6 sheets heavy duty aluminum foil (10x12-inch)
1 (12 ounce) package prepared sponge cake shells
cooking spray
1 (20 ounce) can crushed pineapple, drained, juice reserved
2 tablespoons brown sugar, divided
1/3 cup chopped pecans, divided
18 maraschino cherries

Directions

Spray the aluminum sheets with cooking spray, and place a sponge cake shell in the center of each sheet. Spoon the crushed pineapple into the cakes, dividing it equally, and sprinkle each cake with about 1 teaspoon of brown sugar and about 2 teaspoons of nuts. Top each cake with 3 maraschino cherries, and drizzle 1 to 2 teaspoons of the pineapple juice over each cake.

Wrap the cakes in the foil, leaving some room at the top for air circulation. Place the foil packs onto the embers of a campfire until the cakes are hot and bubbling, about 10 minutes.

Fresh Pear Cake

Ingredients

4 cups peeled, cored and chopped pears
2 cups white sugar
3 cups sifted all-purpose flour
1 teaspoon salt
1 1/2 teaspoons baking soda
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
4 egg whites
2/3 cup canola oil
1 cup chopped pecans

Directions

Combine the pears and the sugar and let stand for one hour.

Preheat oven to 325 degrees F (165 degrees C). Spray a 10 inch bundt pan with non-stick cooking spray.

Slightly beat the egg whites and combine them with the oil, chopped pecans and pear mixture.

Stir the flour, salt, baking soda, nutmeg, cinnamon and cloves. Stir in the pear mixture. Pour batter into the prepared bundt pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 10 minutes. Remove from oven and let cool on a wire rack for 10 minutes before removing from pan.

Easy Party Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package orange flavored gelatin mix
4 eggs
3/4 cup vegetable oil
2/3 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.

In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in eggs, oil and water. Mix well and pour into a 9x5 inch loaf pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Nada's Baba Cake

Ingredients

4 eggs
3 tablespoons vegetable oil
1 1/2 cups superfine sugar
1 teaspoon vanilla sugar
1 1/2 cups self-rising flour
1 tablespoon unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 2 liter baba pan OR a 9 inch Bundt pan.

In a large bowl, combine eggs, oil, superfine sugar and vanilla sugar. Beat on high speed for about 5 minutes. Beat in flour. Reserve approximately 1/4 cup of batter and set aside. Pour remaining batter into prepared pan. Mix cocoa into reserved batter. Drop by spoonfuls onto the batter in the pan. Using a skewer or the tip of a knife, swirl the two batters to achieve a marbled effect.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Orange Chiffon Cake

Ingredients

2 1/4 cups cake flour
1 1/2 cups white sugar
1 tablespoon baking powder
1 teaspoon salt
5 egg yolks
1/2 cup vegetable oil
3/4 cup orange juice
1 tablespoon orange zest
1 teaspoon vanilla extract
1 cup egg whites
1/2 teaspoon cream of tartar

Directions

Preheat oven to 325 degrees F (165 degrees C). Wash angel food tube pan in hot soapy water to ensure it is totally grease free.

Sift flour, sugar, baking powder, and salt together into bowl. Make a well in center. Put egg yolks, cooking oil, orange juice, orange rind, and vanilla into well. Set aside. Don't beat yet.

In a large bowl, beat egg whites and cream of tartar in mixing bowl until very stiff. Set aside.

Using same beaters, beat egg yolk-flour mixture until smooth. Gently fold 1/4 at a time into egg whites. Pour batter into ungreased 10 inch angel food tube pan.

Bake in oven for 60 to 70 minutes, until an inserted wooden pick comes out clean. Invert pan until cake has cooled. Remove from pan. Serve plain or frost with Orange Icing.

Champagne Cake III

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant pistachio pudding mix
1 cup carbonated water
4 eggs
1/4 tablespoon vegetable oil
1 (4 ounce) jar maraschino cherries, drained and chopped
1 (20 ounce) can crushed pineapple, drained
1/2 cup chopped pecans

1 cup chopped pecans
1 cup flaked coconut
6 tablespoons margarine, melted
4 cups confectioners' sugar
2 tablespoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch pans.

In a large bowl, combine the cake mix and instant pudding. Add club soda, eggs and oil, mix well. Stir in the pineapple, chopped nuts and cherries. Spread evenly into the prepared pans.

Bake for 20 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Cool cake completely before icing.

To make the icing: In a medium bowl, combine 1 cup pecans, 1 cup coconut, melted margarine, confectioners' sugar and vanilla, mix until well blended. Frost cake.

Double Peanut Butter Cake

Ingredients

1/2 cup creamy peanut butter
1/4 cup butter or margarine,
softened
3/4 cup sugar
2 eggs
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk
FROSTING:
1/3 cup chunky peanut butter
3 tablespoons butter or margarine,
softened
3 cups confectioners' sugar
1/4 cup milk
1 1/2 teaspoons vanilla extract

Directions

In a mixing bowl, cream peanut butter, butter and sugar. Add eggs; mix well. Combine flour, baking powder and salt; add alternately with milk to creamed mixture. Mix well. Pour into a greased 9 in. square baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. For frosting, cream peanut butter and butter. Add sugar, milk and vanilla; mix until smooth. Frost cake.

Cajun Cake

Ingredients

3 cups all-purpose flour
1 1/2 cups white sugar
2 teaspoons baking soda
1/4 teaspoon salt
2 eggs
1 (20 ounce) can crushed pineapple with juice
3/4 cup white sugar
3/4 cup evaporated milk
1/2 pound butter
1 cup chopped pecans
1 1/2 cups flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, sift together flour, 1 1/2 cup sugar, salt and baking soda. Add eggs, pineapple and juice. Mix at low speed until well blended.

Pour batter into prepared 9x13 inch pan and bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until done. Have topping ready when cake is done.

To Make Topping: In a saucepan, combine milk, 3/4 cup sugar and butter. Bring to a boil and cook for 2 minutes, stirring constantly. Add pecans and coconut and combine. Remove from heat.

When cake comes out of the oven, Pour on the topping and carefully spread on while cake is still hot.

Amish Cake

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
2 teaspoons baking powder
2 eggs, beaten
1 teaspoon vanilla extract
1 (20 ounce) can crushed
pineapple with juice
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix flour, sugar and baking powder. Add eggs, vanilla and pineapple with juice. Blend well. Add walnuts and mix in.

Pour into an ungreased 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 40 minutes.

Grandma's Tea Cakes

Ingredients

1 cup shortening
2 cups sugar
3 eggs
1/2 teaspoon lemon extract
3 cups all-purpose flour
1 tablespoon baking powder
3/4 teaspoon salt
6 tablespoons milk

Directions

In a mixing bowl, cream shortening and sugar. Add eggs and extract; beat well. Add remaining ingredients; mix well. Chill for 1-2 hours. Shape into 1-1/4-in. balls. Place 2-1/2 in. apart on lightly greased baking sheets. Bake at 375 degrees F for 11-13 minutes or until lightly browned (do not overbake). Cool 1 minute on pan before removing to a wire rack.

Polish Rice Cake

Ingredients

2 cups long grain white rice
6 cups skim milk
1 teaspoon salt
1 cup butter
1 (8 ounce) package cream cheese
3 eggs
1 cup half-and-half cream
1 teaspoon vanilla extract
1 cup self-rising flour
1/2 cup golden raisins

Directions

Combine rice, milk and salt in a saucepan and cook slowly until liquid is absorbed. Stir frequently.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

In large bowl, combine the butter and cream cheese. Cream well with wooden spoon.

In another bowl combine eggs, half and half, and vanilla. Add to creamed mixture and blend well.

Stir in the cooled rice mixture and mix well. Add the flour and blend well. Stir in the raisins.

Pour batter into the prepared pan, pat top to avoid any air bubbles. Bake at 350 degrees F (175 degrees C) for 1 hour. Let cake stand for one hour before turning out of pan.

Chocolate Zucchini Cake II

Ingredients

1/2 cup butter, softened
1/2 cup vegetable oil
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 3/4 cups white sugar
2 eggs
1/2 cup sour milk
1/4 cup unsweetened cocoa powder
1 cup semisweet chocolate chips
2 cups zucchini, finely diced

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and flour a 9x13 inch pan.

Cream butter, oil and sugar until light and fluffy. Add eggs, vanilla and sour milk. Beat until smooth.

Mix flour, cocoa, baking soda and cinnamon together and add to creamed mixture. Beat well. Stir in diced zucchini.

Pour into a 9x13 inch pan and sprinkle top with chocolate chips. Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until a toothpick inserted into the center comes out clean.

Orange Dream Cake

Ingredients

2/3 cup butter or margarine,
softened
1 1/3 cups sugar
2/3 cup fresh orange juice
3 tablespoons fresh lemon juice
1 teaspoon grated orange peel
1 teaspoon grated lemon peel
2 eggs
2 cups cake flour
2 teaspoons baking powder
1 teaspoon salt
FROSTING:
1 cup flaked coconut
1/4 cup sugar
2 tablespoons fresh orange juice
1 tablespoon fresh lemon juice
4 teaspoons grated orange peel,
divided
1 cup heavy cream, whipped

Directions

In a large mixing bowl, cream butter and sugar. Add juices and peel; mix well (mixture may appear curdled). Add eggs, one at a time, beating well after each addition. Sift flour with baking powder and salt; add to creamed mixture and mix well. Pour into two greased and floured 8-inch cake pans. Bake at 375 degrees F for 25 to 30 minutes or until cake tests done. Cool in pan 10 minutes before removing to a wire rack to cool completely.

For frosting, combine coconut, sugar, juices and 3 tablespoons peel; mix well. Let stand for 10 to 15 minutes or until sugar is dissolved. Fold in whipped cream. Spread between cake layers and over the top. Sprinkle with remaining orange peel. Chill for at least 1 hour. Store in the refrigerator.

Shoo Fly Cake

Ingredients

1 teaspoon baking soda
2 1/4 cups boiling water
4 cups all-purpose flour
1 pound brown sugar
2 teaspoons salt
3/4 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x 13 inch pan.

Dissolve soda in boiling water. Set aside.

Mix together flour, brown sugar, salt, and vegetable oil to form a crumb-like mixture. Reserve 1 cup of the crumbs. Mix the remaining crumbs with the water and soda mixture. Pour batter into the prepared pan. Sprinkle the reserved crumbs on top.

Bake for 45 minutes, or until done.

Greek Honey Cake

Ingredients

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1 teaspoon orange zest
3/4 cup butter
3/4 cup white sugar
3 eggs
1/4 cup milk
1 cup chopped walnuts

1 cup white sugar
1 cup honey
3/4 cup water
1 teaspoon lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. Combine the flour, baking powder, salt, cinnamon and orange rind. Set aside.

In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the walnuts.

Pour batter into prepared pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 15 minutes, then cut into diamond shapes. Pour honey syrup over the cake.

For the Honey Syrup: In a saucepan, combine honey, 1 cup sugar and water. Bring to a simmer and cook 5 minutes. Stir in lemon juice, bring to a boil and cook for 2 minutes.

Fresh Apple Cake I

Ingredients

1 cup white sugar
1/3 cup butter
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 pinch salt
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons vanilla extract
2 cups apple - peeled, cored and chopped
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch cast iron skillet. In a medium bowl, mix the flour, baking soda, salt and cinnamon together and set aside.

In a large bowl, cream the butter and sugar until fluffy. Add the egg and beat well. Add the vanilla. Add the flour mixture and beat well. Fold in the chopped apples and nuts.

Pour batter into a greased 9 inch cast iron skillet or cake pan. Bake at 350 degrees F (175 degrees C) for 45 minutes, or until a toothpick inserted into the cake comes out clean.

Caramel Cake with Caramel Nut Frosting

Ingredients

1/2 cup butter
1 1/4 cups white sugar
4 eggs
2 1/2 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 teaspoon vanilla extract

3 cups white sugar
1 (12 fluid ounce) can evaporated milk
1 pinch salt
1/2 cup butter
1 teaspoon vanilla extract
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch round pans. Sift flour, baking powder and 1/2 teaspoon salt together and set aside.

Cream 1/2 cup butter and 1 1/4 cup sugar until light and fluffy. Add eggs one at a time, beating well after each. Add flour mixture alternately with milk. Add 1 teaspoon vanilla and beat until smooth.

Divide batter into three 8 inch pans. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until a toothpick inserted into cake comes out clean.

Caramel Nut Frosting: In a heavy saucepan, combine 3 cups sugar, evaporated milk and a pinch of salt. Bring to a boil and stir until sugar is dissolved. Lower heat and cook until soft ball stage. Stir with spatula to keep from sticking. Remove from heat and cool 5 minutes. Add 1/2 cup butter, 1 teaspoon vanilla and nuts. Beat until spreading consistency.

Lemon Raisin Couscous Cake

Ingredients

1 1/2 cups uncooked couscous
1/2 cup raisins
1 1/8 cups boiling water
2 eggs
2 tablespoons white sugar
3 tablespoons lemon curd
2 lemons, juiced and zested

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line an 8x4 inch loaf pan with aluminum foil. Set aside. Soak the couscous and raisins in the water for about 5 minutes.

In a medium bowl, whisk together the eggs, sugar, lemon curd and lemon juice. Stir into the couscous. Transfer to the prepared loaf pan.

Bake for 30 minutes in the preheated oven, or until the center is firm. Cool, then remove from the pan. Remove the aluminum foil, slice and serve.

Pup-Cakes

Ingredients

1 apple - peeled, cored and shredded
1/2 cup shredded Cheddar cheese
1/2 cup applesauce
2 eggs
1 tablespoon olive oil
1 cup whole wheat flour
1 cup rolled oats
1 teaspoon baking powder
1 tablespoon minced garlic

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a 12 cup muffin pan with paper liners.

In a large bowl, mix together the apple, cheese, applesauce, eggs and olive oil. Combine the whole wheat flour, oats, baking powder and minced garlic; stir by hand into the wet ingredients until well blended. Spoon into the prepared muffin cups.

Bake for 15 minutes in the preheated oven, or until the tops of the muffins spring back when lightly pressed. Cool completely before serving.

Apricot Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
3/4 cup warm milk (110 to 115 degrees F)
1 egg
1/2 cup butter or margarine, softened
4 cups all-purpose flour
1/2 cup sugar
1/2 teaspoon salt
APRICOT FILLING:
12 ounces dried apricots
3/4 cup water
3/4 cup sugar
1/4 teaspoon ground cinnamon
GLAZE:
1/2 cup confectioners' sugar
1 teaspoon milk
1/2 teaspoon butter or margarine, softened
1/2 teaspoon vanilla extract

Directions

In a large mixing bowl, dissolve yeast in warm water. Add warm milk, egg and butter; mix. Add 2-1/2 cups flour, sugar and salt; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. For filling, combine apricots and water in a saucepan. Cover and simmer for 30 minutes. Cool 10 minutes. Pour into a blender; process at high speed until smooth. Stir in sugar and cinnamon; set aside. Punch dough down. Divide in half and roll each half into a 15-in. x 12-in. rectangle. Place on a greased baking sheet. Spread half of the filling in a 15-in. x 4-in. strip down center of dough. With a sharp knife, cut dough on each side of apricot filling into 1-in. wide strips. Fold strips alternately across filling to give braided effect. Repeat with remaining dough and filling. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 20 minutes or until golden brown. Cool on wire racks for 15 minutes. Combine glaze ingredients; drizzle over warm coffee cakes. Serve warm or allow to cool completely.

Moist Potato Chocolate Cake

Ingredients

1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking powder
1/2 teaspoon salt
2 (1 ounce) squares bittersweet chocolate, chopped
1/2 cup butter
1 1/2 cups white sugar
3/4 cup mashed potatoes
2 eggs
1/3 cup milk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round cake pans.

Sift together the flour, cocoa powder, baking powder and salt; set aside. Melt the bittersweet chocolate in a cup or small bowl in the microwave. Stir every 15 seconds until smooth.

In a large bowl, beat the butter and sugar with an electric mixer until light and fluffy. Mix in the mashed potatoes and then the eggs, one at a time. Stir in the melted chocolate. Stir in the dry ingredients alternating with the milk just until everything is mixed. Divide evenly between the prepared pans and smooth the surface if needed.

Bake in the preheated oven until a knife inserted into the center of the cake comes out clean, 25 to 30 minutes. Cool in the pans set over a wire rack.

Caribbean Grilled Crab Cakes

Ingredients

For Crab Cakes:

3/4 pound crabmeat
1 cup plain bread crumbs
3/4 cup mayonnaise
1 egg, beaten
2 green onions, minced
Hot sauce, to taste
Salt and pepper, to taste

For Mango Salsa:

1 mango, peeled, pitted and diced
1 red onion, diced
3 tablespoons chopped fresh basil
3 tablespoons chopped fresh cilantro
1 lime, juiced
Minced jalapeno, to taste
Salt and pepper, to taste

2 tablespoons vegetable oil

Directions

Drain the crabmeat. In a large bowl, mix the crabmeat, bread crumbs, mayonnaise, egg, green onions, hot sauce, and salt and pepper until combined. Shape the mixture into 16 small cakes. Refrigerate for 30 minutes.

Meanwhile, in a small bowl combine the diced mango, onion, basil, cilantro, lime juice, jalapeno (if using), and salt and pepper. Refrigerate until ready to use.

Heat 2 tablespoons vegetable oil in a large skillet over medium heat. Cook crab cake patties until crisp and golden brown on both sides, about 4 minutes per side. Top with salsa.

Oatmeal Praline Cake

Ingredients

1 1/2 cups boiling water
1 cup quick-cooking oats
1 1/2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
2 teaspoons ground nutmeg
1/2 teaspoon ground cloves
1/2 cup unsalted butter
1 cup packed dark brown sugar
1 cup white sugar
2 eggs
1 teaspoon vanilla extract

3 tablespoons butter
3/4 cup packed dark brown sugar
3 tablespoons milk
1 egg
3/4 cup flaked coconut
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. In a medium bowl, combine boiling water and oats. Stir, then set aside for 40 minutes. Sift together the flour, baking soda, cinnamon, nutmeg and cloves. Set aside.

In a large bowl, cream together 1/2 cup butter, 1 cup brown sugar and 1 cup white sugar until light and fluffy. Beat in 2 eggs, one at a time, then stir in the vanilla. Beat in the oat mixture. Gradually beat in the flour mixture. Pour batter into prepared pan.

Bake in the preheated oven for 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. While cake is baking prepare topping.

In a medium bowl, cream 3 tablespoons butter and 3/4 cup brown sugar until smooth. Beat in 1 egg and 3 tablespoons milk. Stir in coconut and pecans. Spread over hot cake. Return cake to oven for 10 minutes or until the topping is golden. Cool and cut into squares.

Raspberry Icebox Cake

Ingredients

24 graham crackers, crushed
1/3 cup butter
1/4 cup packed brown sugar
1 (6 ounce) package raspberry
flavored gelatin mix
1 cup boiling water
15 ounces frozen raspberries
20 large marshmallows
1/3 cup milk
1 cup heavy whipping cream,
whipped

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix graham cracker wafer crumbs, butter and brown sugar until well combined. Set aside 1/4 cup of this mixture for a topping and press the remainder into one 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 10 minutes. Set aside to cool.

Dissolve raspberry gelatin in the boiling water and add the frozen raspberries, stirring until melted. Chill until partially set and spread on wafer base.

Melt marshmallows with the milk. When cool, fold in whipped cream and spread on top of raspberry mixture. Sprinkle with remaining crumbs. Chill for 3-4 hours before serving.

Very Special Tomato Spice Cake

Ingredients

3 cups sifted all-purpose flour
1 1/2 cups white sugar
1 1/2 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground nutmeg
3/4 teaspoon ground cloves
3/4 teaspoon ground allspice
3/4 teaspoon salt
1 (8 ounce) can tomato sauce
1 1/2 teaspoons baking soda
2 eggs, beaten
3/4 cup vegetable oil
1 cup chopped walnuts
1 1/2 cups golden raisins
1/2 cup orange juice
1/4 cup confectioners' sugar for dusting

Directions

In a small bowl, thoroughly mix the tomato sauce and soda.

In a mixing bowl, combine flour, sugar, baking powder, spices and salt. Mix in tomato sauce and soda mixture. Stir in eggs, oil, nuts, raisins and fruit juice. Mix well. Pour batter into greased 10 inch bundt or tube pan.

Bake at 350 degrees F (175 degrees C) for 45 to 55 minutes. Cool cake in pan for 15 minutes, and then turn out on serving plate. Dust top with confectioners' sugar.

Lentil Cakes (Patties)

Ingredients

1 cup dry brown lentils
2 1/2 cups water
1/4 cup milk
1 cup wheat and barley nugget cereal (e.g. Grape-Nuts[®])
1 (1 ounce) envelope dry onion soup mix
1/2 teaspoon poultry seasoning
2 eggs, beaten
1/2 cup chopped walnuts
1 cup seasoned dry bread crumbs
2 tablespoons vegetable oil

Directions

Place lentils and water in a saucepan, and bring to a boil. Cover, reduce heat to low, and simmer until tender, about 30 minutes. Drain.

In a large bowl, mix together the cooked lentils, milk, wheat and barley cereal, eggs and walnuts. Season with onion soup mix and poultry seasoning. Mix well using your hands, as the mixture will be very thick. Let stand for 30 minutes, or refrigerate overnight.

Heat oil in a large skillet over medium heat. Use an ice cream scoop to portion out balls of the lentil mixture. Drop the scoops into bread crumbs, and coat while flattening into patties. Fry burgers in the hot skillet until nicely browned on both sides, about 5 minutes per side, depending on the thickness of the patties.

Tea Cakes with Butter Frosting

Ingredients

1 cup butter (no substitutes),
softened
2 cups sugar
3 eggs
1 teaspoon vanilla extract
5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
FROSTING:
1/2 cup butter (no substitutes),
softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
3 tablespoons milk
Food coloring

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with buttermilk. Cover and refrigerate for 1 hour or until easy to handle. On a lightly floured surface, roll out to 1/4-in. thickness. Cut with 2-1/2-in. cookie cutters dipped in flour. Using a floured spatula, place 1 in. apart on greased baking sheets. Bake at 350 degrees F for 8-10 minutes or until lightly browned. Remove to wire racks to cool.

In a mixing bowl, cream butter, sugar, vanilla and enough milk to achieve spreading consistency. Add food coloring if desired. Frost the cookies.

Root Beer Cake I

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
3/4 teaspoon root beer extract
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
2/3 cup root beer
1/2 cup butter, softened
1 1/2 cups confectioners' sugar
1 teaspoon root beer extract
1 pinch salt
3 tablespoons root beer

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 8x12 inch baking pan.

In medium bowl, cream the butter or margarine with the sugar until light. Beat in the eggs and root beer extract.

Combine the flour, baking powder and salt. Add the flour mixture to the egg mixture. Beat in the root beer and mix until just combined.

Pour batter into the prepared pan and bake at 375 degrees F (175 degrees C) for 30 to 35 minutes. Let cool then frost with frosting.

TO MAKE FROSTING: In a medium bowl beat the 1/2 cup butter or margarine, confectioner's, 1 teaspoon root beer extract and pinch salt. Beat in 1 to 3 tablespoons root beer soda to reach desired consistency. Spread onto cooled cake.

Apple Coffee Cake

Ingredients

3 cups all-purpose flour
1 tablespoon baking powder
2 cups white sugar
1 cup vegetable oil
4 eggs
1/2 cup orange juice
4 apples - peeled, cored and sliced
5 tablespoons white sugar
5 tablespoons brown sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch tube pan.

In a large bowl, stir together flour and baking powder. In a separate bowl, beat together 2 cups sugar, vegetable oil, eggs. Stir egg mixture into flour mixture, alternately with orange juice, until smooth. In a small bowl, combine 5 tablespoons white sugar, 5 tablespoons brown sugar and 2 teaspoons cinnamon.

Pour 1/2 of batter into prepared pan. Add 1/2 of the apples then 1/2 of the cinnamon sugar mixture. Repeat laying with remaining ingredients.

Bake in preheated oven until a toothpick inserted into center of cake comes out clean, about 50 to 70 minutes. Let cool for 15 to 20 minutes, invert on a plate and serve.

Apple Cake with Buttermilk Sauce

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
3 eggs
2 cups sugar
1 1/4 cups vegetable oil
1 teaspoon vanilla extract
1/4 cup orange juice
2 cups chopped unpeeled apples
1 cup chopped walnuts
1 cup flaked coconut
BUTTERMILK SAUCE:
1 cup sugar
1/2 cup butter or margarine
1/2 teaspoon baking soda
1/2 cup buttermilk
Whipped cream

Directions

Combine flour, baking soda, salt and cinnamon; set aside. In a large mixing bowl, beat eggs. Add sugar, oil, vanilla and orange juice. On low speed, blend in flour mixture. Fold in apple, walnuts and coconut. Pour into a greased and floured 10-in. tube pan. Bake at 325 degrees F for 1-1/4 hours or until the cake tests done. Invert cake onto a large plate or platter. Deeply puncture the top of the warm cake with a skewer or pick.

In a small saucepan, bring all sauce ingredients to a boil, stirring frequently. Immediately spoon 1-1/4 cups of sauce slowly over the top of the cake, then pour the remainder down the sides. Cool. Serve with whipped cream if desired.

Christmas Chocolate Town Cake

Ingredients

1/2 cup unsweetened cocoa powder
1/2 cup boiling water
2/3 cup shortening
1 3/4 cups white sugar
1 teaspoon vanilla extract
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/3 cups buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch pans. Sift together the flour, baking soda and salt. Set aside.

Combine cocoa and boiling water in small bowl to form a smooth paste. Cool slightly.

In a large bowl, cream together the shortening, sugar and vanilla until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Blend in cocoa paste.

Divide batter into 2 prepared 9 inch pans. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool 10 minutes in pans then turn out onto wire rack and cool completely.

Old Fashioned Pound Cake II

Ingredients

1 1/2 cups shortening
3 cups white sugar
6 eggs
1 cup milk
3 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon vanilla extract
2 tablespoons lemon extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour and salt. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Beat in the vanilla and lemon extract. Pour batter into prepared pan.

Bake in the preheated oven for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Chocolate Cookie Cake

Ingredients

1/2 cup butter
2 tablespoons molasses
2 tablespoons white sugar
4 (1 ounce) squares semisweet chocolate
1 1/2 cups roughly broken vanilla wafers
1/4 cup raisins
1/4 cup sliced almonds
1/2 cup candied cherries

Directions

Put the butter or margarine, molasses, sugar, and chocolate into a 1-1/2 quart ovenproof glass bowl and microwave on high for two minutes or until fat and chocolate have melted. Stir well. Add the broken cookies or wafers, raisins, almonds, and cherries. Mix well to coat them with the chocolate mixture.

Place a 7 inch plain flan ring on a flat serving plate. Spoon in the cookie mixture. Press down evenly. Chill in refrigerator for about 8 hours or overnight. Remove flan ring and serve.

Ukrainian Apple Cake (Yabluchnyk)

Ingredients

1 1/2 cups all-purpose flour
1/4 cup white sugar
1/4 teaspoon salt
2 teaspoons baking powder
1/2 cup butter
1 egg, beaten
1/3 cup cream
4 large apple - peeled, cored and thinly sliced

Struesel Topping

2 tablespoons cold butter
1/2 cup brown sugar
2 tablespoons flour
2 teaspoons ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly butter an 8 inch square baking dish.

Sift together 1 1/2 cups of flour, sugar, salt, and baking powder. Cut in 1/2 cup of butter until the mixture is crumbly. Stir together the egg with the cream and gently mix into the flour until a soft dough has formed. Press into prepared baking dish. Layer the apples into the dish overlapping, in neat rows. Prepare streusel by mixing the brown sugar, 2 tablespoons flour, and cinnamon together in a small bowl. Cut in 2 tablespoons butter until the mixture is crumbly. Sprinkle over apples.

Bake in preheated oven until apples have softened, and topping has browned, about 25 minutes.

Poppy Seed Pound Cake Muffins

Ingredients

2 cups all-purpose flour
1 tablespoon poppy seeds
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup sugar
1/2 cup butter or margarine
2 eggs
1 cup plain yogurt
1 teaspoon vanilla extract

Directions

In small mixing bowl, stir together flour, poppy seeds, salt and baking soda. In large mixing bowl, cream sugar and butter. Beat in eggs one at a time. Add yogurt and vanilla extract; mix well. Stir in flour mixture until dry ingredients are moistened. Spoon batter into greased muffin tins. Bake at 400 degrees F for 15-20 minutes or until a wooden pick inserted in center of muffin comes out clean. Cool muffins on wire rack 5 minutes before removing from pan.

English Pound Cake

Ingredients

3 cups sifted all-purpose flour
1/4 teaspoon baking soda
1 cup butter
3 cups white sugar
1/4 teaspoon salt
1 cup sour cream
1/2 teaspoon vanilla extract
1/4 teaspoon orange extract
1/4 teaspoon almond extract
6 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking soda and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Blend in the sour cream, vanilla, orange and almond extracts. Add eggs one at a time, alternating with flour mixture, beating well after each addition. Pour batter into prepared 10 inch tube pan.

Bake in the preheated oven for 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Peanut Butter Delight Cake

Ingredients

CAKE:

Crisco® Flour No-Stick Spray
3/4 cup Crisco® Butter
Shortening or Crisco® Butter
Shortening Sticks
3/4 cup Jif® Creamy Peanut
Butter
1 cup granulated sugar
1/2 cup firmly packed brown
sugar
1 1/2 teaspoons vanilla extract
3 large eggs
2 3/4 cups Pillsbury BEST® All
Purpose Flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
3/4 cup chocolate syrup

GLAZE:

1 cup powdered sugar
1/4 cup chocolate syrup
1 teaspoon vanilla extract
Water, as needed
3 tablespoons chopped dry
roasted peanuts

Directions

Heat oven to 350 degrees F. Coat 10-inch (12-cup) bundt pan lightly with no-stick cooking spray.

In the bowl of an electric mixer beat shortening, peanut butter, sugar and brown sugar on low speed until creamy. Add vanilla and eggs, 1 at a time, beating well after each addition.

In medium bowl combine flour, baking powder, baking soda and salt. Add to peanut butter mixture alternately with buttermilk, beating after each addition until well blended. Spoon 2 cups batter into medium bowl. Stir in 3/4 cup chocolate syrup. Spoon plain batter into pan. Spoon chocolate batter over plain batter. Do not mix.

Bake 70 to 80 minutes or until toothpick inserted in center comes out clean. Cake will rise, then fall during baking. Place cake, fluted side up, on serving plate. Cool completely.

In a small bowl blend powdered sugar, 1/4 cup chocolate syrup and vanilla. Add water, a few drops at a time, until glaze is of desired consistency. Spoon over top of cake. Sprinkle with nuts.

Cookies 'n Cream Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 1/4 cups water
1/3 cup vegetable oil
3 egg whites
1 cup chocolate sandwich cookie crumbs
3 cups confectioners' sugar
3/4 cup shortening
1 teaspoon vanilla extract
2 egg whites
12 chocolate sandwich cookies

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, mix the cake mix, water, oil, and 3 egg whites with an electric mixer on high speed for 2 minutes. Gently stir in crushed cookies. Pour batter into the prepared pans.

Bake for 25 to 35 minutes in the preheated oven, or until a knife inserted in the center of the cake comes out clean. Cool 10 minutes in pans. Remove from pans, and completely cool on racks.

To Make Frosting: In a small bowl, thoroughly blend the 1/2 cup confectioners' sugar, shortening, vanilla, and 2 egg whites. Beat in remaining confectioners' sugar until creamy. Frost the cake, and garnish with remaining cookies.

Pumpkin Roll Cake

Ingredients

3 eggs
1 cup white sugar
2/3 cup canned pumpkin
1 teaspoon lemon juice
3/4 cup all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1 cup chopped walnuts
6 ounces cream cheese, softened
1 cup confectioners' sugar
1/4 cup butter, softened
1/2 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a mixing bowl, beat eggs on high for 5 minutes. Gradually beat in white sugar until thick and lemon-colored. Add pumpkin and lemon juice.

In another bowl combine flour, cinnamon, baking powder, salt, and nutmeg; fold into the pumpkin mixture.

Grease a 15x10x1 inch baking pan; line with waxed paper. Grease and flour the paper. Spread batter into pan; sprinkle with walnuts.

Bake at 375 degrees F (190 degrees C) for 15 minutes or until cake springs back when lightly touched.

Immediately turn out onto a linen towel dusted with confectioners' sugar. Peel off paper and roll cake up in the towel, starting with the short end. Cool.

Meanwhile, in a mixing bowl, beat cream cheese, 1 cup confectioners' sugar, butter, and vanilla until fluffy.

Carefully unroll the cake. Spread filling over cake to within 1 inch of edges. Roll up again. Cover and chill until serving. Dust with additional confectioners' sugar, if desired.

Pineapple Pudding Cake

Ingredients

1 (3.5 ounce) package instant vanilla pudding mix
2 cups milk
1 (8 ounce) can crushed pineapple, drained
1/2 cup shortening
1 1/2 cups white sugar
2 eggs
2 1/4 cups cake flour
2 1/2 teaspoons baking powder
1 teaspoon salt
1 cup milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 9 inch round cake pans.

Make pudding according to package directions using the milk. Set aside 2 tablespoons of pudding and place the rest in the refrigerator. When chilled, pull the pudding out of the refrigerator, and stir in the pineapple.

In a large bowl, cream together the shortening and sugar, continue to mix with an electric mixer on medium speed for 15 minutes. Stir in the reserved 2 tablespoons of vanilla pudding. Beat in the eggs one at a time, mixing well after each addition.

In another bowl, sift together cake flour, baking powder, and salt. Add these dry ingredients to the creamed mixture alternately with 1 cup milk, blending well after each addition. Divide the batter evenly between the prepared pans.

Bake for approximately 20 to 25 minutes, or until the top springs back when lightly pressed. Set the pans on a wire rack to cool. Remove the layers from the pans.

Once the cake layers have thoroughly cooled, spread the pudding mixture on top of one of the layers (spread mixture to desired thickness - there may be some left over). Place the second layer on top of the filling. Frost the cake with the whipped topping. Refrigerate the cake until serving time.

Crabless Chicken Cakes

Ingredients

2 1/2 cups shredded cooked chicken meat
1/2 cup cracker crumbs
1/4 cup minced onion
1/4 cup mayonnaise
1/4 cup tartar sauce
1 teaspoon dried parsley
1/4 teaspoon salt
1/4 teaspoon black pepper
2 dashes hot sauce
1 cup seasoned bread crumbs
1/4 cup olive oil for frying

Directions

In a bowl, mix the chicken, cracker crumbs, onion, mayonnaise, tartar sauce, parsley, salt, pepper, and hot sauce. Form the mixture into 6 cakes. Place the bread crumbs in a bowl. Dip the cakes into the bread crumbs to evenly coat.

Heat the olive oil in a skillet over medium heat, and cook the cakes until evenly browned, about 5 minutes on each side. Drain on paper towels before serving.

Pumpkin Pie Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 egg
1/2 cup margarine
1 (29 ounce) can pumpkin puree
3 eggs
1/2 cup white sugar
1 1/2 teaspoons ground cinnamon
2/3 cup evaporated milk
1/4 cup margarine
1 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Reserve 1 cup of cake mix from the package. In a bowl, combine remaining cake mix, 1 egg and melted margarine. Press mixture into the bottom and up the sides of a 9x13 inch pan to form a crust.

Mix together the pumpkin, 3 eggs, sugar, cinnamon and evaporated milk until blended. Pour over the crust. Combine the brown sugar and reserved 1 cup cake mix, then cut in the margarine until mixture is crumbly. Sprinkle over the filling.

Bake in the preheated oven for 50 minutes. Keep refrigerated.

Cinnamon Apple Cake

Ingredients

2 cups all-purpose flour
2 teaspoons ground cinnamon
1 1/2 teaspoons baking soda
1 teaspoon salt
3/4 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
3 cups finely chopped peeled
baking apples
2 cups sugar
TOPPING:
2 tablespoons butter or margarine,
softened
1/3 cup packed brown sugar
1/3 cup sugar
1/2 teaspoon ground cinnamon
1/2 cup flaked coconut
1/3 cup chopped walnuts

Directions

In a mixing bowl, combine flour, cinnamon, baking soda and salt. Add oil, eggs and vanilla; mix well (batter will be thick). Toss apples with sugar; fold into batter. Spread into a greased and floured 13-in. x 9-in. x 2-in. baking pan.

For topping, beat the butter, sugars and cinnamon in a small mixing bowl. Stir in coconut and walnuts; mix well. Sprinkle over the batter. Bake at 350 degrees F for 40-45 minutes or until the cake tests done.

Doggie Birthday Cake

Ingredients

1 egg
1/4 cup peanut butter
1/4 cup cooking oil
1 teaspoon vanilla extract
1/3 cup honey (optional)
1 cup shredded carrots
1 cup whole wheat or white flour
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 6 cup ring mold.

Combine the egg, peanut butter, oil, vanilla, and honey, if desired, in a large bowl; blend well. Stir in the carrots and mix thoroughly. Sift together the flour and baking soda and fold into the carrot mixture. Spoon cake batter into prepared pan.

Bake in preheated oven for 40 minutes. Let cake cool in pan for 10 minutes; then turn out onto a wire rack to cool completely.

Pat Maharaj Spice Cake

Ingredients

6 eggs
1 cup butter, softened
1 cup all-purpose flour
1 cup white sugar
1 teaspoon almond extract
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/4 cup evaporated milk

Directions

Preheat oven to 320 degrees F (160 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, beat eggs for 10 minutes or until fluffy. In a separate bowl, cream butter and sugar until light and fluffy. Add beaten eggs and combine.

Add flour and cinnamon and mix in.

Add milk and flavorings and mix well.

Spoon batter into 9x13 inch pan. Bake at 320 degrees F (160 degrees C) for 45 minutes or until golden brown.

Allow to cool, then frost or serve.

Best Ever Chocolate Fudge Layer Cake

Ingredients

1 (18.25 ounce) package chocolate cake mix
1 pkg. (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
4 eggs
1 cup BREAKSTONE'S or KNUDSEN Sour Cream
1/2 cup oil
1/2 cup water
1 (8 ounce) package BAKER'S Semi-Sweet Baking Chocolate, divided
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed
2 tablespoons PLANTERS Sliced Almonds

Directions

Preheat oven to 350 degrees F. Lightly grease 2 (9-inch) round cake pans. Beat cake mix, dry pudding mix, eggs, sour cream, oil and water in large bowl with electric mixer on low speed just until moistened, scraping side of bowl frequently. Beat on medium speed 2 min. or until well blended. Stir in 2 squares of the chocolate, chopped. Spoon into prepared pans.

Bake 30 to 35 min. or until toothpick inserted near centers comes out clean. Cool in pans 10 min. on wire rack. Loosen cakes from side of pans with spatula or knife. Invert cakes onto rack; gently remove pans. Cool completely on wire rack.

Place remaining 6 squares chocolate and whipped topping in medium microwaveable bowl. Microwave on HIGH 1-1/2 to 2 min. Stir until well blended and shiny. Cool 5 min. Place 1 cake layer on serving plate; spread 1/4 of the chocolate mixture over cake. Place second cake layer on top; spread remaining chocolate mixture over top and sides of cake. Garnish with almonds.

Sour Cream Pumpkin Bundt Cake

Ingredients

Streusel:

1/2 cup packed brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
2 teaspoons butter or margarine

Cake:

3 cups all-purpose flour
1 tablespoon ground cinnamon
2 teaspoons baking soda
1 teaspoon salt
2 cups granulated sugar
1 cup butter or margarine,
softened
4 large eggs
1 cup LIBBY'S® 100% Pure
Pumpkin
1 (8 ounce) container sour cream
2 teaspoons vanilla extract

Glaze:

1 1/2 cups sifted powdered sugar
2 tablespoons orange juice, or as
needed

Directions

Preheat oven to 350 degrees F. Grease and flour 12-cup Bundt pan.

For Streusel: Combine brown sugar, cinnamon and allspice in small bowl. Cut in butter with pastry blender or two knives until mixture is crumbly.

For Batter: Combine flour, cinnamon, baking soda and salt in medium bowl. Beat granulated sugar and butter in large mixer bowl until light and fluffy. Add eggs one at a time, beating well after each addition. Add pumpkin, sour cream and vanilla extract; mix well. Gradually beat in flour mixture.

To Assemble: Spoon half of batter into prepared pan. Sprinkle Streusel over batter, not allowing Streusel to touch sides of pan. Top with remaining batter. Make sure batter layer touches edges of pan.

Bake for 55 to 60 minutes or until wooden pick inserted in cake comes out clean. Cool for 30 minutes in pan on wire rack. Invert onto wire rack to cool completely. Drizzle with Glaze.

For Glaze: Combine sifted powdered sugar and 2 to 3 tablespoons orange juice or milk in small bowl; stir until smooth.

Gone with the Wind Cake

Ingredients

3/4 cup water
3 egg whites
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 3/4 cups cake flour
1 teaspoon baking powder
1/4 teaspoon salt
3 egg yolks

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat cold water and egg yolks together until mixture makes 1 quart - at least 10 minutes. Slowly add sugar and vanilla to egg yolk mixture, beating for at least 7 minutes.

Sift the flour, baking powder and salt together. Fold into the egg yolk mixture.

Beat egg whites until stiff peaks form and fold in smoothly to the egg yolk mixture. Pour batter into an ungreased 9 or 10 inch tube pan.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Turn upside down to cool in pan for 1 hour. Loosen sides and coax from pan. May be cut into layers and filled with Lemon Filling and iced with the same or with whipped cream.

Florida Orange Cake

Ingredients

1 (18.25 ounce) package yellow cake mix

1 cup orange juice

3 eggs

1/3 cup water

1/3 cup vegetable oil

FROSTING:

1 (8 ounce) package cream cheese, softened

1/4 cup butter, softened

1 tablespoon orange marmalade

3 cups confectioners' sugar

Directions

In a large mixing bowl, combine the dry cake mix, orange juice, eggs, water and oil. Beat on low speed for 30 seconds; beat on medium for 2 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a small mixing bowl, beat the cream cheese and butter until smooth. Beat in orange marmalade and confectioners' sugar. Spread over cake. Store in the refrigerator.

Blueberry Oatmeal Coffee Cake

Ingredients

1 1/3 cups all-purpose flour
3/4 cup quick-cooking oats
1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1/2 cup fat-free milk
1/4 cup canola oil
1/4 cup reduced-fat sour cream
1 cup fresh or frozen blueberries*
STREUSEL TOPPING:
1/4 cup quick-cooking oats
3 tablespoons all-purpose flour
3 tablespoons brown sugar
2 tablespoons cold butter or stick margarine

Directions

In a large bowl, combine the flour, oats, sugar, baking powder and salt. In another bowl, beat the egg, milk, oil and sour cream. Stir into dry ingredients just until moistened. Fold in blueberries. Pour into a 9-in. round baking pan coated with nonstick cooking spray.

For topping, in a small bowl, combine the oats, flour and brown sugar; cut in butter until crumbly. Sprinkle over batter. Bake at 400 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Ice Cream Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 gallon chocolate ice cream,
softened

Directions

Prepare cake according to package directions; bake in a 9x13 inch baking dish and cool completely.

Use ice cream that comes in a rectangular carton. Remove the carton and, using a piece of string or dental floss, cut the ice cream in half lengthwise (long side to long side) and place the two layers side by side on a piece of waxed paper.

Place the cooled cake over the ice cream. Trim the cake and ice cream so that the edges match.

Place a board or serving platter over the cake, hold onto the waxed paper and board, and flip the ice cream cake over. Remove the waxed paper and smooth out the seam between the ice cream slabs.

Cover with waxed paper and freeze until very firm. Decorate as desired.

Easy Moravian Cake

Ingredients

2 cups all-purpose flour
4 teaspoons baking powder
1/2 cup shortening
2 cups white sugar
2 eggs
2 cups milk
1/2 cup butter
1/2 cup brown sugar
2 teaspoons ground cinnamon

Directions

In a large bowl, combine flour, baking powder and shortening, and mix until crumbly. Add sugar, eggs, and milk; mix thoroughly.

Divide batter into two 8 inch round or square greased baking pans. Dot the top with 1/2 cup butter broken into pieces the size of lima beans. Sprinkle top with 1/4 cup brown sugar for each cake, sprinkle cinnamon on top.

Bake at 375 degrees F (190 degrees C) for about 30 minutes.

Root Beer Cake II

Ingredients

3/4 cup shortening
1 1/2 cups white sugar
5 egg whites
1 1/2 teaspoons vanilla extract
2 eggs
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
10 fluid ounces root beer, room temperature
1/4 cup applesauce
2 (1.5 ounce) envelopes instant dessert topping
8 fluid ounces root beer, chilled

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Add the egg whites, eggs and vanilla and beat until smooth. Add the flour mixture alternately with the applesauce and 1 1/4 cup root beer. Beat well, then spread batter into a 9x13 inch pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

To make the frosting: In a large bowl, combine the instant dessert topping with 1 cup chilled root beer. Whip until fluffy then spread on cooled cake.

Overnight Berry Coffee Cake

Ingredients

2 cups all-purpose flour
1 cup sugar
1/2 cup packed brown sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup buttermilk
2/3 cup butter or margarine,
melted
2 eggs, beaten
1 cup fresh or frozen raspberries
or blueberries
TOPPING:
1/2 cup packed brown sugar
1/2 cup chopped nuts
1 teaspoon ground cinnamon

Directions

In a large bowl, combine flours, sugars, baking powder, baking soda, cinnamon and salt. In a separate bowl, combine buttermilk, butter and eggs; add to dry ingredients and mix until well blended. Fold in berries. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine topping ingredients; sprinkle over batter. Cover and refrigerate several hours or overnight. Uncover and bake at 350 degrees F for 45-50 minutes or until cake tests done.

Olive Oil Cranberry Bundt Cake

Ingredients

6 egg whites
2 cups white sugar
1 cup olive oil
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3/4 teaspoon ground cinnamon
3/4 teaspoon ground cloves
1 cup buttermilk
1 cup chopped cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9 inch Bundt pan with cooking spray, and dust with flour.

In a bowl, beat the egg whites until stiff. Beat in the sugar until fluffy. Mix in the olive oil.

In a separate bowl, mix the flour, baking soda, salt, cinnamon, and cloves. Alternately mix the egg white mixture and the buttermilk into the flour mixture until smooth. Fold in the cranberries. Transfer the mixture to the prepared Bundt pan.

Bake 1 hour in the preheated oven, until a knife inserted in the cake comes out clean.

Hamburger Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (18.25 ounce) package chocolate cake mix
yellow paste food coloring
brown paste food coloring
3/4 cup prepared chocolate frosting

24 orange chewy fruit-flavored candy squares
12 leaf-shaped spearmint gumdrops
3 large red gumdrops
4 large white gumdrops
6 candy lime slices
1 tablespoon sesame seeds

Directions

Preheat oven according to cake mix directions. Butter and flour one 8 inch round and one 9 inch round cake pan and one 2 quart ovenproof bowl 8 inches in diameter.

Prepare cake mixes. Pour 1 3/4 cups of the white mix into the 8 inch round cake pan, and the rest into the 2 quart bowl. Pour 1 3/4 cups of the chocolate mix into the 9 inch round pan.

Bake 8 inch cake for 25 minutes, 9 inch cake for 20 minutes and bowl cake for 1 hour or until toothpick inserted into centers comes out clean. Cool in pans on racks 10 minutes. Remove from pans; cool completely on racks.

In separate small bowls, tint small amounts of vanilla frosting red and yellow, to use as ketchup and mustard. Tint remaining vanilla frosting light brown, using brown and yellow food coloring.

For bun bottom, frost the 8 inch cake with light brown frosting.

For hamburger patty, spread top and sides of 9 inch chocolate cake with chocolate frosting. Lightly press all around sides of cake with folded paper towel, pulling towel straight out to create rough edge of burger. Center cake on top of bun bottom.

For cheese, arrange orange fruit chews in single layer on microwave-safe plate. Microwave on High 10-15 seconds or until slightly softened. With hands, press and flatten chews together to form 9 inch square. Place on top of hamburger patty. On work surface sprinkled with granulated sugar roll out 5 leaf-shaped gumdrops to 1/8 inch thickness to form 1 large lettuce leaf; repeat rolling with 6 more gumdrops to form another leaf. Arrange over cheese near edges of burger. For tomatoes, roll out red gumdrops individually to 1/8 inch thickness. Arrange over lettuce around burger edges. For onion rings, roll out white gumdrops to 1/8 inch thickness. With round cookie cutters or sharp knife cut out circles; cut 1/4 inch thick rings from circles with small cutters. Re-roll scraps to make additional rings; arrange rings over tomatoes. Arrange fruit-slice candies over onions for pickles. Pipe red and yellow icing around edges of burger for ketchup and mustard.

For bun top: If necessary, trim bowl cake so that it will be flat on the bottom when inverted. Invert firm paper plate onto work surface. Center bowl cake, trimmed side down, on top of plate. Starting from

Hummingbird Cake III

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
3 eggs, beaten
1 1/2 cups vegetable oil
2 teaspoons vanilla extract
1 (8 ounce) can crushed pineapple, drained
1 cup chopped pecans
2 cups diced bananas
1/2 cup chopped pecans
1 (8 ounce) package cream cheese
1/2 cup butter, softened
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a large cookie sheet with sides, or an 11 x 17 inch jelly roll pan.

Combine flour, white sugar, baking powder, salt, and cinnamon in a large bowl. Add eggs and oil; stir until moistened. Do not beat. Stir in bananas, 2 teaspoons vanilla, pineapple, and 1 cup pecans.

Bake for 25 to 30 minutes, or until done. Cool on a wire rack.

Beat 1/2 cup pecans, cream cheese, butter or margarine, confectioners sugar, and 1 teaspoon vanilla together until light and fluffy. Spread over the top of the cooled cake.

Eggnog Pound Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup eggnog*
3 eggs
1/2 cup butter or margarine, softened
1/2 teaspoon ground nutmeg
CUSTARD SAUCE:
1/4 cup sugar
1 tablespoon cornstarch
1/4 teaspoon salt
1 cup milk
1 egg yolk, lightly beaten
1 teaspoon butter or margarine
1 teaspoon vanilla extract
1/2 cup whipping cream, whipped

Directions

In a mixing bowl, combine the first five ingredients. Beat on low until moistened, scraping bowl occasionally. Beat on medium for 2 minutes. Pour into a greased and floured 12-cup fluted tube pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes; invert onto a wire rack. Remove from pan; cool completely. For sauce, combine sugar, cornstarch and salt in a saucepan; gradually stir in milk. Bring to a boil over medium heat; boil for 1-2 minutes, stirring constantly. Blend a small amount into egg yolk. Return all to the pan; mix well. Cook and stir for 2 minutes. Remove from the heat; stir in butter and vanilla. Cool for 15 minutes. Fold in whipped cream. Store in the refrigerator. Serve with the cake.

Beer Spice Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup brown sugar
1 egg, beaten
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup beer

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x5 inch loaf pan. Sift together flour, baking powder, cloves, cinnamon, allspice baking soda and salt. Set aside.

In a large bowl, cream the butter and brown sugar until light and fluffy. Add egg and beat well. Add flour mixture alternately with beer and mix well to combine. Fold in the chopped walnuts.

Pour into a 9x5 inch loaf pan. Bake at 375 degrees F for 40 to 50 minutes, or until a toothpick inserted into the cake comes out clean.

Apricot Nectar Pound Cake

Ingredients

1 (18.25 ounce) package moist yellow cake mix
4 eggs
1/2 cup white sugar
1/2 cup vegetable oil
3/4 cup apricot nectar
1/4 cup apricot brandy

3 tablespoons apricot nectar
3 tablespoons white sugar
2 tablespoons butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 or 10 inch Bundt pan.

In a large bowl, mix together the cake mix, eggs, 1/2 cup of sugar, oil, 3/4 cup of apricot nectar and brandy using an electric mixer on low speed. Mix for 3 minutes on high speed. Pour into the prepared pan.

Bake for 45 minutes in the preheated oven, or until a toothpick inserted into the crown of the cake comes out clean. Cool in the pan, then invert onto a serving plate.

To make the icing, combine 3 tablespoons of apricot nectar, 3 tablespoons of sugar and butter in a saucepan. Cook over medium heat, stirring, until butter is melted and sugar has dissolved. Let cool one minute, then pour over the cake.

Baby Food Cake I

Ingredients

1 (18.25 ounce) package moist yellow cake mix
1/2 cup white sugar
1 cup vegetable oil
4 eggs
1 (4 ounce) jar apricot baby food
1 (4 ounce) jar plum baby food
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (175 degrees C). Grease and flour one 9 or 10 inch Bundt pan.

Combine the cake mix, sugar, vegetable oil, eggs, apricot baby food and plum baby food. Mix for 2 minutes. Stir in walnuts and pour batter into the prepared pan.

Bake at 375 degrees F (190 degrees C) for 1 hour. Wonderful with a light dusting of confectioner's sugar or with an almond frosting.

Orange Pecan Cake

Ingredients

1/2 cup butter, softened
1 cup white sugar
3/4 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
2 tablespoons orange zest
1 7/8 cups all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup chopped pecans
1/4 cup orange juice
2 tablespoons brandy-based
orange liqueur (such as Grand
Marnier®)

Directions

Stir together the flour, baking powder, baking soda, and salt.

In a large bowl, cream the butter or margarine, 3/4 cup granulated sugar, and brown sugar. Beat in eggs, then add vanilla, sour cream, and orange rind. Beat the flour mixture into the creamed mixture. Stir in the pecans. Pour the batter into a greased and floured tube pan.

In a small bowl, mix together the remaining 1/4 cup sugar, the orange juice, and the liqueur.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until it tests done with a toothpick. Pour the orange juice mixture over the hot cake. Transfer to a rack to cool.

Five Flavor Pound Cake I

Ingredients

1 cup butter, softened
1/2 cup shortening
3 cups white sugar
5 eggs, beaten
3 cups all-purpose flour
1/2 teaspoon baking powder
1 cup milk
1 teaspoon coconut extract
1 teaspoon lemon extract
1 teaspoon rum flavored extract
1 teaspoon butter flavored extract
1 teaspoon vanilla extract

1/2 cup white sugar
1/4 cup water
1/2 teaspoon coconut extract
1/2 teaspoon rum flavored extract
1/2 teaspoon butter flavored extract
1/2 teaspoon lemon extract
1/2 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch tube pan. In a small bowl, combine flour and baking powder. Set aside. In a measuring cup, combine the milk and 1 teaspoon each coconut, lemon, rum, butter and vanilla extracts; set aside.

In a large mixing bowl, cream butter, shortening and 3 cups sugar until light and fluffy. Add eggs, and beat until smooth. Beat in flour mixture alternately with milk mixture, beginning and ending with flour mixture. Spoon mixture into prepared pan.

Bake for 1 1/2 to 1 3/4 hours, or until cake tests done. Cool in pan on wire rack for 10 minutes.

Turn cake out of pan onto wire rack. Place waxed paper under rack to catch glaze drippings. Slowly spoon Five Flavor Glaze onto top of hot cake. Cool completely.

To make the Five Flavor Glaze: In a saucepan, combine 1/2 cup sugar, water and 1/2 teaspoon each coconut, lemon, rum, butter and vanilla extracts. Bring to a boil, stirring until sugar is dissolved.

Pumpkin Cake Roll

Ingredients

3 eggs
1 cup sugar
2/3 cup canned or cooked pumpkin
1 teaspoon lemon juice
3/4 cup all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking powder
1 teaspoon ground ginger
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1 cup finely chopped walnuts
confectioners' sugar
FILLING:
2 (3 ounce) packages cream cheese, softened
1 cup confectioners' sugar
1/4 cup butter or margarine, softened
1/2 teaspoon vanilla extract

Directions

Lin a greased 15-in. x 10-in. x 1-in. baking pan with waxed paper. Grease the paper; set aside. In a mixing bowl, beat eggs for 3 minutes. Gradually add sugar; beat for 2 minutes or until mixture becomes thick and lemon-colored. Stir in pumpkin and lemon juice. Combine dry ingredients; fold into pumpkin mixture. Spread batter evenly in prepared pan. Sprinkle with walnuts.

Bake at 375 degrees F for 12-14 minutes or until cake springs back when lightly touched in center. Cool for 5 minutes. Turn cake out of pan onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. roll up cake in towel jelly-roll style, starting with a long side. Cool completely on a wire rack.

In a mixing bowl, combine filling ingredients; beat until smooth. Unroll cake; spread evenly with filling to within 1/2 in. of edges. Roll up again. Cover and refrigerate for 1 hour before cutting. Refrigerate leftovers.

Angel Cake Surprise

Ingredients

1 (10 inch tube pan) angel food cake
1 (3 ounce) package strawberry flavored gelatin
1 (15 ounce) can sliced peaches
3 bananas
1 (5 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed
1 (20 ounce) can crushed pineapple, drained

Directions

Break angel food or pound cake into bite size pieces. Put into a 9x13 inch pan (preferably glass).

Dissolve 1 package of flavored gelatin in 1 cup of water and pour over cake pieces, spreading to the edges of pan. Drain the peaches and pour the juice over the gelatin in the pan. Slice bananas on top of gelatin. Arrange peach slices on top of banana slices. If desired, add crushed pineapple.

Prepare instant pudding according to instructions on box and spread evenly over fruit.

Spread whipped topping on top of the pudding. Try to keep the layers separate.

Refrigerate at least 2 hours before serving.

Coconut Cake Bars

Ingredients

1 cup sifted all-purpose flour
1/4 cup butter, softened
2 tablespoons brown sugar
2 eggs
3 tablespoons all-purpose flour
1/2 teaspoon baking powder
1 cup packed brown sugar
1 teaspoon vanilla extract
1 cup chopped walnuts
3/4 cup shredded coconut

Directions

Preheat oven to 350 degrees F (175 degrees C).

To make crust: In a medium-sized bowl, mix the flour, butter and two tablespoons of brown sugar. Knead into a light dough and press into an 8-inch square pan or an 11x7 inch pan. Bake for 10 minutes.

To make Topping: Beat together the two eggs, brown sugar, baking powder, flour, vanilla, walnuts and coconut. Spread over warm crust.

Bake another 25 to 30 minutes, until golden brown. Let cool on wire racks before cutting.

Chocolate Cake Doughnuts

Ingredients

1 1/2 cups white sugar
1 teaspoon baking soda
2 eggs
1/2 teaspoon salt
4 tablespoons butter
3 (1 ounce) squares unsweetened chocolate
1 1/2 teaspoons vanilla extract
1 cup buttermilk
3 1/2 cups all-purpose flour
3 teaspoons baking powder
1 cup confectioners' sugar
1 egg white
1/2 teaspoon vanilla extract
1 quart vegetable oil for frying

Directions

All the ingredients should be at room temperature (70 degrees F). Beat the sugar and eggs together until creamy and lemon colored.

Melt the butter and chocolate together in a small saucepan over low heat. Beat into the sugar and egg mixture.

In a separate bowl combine the vanilla and buttermilk. Stir into the sugar mixture.

Combine the flour, baking powder, baking soda, and salt in a large bowl. Stir into the liquid mixture. Chill the dough slightly to make it easier to handle.

Roll out half the dough on a lightly floured board to a 1/2 inch thickness. Cut into doughnuts. Allow the cut doughnuts to dry for 10 minutes.

Heat 2 inches of oil to 370 degrees F (185 degrees C) in a large skillet. The dough should be at room temperature before frying. Dip a metal pancake turner into the hot oil each time before using it to move or turn a doughnut. Transfer the doughnuts to the skillet, one every 15 seconds. Fry each doughnut about 90 seconds per side. Remove the doughnuts and drain on paper towels. Repeat with the remaining dough.

To make the icing: Beat the sugar, egg white, and vanilla together until smooth. Drizzle onto the doughnuts after they have cooled.

Chocolate Rum Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
4 eggs
1/2 cup water
1/2 cup vegetable oil
1/2 cup white rum
1/2 cup chopped walnuts
1/2 cup butter
1 cup white sugar
1/4 cup white rum
1/4 cup water

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch Bundt pan. Place chopped nuts in the bottom of the Bundt pan.

With an electric mixer beat cake mix, pudding mix, eggs, oil, 1/2 cup of the water, and 1/2 cup of the rum on high speed for 2 minutes. Pour batter into prepared Bundt pan over the top of the chopped nuts.

Bake at 325 degrees F (165 degrees C) for 50 to 60 minutes.

To Make Rum Glaze: In a saucepan combine the butter or margarine, sugar, 1/4 cup of the rum, and 1/4 cup of the water. Bring mixture to a boil and cook for 2 minutes. Pour immediately over still warm cake.

Pina Colada Cake I

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
1/2 cup vegetable oil
3/4 cup water
1 tablespoon orange zest
1 (8 ounce) can crushed pineapple with juice
1/2 cup butter
1 tablespoon baking powder
3/4 teaspoon salt
6 eggs
1/4 teaspoon cream of tartar
1 cup white sugar
1/2 cup light rum
1 cup flaked coconut

Directions

Separate the eggs. Combine flour, 1 1/2 cups sugar, baking powder and salt in bowl. Make well in center and add oil, egg yolks, cold water, 1 cup coconut and orange peel. Beat until smooth.

Beat egg whites with cream of tartar until stiff peaks form. Gradually pour egg yolk mixture over egg whites, folding gently until blended. (Do not blend or stir).

Pour batter into ungreased 10 inch tube pan. Bake at 325 degrees F (165 degrees C) for 1 hour, 15 minutes or until cake springs back when lightly pressed.

Invert pan on funnel to cool cake completely.

Combine pineapple, 1 cup sugar and butter in saucepan. Cook stirring until mixture comes to boil. Boil 5 minutes stirring frequently. Remove from heat and stir in rum. Remove cake from pan, place on serving plate and pierce all over with fork. Spoon mixture over cake. Garnish with coconut.....Good Eating!!!

Philadelphia Style Butter Cake

Ingredients

1 egg
1 (18.25 ounce) package yellow cake mix
1/2 cup butter, softened
8 ounces cream cheese, softened
1 (16 ounce) package confectioners' sugar, sifted
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan.

Beat together 1 egg, cake mix, and butter for 5 minutes. Mix and pour into prepared pan.

Cream together cream cheese, confectioners' sugar, 2 eggs, and vanilla extract. Pour this on top of the cake base.

Bake 35-40 minutes until browned. Cool 15 minutes and cut into squares.

Snack Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup buttermilk
1 teaspoon vanilla extract
1 cup miniature marshmallows
1/2 cup semisweet chocolate
chips
TOPPING:
1/2 cup chopped walnuts
1/4 cup packed brown sugar
2 tablespoons butter or margarine,
melted

Directions

In a mixing bowl, cream butter and sugar; beat in egg until light and fluffy. Combine flour, baking powder and salt. In another bowl, combine buttermilk and vanilla. Add dry ingredients to the creamed mixture alternately with buttermilk mixture; mix well. Fold in marshmallows and chips. Pour into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

Meringue Cake with Whipped Cream and

Ingredients

1 cup confectioners' sugar
1/2 cup granulated sugar, plus
1 tablespoon granulated sugar
1 tablespoon cornstarch
4 large egg whites, at room
temperature
1/2 teaspoon cream of tartar
2 cups heavy cream
1 teaspoon vanilla extract
1 pint fresh raspberries
NOTE: You will need parchment
paper for this recipe.

Directions

The night before serving, adjust oven rack to lower-middle position and heat oven to 500 degrees.

Line a lipped cookie sheet (approximately 12 by 18 inches) with parchment paper. Trace two side-by-side rectangles - about 5 inches by 12 or 13 inches - on the paper. Crumple the paper, then smooth it out again and line the bottom of the pan.

Whisk together confectioner's sugar, 1/2 cup granulated sugar and cornstarch. Set aside.

In the bowl of a mixer, beat egg whites and cream of tartar until they turn from foamy to white and beaters just start to leave a trail. On low speed, add sugar mixture, a heaping tablespoon at a time. Increase speed to medium-high and beat to the consistency of marshmallow cream, 2 to 3 minutes longer.

Just before forming meringues, flick water onto parchment with fingertips. Divide meringue in half, spooning two or three mounds down each traced rectangle. Use a rubber spatula, or a cake decorator's metal offset spatula, to fill in and even out rectangles.

Set meringues in oven, close door and turn oven off (but leave oven light on). Let meringues dry overnight. Remove, then carefully set a wire rack or cookie sheet over meringues. Invert; peel off parchment and turn right side up. (It's OK if edges chip.) Wrap in foil and set aside until ready to proceed.

No more than two hours before serving, whip cream to soft peaks, beating in remaining sugar and the vanilla. Set one meringue on a platter. Spread with half the cream and sprinkle on half the berries. Repeat with remaining meringue, cream and berries. Refrigerate, uncovered, until ready to serve.

Pineapple Pecan Cake

Ingredients

2 cups sugar
2 cups all-purpose flour
2 teaspoons baking soda
2 eggs
1 (20 ounce) can crushed
pineapple, undrained
1 cup chopped pecans

FROSTING:

1/2 cup butter or margarine,
softened
1 (8 ounce) package cream
cheese, softened
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine the first five ingredients; mix well. Stir in pecans. Pour into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool completely. In a mixing bowl, combine all frosting ingredients; beat until smooth. Frost cake.

Aunt Mary's Chocolate Cake

Ingredients

1/2 cup margarine
1 cup water
2 (1 ounce) squares unsweetened chocolate
2 cups all-purpose flour
2 cups white sugar
2 eggs
1/2 teaspoon salt
1 1/2 teaspoons baking soda
1/2 cup sour milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch pan. In a microwave-safe bowl, microwave chocolate, margarine and water until melted. Stir occasionally until chocolate is smooth. Allow to cool to room temperature.

In a large bowl, mix together flour, sugar, salt and soda. Pour in milk and eggs. Mix the cooled chocolate mixture into the batter. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into the cake comes out clean. Frost with Best Buttercream Frosting.

Sticky Toffee Pudding Cake

Ingredients

1 3/4 cups dates, pitted and chopped
1 teaspoon baking soda
1/3 cup butter
3/4 cup white sugar
2 eggs
1 1/8 cups self-rising flour
3/4 cup packed brown sugar
1/3 cup butter
2/3 cup evaporated milk
1 teaspoon vanilla extract
1 1/2 cups boiling water to cover

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small bowl combine the dates and baking soda. Pour enough boiling water over the dates to just cover them.

Cream 1/3 cup of butter with the white sugar until light. Beat in the eggs and mix well to combine.

Add the flour and date mixture (including water) to the egg mixture and fold to combine. Pour the batter into one 8 inch round baking pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Let cool, slice and serve with warm caramel sauce.

To Make Caramel Sauce: In a small saucepan combine the brown sugar, evaporated milk, vanilla and 1/3 cup butter. Cook over medium heat and bring to boil. Turn heat down and simmer for 5 minutes, stirring occasionally. Use immediately.

David's Yellow Cake

Ingredients

1 cup butter
1 1/2 cups white sugar
8 egg yolks
3/4 cup milk
1 1/2 teaspoons vanilla extract
2 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 8 inch round pans. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until tops spring back when lightly tapped. Cool 15 minutes before turning out onto cooling racks.

Fresh Fruit Cake

Ingredients

4 egg whites
6 tablespoons water
2 cups white sugar
4 egg yolks
2 cups all-purpose flour
1 teaspoon baking powder

1 1/2 tablespoons cornstarch
1/2 cup water
1 (14 ounce) can sweetened condensed milk
3 egg yolks
3/4 cup sliced strawberries
3/4 cup sliced peaches
1/2 cup blueberries
2 cups whipped cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch round cake pan.

Combine the egg whites and water in a large glass or metal bowl. Whip the egg whites to soft peaks in a large bowl. Continue to whip, while gradually adding sugar until egg whites can stand in stiff peaks. Continue to whip on medium speed while adding one egg yolk at a time. Combine the flour and baking powder; fold gently into the batter. Pour the batter into the prepared cake pan.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, 30 to 35 minutes. Cool the cake in the pan for 10 minutes before turning out onto a wire rack to cool completely.

Stir the cornstarch with the water in a small bowl to dissolve and set aside. In a medium saucepan, beat together the sweetened condensed milk and the egg yolks. Bring the mixture to a boil over medium-high heat, stirring constantly. Stir in the cornstarch mixture. When the filling thickens, remove from heat and set aside to cool.

Mix together the strawberries, peaches, and blueberries in a medium bowl. Using a thread or a bread knife, slice the cooled cake in half horizontally. Spread the mixed fruit across the bottom half of the cake, pour any fruit juice over the berries to moisten the cake. Spread the cream filling over the top of the fruit. Top with the other half of the cake. Frost the cake with whipped cream or your favorite white frosting.

Fruit Cocktail Cake IV

Ingredients

1 cup all-purpose flour
1 cup white sugar
1/2 teaspoon salt
1 teaspoon baking soda
1 egg
1 (15.25 ounce) can fruit cocktail
with syrup
1/2 cup chopped pecans
3/4 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl mix together flour, sugar, salt and baking soda. Pour in egg and fruit cocktail with syrup. Mix well and pour into prepared pan. Sprinkle with pecans and brown sugar.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Ice Cream Cake

Ingredients

1 (10 inch tube pan) angel food cake
2 quarts strawberry ice cream, softened
4 cups confectioners' sugar
8 ounces cream cheese
1/2 pint fresh strawberries

Directions

Slice prepared Angel Food cake in half horizontally. Spread softened strawberry ice cream on bottom layer. Put top layer on top the ice cream. Freeze cake for 45 minutes to an hour.

Mix cream cheese and confectioner's sugar until light and fluffy.

About 15 minutes before serving, remove cake from freezer and spread the cream cheese mixture over top and sides. Garnish with fresh strawberries.

Baby Food Cake Bars

Ingredients

3 eggs
2 cups white sugar
1 1/2 cups vegetable oil
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 (4.5 ounce) jar carrot baby food
1 (4.5 ounce) jar apricot baby food
1 (4.5 ounce) jar applesauce baby food

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Mix together the flour, baking soda, salt and cinnamon.

In a large bowl, combine eggs, sugar and oil. Beat until smooth. Beat in the flour mixture alternately with the baby food. Pour batter into prepared pan.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Cut into bars.

Chocolate Chip Date Cake

Ingredients

1 cup chopped dates
1 1/2 teaspoons baking soda,
divided
1 1/2 cups boiling water
3/4 cup shortening
1 1/2 cups sugar, divided
1 egg
2 cups all-purpose flour
1/2 teaspoon salt
2 cups semisweet chocolate chips
1/2 cup chopped pecans

Directions

Place dates and 1 teaspoon baking soda in a bowl. Stir in boiling water; cool completely. In a mixing bowl, cream shortening and 1 cup sugar. Beat in egg. Combine the flour, salt and remaining baking soda; add to creamed mixture alternately with date mixture.

Pour into a greased 13-in.x 9-in.x 2-in. baking pan. Sprinkle with remaining sugar; top with chocolate chips and nuts. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Poke Cake

Ingredients

2 cups all-purpose flour
1 3/4 cups sugar
2 teaspoons baking soda
1 teaspoon baking powder
5 (1 ounce) squares unsweetened chocolate, melted
1 cup strong brewed coffee
3/4 cup sour cream
1/4 cup vegetable oil

1 (14 ounce) package individually wrapped caramels, unwrapped
4 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan.

In a large bowl, combine flour, sugar, baking soda, and baking powder. Make a well in the center, and pour in melted chocolate, coffee, sour cream, and oil. Mix well, and spread into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool for 10 minutes, then remove from pan.

In a microwave-safe bowl, combine caramels and milk. Heat in microwave until melted. Stir until smooth. With a wooden spoon, poke holes into the cake. Pour caramel mixture into holes.

Pina Colada Cake II

Ingredients

1 (18.25 ounce) package white cake mix
1 (14 ounce) can sweetened condensed milk
1 (10 ounce) can pina colada mix
1 (12 ounce) container frozen whipped topping, thawed
1 (3.5 ounce) package flaked coconut

Directions

Bake cake as directed on box for a 9 x 13 inch cake.

As soon as it comes out of the oven, punch holes all over the top of the cake with a meat fork (try not to hit bottom, but if you do, it's alright). Mix condensed milk and Pina Colada mix together and pour over cake.

Chill overnight.

Before serving, frost with whipped dessert topping (Cool Whip B,ŷ) and sprinkle with coconut.

Swiss White Chocolate Cake

Ingredients

8 (1 ounce) squares white chocolate
1/2 cup hot water
1 cup butter
1 cup white sugar
4 egg yolks
1 teaspoon vanilla extract
2 1/2 cups sifted all-purpose flour
1 teaspoon baking soda
1 cup buttermilk
4 egg whites, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour and baking soda; set aside.

Chop the white chocolate and place it in a medium bowl. Pour the hot water over it and stir until chocolate is melted and smooth. Allow to cool to room temperature.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in the melted white chocolate and vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour batter into prepared pan. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

King Cake in a Bread Machine

Ingredients

1/4 cup warm water (100 to 110 degrees F/40 to 45 degrees C), or as needed

1/2 teaspoon salt

2 tablespoons softened butter

1 egg, slightly beaten

1 cup sour cream

3 1/2 tablespoons white sugar

3 1/2 cups all-purpose flour, or as needed

2 1/2 teaspoons active dry yeast

1/4 cup white sugar

1 teaspoon ground cinnamon

2 1/2 tablespoons melted butter

1/2 cup chopped pecans

1 1/2 cups confectioners' sugar

1 1/2 tablespoons melted butter

1/8 teaspoon vanilla extract

2 tablespoons milk, or as needed

1 tablespoon purple colored sugar, or as needed

1 tablespoon green colored sugar, or as needed

1 tablespoon yellow colored sugar, or as needed

Directions

Place the warm water, salt, softened butter, egg, sour cream, 3 1/2 tablespoons of sugar, flour, and yeast into a bread machine in the order recommended by the manufacturer, select the dough cycle, and start the machine. Check the dough after about 5 minutes of mixing, and add 1 to 2 more tablespoons of water or flour if the dough is too dry or wet.

Mix 1/4 cup of sugar, the cinnamon, and 2 1/2 tablespoons of melted butter together in a bowl. Grease a baking sheet, and set aside.

When the dough cycle is finished, remove the dough and roll out to a 10x28-inch rectangle on a floured surface. Spread the cinnamon-butter mixture over the dough, and sprinkle on an even layer of pecans. Pick up one of the long edges, and roll the dough into a 28-inch long log. Place the rolled dough onto the prepared baking sheet, seam side down, and form the dough into a ring. Moisten the ends of the dough with a little water; pinch the two ends together to seal. Cover the dough ring with a cloth, and let rise in a warm place until doubled in size, about 30 minutes.

Preheat an oven to 375 degrees F (190 degrees C).

Bake the cake in the preheated oven until the top is golden brown, about 15 minutes.

Mix the confectioners' sugar, 1 1/2 tablespoons of melted butter, vanilla extract, and just enough milk to make a smooth but not thin glaze.

Remove the cake from the oven, and cool for about 10 minutes on a wire rack. While the cake is still warm, spoon the glaze onto the cake, allowing drips of glaze to dribble down the sides of the cake. Immediately sprinkle the cake with alternating bands of purple, green, and yellow colored sugar. Allow the cake to cool completely before serving.

Asian Salmon Cakes with Creamy Miso and Sake

Ingredients

1 tablespoon vegetable oil
1 teaspoon sesame oil
2 cloves garlic, chopped
1 green onion, chopped
1 tablespoon miso paste
1 cup heavy cream
1/4 cup sake
1/4 cup fresh lime juice
B
1 1/2 cups dry bread crumbs
1 (7 ounce) can salmon, drained
and flaked
1/3 cup chopped onion
1/4 cup chopped fresh cilantro
1 egg
1 tablespoon soy sauce
1 tablespoon water
2 tablespoons vegetable oil

Directions

Heat the vegetable oil and sesame oil in a large skillet over medium heat. Add the green onion and garlic, and cook until tender. Stir in the miso paste and sake until blended. Bring to a simmer then stir in the cream and lime juice. Return to a simmer and cook until thickened, about 7 minutes. Remove from heat and set aside.

In a medium bowl, stir together the bread crumbs, salmon, onion, and cilantro. IN a small bowl, whisk together the egg, soy sauce and water using a fork. Stir about half of this into the salmon mixture, and if it seems dry, stir in a little more until the salmon mixture will stick together in patties.

Heat the oil in a large skillet over medium-high heat. Form the salmon mixture into 2 inch patties for appetizers, or 4 inch patties for a main dish. Fry patties for about 4 minutes per side, or until golden brown. Serve with the sauce drizzled over, or separately for dipping.

Chocolate Cake in a Jar I

Ingredients

1 cup all-purpose flour
1 cup white sugar
1/2 teaspoon baking soda
1/4 teaspoon ground cinnamon
1/3 cup butter
1/4 cup water
3 tablespoons unsweetened cocoa powder
1/4 cup buttermilk
1 egg, beaten
1/2 teaspoon vanilla extract
1/4 cup finely chopped walnuts

Directions

Sterilize 2 (1 pint) straight sided wide mouth canning jars, lids and rings by boiling for 10 minutes. Keep the lids and rings in the hot water until needed. Preheat oven to 325 degrees F (165 degrees C)

In a small bowl, mix flour, sugar, baking soda and cinnamon. Set aside.

In a medium saucepan, combine butter, water and cocoa powder. Heat and stir until butter is melted and mixture is well blended. Pour into a large bowl.

Stir in Flour mixture and blend. Add buttermilk, egg and vanilla and beat by hand until smooth. Stir in nuts.

Distribute evenly into the 2 prepared canning jars. Place the jars on a cookie sheet and bake at 325 degrees F (165 degrees C) for 35 to 40 minutes or until toothpick inserted deep into center of cake comes out clean.

Using heavy oven mitts, remove cakes from oven one at a time. Place a lid, then a ring onto the jars and screw them down tightly. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Cola Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (12 fluid ounce) can or bottle
cola-flavored carbonated
beverage (such as Coke®)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Combine the cake mix and cola in a large bowl. Use a hand whisk to mix ingredients until light and smooth, about 3 minutes. Pour batter into prepared baking dish.

Bake cake in preheated oven until a toothpick inserted in the center of the cake comes out clean, 35 to 40 minutes. Allow cake to cool before cutting.

Huckleberry Cake

Ingredients

1 cup all-purpose flour
1 cup whole wheat flour
1 teaspoon baking soda
1/2 teaspoon sea salt
1 egg, lightly beaten
1 teaspoon vanilla extract
1/2 cup butter, melted
1 cup buttermilk
1 1/2 cups brown sugar
1 1/2 cups huckleberries
1/2 cup sliced almonds for garnish (optional)
1 1/2 cups whipped cream for garnish (optional)

TOPPING

1/2 cup brown sugar
1/4 cup white sugar
1/4 cup rolled oats
1 teaspoon ground cinnamon
1 tablespoon butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Mix together the all-purpose flour, whole wheat flour, baking soda and salt. Set aside.

Combine the egg, vanilla, 1/2 cup melted butter, buttermilk, and 1 1/2 cups brown sugar in a bowl. Add the flour mixture and stir until combined. Gently fold in the huckleberries. Pour batter into prepared pan.

To make the topping, combine 1/2 cup brown sugar, the white sugar, oats, and cinnamon. Toss with 1 tablespoon melted butter. Sprinkle the topping evenly over the cake batter.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the cake comes out clean. Cool completely before serving. Serve garnished with whipped cream and sliced almonds, if desired.

Georgia Pecan Cake

Ingredients

1 cup butter, softened
2 cups sugar
4 eggs
1 teaspoon vanilla extract
1/2 teaspoon lemon extract
3 cups all-purpose flour
3/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup buttermilk
1 cup chopped pecans

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in extracts. Combine the flour, salt, baking powder and baking soda; set 1/4 cup aside. Add the remaining flour mixture to the creamed mixture alternately with buttermilk. Toss pecans with the reserved flour mixture; fold into batter.

Pour into a greased and floured 10-in. tube pan. Bake at 325 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Nannie's Hot Milk Sponge Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
4 eggs
1 cup milk
2 teaspoons baking powder
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees. Sift together flour and baking powder. Heat milk in a small saucepan until just boiling, then remove from heat and set aside.

Beat eggs until foamy, then add sugar. Continue beating on medium-high speed until thick and lemon colored. Add vanilla, reduce mixer speed to medium and add hot milk in a steady stream. Quickly beat in flour mixture.

Pour into a 10 inch tube pan. Bake in preheated oven 45 minutes, or until top springs back when lightly tapped.

Applesauce Oatmeal Cake

Ingredients

3/4 cup butter, softened
1 1/2 cups white sugar
4 eggs
1 1/8 cups applesauce
3/4 cup milk
1 1/2 cups all-purpose flour
1 1/2 cups rolled oats
1/4 teaspoon salt
1 tablespoon baking powder
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground nutmeg
3/4 teaspoon ground cloves
1 1/2 cups raisins
1 1/2 cups coarsely chopped walnuts

Directions

Stir together flour, oats, salt, baking powder, and spices.

In a large bowl, cream the butter or margarine with the sugar. Beat in the eggs, then the applesauce and milk. Beat flour mixture into applesauce mixture. Stir in the raisins and nuts. Turn the batter into a greased and floured tube pan.

Bake the cake in a preheated oven at 350 degrees F (175 degrees C) for 65 minutes, or until it tests done. Let cake cool on a wire rack.

Pumpkin Crunch Cake

Ingredients

1 (15 ounce) can pumpkin puree
1 (12 fluid ounce) can evaporated milk
4 eggs
1 1/2 cups white sugar
2 teaspoons pumpkin pie spice
1 teaspoon salt
1 (18.25 ounce) package yellow cake mix
1 cup chopped pecans
1 cup margarine, melted
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking pan.

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice, and salt. Mix well, and spread into the prepared pan.

Sprinkle cake mix over the top of the pumpkin mixture, and pat down. Sprinkle chopped pecans evenly over the cake mix, then drizzle with melted margarine.

Bake for 60 to 80 minutes, or until done. Top with whipped topping when ready to serve.

Peanut Butter Cake III

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup creamy peanut butter
2/3 cup butter, softened
2 cups brown sugar
6 eggs
2 teaspoons vanilla extract
3/4 cup milk

1/2 cup creamy peanut butter
1 (16 ounce) package
confectioners' sugar, sifted
1 cup milk
1 teaspoon vanilla extract
1/2 cup chopped peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the peanut butter, butter and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in 2 teaspoons vanilla. Beat in the flour mixture alternately with 3/4 cup milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool in pan.

To make Peanut Butter Frosting: In a large bowl, cream peanut butter; gradually beat in half of confectioners' sugar. Add remaining confectioners' sugar alternately with 1 cup of milk, beating until smooth enough to spread. Beat in 1 teaspoon vanilla. Spread frosting on top of cake and sprinkle with peanuts.

Apple Coffee Cake With Brown Sugar Sauce

Ingredients

2 apples - peeled, cored and chopped
2 1/2 cups all-purpose flour
1 1/2 cups packed brown sugar
3/4 cup butter, softened
1 cup chopped walnuts, toasted
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 egg
3/4 cup sour cream
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter a 9 inch round cake pan or 9 1/2 inch springform pan.

Using a fork, work flour with brown sugar and butter in a large bowl until crumbly. Stir in nuts. Divide mixture in half. Evenly press half into pan bottom to form a crust.

Stir baking soda, cinnamon, and salt into remaining crumb mixture until blended, then make a well in the center. In a small bowl, lightly beat egg with sour cream and vanilla until smooth. Add to flour mixture, stirring just until combined. Fold in apples.

Evenly spread batter over crumb mixture. Bake until a cake tester inserted into center comes out fairly clean, about 1 hour and 20 minutes. If top gets too brown before cake is baked, lightly lay a piece of foil over top for last 10 to 20 minutes of baking. Cool in pan on a rack. Serve with Brown Sugar Sauce. Cake keeps well at room temperature for a day. Covered, it freezes well and is easily cut while still frozen.

Cocoa Apple Cake

Ingredients

3 eggs
2 cups white sugar
1 cup butter, softened
1/2 cup water
2 1/4 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 cup semisweet chocolate chips
2 cups grated apple
1 tablespoon vanilla extract

Directions

Cream together until fluffy the eggs, sugar, butter or margarine, and water.

In another bowl, sift together the flour, cocoa, baking soda, and spices.

Add dry ingredients to creamed mixture and mix well.

Fold in chocolate chips, apple, and vanilla extract. Stir until these ingredients are evenly distributed.

Spoon into greased, floured 10 inch bundt or loose bottom tube pan.

Bake at 325 degrees F (165 degrees C) for 60 to 70 minutes until cake tests done.

Old Fashioned Pound Cake with Raspberry Sauce

Ingredients

2 cups butter, softened
2 3/4 cups white sugar
6 eggs
3 3/4 cups all-purpose flour
1/8 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup milk
1 teaspoon vanilla extract
3 cups fresh raspberries, halved
1/4 cup white sugar
1 teaspoon creme de cassis
liqueur

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, salt and nutmeg. Set aside.

Beat butter at medium speed with an electric mixer for about 2 minutes or until soft and creamy. Gradually add 2 3/4 cups sugar, beating at medium speed for 5 to 7 minutes. Add eggs, one at a time, beating just until yellow disappears. Add flour mixture alternately with milk, beginning and ending with flour mixture. Mix at low speed just until blended after each addition. Stir in vanilla.

Pour batter into a greased and floured 10 inch tube pan. Bake in preheated oven for 1 hour and 15 min. or until a wooden toothpick inserted in center comes out clean. Cool in pan on wire rack for 10 to 15 minutes; remove from pan and let cool completely on wire rack.

For sauce: In a medium bowl, combine raspberries, 1/4 cup sugar, and 1 teaspoon creme de cassis. Stir gently until sugar dissolves; cover and chill at least 3 hours. Serve over pound cake.

Layered Chocolate Cake

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 1/3 cups water
3 eggs
1/3 cup vegetable oil
1 (3 ounce) package cook and serve vanilla pudding mix
1 teaspoon unflavored gelatin
2 cups milk
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 teaspoon vanilla extract
1 1/2 cups confectioners' sugar
3 tablespoons baking cocoa

Directions

In mixing bowl, combine the first four ingredients; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 23-25 minutes. Cool on a wire rack.

In a saucepan, combine pudding mix, gelatin and milk; cook according to package directions for pudding. Cool. Cut cake into three 10-in. x 5-in. rectangles. Place one on a serving platter. Spread with half of the pudding mixture; repeat layers. Top with third layer.

In a mixing bowl, beat cream cheese and butter. Add vanilla; mix well. Add sugar and cocoa; beat until smooth. Frost top and sides of cake. Refrigerate until serving.

Cake and Ice Cream Cake

Ingredients

1 (10 inch) angel food cake
1/2 gallon strawberry ice cream

Directions

Take ice cream out of freezer to soften. It should be easy to spread and not melted.

Rip the angel food cake into chunks (about 2 inches). Place a layer of cake on the bottom of one 9 or 10 inch tube pan. Spread a layer of the softened ice cream on top. Repeat layers until cake and ice cream are gone.

Put cake in freezer for at least 2 to 3 hours. When ready to serve remove cake from freezer and place cake onto a serving dish, removing pan.

Mango Cake

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking soda
2/3 cup butter
1 cup white sugar
2 eggs
1 cup buttermilk
1 teaspoon vanilla extract
1 cup mango puree
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9 x 5 inch loaf pan.

Cream butter or margarine and sugar till light and fluffy. Add eggs and beat well. Mix together flour and baking soda; blend into creamed mixture. Fold in buttermilk, vanilla, mango puree, and chopped nuts. Pour batter into prepared pan.

Bake for 40 to 50 minutes, or until done.

Berry Cornmeal Cake

Ingredients

1/2 cup yellow cornmeal
1 1/4 cups all-purpose flour
1/2 cup white sugar
2 teaspoons baking powder
1 teaspoon salt
4 eggs
1 (14 ounce) can sweetened condensed milk
2/3 cup milk
1/3 cup canola oil
1 teaspoon vanilla extract
1/2 cup fresh blueberries
1/2 cup fresh raspberries
1/2 cup sliced fresh strawberries
1/2 cup fresh blackberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x9 inch baking dish.

Stir the cornmeal, flour, sugar, baking powder, and salt together in a mixing bowl. Combine the eggs, condensed milk, milk, oil, and vanilla in a second mixing bowl. Add egg mixture to the cornmeal mixture all at once and beat until well blended, about 2 minutes. Spread berries over the bottom of prepared dish. Spoon batter evenly over the berries to completely cover.

Bake in preheated oven until top is golden brown, about 45 minutes.

Green Tomato Cake

Ingredients

4 cups chopped green tomatoes
1 tablespoon salt
1/2 cup butter
2 cups white sugar
2 eggs
2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Place chopped tomatoes in a bowl and sprinkle with 1 tablespoon salt. Let stand 10 minutes. Place in a colander, rinse with cold water and drain.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

Cream butter and sugar. Add eggs and beat until creamy.

Sift together flour, cinnamon, nutmeg, soda and 1/4 teaspoon salt. Add raisins and nuts to dry mixture; add dry ingredients to creamed mixture. Dough will be very stiff. Mix well.

Add drained tomatoes and mix well. Pour into the prepared 9 x 13 inch pan.

Bake for 40 to 45 minutes in the preheated oven, or until toothpick inserted into cake comes out clean.

Italian Style Brunch Cakes

Ingredients

2 cups biscuit baking mix
2/3 cup shredded Monterey Jack cheese
2 teaspoons Italian-style seasoning
1/2 cup diced red bell pepper
1/4 cup sliced pepperoni sausage
1/4 cup diced green onion
1/2 cup diced tomatoes
1/4 cup diced green bell pepper
1/4 cup pizza sauce
1/2 cup milk
1/2 cup nonfat sour cream
2 eggs, beaten

Directions

In a large bowl, combine baking mix, cheese, Italian-style seasoning, red bell pepper, pepperoni, green onion, tomatoes and green bell pepper.

In a separate bowl, stir together pizza sauce, milk, sour cream and eggs. Stir egg mixture into flour/vegetable mixture until all flour is moistened.

Heat a lightly oiled griddle or frying pan over medium high heat. Spoon the batter onto the griddle, using approximately 1 tablespoon for each pancake. Brown on both sides and serve hot.

Yellow Layer Cake

Ingredients

2/3 cup butter, softened
1 3/4 cups sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 1/4 cups milk
2 1/2 cups frosting of your choice

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in vanilla. Combine the flour, baking powder and salt; add to the creamed mixture alternately with milk, beating well after each addition.

Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Spread frosting between layers and over the top and sides of cake.

Orange Cream Cake III

Ingredients

1 (18.25 ounce) package orange cake mix
1 (3 ounce) package orange flavored gelatin mix
1 cup hot water
1/2 cup cold water
1 (8 ounce) container frozen whipped topping, thawed
1 (3.5 ounce) package instant vanilla pudding mix
1 cup milk
1 teaspoon vanilla extract
1 teaspoon orange extract

Directions

Mix orange cake mix and bake in a 9x13 inch cake pan according to package directions. Let cake cool and poke holes in cake 1 inch apart with a fork.

Mix the gelatin with the hot water and then add the cold water. Pour evenly over the cooled cake.

Combine the whipped topping, instant vanilla pudding, milk, vanilla and orange extracts. Beat until thoroughly mixed and thickened. Spread evenly over the cake. Refrigerate cake for 1 hour before serving.

Texas Praline Cake

Ingredients

1 cup butter or margarine
1 cup brown sugar
1/2 cup white sugar
4 eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups water
1 tablespoon instant coffee granules
4 cups all-purpose flour
1 tablespoon unsweetened cocoa powder
5 teaspoons baking powder
1 teaspoon salt
1 cup coarsely chopped pecans

1 cup heavy cream, chilled
1/8 teaspoon salt
1/2 teaspoon vanilla extract
1/2 cup brown sugar, not packed

10 pecan halves (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease just the bottom of a 10 inch tube pan.

In a large bowl, cream together the butter, 1 cup brown sugar and white sugar until smooth. Beat in the eggs one at a time, mixing well after each. Stir in vanilla. Dissolve the coffee crystals in water, and stir into the creamed mixture until blended. Stir together the flour, cocoa, baking powder and salt; stir into the batter until just incorporated. Fold in pecans. Transfer the batter to the prepared pan.

Bake for about 55 minutes in the preheated oven, or until a toothpick inserted into the center of the cake comes out clean. Cool cake in pan on a wire rack.

In a chilled bowl, stir together the heavy cream, salt, vanilla and remaining 1/2 cup brown sugar so that the sugar is dissolved. Whip using chilled beaters until stiff. Run a knife around the outer edge of the cake in the pan, and tap it out onto a serving plate. Make sure cake is completely cool before frosting. Decorate with pecan halves if you like.

Latvian Honey Cake

Ingredients

Cake:

3 eggs
1 cup honey
2 cups all-purpose flour
2 teaspoons baking soda

Filling:

2 (16 ounce) containers sour cream
1 cup white sugar
1 cup chopped walnuts

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Mix together eggs, honey, flour, and baking soda in a large bowl. Spoon 3 to 4 tablespoons of batter onto 5 9x13-inch sheets of parchment paper. Spread the mixture as thin as possible using a wide spatula. There is enough batter for 5 thin layers.

Place one sheet of batter onto a baking pan and bake in the preheated oven until golden brown, about 2 to 3 minutes. Remove the baked cake layer from the baking sheet and prick with a fork to enhance filling absorbency. Repeat with the remaining 4 cake layers.

Stir together the sour cream and sugar in a small bowl. Place one cake layer in 9x13-inch baking dish with the parchment paper side up. Carefully remove the parchment paper from the cake layer. Spread 1/5th of the sour cream mixture on the cake layer and then sprinkle 1/5th of the walnuts on the layer. Repeat the process with the remaining 4 layers. Cover and refrigerate overnight. Trim off any ragged edges before serving.

Crab Cakes I

Ingredients

1 onion, chopped
1 green bell pepper, chopped
2 tablespoons vegetable oil
2 potatoes
1 pound fresh Dungeness crabmeat
salt to taste
ground black pepper to taste
1 egg, beaten
1 cup cornflakes cereal, crumbled

Directions

In a medium saucepan, boil potatoes in salted water to cover. Drain, and set aside.

In a medium saute pan, heat 2 tablespoons oil over medium heat. Add onion and pepper; cook and stir until tender.

Transfer potatoes to a large bowl, and mash well. Mix in cooked vegetables and crab meat. Season to taste with salt and pepper. Form into cakes about the size of hamburgers. Dip in beaten egg; roll in crumbs.

In a large, heavy skillet, heat oil over medium heat. Fry crab cakes in oil until golden brown, turning once.

Mock Angel Food Cake

Ingredients

4 1/2 cups cake flour
4 cups white sugar
2 teaspoons salt
2 cups boiling water
16 egg whites
2 tablespoons baking powder
2 teaspoons cream of tartar
2 teaspoons vanilla extract
1 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift cake flour, sugar, and salt three times then stir in the boiling water. Let cool.

Beat egg whites, cream of tartar, baking powder, vanilla and almond flavorings until stiff peaks form. Fold into the flour mixture and pour batter into one ungreased 12x18 inch baking pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Cool cake inverted in pan, laying a tea towel underneath the cake to absorb the steam. Frost as desired once the cake is cooled.

My Mom`s Chocolate Cake

Ingredients

1/2 cup shortening
1/2 cup unsweetened cocoa powder
1 cup white sugar
1 egg
1 cup buttermilk
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
1 1/2 cups sifted all-purpose flour
1/2 cup hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.

In a large saucepan, melt together the shortening and cocoa. Remove from heat and stir in sugar and egg. Mix buttermilk with baking soda, salt and vanilla, then blend into chocolate mixture. Beat in flour. Stir in hot water. Pour into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Fabulous Fudge Chocolate Cake

Ingredients

2 1/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup butter
2 1/2 cups packed brown sugar
3 eggs
1 1/2 teaspoons vanilla extract
3 (1 ounce) squares unsweetened chocolate, melted
1 cup sour cream
1 cup boiling water
1/2 cup butter
1 cup packed brown sugar
1/4 cup milk
1 3/4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift together the flour, baking soda and salt. Set aside.

In a large bowl, beat 1/2 cup butter or margarine and 2 1/2 cups brown sugar until well mixed. Add eggs one at a time. Beat in the vanilla and melted chocolate squares. Add 1/2 the sour cream and then 1/2 the dry ingredients to the butter mixture until well blended.

Add the remaining sour cream and dry ingredients to the batter. Stir in boiling water.

Bake in a greased 9 X 13 inch pan for 35 minutes.

Let cool 10 minutes before icing.

To Make Caramel Icing: First melt 1/2 cup butter in a saucepan. Stir in 1 cup brown sugar and boil about 2 minutes. Stir in 1/4 cup milk and bring to a boil. Place pan in cold water and stir in the confectioners' sugar. Continue stirring until smooth. Spread over still warm cake.

Sock it to Me Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup white sugar
3/4 cup vegetable oil
4 eggs
1 cup chopped pecans
1 teaspoon vanilla extract
1 cup sour cream
1/2 cup packed brown sugar
1 tablespoon ground cinnamon

Directions

Mix together the cake mix, sugar, oil, eggs, pecans, and vanilla. Fold in the sour cream.

Put half the batter in a bundt pan.

Mix the brown sugar and cinnamon and sprinkle over the batter in the pan. Pour the remainder of the batter on top.

Bake at 350 degrees F (175 degrees C) for 70 minutes until cake tests done.

Holiday Refrigerator Cake

Ingredients

1/2 pound marshmallows,
quartered
1 cup cream
1 cup graham cracker crumbs
1 cup chopped candied cherries
1 cup chopped candied pineapple
1 cup dates, pitted and chopped
1 cup chopped salted pecans
2 teaspoons orange zest
2 teaspoons sherry
1 cup whipped cream

Directions

Heat marshmallows and cream over low heat, folding over and over until marshmallows are half melted. Remove from heat, and continue folding until mixture is smooth and fluffy. Cool.

Add 3/4 cup graham cracker crumbs, fruit, nuts, orange rind and sherry to the marshmallows. Stir to combine.

Sprinkle a buttered loaf pan with 1/4 cup graham cracker crumbs, then pour the marshmallow concoction over crumbs. Chill thoroughly. Slice, and serve plain or with whipped cream.

Chocolate Butterschnapps Cake

Ingredients

3 (1 ounce) squares unsweetened chocolate
6 tablespoons butter
2 eggs
1 1/3 cups white sugar
3/4 cup all-purpose flour
3/4 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butterscotch schnapps, divided
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1/4 cup semisweet chocolate chips
1/2 cup butterscotch chips
1/4 cup slivered almonds
1 cup heavy whipping cream
2 cups semisweet chocolate chips
2 tablespoons amaretto liqueur

Directions

Melt unsweetened chocolate and butter or margarine in the top of a double boiler or in a bowl in the microwave. Stir until smooth. Set aside to cool.

In a large bowl, beat eggs well. Gradually add sugar, and beat until fluffy. Add cooled chocolate mixture slowly; mix well. Stir in 1/4 cup schnapps, almond extract, and vanilla. Briefly stir together flour, baking powder, and salt; gradually add flour mixture to chocolate mixture. Mix only to combine. Stir in chips with spatula. Divide batter into two greased and floured, 8 inch, round cake pans.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until the cake tests done. Cool for 10 minutes in the pans.

Meanwhile, bring the cream to a boil in a medium saucepan. Remove from heat, and stir in 12 ounces chocolate chips. Cover, and let stand 10 minutes. Remove lid, and stir in amaretto.

Remove layers from pans. Brush with remaining schnapps. Place one layer on a serving plate. Pour 1/3 of the glaze over the layer, and then place the second layer over the first. Pour remaining glaze over the whole cake. Decorate with slivered almonds.

Crescent Cake Cookies

Ingredients

1 cup finely ground almonds
3 drops almond extract
1 1/4 cups all-purpose flour
1/2 cup confectioners' sugar
1/2 cup butter, softened
1 egg yolk

Directions

Combine almonds, almond extract, flour, and sugar until thoroughly mixed. Work in butter and egg yolk with hands; until well blended. Chill the dough for one hour.

Preheat the oven to 350 degrees F (175 degrees C).

Pinch off pieces of dough about the size of your thumb and shape into crescents. Place on greased cookie sheets and bake for about 16 minutes.

Strawberry Coffee Cake

Ingredients

1 cup all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1 egg
1/2 cup milk
2 tablespoons butter, melted
1 1/2 cups sliced fresh strawberries
TOPPING:
1/2 cup all-purpose flour
1/2 cup sugar
1/4 cup cold butter
1/4 cup chopped pecans

Directions

In a large bowl, combine the flour, sugar, baking powder and salt. In another bowl, beat the egg, milk and butter. Stir into dry ingredients just until moistened. Pour into a greased 8-in. square baking dish. Top with strawberries.

For topping, combine flour and sugar in a bowl; cut in butter until crumbly. Stir in pecans if desired; sprinkle over strawberries.

Bake at 375 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cut into squares; serve warm.

Pineapple Cake III

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1/2 teaspoon salt
3 eggs
3/4 cup vegetable oil
1 (20 ounce) can crushed pineapple with juice
1 cup chopped walnuts
1 (8 ounce) package cream cheese
1/2 cup butter
2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Mix together flour, salt, sugar, eggs, soda, and oil. Stir in pineapple with juice and nuts. Pour batter into a greased and floured 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until cake tests done. Cool completely on a wire rack.

Blend together cream cheese, butter or margarine, confectioners sugar, and vanilla. Frost the cooled cake.

Lori's White Bread Cake

Ingredients

1 cup shortening
3 cups white sugar
6 eggs
3 cups all-purpose flour
1/4 teaspoon baking soda
1 dash vanilla extract
1 cup buttermilk
1 pinch salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour Bundt pan.

In a medium bowl, sift flour, soda and salt. Set aside.

In a large bowl, cream shortening and sugar until light and fluffy. Add eggs one at a time, mixing well with each addition.

Add flour mixture and mix in well.

Add buttermilk and vanilla, and combine.

Pour into prepared Bundt pan. Bake at 325 degrees F (165 degrees C) for 1 hour or until bottom is golden and pick inserted into center comes out clean.

Cherry Ripple Rose Cake

Ingredients

1 (12 ounce) can cherry pie filling
1/2 cup blanched slivered almonds
1/2 teaspoon almond extract
3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
3/4 cup butter, softened
1 1/4 cups white sugar
3 eggs
1 1/4 cups milk
1/4 cup butter, softened
2 cups confectioners' sugar
1/4 teaspoon almond extract
2 tablespoons milk

Directions

Pre-heat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jelly roll pan.

In a small bowl, combine pie filling, almonds and almond extract and set aside. In a separate bowl, sift together the flour, baking powder and salt; set aside.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, mixing well each time. Add flour mixture, alternating with milk. Mix thoroughly.

Spoon 1/2 of batter into a greased 10x15 inch jellyroll pan. Spread cherry mixture over batter, then spoon remaining batter over cherries.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes or until light brown. Allow to cool completely before frosting.

To Make Icing: Blend softened butter or margarine, confectioners' sugar, and almond extract with enough milk for drizzling consistency and drizzle over cake.

Fruit Cocktail Cake III

Ingredients

1 1/2 cups white sugar
1/2 cup butter, melted
2 eggs
2 cups self-rising flour
1 teaspoon vanilla extract
1 (16 ounce) can fruit cocktail

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan.

In a large bowl, mix sugar and melted butter or margarine. Add eggs, and beat well. Mix in flour and vanilla. Stir in fruit cocktail. Pour batter into prepared pans.

Bake for 25 to 35 minutes, or until cake tests done.

Mimi's Tomato Soup Cake

Ingredients

3/4 cup shortening
1 1/2 cups white sugar
1 (10.75 ounce) can tomato soup
3/4 cup water
1 teaspoon baking soda
3 cups all-purpose flour
1/4 teaspoon salt
3 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
1 teaspoon ground cloves
1 1/2 teaspoons ground nutmeg
1 1/2 cups raisins
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, salt, baking powder, cinnamon, cloves and nutmeg. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. In a separate bowl, combine tomato soup, water and baking soda. Add to creamed mixture alternately with the flour mixture. Stir in the raisins and nuts.

Pour batter into a 10 inch Bundt or tube pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan, then turn out onto a wire rack.

Blue Cheese Cake

Ingredients

2 tablespoons butter
8 ounces crushed cheese flavored
crackers
16 ounces cream cheese,
softened
8 ounces blue cheese
3 eggs
1/4 cup all-purpose flour
1/4 teaspoon salt
1 cup sour cream
1/4 cup picante sauce
1/2 cup chopped green onion
1/2 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C).

Butter an 8 inch spring form pan. Sprinkle cracker crumbs on bottom and sides.

In a mixing bowl, combine the cream cheese, blue cheese, eggs, flour, salt, picante sauce and sour cream. Slowly stir in the onions. Pour the mixture into the pan. Sprinkle the walnuts on top.

Bake in the preheated oven 1 hour. Chill overnight. Serve at room temperature on crackers.

Chocolate Date Cake I

Ingredients

1 cup dates, pitted and chopped
1 cup boiling water
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
3 teaspoons unsweetened cocoa powder
1 cup white sugar
1/2 cup butter
2 eggs
1/2 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Pre heat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a small bowl, combine dates with boiling water. Set aside to cool.

In a medium bowl, mix flour, soda, salt and cocoa. Set aside.

Cream butter and sugar until light and fluffy. Add eggs. Add flour mixture alternating with cooled date mixture. Fold in chopped nuts and 1/2 cup of the chocolate chips to mixture.

Spread batter into 9x13 inch pan. Sprinkle remaining 1/2 cup of chocolate chips over top.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes, or until toothpick inserted into middle of cake comes out clean.

Fuzzy Navel Cake I

Ingredients

1 (15 ounce) can sliced peaches, drained
1/2 cup peach schnapps
1 cup white sugar
1/4 cup orange juice
1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs
2/3 cup vegetable oil
1 cup chopped pecans
1 1/2 cups confectioners' sugar

Directions

In a glass container, combine peaches, schnapps, sugar and orange juice. Cover and refrigerate for 24 hours.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Drain peaches and reserve the liquid. Chop the peaches.

In a large bowl, combine cake mix, pudding mix, eggs, oil and 1/2 cup of liquid from the peaches. Mix well. Stir in 1 cup chopped peaches and 1 cup of chopped pecans. Mix well and pour into a 10 inch Bundt pan.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a toothpick inserted into cake comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

In a small bowl, combine 1/4 cup liquid from the peaches with 1 1/2 cups confectioners sugar. Mix well and drizzle over cake.

Burnt Sugar Chiffon Cake

Ingredients

1 cup white sugar
1/2 cup boiling water
2 cups sifted all-purpose flour
1 1/2 cups white sugar
3 teaspoons baking powder
1 teaspoon salt
1/2 cup vegetable oil
7 egg yolks
1/4 cup water
1 teaspoon vanilla extract
1 cup egg whites
1/2 teaspoon cream of tartar

Directions

To Make Burnt Sugar Mixture: Melt 1 cup white sugar in a pan till medium brown. Slowly stir in 1/2 cup boiling water.

Preheat oven to 325 degrees (165 degrees C).

Sift together into mixing bowl the flour, 1 1/2 cups white sugar, baking powder, and salt. Form a well in the dry ingredients and add the vegetable oil, egg yolks, burnt sugar mixture, cold water and vanilla. Beat with wooden spoon until smooth.

Beat egg whites and cream of tartar in large bowl until they hold very stiff peaks. Pour egg yolk mixture in a thin stream over egg whites. Fold in gently. Pour batter into an ungreased tube pan.

Bake at 325 degrees F (165 degrees C) for 65 to 70 minutes.

Mississippi Mud Cake I

Ingredients

2 cups white sugar
1 1/2 cups butter, softened
1 1/3 cups flaked coconut
4 eggs
2/3 cup unsweetened cocoa powder
1 1/2 cups chopped pecans
1 1/2 cups all-purpose flour
1 teaspoon baking powder
2 teaspoons vanilla extract
12 ounces marshmallow creme
3 3/4 cups confectioners' sugar
2 tablespoons evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch baking pan.

Cream together 1/3 cup of the cocoa, white sugar, and 1 cup of the butter or margarine until light and fluffy. Add the eggs, and 1 teaspoon of the vanilla and beat well.

Mix flour, baking powder, coconut, and chopped pecans together. Stir flour mixture into the egg mixture and stir until just combined. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes. Smooth marshmallow cream over top of cake while still hot. Let cake cool completely then ice with chocolate icing.

To Make Chocolate Icing: Beat together the confectioner's sugar, the remaining 1/3 cup cocoa, 1 teaspoon vanilla, and 1/2 cup butter or margarine. Continue to beat and add enough evaporated milk to make icing spread on cake.

Thai Fish Cakes

Ingredients

1 pound boneless fish fillets,
cubed
1/2 cup all-purpose flour
2 tablespoons oyster sauce
2 tablespoons sweet chili sauce
1 teaspoon fish sauce
1 teaspoon brown sugar
1/4 cup chopped fresh cilantro
4 green onions, sliced
1 egg
all-purpose flour
oil for frying

Directions

Combine fish, 1/2 cup flour, oyster sauce, sweet chili sauce, fish sauce, brown sugar, cilantro, green onions, and egg in a food processor. Process until well combined. Refrigerate for 30 minutes.

Shape mixture into patties, and dust with flour.

Pour enough oil into a heavy skillet to fill the pan with 1/2 inch of oil. Heat over medium-high heat until hot. Fry fish cakes for 8 minutes, turning once, or until golden brown.

Bananas 'N' Cream Bundt Cake

Ingredients

1/3 cup shortening
1 1/4 cups sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups mashed ripe bananas
2 cups all-purpose flour
1 1/4 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
3/4 cup chopped walnuts
confectioners' sugar

Directions

In a mixing bowl, cream the shortening and sugar. Add the eggs, one at a time, beating well after each addition. Blend in vanilla. Add bananas and mix well. Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream, stirring just until combined. Stir in walnuts. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 50 minutes or until cake tests done. Cool 10 minutes in pan before removing to a wire rack to cool completely. Dust with confectioners' sugar before serving.

Jenny's Black Forest Cake

Ingredients

1 cup milk
1 tablespoon vinegar
1 3/4 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
1 teaspoon baking powder
2 teaspoons baking soda
1/2 teaspoon salt
2 eggs
1/2 cup vegetable oil
1 cup strong brewed coffee, cold
1 teaspoon vanilla extract

1 (21 ounce) can cherry pie filling
1/2 cup cherry liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch cake pans. Make sour milk by combining milk and vinegar. Set aside.

Sift together the flour, sugar, cocoa powder, baking soda, baking powder and salt. Set aside. In a large bowl, whisk together the eggs, oil, coffee and vanilla. Stir in the sour milk. Gradually beat in the flour mixture, mixing just until incorporated.

Pour batter into prepared pans. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow cake layers to cool completely before filling.

To make the cherry filling: Combine the cherry pie filling and cherry liquor. Refrigerate cherry mixture until chilled, then fill cake.

Old Fashioned Fudge Cake

Ingredients

1 cup water
1 cup unsalted butter
4 (1 ounce) squares unsweetened chocolate, chopped
2 cups all-purpose flour
2 cups white sugar
1/2 teaspoon baking soda
1/2 cup sour cream
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan. In small saucepan, heat butter, chocolate and water until chocolate melts and mixture is smooth, stirring constantly. Set aside to cool.

Sift together into a large bowl the flour, sugar and baking soda. In a small bowl, beat egg slightly and combine with sour cream and vanilla. Stir into flour mixture. Pour in the cooled chocolate mixture. Beat at low speed for 5 minutes until completely combined and the consistency of heavy cream.

Pour batter into prepared 9 inch tube pan. Bake in the preheated oven for 45 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Caramel Nougat Cake V

Ingredients

11 (2.15 ounce) milk chocolate covered caramel and nougat bars
1 1/2 cups margarine
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1 cup buttermilk
1/2 cup chopped walnuts
2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour and baking soda. Set aside.

In a medium saucepan, melt 8 candy bars with 1/2 cup margarine, stirring until smooth. Remove from heat and set aside to cool.

In a large bowl, cream together 1/2 cup margarine and 2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Stir in cooled chocolate mixture and chopped nuts.

Pour batter into prepared 10 inch tube pan. Bake in the preheated oven for 40 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 15 minutes, then turn out onto a wire rack and cool completely.

To make the Frosting: In a medium saucepan melt remaining 3 candy bars with 1/2 cup margarine. Stir until smooth. Beat in confectioners' sugar to desired thickness.

German Chocolate Birthday Cake

Ingredients

1 (4 ounce) bar German sweet chocolate
1/2 cup water
1 cup butter, softened
2 cups sugar
4 eggs, separated
1 teaspoon vanilla extract
2 1/2 cups cake flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
COCONUT-PECAN FROSTING
1 cup evaporated milk
1 cup sugar
3 egg yolks, lightly beaten
1/2 cup butter
1 teaspoon vanilla extract
1 1/3 cups flaked coconut
1 cup chopped pecans

Directions

In a saucepan over low heat, stir chocolate and water until chocolate is melted. Cool. In a mixing bowl, cream butter and sugar. Add egg yolks, one at a time, beating well after each addition. Add chocolate mixture and vanilla; mix well. Combine flour, baking soda and salt; add alternately with buttermilk to creamed mixture. In another mixing bowl, beat egg whites until stiff peaks form; fold into batter. Line a greased 13-in. x 9-in. x 2-in. baking pan with waxed paper. Grease and flour the paper. Spread batter evenly in pan. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes; invert onto a wire rack to cool completely. Remove waxed paper. For frosting, combine milk, sugar, egg yolks, butter and vanilla in a saucepan; cook and stir over medium heat until thickened. Remove from the heat; stir in coconut and pecans. Beat until frosting is cool and reaches desired spreading consistency. Place cake on a serving platter; spread frosting over top and sides.

Carrot Cake IX

Ingredients

2 cups self-rising flour
2 teaspoons ground cinnamon
2 cups white sugar
1 1/2 cups vegetable oil
4 eggs
3 cups grated carrots
1 cup chopped walnuts

1 (8 ounce) package cream cheese
1/2 cup margarine, softened
1 pound confectioners' sugar
1 cup chopped walnuts
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 9 inch round cake pans.

In a medium bowl, stir together the flour, cinnamon and sugar. Add the oil and eggs, mix until blended, then stir in the carrots and nuts. Divide the batter evenly between the two prepared pans.

Bake for 25 to 30 minutes in the preheated oven. A toothpick inserted into the cake should come out clean. Cool cakes on wire racks before removing from pans.

To make the frosting, use the second set of ingredients. In a medium bowl, cream together the butter and cream cheese, add the sugar and cream well. Stir in the nuts and vanilla. Use to fill and frost the cooled cake layers.

Cranberry Sauce Cake

Ingredients

3 cups all-purpose flour
1 1/2 cups sugar
1 cup mayonnaise
1 (16 ounce) can whole berry
cranberry sauce
1/3 cup orange juice
1 tablespoon grated orange peel
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon orange extract
1 cup chopped walnuts

ICING:
1 cup confectioners' sugar
1 tablespoon orange juice

Directions

In a mixing bowl, combine flour, sugar, mayonnaise, cranberry sauce, orange juice and peel, baking soda, salt and extract; mix well. Fold in walnuts. Cut waxed or parchment paper to fit the bottom of a 10-in. tube pan. Spray the pan and paper with non-stick cooking spray. Pour batter into paper-lined pan. Bake at 350 degrees F for 60-70 minutes in pan before removing to a wire rack. Combine icing ingredients; drizzle over warm cake.

Blue Ribbon Apple Cake

Ingredients

3 cups all-purpose flour
2 1/4 cups sugar, divided
1 tablespoon baking powder
1/2 teaspoon salt
4 eggs
1 cup vegetable oil
1/3 cup orange juice
2 1/2 teaspoons vanilla extract
4 medium baking apples, peeled
and thinly sliced
2 teaspoons ground cinnamon
confectioners' sugar

Directions

In a mixing bowl, combine flour, 2 cups sugar, baking powder and salt. Combine eggs, oil, orange juice and vanilla; add to flour mixture and mix well. In a bowl, toss apples with cinnamon and remaining sugar. Spread a third of the batter into a greased 10-in. tube pan. Top with half the apples. Repeat layers. Carefully spread remaining batter over apples. Bake at 350 degrees F for 55-65 minutes or until a wooden pick inserted near the center comes out clean. Cool in pan 15 minutes before removing to a wire rack; cool. Dust with confectioners' sugar.

Philadelphia Red Cake

Ingredients

1 1/2 cups white sugar
1/2 cup butter
3 eggs
1/2 cup milk
1 1/2 teaspoons fresh lemon juice
1/2 cup water
1/4 cup unsweetened cocoa powder
1 1/2 cups cake flour
1 teaspoon baking soda
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x4 inch loaf pan.

In a small bowl, mix together the milk and the lemon juice or vinegar. Set aside.

Cream together the butter or margarine and the sugar. Separate the eggs, keeping two of the whites and all of the yolks. Beat the egg yolks.

Dissolve the cocoa in the hot water.

Add the soured milk mixture, the yolks, the cocoa, and the vanilla to the creamed mixture. Add the flour and soda. Beat at a low speed for 2 to 3 minutes.

Beat 2 of the egg whites to stiff peaks. Fold the beaten egg whites into the batter and pour into a greased loaf pan.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes.

Shortcut Carrot Cake

Ingredients

1 (18.25 ounce) package spice cake mix
2 cups shredded carrots
1 (8 ounce) can crushed pineapple, drained
1 cup chopped PLANTERS Pecans, divided
2 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
2 cups powdered sugar
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed

Directions

Heat oven to 350 degrees F.

Prepare cake batter as directed on package; stir in carrots, pineapple and 3/4 cup nuts. Pour into 2 (9-inch) square pans sprayed with cooking spray. Bake 25 to 30 min. or until toothpick inserted in centers comes out clean. Cool in pans 10 min.; invert onto wire racks. Remove pans. Turn cakes over; cool completely.

Meanwhile, beat cream cheese and sugar until well blended. Whisk in COOL WHIP.

Stack cake layers on plate, spreading frosting between layers and on top and sides of cake. Top with remaining nuts. Keep refrigerated.

Chocolate Web Cake

Ingredients

1 1/3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1 1/2 cups white sugar
1/2 cup shortening
1 1/4 cups evaporated milk
2 eggs
2 (1 ounce) squares unsweetened chocolate, melted
1 1/3 cups shortening
1 1/3 cups white sugar
3/4 cup evaporated milk
2 teaspoons vanilla extract
2 (1 ounce) squares unsweetened chocolate, melted

Directions

Preheat oven to 350 degrees F(175 degrees C). Grease two 9 inch round cake pans.

Sift flour, baking powder, salt, baking soda and 1 1/2 cups of the white sugar together in a large mixing bowl. Add 1/2 cup of the shortening and 1-1/4 cup of the evaporated milk. Beat at medium speed with an electric mixer for 2 minutes. Beat in the eggs and beat for 2 minutes longer. Spread the batter evenly into the prepared pans. Drizzle 1 square of the melted chocolate in a spiral on top of each cake. Feather lines with a knife to form a web pattern.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes or until a toothpick inserted in the center comes out clean. Let cakes cool in pans for 10 minutes then remove from pans and let cakes cool completely.

To Make Filling: Combine the 2 squares unsweetened melted chocolate, 1 1/3 cups shortening, 1 cup white sugar, 3/4 cup evaporated milk and the vanilla together and beat with an electric mixer until smooth.

To Assemble Cake: Cut each cooled cake layer in half horizontally. Spread 1/4 of the filling between each layer making a 4 layer cake with a web design on top. Frost sides with the remaining filling.

Peach Cake II

Ingredients

3 egg, beaten
1 3/4 cups white sugar
1 cup vegetable oil
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon baking soda
2 cups fresh peaches - peeled,
pitted and sliced
1/2 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine the eggs, sugar, oil, flour, salt, cinnamon, baking soda, peaches and pecans. Mix thoroughly by hand.

Pour into prepared 9x13 inch pan and bake at 375 degrees F (190 degrees C) for 50 minutes or until done.

Microwave Mississippi Mud Cake I

Ingredients

1 cup butter
2 cups white sugar
1/2 cup unsweetened cocoa powder
4 eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/4 cup coarsely chopped walnuts
1/4 teaspoon salt
1/2 cup miniature marshmallows
1/2 cup butter
1/3 cup milk
1/4 cup unsweetened cocoa powder
1/2 teaspoon vanilla extract
4 cups confectioners' sugar

Directions

Put 1 cup butter or margarine into large mixing bowl. Microwave on high 1 to 1 1/2 minutes until melted.

Stir in 2 cups white sugar and cocoa. Add eggs and vanilla; beat vigorously until well-blended. Stir in flour, nuts and salt. Let batter "rest" for 10 minutes.

Pour into an 11 3/4 x 7 1/2 pan. Place on a plastic trivet or inverted saucer in oven. Microwave on medium 9 minutes, rotating dish 1/2 turn after 3 minutes.

Microwave on high 3-5 minutes rotating dish 1/2 turn once, until top is mostly dry with moist spots and pick comes out clean. Sprinkle marshmallows evenly over top of cake. Let stand about 5 minutes until marshmallows are slightly melted.

To Make Frosting: Melt 1/2 cup butter in large bowl. Stir in 1/3 cup milk, 1/4 cup cocoa and 1/2 teaspoon vanilla. Add 4 cups confectioners' sugar and beat vigorously until smooth. Spread evenly over marshmallows. Let stand on flat surface 30 minutes until slightly warm or cool completely. Makes 16 very rich servings as this is a very dense cake.

Easiest Lemony Pound Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
5 tablespoons instant lemon pudding mix
2 eggs
1/4 cup butter, softened
1/3 cup water
1/8 cup applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan.

In a medium bowl, stir together the cake mix and instant pudding. Add the eggs, butter, water and applesauce, mix with an electric mixer until smooth. Pour batter into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted comes out clean. Let cake cool in the pan for 10 minutes before removing from pan to cool on a wire rack.

Hummingbird Cake II

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 eggs
1 1/2 cups vegetable oil
1 1/2 teaspoons vanilla extract
1 (8 ounce) can crushed
pineapple, drained
1 cup chopped walnuts
2 cups diced bananas
1 (8 ounce) package cream
cheese, softened
1/2 cup butter
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Do NOT use mixer. Combine flour, white sugar, salt, baking soda, and ground cinnamon. Add eggs and oil stirring until dry ingredients are moistened. Stir in 1 1/2 teaspoons vanilla, pineapple, nuts and bananas.

Pour into 3 9-inch greased and floured pans. Bake at 350 degrees F (175 degrees C) for 25-30 minutes or until cake tests done.

To Make Cream Cheese Frosting: Combine cream cheese and butter or margarine. Cream until smooth. Add confectioners' sugar, beating until light and fluffy. Stir in 1 teaspoon vanilla. Frost cooled cake.

New Duchess Spice Cake with Maple Buttercream

Ingredients

2 1/3 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
3/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 teaspoon salt
1 cup packed brown sugar
2/3 cup shortening
1 cup buttermilk
3 eggs
1/2 cup shortening
1/2 cup butter, softened
1 teaspoon maple flavored extract
4 cups confectioners' sugar
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch cake pans or one oblong pan.

Sift flour, white sugar, baking soda, cinnamon, nutmeg, cloves, and salt together. Add brown sugar, 2/3 cup shortening, and buttermilk. Beat 2 minutes. Add eggs, one at a time, beating well after each addition.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or oblong pan for 45 minutes, until toothpick comes out clean. Cool. Frost.

To make frosting: cream butter and 1/2 cup shortening together. Add maple flavoring. Gradually add confectioners' sugar. Gradually add milk and continue beating until light and airy. Add more milk if necessary. Color with maple coloring, if desired.

Gluten-Free Chocolate Cake with Semi-Sweet

Ingredients

1/2 cup sorghum flour
1/2 cup tapioca flour
1/2 cup rice flour
1 cup cocoa powder, sifted
1 1/2 tablespoons xanthan gum
2 1/2 teaspoons baking powder
1 teaspoon baking soda
3/4 cup butter at room temperature
3/4 cup (packed) dark brown sugar
1 cup white sugar
3 eggs
2 egg yolks
2 teaspoons vanilla extract
1 1/2 cups buttermilk

5 ounces chocolate chips
1/2 cup sour cream
1/2 teaspoon vanilla extract
1 tablespoon heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan and set aside.

In a medium bowl, sift together the sorghum, tapioca, and rice flours with the cocoa powder, xanthan gum, baking powder, and baking soda.

In a large mixer bowl, cream the butter until light and fluffy. Slowly beat in the brown and white sugars; whip until fluffy. Beat in the eggs and egg yolks one at a time. Add the vanilla. On low speed, alternately combine the buttermilk with the flour mixture. Pour batter into prepared pan.

Bake in preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan.

To make the icing, in the top of a double boiler over medium high heat, melt the chocolate chips (or use microwave). Remove from heat and cool until warm. Stir in the sour cream and vanilla; add heavy cream. Stir in additional heavy cream to make desired consistency. Once the cake is thoroughly cool, spread a thin layer of frosting over the top.

Fruit Cocktail Cake VI

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
2 pinches salt
2 eggs
1 1/2 cups white sugar
1 (15.25 ounce) can fruit cocktail with juice
1/2 cup brown sugar
1/2 cup chopped walnuts

3/4 cup white sugar
1/2 cup butter
1 (5 ounce) can evaporated milk
1 (7 ounce) package flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking soda and salt. Set aside.

In a large bowl, Beat eggs and 1 1/2 cups white sugar together until smooth. Beat in flour mixture and fruit cocktail with juice. Spread into prepared pan. Mix together the brown sugar and chopped nuts; sprinkle on top of cake.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Remove from oven and immediately poke holes in cake with fork. Pour topping over cake.

To make the topping: In a small saucepan, combine sugar, butter and evaporated milk. Bring to a boil, and stir in coconut.

Bright Blue Monday Cake

Ingredients

1 1/2 cups all-purpose flour
1/2 cup white sugar
2 1/2 teaspoons baking powder
1 pinch salt
1/2 cup milk
1/4 cup vegetable oil
1 egg
2 cups blueberries

1/3 cup all-purpose flour
1/2 cup white sugar
3/4 teaspoon ground cinnamon
1/4 cup margarine

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan.

In a large bowl, mix together the flour, sugar, baking powder and salt. Make a well in the center and pour in the milk, oil, and egg. Mix well. Stir in the blueberries. Pour into prepared pan. In a small bowl, combine 1/3 cup flour, 1/2 cup sugar and 3/4 teaspoon cinnamon. Cut in the margarine until crumbly. Sprinkle over cake.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Texas Sheet Cake

Ingredients

1 cup butter or margarine
1 cup water
1/4 cup baking cocoa
2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup sour cream

ICING:

1/2 cup butter or margarine
1/4 cup milk
3 tablespoons baking cocoa
3 3/4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

In a large saucepan, bring the butter, water and cocoa to a boil. Remove from the heat. Combine the flour, sugar, baking soda and salt; add to cocoa mixture. Stir in the sour cream until smooth. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean.

In a saucepan, melt butter; add milk and cocoa. Bring to a boil. Remove from the heat. Whisk in confectioners' sugar and vanilla until smooth. Pour over warm cake. Cool completely on a wire rack.

Carrot Walnut Cake

Ingredients

3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup butter, softened
1 cup light brown sugar
1 cup white sugar
4 eggs
1/8 cup orange juice
1 cup chopped walnuts
1 cup raisins
4 cups grated carrots
1 (8 ounce) package cream cheese
1 teaspoon vanilla extract
1/2 cup butter
1 1/3 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch round cake pan. Sift together the flour, baking powder, baking soda, cinnamon and salt, set aside.

In a medium bowl, cream together the 1 cup butter, brown sugar and white sugar. Stir in the eggs and the orange juice. Add the sifted dry ingredient, mix well. Finally, fold in the walnuts, raisins and carrots. Pour the batter into the prepared pan.

Bake for 1 hour in the preheated oven, until a tester comes out clean. Cool in the pan for 10 minutes before inverting onto a wire rack.

To make the frosting, in a medium bowl, beat together the cream cheese, vanilla, 1/2 cup butter and confectioners sugar until smooth. Spread over cooled cake.

Crumb Cake II

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/2 cup butter, softened
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 teaspoon baking soda
1 pinch salt
1 egg, lightly beaten
1 cup buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 11x7 inch pan.

In a large bowl, mix flour and sugar together. Cut in the butter until the mixture resembles coarse crumbs. Reserve 1/2 cup of this mixture as crumbs for top of cake.

To the remaining flour mixture stir in the cinnamon, cloves, baking soda and salt. Blend in egg and buttermilk. Pour batter into prepared pan. Sprinkle reserved crumb mixture over top.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

New England Crab Cakes

Ingredients

1 pound crabmeat
1/2 cup dry bread crumbs
1 egg, beaten
1 tablespoon mayonnaise
1 teaspoon prepared Dijon-style mustard
1 teaspoon Worcestershire sauce
1 tablespoon Old Bay Seasoning
TM
2 tablespoons butter

Directions

In a medium size bowl, combine the bread crumbs and the crab meat. Stir the beaten egg, mayonnaise, mustard, Worcestershire and Old Bay Seasoning. Lightly mix these ingredients being careful not to overwork the crab meat. Form into 8 round, flat crab cakes.

Heat butter in a skillet over medium heat. Fry the cakes on each side until crusty and golden brown. Serve warm.

Perfumed Coconut Cake

Ingredients

Cake

1 (18.25 ounce) package yellow cake mix without pudding
1 (3.5 ounce) package instant coconut cream pudding mix
3 large eggs
1 cup coconut milk (not coconut cream)
1 teaspoon coconut extract
1/2 cup butter, softened

Frosting

1 cup butter, softened
7 cups powdered sugar
1/4 cup milk or cream (use coconut milk if you have some leftover)
1 teaspoon coconut extract
3/4 cup shredded coconut
3 tablespoons chopped pecans (optional)

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease and flour two 8-inch round cake pans.

Put the cake mix and the instant pudding in a mixing bowl and stir until completely combined. Crack in the 3 eggs, then add the coconut milk, coconut extract, and butter.

Blend for approximately 3 minutes in a stand mixer, or 5 minutes with hand-held mixer. This will give the pudding time to develop.

Spread the batter evenly in the two prepared cake pans. Bake for about 30 minutes in the preheated oven, or until the cakes are set and just beginning to pull away from the sides of the pans.

Remove from the oven and let the cakes cool completely. Because they are moist the cakes will be heavy. Don't worry.

Whip the frosting ingredients together until completely fluffy. (Add a tablespoon of milk at a time if you need it to whip up fluffier.)

Frost the cooled cake, placing the first cake layer round side down on a plate, then spread frosting across the middle. Put the flat side of the other layer down on frosted center. Frost sides and top of cake.

Toast some coconut until golden brown (not dark brown) in the oven. If you are using the pecans, toast them as well. Toss nuts and coconut together, then sprinkle on top of the cake.

Refrigerate cake if not serving within one or two hours. Bring to room temperature for at least one hour before serving.

Cherries in the Snow Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 (21 ounce) can cherry pie filling

Directions

Prepare and bake cake according to directions given on cake mix box using a 9 x 13 inch pan. Cool in pan.

Prepare pudding according to directions. Pour on top of cooled cake. Pour cherries on top of pudding. Serve. Refrigerate any leftovers.

Special Chocolate Cake I

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
1 teaspoon salt
2 teaspoons baking soda
1 teaspoon baking powder
2 eggs
1/2 cup vegetable oil
1 cup milk
1 teaspoon vanilla extract
1 cup cold, brewed coffee
1/4 cup all-purpose flour
1 cup milk
1 1/2 cups confectioners' sugar
1/2 cup butter
1/2 cup shortening
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine and sift together 2 cups flour, 2 cups sugar, cocoa, salt, baking soda and baking powder. In a small bowl, blend together eggs, oil, 1 cup milk and 1 teaspoon vanilla; combine with dry ingredients. Mix thoroughly and then stir in one cup cold coffee (may use instant coffee). Batter will be very thin but it bakes into a rich, dark, moist cake.

Pour into a greased 9 x 13 inch pan. Bake for about 40 minutes.

To Make Whipped Cream Frosting: Combine 1/4 cup flour and 1 cup milk, adding milk slowly and beating until smooth. Set over moderate heat and stir constantly until thickened. Set aside to chill completely. Combine 1 1/2 cups confectioners sugar with 1/2 cup butter and 1/2 cup shortening beating until light and fluffy; stir in well cooled flour-milk mixture and beat at high speed until thick and creamy. Add 1 teaspoon vanilla and beat until thoroughly combined. Spread frosting over cooled cake. Enjoy!

Almond Tea Cakes

Ingredients

2 cups butter, softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
4 teaspoons almond extract
4 cups all-purpose flour
1 teaspoon baking powder

FILLING:

1 egg white
1/2 cup sugar
1/2 cup ground almonds
1/2 teaspoon lemon juice
Milk
Sliced almonds

Directions

In a large mixing bowl, cream butter and sugars until light and fluffy, about 5 minutes. Add eggs and extract; mix well. Add flour and baking powder (dough will be soft). Chill.

For filling, in a small bowl, stir egg white, sugar, almonds and lemon juice. Remove a portion of the dough at a time from the refrigerator. Place 1-in. balls of dough into miniature muffin cups, pressing slightly into sides and bottom. Place 1/2 teaspoon of filling into each. Cover with quarter-sized circles of dough.

Brush with a little milk and top with an almond. Bake at 350 degrees F for 20-25 minutes or until golden.

Lemon Poppy Seed Quick Cake

Ingredients

1 (18.25 ounce) package reduced fat yellow cake mix
2 tablespoons poppy seeds
1 (8 ounce) container lemon yogurt
1/3 cup water
1/4 cup vegetable oil
1/3 cup sugar
2 eggs
1/4 cup lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and poppy seeds. Make a well in the center and pour in yogurt, water, oil, sugar, eggs and lemon juice. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Turtle Cake II

Ingredients

1 (18.25 ounce) package German chocolate cake mix without pudding
14 ounces individually wrapped caramels
1/2 cup evaporated milk
3/4 cup butter
1 cup semisweet chocolate chips
1 cup chopped pecans
2 (1 ounce) squares unsweetened chocolate
2 tablespoons butter
2 tablespoons corn syrup
1 teaspoon vanilla extract
1 1/2 cups confectioners' sugar
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch pan.

Prepare cake mix according to package directions and pour 1/2 of the batter into the prepared pan. Bake at 350 degrees F (175 degrees C) for 15 minutes.

In a saucepan melt caramels, 3/4 cup of the butter or margarine, and evaporated milk, pour over baked cake. Sprinkle chocolate chips and chopped pecans over caramel mixture. Pour remaining cake batter on top and bake for 20 minutes at 350 degrees F (175 degrees C). Cool and frost.

To Make Frosting: Melt 2 tablespoons of the butter or margarine and the unsweetened chocolate together. Remove from heat and add the corn syrup, vanilla, confectioner's sugar, and milk, mix well and use to frost cooled cake.

Hot Fudge Pudding Cake II

Ingredients

1 3/4 cups white sugar
1 1/2 cups all-purpose flour
10 tablespoons unsweetened cocoa powder
3 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk
1/2 cup butter, melted
1 1/2 teaspoons vanilla extract
3/4 cup packed brown sugar
1 2/3 cups hot water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the 2/3 cup sugar, flour, 5 tablespoons of the cocoa, baking powder and salt. Blend in milk, melted butter and vanilla; beat until smooth. Pour batter into one 9 inch square baking dish.

In separate bowl, stir together the remaining white sugar, brown sugar and the remaining cocoa; sprinkle mixture evenly over batter. Pour hot water over top. Do not stir!

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until center is almost set. Let stand for 15 minutes. Then spoon into dessert dishes, spooning sauce from bottom of pan over top.

Cherry Angel Cake Roll

Ingredients

1 (16 ounce) package angel food cake mix
4 tablespoons confectioners' sugar, divided
1 (8 ounce) container reduced-fat frozen whipped topping, thawed, divided
1 (20 ounce) can reduced-sugar cherry pie filling
1/4 teaspoon almond extract

Directions

Line two 15-in. x 10-in. x 1-in. baking pans with ungreased parchment paper. Prepare cake batter according to package directions. Spread evenly in prepared pans. Bake at 350 degrees F for 12-16 minutes or until golden brown. Meanwhile, sprinkle 3 tablespoons confectioners' sugar over two kitchen towels. Immediately invert cakes onto prepared towels. Gently peel off parchment paper. Roll up cakes in towels jelly-roll style, starting with a short side. Cool completely on a wire rack.

Unroll cakes. Spread each with 1 cup whipped topping to within 1 in. of edges. Combine pie filling and extract; spread over whipped topping on each cake. Roll up again. Place seam side down on a serving platter. Refrigerate for 1-2 hours. Dust with remaining confectioners' sugar. Slice; garnish with remaining whipped topping.

Wedding Cake

Ingredients

- 1 cup butter, softened
- 3 cups white sugar
- 7 eggs
- 1 tablespoon vanilla extract
- 3 cups all-purpose flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 cup sour cream

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan or a 10 inch Bundt pan.

In a large bowl, cream together the butter and sugar. Beat in the eggs, one at a time, mixing well after each. Then stir in the vanilla. Combine the flour, baking soda and baking powder, add to the creamed mixture and mix until all of the flour is absorbed. Finally, stir in the sour cream. Mix for 1 or 2 minutes just to be sure there are no lumps. Pour the batter into the prepared pan.

Bake in the preheated oven for 45 to 60 minutes, or until a toothpick inserted into the center of cake comes out clean. For Bundt cakes, allow the cake to cool in the pan for 10 minutes before inverting onto a wire rack.

Rhubarb Crumb Coffee Cake

Ingredients

1/2 cup butter, softened
1 1/2 cups sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/4 teaspoon ground nutmeg
1 cup buttermilk
4 cups chopped fresh or frozen
rhubarb
TOPPING:
1 cup all-purpose flour
1/2 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 cup cold butter

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the dry ingredients; add to creamed mixture alternately with buttermilk. Stir in rhubarb. Pour into a greased 13-in. x 9-in. x 2-in. baking dish.

In a small bowl, combine the flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

MMMmmm Chocolate Cake

Ingredients

1 cup water
3 tablespoons unsweetened cocoa powder
1/2 cup butter
1/2 cup shortening
2 cups white sugar
2 cups self-rising flour
1 teaspoon baking soda
1/2 cup buttermilk
2 eggs
1 teaspoon vanilla extract
3 tablespoons unsweetened cocoa powder
1 teaspoon hot water
1/2 cup butter, melted
4 cups confectioners' sugar
1 cup chopped pecans
1 teaspoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a saucepan, combine 1 cup water, 3 tablespoons cocoa, 1/2 cup butter and 1/2 cup shortening. Heat until mixture comes to a boil, then remove from heat. Pour into a large mixing bowl.

Add sugar, flour, soda, buttermilk, eggs and vanilla. Mix well and pour into prepared 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes or until toothpick inserted in center comes out clean. Have icing ready when cake comes out of oven.

To make the icing: In a medium bowl, combine 3 tablespoons cocoa, 1 teaspoon hot water and 1/2 cup melted butter or margarine. Add confectioners sugar, pecans and milk and mix well. You can add more milk to achieve desired consistency, but too much will make cake soggy.

Frost while cake is hot and icing is still soft.

Million-Dollar Pound Cake

Ingredients

2 cups butter, softened
3 cups sugar
6 eggs
4 cups all-purpose flour
3/4 cup milk
1 teaspoon almond extract
1 teaspoon vanilla extract

Directions

In a large mixing bowl, cream butter until fluffy. Gradually add sugar, beating until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Add flour to creamed mixture alternately with milk, beginning and ending with flour, just until blended. Stir in extracts. Pour batter into a greased and floured 10-in. tube pan.

Bake at 325 degrees F for about 1 hour and 40 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes before removing from pan to a wire rack to cool completely.

Black Walnut Cake II

Ingredients

1/2 cup butter
1/2 cup shortening
1 2/3 cups white sugar
2 3/4 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking powder
3 eggs
1 1/8 cups milk
1 teaspoon vanilla extract
1 teaspoon black walnut extract
1 cup chopped black walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans. Sift flour, salt and baking powder together and set aside.

In a large bowl, cream butter, shortening and sugar until light and fluffy. Add eggs one at a time and beat in well. Add flour mixture alternately with milk and mix well. Add vanilla and walnut extract. Fold in nuts.

Pour batter into 2 - 9 inch pans. Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean.

Heaven and Hell Cake

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking soda
1 3/4 cups white sugar
1 1/4 cups butter, softened
3 egg whites
1 cup plain yogurt
2 1/2 teaspoons vanilla extract

1 (16 ounce) container caramel
flavored frosting
1/3 cup honey
1/3 cup cashews

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round pans. Stir together the flour baking soda and salt, set aside.

In a medium bowl, cream together the butter and sugar until smooth. Stir in the egg whites and beat until light and fluffy. Add the flour mixture alternately with the milk (or yogurt) and vanilla, mixing after each addition. Pour batter into the prepared pans in equal amounts.

Bake cakes for 25 to 30 minutes in the preheated oven, until a toothpick inserted comes out clean. Remove from pans to cool on wire racks.

Place first layer onto a plate, cover with some of the caramel frosting, drizzle honey over the cake in a criss-cross pattern. Sprinkle with cashews, cover with the next layer and repeat with remaining ingredients. This cake is best when refrigerated for a day, because the honey is absorbed by the cake.

Nita's Applesauce and Bourbon Cake

Ingredients

2 cups applesauce
2 cups white sugar
1 cup butter
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3 teaspoons ground cinnamon
3 teaspoons ground nutmeg
1 teaspoon ground cloves
1 cup chopped pecans
1 cup raisins
1 cup chopped dates
1 (16 ounce) jar maraschino cherries, halved

1 cup bourbon whiskey

Directions

Preheat oven to 275 degrees F (135 degrees C). Grease a 9 inch tube pan. Line the bottom and sides with parchment paper, then grease the paper. In a saucepan over medium heat, combine applesauce, butter and sugar. Cook over medium heat for 5 minutes, stirring occasionally. Remove from heat, stir in vanilla, and set aside to cool.

In a large bowl, mix flour, baking soda, salt, cinnamon, nutmeg and cloves. Add chopped pecans, raisins, chopped dates and cherries. Stir until the fruit and nuts are evenly coated. Stir in the cooled applesauce mixture. Pour into prepared pan.

Bake in the preheated oven for 2 hours, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Slowly pour bourbon on cake, letting it soak in. To speed up the process, you can use a toothpick to puncture many small holes all over the cake before pouring on the Bourbon. You will think that you are using too much Bourbon. Don't worry. You really want to soak the cake in Bourbon! Wrap cake well and store in refrigerator.

Chocolate Poppy Seed Cake

Ingredients

1/4 cup poppy seeds
1 cup buttermilk
4 egg whites
1 cup butter
1 1/4 cups white sugar
4 egg yolks
2 1/2 cups all-purpose flour
1 teaspoon baking soda
2 tablespoons baking powder
2 teaspoons vanilla extract
3/4 cup miniature dark chocolate chips
cinnamon sugar to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a Bundt or angel food cake pan.

Pour the poppy seeds into the buttermilk in a small bowl. Set aside to soak for 15 minutes. Meanwhile, whip the egg whites to medium peaks; set aside.

Cream together the butter and sugar in a large bowl until fluffy. Add egg yolks one at a time, blending well between additions. Sift the flour, baking soda, and baking powder into the egg mixture; fold gently to mix. Stir in the poppy seeds, milk, and vanilla extract. Gently fold in the beaten egg whites until just incorporated.

Pour half of the batter into the prepared pan. Sprinkle in the chocolate chips and cinnamon sugar. Pour the remaining batter over top, and sprinkle with additional cinnamon sugar. With a knife, lightly swirl in the chocolate chips and cinnamon sugar so they are dispersed throughout the cake.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Allow cake to cool completely before removing from the pan.

Tomato Soup Cake III

Ingredients

1 cup white sugar
1/2 cup shortening
1/2 teaspoon salt
2 eggs
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking powder
1/2 teaspoon ground cloves
1/2 cup raisins
1/2 cup chopped walnuts
2 cups sifted all-purpose flour
1 (10.75 ounce) can condensed tomato soup
1 teaspoon baking soda
1 (8 ounce) package cream cheese
2 cups confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 x 13 inch pan.

In a large bowl, cream sugar and shortening. Add beaten eggs, and mix well. Stir in salt, cinnamon, nutmeg, and cloves. Mix in flour and baking powder, and then raisins and nuts. Mix tomato soup and baking soda together; beat into first mixture.

Bake for 30 to 35 minutes. Cool.

Beat cream cheese and confectioners sugar together until smooth. Frost the cake.

Unbaked Fruit Cake

Ingredients

14 ounces sweetened condensed milk
2 cups raisins
2 cups chopped almonds
2 cups chopped marshmallows
2 cups candied pineapple chunks
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
2 cups dates, pitted and chopped
1 cup dried currants
1 cup chopped walnuts
4 cups graham cracker crumbs
4 tablespoons chopped candied cherries
1/2 teaspoon salt
1/2 teaspoon ground cloves

Directions

Grease one 9x13 inch pan.

Combine all the ingredients and mix well. Spread batter into the prepared pan.

Let cake stand in a cool place and age for at least one week before serving.

Caramel Nougat Cake

Ingredients

7 (2.1 ounce) bars milk chocolate covered caramel and nougat candy
1/2 cup butter

2 cups white sugar
1/2 cup butter, softened
3 eggs
2 teaspoons vanilla extract
1 cup buttermilk
2 1/2 cups all-purpose flour
1 teaspoon baking soda

3 (2.1 ounce) bars milk chocolate covered caramel and nougat candy
6 tablespoons butter
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan to within an inch of the top of the pan. It is very important not to grease and flour clear to the top. it will run over, make an awful mess in your oven, and the cake will fall.. Mix together the flour and baking soda. Set aside.

In microwave or double boiler, melt 7 milk chocolate covered caramel and nougat candy bars with 1/2 cup butter. Stir until smooth, and set aside to cool.

In a large bowl, cream sugar and 1/2 cup softened butter until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk. Stir in the melted candy mixture. Pour batter into prepared pan.

Bake at 325 degrees F (165 degrees C) for about 60 minutes, or until toothpick inserted in cake comes out dry.

To make the glaze: Melt 3 milk chocolate covered caramel and nougat candy bars with 6 tablespoons butter. Pour glaze over top of the cake, and let it run down the sides. Sprinkle with chopped nuts if desired.

Caramel Nut Cake in a Jar

Ingredients

2 cups packed brown sugar
2/3 cup white sugar
1 cup butter, softened
4 eggs
2/3 cup milk
1 tablespoon vanilla extract
3 1/2 cups all-purpose flour
1 teaspoon baking powder
2 teaspoons baking soda
1 teaspoon salt
1 cup chopped walnuts

Directions

Sterilize 6 (1 pint) straight sided wide mouth canning jars, lids and rings by boiling for 10 minutes. Keep the lids and rings in the hot water until needed. Preheat oven to 325 degrees F (165 degrees C). Dry jars and let them come to room temperature. Grease insides of jar well.

In a medium bowl, sift together the flour, baking powder, soda and salt. Set aside.

In a large bowl, cream sugars and butter with electric mixer. Add eggs and mix well. Add milk and vanilla and mix well.

Add flour mixture and blend with a large spoon. Gently fold in nuts.

Place 1 cup batter into each of the greased one pint wide mouth canning jars. Wipe any batter from rim. Place jars on baking sheet. Bake at 325 degrees F (165 degrees C) for 50 minutes or until toothpick inserted deep into center of cake comes out clean.

Make sure jar rims are clean. (If they're not, jars will not seal correctly). While jars are still hot, place lids on jars, and screw rings on tightly. Jars will seal as they cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Keep in refrigerator for prolonged storage.

White Christmas Cake

Ingredients

1/2 cup water
4 ounces white confectioners coating or vanilla chips
1 cup butter or margarine, softened
2 cups sugar
4 eggs, separated
1 tablespoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 cup buttermilk
1 cup flaked coconut
1 cup chopped pecans

FROSTING:
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 teaspoon vanilla extract
3 3/4 cups confectioners' sugar
1 tablespoon milk

Directions

In a saucepan, bring the water to a boil. Remove from the heat; stir in confectionery coating until melted. Cool for 20 minutes. Meanwhile, in a mixing bowl, cream butter and sugar. Add egg yolks; mix well. Beat in coating and vanilla. Combine flour and baking soda; add to creamed mixture alternately with buttermilk. Mix well. Stir in the coconut and pecans. Beat egg whites until stiff peaks form; fold into the batter. Pour into three greased and floured 8-in. square baking pans. Bake at 350 degrees F for 25-30 minutes or until cake tests done. Cool in pans 10 minutes; remove to wire rack to cool completely.

Combine frosting ingredients in a mixing bowl; beat well. Frost tops of two layers; stack on serving plate with plain layer on top. Frost top and sides of cake.

Applesauce Raisin Cake

Ingredients

4 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 cup butter
2 cups white sugar
2 eggs
2 1/2 cups applesauce
1 1/2 cups chopped walnuts
2 cups raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan. Mix together the flour, baking soda, cinnamon, cloves and nutmeg. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the applesauce. Fold in the walnuts and raisins. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Apricot Caramel Brunch Cake

Ingredients

Crisco® Original No-Stick
Cooking Spray
1 (18.25 ounce) package
Pillsbury® Reduced Sugar Classic
White Cake
1/3 cup Crisco® Pure Canola Oil
or Crisco® Puritan Canola Oil with
Omega-3 DHA
1/4 cup water
3 large eggs
1 (10.25 ounce) jar Smucker's®
Apricot Low Sugar Preserves
1/3 cup Smucker's® Sugar Free
Caramel Spoonable Ice Cream
Topping
1 cup shredded coconut
1/2 cup chopped pecans

Directions

Heat oven to 350 degrees F. Coat a 13 x 9-inch baking pan lightly with no-stick cooking spray.

Stir cake mix, oil, water and eggs in a large bowl by hand until moistened. Spread evenly in prepared pan.

Bake 20 to 22 minutes or until a toothpick inserted in center comes out clean. Remove from oven. Turn oven to broil setting and place oven rack about 6 inches from top heating unit.

Combine preserves, topping, coconut and pecans in a medium bowl. Spread evenly on top of warm cake. Place cake under broiler. Broil 6 to 8 minutes or until topping just begins to bubble. Cool.

Cherry Puddles Cake

Ingredients

1/2 cup margarine, softened
1 cup sugar
1/2 cup buttermilk
1 cup liquid egg substitute
1 tablespoon lemon juice
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 (20 ounce) can light cherry pie filling
Confectioners' sugar (optional)

Directions

In a mixing bowl, cream margarine and sugar. Beat in buttermilk, egg substitute, lemon juice and vanilla. Combine flour and baking soda; add to the creamed mixture. Pour into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray.

Use a knife to divide batter into 24 rectangles; spoon a small amount of pie filling into the center of each. bake at 350 degrees F for 35 minutes or until a toothpick inserted near the center comes out clean. Dust with confectioners' sugar if desired.

Cranberry Crumble Coffee Cake

Ingredients

1/4 cup chopped almonds
1 cup sugar
1/2 cup butter, softened
1 teaspoon vanilla extract
2 eggs
2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream
1 cup whole berry cranberry sauce
TOPPING:
1/4 cup all-purpose flour
1/4 cup sugar
1/4 cup chopped almonds
1/4 teaspoon vanilla extract
2 tablespoons cold butter

Directions

Sprinkle almonds over the bottom of a greased 9-in. springform pan; set aside. In a mixing bowl, cream the sugar, butter and vanilla; beat on medium for 1-2 minutes. Add eggs, one at a time, beating well after each addition.

Combine dry ingredients; add to batter alternately with sour cream. Mix well. Spread 3 cups over almonds. Spoon cranberry sauce over batter. Top with remaining batter.

For topping, combine flour, sugar, almonds and vanilla; cut in butter until crumbly. Sprinkle over batter.

Bake at 350 degrees F for 70-75 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack for 15 minutes; remove sides of pan. Serve warm.

Peanut Crunch Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup peanut butter
1/2 cup packed brown sugar
1 cup water
3 eggs
1/4 cup vegetable oil
1 cup chopped peanuts
3/4 cup semisweet chocolate chips
3/4 cup peanut butter chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

In a mixing bowl beat cake mix, peanut butter, and brown sugar on low speed until crumbly. Set aside 1/2 cup of mixture. To the remainder add water, eggs, and oil, and beat on high for 2 minutes. Stir in 1/4 cup each of the chocolate chips and the peanut butter chips. Pour into prepared pan.

Combine peanuts, remainder of dough mix, and rest of the chips; sprinkle over batter.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Cool completely.

Green Tea Layer Cake

Ingredients

1 cup all-purpose flour
1 cup cake flour
1 teaspoon baking soda
1 teaspoon salt
4 teaspoons powdered green tea
1 1/4 cups white sugar
1 cup vegetable oil
3 eggs
1 cup plain yogurt
1 1/2 teaspoons vanilla extract

1 1/4 cups confectioners' sugar
2 teaspoons powdered green tea
2 tablespoons butter, softened
1 (3 ounce) package cream cheese, softened
1/2 teaspoon vanilla extract
1 1/2 teaspoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch round pans. Sift together the all-purpose flour, cake flour, baking soda, salt, and green tea powder; set aside.

In a large bowl, beat together sugar, oil, and eggs until smooth. Stir in 1 1/2 teaspoons vanilla. Beat in the flour mixture alternately with the yogurt, mixing just until incorporated. Pour batter into prepared pans.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool on wire rack for 30 minutes before turning out of the pans.

To make Green Tea Frosting: Sift together confectioners' sugar and green tea powder. In a medium bowl, combine tea mixture with butter, cream cheese, vanilla and milk. Beat with an electric mixer until smooth.

To assemble the cakes: when the cakes are completely cooled, put one layer on a flat serving plate. Spread a thin layer of frosting over it. Place the other layer of cake on top, and spread frosting to cover the top and sides of cake. Dust with green tea powder if desired. Serve cold or at room temperature.

Ube-Macapuno Cake

Ingredients

2 1/2 cups cake flour
3 teaspoons baking powder
1 teaspoon salt
1 cup ube (purple yam), cooked and finely grated
3/4 cup milk
1 teaspoon vanilla extract
1/2 cup corn syrup
7 egg yolks, lightly beaten
1/2 cup vegetable oil
7 egg whites
1 teaspoon cream of tartar
1 cup white sugar
6 drops red food color
6 drops blue food coloring
1 (12 ounce) jar macapuno (coconut preserves)

1 cup evaporated milk, chilled
3/4 cup white sugar
1 cup butter, softened
1 drop violet food coloring

Directions

Preheat oven to 325 degrees F (165 degrees C). Line bottoms of 3 - 9 inch pans with parchment paper, but do not grease. Mix together the flour, baking powder, and salt; set aside.

Place grated ube in a large bowl. Mix together 3/4 cup milk and 1 teaspoon vanilla; gradually blend into ube until smooth. Blend in corn syrup, egg yolks, and oil. Beat in flour mixture until smooth; set aside.

In a large glass or metal mixing bowl, beat egg whites with cream of tartar until foamy. Gradually add sugar, then red and blue food coloring, continuing to beat until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until the center of cake bounces back when lightly tapped. Invert pans on a wire rack and let cool upside down. When cool, run a knife around the edges to loosen cake from pans. Fill between layers with coconut preserves, then frost top and sides with butter icing.

To make Butter Icing: Combine evaporated milk and 3/4 cup sugar. set aside. Cream butter until light and fluffy; gradually add sugar mixture, and continue beating to desired spreading consistency. Add food color, one drop at a time until desired tint is achieved.

Fresh Grapefruit Cake

Ingredients

2/3 cup butter, softened
1 3/4 cups white sugar
2 eggs
1 1/2 teaspoons vanilla extract
1 teaspoon grated grapefruit zest
1/2 cup fresh grapefruit juice
3/4 cup milk
3 cups sifted cake flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and grapefruit zest. Beat in the flour mixture alternately with the grapefruit juice and milk. Pour batter into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cakes comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Coconut Blueberry Cake

Ingredients

2 cups all-purpose flour
1 cup sugar
3 teaspoons baking powder
1/4 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
1 1/2 cups fresh or frozen blueberries*
1 cup flaked coconut
LEMON SAUCE:
1/2 cup sugar
4 1/2 teaspoons cornstarch
1 teaspoon grated lemon peel
1 cup water
1 tablespoon butter
2 tablespoons lemon juice

Directions

In a bowl, combine the flour, sugar, baking powder and salt. Beat the eggs, milk and oil; stir into dry ingredients just until moistened. Fold in blueberries.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with coconut. Bake at 375 degrees F for 22-24 minutes or until a toothpick inserted near center of cake comes out clean. Cool on a wire rack.

In a small saucepan, combine sugar, cornstarch and lemon peel. Gradually add water until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in butter and lemon juice. Cut cake into squares; drizzle with the lemon sauce.

Old Fashioned Tea Cakes I

Ingredients

1/2 cup butter
1/4 cup white sugar
1 egg
1 egg yolk
3/4 cup light molasses
3/4 cup milk
1 teaspoon vanilla extract
2 cups sifted all-purpose flour
3 teaspoons baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (180 degrees C). Grease a shallow (or, tea cake) pan.

Cream butter; gradually add sugar and beat until fluffy. Add whole egg and egg yolk one at a time and beat until mixture is puffy light.

Measure molasses into milk. Add vanilla. Sift dry ingredients. Add dry ingredients and liquid alternately to first mixture, mixing until smooth.

Bake for 20 to 25 minutes. Frost with your favorite confectioner's icing. Cut into 1 x 2 inch slices.

Springtime Coffee Cake

Ingredients

2 cups fresh or frozen
unsweetened strawberries
1 1/2 cups diced fresh or frozen
rhubarb
3/4 cup sugar
3 tablespoons cornstarch
3 tablespoons cold water
CAKE:
1 1/2 cups all-purpose flour
3/4 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
3/4 cup cold butter or margarine
2 eggs
3/4 cup buttermilk
1/2 teaspoon almond extract
TOPPING:
1/2 cup sugar
1/2 teaspoon ground cinnamon
1 tablespoon cold butter
1/2 cup chopped walnuts

Directions

In a saucepan, combine strawberries, rhubarb and sugar; let stand for 15 minutes. Combine cornstarch and water; stir into the fruit mixture. Bring to a boil over medium heat, stirring constantly. Cook and stir for 2 minutes. Cool to room temperature.

Combine flour, sugar, cinnamon, nutmeg, salt, baking powder and baking soda; cut in butter until crumbly. In a small mixing bowl, beat eggs, buttermilk and extract; add to flour mixture and mix well. Spread half of the batter into a greased 9-in. square baking pan. Carefully spoon the fruit mixture on top. Spoon remaining batter over fruit mixture.

For topping, combine sugar and cinnamon; cut in butter until crumbly. Stir in walnuts. Sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until a wooden pick inserted near the center comes out clean.

Orange Pudding Cakes With Marmalade Drizzle

Ingredients

2 tablespoons very soft butter
3/4 cup sugar, divided
1 1/2 teaspoons finely grated orange zest
1/4 cup juice from a large orange
4 eggs, separated
1/4 cup instant flour (Wondra)
4 tablespoons fresh lemon juice, divided
1 cup milk
6 tablespoons orange marmalade
2 tablespoons orange-flavored liqueur

Directions

Spray eight 6-ounce ovenproof custard cups (such as Pyrex) with vegetable cooking spray. Set them in two 9-inch round or square baking pans. Bring 1 1/2 quarts of water to boil in a tea kettle. Heat oven to 325 degrees.

Whisk butter, 1/2 cup sugar and zest until smooth. Whisk in egg yolks, then flour, until smooth. Next whisk in 1/4 cup orange juice and 2 Tbs. lemon juice, then the milk, to form a thin batter.

In a separate bowl, beat egg whites with a hand mixer until foamy. Gradually add remaining 1/4 cup sugar, until the whites are stiff enough to hold a peak. Gently fold the whites into the batter until just smooth.

Pour batter into each custard cup. Place pans on oven rack, then carefully pour hot water into each pan, being sure to avoid getting any water on the cakes. Bake until tops are golden brown and spring back to the touch, about 25 to 35 minutes. Remove pans from oven; let custard cups stand in the water until just warm. Place a dessert plate over each custard cup; invert cake onto plate. Mix marmalade, liqueur and remaining 2 Tbs. lemon juice. Spoon sauce over cakes.

Screwdriver Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
3/4 cup orange juice
1/2 cup vodka
1/4 cup vegetable oil
3 eggs

1 cup confectioners' sugar
3 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour Bundt pan.

In a large bowl, combine cake mix, pudding mix, 3/4 cup orange juice, vodka, oil and eggs. Beat until smooth, and pour into Bundt pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until toothpick inserted into middle of cake comes out clean. Cool 10 minutes in pan, then turn out onto wire rack. Glaze with orange glaze.

Orange glaze: In a medium bowl, mix confectioners sugar with 3 tablespoons orange juice.

Fourteen Carat Cake

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
2 teaspoons ground cinnamon
2 cups white sugar
1 1/2 cups vegetable oil
4 eggs
1 cup grated carrots
1 (8 ounce) can crushed
pineapple, drained
1/2 cup chopped walnuts
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch pans.

In a large bowl, stir together the flour, baking powder, baking soda, salt and cinnamon. Add the sugar, oil and eggs, mix well for 1 minute. Finally, stir in the carrots, pineapple, walnuts and coconut. Divide the batter evenly between the prepared pans.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool in pans for 10 minutes before inverting onto a wire rack to cool completely. When cool, frost with your favorite cream cheese icing.

Queen Elizabeth Cake I

Ingredients

1 cup boiling water
1 cup dates, pitted and chopped
1/4 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped walnuts
1 cup flaked coconut
2/3 cup packed brown sugar
6 tablespoons butter
1/4 cup cream

Directions

Pour boiling water over dates in a small bowl, and let stand until cool.

Measure flour, baking powder, soda, salt, and nuts into a small bowl. Stir to mix.

Cream 1/4 cup butter or margarine and white sugar together in a mixing bowl; beat in egg and vanilla. Add flour mixture to creamed mixture in three parts alternately with date mixture in two parts, beginning and ending with dry mixture. Spread batter into a greased 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until an inserted wooden pick comes out clean.

To Make Topping: Mix coconut, brown sugar, 6 tablespoons butter and cream in a small saucepan over medium heat. Boil for three minutes. Spread over warm cake, and brown under broiler.

OreoB,,ÿ Cookie Cake

Ingredients

1 (20 ounce) package chocolate sandwich cookies
1/2 cup butter
1 (16 ounce) container frozen whipped topping, thawed
2 (8 ounce) packages cream cheese
1 cup confectioners' sugar
2 cups milk
1 (3.5 ounce) package instant vanilla pudding mix

Directions

Crush cookies into bite size pieces. Reserve 1 cup for top. Melt butter and mix with rest of cookies. Press into 9x13 pan. Put in freezer for 5 minutes.

Blend 1/2 of the whipped topping, all of the cream cheese and confectioners' sugar. Spread over crust and place cake back in freezer.

Prepare instant pudding with the milk according to package directions then spread over top of cake. Spread the remaining whipped topping on top of the pudding then sprinkle with the remaining cookies. Keep cake refrigerated.

Coconut Pound Cake

Ingredients

1/2 cup butter (no substitutes),
softened
1/2 cup shortening
1 (8 ounce) package cream
cheese, softened
3 cups sugar
6 eggs
1 teaspoon vanilla extract
1 teaspoon coconut extract
3 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
2 1/4 cups flaked coconut
confectioners' sugar

Directions

In a mixing bowl, cream butter, shortening, cream cheese and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Beat in extracts. Combine the flour, baking soda and salt; add to creamed mixture. Fold in coconut. Transfer to a greased and floured 10-in. tube pan.

Bake at 325 degrees F for 1-1/2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Pumpkin Bundt Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant butterscotch pudding mix
4 eggs
1/4 cup water
1/4 cup vegetable oil
1 cup canned pumpkin
2 teaspoons pumpkin pie spice
Whipped cream

Directions

In a large mixing bowl, combine the first seven ingredients. Beat on low speed for 30 seconds; beat on medium for 4 minutes. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 50-55 minutes or until a wooden pick inserted near the center comes out clean. Cool in pan for 15 minutes before removing to a wire rack to cool completely. Serve with whipped cream if desired.

Mocha Cake III

Ingredients

1 (18.25 ounce) package
chocolate cake mix
4 eggs
1/2 cup vegetable oil
16 ounces sour cream
1/2 cup coffee flavored liqueur
8 ounces semi-sweet chocolate
chips

Directions

Grease one 10 inch bundt cake pan. Preheat oven to 350 degrees F (175 degrees C).

Mix together cake mix, eggs, oil, sour cream, coffee liqueur, and chocolate chips, in the order listed, and pour into the greased bundt cake pan.

Bake at 350 degrees F (175 degrees C) for one hour or until the surface springs back when touched lightly.

Carrot Cake

Ingredients

2 cups white sugar
2 cups all-purpose flour
1 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon baking soda
1 1/2 cups vegetable oil
4 eggs
3 cups grated carrots
1 cup chopped walnuts
1 (3 ounce) package cream cheese
1/4 cup heavy whipping cream
1 teaspoon vanilla extract
2 1/2 cups sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 or 10 inch tube pan.

Combine the sugar, flour, salt, cinnamon, soda, oil. With an electric mixer beat in the eggs one at a time. Stir in the carrots and the walnuts. Pour the batter into the prepared baking pan.

Bake at 350 degrees F (175 degrees C) for 1 hour 20 minutes. Note: this cake can be made in two 9 inch layer cake pans just change the baking time to 40 minutes.

To Make Frosting: With an electric mixer blend the cream cheese and cream. Add the vanilla and confectioners' sugar. Frosting can be spread and a still warm cake.

Tunnel of Fudge Cake III

Ingredients

1 1/2 cups butter
6 eggs
1 1/2 cups white sugar
2 cups all-purpose flour
1 (16 ounce) package chocolate
fudge frosting
2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 or 10 inch bundt pan.

Cream butter or margarine in a large bowl with an electric mixer on high speed. Add eggs one at a time. Gradually beat in sugar and continue creaming until light and fluffy.

By hand, stir in the flour, fudge frosting, and walnuts until well blended. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 60 to 65 minutes. Cool in pan for 2 hours then remove and continue to cool if needed. Drizzle with icing or confectioner's sugar.

Sourdough Chocolate Cake

Ingredients

2/3 cup shortening
1 2/3 cups white sugar
3 eggs
1 3/4 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1 cup sourdough starter
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon salt
3/4 cup cold water
1 teaspoon vanilla extract

Directions

Sift together flour, cocoa, soda, baking powder, and salt.

Cream shortening, sugar, and eggs. Blend in sourdough starter. Add sifted ingredients slowly to creamed mixture, beating until smooth. Stir in water and vanilla, and mix well. Pour batter into greased and floured 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until done.

Pumpkin Pie Cake III

Ingredients

1 (16 ounce) can pumpkin
1 (12 fluid ounce) can evaporated milk (such as Carnation ®)
1 cup brown sugar
3 eggs
4 teaspoons pumpkin pie spice
1 (18.25 ounce) package yellow cake mix
1/2 cup chopped walnuts
1/2 cup chopped pecans
1 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch cake pan.

Whisk the pumpkin, evaporated milk, brown sugar, eggs, and pumpkin pie spice together in a bowl. Pour into the prepared pan. Scatter the cake mix over the top of the pumpkin mixture; sprinkle the nuts over the cake mix. Drizzle the melted butter over the entire cake.

Bake in the preheated oven until set in the center, about 50 minutes.

Rhubarb Upside Down Cake III

Ingredients

5 cups chopped fresh rhubarb
1 cup white sugar
3 cups miniature marshmallows
1 (3 ounce) package strawberry
flavored gelatin
1 (18.25 ounce) package yellow
cake mix

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, stir together the rhubarb, sugar, marshmallows and dry strawberry flavored gelatin. Pour into the bottom of the prepared pan, and distribute evenly. Mix cake batter according to package directions; pour over the ingredients in the pan.

Bake for 1 hour in the preheated oven, until a toothpick inserted into the center comes out clean. Run a knife around the outer edge of the cake to loosen; turn out onto a large serving plate while still hot. Allow the cake to cool before serving.

Mamaw's Devils Food Cake

Ingredients

2 1/2 cups white sugar
1 cup margarine
5 eggs
3 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 cup buttermilk

1/4 cup unsweetened cocoa powder
1/4 cup butter
1 cup milk
2 cups white sugar
1 tablespoon all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a medium bowl, cream together the sugar and butter. Beat in the eggs, one at a time. Stir in the vanilla. Sift together the flour, cocoa, baking soda, cloves and cinnamon. Add the dry ingredients to the creamed mixture alternately with the buttermilk. Pour the batter into the prepared pan.

Bake for 35 to 45 minutes in the preheated oven, until a toothpick inserted comes out clean. To make the frosting, use the second set of ingredients.

In a heavy saucepan, combine the cocoa, butter, milk and sugar. Cook over medium heat, stirring occasionally until the mixture comes to a boil. Cook to the soft ball stage (234 to 240 degrees F, 112 to 115 degrees C). Remove from heat and beat by hand until the mixture becomes thick. Stir in the flour, beat until blended. Poke holes in the cake and frost while the cake and icing are still hot so the icing will penetrate. Let cool before serving.

Cocoa Blueberry Cake

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup white sugar
2 tablespoons unsweetened cocoa powder
1/2 cup butter, melted
2 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
1 1/4 cups milk
1 pint fresh blueberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square baking dish.

In a medium bowl, mix together the flour, baking powder, salt, sugar, and cocoa. In a separate bowl, whisk together the melted butter, eggs, vanilla extract, almond extract, and milk. Mix in the dry ingredients using an electric mixer on low speed until smooth. Pour half of the batter into the prepared pan. Mix blueberries into the other half, then pour into the pan.

Bake for 30 minutes in the preheated oven, or until a toothpick inserted in the middle of the cake comes out clean.

Poppy Seed Bundt Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup vegetable oil
1 cup sour cream
1/4 cup poppy seeds
1/2 cup white sugar
4 eggs

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and sugar a 10 inch Bundt pan.

In a large bowl, combine cake mix, oil, sour cream, poppy seeds and sugar. Mix until smooth. Beat in eggs one at a time. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Lemon Pudding Poke Cake

Ingredients

1 package (2-layer size) white cake mix
2 egg whites
1 1/3 cups water
2 tablespoons oil
1 quart cold milk
2 pkg. (4 serving size) JELL-O Lemon Flavor Instant Pudding & Pie Filling

Directions

Prepare and bake cake mix as directed on package for 13x9-inch baking pan, using the egg whites, water and oil. Remove from oven. Immediately poke holes down through cake to bottom of pan with round handle of wooden spoon. (Or, poke holes with a plastic drinking straw, using turning motion to make large holes.) Holes should be at 1-inch intervals.

Pour milk into large bowl. Add dry pudding mixes. Beat with wire whisk 2 minutes. Immediately pour about half of the thin pudding mixture evenly over warm cake and into holes to make stripes. Let remaining pudding mixture stand until slightly thickened. Spoon over top of cake, swirling to "frost" cake.

Refrigerate at least 1 hour or until ready to serve. Cut into 24 squares. Store in refrigerator.

Potato Coffee Cake

Ingredients

3/4 cup dry potato flakes
1 cup boiling water
1 cup warm milk
3 tablespoons butter, softened
2 eggs
1 cup white sugar
4 1/2 cups bread flour
1 (.25 ounce) package active dry yeast
3 tablespoons white sugar
1/2 teaspoon ground cinnamon
3 tablespoons butter, melted

Directions

In a small bowl, dissolve potato flakes in boiling water. Let stand until lukewarm, about 15 minutes.

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select Dough/Manual cycle; press Start. The mixing and first rise of the dough will be completed in the bread machine.

When Dough/Manual cycle is finished, remove dough and briefly knead on a floured board. Divide dough into 3 round loaves and place in three lightly greased 8 inch pie pans. Cover and let raise until doubled in size, about 60 minutes. Meanwhile, preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine 3 tablespoons sugar with 1/2 teaspoon cinnamon. Brush risen loaves with melted butter and sprinkle with cinnamon sugar mixture.

Bake in preheated oven for 20 minutes, or until golden brown.

Aunt Anne's Coffee Cake

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1 egg
3/4 cup milk, or as needed
1 1/2 teaspoons vanilla extract

1/4 cup all-purpose flour
2/3 cup white sugar
1 teaspoon ground cinnamon
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Make the streusel topping: In a medium bowl, combine 1/4 cup flour, 2/3 cup sugar and 1 teaspoon cinnamon. Cut in butter until mixture resembles coarse crumbs. Set aside.

In a large bowl, combine 2 cups flour, 3/4 cup sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Crack an egg into a measuring cup and then fill add milk to make 1 cup. Stir in vanilla. Pour into crumb mixture and mix just until moistened. Spread into prepared pan. Sprinkle top with streusel.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Yazdi Cakes

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
4 eggs
1 1/4 cups white sugar
1 1/2 cups butter, melted
1 cup plain yogurt
1 1/2 teaspoons ground cardamom
1 tablespoon rose water
1/2 cup blanched slivered almonds
1 1/2 tablespoons chopped pistachio nuts

Directions

Preheat the oven to 350 degrees F (175 degrees C). Sift the flour and baking powder into a bowl; set aside. Grease the cups of a cupcake/muffin pan. You will need 24 cups.

Combine the eggs and sugar in a large heatproof bowl and set on top of a pan of simmering water. Beat constantly with a whisk or electric mixer until thick and pale, about 8 minutes. Remove from the heat and continue to beat until cooled, about 10 minutes. Mix in the butter, yogurt, cardamom and rose water. Stir in the flour mixture by hand and fold in the slivered almonds. Spoon into the prepared cupcake molds, filling 3/4 full. Sprinkle some chopped pistachios over the tops.

Bake in the preheated oven until firm to the touch and golden brown, 25 to 30 minutes.

Korean Crab Cakes

Ingredients

1/4 cup mayonnaise
2 tablespoons chopped fresh cilantro
1 tablespoon chopped fresh ginger
2 teaspoons Asian fish sauce (nuoc mam or nam pla)
1 (6 ounce) can crabmeat - drained, flaked and cartilage removed
3 ounces chopped shrimp
1 1/2 cups fresh breadcrumbs, made from crustless French bread
salt and pepper to taste
1 1/2 tablespoons peanut oil

Directions

In a medium bowl, mix together mayonnaise, cilantro, fresh ginger, and fish sauce. Mix in crab, shrimp, and 1/2 cup bread crumbs. Season with salt and pepper to taste.

Place remaining 1 cup breadcrumbs on a plate or shallow bowl. Drop 1/4 of the crab mixture onto breadcrumbs, and turn to coat. Shape into a circle or oval. repeat with remaining crab mixture.

Heat oil in a heavy skillet over medium heat. Cook cakes in oil for about 5 minutes per side, or until golden brown and cooked through.

Almond Orange Streusel Coffee Cake

Ingredients

Streusel:

1 cup packed brown sugar
1 cup sliced almonds
1/4 cup all-purpose flour
3 tablespoons butter, melted
1 teaspoon freshly grated orange zest

Cake:

1/2 cup butter, softened
1/2 cup white sugar
3 eggs
1 teaspoon freshly grated orange zest
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2/3 cup orange juice

Glaze:

5 teaspoons orange juice
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch tube pan.

In a medium bowl, mix brown sugar, almonds, and flour. Stir in butter and 1 teaspoon orange zest, and set aside.

In a separate medium bowl, thoroughly beat together butter and sugar with an electric mixer. Mix in eggs one at a time. Beat in remaining teaspoon orange zest and vanilla extract.

In a large bowl, mix flour, baking powder, and baking soda. With an electric mixer set to Low, alternately mix in egg mixture and 2/3 cups orange juice to make a batter. Spoon 1/2 the batter into the prepared 9 inch tube pan. Top with 1/2 the brown sugar mixture. Cover with remaining batter, and top with remaining brown sugar mixture.

Bake 25 to 35 minutes in the preheated oven, until a toothpick inserted in the center comes out clean. Turn out onto a wire rack to cool.

Mix 5 teaspoons orange juice and confectioner's sugar in a small bowl, and use to glaze the cooled cake.

Lemon Ice-Box Cake II

Ingredients

1 (18.25 ounce) package lemon cake mix
2 (14 ounce) cans sweetened condensed milk
1/2 cup fresh lemon juice
1 (12 ounce) container frozen whipped topping, thawed

Directions

Bake the cake in 2 layers as directed on package. When cool, slice each layer in half horizontally, making 4 layers. In a medium bowl, combine the 2 cans of sweetened condensed milk with the fresh lemon juice. Reserve half of the mixture and set aside.

Use half of lemon milk mixture to put between layers. With the reserved mixture, gently fold in the whipped topping, and use to frost the entire cake. Chill overnight before serving.

Walnut Apple Bundt Cake

Ingredients

3 eggs
1 cup vegetable oil
1 tablespoon vanilla extract
2 cups shredded and peeled tart apples
2 cups sugar
3 cups all-purpose flour
1 tablespoon ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
3/4 teaspoon ground nutmeg
1/2 teaspoon baking powder
1 cup chopped walnuts
2 tablespoons confectioners' sugar
2 tablespoons brown sugar

Directions

In a large mixing bowl, beat the eggs, oil and vanilla. Add apples and sugar; beat for 1 minute. Combine the flour, cinnamon, baking soda, salt, nutmeg and baking powder; add to apple mixture until blended. Stir in walnuts.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 325 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine the confectioners' sugar and brown sugar; sprinkle over cake.

Apple Sheet Cake

Ingredients

PASTRY:

3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup shortening
1 cup milk

APPLE FILLING:

3 pounds apples - peeled, cored
and sliced
1 cup white sugar
1 teaspoon ground cinnamon
2 tablespoons all-purpose flour
1/2 cup butter

FROSTING:

2 1/2 cups confectioners' sugar
3 tablespoons milk
1/3 cup butter, softened
1/2 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C). In a large bowl, combine 3 cups flour, baking powder and salt. Cut in shortening to the consistency of coarse crumbs. Stir in 1 cup cold milk slowly until completely blended. Separate dough into two balls. Roll out one ball of dough to fit a 15 x 10 inch pan with some dough extending over the edge of the pan.

In a large bowl, combine sliced apples, sugar, cinnamon and 2 tablespoons flour. Place filling in an even layer over prepared crust. Thinly slice 1/2 cup butter and evenly distribute over the apples. Roll out the remaining dough and place over the apple filling. Seal edges and prick the top all over with a fork.

Bake in the preheated oven for 30 minutes. Cool 5 minutes before frosting.

To make the frosting: In a small bowl, combine confectioners' sugar, 3 tablespoons milk, 1/3 cup butter and vanilla extract. Beat until smooth and creamy.

Raspberry Cake

Ingredients

5 cups fresh raspberries
1 cup sugar
1 (3 ounce) package JELL-O
Strawberry Flavor Gelatin
3 cups JET-PUFFED Miniature
Marshmallows
1 package (2-layer size) white
cake mix
2 cups thawed COOL WHIP
Whipped Topping

Directions

Heat oven to 350 degrees F. Grease 13x9-inch pan; spread raspberries onto bottom of pan. Sprinkle evenly with sugar, dry gelatin mix and marshmallows.

Prepare cake batter as directed on package; pour over marshmallows.

Bake 1 hour or until toothpick inserted in center comes out clean. Cool. Serve topped with COOL WHIP.

Kentucky Bourbon Cake

Ingredients

2 cups bourbon
8 ounces golden raisins
16 ounces red candied cherries,
halved
3/4 pound butter
2 cups white sugar
6 egg yolks
6 egg whites
2 cups packed brown sugar
2 teaspoons ground nutmeg
1 teaspoon baking powder
5 cups all-purpose flour
1 pound chopped pecans
1 cup bourbon

Directions

Preheat oven to 275 degrees F (135 degrees C). Grease a 10 inch tube pan and line bottom with parchment paper.

Soak raisins and cherries in 2 cups of bourbon or whiskey for 48 hours. Before making cake, drain well and reserve the bourbon.

In a separate bowl, mix flour, nutmeg and baking powder. Set aside.

In a small bowl, cream butter with the white sugar. In a separate small bowl, cream yolks and brown sugar until very light.

In a very large bowl, combine the two sugar mixtures and blend well.

Alternately add flour mixture and reserved bourbon in three stages, mixing well with each addition.

Add soaked fruit and fold in. Add nuts and fold in.

In a clean medium bowl, whip egg whites until stiff but not dry. Fold into batter until evenly distributed.

Pour into prepared 10 inch tube pan. Place a pan of water in the bottom of the oven and bake for 4 to 5 hours at 275 degrees F (135 degrees C). Ovens vary, so watch the baking time. Test cake with wooden pick. (May take longer than 5 hours).

Remove from oven and allow to cool for 15 minutes before turning out. When almost cool, brush sides and inside hole heavily with bourbon. Wrap cake with bourbon soaked cheesecloth, then with plastic wrap. Refrigerate overnight and saturate again with bourbon. Cover with plastic wrap and then with foil and store for at least 2 weeks in a cool dry place.

Giant Ding Dong Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
4 eggs
1 1/4 cups water
1/2 cup vegetable oil
1/4 cup all-purpose flour
1 cup milk
1/2 cup shortening
1/2 cup butter
1 cup white sugar
2 teaspoons vanilla extract
1 cup chocolate chips
1/4 cup shortening
3 tablespoons light corn syrup
2 1/4 tablespoons water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch springform pan.

In a large bowl, stir together the cake mix and instant pudding. Make a well in the center and pour in the eggs, oil and water. Mix until well blended. Spread evenly into the prepared pan.

Bake for 45 to 50 minutes in the preheated oven, or until a toothpick inserted into the center comes out clean. Cool cake completely on a wire rack before removing from pan.

Slice a 1 inch thick slice off of the top of the cake and set aside. Scoop out the cake for the center of the bottom part to within 1 inch of the sides. Discard or save for another use. To make the filling, whisk together the flour and milk. Cook over medium heat, stirring constantly until thickened. Set aside to cool completely.

Once the flour and milk mixture has cooled, beat the 1/2 cup shortening, butter, sugar and vanilla on high speed until light and fluffy. Add the milk mixture and continue to beat for 4 more minutes. Spoon into the center of the cake and replace the layer sliced from the top.

Combine the chocolate chips, 1/4 cup shortening, corn syrup and water in the top of a double boiler. Heat, stirring frequently until melted and smooth. Pour warm glaze over the top of the cake and smooth over the sides. Refrigerate until serving.

Crab Cakes III

Ingredients

4 pounds crabmeat
1 egg
1 tablespoon lemon zest
1/8 teaspoon Old Bay Seasoning
TM
2 tablespoons fresh basil,
chopped
1 cup saltine crackers, crushed
1 cup mayonnaise
4 tablespoons vegetable oil

3 egg yolks
1/8 teaspoon Old Bay Seasoning
TM
3 ounces fresh lime juice
2 tablespoons chopped fresh
cilantro
salt and pepper to taste
1 3/4 cups vegetable oil

Directions

In a large mixing bowl, combine crabmeat, 1 egg, lemon zest, Old Bay Seasoning, chopped basil, crushed crackers and mayonnaise. Mix thoroughly.

Form 5 ounce patties out of the crab mixture (should make about 16 patties), and chill until cold before cooking.

In a skillet, heat 4 tablespoons of oil over medium heat. Saute the crab cakes for 4 minutes on each side or until golden brown.

For the sauce, in a blender place the egg yolks, Old Bay Seasoning, lime juice, cilantro, salt and pepper. Blend for 10 seconds. Keeping the blender running, slowly drizzle the oil into the blender. Blend until sauce is creamy.

Luscious Lemon Layer Cake

Ingredients

1 (9 ounce) package yellow cake mix

FILLING:

3 tablespoons sugar

3/4 teaspoon butter or margarine, softened

1/4 teaspoon grated lemon peel

1 drop yellow food coloring

4 1/2 teaspoons lemon juice

FROSTING:

3 tablespoons butter or margarine, softened

1 1/2 cups confectioners' sugar

1 teaspoon lemon juice

1 teaspoon finely grated lemon peel

peel

1 tablespoon milk

Directions

Prepare cake mix according to package directions; pour into a greased 9-in. square baking pan. Bake at 350 degrees F for 18-20 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

For filling, combine the sugar, cornstarch and salt in a saucepan. Gradually stir in water until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from heat; stir in butter, lemon peel and food coloring if desired. Gradually stir in lemon juice. Cool completely.

For frosting, in a mixing bowl, beat butter until fluffy. Gradually add confectioners' sugar. Add lemon juice, peel and enough milk to achieve spreading consistency.

To assemble, cut cake in half. Trim outside edges. Place one half on a serving plate. Spread with the lemon filling. Top with remaining cake; spread with frosting.

Orange-Cranberry Upside-Down Cake

Ingredients

1 cup packed brown sugar
2 tablespoons butter, melted
2 cups fresh cranberries, halved
2 medium navel oranges, peeled
and chopped
BATTER:
3/4 cup shortening
1 1/4 cups sugar
2 eggs
2 teaspoons grated orange peel
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup evaporated milk
1/2 cup orange juice

Directions

Combine the brown sugar and butter; spread evenly into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with cranberries and oranges; set aside.

In a mixing bowl, cream shortening and sugar. Beat in eggs and orange peel. Combine the flour, baking powder, salt and baking soda; add to creamed mixture alternately with milk and orange juice. Spread over cranberry mixture.

Bake at 375 degrees F for 35-40 minutes or until a toothpick inserted into the cake comes out clean. Run a knife around edges of pan; immediately invert onto a serving plate. Serve warm.

Ukrainian Sour Cream Poppy Seed Cake

Ingredients

1/2 cup poppy seeds
3 eggs
1 1/2 cups white sugar
1 1/2 cups sour cream
1 1/2 teaspoons vanilla extract
2 1/4 cups cake flour
3 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt

1/2 cup white sugar
2 tablespoons cornstarch
1 pinch salt
1/2 teaspoon grated lemon zest
1/3 cup lemon juice
1/3 cup water
1/3 cup orange juice
2 tablespoons butter
3 egg yolks, beaten

Directions

Pour boiling water over the poppy seeds and drain well over a fine sieve. If necessary, repeat this washing. Spread the poppy seeds on a tea towel or brown paper and let dry overnight.

Preheat oven to 350 degrees F (175 degrees C). Butter 2 (9 inch) pans, and line bottoms with parchment paper. Sift together the flour, baking powder, baking soda and 1/4 teaspoon salt. Set aside.

In a large bowl, beat the eggs and 1 1/2 cups sugar until thick and lemon colored. Beat in the sour cream and vanilla. Sift the flour mixture, and gently fold it into the egg mixture, along with the poppy seeds. Pour batter into prepared pans.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make the Lemon Filling: In a saucepan, mix together 1/2 cup sugar, cornstarch and pinch of salt. Stir in lemon zest, lemon juice, water, orange juice and butter. Cook, stirring constantly, until mixture thickens. Place egg yolks in a medium bowl. Slowly whisk 1/2 cup of hot mixture into egg yolks. Slowly pour the egg yolk mixture back to remaining milk mixture, whisking constantly. Cook, stirring constantly, for 5 minutes, or until thickened.

Sesame Pound Cake

Ingredients

1 cup butter (no substitutes),
softened
1 cup sugar
4 eggs
1/2 cup milk
1 teaspoon vanilla extract
1 teaspoon grated lemon peel
1/3 cup sesame seeds, toasted,
divided
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
Fresh fruit

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs, one at a time. Combine milk, vanilla and lemon peel; set aside. Reserve 1 tablespoon sesame seeds. Combine remaining sesame seeds with flour, baking powder and salt. Add dry ingredients to creamed mixture alternately with milk mixture; mix well. Pour into a greased and floured 9-in. x 5-in. x 3-in. loaf pan. Sprinkle with reserved sesame seeds. Bake at 325 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes; remove to a wire rack to cool completely. Serve with fruit if desired.

Cream Cake with Bing Cherry Sauce

Ingredients

1 (18.25 ounce) package white cake mix

2 cups milk
1/2 cup white sugar
1/8 teaspoon salt
2 tablespoons cornstarch
1 egg, beaten
1 tablespoon butter
1 1/2 tablespoons vanilla extract

1 pint heavy cream
1 teaspoon vanilla extract
1/4 cup white sugar
2 (1 ounce) squares semisweet chocolate

1 (15 ounce) can pitted Bing cherries, juice reserved
1 tablespoon cornstarch
1/4 cup water

Directions

Prepare and bake cake mix according to manufacturers instructions for two 9 inch layers.

While the cake is baking, make the filling. Put milk into a saucepan over medium heat. whisk together the sugar, salt and cornstarch, stir into the milk. Add the egg, and bring the mixture to a boil, stirring constantly. When the mixture thickens, remove from heat and stir in the butter and vanilla. Pour into a dish. Place plastic wrap directly onto the surface of the pudding, and refrigerate until cool.

Make the frosting after the cake and pudding are cooled. To make the frosting, combine the heavy cream, sugar and vanilla. Whip until stiff.

Using a serrated knife, cut each cake layer in half horizontally. spread the filling between the layers. Frost with the whipped cream frosting. using a vegetable peeler, carve chocolate curls off of the chocolate bar directly onto the cake. If this does not work well for you, you can use a cheese grater to shave the chocolate, then sprinkle over the cake. Refrigerate the cake for at least 3 hours.

To make the sauce, pour the cherry juice into a small saucepan. Bring to a boil over high heat, then dissolve the cornstarch in 1/4 cup of water, and stir into the boiling cherry juice. Cook and stir until the sauce returns to a boil, thickens, and clears. Stir the cherries into the sauce. Serve warm or cold.

Coco-Cola Cake IV

Ingredients

2 1/2 cups white sugar
2 cups all-purpose flour
1/2 cup shortening
1/2 cup butter
3 tablespoons unsweetened cocoa powder
1 cup cola-flavored carbonated beverage
1/2 teaspoon baking soda
1/2 cup buttermilk
2 eggs, beaten
1 teaspoon vanilla extract
1 cup sour cream
1/2 cup butter
6 tablespoons cola-flavored carbonated beverage
3 tablespoons unsweetened cocoa powder
4 cups confectioners' sugar
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium saucepan, combine 1/2 cup shortening, 1/2 cup butter, 3 tablespoons cocoa and 1 cup cola. Bring to a rapid boil and remove from heat.

In a large bowl, mix together the sugar and flour. Pour in the cola mixture and blend with a mixer. In a medium bowl, dissolve the baking soda in the buttermilk and add eggs, vanilla and sour cream. Mix well and then stir into the batter. Beat for 2 to 3 minutes.

Pour batter into prepared 9x13 inch pan. Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean.

To make the Frosting: In a medium saucepan, combine 1/2 butter, 6 tablespoons cola, and 3 tablespoons cocoa. Bring to a boil, stirring constantly. When smooth, remove from heat and add confectioners' sugar and nuts. Beat until smooth, then pour over cake while both frosting and cake is still hot.

Scrumptious Chocolate Cake

Ingredients

1/2 cup margarine
1/2 cup vegetable oil
4 tablespoons unsweetened cocoa powder
1 cup water
2 cups all-purpose flour
2 cups white sugar
1/2 cup buttermilk
2 eggs
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1/4 teaspoon baking soda

1/2 cup margarine
4 tablespoons unsweetened cocoa powder
5 tablespoons milk
1 1/2 teaspoons vanilla extract
4 cups confectioners' sugar
1 cup crunchy peanut butter

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour a 9x13 inch pan.

In a saucepan, combine 1/2 cup margarine, oil, 4 tablespoons cocoa and water. Bring to a boil over medium high heat, stirring often. Set aside.

In a large bowl, sift together the flour and sugar. Make a well in the center, and pour in the cocoa mixture. Stir until smooth. Mix in the buttermilk, 2 teaspoons vanilla, cinnamon, baking soda and eggs.

Pour batter into prepared pan. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool slightly before frosting.

For the Frosting: In a large saucepan, combine 1/2 cup margarine, 4 tablespoons cocoa and 5 tablespoons milk. Bring to a boil, stirring often. Remove from heat. Stir in confectioners' sugar, peanut butter and 1 1/2 teaspoons vanilla. Beat until the icing is blended. Pour over warm cake.

Cold Oven Pound Cake

Ingredients

1 cup margarine
1/2 cup shortening
3 cups white sugar
3 eggs
1 1/2 teaspoons vanilla extract
1 cup milk
3 cups all-purpose flour

Directions

Do not preheat oven. Grease and flour a 10 inch tube pan.

In a large bowl, cream together the margarine, shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour alternately with the milk. Pour batter into prepared pan.

Place cake in cold oven, then set the temperature to 300 degrees F (150 degrees C). Bake for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Coconut Cake II

Ingredients

2 cups white sugar
3/4 cup shortening
3 egg yolks
1 cup milk
2 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
1 cup flaked coconut
1 teaspoon vanilla extract
3 egg whites, beaten stiff
6 tablespoons all-purpose flour
1 cup milk
1 cup white sugar
1/2 cup butter
1/2 cup shortening
1 teaspoon vanilla extract

Directions

In a large bowl, cream together 2 cups sugar and 3/4 cup shortening. Add 3 egg yolks, and beat well.

Chop coconut fine in a food processor; whisk together with flour and baking powder. Stir these ingredients alternately with 1 cup milk into the creamed mixture; beat well. Stir in 1 teaspoon vanilla. Lastly, fold in whipped egg whites.

Grease and flour either two 9 inch layer pans, or one 9 x 13 inch pan. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for about 30 minutes for 2 layers, about 45 minutes for 9 x 13 inch pan. Check with toothpick, and by touching lightly in the center (it should spring back when done).

To Make White Frosting: Shake 6 tablespoons flour and one cup milk in a jar. In a saucepan, cook mixture until thick, stirring constantly. Cool.

Beat 1 cup sugar, butter or margarine, and 1/2 cup shortening until smooth and fluffy with mixer. Add cooled flour and milk mixture, and beat well. Stir in 1 teaspoon vanilla.

Pumpkin Funnel Cakes

Ingredients

1 quart oil for frying
1 1/2 cups all-purpose flour
1/4 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/4 teaspoon salt
1 egg
1/4 cup packed brown sugar
3/4 cup canned pumpkin puree
1 cup milk
3/4 teaspoon pumpkin pie spice
1/2 cup confectioners' sugar for dusting

Directions

Pour the oil into a deep pot or deep skillet, and heat to 375 degrees F (190 degrees C).

Sift together the flour, baking powder, baking soda, cinnamon, salt, and pumpkin pie spice in a mixing bowl.

Beat the egg, brown sugar, pumpkin puree, and milk together in a large bowl until well blended. Gradually add the flour mixture, stirring until the mixture is smooth.

Using your finger to close the opening, pour 1/2 cup batter into a funnel with a 1/2 inch wide spout. Release your finger, and drizzle the batter into the hot oil using a circular motion to make 4 to 6 inch circle, and then cross over the circle to make a spiral pattern. Cook until golden brown. Turn the cake over to cook the bottom side. Use a slotted spoon to remove from the oil, and drain on paper towels. Cool 5 minutes, and dust generously with confectioners' sugar.

Coco-Cola Cake II

Ingredients

2 cups all-purpose flour
2 eggs
2 cups white sugar
1 teaspoon baking soda
1 teaspoon vanilla extract
1 cup butter
1 1/2 cups miniature
marshmallows
3 tablespoons unsweetened
cocoa powder
1 cup cola-flavored carbonated
beverage
1/2 cup buttermilk
1/2 cup butter
2 tablespoons unsweetened
cocoa powder
6 tablespoons cola-flavored
carbonated beverage
4 cups confectioners' sugar
1 cup chopped pecans

Directions

Combine flour and white sugar in mixing bowl. Heat 1 cup butter, 3 tablespoons cocoa, and 1 cup cola soft drink to boiling and pour over the flour and sugar. Mix thoroughly.

Add buttermilk, eggs, baking soda, vanilla, and marshmallows and mix well.

Bake in a prepared 9 by 13 inch pan for 40 minutes at 350 degrees F (175 degrees C).

While still hot, frost with Coco Cola Frosting: Combine 1/2 cup butter or margarine, 2 tablespoons cocoa and 6 tablespoons cola soft drink and heat to boiling. Pour over 4 cups confectioners' sugar and mix well. Mix in chopped nuts and spread over hot cake.

Apple Walnut Cake

Ingredients

2 cups white sugar
1/2 pound butter
3 eggs
3 cups sifted all-purpose flour
1 1/2 teaspoons salt
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
2 teaspoons vanilla extract
1 cup chopped walnuts
3 cups sliced Macintosh apples

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour one 10 inch tube pan.

Cream together the butter and sugar. Add eggs one at a time beating well after each addition. Set aside.

Sift together the flour, salt, baking soda, cinnamon and nutmeg. Add to wet ingredients and mix well.

Stir in vanilla, walnuts and apples. Mix well and pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for approximately 1 hour or until toothpick inserted in center comes out clean. Set aside to cool. Slide knife along outer edges to release bottom of tube pan. Slide knife along bottom of tube pan and inner tube to release cake.

Blueberry Upside-Down Cake

Ingredients

2 cups fresh blueberries
1/2 cup white sugar
2 tablespoons all-purpose flour
2 tablespoons grated lemon zest

1/2 cup butter, softened
1 cup white sugar
3 eggs
1 teaspoon almond extract
1 tablespoon grated lemon zest
3/4 cup milk
2 cups all-purpose flour
4 teaspoons baking powder
1/2 cup slivered almonds, toasted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan. In a medium bowl, combine blueberries, 1/2 cup sugar, 2 tablespoons flour and 2 tablespoons grated lemon zest. Toss to coat berries, then pour into the prepared pan.

In a large bowl, cream together the butter and 1 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the almond extract and 1 tablespoon grated lemon zest. Stir together 2 cups flour and the baking powder. Beat into butter mixture alternately with the milk, mixing just until incorporated. Pour batter over the berries in the pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Place serving plate over the top of the pan and carefully invert cake and plate together, so that the berries end up on top. Carefully unlock the buckle on the side of the pan and remove. Sprinkle toasted almonds on top of cake and serve warm.

Carrot Cake XI

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons ground cinnamon
2 cups white sugar
4 eggs
1 1/3 cups vegetable oil
4 cups grated carrots
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, baking soda, salt and cinnamon. Set aside.

In a large bowl, mix together the sugar and eggs until thick and pale. Stir in the oil, then gradually mix in the sifted dry ingredients. Fold in the carrots and nuts. Spread evenly into the prepared pan.

Bake for 40 to 45 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. When cool, frost with your favorite Cream Cheese Frosting.

Lord Baltimore Cake

Ingredients

2 3/4 cups cake flour
1 tablespoon baking powder
1 1/4 teaspoons salt
2/3 cup butter, softened
2 cups white sugar
7 egg yolks
1 1/4 cups milk
2 teaspoons vanilla extract
1/2 cup crushed macaroon cookies
1/2 cup chopped pecans
1/4 cup chopped blanched almonds
12 candied cherries, quartered
2 teaspoons lemon juice
1 teaspoon orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round layer cake pans.

In small bowl combine flour, baking powder and salt. In another small mixer bowl beat egg yolks until thick and lemon colored; set aside.

In large mixer bowl combine butter and sugar. Beat until very light and fluffy, scraping bowl occasionally. Beat in egg yolks. With mixer at low speed add dry ingredients alternately with milk and vanilla, starting and ending with dry ingredients. Divide evenly among prepared pans. Spread to edges.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes, until golden. Let cool in pans for 10 minutes. Turn out onto wire racks to cool completely.

Make Seven Minute Frosting (see footnote). Remove one third of the Seven Minute Frosting and place it in a mixing bowl with the macaroon crumbs, pecans, almonds, cherries, lemon juice, and orange rind. Fold together until thoroughly blended. Use this mixture as the filling between the three cake layers, and use the remaining 2/3 of the frosting to cover the tops and sides of the cake.

Chocolate Cherry Chip Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 cup strong brewed coffee
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 (10 ounce) jar maraschino cherries, drained
2 cups miniature semisweet chocolate chips

1/2 cup butter, softened
4 cups confectioners' sugar
1/2 teaspoon salt
2 tablespoons vanilla extract
4 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix flour, sugar, cocoa, baking powder, soda and salt.

Add eggs, coffee, milk, oil and vanilla. Beat until smooth (batter will be thin).

Fold in cherries and chocolate chips. Pour batter into 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes or until toothpick inserted into middle comes out clean. It's best to leave it in the pan, because the chips and the cherries sort of sink to the bottom and solidify and will stick big time! Frost with white buttercream.

For the frosting: In a large bowl, combine butter, confectioners sugar, 1/2 teaspoon salt and vanilla. Cream with an electric mixer. Add milk by the tablespoon until frosting is smooth.

Dump Cake V

Ingredients

1 (21 ounce) can cherry pie filling
1 (20 ounce) can crushed
pineapple, drained
1 (18.25 ounce) package yellow
cake mix
1 cup margarine, melted
1 cup flaked coconut
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In the prepared dish, layer the cherry pie filling and the drained pineapple. Sprinkle the dry cake mix over the top, covering evenly. Pour the melted margarine over the cake mix, and sprinkle the top with the coconut and chopped walnuts.

Bake 50 to 60 minutes in the preheated oven, until browned and bubbly.

Banana Split Cake IV

Ingredients

2 cups graham cracker crumbs
1/2 cup butter, melted
1 (8 ounce) package cream cheese
1/4 cup butter, softened
3 cups confectioners' sugar
4 bananas
1 (20 ounce) can crushed pineapple, drained
1 quart strawberries, stemmed and quartered
1 1/2 cups sugar free strawberry glaze
1 (12 ounce) container lite frozen whipped topping, thawed
1 (10 ounce) jar maraschino cherries, drained and quartered

Directions

In a medium bowl, mix together the graham cracker crumbs and melted butter. Press into the bottom of a 9x13 inch baking pan. Chill to set.

In a large bowl, mix together the cream cheese, butter and confectioners' sugar until smooth and creamy. Spread over the chilled graham cracker crust. Arrange the sliced bananas over the cream cheese mixture. Then cover with the drained crushed pineapple. Place strawberries cut side down over the pineapple layer, then coat with the strawberry glaze. Spread the whipped topping over the strawberry layer, decorate with maraschino cherries and sprinkle with chopped nuts.

Refrigerate at least 4 hours before serving.

Herman Coffee Cake

Ingredients

1 cup sourdough starter
1 cup white sugar
2 cups self-rising flour
1/2 teaspoon salt
2 teaspoons ground cinnamon
2/3 cup vegetable oil
2 eggs
1 cup raisins or dates
1 cup chopped walnuts
1 tablespoon honey (optional)
1 cup packed brown sugar
1 teaspoon all-purpose flour
1 teaspoon ground cinnamon
1/4 cup chopped walnuts
1/2 cup butter
1 cup sifted confectioners' sugar
2 tablespoons butter, melted
2 tablespoons milk

Directions

To Make Starter: Mix 2 cups flour, 1/4 cup sugar, 2 cups warm water, 1/4 ounce yeast in a bowl, cover and let stand over night (cover should be loose). Refrigerate and stir daily. On fifth day feed Herman one cup flour, 1 cup milk and 1/2 cup sugar; stir and refrigerate. Stir daily until 10th day. On 10th day remove 1 cup starter and feed as on fifth day.

Preheat oven to 350 degrees F (175 degrees C). Grease four 8 inch pans or three 9 inch pans.

Mix together 1 cup starter, white sugar, self rising flour, salt, 2 teaspoons cinnamon, oil, eggs, raisins, 1 cup chopped nuts, honey (optional). Stir until combined. Pour into prepared pans. Top with sugar-nut topping.

Dot with 1/2 cup butter or margarine and bake at 350 degrees F (175 degrees C) for 15 minutes. Remove cakes from oven and pour glaze over still-warm cakes.

To Make Sugar-Nut Topping: Mix together 1 cup brown sugar, 1 teaspoon flour, 1 teaspoon cinnamon, 1/4 cup chopped nuts.

To Make Glaze: Combine 1 cup sifted confectioners' sugar, 2 tablespoons melted margarine, 2 tablespoons milk. Use immediately to glaze cake.

Jamaica Cake

Ingredients

2 cups white sugar
1 1/2 cups vegetable oil
1 1/2 cups chopped pecans
3 cups all-purpose flour
2 bananas, peeled and diced
3 eggs
1 (20 ounce) can crushed
pineapple with juice
1 teaspoon vanilla extract
1 teaspoon salt
1 teaspoon baking soda

Directions

Mix together sugar, vegetable oil, pecans, flour, and bananas in a 13 x 9 inch pan. Stir in the eggs, pineapple (with juice), vanilla, salt and baking soda. Mix well. Do not mash the bananas.

Bake in a preheated 350 degrees F (175 degrees C) oven for 60 minutes or until cake tests done.

Potluck Chocolate Cake

Ingredients

1 cup butter or margarine
1 cup water
1/4 cup baking cocoa
2 cups all-purpose flour
2 cups sugar
1/2 teaspoon salt
1/2 cup sour cream
2 eggs
1 teaspoon baking soda

FROSTING:
1/2 cup butter, softened
3 3/4 cups confectioners' sugar
1/4 cup baking cocoa
1 teaspoon vanilla extract
6 tablespoons milk
1/2 cup chopped walnuts, toasted

Directions

In a saucepan, bring butter, water and cocoa to a boil; whisk until smooth. Cool to room temperature. In a mixing bowl, combine flour, sugar and salt. Add cocoa mixture; beat on low speed just until combined. Add sour cream, eggs and baking soda; blend until smooth. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. For frosting, in a mixing bowl, cream butter. Combine the confectioners' sugar and cocoa; gradually add to butter. Beat in the vanilla and enough milk to achieve spreading consistency. Frost the cake. Sprinkle with nuts. Refrigerate until serving.

Johnny Cake

Ingredients

1 cup yellow cornmeal
2 tablespoons whole wheat flour
1/2 teaspoon salt
1 tablespoon white sugar
1 teaspoon baking powder
1 1/2 tablespoons shortening,
melted
1 cup boiling milk
1 egg, separated

Directions

Preheat oven to 275 degrees F (135 degrees C). Lightly grease a 9x9 inch baking pan.

Sift cornmeal and flour together and spread thinly on a baking sheet. Bake in preheated oven until lightly brown, about 10 minutes. Let cool. Raise oven temperature to 400 degrees F (200 degrees C).

In a large bowl, combine cornmeal mixture, salt, sugar and baking powder. Pour in shortening and milk; stir to blend.

In a separate large bowl, beat egg white until stiff. In a third bowl, beat egg yolk then fold into egg white. Gently stir flour mixture into beaten egg. Pour into prepared baking pan.

Bake in preheated oven for 45 to 50 minutes, until golden brown.

Grandma's Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 1/2 cups milk
8 tablespoons all-purpose flour
1 1/4 cups butter
5 tablespoons shortening
1 1/2 cups white sugar
1 teaspoon vanilla extract
1/4 cup unsweetened cocoa
powder
1 pinch salt
1 cup white sugar
1/4 cup milk
1/4 cup butter

Directions

Bake chocolate cake mix according to package directions for two 9 inch layers. Let cakes cool then split layers in half.

In a saucepan mix 1-1/2 cups milk with 8 tablespoons flour, cook until thick and set aside to cool.

Beat 1 1/4 cup of butter and 5 tablespoons shortening until fluffy. Add 1-1/2 cups sugar and mix well. Stir in the flour mixture. Beat until mixture stands in peaks. Stir in vanilla.

Spread this mixture between the cake layers and refrigerate for 2 hours.

In a saucepan combine cocoa, 1 cup sugar, salt, 1/4 cup milk, and 1/4 cup butter. Cook over low heat and bring to a boil. Boil mixture for one minute, do not stir. Remove from heat and add 1 teaspoon vanilla and beat until thick, this may take a few minutes. Once thick pour mixture over cooled cake and let drizzle down sides of cake and over top. Keep cake refrigerated.

Toffee Bar Cake

Ingredients

2 cups brown sugar
2 cups all-purpose flour
1/2 cup butter, softened
1 egg, beaten
1 teaspoon baking soda
1 cup milk
1 teaspoon vanilla extract
1 teaspoon salt
1 cup chopped walnuts
2 (6 ounce) packages toffee
baking bits

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine brown sugar, flour and butter; mix on low speed with an electric mixer until crumbly. Remove 1 cup of crumb mixture and set aside to be used for topping. To the remainder, add egg, baking soda, milk, vanilla and salt. Batter will be thin; pour into prepared pan. Sprinkle top with chopped walnuts, toffee bits and reserved crumb mixture.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Ruthie Cheese Cake

Ingredients

16 ounces cream cheese
1 cup milk
1 cup white sugar
2 tablespoons cornstarch
1 teaspoon vanilla extract
4 eggs
1/2 teaspoon ground cinnamon,
or to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch square pan.

Place the cream cheese, milk, sugar, corn starch and vanilla in a blender and puree. Add the eggs one at a time after the last egg has been added blend mixture for 7 minutes. Pour batter into the prepared pan and sprinkle top with cinnamon.

Bake at 350 degrees F (175 degrees C) for 1 hour. Let cheese cake cool in oven for one hour. Then place in the refrigerator for at least 3 to 4 hours before serving.

Raisin Carrot Cake

Ingredients

1 cup raisins
2 cups all-purpose flour, divided
2 cups packed brown sugar
2 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon baking soda
1 teaspoon salt
3/4 cup vegetable oil
4 eggs
3 cups grated carrots
FROSTING:
1 (8 ounce) package cream
cheese, softened
1/2 cup butter, softened
1 teaspoon orange juice
1 teaspoon vanilla extract
3 3/4 cups confectioners' sugar

Directions

Toss raisins with 2 tablespoons flour; set aside. In a large mixing bowl, combine the brown sugar, baking powder, cinnamon, baking soda, salt and remaining flour. Add oil and eggs; beat well. Stir in carrots and reserved raisins.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 325 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a large mixing bowl, beat cream cheese and butter until smooth. Beat in orange juice and vanilla. Gradually add confectioners' sugar; beat until light and fluffy. Spread over cake. Store in the refrigerator.

Six Egg Pound Cake

Ingredients

1 1/2 cups butter
6 eggs
3 cups all-purpose flour
2 1/2 cups white sugar
3 teaspoons baking powder
1/2 teaspoon salt
1 1/2 teaspoons vanilla extract
3/4 cup milk

Directions

Grease and flour a tube or Bundt pan. Do not preheat oven.

In a medium bowl, mix flour, baking powder and salt. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, mixing well each time. add vanilla.

Add flour mixture alternately with milk. Beat until smooth. Pour batter into tube or Bundt pan.

Place cake into cold oven, set the temperature to 350 degrees F (175 degrees C) and bake for 60 to 90 minutes, or until toothpick inserted into center of cake comes out clean.

Top with confectioners sugar or glaze.

Dark Chocolate Orange Cake

Ingredients

10 tablespoons butter, softened
1 1/2 cups white sugar
4 eggs
2/3 cup sour cream
1 teaspoon vanilla extract
2 tablespoons grated orange zest
2 cups all-purpose flour
2/3 cup unsweetened cocoa powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1/2 cup chopped almonds

Directions

In a bowl, cream the butter with the sugar. Beat in the eggs, then the sour cream, vanilla and orange rind.

In another bowl, stir together the flour, cocoa, baking soda and salt. Beat into the creamed mixture just until incorporated and then stir in the almonds.

Turn the batter into a greased and floured tube pan. Bake in a 350 degrees F (175 degree C) oven for 1 hour, or until it tests done with a toothpick. Let cool on a rack. Makes 16 servings.

Prune Mocha Cake

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
2 eggs
1 cup prunes, cooked and chopped
2 cups all-purpose flour
1 cup buttermilk
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
6 tablespoons butter
1 egg yolk
3 cups confectioners' sugar
1 1/2 tablespoons unsweetened cocoa powder
1 teaspoon ground cinnamon
1 1/2 tablespoons strong brewed coffee

Directions

In a large bowl, cream the white sugar and shortening until light and fluffy. Beat the eggs, and add to the sugar mixture. Add the prunes.

In another bowl, sift the flour, soda, baking powder, 1 teaspoon cinnamon, nutmeg, and salt. Add these dry ingredients alternately with the buttermilk to the sugar mixture.

Pour the batter into 2 greased and floured 9 inch layer pans. Bake at 375 degrees F (190 degrees C) for about 30 minutes. Cool.

To Make the Mocha Icing: Begin by creaming the butter. Blend in the egg yolk. Sift the confectioners' sugar, cocoa, and 1 teaspoon cinnamon together. Add this sugar mixture alternately with the hot coffee to the creamed butter. Frost the cooled cake.

Harvey Wallbanger Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs
1/2 cup vegetable oil
5 fluid ounces Galliano liqueur
2 fluid ounces vodka
1/2 cup orange juice
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

Combine cake mix and pudding mix in a large bowl. Blend in eggs, vegetable oil, 4 ounces Galliano, 1 ounce vodka, and 4 ounces orange juice. Mix batter until smooth and thick and pour into prepared pan.

Bake at 350 degrees for 45 minutes. Let cake cool in pan for 10 minutes then remove and place on cooling rack. Spoon glaze over cake while it is still warm.

To Make Glaze: Combine the remaining 1 ounce Galliano, 1 ounce vodka, and 1 ounce orange juice with the confectioner's sugar and blend until smooth. Spoon glaze over warm cake.

Absolutely Delicious 'Scratch' Cake!

Ingredients

1 (18.25 ounce) package yellow cake mix
4 cups ricotta cheese
4 eggs
4 teaspoons vanilla extract
1 teaspoon ground cinnamon
1 (16 ounce) package frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan.

Make cake batter as directed on box. Pour into prepared pan.

Mix together ricotta, eggs, vanilla, and cinnamon or lemon juice. Pour mixture over cake batter, but do not mix it in.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Old-Fashioned Banana Cake

Ingredients

3 cups all-purpose flour
2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon baking soda
3 eggs, lightly beaten
1 1/2 cups canola oil
1 1/2 teaspoons vanilla extract
1 (8 ounce) can unsweetened crushed pineapple, undrained
2 cups banana, diced
1 (10 ounce) jar maraschino cherries, drained
1 cup chopped walnuts
1 1/2 teaspoons confectioners' sugar

Directions

In a large mixing bowl, combine the first six ingredients. In a small bowl, combine the eggs, oil and vanilla. Beat into dry ingredients just until combined (batter will be thick). Stir in pineapple. Fold in the bananas, cherries and walnuts.

Transfer to a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Cinnamon Coffee Cake III

Ingredients

1/2 cup shortening
1 cup white sugar
2 eggs
1 (8 ounce) container sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt

1/2 cup brown sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream and vanilla. Beat in the flour mixture, just until incorporated. Pour half of batter into prepared pan. In a small bowl, combine brown sugar and cinnamon. Sprinkle half of mixture over batter. Add remainder of batter and sprinkle with rest of topping. With the tip of a knife, swirl lightly through the batter.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Banana Upside-Down Cake

Ingredients

1/2 cup packed brown sugar
2 tablespoons lemon juice,
divided
1 tablespoon butter or margarine
1/2 cup pecan halves
2 medium firm bananas, sliced
CAKE:
1 1/2 cups all-purpose flour
1/2 cup sugar
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1/4 cup cold butter or margarine
1 cup plain yogurt
2 eggs, beaten
2 teaspoons grated lemon peel
1 teaspoon vanilla extract
Whipped cream

Directions

In a small saucepan, combine brown sugar, 1 tablespoon of lemon juice and butter; bring to a boil. Reduce heat to medium; cook without stirring until sugar is dissolved. Pour into a greased 9-in. springform pan. Arrange pecans on top with flat side up. Pour remaining lemon juice into a small bowl; add bananas and stir carefully. Drain. Arrange bananas in a circular pattern over the pecans; set aside. In a large bowl, combine flour, sugar, baking soda, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. Combine yogurt, eggs, lemon peel and vanilla; stir into the dry ingredients just until moistened. Spoon over bananas. Bake at 375 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes. Run a knife around edge of pan; invert cake onto a serving plate. Serve with whipped cream if desired.

Pumpkin Cake I

Ingredients

2 1/2 cups pumpkin
1 cup evaporated milk
2 eggs
1/2 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1 (18.25 ounce) package yellow cake mix
1/2 cup butter, melted
1 cup pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl, mix together the pumpkin, evaporated milk, eggs, sugar, cinnamon, nutmeg, cloves and ginger. Transfer to the baking dish. Sprinkle the cake mix over the pumpkin mixture. Drizzle with melted butter. Top with pecans.

Bake 50 minutes in the preheated oven.

Orange Nut Raisin Cake

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
1 cup butter
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1/2 cup chopped walnuts
4 eggs
1/2 cup raisins
1/2 cup orange juice
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 10 inch bundt pan.

In a small bowl, mix flour, salt and baking powder. In another small bowl, mix the chopped nuts and raisins and coat them together with about 1 tablespoon of flour. This is to ensure that the nuts and raisins do not sink to the bottom of the cake while it is baking.

In a large bowl, cream together the sugar and the butter or margarine. Add the eggs one at a time and beat for 1-2 minutes at low speed. Stir in the vanilla extract. Add the flour mixture and the orange juice alternately to the butter mixture and beat until everything is mixed thoroughly. Mix the nuts and raisins mixture into the batter. Pour the batter into a greased and floured 10 inch bundt pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick inserted in the center comes out clean. Let cake cool before slicing and serving.

Cranberry Layer Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 1/3 cups water
1/3 cup vegetable oil
3 eggs
1 tablespoon grated orange peel
1 cup fresh or frozen cranberries, thawed and coarsely chopped
1 cup finely chopped walnuts
CREAM CHEESE FROSTING:
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 teaspoon vanilla extract
1/2 teaspoon grated orange peel
3 1/2 cups confectioners' sugar
1/4 cup finely chopped walnuts

Directions

In a large mixing bowl, combine the first five ingredients; mix well. Stir in the cranberries and walnuts. Pour into two greased 9-in. round baking pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a small mixing bowl, beat cream cheese, butter, vanilla and orange peel until blended. Gradually beat in confectioners' sugar. Spread between layers and over top and sides of cake. Sprinkle with walnuts.

Cranberry Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 egg whites
1/4 cup cranberry applesauce
1 (8 ounce) package cream cheese
1 (8 ounce) container frozen whipped topping, thawed
1/4 cup white sugar
1 1/4 cups water
1 (16 ounce) can whole cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour the bottom and sides of two 9 inch round cake pans.

In a large mixing bowl combine the cake mix, egg whites, water and cranberry apple sauce. Mix on low speed until batter is moist. Then mix on medium speed for 2 minutes. Pour batter into the prepared pans.

Bake cake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cake is done when a toothpick inserted near the center comes out clean. Cool cakes on wire racks in pans for 10 minutes. Remove cakes from pans and let finish cooling on racks.

To Make Frosting: In a medium sized bowl, beat the softened cream cheese, sugar and 1/2 of the whipped topping until smooth. Fold in the cranberry sauce and the remaining whipped topping. Refrigerate frosting until chilled. When cakes have cooled, frost the center and top of cake only. The frosting will be very soft.

Chocolate Mocha Cake I

Ingredients

2 cups all-purpose flour
2 cups white sugar
2/3 cup unsweetened cocoa powder
1/2 cup vegetable oil
2 eggs
1 cup buttermilk
2 teaspoons baking soda
1/2 teaspoon salt
1 teaspoon baking powder
1 tablespoon instant coffee powder
1 cup hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round cake pans.

Measure flour, sugar, cocoa, oil, eggs, buttermilk, baking powder, soda, and salt into a mixing bowl. Dissolve instant coffee in hot water, and add to mixing bowl. Beat at medium speed for 2 minutes until smooth; batter will be thin. Pour into prepared pans.

Bake for 30 to 35 minutes, or until an inserted wooden pick comes out clean. Cool in pans for 10 minutes, and then turn out onto racks to cool completely.

Frost cooled cake with Coffee Icing. After frosting, melt some semisweet chocolate baking squares or chips in a double boiler. Drizzle chocolate around top outside edges letting it run down sides, or over top of cake.

Deb's Millionaire Cake

Ingredients

1 (18.25 ounce) package moist white cake mix
1/2 cup butter
1/2 cup water
1 pound semisweet chocolate chips
1 cup peanut butter

Directions

Bake white cake mix according to package directions for one 9x13 inch cake. Using the handle of a wooden spoon, poke holes down through the warm cake to the bottom of the pan. Holes should be at approximately 1 inch intervals.

In a large saucepan over low heat, melt the butter with the water. Stir in the chocolate chips, mixing constantly until they are melted. Mix in the peanut butter, and stir until smooth. Remove from heat.

Pour the warm chocolate peanut butter mixture over the cake, smoothing the surface and gently pressing it into the poked holes. Refrigerate for 3 hours before serving.

Hazelnut Crumb Coffee Cake

Ingredients

2 tablespoons all-purpose flour
1/4 cup packed brown sugar
2 tablespoons cold butter or margarine
1/4 cup finely chopped hazelnuts
BATTER:
1 (1 ounce) square semisweet chocolate
1 cup all-purpose flour
1/2 cup sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup sour cream
1/4 cup butter or margarine, softened
1 egg, beaten

Directions

In a small bowl, combine the flour and sugar; cut in butter until crumbly. Stir in nuts; set aside. In a small saucepan, melt chocolate over low heat. Stir until smooth; cool. In a small mixing bowl, combine the flour, sugar, baking soda and salt. Add the sour cream, butter and egg; beat until well mixed. Remove 1 cup of batter; stir in chocolate.

Spread the remaining batter into a greased 8-in. square baking dish; spoon chocolate batter over the top. Cut through batters with a knife to swirl. Sprinkle with reserved nut topping. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Lazy Dazy Cake I

Ingredients

4 eggs
2 cups white sugar
2 cups all-purpose flour
2 teaspoons baking powder
1 pinch salt
2 tablespoons butter
1 cup milk

1 cup packed brown sugar
1 cup flaked coconut
6 tablespoons butter
4 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together flour, salt and baking powder. Set aside.

In a large bowl, beat eggs for 4 minutes with electric mixer on high. Add sugar and continue beating until light and fluffy. Add flour mixture.

In a sauce pan, bring 1 cup milk and 2 tablespoons butter to a boil. Add to batter and beat until combined.

Pour batter into 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 1 hour, or until a toothpick inserted into the cake comes out clean.

To make the frosting: In a saucepan, combine brown sugar, coconut, 6 tablespoons butter and 4 tablespoons milk. Heat and stir until butter is melted and mixture is smooth. Pour over cake as soon as it comes out of the oven. Put cake in the oven under the broiler and bake 3 to 4 minutes, or until icing is light brown.

Heavenly Hash Cake

Ingredients

4 eggs
1 cup butter
4 tablespoons unsweetened cocoa powder
2 teaspoons vanilla extract
2 cups white sugar
1 1/2 cups self-rising flour
1 cup chopped pecans
1 (16 ounce) package miniature marshmallows
4 tablespoons butter, melted
4 cups confectioners' sugar
4 tablespoons unsweetened cocoa powder
1/2 cup evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x12 inch pan.

In a large bowl, cream 1 cup butter and sugar. Add eggs one at a time, mixing well with each addition. Add vanilla and mix to incorporate.

In a separate bowl, mix flour and cocoa together, then add to the egg mixture and mix well to combine. Add nuts and combine.

Pour into prepared 8x12 inch pan and bake at 350 degrees F (175 degrees C) for 40 minutes. While cake is still hot, cover with marshmallows.

To Make Topping: In a small bowl, combine 4 tablespoons melted butter, confectioners' sugar, 4 tablespoons cocoa and evaporated milk. Spread evenly over top of cake.

Bertha's Big Bourbon Bundt Cake

Ingredients

1 cup butter, softened
1 (8 ounce) package cream cheese
1 teaspoon vanilla extract
6 tablespoons unsweetened cocoa powder
1/2 cup packed brown sugar
1 cup white sugar
4 tablespoons bourbon
4 eggs
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 cup unsalted butter
1/4 cup unsweetened cocoa powder
3/4 cup packed brown sugar
1 tablespoon bourbon
1 cup toasted pecan pieces
1/4 cup unsweetened cocoa powder
1 cup confectioners' sugar
1 teaspoon vanilla extract
1 tablespoon butter, softened
5 tablespoons hot water

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch Bundt or tube pan.

Cream 1 cup of the butter or margarine, cream cheese, 1 teaspoon of the vanilla, 6 tablespoons of the cocoa, 1/2 cup of the brown sugar, white sugar, and 4 tablespoons of the bourbon. Add eggs one at a time mixing well after each one.

Mix together flour and baking powder and mix into batter. Beat on medium speed about 3 minutes. Spread half of the batter in bottom of the prepared pan and place teaspoonfuls of filling around the center of batter. Cover with the remaining batter.

Bake at 325 degree F (165 degrees C) for 70 to 75 minutes or until a toothpick comes out clean. Let cool slightly on damp tea towel and then invert on to a plate. Cool completely and then spread with glaze.

To Make The Filling: Blend 1/4 cup of the unsalted butter or margarine, 1/4 cup of the cocoa, 3/4 cup of the brown sugar, and 1 tablespoon of the bourbon together. Fold in the toasted pecans.

To Make The Glaze: Blend 1/4 cup of the cocoa, 1 cup of the confectioner's sugar, 1 teaspoon of the vanilla, 1 tablespoon of the butter, and starting with 4 tablespoons of the water then adding more until the desired consistency is reached. Spoon over top of cooled cake.

The Wessel Cake

Ingredients

1 3/4 cups finely ground almonds
1 1/2 cups white sugar
8 egg whites

5 1/2 ounces bittersweet
chocolate, chopped
1 teaspoon instant coffee granules
1/4 cup boiling water
2/3 cup butter
2/3 cup confectioners' sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Stir together the almonds and white sugar; set aside. In a large clean glass or metal bowl, whip the egg whites to stiff peaks. Fold in the sugar and nuts. Pour into a 10 inch springform pan.

Bake for 45 minutes, or until the top springs back when lightly touched. Cool over a wire rack, and remove from pan.

Microwave the chocolate in a small bowl, stirring every 30 seconds until smooth. Stir together the instant coffee and hot water, then stir them into the melted chocolate, set aside to cool slightly. In a medium bowl, cream together the butter and confectioners' sugar until light and fluffy. Gradually blend the chocolate mixture into the creamed mixture until fluffy and spreadable. Spread over the cooled cake.

Crab Cakes with Red Pepper Sauce

Ingredients

1/4 cup mayonnaise
1/4 cup chopped fresh chives
2 tablespoons minced fresh parsley
1 tablespoon lemon juice
1/2 teaspoon seafood seasoning
1/8 teaspoon cayenne pepper
Dash pepper
1 pound lump crabmeat, cartilage removed
4 French bread, crust removed
RED PEPPER SAUCE:
1/2 cup chopped sweet red pepper
1/4 cup chopped green onions
1/4 cup Dijon mustard
1/4 cup mayonnaise
2 tablespoons minced shallots
2 tablespoons minced fresh parsley
1 tablespoon lemon juice
salt and pepper to taste
2 tablespoons butter
1 tablespoon olive oil
Lemon wedges

Directions

In a large bowl, combine the first seven ingredients; stir in crab. In a food processor or blender, process bread slices, a few at a time, until fine crumbs form (total volume should be 2-1/2 cups). Add 1 cup to the crab mixture; mix well.

Shape 1/4 cupfuls of crab mixture into patties. Coat both sides of patties with remaining bread crumbs, pressing to adhere. Place on a baking sheet; cover and refrigerate for up to 6 hours.

Meanwhile, for sauce, in a blender or food processor, combine the red pepper, onions, mustard, mayonnaise, shallots, parsley, honey, lemon juice, salt and pepper; cover and process until finely chopped. Refrigerate until serving.

In a large skillet, melt half of butter and half of oil. Place half of the crab cakes in skillet. Cook over medium heat for 5 minutes on each side or until lightly browned (carefully turn the delicate cakes over). Repeat with remaining butter, oil and crab cakes. Serve with sauce and lemon wedges.

Pineapple Upside-Down Cake V

Ingredients

1 (10 ounce) jar maraschino cherries, drained
1/4 cup butter
1/2 cup packed brown sugar
1/2 cup flaked coconut
1 (8 ounce) can sliced pineapple, drained with juice reserved
1 (8 ounce) can crushed pineapple, drained with juice reserved
1 (18.25 ounce) package yellow cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat the bottoms and sides of each 9 inch round cake pan with 2 tablespoons of melted butter. Sprinkle the bottom of each pan with 1/4 cup of brown sugar.

In one of the pans, sprinkle coconut over the brown sugar. Lay pineapple rings in a single layer on top of coconut. Place a cherry in the center of each ring. In the other pan, spread the drained crushed pineapple.

Mix the cake as directed on package, but substitute reserved pineapple juice in place of water. Divide batter between the 2 pans. Remember which pan has the pineapple rings in it.

Bake for 40 to 50 minutes in the preheated oven, or until a toothpick inserted into cake comes out clean. Cool in pans for 20 minutes.

While the bottoms of the cake pans are still warm to the touch, invert the layer with the crushed pineapple out onto a serving dish, then gently invert the layer with the pineapple rings on top of it for a dazzling two layer pineapple upside down cake.

Honey Cake III

Ingredients

1 cup white sugar
1 cup honey
1/2 cup vegetable oil
4 eggs
2 teaspoons grated orange zest
1 cup orange juice
2 1/2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, baking soda, salt and cinnamon. Set aside.

In a large bowl, combine sugar, honey, oil, eggs and orange zest. Beat in the flour mixture alternately with the orange juice, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Gluten-Free Yellow Cake

Ingredients

1 1/2 cups white rice flour
3/4 cup tapioca flour
1 teaspoon salt
1 teaspoon baking soda
3 teaspoons baking powder
1 teaspoon xanthan gum
4 eggs
1 1/4 cups white sugar
2/3 cup mayonnaise
1 cup milk
2 teaspoons gluten-free vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and rice flour two 8 or 9 inch round cake pans.

Mix the white rice flour, tapioca flour, salt, baking soda, baking powder and xanthan gum together and set aside.

Mix the eggs, sugar, and mayonnaise until fluffy. Add the flour mixture, milk and vanilla and mix well. Spread batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes. Cakes are done when they spring back when lightly touched or when a toothpick inserted near the center comes out clean. Let cool completely then frost, if desired.

Autumn Apple Blender Cake

Ingredients

2 1/4 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
1/4 teaspoon nutmeg
1/2 cup butter, softened
1/2 cup white sugar
1 cup maple syrup
2 eggs
1 teaspoon cream of tartar
1/2 cup milk
1 apple - peeled, cored and chopped
confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder, salt, cinnamon, allspice and nutmeg. Set aside.

In a blender on low speed, combine butter, sugar, maple syrup, eggs and cream of tartar. Gradually mix in the flour mixture, then stir in the milk. Turn off the blender, then fold in chopped apple.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 10 minutes in the pan before removing. Dust with confectioners' sugar before serving.

Kim's Chocolate Fudge Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
1 teaspoon ground cinnamon
1/2 cup water
1/2 cup vegetable oil
4 eggs
1 cup sour cream
1/4 cup coffee flavored liqueur
1 3/4 cups semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix , pudding mix and cinnamon. Make a well in the center and pour in water, oil, eggs, sour cream and coffee liqueur. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips.

Pour batter into prepared 10 inch Bundt pan. Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Dirty Snow Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 cup crushed chocolate sandwich cookies
1 cup heavy whipping cream
1 1/2 tablespoons white sugar
3/4 cup chocolate sandwich cookie crumbs
2 cups heavy whipping cream
1/4 cup white sugar

Directions

Prepare cake mix according to package directions. Stir in the 1 cup crushed cookies and bake as directed for two 8 or 9 inch round layer pans. Let cake cool.

Whip 1 cup of the heavy cream with 1 1/2 tablespoons of the white sugar. Fold in the chopped cookies and spread between the cooled cake layers.

Whip the remaining 2 cups heavy cream with 1/4 cup white sugar. Use to frost sides and top of cake. Refrigerate cake for several hours before serving.

Baked Tuna 'Crab' Cakes

Ingredients

2 (12 ounce) cans chunk light tuna in water, drained and flaked
1 cup bread crumbs
1 zucchini, shredded
1/2 green bell pepper, chopped
1/2 onion, finely chopped
1/2 cup green onions, chopped
2 cloves garlic, pressed or minced
1 teaspoon finely chopped jalapeno pepper
1/2 cup nonfat cottage cheese
1/4 cup fat free sour cream
2 eggs
1 lime, juiced
1 tablespoon dried basil
1 teaspoon ground black pepper
salt to taste
2 eggs
1 cup yellow cornmeal

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil, and spray with cooking spray.

In a large bowl, thoroughly mix the tuna, bread crumbs, zucchini, green pepper, onion, green onions, garlic, jalapeno pepper, cottage cheese, sour cream, 2 eggs, lime juice, dried basil, pepper, and salt.

Beat 2 eggs in a shallow bowl, and place the cornmeal on a plate.

Scoop up about 1/4 cup of the tuna mixture, and gently form it into a compact patty. Dip both sides of each cake into beaten egg and then press into cornmeal, and place the cakes onto the prepared baking sheet. Spray the tops of the cakes with cooking oil spray.

Bake in the preheated oven until the tops of the cakes are beginning to brown, about 20 minutes. Flip each cake, spray with cooking spray, and bake until the cakes are cooked through and lightly browned, about 20 more minutes.

Key Largo Key Lime Pound Cake with Key Lime

Ingredients

1 cup butter
1 cup shortening
2 cups white sugar
5 eggs
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 cup milk
1 1/2 teaspoons vanilla extract
1/2 cup key lime juice

1/4 cup white sugar
1/4 cup butter
3 tablespoons key lime juice

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, beat 1 cup of butter, shortening and 2 cups of sugar until light and fluffy. Beat in the eggs, one at a time, blending each one thoroughly. Combine the flour and baking powder, stir into the batter alternating with the milk, vanilla and 1/2 cup of key lime juice. Pour into the prepared pan and smooth the top.

Bake in the preheated oven until a knife inserted into the crown of the cake comes out clean, about 90 minutes.

While the cake is baking, make the glaze in a small bowl. Stir together 1/4 cup sugar, 1/4 cup butter and key lime juice. When the cake is done, invert it onto a wire rack while still warm, but not straight out of the oven. Poke several times with a skewer or toothpick. Pour the glaze over the warm cake allowing it to seep into the holes. Allow the cake to cool completely before serving.

Butter Mochi Cake

Ingredients

1/2 cup unsalted butter, melted
1 1/4 cups white sugar
3 eggs
1 teaspoon vanilla extract
3 cups rice flour
1 teaspoon baking powder
3 cups milk
1 (18.75 ounce) can sweetened
red bean paste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch Bundt pan or a 9x13 inch baking pan.

In a large bowl, mix together the butter, sugar, eggs, vanilla and milk. Stir in the rice flour and baking powder. Pour the batter into the prepared pan. Drop red bean paste by scant teaspoonfuls onto the top of the cake. If spoonfuls are too big, the filling will sink to the bottom.

Bake for 1 hour and 10 minutes in the preheated oven, or until cake springs back when lightly touched. If using a Bundt pan, invert the cake onto a serving plate. Cake must be completely cooled before unmolding from Bundt pan, or it will be too soft to hold its shape. Serve small slices of this very rich cake at room temperature or slightly warmed.

Raspberry Angel Cake

Ingredients

1 (16 ounce) package one-step angel food cake mix
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
1 (0.3 ounce) package sugar-free raspberry-flavored gelatin
1 (12 ounce) package frozen unsweetened raspberries, thawed
1 tablespoon sugar

Directions

Prepare cake batter according to package directions. Fold in extracts. Spoon two-thirds of the batter into an ungreased 10-in. tube pan. Add gelatin powder to remaining batter; drop by tablespoonfuls over batter in pan. Cut through with a knife to swirl.

Bake according to package directions. Immediately invert pan onto a wire rack; cool completely, about 1 hour. Carefully run a knife around sides of pan to remove cake. Cut into slices. Combine raspberries and sugar; serve over cake.

Rum Cake II

Ingredients

1 cup butter
2 cups white sugar
4 eggs
1 cup buttermilk
1 teaspoon vanilla extract
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 pinch salt
1 teaspoon rum flavored extract
1 cup butter
1 cup white sugar
1/2 cup rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 or 10 inch tube pan.

Cream 1 cup of the butter and 2 cups of the white sugar together. Add eggs one at a time mixing well after each one.

Sift the flour, baking powder, baking soda, and salt together and add alternately with the buttermilk to the egg mixture. Stir in the vanilla and rum extracts. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Remove cake from oven and pour all of the Rum Butter glaze over cake while still warm. Leave cake in pan for 2 hours before removing to serving dish.

To Make Butter Rum Glaze: Melt the remaining 1 cup of the butter and 1 cup of white sugar over low heat. Remove from heat and stir in rum. Use immediately to glaze cake.

Better Than Brad Pitt Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (20 ounce) can crushed pineapple, with juice
3/4 cup white sugar
2 (3.5 ounce) packages instant vanilla pudding mix
3 cups milk
1 cup heavy whipping cream
1 teaspoon vanilla extract
1/4 cup confectioners' sugar
3/4 cup flaked coconut, toasted

Directions

Prepare yellow cake as directed, using a 9 x 13 inch pan. Bake until done, and remove from oven. Poke holes in the top of the cake using a fork.

In a saucepan, combine pineapple with juices and sugar. Cook over medium heat until syrup thickens. Pour over top of warm cake, and cool.

In another bowl, beat milk with pudding. Spread over the pineapple mixture.

Beat whipping cream until soft peaks form, and then beat in confectioners' sugar and vanilla. Spread whipped cream over pudding. Sprinkle toasted coconut over the top of the cake. Refrigerate for several hours or overnight.

Grandma's Chocolate Marvel Cake

Ingredients

2 cups all-purpose flour
1 cup unsweetened cocoa powder
2 cups white sugar
2 teaspoons baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 cup nonfat milk
2 (4 ounce) jars pureed prunes
baby food
2 teaspoons vanilla extract
4 egg whites
1 cup strong brewed coffee

Directions

Spray two 9 inch round cake pans with nonstick spray. Preheat oven to 350 degrees C (175 degrees C).

In large mixing bowl, sift together flour, cocoa, sugar, baking soda, baking powder, and salt.

In medium bowl, stir together milk, prunes, vanilla, egg whites or egg mixture, and coffee. Pour moist ingredients into dry, blending well. Divide batter equally between pans.

Bake for 30 to 35 minutes, or until toothpick comes out clean. Let cool ten minutes in pan. Invert on wire rack, cool.

Easy Minute Red Gelatin Cake

Ingredients

3/4 cup heavy cream
1/3 cup vegetable oil
1 (3 ounce) package raspberry
flavored gelatin mix
1/3 cup applesauce
1 (18.25 ounce) package yellow
cake mix
1 (16 ounce) package frozen
whipped topping, thawed
1 (3.5 ounce) package instant
vanilla pudding mix
3 drops red food coloring

Directions

Preheat oven as directed on cake mix package. Grease and flour a 9x13 inch pan.

Beat together cream, oil, gelatin, applesauce and cake mix. Pour mixture into prepared pan. Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes, or until toothpick inserted into cake comes out clean. Allow cake to cool completely.

Mix together whipped topping, pudding mix and food coloring until thickened. Spread over cooled cake. Refrigerate until ready to serve.

Wacky Cake V

Ingredients

3 cups all-purpose flour
2 teaspoons baking soda
6 tablespoons unsweetened cocoa powder
2 teaspoons vanilla extract
2 cups cold water
1 cup white sugar
1 cup sugar substitute
1 teaspoon salt
2 tablespoons distilled white vinegar
2/3 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x 13 inch pan, or three 8 inch round pans.

Stir together flour, soda, cocoa, sugar, sugar substitute, and salt. Stir in vanilla, water, vinegar, and oil. Pour batter into prepared pan (s).

Bake cake in a rectangular pan or three round pans for 35 minutes, or until done. Cool.

Special Frosted Applesauce Cake

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
2 eggs, beaten
1 cup thick, unsweetened applesauce
2 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 cup raisins

2 cups packed brown sugar
1 cup white sugar
2 tablespoons light corn syrup
2/3 cup heavy whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Line an 8 inch square pan with parchment paper.

Sift together flour, salt, baking powder, baking soda, cinnamon and cloves. Set aside.

Cream shortening and sugar until fluffy, add eggs and beat well. Fold in applesauce and flour mixture. Mix well. Fold in raisins.

Pour batter into a parchment-lined 8 inch square pan. Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until a toothpick inserted into center of cake comes out clean. Remove from oven and let cool to room temperature before frosting.

Frosting Instructions: In a saucepan, combine brown sugar, white sugar, corn sugar and whipping cream. Cook, covered, over low heat 2 to 3 minutes to dissolve sugar crystals. Uncover and cook to soft ball stage (240 degrees F/ 115 degrees C).

Cool to lukewarm, then beat to a spreading consistency and spread over cake.

Amazing Pecan Coffee Cake

Ingredients

2 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon baking powder
1 cup butter, softened
1 cup sour cream
1 1/2 cups white sugar
2 eggs
1 tablespoon vanilla extract

1/2 cup brown sugar
1 cup chopped pecans
1 teaspoon ground cinnamon
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch pan with aluminum foil, and lightly grease with vegetable oil or cooking spray. Sift together the flour, baking powder, and salt; set aside.

In a large bowl, cream the butter until light and fluffy. Gradually beat in sour cream, then beat in sugar. Beat in the eggs one at a time, then stir in the vanilla. By hand, fold in the flour mixture, mixing just until incorporated. Spread batter into prepared pan.

To make the Pecan Topping: In a medium bowl, mix together brown sugar, pecans and cinnamon. Stir in melted butter until crumbly. Sprinkle over cake batter in pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack, and remove foil.

Cherry Nut Snow Cake

Ingredients

2 1/4 cups sifted cake flour
3 1/4 teaspoons baking powder
1 teaspoon salt
1 1/2 cups white sugar
1/2 cup shortening
1 cup milk
1 1/2 teaspoons vanilla extract
1/4 teaspoon almond extract
4 egg whites
3/4 cup chopped walnuts
2 tablespoons maraschino
cherries, chopped
1 recipe Seven Minute Frosting
8 maraschino cherries, halved

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line the bottoms of two 9 inch round pans, or one 9 x 13 inch rectangular pan, with parchment paper.

In a mixing bowl, stir shortening to soften. Sift in flour, baking powder, salt, and sugar. Add 3/4 cup of the milk and the flavorings, and mix until all flour is dampened. Beat well, with an electric mixer if possible. Add unbeaten egg whites and remaining milk, and beat well. Stir in nuts and cherries. Pour batter into prepared pans.

Bake for 25 to 30 minutes. Cool completely. Fill and frost with Seven Minute Frosting, and decorate with additional maraschino cherry halves.

Old Fashioned Tea Cakes II

Ingredients

1/2 cup butter
1 cup white sugar
2 egg
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon ground nutmeg
1 tablespoon milk

Directions

In a medium bowl, cream the butter and sugar together. Stir in eggs, and beat well. Sift together the flour, baking powder and nutmeg. Add dry ingredients to the creamed mixture alternately with the milk. Divide dough in half. Cover and chill for 1 hour.

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line with parchment paper.

On a lightly floured surface, roll out the dough to 1/4 inch thickness. Cut with cookie cutters and place onto the prepared cookie sheets. Bake for 8 minutes in the preheated oven, cookies should brown slightly.

Apple Dumpling Cake

Ingredients

3 pounds apples - peeled, cored and sliced
2 cups all-purpose flour
1 1/2 cups white sugar
2 teaspoons baking powder
1 teaspoon salt
2 eggs, beaten
1 cup vegetable oil
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Place sliced apples in baking dish. In a medium bowl, mix together the flour, sugar, baking powder, and salt. Stir in eggs and oil; pack on top of apples. Sprinkle with cinnamon.

Bake in preheated oven for 40 to 45 minutes, or until topping is puffed and golden brown.

Cherry Swirl Coffee Cake

Ingredients

1 1/2 cups sugar
1/2 cup butter or margarine
1/2 cup shortening
1/2 teaspoon baking powder
1 teaspoon vanilla extract
1 teaspoon almond extract
4 eggs
3 cups all-purpose flour
1 (21 ounce) can cherry pie filling
GLAZE:
1 cup confectioners' sugar
1 tablespoon milk

Directions

In a mixing bowl, blend the first seven ingredients on low speed. Increase to high speed and whip for 3 minutes. Stir in flour. Spread 2/3 of the batter over the bottom of a greased 15-1/2-in. x 10-1/2-in. x 1-in. jelly roll pan. Spread pie filling over batter; drop remaining batter by tablespoonsful over all. Bake at 350 degrees F for 40 minutes or until golden. Meanwhile, combine glaze ingredients. Drizzle over cake while warm. Cake is best if served immediately.

Cranberry Pear Upside-Down Cake

Ingredients

2/3 cup caramel ice cream
topping
1/2 cup chopped pecans
1 (15 ounce) can pear halves
1 (16 ounce) package cranberry
quick bread mix
1 cup water
2 tablespoons vegetable oil
1 egg, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 2 quart baking dish or one 10-inch round cake pan with non-stick cooking spray.

Pour and spread caramel topping to cover bottom of dish. Sprinkle pecans around the outer edge of caramel topping to make a 1-inch border, reserve 1 tablespoon of pecans.

Spoon reserved 1 tablespoon pecans over center of dish. Cut pears into 1/4 inch slices; arrange over caramel topping and pecans with small ends toward center.

In medium bowl, combine bread mix, water, oil and egg. Stir with spoon until mix is moistened. Pour batter slowly over pears and pecans; carefully spread to cover.

Bake for 30 to 40 minutes or until toothpick inserted in center comes out clean. Loosen cake from sides of pan and invert onto serving plate leaving pan over cake for 1 minute. Carefully remove pan. If any topping remains in pan, spoon over cake. Cool for 30 minutes; top with ice cream if desired.

Graham Cracker Cake I

Ingredients

2 cups graham cracker crumbs
3/4 cup ground pecans
1/2 cup cake flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup unsalted butter, softened
1 cup packed light brown sugar
3 egg yolks, room temperature
2 teaspoons vanilla extract
1 cup milk, lukewarm
3 egg whites, room temperature
1/4 cup white sugar
2 tablespoons white sugar
1 1/2 cups unsalted butter,
softened
1/2 cup packed dark brown sugar
1/2 cup heavy whipping cream
3/4 cup confectioners' sugar
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and line with parchment two 9 inch round pans.

Combine the crumbs, 1/2 cup pecans, flour, baking powder, and salt.

In a large bowl, cream the butter and the light brown sugar until fluffy. Slowly beat in the egg yolks, one at a time. Stir in the vanilla. Alternately add the milk and the crumb mixture while beating on low.

Beat the egg whites in a bowl until foamy. Add the sugar slowly, and beat to soft peaks. Fold into the crumb batter, and pour into the pans.

Bake for 25 minutes, or until a tester comes out clean. Cool in the pans on a rack about 10 minutes, then invert and cool completely.

To Make Frosting: In a saucepan over medium heat, melt the 2 tablespoon sugar until it turns golden. Remove from heat, and add 4 tablespoons of the butter; swirl. Whisk in the dark brown sugar, and place back on the heat. Bring to a boil, stirring all the time. Add the cream, and bring back to a boil. Boil 1 minute, and remove caramel from heat.

Place the confectioners' sugar in a large bowl, and mixing on medium speed, slowly drizzle in the caramel. Beat until the bottom of the bowl is just barely warm, about 5 minutes. Add the remaining 1 1/4 cups butter, 1 tablespoon at a time. Beat until smooth, and chill frosting until ready to ice the cake. Frost the cake, and press the pecans into the sides.

Chocolate Cream Cheese Cake

Ingredients

1/2 cup butter
1/2 cup vegetable oil
1 1/4 cups white sugar
2 eggs
2 cups grated zucchini
1/2 cup buttermilk
2 1/2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon salt

1 (8 ounce) package cream cheese, softened
2 tablespoons butter, softened
1/4 cup white sugar
1 tablespoon cornstarch
1 egg
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, cocoa, baking powder and salt. Set aside.

In a large bowl, cream together 1/2 cup butter, oil, and 1 1/4 sugar until light and fluffy. Beat in 2 eggs, one at a time, then stir in the zucchini. Beat in the flour mixture alternately with the buttermilk. Pour half of the batter into prepared pan.

Make the filling: In a medium bowl, beat cream cheese, 2 tablespoons butter. Combine 1/4 cup sugar and cornstarch; beat into the cream cheese mixture until smooth. Beat in 1 egg, milk and vanilla. Pour over batter in pan, distributing evenly. Pour remaining batter over filling.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Pecan Pie Cake I

Ingredients

1/2 cup butter, softened
1 cup packed brown sugar
1 (18.25 ounce) package butter
pecan cake mix
2 tablespoons water
2 cups chopped pecans
2 eggs

1/2 cup butter, softened
2 eggs
1 cup milk
1 cup white sugar
1 cup light corn syrup

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish.

Reserve 3/4 cup cake mix for second layer. Set aside.

For the first layer: In a large bowl, combine 1/2 cup margarine or butter, brown sugar, cake mix (minus 3/4 cup), water, pecans and 2 eggs. Mix well.

Spread batter into pan. Bake at 325 degrees F (165 degrees C) for 20 minutes.

For the second layer: In a large bowl, combine 1/2 cup butter or margarine, 2 eggs, milk, sugar, corn syrup and reserved 3/4 cup cake mix. Mix well and pour over first layer.

Bake at 325 degrees F (165 degrees C), for 25 to 30 minutes.

Whipping Cream Pound Cake

Ingredients

1 cup butter
3 cups white sugar
6 eggs
3 cups cake flour
1 cup heavy whipping cream
2 teaspoons vanilla extract
1 teaspoon almond extract
(optional)

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, cream butter for 2 minutes. Add sugar and continue beating for 5 minutes. Add eggs one at a time, beating well with each addition.

Add flour alternately with whipping cream beginning and ending with flour. Stir in vanilla and almond extract.

Spoon into prepared 10 inch tube pan. Bake at 325 degrees F (165 degrees C) for 1 hour and 10 minutes.

Turn out on cotton dish towel and place on cooling rack covered with cotton towel. When cool sprinkle with powdered sugar and serve with fruit or plain.

Mixed Berry Pound Cake

Ingredients

1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1/2 cup butter, softened
1 1/2 cups granulated sugar
4 eggs
2 cups flour
1 pkg. (4 serving size) JELL-O
Raspberry Flavor Gelatin
1 1/2 teaspoons CALUMET
Baking Powder
1 cup blueberries
1 cup powdered sugar
2 tablespoons lemon juice
1 cup mixed berries (strawberries,
blueberries, and raspberries)

Directions

Preheat oven to 350 degrees F. Beat cream cheese, butter and granulated sugar in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, mixing well after each addition. Gradually add flour, beating on low speed until well blended. Add dry gelatin mix and baking powder; mix well. Stir in 1 cup blueberries. Pour into greased parchment paper-lined 9-inch square baking pan.

Bake 1 hour or until toothpick inserted in center comes out clean and top is golden brown. Cool 5 min. Invert cake onto wire rack; remove pan. Cool completely.

Mix powdered sugar and lemon juice; spread over top and sides of cake. Top with mixed berries.

Almond Rhubarb Coffee Cake

Ingredients

1 1/2 cups packed brown sugar
2/3 cup vegetable oil
1 egg
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup milk
1 1/2 cups rhubarb, chopped
1/2 cup sliced almonds
1/3 cup white sugar
1 tablespoon butter, melted
1/4 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round pans.

In a large bowl, beat brown sugar, oil, egg, and vanilla together until smooth. Combine flour, salt and baking soda; add to sugar mixture alternately with milk. Beat until smooth. Stir in rhubarb and 1/2 cup almonds. Pour into prepared pans.

In a small bowl, combine white sugar and butter or margarine. Stir in 1/4 cup almonds. Sprinkle topping over batter.

Bake for 30 to 35 minutes, or until the cake tests done.

Sultana Cake

Ingredients

2 cups sultana raisins
water, or as needed
10 tablespoons butter, diced
2 cups white sugar
3 eggs
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon vanilla extract

Directions

Preheat an oven to 325 degrees F (165 degrees C). Lightly grease a 9 inch round cake pan.

Put the raisins in a saucepan with enough water to cover and bring to a boil; reduce heat to medium low and allow to simmer for 15 minutes. Drain the water from the raisins. Stir the butter into the raisins until it melts and coats the raisins.

Beat the sugar into the eggs in a bowl. Sift the flour and baking powder together in a separate bowl. Stir the raisins and vanilla into the egg mixture; add the flour mixture and stir until just mixed. Pour the batter into the prepared cake pan.

Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, about 75 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Coffee Ice Cream Fudge Cake

Ingredients

1/2 cup light corn syrup
1 cup heavy cream
10 ounces semisweet chocolate,
chopped
16 graham crackers, broken into
1/2-inch pieces
1 cup toasted almonds
3 tablespoons white sugar
1/2 cup melted butter
1 1/2 quarts coffee ice cream,
softened
1 (7 ounce) jar marshmallow
creme
2 cups miniature marshmallows

Directions

To make fudge sauce, combine heavy cream and corn syrup in heavy saucepan. Bring to a boil, remove from heat, add chocolate and whisk until smooth. Refrigerate until cool, about 45 minutes.

To make ice cream cake, preheat oven to 350 degrees F (175 degrees C). Finely grind graham crackers and almonds in food processor or blender. Stir in sugar. Add butter and process until moist crumbs form. Press mixture into bottom and sides of 9 inch spring form pan. Bake until golden, about 12 minutes. Allow to cool, then spread 2 cups softened ice cream over crust. Spoon 3/4 cup fudge sauce over ice cream. Freeze until set, then repeat layering. Cover and freeze 8 hours or overnight. Refrigerate remaining fudge sauce.

The next day, preheat the oven broiler. Warm the remaining fudge sauce in the microwave or a small saucepan. Place the cake pan on a cookie sheet. Spread the marshmallow creme over cake and sprinkle miniature marshmallows on top. Place under broiler until marshmallows are deep brown. Loosen cake with knife and remove sides of pan. Serve immediately with warmed fudge sauce.

French Chocolate Cake

Ingredients

1/2 cup white sugar
10 (1 ounce) squares semi-sweet chocolate
3/4 cup unsalted butter, cubed
2 teaspoons vanilla extract
5 eggs, separated
1/4 cup sifted all-purpose flour
1 dash cream of tartar
salt to taste

Directions

Preheat the oven to 325 degrees F (165 degrees C). Generously grease a 9 1/2 inch springform cake tin. Dust with a little sugar, and tap out the excess.

Set aside 3 tablespoons of the sugar. Place the chocolate, butter, and remaining sugar in a large, heavy-based pan. Cook over moderate heat until the chocolate and butter have melted, and the sugar has dissolved. Remove the pan from heat. Stir in vanilla, and leave the mixture to cool slightly.

Beat the egg yolks into the chocolate mixture one at a time, beating well after each addition. Stir in the flour.

In a large bowl, scrupulously clean and grease free, beat the egg whites until foamy. Add cream of tartar and salt, and beat to stiff peaks. Sprinkle reserved sugar over egg whites, and beat until stiff and glossy. Beat 1/3 of the egg whites into the chocolate mixture, then carefully fold in the remaining whites. Carefully pour batter into the prepared tin, and tap the tin gently to release air bubbles.

Bake for about 45 minutes to 1 hour, until well risen and a skewer inserted into the center of the cake comes out clean. If the cake appears to rise unevenly, rotate after 30 to 35 minutes. If the cake starts to crack or become too brown, place a piece of foil lightly over the top. Transfer the cake to a wire cooling rack, and remove the sides of the springform tin. Cool completely, and then remove the base. Do not attempt to remove the cake before it 's completely cooled as this cake is very fragile.

George Washington Chocolate Cake

Ingredients

2 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
4 (1 ounce) squares unsweetened chocolate, chopped
1/2 cup shortening
2 cups white sugar
2 eggs
3/4 cup water
3/4 cup buttermilk
1/2 cup maraschino cherries, drained and juice reserved

1 (1 ounce) square unsweetened chocolate, chopped
1/2 cup butter
4 cups confectioners' sugar
1/4 teaspoon almond extract
1/3 cup maraschino cherry juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) round pans. Sift together the flour, baking powder, baking soda and salt. Set aside. In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then beat in melted chocolate. Beat in the flour mixture alternately with the water and buttermilk, mixing just until incorporated. Finely chop cherries and fold in. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Fill and frost with chocolate cherry frosting.

For the frosting: In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. In a large bowl, combine butter, confectioners' sugar, melted chocolate and almond extract. Cream with an electric mixer. Add reserved cherry juice by the tablespoon until frosting reaches desired consistency.

Chocolate Zucchini Cake

Ingredients

1 cup butter, softened
1/2 cup vegetable oil
1 1/2 cups sugar
2 eggs, lightly beaten
1/2 cup buttermilk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
2 cups shredded zucchini
1/2 cup chopped nuts
1/2 cup semisweet chocolate chips

Directions

In a mixing bowl, cream butter, oil and sugar. Add eggs, milk and vanilla; mix well. Combine flour, cocoa, baking soda, baking powder, salt, cinnamon and cloves; gradually add to creamed mixture. Stir in zucchini.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with nuts and chocolate chips. Bake at 350 degrees F for 35-40 minutes or until cake tests done.

Chocolate Cavity Maker Cake

Ingredients

1 (18.25 ounce) package dark chocolate cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 (16 ounce) container sour cream
3 eggs
1/3 cup vegetable oil
1/2 cup coffee flavored liqueur
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, pudding mix, sour cream, eggs, oil and coffee liqueur. Beat until ingredients are well blended. Fold in chocolate chips. Batter will be thick. Spoon into prepared pan.

Bake in preheated oven for 1 hour, or until cake springs back when lightly tapped. Cool 10 minutes in pan, then turn out and cool completely on wire rack.

Low Sugar Date Cake

Ingredients

1/2 cup margarine
2 eggs
1 tablespoon liquid sweetener
1 teaspoon vanilla extract
1/4 teaspoon ground cloves
1/4 teaspoon ground cinnamon
2 cups self-rising flour
2 teaspoons baking powder
1 cup dates, pitted and chopped
1 cup chopped pecans
1 1/2 cups unsweetened applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour an 8x8 inch pan.

In a large bowl, cream together the margarine, eggs, sweetener, vanilla, cloves and cinnamon until creamy. Sift together the flour and baking powder, and mix in. Fold in dates, chopped pecans and applesauce. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Grandma Jackie's Valentine Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (4 ounce) jar maraschino cherries
3/4 cup chopped pecans
1 (16 ounce) container frozen whipped topping, thawed

Directions

Drain the cherries reserving juice; chop cherries and reserve.

Prepare cake mix according to box directions, adding water to the reserved cherry juice to equal the amount of liquid needed for cake mix.

Preheat oven to box directions.

Fold the cherries and pecans into the cake mix; stirring by hand. Pour mix into 2 round cake pans and bake in preheated oven.

When cake has completely cooled, frost with whipped topping; serve and keep unused portions in refrigerator.

Dirt Cake I

Ingredients

1/2 cup butter, softened
1 (8 ounce) package cream
cheese, softened
1/2 cup confectioners' sugar
2 (3.5 ounce) packages instant
vanilla pudding mix
3 1/2 cups milk
1 (12 ounce) container frozen
whipped topping, thawed
32 ounces chocolate sandwich
cookies with creme filling

Directions

Chop cookies very fine in food processor. The white cream will disappear.

Mix butter, cream cheese, and sugar in bowl.

In a large bowl mix milk, pudding and whipped topping together.

Combine pudding mixture and cream mixture together.

Layer in flower pot, starting with cookies then cream mixture.
Repeat layers.

Chill until ready to serve.

Add artificial flower and trowel. Enjoy!

Wacky Cake VIII

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
4 tablespoons unsweetened
cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon cider vinegar
6 tablespoons vegetable oil
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift flour, sugar, salt, soda, and cocoa together into an 8x8 inch ungreased cake pan. Make three depressions. Pour oil into one well, vinegar into second, and vanilla into third well. Pour water over all, and stir well with fork.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until tooth pick inserted comes out clean. Frost with your favorite icing.

Chocolate Cherry Cake with Rum Ganache

Ingredients

1 (18.5 ounce) package chocolate cake mix
1 cup all-purpose flour
1/2 cup sugar
2 (.23 ounce) packages unsweetened lemonade-flavored drink mix
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup cooking oil
4 eggs
1 (21 ounce) can LUCKY LEAF® Cherry Pie Filling
1 (8 ounce) carton dairy sour cream
2 teaspoons almond extract
1 (4 ounce) bar sweet baking chocolate, chopped
1 cup whipping cream
9 ounces bittersweet chocolate, chopped
2 tablespoons dark rum

Directions

Preheat oven to 350 degrees F. Grease and flour a 10-inch fluted tube pan; set aside.

In a large bowl stir together cake mix, flour, sugar, drink mix, baking powder and soda. Add oil, eggs, LUCKY LEAF cherry pie filling, sour cream and almond extract. Beat with an electric mixer on low to medium speed for 2 minutes (batter will be stiff). Fold in chopped sweet chocolate. Spoon into prepared pan. Bake for 60 to 70 minutes or until wooden toothpick inserted in center comes out clean. Cool in pan on wire rack for 20 minutes. Loosen sides and remove from pan. Cool completely.

For ganache, in a small saucepan heat cream just to boiling. In a medium bowl pour hot cream over bittersweet chocolate; let stand 5 minutes. Stir until chocolate is melted and mixture is smooth; stir in rum. Place bowl with chocolate in a bowl of ice water and let stand about 20 minutes or until thickened, stirring occasionally. Transfer cake to serving plate. Spread ganache over cake. Let stand 1 hour before serving to set up.

Coconut Chocolate Cake I

Ingredients

1 (18.25 ounce) package dark chocolate cake mix
1 cup white sugar
2 tablespoons butter
3/4 cup evaporated milk
20 large marshmallows
14 ounces flaked coconut
3 tablespoons unsweetened cocoa powder
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Mix and bake cake mix as directed for two 8 or 9 inch layers. Let layers cool then split each one in half horizontally to make a total of 4 layers.

In a saucepan over medium heat mix together the white sugar, butter or margarine, and 1/2 cup of the evaporated milk. Cook for 10 minutes. Stir in the marshmallows and mix until smooth. Stir in the coconut. Spread the filling between the cake layers.

Mix together the cocoa, remaining 1/4 cup evaporated milk, the confectioner's sugar, and the vanilla. Beat until smooth and spread over top and sides of cake.

Super Easy Mardi Gras King Cake

Ingredients

3 (14 ounce) cans refrigerated sweet roll dough
2 (12 fluid ounce) cans creamy vanilla ready-to-spread frosting
1/4 cup milk
2 drops green food coloring
2 drops yellow food coloring
1 drop red food coloring
1 drop blue food coloring
1/2 cup multi-colored sprinkles

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a baking sheet.

Open the cans of sweet roll dough and unroll the dough from each can into 3 strands. Working on a clean surface, place 3 dough strands side by side and gather them together to make one large strand. Fold this in half, and roll slightly to make a fat log. Repeat steps with the remaining dough. Place each log on the prepared baking sheet and shape to make a ring, overlapping the ends and pinching them together to make a complete circle. Pat the dough into shape as necessary to make the ring even in size all the way around. Cover loosely with foil.

Bake in preheated oven until firm to the touch and golden brown, 50 to 60 minutes. Check often for doneness so the ring doesn't overbake. Place on a wire rack and cool completely.

Place the cake ring on a serving plate. Cut a slit along the inside of the ring and insert a small plastic baby, pushing it far enough into the cake to be hidden from view.

Divide the frosting evenly between 4 bowls. Stir 1 tablespoon of milk into each bowl to thin the frosting. Use the frosting in one bowl to drizzle over the cooled cake. To the remaining three bowls of frosting, stir yellow food coloring into one and green into another. Stir the red and blue food colorings together with the frosting in a third bowl to make purple frosting. Drizzle the cake with yellow, green, and purple frostings in any desired pattern. Dust the cake with multi-colored sprinkles and decorate with beads, additional plastic babies, curly ribbon, and other festive trinkets.

Garbanzo Bean Chocolate Cake (Gluten Free!)

Ingredients

1 1/2 cups semisweet chocolate chips
1 (19 ounce) can garbanzo beans, rinsed and drained
4 eggs
3/4 cup white sugar
1/2 teaspoon baking powder
1 tablespoon confectioners' sugar for dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round cake pan.

Place the chocolate chips into a microwave-safe bowl. Cook in the microwave for about 2 minutes, stirring every 20 seconds after the first minute, until chocolate is melted and smooth. If you have a powerful microwave, reduce the power to 50 percent.

Combine the beans and eggs in the bowl of a food processor. Process until smooth. Add the sugar and the baking powder, and pulse to blend. Pour in the melted chocolate and blend until smooth, scraping down the corners to make sure chocolate is completely mixed. Transfer the batter to the prepared cake pan.

Bake for 40 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean. Cool in the pan on a wire rack for 10 to 15 minutes before inverting onto a serving plate. Dust with confectioners' sugar just before serving.

Wellesley Fudge Cake I

Ingredients

4 (1 ounce) squares unsweetened chocolate
1/2 cup hot water
1/2 cup white sugar
1/2 cup butter
1 1/4 cups white sugar
3 eggs
2/3 cup milk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round pans. Sift flour, baking soda and salt together 3 times and set aside.

In a small saucepan, heat water, chocolate and 1/2 cup sugar, stirring constantly, for 2 minutes. Remove from heat and cool to lukewarm.

Cream butter and sugar until light and fluffy. Add 3 eggs, one at a time, beating thoroughly after each egg. Add half of flour mixture and beat until smooth. Add milk and remaining flour mixture alternately in 2 parts. Beat smooth after each addition. Add vanilla and chocolate mixture. Blend well.

Divide batter into two 9 inch pans. Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean.

Amazing Apple Cake

Ingredients

1 1/4 cups white sugar
2 cups all-purpose flour
2 teaspoons ground cinnamon
2 teaspoons baking soda
2 eggs
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup chopped walnuts
5 1/2 cups chopped apples

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, stir together the sugar, flour, cinnamon, and baking soda. Add the eggs, oil and vanilla, mix well. Add the nuts and apple, mix until all of the apples are evenly coated. Pour into a 9x9 inch pan.

Bake for 45 to 50 minutes in the preheated oven. Serve warm or cool.

The Easiest Chocolate Cake

Ingredients

1 1/2 cups white sugar
3 eggs
1 1/4 teaspoons baking powder
1 1/2 ounces vanilla sugar
1 cup shortening
1 cup orange juice
1 1/2 tablespoons unsweetened cocoa powder
3 cups all-purpose flour
1 1/2 cups confectioners' sugar
2 1/2 teaspoons instant coffee powder
5 teaspoons milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 9 x 13 inch cake pan.

Whip the sugar, eggs, baking powder, and the vanilla sugar. (To make Vanilla Sugar: Place one clean vanilla bean in a pint jar with 1 - 1 1/2 cups white sugar. Shake occasionally. After a few days, use the sugar and replenish as necessary.) Add the shortening and mix well.

Stir in the flour, the cocoa powder, and the orange juice and mix until homogeneous. Pour batter into prepared pan.

Bake cake at 375 degrees F (190 degrees C) for about 40 minutes. Remove cake from oven and immediately spread coffee glaze over top.

To Make Glaze: Five minutes before cake is done, mix together confectioners' sugar, Nescafe powder, and milk. Use immediately to spread over hot cake.

Melt In Your Mouth Blueberry Cake

Ingredients

1/2 cup butter
1/2 cup white sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
2 egg yolks
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/3 cup milk
2 egg whites
1/4 cup white sugar
1 1/2 cups fresh blueberries
1 tablespoon all-purpose flour
1 tablespoon white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.

Cream butter or margarine and 1/2 cup sugar until fluffy. Add salt and vanilla. Separate eggs and reserve the whites. Add egg yolks to the sugar mixture; beat until creamy.

Combine 1 1/2 cups flour and baking powder; add alternately with milk to egg yolk mixture. Coat berries with 1 tablespoon flour and add to batter.

In a separate bowl, beat whites until soft peaks form. Add 1/4 cup of sugar, 1 tablespoon at a time, and beat until stiff peaks form. Fold egg whites into batter. Pour into prepared pan. Sprinkle top with remaining 1 tablespoon sugar.

Bake for 50 minutes, or until cake tests done.

Oma's Rhubarb Cake

Ingredients

1 1/4 cups white sugar
1 teaspoon baking soda
1/2 teaspoon salt
2 cups all-purpose flour
2 eggs, beaten
1 cup sour cream
3 cups diced rhubarb

1 cup white sugar
1/4 cup butter, softened
1/4 cup all-purpose flour
ground cinnamon, for dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking dish.

In a large bowl, stir together 1 1/4 cups sugar, baking soda, salt and 2 cups flour. Stir in the eggs and sour cream until smooth, then fold in the rhubarb. Pour into the prepared dish and spread evenly. In a smaller bowl, stir together the remaining 1 cup sugar and butter until smooth. Stir in 1/4 cup flour until the mixture is crumbly. Sprinkle the mixture on top of the cake then dust lightly with cinnamon.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 45 minutes.

Quick N' Easy Coffee Cake or Muffins

Ingredients

4 cups all-purpose flour
2/3 cup sugar
2 (.25 ounce) envelopes
Fleischmann's® RapidRise Yeast
1 1/2 teaspoons salt
1/2 cup water
1 cup milk
6 tablespoons butter OR
margarine
2 eggs

Sugar Nut Topping:
1/4 cup butter OR margarine
1 cup brown sugar
1 cup chopped walnuts

Directions

Combine 1 cup flour, sugar, undissolved yeast and salt in a large mixing bowl. Heat water, milk and butter until very warm (120 to 130 degrees F). Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1/2 cup flour; beat 2 minutes at high speed, scraping bowl occasionally. Stir in remaining flour to make a stiff batter. Turn into 2 greased 8 or 9-inch square pans. Or, to make muffins, fill 24 greased muffin tins half full. Sprinkle evenly with Sugar-Nut Topping (see directions below). Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 350 degrees F for 20 to 25 minutes or until done. Remove from pans; cool on wire racks.

Sugar-Nut Topping: Combine butter and brown sugar with a pastry blender or two knives until mixture resembles coarse crumbs. Stir in chopped walnuts.

Pecan Pie Cake II

Ingredients

2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 1/2 cups white sugar
1/2 cup butter
2 eggs
1 teaspoon vanilla extract

1/4 cup light corn syrup
1 1/4 cups white sugar
1/4 cup butter
3 eggs, beaten
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine flour, salt, soda and baking powder. Add 1 1/2 cup sugar, 1/2 cup margarine, 2 eggs and vanilla; mix well. reserve 2/3 cup of batter for filling. Spread remaining batter in 9x13 inch pan. Bake the cake base for 15 minutes.

In a saucepan, heat corn syrup, 1 1/4 cups sugar and 1/4 cup margarine until melted and hot. Remove from heat and beat in reserved 2/3 cup of cake batter. Stir in 3 eggs and add pecans. Pour on top of cake. Return to oven and bake an additional 40 minutes.

Cinnamon Swirl Bundt Coffee Cake

Ingredients

1 cup sour cream
3/4 cup butter
1 1/2 cups white sugar
2 1/2 cups all-purpose flour
1/2 cup chopped walnuts
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon vanilla extract
3 eggs
1 tablespoon ground cinnamon
1/4 cup white sugar

Directions

Preheat oven to 400 degrees F (205 degrees C). Lightly grease one 10 inch bundt pan.

Cream 1 1/2 cups white sugar together with eggs until well blended. Add sour cream and butter or margarine and beat well. Add flour, baking soda, and baking powder and mix well. Stir in vanilla and the chopped nuts.

Mix the remaining 1/4 cup of white sugar with the cinnamon.

Pour half of the batter into the prepared pan. Sprinkle generously with the cinnamon sugar mixture. Cover with remaining cake batter.

Bake at 400 degrees F (205 degrees C) for 8 minutes. Lower heat to 350 degrees F (175 degrees C) and bake for an additional 40 minutes.

Glendora's Chocolate Fudge Pudding (Cake)

Ingredients

1 cup all-purpose flour
2 teaspoons baking powder
2/3 cup white sugar
2 tablespoons unsweetened cocoa powder
1 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1/2 cup chopped walnuts (optional)
1 cup brown sugar
1/4 cup unsweetened cocoa powder
1 1/2 cups boiling water

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a shallow 1 quart baking dish.

Whisk flour, baking powder, white sugar, 2 tablespoons cocoa powder, and salt together in a large bowl. Mix in the milk, oil, and vanilla extract. Stir in nuts. Pour batter into prepared baking dish.

Mix brown sugar and remaining 1/4 cup cocoa powder together; sprinkle over batter in baking dish. Pour the boiling water slowly over the top of the batter and topping.

Bake in the preheated oven for 40 minutes. The top of the cake will be set and the bottom will be soft. Invert hot cake onto a platter to serve.

Simple Sponge Cake

Ingredients

3 eggs
1/2 cup castor sugar or superfine sugar
2/3 cup self-rising flour

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease an 8 or 9 inch round cake pan.

In a medium bowl, whip together the eggs and castor sugar until fluffy. Fold in flour. Pour into the prepared pan.

Bake for 20 minutes in the preheated oven, or until the top of the cake springs back when lightly pressed. Cool in the pan over a wire rack.

Praline Pull-Apart Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
3 1/3 cups sugar, divided
1 1/2 cups warm water (110 degrees to 115 degrees), divided
1/4 cup instant nonfat dry milk powder
1/2 cup butter or margarine, softened
1 teaspoon salt
5 cups all-purpose flour
2 eggs
TOPPING:
1/2 cup chopped pecans
1 cup packed brown sugar
3 tablespoons cornstarch
2 teaspoons ground cinnamon
1 teaspoon vanilla extract
1/4 teaspoon salt
3/4 cup butter or margarine, melted

Directions

In a small bowl, dissolve yeast and 1 teaspoon sugar in 1/4 cup water; set aside. In a mixing bowl, combine milk powder, butter, salt and remaining sugar and water; mix well. Add 2-1/2 cups flour, eggs and yeast mixture; mix well. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Meanwhile, sprinkle pecans in two greased 9-in. round cake pans. Combine brown sugar, cornstarch, cinnamon, vanilla and salt; sprinkle over pecans. Drizzle butter over top. Divide dough in half; shape each half into 16 balls. Place balls over topping. Cover and let rise in a warm place until nearly doubled, about 45 minutes. Bake at 375 degrees F for 30 minutes or until golden brown. Let cool for 1 minute; invert onto a serving platter.

Zucchini Spice Cake

Ingredients

3 cups grated unpeeled zucchini
3 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon baking powder
2 cups white sugar
1 cup brown sugar
1 tablespoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
4 eggs
1 cup unsweetened applesauce
3/4 cup vegetable oil
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch pan.

Place grated zucchini in a colander and set aside to drain.

Whisk together the flour, baking soda, baking powder, white sugar, brown sugar, cinnamon, cloves, nutmeg, and salt in a large bowl until well blended. Beat the eggs, applesauce, oil, and vanilla in a separate bowl until smooth. Fold in the flour mixture, then stir in the zucchini. Pour the batter into the prepared pan.

Bake until a toothpick inserted in the center comes out clean, 45 to 55 minutes. Allow to cool completely before cutting.

Best-Ever Chocolate Fudge Layer Cake

Ingredients

1 (8 ounce) package BAKER'S Semi-Sweet Baking Chocolate, divided
1 (18.25 ounce) package chocolate cake mix
1 pkg. (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
4 eggs
1 cup BREAKSTONE'S or KNUDSEN Sour Cream
1/2 cup oil
1/2 cup water
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed
2 tablespoons PLANTERS Sliced Almonds

Directions

Preheat oven to 350 degrees F. Grease two 9-inch round baking pans. Chop 2 of the chocolate squares; set aside. Beat cake mix, dry pudding mix, eggs, sour cream, oil and water in large bowl with electric mixer on low speed just until moistened. Beat on medium speed 2 min. Stir in chopped chocolate. Spoon into prepared pans.

Bake 30 to 35 min. or until wooden toothpick inserted in centers comes out clean. Cool in pans on wire racks 10 min. Loosen cakes from sides of pans. Invert onto racks; gently remove pans. Cool cakes completely.

Place frozen whipped topping and remaining 6 chocolate squares in microwaveable bowl. Microwave on HIGH 1-1/2 min. or until chocolate is completely melted and mixture is smooth, stirring after 1 min. Let stand 15 min. to thicken. Place one cake layer on serving plate; top with one-fourth of the chocolate mixture and second cake layer. Spread top and side with remaining chocolate mixture. Garnish with almonds. Store leftovers in refrigerator.

Apple Cake V

Ingredients

3 cups all-purpose flour
1 teaspoon salt
2 cups white sugar
1 teaspoon baking soda
1 1/4 cups vegetable oil
2 teaspoons vanilla extract
3 eggs, beaten
3 1/2 cups chopped apples
1 cup chopped walnuts

1 1/4 cups packed brown sugar
1/3 cup milk
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, Sift together flour, sugar, salt and soda. Make a well in the center and add oil, eggs and vanilla. Mix well (batter will be thick). Fold in chopped apples and nuts. Spread into a 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes, or until a toothpick inserted into cake comes out clean. Glaze while still hot.

To make the glaze: In a saucepan, combine brown sugar, milk and butter. Bring to a boil and continue cooking for 2 1/2 minutes, stirring constantly. Pour over cake while still hot.

Blueberry Upside-Down Cake

Ingredients

6 tablespoons softened butter,
divided
1/4 cup packed brown sugar
2 cups fresh blueberries
3/4 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups cake flour
1 1/2 teaspoons baking powder
1/2 cup milk
whipped topping

Directions

In a small saucepan, melt 2 tablespoons butter; stir in brown sugar. Spread into an ungreased 8-in. baking dish. Arrange blueberries in a single layer over brown sugar mixture; set aside. In a large mixing bowl, cream remaining butter; beat in sugar. Add egg and vanilla; mix well. Combine flour and baking powder; add to creamed mixture alternately with milk. Carefully pour over blueberries.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center of cake comes out clean. Immediately invert onto a serving platter. Cool. Serve with whipped topping if desired.

Chocolate Chip Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda

1 cup semisweet chocolate chips
1/2 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C) grease and flour a 9x13 inch pan.

In a medium bowl, stir together the flour, baking powder and soda. Set aside.

In a large bowl, cream the butter and 1 cup of sugar. Add eggs, sour cream and vanilla. Mix well.

Add the flour mixture and combine. Batter will be thick.

In a separate bowl, combine chocolate chips, 1/2 cup sugar and cinnamon. Set aside.

Spread half of the cake batter in prepared 9x13 inch pan. Sprinkle half of the chocolate chip mixture over the batter. Repeat with the remaining batter, and then the remaining chocolate chip mixture.

Bake at 350 degrees F (175 degrees C) for 25-30 minutes or until a toothpick inserted near the center comes out clean.

Coconut Cake IV

Ingredients

2 cups white sugar
1 cup butter
5 eggs
1 teaspoon coconut extract
1 cup buttermilk
2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Mix flour, baking powder and salt together and set aside.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time; beat well. Mix in coconut flavoring. Add flour mixture alternately with buttermilk, mixing well with each addition. Fold in coconut. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until a toothpick inserted into the cake comes out clean.

Precious Pineapple Cake

Ingredients

1/2 cup margarine, softened
3 eggs
1 (18.25 ounce) package yellow cake mix
1 (20 ounce) can crushed pineapple with juice
1/2 cup chopped pecans
1/2 cup margarine, softened
1 (8 ounce) package cream cheese, softened
4 cups confectioners' sugar
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 8 inch round pans.

In a large bowl cream 1/2 cup margarine until smooth. Blend in the eggs. Add the cake mix and crushed pineapple with juice and mix until smooth. Stir in the 1/2 cup chopped pecans.

Pour batter into prepared pans. Bake in the preheated oven for 20 to 30 minutes, or until a toothpick inserted into the centers of the cakes comes out clean. Allow to cool.

To make the frosting: In a medium bowl cream 1/2 cup softened margarine and the cream cheese until smooth. Gradually blend in the confectioners' sugar and 1/2 cup chopped pecans.

Streusel Coffee Cake Mix

Ingredients

COFFEE CAKE MIX:

4 1/2 cups all-purpose flour

2 1/4 cups sugar

2 tablespoons baking powder

1 1/2 teaspoons salt

STREUSEL MIX:

3/4 cup packed brown sugar

3 tablespoons all-purpose flour

1 tablespoon ground cinnamon

1/4 teaspoon ground nutmeg

1 1/2 cups chopped pecans

ADDITIONAL INGREDIENTS:

1 egg, beaten

1/2 cup milk

1/4 cup vegetable oil

1 tablespoon butter or margarine,
melted

Directions

Combine the cake mix ingredients; set aside. Combine the first four streusel ingredients; add pecans. Store both mixes in separate airtight containers in a cool dry place for up to 6 months.

German Apple Cake I

Ingredients

2 eggs
1 cup vegetable oil
2 cups white sugar
2 teaspoons ground cinnamon
1/2 teaspoon salt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
4 cups apples - peeled, cored and diced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch cake pan.

In a mixing bowl; beat oil and eggs with an electric mixer until creamy. Add the sugar and vanilla and beat well.

Combine the flour salt, baking soda, and ground cinnamon together in a bowl. Slowly add this mixture to the egg mixture and mix until combined. The batter will be very thick. Fold in the apples by hand using a wooden spoon. Spread batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until cake tests done. Let cake cool on a wire rack. Once cake is cool serve with a dusting of confectioners' sugar or with a Cream Cheese Frosting.

Salmon Cakes III

Ingredients

1 (14.75 ounce) can salmon,
undrained and flaked
1 slice bread, shredded
1 small onion, grated
1 tablespoon all-purpose flour
1 egg
salt and pepper to taste
1 cup vegetable oil for frying

Directions

Mix together salmon, bread, onion, all-purpose flour, egg, salt and pepper. Shape into four patties.

In a large skillet heat oil over high heat. Cook the patties until browned on both sides, about 8 minutes. Drain briefly on paper towels before serving.

Butterscotch Cake II

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant butterscotch pudding mix
1 cup milk
1/2 cup vegetable oil
4 egg whites
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, pudding mix, milk, oil and egg whites. Beat on low speed for 30 seconds, then on medium speed for 2 minutes. Pour batter into Bundt pan.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until toothpick inserted into center of cake comes out clean. Cool in the pan for 10 minutes, then turn out onto a wire rack, and continue to cool completely.

Sprinkle with confectioners sugar before serving.

Creamy Orange Cake

Ingredients

1 (18.25 ounce) package orange cake mix
1 (3 ounce) package orange flavored gelatin mix
1 cup boiling water
1 (3.4 ounce) package instant vanilla pudding mix
1 cup milk
1 teaspoon vanilla extract
1 teaspoon orange extract
1 (8 ounce) container frozen whipped topping, thawed

Directions

Prepare and bake cake mix according to package directions for a 9x13 inch pan. Poke holes in cake while still hot with the round handle of a wooden spoon.

In a medium bowl, make gelatin with only 1 cup of boiling water. Pour liquid gelatin over cake while hot. Cool cake completely.

In a medium bowl, make vanilla instant pudding with only 1 cup of milk. Stir in vanilla and orange extract. Fold in whipped topping. Spread evenly over cake. Refrigerate cake for 1 hour before serving.

Cheese-Filled Coffee Cakes

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1 cup sour cream
1/2 cup butter or margarine
1/2 cup sugar
1 teaspoon salt
2 eggs
4 1/2 cups all-purpose flour
FILLING:
2 (8 ounce) packages cream cheese, softened
3/4 cup sugar
1 egg
1 teaspoon almond extract
1/8 teaspoon salt
GLAZE:
2 cups confectioners' sugar
3 tablespoons milk
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, dissolve yeast in warm water. In a saucepan, heat sour cream and butter to 110 degrees F-115 degrees F. Add the sour cream mixture, sugar, salt and eggs to yeast mixture; mix well. Gradually add flour; mix well. Do not knead. Cover and refrigerate for 2 hours.

In a mixing bowl, beat filling ingredients until smooth. Set aside. Turn dough onto a lightly floured surface; divide into four pieces. Roll each into a 12-in. x 8-in. rectangle. Spread filling to within 1/2 in. of edges. Roll up, jelly-roll style, starting with a long side; pinch seam to seal and tuck ends under. Place, seam side down, on two greased baking sheets. With a sharp knife, make deep slashes across the top of each loaf. Cover and let rise in a warm place until doubled, about 1 hour. Bake at 375 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks. Combine glaze ingredients; drizzle over warm loaves. Cool. Refrigerate leftovers.

One Bowl Chocolate Cake III

Ingredients

2 cups white sugar
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two nine inch round pans.

In a large bowl, stir together the sugar, flour, cocoa, baking powder, baking soda and salt. Add the eggs, milk, oil and vanilla, mix for 2 minutes on medium speed of mixer. Stir in the boiling water last. Batter will be thin. Pour evenly into the prepared pans.

Bake 30 to 35 minutes in the preheated oven, until the cake tests done with a toothpick. Cool in the pans for 10 minutes, then remove to a wire rack to cool completely.

Marshmallow Cake

Ingredients

1/2 (10.5 ounce) package
marshmallows
1/2 cup milk
1 (8 ounce) package cream
cheese, softened
1 egg yolk
1/2 lemon, juiced
1 cup heavy cream
1 (9 inch) prepared graham
cracker crust

Directions

In a saucepan on low heat, combine marshmallows and milk. Cook until marshmallows are melted, and mixture starts to boil. Remove from heat.

In a large bowl, beat cream cheese until smooth. Stir in egg yolk. Fold in 1/3 of the melted marshmallow mixture, then quickly fold in remaining marshmallow until no streaks remain. Stir in lemon juice.

In a large bowl, beat cream until soft peaks form. Fold the whipped cream into the cream cheese mixture until no streaks remain. Spread into graham crust. Refrigerate for 3 hours.

Webb's Cake

Ingredients

3 cups baking mix
1/3 cup white sugar
1/3 cup packed brown sugar
2 teaspoons apple pie spice
1/4 teaspoon ground cinnamon
4 eggs
1/4 cup milk
1 cup apple pie filling
4 tablespoons butter
1 cup confectioners' sugar
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

Combine the biscuit mix, white sugar, brown sugar, apple pie spice, ground cinnamon, eggs, milk, mashed apple pie filling and the butter margarine. Mix until just combined. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Remove cake from oven and drizzle with glaze.

To Make Glaze: Combine the confectioners' sugar, milk and vanilla. Stir until smooth. Drizzle over the cake while it is still warm.

Easy Tomato Soup Spice Cake

Ingredients

1 (18.25 ounce) package spice
cake mix
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1/2 cup water
2 eggs

Directions

Preheat oven to 350 degrees F. Grease and lightly flour two 8-inch or 9-inch round cake pans.

Mix cake mix, soup, water and eggs according to package directions. Pour into prepared pans.

Bake 25 minutes or until done.

Cool on wire racks 10 minutes. Remove from pans and cool completely.

Fill and frost with your favorite cream cheese frosting.

Chocolate Peanut Butter Wacky Cake

Ingredients

3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
6 tablespoons unsweetened cocoa powder
2 cups white sugar
10 tablespoons butter, melted
2 teaspoons distilled white vinegar
2 cups warm water
1/4 cup peanut butter
1 cup packed brown sugar
1/4 cup milk
1/4 cup butter, softened

Directions

In a large bowl, sift together the flour, baking soda, salt, cocoa, and white sugar.

To the sifted ingredients, add the 10 tablespoons butter or margarine, vinegar, and warm water. Mix thoroughly, but do not beat. Pour batter into ungreased 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Remove cake from oven, but keep it in the pan.

Cream together peanut butter, brown sugar, milk, and 1/4 cup butter or margarine. Spread icing onto cake. Place under broiler until brown and bubbly.

Pineapple Macadamia Nut Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1 (3.5 ounce) package instant vanilla pudding mix
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup butter flavored shortening
2 eggs
1 (8 ounce) can crushed pineapple with juice
1/2 cup spiced rum
1 teaspoon vanilla extract
1/2 cup macadamia nuts

1/4 cup water
2 tablespoons butter
1/2 cup white sugar
1/4 cup rum

Directions

Preheat oven to 350 degrees F (175 degrees C) Grease and flour a 9x9 inch pan.

In a large bowl, mix flour, sugar, pudding mix, baking powder and salt. Make a well in the center and add shortening, eggs, pineapple, 1/2 cup rum and vanilla. Beat until smooth. Stir in macadamia nuts.

Bake at 350 degrees F (175 degrees C) for 45 to 55 minutes, or until a toothpick inserted into cake comes out clean. While cake is still very warm, poke holes all over top of cake with toothpick. Slowly spoon glaze onto cake. Cake will be very moist. Let stand for at least 15 minutes to absorb glaze. Best served while still warm.

To make the glaze: Place water, butter, and 1/2 cup sugar in small sauce pan. Boil 3 minutes. Remove from heat and add 1/4 cup rum.

Orange Cream Cake II

Ingredients

2 (12 ounce) packages prepared pound cake
2 pints orange sherbet
1 cup heavy whipping cream
1/4 cup white sugar
1 teaspoon vanilla extract

Directions

Line the bottom and two long sides of a 9 x 5 x 3 inch loaf pan with waxed paper.

Trim the crusts from the pound cakes, and cut each cake lengthwise into 3 even slices. Line the bottom and long sides of the loaf pan with 3 of the pound cake slices. Trim two of the remaining slices to fit the short ends of the pans, and reserve the scraps.

Pack the sherbet into the cake lined pans, and top with the remaining slice of cake. Use the cake scraps to fill in any areas with exposed sherbet. Cover the cake with waxed paper. Freeze until firm, at least 3 hours.

In a mixing bowl, combine cream, sugar, and vanilla; beat until stiff. Invert cake on serving platter, and frost with sweetened whipped cream. Return cake to the freezer until ready to serve.

Four Egg Yellow Cake

Ingredients

1 cup shortening
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
2 3/4 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 3/4 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 x 13 inch pan.

Cream together shortening and sugar. Beat in eggs and vanilla.

In a separate bowl, combine flour, baking powder, and salt. Add to creamed mixture alternately with milk. Mix well. Pour batter into prepared pan.

Bake for 45 minutes, or until cake tests done. Cool.

Avocado Cheese Cake

Ingredients

2 avocados - peeled, pitted and pureed
2 eggs, beaten
1 (8 ounce) container lemon flavored yogurt
1 (8 ounce) package shredded Mexican-style cheese
1 cup self-rising corn meal mix
1 tablespoon white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, mix together the avocado, egg and lemon flavored yogurt until smooth and well blended. Stir in the shredded cheese and cornmeal mix. Combine the sugar and cinnamon, and stir into the avocado mixture. Spread evenly into a 9x13 inch baking dish.

Bake for 15 to 17 minutes in the preheated oven, or until the top starts to turn golden brown, and a toothpick inserted into the center comes out clean. Cool on a wire rack for at least 30 minutes before serving.

Seven-Up™ Pound Cake

Ingredients

1 cup butter
1/2 cup shortening
2 cups white sugar
4 eggs
3 cups all-purpose flour
1 teaspoon vanilla extract
1 teaspoon lemon extract
7 fluid ounces lemon-lime flavored
carbonated beverage

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and lemon extracts. Beat in the flour alternately with the lemon-lime soda, mixing just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool on a cake rack for 30 minutes before removing from the pan.

Hot Fudge Sundae Cake

Ingredients

1 cup all-purpose flour
3/4 cup sugar
6 tablespoons baking cocoa,
divided
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup fat-free milk
2 tablespoons canola oil
1 teaspoon vanilla extract
1/2 cup chopped pecans
1 cup packed brown sugar
1 3/4 cups boiling water
10 tablespoons reduced-fat
whipped topping

Directions

In an ungreased 2-1/2-qt. microwave-safe dish, combine the flour, sugar, 2 tablespoons cocoa, baking powder and salt. Stir in milk, oil and vanilla until combined. Fold in nuts. Combine brown sugar and remaining cocoa; sprinkle over batter. Pour boiling water over batter (do not stir). Microwave, uncovered, on high for 9-10 minutes, rotating a quarter turn every 3 minutes, or until top of cake springs back when lightly touched. Serve with whipped topping.

Pumpkin Pie Cake I

Ingredients

1 (29 ounce) can pumpkin puree
1 (12 fluid ounce) can evaporated milk
3 eggs
1 cup white sugar
1/2 teaspoon salt
4 teaspoons pumpkin pie spice
1 (18.25 ounce) package yellow cake mix
3/4 cup butter
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch pan (preferably metal).

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, salt, and pumpkin pie spice. Mix well. Pour batter into the prepared pan.

Sprinkle the dry cake mix evenly over the pumpkin mixture. Melt the butter or margarine, and drizzle it over the cake mix. Sprinkle walnuts over the top.

Bake for 55 to 60 minutes, or until done.

Easter Lamb Cake I

Ingredients

1 cup butter
2 cups white sugar
1 cup water
3 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
1 teaspoon vanilla extract
4 egg whites
1/2 teaspoon salt

Directions

Cream butter and sugar; add water. Mix flour, baking powder and salt; fold into creamed mixture. Mix well; stir in vanilla. Beat egg whites until stiff and fold into batter.

Spread batter evenly in a greased and floured lamb mold (cast iron if you have one or tin). Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes.

Streuseled Zucchini Bundt Cake

Ingredients

3 cups all-purpose flour
3/4 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
2 egg whites
1 egg
1 1/3 cups fat-free plain yogurt
1/3 cup canola oil
2 cups shredded zucchini, patted dry
4 teaspoons vanilla extract, divided
1 tablespoon dry bread crumbs
1/3 cup packed brown sugar
1/3 cup chopped walnuts
1/3 cup raisins
1 tablespoon ground cinnamon
1/2 teaspoon ground allspice
3/4 cup confectioners' sugar
2 teaspoons fat free milk

Directions

In a large mixing bowl, combine the first five ingredients. In another bowl, beat the egg whites, egg, yogurt and oil until blended. Stir in zucchini and 3 teaspoons vanilla. Add to dry ingredients; mix well.

Coat a 10-in. fluted tube pan with nonstick cooking spray; sprinkle with bread crumbs. Pour a third of the batter into pan. Combine the brown sugar, walnuts, raisins, cinnamon and allspice; sprinkle half over batter. Top with another third of the batter. Sprinkle with remaining brown sugar mixture; top with remaining batter.

Bake at 350 degrees F for 55-65 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. In a small bowl, combine confectioners' sugar, milk and remaining vanilla; drizzle over cake.

Mango and Mixed Fruit Cake

Ingredients

1 (15.25 ounce) can mango slices, with juice
1 2/3 cups candied mixed fruit peel
2 tablespoons rum
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 egg, beaten
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder

Directions

In a medium saucepan, combine mango slices and juice, mixed fruit and rum. Add cinnamon and nutmeg. Stir gently on medium-low heat for 10 to 15 minutes. Remove from heat and let stand until completely cool. Preheat oven to 300 degrees F (150 degrees C). Grease and flour an 8x4 inch loaf pan. Mix together the flour and baking powder; set aside.

In a large bowl, combine fruit mixture with egg and vanilla. Stir in flour mixture. Pour into prepared pan.

Bake in the preheated oven for 55 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Honey Cake II

Ingredients

3 1/2 cups sifted all-purpose flour
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1 teaspoon baking soda
2 teaspoons ground cinnamon
1 1/2 teaspoons ground allspice
4 eggs
3/4 cup white sugar
4 tablespoons vegetable oil
2 cups honey
1/2 cup strong brewed coffee
1/2 cup almonds
1/2 cup raisins
1 1/2 cups honey
2 tablespoons lemon juice
1/2 cup water
1/2 teaspoon lemon zest
2 ounces slivered almonds for topping

Directions

Preheat oven to 325 degrees F (165 degrees C).

Sift together the flour, salt, baking powder, baking soda, cinnamon and allspice. In a separate bowl, beat the eggs, gradually adding the sugar. Beat until thick and light in color, about 5 minutes. Beat in the oil, honey and coffee. Stir flour mixture into egg mixture. Chop the almonds coarsely and mix with raisins. Stir into batter.

Oil the two pans and line the bottom with waxed paper. Oil again. Fill each pan with batter to within 1 - 1 1/4 inches from the top. Bake for 65 to 75 minutes until cake tests done. Do not overbake. Let cool 10 minutes and remove from pan.

To Make Glaze: Boil together 1 1/2 cups honey, lemon juice, lemon zest and water. When glaze reaches a thick consistency, remove from heat and drizzle over cake. Sprinkle with almond slivers.

Black Forest Chocolate Cake

Ingredients

1 (14 ounce) can fat free
sweetened condensed milk
3/4 cup oil substitute
2/3 cup packed brown sugar
2 eggs
1 egg white
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa
powder
2 teaspoons baking soda
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup boiling water
1 cup semisweet chocolate chips
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat one 12-cup, fluted tube pan with cooking spray.

Combine flour, cocoa, soda, baking powder, and salt.

In a large bowl, combine condensed milk, oil substitute, brown sugar, eggs, and egg white; mix well. Stir flour mixture into milk mixture just until moistened. Gradually add water. Stir in chips. Pour batter into prepared pan.

Bake for 35 to 40 minutes, or until inserted toothpick comes out clean. Cool cake in pan for 10 minutes. Remove from pan, and top with cherry filling.

Steamed Sponge Cake

Ingredients

6 egg white
1 cup light brown sugar
6 egg yolk
1/3 cup milk
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder

Directions

Arrange a large bamboo steamer or a large vegetable steamer over simmering water. Make sure it is large enough to hold a 10 inch tube pan.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add sugar, continuing to beat until stiff peaks form. In a medium bowl, beat together egg yolks, milk and vanilla. Quickly fold into whites until no streaks remain. Sift together flour and baking powder, then quickly fold into egg mixture. Pour batter into 10 inch tube pan.

Place the pan into the steamer. Steam for about 25 to 30 minutes, or until a toothpick inserted into the center comes out clean. Cool on a wire rack.

Pumpkin Cake III

Ingredients

3 cups all-purpose flour
2 cups white sugar
4 eggs
1/2 teaspoon ground cinnamon
2 teaspoons baking powder
2 teaspoons baking soda
1 cup vegetable oil
2 cups pumpkin
1 cup semisweet chocolate chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch tube cake pan.

In a medium bowl, mix together flour, sugar, eggs, cinnamon, baking powder, baking soda, vegetable oil and pumpkin. Stir in the chocolate chips and walnuts. Pour into tube cake pan.

Bake in the preheated oven 60 to 75 minutes, or until a toothpick inserted into the cake comes out clean.

Rum Mocha Chocolate Cake

Ingredients

1 3/4 cups cake flour
3 teaspoons baking powder
1 pinch salt
4 teaspoons instant coffee granules
1/2 cup unsweetened cocoa powder
3/4 cup boiling water
1/2 cup butter or margarine, softened
1 cup white sugar
3 eggs
1 1/2 teaspoons rum
1/4 cup milk

3 cups confectioners' sugar
5 tablespoons unsweetened cocoa powder
2 teaspoons instant coffee granules
1/3 cup boiling water
3 tablespoons butter or margarine, softened
1/2 teaspoon vanilla extract
1/2 teaspoon rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 8 inch pans. Sift together the flour, baking powder, and salt. Set aside. Mix together 4 teaspoons instant coffee, 1/2 cup cocoa powder, and 3/4 cup boiling water; set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in 1 1/2 teaspoons rum. Mix the milk into cooled cocoa mixture, then beat into the batter alternately with the flour mixture. Pour batter into prepared pans.

Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make Mocha Chocolate Frosting: Sift together confectioners' sugar and 5 tablespoons cocoa powder; set aside. Dissolve 2 teaspoons instant coffee with 1/3 cup boiling water; set aside. In a medium bowl, cream butter until smooth. Beat in sugar/cocoa mixture. Mix in the vanilla extract and rum. Beat until smooth and creamy. Spread between layers of cooled cake.

Muddy Chocolate Cheese Cake

Ingredients

1 cup white sugar
1/3 cup butter
1 cup yogurt
1 1/2 cups all-purpose flour
3 eggs
1/4 teaspoon vanilla extract
2 teaspoons baking powder
12 (1.5 ounce) bars milk chocolate candy
2 cups cream cheese
3 eggs
1/4 teaspoon vanilla extract
3/4 cup white sugar
1/4 cup confectioners' sugar for dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Oil and flour a 9 inch round pan.

In a large bowl, cream the butter or margarine and 1 cup sugar. Beat in 3 eggs. Blend in yogurt. Combine the flour and baking powder; add to the creamed mixture. Stir in 1/4 teaspoon vanilla. Melt 6 chocolate bars; blend into the batter. Pour batter into prepared pan.

Bake for 30 minutes, or until the cake tests done. Allow to cool for 10 minutes in the pan.

Cut a hole in the center of the cake that does not go all the way through the cake. Melt another 6 sweet chocolate bars, and pour into the hole.

Beat cream cheese, 3 eggs, 1/4 teaspoon vanilla, and 3/4 cup sugar together until smooth. Pour over the cake. Bake for 20 minutes.

Sprinkle confectioners' sugar on the top of the cake. Return to oven. Bake until the sugar melts and browns. Serve.

Sour Cream Chocolate Chip Cake II

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 cup unsalted butter, softened
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
6 ounces semisweet chocolate chips

1/2 cup finely chopped walnuts
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 8x8 inch or 4 mini loaf pans.

In a medium bowl, mix flour, soda, baking powder and baking soda. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, mixing well each time. Add vanilla.

Add flour mixture alternately with sour cream. Mix until well blended. Stir in chocolate chips.

Make streusel mixture: In a medium bowl, mix walnuts, sugar and cinnamon together until blended.

Pour in half the batter and sprinkle some streusel mixture across the pan (s). Add remaining batter and sprinkle streusel mixture on the top.

Bake at 350 degrees F (175 degrees C). Bake 30 minutes for mini loaves and 45 minutes for 8x8 inch pan.

Lemon Glazed Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3 ounce) package lemon flavored gelatin mix
3/4 cup vegetable oil
1/2 cup water
4 eggs

1/3 cup lemon juice
2 cups confectioners' sugar
2 tablespoons butter, melted
1 tablespoon water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in oil, 1/2 cup water and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Glaze: In a medium bowl, combine lemon juice and confectioners' sugar. Beat in the melted butter and 1 tablespoon water. Poke holes in the top of the cake and pour glaze over.

Black Walnut Pound Cake

Ingredients

1 cup butter, softened
1/2 cup shortening
3 cups sugar
5 eggs
3 cups all-purpose flour
1 teaspoon baking powder
1 cup whole milk
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup chopped black walnuts
CREAM CHEESE FROSTING:
1 (8 ounce) package cream
cheese, softened
1/4 cup butter, softened
1 (16 ounce) package
confectioners' sugar
1 teaspoon vanilla extract

Directions

In a large mixing bowl, cream butter, shortening and sugar. Add eggs, one at a time, beating well after each addition. Sift together flour and baking powder; add alternately with milk and extracts to creamed mixture, beating on low speed just until combined. Fold in nuts. Pour into a greased and floured 10-in. tube pan. Bake at 325 degrees F for about 1 hour and 25 minutes or until cake tests done. Cool 10 minutes on a wire rack before removing from pan. Cool thoroughly. For frosting, beat cream cheese and butter in a medium mixing bowl. Add sugar and mix well. Add vanilla; beat until smooth. Spread on cooled cake. Cake can be made with or without frosting.

Apple Spice Cake

Ingredients

2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1/2 teaspoon salt
1 cup butter, softened
2 cups white sugar
4 eggs
1 teaspoon baking soda
1 tablespoon warm water
1 teaspoon vanilla extract
3 apples - peeled, cored and chopped
1/2 cup raisins
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 10 inch tube pan. Cover raisins with warm water, let soak for 10 minutes and then drain. Whisk together flour, spices, and salt. Set aside.

Cream together butter or margarine and sugar. Mix in eggs and vanilla. Stir together soda and 1 tablespoon warm water, and mix into the sugar mixture. Stir in flour mixture, apples, and strained raisins until well blended. Pour batter into prepared pan.

Bake for approximately 1 hour, or until a tester comes out clean. Cool in pan. Once cool, shake pan to loosen cake. Turn onto plate, and dust with confectioners' sugar.

White Chocolate Cream Cake

Ingredients

3 (1 ounce) squares white chocolate, chopped
2 1/4 cups all-purpose flour
1 1/2 cups white sugar
2 1/4 teaspoons baking powder
1/2 teaspoon salt
1 2/3 cups heavy cream
3 eggs
1 teaspoon almond extract

3 (1 ounce) squares white chocolate, chopped
3 1/2 cups confectioners' sugar
1/4 cup butter, softened
4 tablespoons water
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - (8 or 9 inch) round pans.

In a double boiler, over lightly simmering water, melt 3 ounces white chocolate, stirring occasionally, until melted; set aside and cool to lukewarm. In a small bowl, mix flour, sugar, baking powder and salt; set aside. In a large chilled bowl, whip heavy cream until stiff peaks form; set aside.

In a large bowl, beat eggs or about 5 minutes, or until light and lemon colored. Beat in 1 teaspoon almond flavoring and melted white chocolate. Fold in whipped cream. Fold in flour mixture, about 1/2 cup at a time. Pour batter into prepared pans.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make White Chocolate Frosting: In a large bowl, heat 3 ounces white baking chocolate over low heat, stirring occasionally, until melted; cool to lukewarm. In a medium bowl on medium speed, combine melted white chocolate, confectioners' sugar, butter, water and 1/2 teaspoon almond extract. Beat until smooth and of spreading consistency.

Chocolate Pound Cake

Ingredients

1 cup butter
1/2 cup solid vegetable shortening
3 cups sugar
6 eggs
3 cups all-purpose flour
1/2 teaspoon baking powder
1/4 cup baking cocoa
1 cup milk
1 tablespoon vanilla extract
confectioners' sugar

Directions

In a large mixing bowl, cream butter and shortening with sugar until fluffy. Add eggs, one at a time, mixing well after each addition. Combine flour, baking powder and cocoa. Add flour mixture alternately with combined milk and vanilla to the butter mixture. Mix well. Pour into greased tube pan without removable bottom. Bake at 350 degrees F for 1 hour and 20 minutes or until cake tests done. Allow to cool 15 minutes before removing cake from pan. Cool on wire rack. Sprinkle with confectioners' sugar, if desired.

Orange Layer Cake

Ingredients

1/2 cup shortening
1 1/2 cups sugar
2 eggs
1 tablespoon grated orange peel
2 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
3/4 cup water
1/4 cup orange juice
FILLING/FROSTING:
2 1/2 tablespoons all-purpose flour
1/2 cup milk
1/2 cup shortening
1/2 cup sugar
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1/2 cup chopped walnuts
1 cup confectioners' sugar

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in orange peel. Combine the flour, baking powder, salt and orange juice. Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 20-25 minutes or until a tooth pick comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a saucepan, stir flour and milk until smooth. Bring to a boil; cook and stir for one minute or until thickened. Remove from the heat; cool to lukewarm. In a mixing bowl, beat shortening, sugar and salt. Add vanilla; mix well. Add cooled milk mixture; beat in high speed for 5 minutes or until fluffy. Remove about 2/3 cup; fold in nuts. Spread between cake layers. To the remaining filling, add confectioners' sugar; beat until light and fluffy. Frost top and sides of cake.

Blueberry-Sausage Breakfast Cake

Ingredients

1/2 cup butter, softened
3/4 cup sugar
1/4 cup packed brown sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup sour cream
1 pound bulk pork sausage,
cooked and drained
1 cup fresh or frozen blueberries
1/2 cup chopped pecans
BLUEBERRY SAUCE:
1/2 cup sugar
2 tablespoons cornstarch
1/2 cup water
2 cups fresh or frozen blueberries

Directions

In a mixing bowl, cream butter and sugars. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder and baking soda; add alternately with sour cream to creamed mixture, beating well after each addition. Fold in sausage and blueberries.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with pecans. Bake at 350 degrees F for 35-40 minutes or until cake tests done.

For sauce, combine sugar and cornstarch in a saucepan. Add water and blueberries. Cook and stir until thick and bubbly. Spoon over individual servings.

Cherry Nut Coffee Cake

Ingredients

Topping:

1/3 cup granulated sugar
1/4 cup all-purpose flour
1/4 cup Butter Flavor CRISCO®
All-Vegetable Shortening
1/2 cup sliced almonds or other
chopped nuts

Cake:

3/4 cup Butter Flavor CRISCO®
All-Vegetable Shortening
1 1/4 cups granulated sugar
1 teaspoon vanilla
3 medium eggs
3 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups dairy sour cream
1 (21 ounce) can cherry pie filling

Glaze:

Milk
1 cup confectioners' sugar
1/2 teaspoon almond extract

Directions

Heat oven to 350 degrees F. Spray 13 x 9 x 2 inch pan with CRISCO® No-Stick Cooking Spray.

For topping, combine sugar and flour in small bowl. Mix in Butter Flavor CRISCO® Shortening until crumbly.

For cake, cream Butter Flavor CRISCO® Shortening, sugar and vanilla in large bowl. Add eggs, beating well. Combine flour, baking soda and salt in medium bowl. Add to creamed mixture alternately with sour cream.

Spread half the batter in greased pan. Cover with half the cherry pie filling, spreading as evenly as possible. Repeat layers. Sprinkle with nuts and topping mixture.

Bake at 350 degrees F for 50 minutes or until top is brown and wooden pick inserted in center comes out clean. Cool until slightly warm or to room temperature.

For glaze, add enough milk (about 1 tablespoon) to confectioners' sugar to make desired consistency. Stir in almond extract. Drizzle over cake.

Fruity Bundt Cake

Ingredients

1/2 cup flaked coconut
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 cups white sugar
1 1/2 cups vegetable oil
3 eggs
3 teaspoons vanilla extract
1 cup blueberries
2 diced bananas
1 (8 ounce) can crushed pineapple
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Process coconut in blender until powdered. Grease pan with butter and sprinkle with powdered coconut.

In a medium bowl, sift together flour, salt, soda, cinnamon and nutmeg. Set aside.

In a medium bowl, combine sugar, oil, eggs and vanilla. Beat until smooth. Add flour mixture and mix by hand until combined. Gently stir in berries, bananas, pineapple and pecans. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 1/4 to 1 1/2 hours or until a toothpick inserted into middle of cake comes out clean. Cool for 10 minutes in pan, then turn out onto a wire rack and cool completely.

One Bowl Chocolate Cake I

Ingredients

2 cups white sugar
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round pans.

In a large bowl, combine sugar, flour, cocoa, baking powder, baking soda and salt. Make a well in the center and add eggs, milk, oil and vanilla. Beat for 2 minutes at medium speed. Stir in boiling water.

Pour into two 9 inch pans. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan, then turn out onto a wire rack and continue cooling.

Blueberry Coffee Cake

Ingredients

Ingredients for Coffee Cake:

Crisco® Flour No-Stick Cooking Spray

1 1/2 cups all-purpose flour, divided

1/4 cup sugar

2 1/2 teaspoons baking powder

1/2 teaspoon salt

1/4 teaspoon ground allspice

1/3 cup butter or margarine, melted

1 egg

2/3 cup milk

3/4 cup SMUCKER'S® Blueberry Preserves

Ingredients for Topping:

1/4 cup firmly packed brown sugar

1/4 cup chopped walnuts

2 tablespoons flour

1 tablespoon butter or margarine

Directions

Heat oven to 400 degrees F. Spray 8- or 9-inch square baking pan with no-stick cooking spray. Lightly spoon flour into measuring cup; level off.

In medium bowl, combine 1 1/2 cups flour, sugar, baking powder, salt and allspice. Add melted butter, egg and milk. Mix vigorously until well blended.

Pour half of batter into greased and floured pan; spread SMUCKER'S® preserves evenly over batter. Top with remaining batter.

Combine topping ingredients; mix until crumbly. Sprinkle over top of coffee cake.

Bake at 400 degrees for 20 to 25 minutes or until toothpick inserted in center comes out clean.

BREAKSTONE'S Triple Chocolate Bliss Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 cup BREAKSTONE'S Reduced
Fat Sour Cream
1 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
4 eggs
1/2 cup oil
1/2 cup water
3 cups thawed COOL WHIP
Whipped Topping, divided
1 (8 ounce) package BAKER'S
Semi-Sweet Chocolate
1 1/2 cups raspberries

Directions

Preheat oven to 350 degrees F. Lightly grease 12-cup fluted tube pan or 10-inch tube pan. Beat all ingredients except whipped topping, chocolate and raspberries in large bowl with electric mixer on low speed just until moistened. Beat on medium speed 2 minutes scraping bowl occasionally. Pour into prepared pan.

Bake 50 minutes to 1 hour or until wooden toothpick inserted near center comes out clean. Cool in pan 10 minutes. Loosen cake from side of pan with knife or metal spatula and gently remove cake. Cool cake completely on wire rack. Place on serving plate.

Reserve 2 Tbsp. of the whipped topping. Microwave remaining whipped topping and chocolate in microwavable bowl on HIGH 1 -1/2 to 2 minutes or until chocolate is completely melted and mixture is well blended, stirring after each min. Drizzle over cake. Immediately drop reserved whipped topping, by scant teaspoonfuls, around top of cake; create star shape by drawing wooden toothpick through middle several times. Spoon raspberries into center of cake. Store leftover cake in refrigerator.

Lemon Raspberry Cake

Ingredients

1 cup butter, softened
2 cups sugar
4 eggs
3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 cup milk
1 teaspoon vanilla extract
1 teaspoon almond extract
1 (12 ounce) jar seedless
raspberry jam
FROSTING:
1 1/4 cups butter, softened
3 cups confectioners' sugar
3 tablespoons lemon juice
2 teaspoons grated lemon peel

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking powder and salt. Combine milk and extracts; add to creamed mixture alternately with dry ingredients. Transfer to three greased and floured 9-in. round baking pans.

Bake at 375 degrees F for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Split each cake into two horizontal layers. Place a bottom layer on a serving plate; spread with a fifth of the jam. Repeat layers four times. Top with remaining cake. For frosting, in a mixing bowl, beat butter until smooth. Gradually beat in the confectioners' sugar, lemon juice and peel. Frost top and sides of cake.

Sour Cream Bundt Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 teaspoons vanilla extract
1 cup sour cream
1/8 cup confectioners' sugar for dusting

Directions

Make the batter following the directions on the box, EXCEPT replace 2 teaspoons water with an equal amount of vanilla. Fold in sour cream. Bake according to directions given for baking a bundt cake. Cool on rack, place on serving plate, and dust with confectioners sugar.

Mary Anne's Carrot Cake

Ingredients

4 cups ground carrots
2 (15 ounce) cans crushed pineapple, drained
1 1/2 cups vegetable oil
3 cups white sugar
6 eggs
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
3 cups all-purpose flour
3 teaspoons baking soda
1/4 teaspoon salt
1 1/2 cups raisins

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 10 inch Bundt pans. Sift together flour, baking soda and salt. set aside.

In a large bowl, combine carrots, pineapple, oil and sugar. Add eggs, cinnamon and nutmeg. Add flour mixture and mix well. Stir in raisins.

Pour into prepared greased and floured pans. Bake for 45 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool, then frost with cream cheese frosting.

Angel Food Cake With Caramel Sauce

Ingredients

1 (3 ounce) package cream cheese, softened
1/4 cup confectioners' sugar
1 (8 ounce) carton frozen whipped topping, thawed
1 (10 inch) prepared angel food cake
CAMEL SAUCE:
1 cup half-and-half cream, divided
3/4 cup sugar
1/2 cup light corn syrup
1/4 cup butter (no substitutes)
Pinch salt
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, beat cream cheese and confectioners' sugar until smooth. Fold in whipped topping; set aside. Cut cake horizontally into two layers. Place the bottom layer on a serving plate; spread with cream cheese mixture. Replace top; refrigerate.

In a saucepan, combine 3/4 cup of cream, sugar, corn syrup, butter and salt. Cook and stir until mixture reaches soft-ball stage (234 degrees F). Slowly add remaining cream. Cook and stir until mixture returns to soft-ball stage (234 degrees F). Remove from the heat; stir in vanilla. Cool. Drizzle over cake. Store in the refrigerator.

Brazilian Carrot Cake

Ingredients

3 large carrots, peeled and thinly sliced
4 eggs
1 cup cooking oil
2 cups white sugar
2 cups all-purpose flour
1 tablespoon baking powder

2 tablespoons butter or margarine
1 cup white sugar
1 cup instant hot chocolate mix
3/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 9x13 baking dish.

Place the carrots, eggs, and oil in a blender or bowl of a food processor. Process until carrots are finely chopped. Pour the carrot mixture into a mixing bowl. Stir in 2 cups sugar until well blended. Stir in the flour and baking powder; mix until well blended. Pour the batter into the prepared baking dish.

Bake in preheated oven until top springs back when lightly touched, about 40 minutes.

Meanwhile, make the icing by placing the butter, 1 cup sugar, instant hot chocolate drink mix, and milk in a pan. While stirring, heat to almost boiling over medium-high heat until mixture thickens. When the cake is done, remove from the oven and immediately spread the icing evenly over the top.

Pistachio Cake II

Ingredients

1 (18.25 ounce) package white cake mix
3/4 cup vegetable oil
1 cup lemon-lime flavored carbonated beverage
3 eggs
2 (3 ounce) packages instant pistachio pudding mix
2 (1.3 ounce) envelopes whipped topping mix
1 1/2 cups milk

Directions

Beat cake mix, oil, soda, eggs, and first package of pudding until smooth. Pour batter into greased 9 x 13 inch pan.

Bake at 325 degrees F (165 degrees C) for 45 minutes, or cake tests done.

Beat Dream Whip w,,y , milk, and pudding until stiff; pour over cooled cake. Refrigerate.

Strawberry-Lemon Angel Cake

Ingredients

1 (16 ounce) package angel food cake mix
3 eggs
1 cup sugar
1/2 cup lemon juice
6 tablespoons butter, melted
2 tablespoons grated lemon peel
4 drops yellow food coloring (optional)
1 quart fresh strawberries, sliced

Directions

Prepare cake batter according to package directions. For lemon curd, in the top of a double boiler, beat eggs and sugar. Stir in the lemon juice, butter and lemon peel. Cook over simmering water for 15 minutes or until mixture has thickened and a thermometer reads 160 degrees F. Strain to remove peel and stir in food coloring if desired. Refrigerate.

Split cake horizontally into three layers. Place bottom layer on a serving plate; top with a third of the lemon curd. Repeat layers twice. Refrigerate until serving. Garnish with strawberries.

Happy Birthday Cake

Ingredients

1 cup butter
2 cups white sugar
1 teaspoon vanilla extract
4 eggs
3 teaspoons baking powder
3 cups all-purpose flour
1 cup milk
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan or three 8 or 9 inch round layer cake pans.

Cream the butter and sugar together until smooth and fluffy. Mix in the vanilla extract.

Separate the eggs and set the egg whites aside. Add the egg yolks one at a time to the creamed mixture, beating after each one.

Measure the baking powder into the flour, sift a little of the flour into the creamed mixture. Continue adding the flour and the milk alternately, while continually beating the mixture. Beat the cake batter until a few air bubbles show.

Beat the 4 egg whites with a dash of salt until stiff. Gently fold egg whites into the batter. Pour batter into prepared pan(s).

Bake at 350 degrees F (175 degrees C) until cake(s) test done, approximately 25 to 35 minutes.

Apple Cake and Butter Sauce

Ingredients

1 cup white sugar
1/4 cup butter
2 large apples
2 eggs
1 cup all-purpose flour
1/4 teaspoon salt
1 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/2 cup butter
1 cup white sugar
1/2 cup heavy whipping cream
1 1/2 teaspoons vanilla extract

Directions

Peel, core, and grate the apples.

Cream together 1 cup sugar and 1/4 cup butter or margarine. Stir in the grated apples and eggs. Sift together flour, salt, soda, nutmeg, and cinnamon; mix into the apple mixture. Pour batter into an ungreased 9 inch glass pie plate.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Remove from oven.

Place 1/2 cup butter or margarine, 1 cup sugar, 1/2 cup cream, and vanilla in the top pan of a double boiler. Heat and stir until sugar has dissolved and butter or margarine has melted. Serve over apple cake.

Boiled Raisin Cake I

Ingredients

2 cups raisins
2 cups water
1/2 cup vegetable oil
1 cup cold water
2 cups white sugar
4 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 teaspoon salt

Directions

Boil raisins in 2 cups of water for 15 minutes. Remove from heat.

Add vegetable oil and cold water to the raisins.

Mix sugar, flour, spices, baking soda, and salt in a large bowl.

Add the raisin mixture, and stir till just mixed.

Pour into a greased and floured 9 x 13 inch baking pan, and bake for one hour in a preheated 350 degrees F (175 degrees C) oven. It is done if a toothpick comes out clean.

Raspberry Coffee Cake

Ingredients

1 cup all-purpose flour
1/3 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg
1/2 cup reduced-fat plain yogurt
2 tablespoons butter or stick margarine
1 teaspoon vanilla extract
3 tablespoons brown sugar
1 cup fresh or frozen unsweetened raspberries*
1 tablespoon sliced almonds
GLAZE:
1/4 cup confectioners' sugar
1 teaspoon fat free milk
1/4 teaspoon vanilla extract

Directions

In a bowl, combine the flour, sugar, baking powder, baking soda and salt. Combine the egg, yogurt, butter and vanilla; add to dry ingredients just until moistened. Spoon two-thirds of the batter into an 8-in. round baking pan coated with nonstick cooking spray. Combine the brown sugar and raspberries; sprinkle over batter. Spoon remaining batter over the top. Sprinkle with almonds.

Bake at 350 degrees F for 35-40 minutes or until cake springs back when lightly touched and is golden brown. Cool for 10 minutes before removing from pan to a wire rack. In a small bowl, combine the glaze ingredients. Drizzle over coffee cake. Serve warm or at room temperature.

Swedish Nut Cake

Ingredients

2 cups white sugar
2 cups all-purpose flour
2 eggs
1/2 cup chopped walnuts
2 teaspoons baking soda
2 teaspoons vanilla extract
1 (20 ounce) can crushed pineapple with juice

1 (8 ounce) package cream cheese
1 3/4 cups confectioners' sugar
1/2 cup chopped walnuts
1/2 cup butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, mix flour, sugar, 1/2 cup nuts and baking soda. Add eggs, pineapple and 2 teaspoons vanilla . Beat until smooth and pour into 9x13 inch baking pan.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes. Spread icing on hot cake.

For the icing: In a large bowl, cream butter or margarine, cream cheese, 1 teaspoon vanilla and confectioners sugar until light and fluffy. Fold in 1/2 cup nuts. Spread on hot cake.

Spiced Apple Coffee Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 cup butter
1 cup white sugar
2 eggs, room temperature
1 1/2 teaspoons vanilla extract
2 apples - peeled, cored and
thinly sliced
2 tablespoons all-purpose flour
1/4 cup brown sugar
1/2 teaspoon ground cinnamon
1 tablespoon cold butter

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a 9 inch springform pan. Sprinkle sugar in the pan to coat. Whisk together 2 cups of flour, baking powder, baking soda, salt, 1 teaspoon cinnamon, cloves, and nutmeg in a bowl.

Beat 1/2 cup butter and 1 cup white sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Mix in the flour mixture until just incorporated. Spread into prepared pan.

Top the cake with the sliced apples, arranged in an overlapping spiral pattern. In a small bowl, blend 2 tablespoons flour, brown sugar, and 1/2 teaspoon cinnamon, and butter with fork until crumbly. Sprinkle over the apples.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Wacky Cake II

Ingredients

1 1/2 cups all-purpose flour
2 cups white sugar
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
1 tablespoon distilled white vinegar
2 teaspoons vanilla extract
1/3 cup vegetable oil
1 cup water
1/4 cup butter
1/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch square pan.

Sift together the flour, 1 cup of the sugar, 1/4 cup of the cocoa, the soda, and the salt. Stir in the vinegar, oil, water, and 1 teaspoon vanilla. Beat until smooth. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Let cake cool. Then spread chocolate icing over top.

To Make Chocolate Icing: Combine 1 cup of the sugar, 1/4 cup of the cocoa, the milk, and the butter or margarine. Boil for 1 minute. Stir in 1 teaspoon vanilla and continue stirring until partially cool. Spread over cake.

Blackberry Jam Cake III

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 6 eggs
- 1 cup buttermilk
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 tablespoon ground cinnamon
- 1 tablespoon ground allspice
- 1 tablespoon ground cloves
- 1 cup seedless blackberry jam

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour 3 (9 inch) pans. Mix together the flour, baking soda, cinnamon, allspice and cloves. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the buttermilk. Stir in the blackberry jam. Pour batter into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely.

Jewish Coffee Cake I

Ingredients

2 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1 1/4 teaspoons baking soda
3/4 cup butter, softened
1 1/4 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 1/4 cups sour cream

1/4 cup butter, softened
1/2 cup all-purpose flour
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking dish. Combine 2 1/2 cups of flour, baking powder, and baking soda in a bowl.

Beat the 3/4 cup of butter and 1 1/4 cups of sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Pour in the flour mixture alternately with the sour cream, mixing until just incorporated. Batter will be thick. Pour the batter into prepared pan.

Mix 1/4 cup of butter, 1/2 cup of flour, 1/4 cup of sugar, and cinnamon in a small bowl until it resembles a coarse crumble. Sprinkle over the cake batter.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Upside-Down Coffee Cake

Ingredients

1/2 cup butter
2 cups light brown sugar
3 cups fresh peaches, pitted and sliced
2/3 cup margarine
1 1/3 cups white sugar
4 eggs
2 teaspoons vanilla extract
1 1/3 cups milk
3 1/3 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Use a deep sided 10 inch pan, or wrap the outside of a 10 inch springform pan with aluminum foil to prevent leaking. Sift together the flour, baking powder, salt and cinnamon. Set aside.

In a saucepan over medium heat, combine brown sugar and 1/2 cup butter. Bring to a boil, then pour into bottom of springform pan. Sprinkle with sliced peaches.

In a large bowl, cream together 2/3 cup margarine and the white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk. Pour batter over caramel and fruit in pan.

Bake in the preheated oven for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan for 10 minutes, then invert onto serving platter and carefully remove pan. Be extremely careful of hot caramel and fruit juices! Serve warm.

Cinnamon Coffee Cake I

Ingredients

1 cup butter
2 3/4 cups white sugar
4 eggs
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 cups sour cream
1 1/2 cups chopped walnuts
2 tablespoons ground cinnamon
2 teaspoons vanilla extract
4 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 10 inch tube pan.

In a large mixing bowl cream together the butter or margarine and 2 cups of the sugar until fluffy. Add the vanilla and the eggs one at time beating mixture well after each egg.

Combine flour with baking powder and baking soda. Add alternately with sour cream to egg mixture. Beating just enough after each addition to keep batter smooth.

Combine walnuts, cinnamon, and remaining 3/4 cup of sugar.

Spoon 1/3 of the batter into prepared pan, sprinkle with 1/3 of the walnut mixture. Repeat layers two more times.

Bake at 350 degrees F (175 degrees C) for 70 minutes or until center is done. Let cake cool in pan for 10 minutes then remove pan and let cake continue cooling on a wire rack.

Tutti-Frutti Angel Food Cake

Ingredients

1 1/2 cups egg whites
1 1/4 teaspoons cream of tartar
1/2 teaspoon salt
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 drop red food coloring (optional)
1 1/2 cups sugar
1 1/4 cups cake flour
1 cup finely chopped mixed
candied fruit

Directions

In a large mixing bowl, beat the egg whites until foamy. Add cream of tartar and salt; beat until soft peaks form. Add extracts and food coloring if desired. Add sugar, 1 tablespoon at a time, beating well after each addition; beat until stiff glossy peaks form. Gradually fold in flour, 1/4 cup at a time. Fold in candied fruit. Gently spoon into an ungreased 10-in. tube pan. Bake at 375 degrees F for 35-40 minutes or until cake springs back when lightly touched. Immediately invert pan; cool completely. Run a knife around sides of cake and remove.

Pistachio Bundt Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (3.4 ounce) packages instant pistachio pudding mix
1 cup water
3/4 cup vegetable oil
4 eggs
GLAZE:
1 cup confectioners' sugar
1 tablespoon butter or margarine, softened
2 tablespoons milk

Directions

In a mixing bowl, combine dry cake and pudding mixes, water, oil and eggs. Beat on low speed for 1 minute. pour into a greased 9-in. or 10-in. fluted tube pan.

Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine the glaze ingredients; drizzle over cake.

Peach Cake I

Ingredients

2/3 cup butter
1 cup white sugar
3/4 cup milk
1 cup all-purpose flour
1/4 teaspoon salt
2 teaspoons baking powder
1 (15 ounce) can sliced peaches

Directions

Preheat oven to 350 degrees (175 degrees C). Lightly grease one 8 x 8 inch pan.

Cream together the sugar and butter. Add the flour, milk, salt, and baking powder. Mix well and pour into prepared pan. Spread fruit evenly over the top of the batter and pour juice from canned peaches over top.

Bake in at 350 degrees F (175 degrees C) for 50 minutes or until fully browned on top.

Nana's Tea Cakes

Ingredients

1 cup shortening
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
5 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream together the shortening and sugar. Beat in the eggs, one at a time then stir in the vanilla. Combine the flour and baking powder, stir into the mixture alternately with the milk. Drop dough by spoonfuls or roll out dough on a lightly floured surface to 1/4 inch in thickness. Cut with cookie cutters into desired shapes. Place cookies 1 1/2 inches apart onto an ungreased cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Orange Sponge Cake

Ingredients

3 eggs
1 cup white sugar
1 tablespoon orange zest
1 1/2 cups all-purpose flour
2 teaspoons baking powder
6 tablespoons orange juice

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 9 inch round pan.

Separate the eggs while cold, then bring to room temperature.

Beat egg yolks, sugar and grated orange rind until light and fluffy. Mix flour and baking powder together. Alternately add flour mixture and orange juice to the egg yolk mixture.

In a separate large CLEAN bowl, with a CLEAN whisk or beaters, beat egg whites to stiff peaks, and fold into batter.

Pour batter into prepared pan and bake at 325 degrees F (165 degrees C) for 50 to 60 minutes.

Marble Chiffon Cake

Ingredients

1/3 cup baking cocoa
1/4 cup boiling water
1 1/2 cups plus 3 tablespoons
sugar, divided
1/2 cup plus 2 tablespoons
vegetable oil, divided
2 1/4 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
7 eggs, separated
3/4 cup water
1/2 teaspoon cream of tartar
2 teaspoons grated orange peel
ORANGE GLAZE:
2 cups confectioners' sugar
1/3 cup butter, melted
3 tablespoons orange juice
1/2 teaspoon grated orange peel

Directions

In a bowl, combine cocoa, boiling water, 3 tablespoons sugar and 2 tablespoons oil; whisk until smooth. Cool. In a mixing bowl, combine flour, baking powder, salt and remaining sugar. Whisk egg yolks, water and remaining oil; add to dry ingredients. Beat until well blended. Beat egg whites and cream of tartar until soft peaks form; fold into batter. Remove 2 cups of batter; stir into cocoa mixture. To the remaining batter, add orange peel. Alternately spoon the batters into an ungreased 10-in. tube pan. Swirl with a knife. Bake at 325 degrees F for 70-75 minutes or until top springs back when lightly touched. Invert cake pan on a wire rack; cool.

For the glaze, combine sugar, butter and enough orange juice to reach desired consistency. Add orange peel; spoon over cake.

Flax Seed Carrot Cake

Ingredients

3 egg whites
2/3 cup white sugar
1/4 cup nonfat milk
1/3 cup applesauce
1 teaspoon vanilla extract
1/4 teaspoon almond extract
(optional)
1 1/3 cups whole wheat flour
2/3 cup all-purpose flour
2 tablespoons ground flax seed
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1 teaspoon baking soda
1/3 cup chopped walnuts
1/4 cup raisins
1/2 (8 ounce) can crushed
pineapple, drained
1 cup grated carrot

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 9x5 inch loaf pan with vegetable cooking spray.

Whisk together the egg whites, sugar, milk, applesauce, vanilla, and almond extract in a small bowl; mix until well blended. In a large bowl, sift together the flour, whole wheat flour, flax seed, cinnamon, nutmeg, cloves, and baking soda. Mix the egg into the flour; stir until well blended. Fold in the walnuts, raisins, carrot, and drained pineapple. Pour batter into the prepared pan.

Bake in preheated oven until a toothpick inserted into the center comes out clean (but not necessarily dry), about 40 minutes. Set aside to cool for 10 to 20 minutes before refrigerating overnight.

Lori's Famous Crab Cakes

Ingredients

1/3 cup dry bread crumbs
1/4 green bell pepper, seeded and diced
1/4 red bell pepper, seeded and diced
2 green onions, thinly sliced
4 sprigs fresh parsley, chopped
1/2 teaspoon hot pepper sauce
1 egg white
2 tablespoons mayonnaise
1 tablespoon fresh lemon juice
1/2 teaspoon Worcestershire sauce
2 teaspoons Dijon mustard
1/4 teaspoon Old Bay TM seasoning
1/4 teaspoon dry mustard
1/4 teaspoon onion powder
3 (6 ounce) cans crabmeat, drained and flaked
1/2 cup dry bread crumbs
1 cup canola oil for frying

Directions

In a bowl, toss together the 1/3 cup bread crumbs, green bell pepper, red bell pepper, green onions, and parsley. Mix in the egg white, mayonnaise, lemon juice, Worcestershire sauce, and Dijon mustard. Season with Old Bay seasoning, dry mustard, and onion powder. Fold crabmeat into the mixture. Form into 6 large cakes. Coat in the remaining 1/2 cup bread crumbs.

Heat the oil in a large, heavy skillet. Fry the cakes 5 minutes on each side, or until evenly brown. Drain on paper towels.

Gooney Butter Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter, melted
2 eggs
1 teaspoon vanilla extract
1 (8 ounce) package cream cheese
2 eggs
1 teaspoon vanilla extract
4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix cake mix, melted butter or margarine, 1 teaspoon vanilla, and 2 eggs with a spoon. Pat into a 9 X 13 inch pan.

Mix cream cheese, 2 eggs, and 1 teaspoon vanilla with an electric mixer. Slowly beat in confectioner's sugar. Pour over cake layer.

Bake for 40 to 45 minutes. Cool.

Vegan Chocolate Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/4 cup cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
1/3 cup vegetable oil
1 teaspoon vanilla extract
1 teaspoon distilled white vinegar
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x5 inch loaf pan.

Sift together the flour, sugar, cocoa, baking soda and salt. Add the oil, vanilla, vinegar and water. Mix together until smooth.

Pour into prepared pan and bake at 350 degrees F (175 degrees C) for 45 minutes. Remove from oven and allow to cool.

Beer Cake II

Ingredients

2/3 cup butter
2 eggs
3 cups all-purpose flour
1 teaspoon salt
3/4 cup buttermilk
8 ounces cherries, pitted and halved
2 cups white sugar
2 (1 ounce) squares unsweetened chocolate, melted
2 teaspoons baking soda
1 cup beer
1/4 cup cherry juice
1 cup chopped walnuts

2/3 cup butter
1 egg
4 (1 ounce) squares unsweetened chocolate, melted
4 cups sifted confectioners' sugar
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift flour, baking soda and salt. Set aside.

In a large bowl, cream 2/3 cup butter and white sugar until light and fluffy. Add 2 eggs and 2 squares melted chocolate. Add flour mixture alternately with beer, buttermilk and cherry juice. Mix until smooth, then fold in cherries and chopped nuts. Pour batter into a 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes, or until a toothpick inserted into the center of cake comes out clean.

To make frosting: in a large bowl, combine 2/3 cup butter, 1 egg, 4 squares melted chocolate, confectioners sugar and milk. Beat until smooth. Spread on top of cooled cake.

Easy Raisin Cake

Ingredients

1 cup raisins
2 cups water
1/2 cup butter
1 teaspoon baking soda
1/2 teaspoon salt
1 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup chopped walnuts
1 3/4 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 10 x 10 inch baking pan.

In a large saucepan boil the raising with the water for 10 minutes. Add the butter or margarine and let cool.

In the same pan add the flour, soda, salt, sugar, cinnamon, nutmeg, and chopped nuts (optional), mix well and pour batter into a lightly greased 10x10 inch baking pan

Bake at 350 degrees F (175 degrees C) for 35 minutes. Serves 8 to 12.

Depression Cake I

Ingredients

1 cup shortening
2 cups water
2 cups raisins
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1/2 teaspoon ground cloves
2 cups white sugar
3 cups all-purpose flour
1 teaspoon baking soda

Directions

In a saucepan combine the shortening, water, raisins, cinnamon, nutmeg, allspice, cloves and sugar. Simmer for 10 minutes. Remove from heat and let stand until cool.

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

Stir the flour and baking soda into the cooled raisin mixture and mix until just combined. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Bar Cookies from Cake Mix

Ingredients

1/2 cup butter
1/2 cup packed brown sugar
2 tablespoons water
1 egg
1 (18.25 ounce) package white cake mix
1 cup chopped walnuts
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Mix in water and egg, then stir in cake mix. Finally, mix in nuts and chocolate chips. Spread mixture into pan.

Bake for 30 to 35 minutes in the preheated oven. Cool completely before cutting into bars.

Chocolate Chip Cake

Ingredients

2/3 cup butter
3/4 cup packed brown sugar
3/4 cup white sugar
3 eggs
1 1/2 cups all-purpose flour
3/4 cup whole wheat flour
2 1/2 teaspoons baking powder
1 teaspoon salt
1 cup milk
1 1/2 teaspoons vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round pans.

In a large mixing bowl, cream together butter and sugars. Beat in the eggs.

In another bowl, sift together the flours, baking powder, and salt. Add this alternately with the milk to the creamed mixture. Stir in the vanilla. Chop the chocolate chips coarsely, and add to the batter.

Pour batter into prepared pans, and bake for 25 to 30 minutes, or until knife inserted in middle comes out clean. You can fill with a Butterscotch Filling, and top with a Chocolate Glaze.

Maple Walnut Crumb Cake

Ingredients

5 cups all-purpose flour
3 cups white sugar
1/2 teaspoon salt
3 1/2 teaspoons baking powder
3 eggs
1 1/4 cups vegetable oil
1 1/8 cups milk
1 teaspoon vanilla extract
1 teaspoon maple flavored extract
1/2 cup butter, softened
1 tablespoon ground cinnamon
1/4 cup ground walnuts
1 cup chopped walnuts
confectioners' sugar for dusting

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, stir together the flour, sugar, salt and baking powder. Separate the mixture into two bowls - one with about 5 cups, and the other with about 3. In the bowl with the smaller amount, stir in the eggs, oil, milk, vanilla extract and maple extract. Pour this mixture into the prepared baking pan. To the remaining bowl, stir in the butter, cinnamon and walnuts until crumbly and well blended. Sprinkle this over the top of the batter in the pan.

Bake for 35 to 40 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean. Dust with confectioners' sugar before serving.

Cranberry Upside-Down Sour Cream Cake

Ingredients

1/2 cup butter
2 cups white sugar
2 tablespoons water
1 teaspoon ground cinnamon
1 (12 ounce) bag fresh or frozen cranberries
1 1/2 cups cake flour
1/2 teaspoon baking soda
1/2 teaspoon salt
6 tablespoons butter, softened
1/2 cup white sugar
1/2 cup brown sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup sour cream

Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously grease a 9 inch springform pan. Wrap aluminum foil around the outside of the bottom to prevent leaking.

Melt the butter in a saucepan over medium heat. Stir in 1 1/2 cups of white sugar, water and cinnamon until sugar has dissolved. Bring to a boil and then add the cranberries. Stir to coat with the sauce, then pour into the prepared pan.

Sift together the flour, baking soda and salt; set aside. In a medium bowl, beat the remaining 6 tablespoons of butter with 1/2 cup white sugar and brown sugar until light and fluffy. Mix in the eggs one at a time, beating well after each addition. Stir in vanilla and sour cream. Mix in the dry ingredients. Pour the batter over the cranberries in the pan.

Bake for about 50 minutes in the preheated oven, or until a knife inserted into the center comes out clean. Cool on a rack for 10 minutes, then run a knife around the outer edge. Invert onto a serving plate and remove the springform pan.

Carol's Butter Pecan Cake

Ingredients

1 1/4 cups butter
2 cups chopped pecans
3 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups white sugar
4 eggs
1 cup milk
2 teaspoons vanilla extract
1/4 cup butter
1 teaspoon vanilla extract
1/4 teaspoon salt
4 cups sifted confectioners' sugar
1/3 cup heavy whipping cream

Directions

Grease and flour bottoms of three 9 inch layer pans. Preheat oven to 350 degrees F (175 degrees C).

Melt 1/4 cup butter in heavy skillet over medium heat. Add pecans and brown 10 to 15 minutes, stirring frequently.

Sift flour with baking powder and 1/2 teaspoon salt. Cream remaining butter in large mixing bowl. Gradually add 2 cups sugar; cream at high speed of mixer until light and fluffy. At medium speed blend in eggs, one at a time, beating well after each. At low speed add sifted dry ingredients alternately with milk and vanilla extract, beginning and ending with dry ingredients. Blend well after each addition. Stir in 1 1/3 cups pecans. Pour batter into pans.

Bake for 25 to 30 minutes, until cake is golden brown and springs back when lightly touched in center. When cool, blend remaining pecans with Creamy Butter Frosting; spread between layers and on top.

To Make Creamy Butter Frosting: Cream 1/4 cup butter or margarine in mixing bowl. Add 1 teaspoon vanilla extract, salt, 4 cups confectioners' sugar and 1/3 to 1/2 cup cream. Beat until smooth and of spreading consistency. If necessary, thin with additional cream.

Ugly Duckling Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (16 ounce) can fruit cocktail
1 1/2 cups flaked coconut
2 eggs
1/2 cup packed brown sugar
1/2 cup chopped walnuts
1/2 cup butter
1/2 cup white sugar
1/2 cup evaporated milk

Directions

Combine cake mix, undrained fruit, 1 cup coconut and eggs.

Blend; beat at medium speed for 2 minutes and pour into a greased 9 x 13 inch pan.

Sprinkle with brown sugar and nuts. Bake at 325 degrees F (165 degrees C) for 45 minutes. Bring butter, sugar and milk to a boil. Boil 1 minute. Stir in 1/2 cup coconut. Spoon over warm cake. Top with prepared whipped topping, if desired.

Alabama Mud Cake

Ingredients

1 (20 ounce) can crushed
pineapple, with juice
1 (21 ounce) can cherry pie filling
1 (18.25 ounce) package devil's
food cake mix
1 cup chopped pecans
1/2 cup mint chocolate chips
1/2 cup butter, sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Pour pineapple with juice into prepared pan, spreading evenly to make the first layer. Spread cherry pie filling over the pineapple layer, then spread the cake mix over the cherry pie filling. Sprinkle the cake mix layer with pecans and mint chocolate chips, then distribute the sliced butter evenly over the top.

Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Best-Ever Chocolate Cake

Ingredients

3 cups all-purpose flour
2 cups sugar
6 tablespoons baking cocoa
2 teaspoons baking soda
1 teaspoon salt
2 cups water
2/3 cup vegetable oil
2 teaspoons white vinegar
2 teaspoons vanilla extract
FLUFFY CHOCOLATE
FROSTING:
1 cup cold milk
1 (3.9 ounce) package instant
chocolate pudding mix
1 (8 ounce) carton frozen whipped
topping, thawed

Directions

In a mixing bowl, combine the first five ingredients. Add the water, oil, vinegar and vanilla. Beat on low speed for 1 minute. Beat on medium for 1 minute. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a mixing bowl, beat the milk and pudding mix for 2 minutes. Beat in whipped topping. Spread over cake. Refrigerate leftovers.

Sherry Bundt Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
3/4 cup vegetable oil
3/4 cup cream sherry
1 teaspoon ground nutmeg
1 (3.5 ounce) package instant vanilla pudding mix

1/2 cup white sugar
1 tablespoon ground cinnamon
1 tablespoon unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Oil the sides and bottom of a 10 inch Bundt cake pan. In a small bowl, mix cinnamon, sugar and cocoa. "Flour" the sides and bottom of the pan with the mixture, tap out the excess back into the cinnamon mixture.

In a large bowl, combine the cake mix, eggs, oil, sherry, nutmeg and pudding mix. Beat until well blended. Pour half of the batter into the Bundt pan, sprinkle with half of the cinnamon sugar, cover with the remaining batter and finally, top with remaining cinnamon mixture.

Bake at 350 degrees F (175 degrees C) for 45 minutes, or until toothpick inserted into cake comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack.

Tropical Lime Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3 ounce) package lime flavored gelatin mix
5 eggs
1 cup vegetable oil
3/4 cup fresh orange juice
1/2 cup fresh lime juice
2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together the cake mix and lime flavored gelatin. combine the eggs, oil and orange juice in a blender and blend for at least 5 minutes. Gradually add the blended ingredients to the dry mixture. beat for 5 minutes using an electric mixer. Pour into the prepared pan.

Bake for 40 to 45 minutes in the preheated oven, until a toothpick inserted comes out clean. When the cake comes out of the oven, prick holes all over it using a fork.

To make the glaze, combine the lime juice and confectioners sugar in a small bowl. beat until smooth. Pour over the hot cake, this will soak into the cake.

Lemon Coconut Apricot Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
4 eggs
1/4 cup packed brown sugar
1/2 cup flaked coconut
3/4 cup vegetable oil
3/4 cup apricot nectar
1 teaspoon lemon extract
1 cup confectioners' sugar
2 tablespoons apricot nectar
1 tablespoon vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 or 10 inch tube or bundt pan.

Combine the lemon cake mix, eggs, brown sugar, flaked coconut, 3/4 vegetable oil, 3/4 cup apricot nectar and the lemon extract. Beat with electric beaters for 4 minutes at medium speed. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Let cake cool in pan for 10 minutes then turn cake out on to a serving dish and immediately pour glaze over still warm cake.

To Make Glaze: Combine the confectioners' sugar, 2 tablespoons apricot nectar, 1 tablespoon vegetable oil and enough lemon juice to give the glaze a liquid consistency. Mix until smooth and use immediately to pour over still warm cake.

Ravishing Red Velvet Cake

Ingredients

1/2 cup shortening
1 teaspoon butter flavored extract
1 1/2 cups white sugar
2 eggs
4 tablespoons red food coloring
2 tablespoons unsweetened cocoa powder
1 cup buttermilk
1 teaspoon salt
2 1/2 cups sifted all-purpose flour
1 tablespoon distilled white vinegar
1 teaspoon baking soda
1/2 cup butter
1 (8 ounce) package cream cheese
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch round pans.

Cream shortening, butter flavoring, sugar, and eggs until light and fluffy. Make a paste with food coloring and cocoa and add to the shortening mixture.

Mix buttermilk, salt, baking soda and vinegar; add to mixture. Slowly add flour to mixture.

Put batter into 2 greased 9 inch round pans. Bake at 350 degrees F (175 degrees C) for 25-30 minutes. Allow to cool completely, then frost with Cream Cheese Frosting.

To Make Cream Cheese Frosting: Combine 1/2 cup butter, cream cheese, confectioners' sugar and 1 teaspoon vanilla. Mix until well blended.

Carrot Cake Cookies

Ingredients

1/2 cup butter, softened
1 cup brown sugar
2 eggs
1 (8 ounce) can crushed pineapple, drained
3/4 cup shredded carrots
1 cup raisins
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons ground cinnamon
1 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets or line with parchment paper.

In a large bowl, cream together the butter and brown sugar until smooth. Beat in the eggs one at a time, stir in the crushed pineapple, carrots and raisins. Combine the flour, baking powder, baking soda, salt and cinnamon; stir into the carrot mixture. Mix in the walnuts if desired. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 15 to 20 minutes in the preheated oven, until bottoms begin to brown and cookies are set. Allow cookies to cool for a few minutes on the cookie sheets before removing to wire racks to cool completely.

Pear and Blueberry Cake

Ingredients

1 1/2 tablespoons brown sugar
1 1/2 tablespoons white sugar
1 teaspoon cinnamon

1 1/4 cups all-purpose flour
1 teaspoon cinnamon
1 teaspoon baking powder
1/2 cup unsalted butter
1 1/4 cups white sugar
3 large eggs
1/3 cup milk
1 teaspoon almond extract
3 pears, peeled and diced
1/2 cup blueberries
1/2 cup almonds, chopped

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan. Combine 1 1/2 tablespoons brown sugar, 1 1/2 tablespoons white sugar, and 1 teaspoon cinnamon in a small bowl; reserve.

Whisk together flour, 1 teaspoon cinnamon, and baking powder in a large bowl. Use an electric mixer to beat the butter and 1 1/4 cups white sugar together in a separate large bowl. Beat until light and fluffy. Beat in eggs, one at a time. Mix in 1/3 of the flour mixture until just combined. Beat in 1/2 of the milk and another 1/3 of the flour mixture. Repeat with the remaining milk and flour. Stir in the almond extract.

Gently fold pears, blueberries, and chopped almonds into the batter. Pour into prepared pan. Sprinkle reserved sugar and cinnamon mixture over the cake batter.

Bake in preheated oven until a toothpick inserted in the center of the cake comes out clean, 40 to 50 minutes.

Cream Cheese Pound Cake

Ingredients

1 1/2 cups butter or margarine,
softened
3 cups sugar
1 (8 ounce) package cream
cheese, softened
6 eggs
3 cups all-purpose flour
1/2 teaspoon baking powder

Directions

In a large mixing bowl, cream butter, sugar and cream cheese. Add eggs, one at a time, beating well after each addition. Add flour and baking powder; mix well. Pour into a greased and floured 10-in. tube pan. Bake at 325 degrees F for about 1 hour and 30 minutes or until cake tests done. Cool in pan 10 minutes before removing. Cake ages and freezes well.

Apple Custard Coffee Cake

Ingredients

2 cups biscuit/baking mix
1 cup sugar, divided
3/4 cup milk
1 teaspoon vanilla extract
1 cup chopped pecans
2 medium tart apples, peeled and chopped
1 teaspoon ground cinnamon, divided
3 eggs
1 cup whipping cream

Directions

In a bowl, combine biscuit mix, 1/4 cup sugar, milk and vanilla; mix well. Stir in pecans. Pour into a greased 9-in. square baking dish. Toss apples with 1/4 cup sugar and 1/2 teaspoon of cinnamon. Sprinkle over batter.

In a bowl, combine eggs, cream and remaining sugar. Pour over the apples; sprinkle with remaining cinnamon. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean. Serve warm. Refrigerate leftovers.

Italian Love Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
2 pints part-skim ricotta cheese
3/4 cup white sugar
1 teaspoon vanilla extract
4 eggs
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup milk
1 (12 ounce) container frozen
whipped topping, thawed

Directions

Prepare cake mix as directed on box. Pour batter into 9 x 13 x 2 inch greased baking dish. Set aside.

Combine ricotta cheese, sugar, vanilla, and eggs. Blend well. Spread mixture evenly over the top of the cake batter.

Bake at 350 degrees F (175 degrees C) for 75 minutes if using a glass baking dish, 90 minutes if using a metal pan.

Blend pudding mix and milk until thickened. Blend in whipped topping. Spread over cooled cake.

Super Easy Salmon Cakes

Ingredients

1 (7 ounce) can salmon, drained and flaked
1 egg, beaten
1 tablespoon olive oil
2 green onions, finely chopped
2 cups finely crushed saltine cracker crumbs
lemon pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together salmon, egg, olive oil, green onions, and 2/3 cup cracker crumbs. Season with lemon pepper. Form mixture into 8 patties. Coat patties with remaining cracker crumbs, and arrange in a single layer on a baking sheet.

Bake 10 minutes in the preheated oven, turning once, or until golden brown on both sides.

Vanilla Sesame Cake

Ingredients

1 1/8 cups butter, softened
1 1/4 cups white sugar
6 eggs
1 tablespoon vanilla extract
2/3 cup black sesame seeds
2 cups self-rising flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch baking dish.

With an electric mixer, beat the butter and sugar together in a mixing bowl until the mixture is creamy, about 5 minutes. Beat in the eggs, one at a time, beating until each egg is incorporated before adding the next one. Stir in the vanilla extract and black sesame seeds, mixing until well blended. Lightly stir in the flour to make a smooth batter, and pour the mixture into the prepared baking dish.

Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, about 40 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Chocolate Cake I

Ingredients

1/2 cup milk
1/2 cup grated semisweet
chocolate
1 1/2 cups white sugar
2 eggs
3/4 cup sour cream
1 teaspoon baking soda
1 tablespoon water
2 cups cake flour
1/2 cup butter, softened

Directions

Preheat oven to 350 degree F (175 degrees C). Grease and flour one 9 x 13 inch pan.

Grate the chocolate. In a small saucepan, boil the milk and chocolate until mixture forms a custard.

Cream the butter or margarine and sugar. Add eggs and sour cream to the creamed mixture.

Dissolve the baking soda in water, and add to the creamed mixture. Add the flour, and mix thoroughly. Add the chocolate mixture and beat well. Pour into a greased and floured 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes to one hour.

Zucchini Cake I

Ingredients

3 cups all-purpose flour
3 cups white sugar
1 teaspoon salt
1 1/2 teaspoons baking soda
1 teaspoon baking powder
2 1/2 teaspoons ground cinnamon
1 teaspoon vanilla extract
4 eggs
1 1/2 cups vegetable oil
3 cups grated zucchini
1 (8 ounce) package cream cheese
1/2 cup butter
2 cups confectioners' sugar
2 teaspoons vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease and flour three 9 inch round cake pans.

In a medium size bowl combine the flour, baking soda, baking powder, cinnamon, white sugar, and salt. Mix well.

In another bowl beat eggs, vegetable oil, and 1 teaspoon vanilla together. Pour into egg mixture into the flour mixture and mix well. Stir in the shredded zucchini. Pour batter into prepared pans.

Bake at 325 degrees F (165 degrees C) for 25 minutes. Allow cakes to cool in pans. Stack and frost into a 3 layer cake using Cream Cheese Frosting.

To Make Frosting: Cream together the cream cheese, butter or margarine. Add the confectioner's sugar, a little at a time. Add 2 teaspoons vanilla and mix well. Spread on cool cake layers.

Cinnamon-Walnut Coffee Cake

Ingredients

1/4 cup shortening
1 cup sugar
2 eggs
1 1/2 teaspoons vanilla extract
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon salt
1 cup milk
TOPPING:
1/2 cup all-purpose flour
1/4 cup sugar
1 teaspoon ground cinnamon
3 tablespoons cold butter
1 1/2 cups chopped walnuts

Directions

In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; add to the creamed mixture alternately with the milk.

Transfer to a greased 9-in. square baking pan. In a bowl, combine the flour, sugar and cinnamon; cut in butter until mixture resembles coarse crumbs. Stir in nuts. Sprinkle over top. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Peach Upside-Down Cake III

Ingredients

6 large fresh peaches
2/3 cup white sugar
2 tablespoons unsalted butter
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1 tablespoon canola oil
1 egg
1 teaspoon vanilla extract
1 teaspoon almond extract
1/2 cup lowfat buttermilk

Directions

Preheat the oven to 375 degrees. Bring a large saucepan of water to a boil.

Score the stem end of each peach and place the peaches in the boiling water. Boil for about 1 minute, or until the skins soften. Transfer to a bowl of cold water to cool, then peel, halve and pit the peaches.

In a 9-inch cast-iron skillet, combine 1/3 cup of the sugar with 1 tablespoon of the butter. Cook over medium heat for 3 to 5 minutes, or until the sugar begins to melt. Add the peaches to the skillet, cut-side up, in one layer (the fruit should fit tightly). Remove the pan from the heat and set aside.

In a medium bowl, combine the flour, baking powder, baking soda, cinnamon and salt; set aside.

In a large bowl, with an electric mixer at medium speed, beat the remaining 1/3 cup sugar and 1 tablespoon butter with the oil until combined. Add the egg, beating until smooth, then beat in the vanilla and almond extract. With the mixer at low speed, add the buttermilk and the reserved flour mixture, beating until just incorporated.

Spoon the batter evenly over the peaches in the skillet, place the skillet in the oven and bake, uncovered, at 375 degrees F (190 degrees C), for 20 to 25 minutes, or until a cake tester inserted into the center of the cake comes out clean.

Transfer the skillet to a wire rack to cool for 3 to 4 minutes. Loosen the edges of the cake with a knife. Invert the cake onto a serving plate. If any of the peaches stick to the skillet, remove them with a knife and replace them on the cake.

Strawberry Dream Cake II

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package strawberry flavored gelatin mix
1 cup mashed fresh strawberries
1 cup vegetable oil
1/2 cup milk
4 eggs
1 cup flaked coconut
1/2 cup chopped pecans

1 (8 ounce) package cream cheese
1/2 cup butter, room temperature
3 1/2 cups confectioners' sugar
3/4 cup fresh strawberries
1/2 cup flaked coconut
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) round pans.

In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in 1 cup mashed strawberries, oil, milk and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Fold in the coconut and pecans. Divide the batter among the prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make the Strawberry Cream Cheese Frosting: Mash the 3/4 cup strawberries to make 1/2 cup, then drain well; set aside. In a medium bowl, beat cream cheese and butter until smooth. Blend in the confectioners' sugar and drained strawberries. Beat on medium speed until the frosting lightens and is well combined. Fold in the coconut and pecans. Frost cake between layers, on top and sides. Chill uncovered 30 minutes or until frosting sets, then cover and chill 4 to 6 hours before serving.

Gluten-Free Orange Almond Cake with Orange

Ingredients

3 eggs, separated
2/3 cup white sugar
1/4 cup rice flour
1 teaspoon ground cinnamon
1/2 cup orange juice
1 1/2 cups finely ground almonds
(almond meal)

2 tablespoons heavy cream
2 cups white sugar
1 cup orange juice
1 tablespoon grated orange zest
1/2 cup butter
4 egg whites

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 10 inch springform pan with cooking spray, and dust with rice flour.

In a large bowl, whip egg yolks with 2/3 cup of sugar until thick and pale using an electric mixer. This will take about 5 minutes. Stir in the rice flour and orange juice, then fold in the almond meal and cinnamon.

In a separate glass or metal bowl, whip 3 egg whites until they can hold a stiff peak. Fold into the almond mixture until well blended. Pour into the prepared pan, and spread evenly.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool in the pan on a wire rack. Run a knife around the outer edge of the cake to help remove it from the pan.

To make the orange sauce, cream together the butter and 2 cups of white sugar in a medium bowl. Stir in the cream, and place the dish over a pan of barely simmering water. Stir in orange juice and zest. Whip 4 egg whites in a separate bowl until soft peaks form. Fold into the orange sauce. Spoon over the cake and serve immediately.

Black Walnut Cake

Ingredients

1 cup chopped black or English walnuts
3 cups all-purpose flour, divided
1 cup butter, softened
2 cups sugar
4 eggs
1 teaspoon vanilla extract
2 teaspoons baking powder
1/4 teaspoon salt
1 cup milk
FROSTING:
1 3/4 cups sugar
4 egg whites
1/2 cup water
1/2 teaspoon cream of tartar
1 teaspoon vanilla extract

Directions

In a bowl, toss walnuts with 1/4 cup flour; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla; mix well.

Combine the baking powder, salt and remaining flour; add to the creamed mixture alternately with milk. Stir in the reserved nut mixture.

Transfer to a greased and floured 10-in. tube pan. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a heavy saucepan, combine sugar, egg whites, water and cream of tartar. With a portable mixer, beat on low speed for 1 minute. Continue beating on low speed over low heat until frosting reaches 160 degrees F, about 9 minutes.

Pour into a large mixing bowl; add vanilla. Beat on high speed until frosting forms stiff peaks, about 7 minutes. Frost the cake.

Mocha Bundt Cake

Ingredients

1 1/2 cups butter (no substitutes)
12 (1 ounce) squares bittersweet
chocolate
2 1/4 cups sugar
3 eggs
2 cups strong brewed coffee
2 teaspoons rum extract
1 1/2 teaspoons vanilla extract
3 cups all-purpose flour
1 1/2 teaspoons baking soda
3/4 teaspoon salt
confectioners' sugar
Whipped cream

Directions

In a microwave, melt butter and chocolate; stir until smooth. Transfer to a large mixing bowl. Beat in sugar. Add eggs, one at a time, beating well after each addition. Beat in the coffee and extracts. Combine the flour, baking soda and salt; gradually add to the chocolate mixture.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 325 degrees F for 55-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a wire rack to cool completely.

Dust with confectioners' sugar. Serve with whipped cream if desired.

Cartoon Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1 (21 ounce) can cherry pie filling

2 teaspoons vanilla extract
1 (8 ounce) package cream cheese, softened
1/2 cup butter, softened
4 cups confectioners' sugar
1 (21 ounce) can light cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

Ignore instructions on cake box. In a large bowl, beat eggs, add 1 can pie filling and combine. Add cake mix and beat until well mixed. The batter will be stiff.

Pour half of the batter into each pan and spread evenly. Bake at 350 degrees F (175 degrees C) for about 25 minutes, or until a toothpick inserted into the center of cake comes out clean. Cool a couple of minutes, then turn layers out onto cooling rack. Cool completely before icing.

For the icing: Beat butter, cream cheese, and vanilla until smooth. Add confectioners sugar and continue beating until smooth.

Ice a layer, add the second layer, and finish icing the cake. Refrigerate until time to serve. Just before serving, pour the cherry pie filling on top and spread it gently to the edges. A few of the cherries will roll down the sides. That's what you want.

Butter Pound Cake

Ingredients

1 cup butter
6 eggs
3 cups white sugar
3 cups all-purpose flour
1 pint heavy whipping cream
1 tablespoon vanilla extract
2 teaspoons lemon extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 9 or 10 inch tube pan.

With an electric mixer, cream butter and sugar until fluffy. Add eggs, one at a time and mix well.

Introduce the flour, one cup at a time while adding cream a little at a time until all flour and cream is mixed in well.

Add the vanilla and lemon flavoring and blend well. Pour batter into prepared pan.

Bake at 325 degrees F (165 degrees C) for 1-1/2 hours or until center springs back from small amount of pressure. Immediately turn out on cake rack to cool.

GhirardelliB® Triple Chocolate Truffle Cake

Ingredients

3 cups Ghirardelli Semi-Sweet Chocolate Chips
1 cup unsalted butter at room temperature
8 large eggs, chilled
1/4 teaspoon salt
1/2 cup heavy cream
1 cup Ghirardelli Milk Chocolate Chips
2 ounces Ghirardelli White Chocolate baking bar, chilled

Directions

Preheat the oven to 325 degrees F. Arrange a rack in center of oven. Butter the bottom and sides of a 9 by 2-inch round cake pan and line the bottom with parchment paper.

In the top of a double boiler or in a heatproof bowl over barely simmering water, melt the semi-sweet chocolate chips and butter, stirring occasionally until smooth. Cool slightly.

Meanwhile, in a large bowl with an electric mixer fitted with the whip attachment, whip the eggs and salt on medium speed until doubled in volume, about 5 minutes. Gently fold the whipped eggs, a third at a time, into the melted chocolate. Pour the batter into the prepared cake pan.

Prepare a water bath for the cake by placing the cake pan in a larger pan, and filling the large pan halfway up the sides of the cake pan with hot, but not boiling water.

Bake for about 40 minutes, or until the cake pulls away from the sides of the pan and is set in the center. Remove the pan from the water bath to a cooling rack, and cool the cake completely in the pan. Cover with plastic wrap and refrigerate overnight. To remove the cake from the pan, dip the pan in warm water halfway up the sides and run a thin metal spatula around the inside of the pan. Invert onto a plate to unmold and remove the parchment paper.

To prepare the ganache, bring the heavy cream to a simmer in a small saucepan over low heat. Pour the heated cream over the milk chocolate chips. Stir gently until smooth and allow to cool slightly. When the ganache is still warm to the touch, pour over the top of cake and spread with an offset spatula to evenly cover (There will be some ganache leftover.)

Chill the cake until the ganache sets, about 30 minutes. To garnish, grate the white chocolate bar on top of cake.

Coconut Candy Bar Cake

Ingredients

14 squares BAKER'S Semi-Sweet Chocolate, divided
1/2 cup butter or margarine
1 cup sugar
2 eggs
1 1/2 teaspoons vanilla
1 2/3 cups flour, divided
3/4 teaspoon baking soda
1/8 teaspoon salt
1 cup water
1 (14 ounce) package BAKER'S ANGEL FLAKE Coconut
1 (14 ounce) can sweetened condensed milk
3/4 cup whipping cream
2 tablespoons butter or margarine

Directions

Preheat oven to 350 degrees F. Place 4 of the chocolate squares and 1/2 cup butter in large microwaveable bowl. Microwave on HIGH 1 to 1-1/2 min. or until butter is melted. Stir until chocolate is completely melted. Blend in sugar. Add eggs, 1 at a time, beating on low speed after each addition until well blended. Add vanilla; mix well. Add 1/3 cup of the flour, the baking soda and salt; beat well. Add remaining 1-1/3 cups flour alternately with the water, mixing until well blended. Pour into greased and floured 13x9-inch baking pan.

Bake 30 min. or until toothpick inserted in center comes out clean. Cool completely in pan on wire rack.

Mix coconut and sweetened condensed milk until well blended; spread over cake. Microwave whipping cream and 2 Tbsp. butter in large microwaveable bowl on HIGH 2 min.; stir. Microwave an additional 30 sec. or until mixture comes to boil. Add remaining 10 chocolate squares; stir until chocolate is completely melted. Cool until mixture is of desired spreading consistency, stirring frequently. Spread over cake. Let stand until chocolate layer is firm.

Carrot Pineapple Cake I

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
2 teaspoons ground cinnamon
1 3/4 cups white sugar
1 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
2 cups shredded carrots
1 cup flaked coconut
1 cup chopped walnuts
1 (8 ounce) can crushed pineapple, drained

1 (8 ounce) package cream cheese
1/4 cup butter, softened
2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Mix flour, baking soda, baking powder, salt and cinnamon. Make a well in the center and add sugar, oil, eggs and vanilla. Mix with wooden spoon until smooth. Stir in carrots, coconut, walnuts and pineapple.

Pour into 9x13 inch pan. Bake at 350 degrees for about 45 minutes. Don't panic, the center will sink a little. Allow to cool.

To make the frosting: Cream the butter and cream cheese until smooth. Add the confectioners sugar and beat until creamy.

Buttermilk Pound Cake I

Ingredients

1 cup shortening
2 cups white sugar
4 eggs
1 cup buttermilk
3 cups sifted all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon lemon extract

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease and flour one 10 inch tube pan.

Combine shortening, white sugar, eggs, buttermilk, sifted flour, baking soda, baking powder, and lemon extract and beat with an electric mixer for 3 minutes at medium speed. Pour batter into prepared pan.

Bake at 300 degrees F (150 degrees C) for one hour. Remove cake from pan after it has cooled.

Carrot Cake VII

Ingredients

1 cup canola oil
2 (4 ounce) jars carrot baby food
3 eggs
2 cups white sugar
2 cups all-purpose flour
2 1/2 teaspoons baking powder
1/4 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

In a medium bowl, sift together the flour, baking powder, salt, nutmeg, cinnamon and allspice. Set aside.

In a large mixing bowl, combine oil and baby food, then add eggs. Add sugar and mix well.

Add the flour mixture and mix until well combined.

Pour batter into prepared 10 inch tube pan. Bake at 325 degrees F (165 degrees C) for 1 hour, or until toothpick inserted into the middle of the cake comes out clean.

Cool for 10 minutes in the pan, then turn out onto a wire rack.

Orange Date Nut Cake

Ingredients

1 cup butter, softened
2 cups white sugar
6 eggs
3 1/3 cups self-rising flour
1 cup milk
1 tablespoon vanilla extract
1 tablespoon lemon extract
2 cups dates, pitted and chopped
2 cups chopped pecans

2 cups orange juice
3 1/2 cups confectioners' sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch tube pan and line the bottom with parchment paper. Grease the paper. Dredge the dates and nuts in the flour and set aside.

In a large bowl, cream the butter and sugar until light and fluffy. Add the eggs one at a time, beating well. Add flour, alternating with milk, and mix well. Add vanilla and lemon flavorings. Fold in nuts and dates.

Pour batter into a 10 inch tube pan. Bake at 350 degrees F (165 degrees C) for 1 hour, or until a toothpick inserted into the center of the cake comes out clean. Remove from oven and pour orange syrup over cake immediately. Cool in pan for 30 minutes, then remove from pan. Let stand upside-down overnight, then turn over and serve.

To make the orange syrup: In a medium bowl, combine orange juice and confectioners sugar. Mix until smooth.

Neapolitan Bundt Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 cup water
1/4 cup vegetable oil
3 eggs
1 teaspoon strawberry extract
1/4 cup chocolate syrup
3 drops red food coloring
2/3 cup confectioners' sugar
3 tablespoons chocolate syrup

Directions

Grease and flour a 12-cup bundt pan. Preheat oven to 350 degrees F (175 degrees C).

Blend the cake mix, water, oil, and eggs on low speed until moistened. Beat 3 minutes on medium speed. Pour 1/2 of the batter into the bundt pan.

Measure 1/2 of the remaining batter into a small bowl and stir in the strawberry extract and food color (as much as you want to make a pretty, dark pink color). Carefully pour this into the pan.

Stir 1/4 cup chocolate syrup into the remaining batter and carefully pour this into the pan on top of the strawberry batter.

Bake for about 40 minutes in a 350 degree F (175 degrees C) oven. Cool 15 minutes.

Remove from pan and drizzle chocolate glaze over the top.

To make chocolate glaze: Mix together confectioners' sugar and 3 tablespoons chocolate syrup until smooth. If necessary, a few drops of water or a small amount of additional confectioners' sugar may be added until the desired consistency is obtained. Drizzle over top of the bundt cake.

Death By Chocolate Cake

Ingredients

3 (3 ounce) packages ladyfinger cookies
1/2 cup dark rum
1 1/2 pounds butter
2 (12 ounce) packages semisweet chocolate chips
12 eggs, separated
2 1/2 cups heavy cream
1/4 cup white sugar
1 teaspoon vanilla extract
2 tablespoons vegetable oil
1/2 cup semisweet chocolate chips

Directions

Brush the ladyfingers with rum and use them to line the bottom and sides of a 10 inch spring form pan.

In a medium saucepan over low heat, melt butter. Remove from heat and add 24 oz. of chocolate chips; stir until melted. Cool slightly, then beat egg yolks into the mixture, one at a time, until smooth. In a separate bowl, beat the egg whites with an electric mixer until they form stiff, but not dry, peaks. Fold the whites into the chocolate mixture and pour into the lined pan. Chill in refrigerator for 6 hours.

In a large bowl, whip the cream with an electric mixer until thick. Blend in sugar and vanilla, and whip until stiff peaks form. Invert the chilled cake onto a serving platter and remove the sides and bottom of the pan. Spread a layer of whipped cream over the entire cake, and pipe the remaining whipped cream in a decorative pattern of your choice. In the top of a double boiler, melt the 1/2 chocolate chips with the oil. Cool, then drizzle over finished cake. Refrigerate until serving.

Olivia's Applesauce Cake

Ingredients

1 cup butter, room temperature
1 cup sugar
2 eggs
3 1/2 cups sifted all-purpose flour
1 teaspoon baking soda
Pinch salt
1 teaspoon cinnamon
2 teaspoons cloves
2 teaspoons nutmeg
1 cup chopped walnuts
2 cups raisins
2 cups unsweetened applesauce

Directions

Cream butter and sugar together until light and fluffy. Add eggs; beat well. Set aside. Sift together flour, baking soda, salt and spices. Remove 1/2 cup of flour mixture and stir into nuts and raisins. Set both aside. Alternately stir flour mixture and applesauce into creamed mixture. Mix well. Add nuts and raisins; stir to blend. Pour batter into greased and floured bundt cake pan. bake at 350 degrees F for 65-75 minutes, or until cake tests done when wooden pick is inserted near center. Cool in pan 10 minutes; turn out on rack to complete cooling.

Chi Chi's Corn Cake

Ingredients

1/2 cup butter
1/3 cup masa harina
1/4 cup water
1 1/2 cups whole kernel corn
1/4 cup cornmeal
1/3 cup white sugar
2 tablespoons heavy cream
1/4 teaspoon salt
1/2 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, beat butter with electric mixer until creamy. Add masa harina and water and beat until well combined.

In food processor or blender, process corn in short pulses to coarsely chop. Leave several pieces of whole corn. Stir the processed corn and the cornmeal into the butter mixture.

In a separate bowl, stir together sugar, cream, salt and baking powder until well combined. Stir sugar mixture into butter mixture and pour all into a 9x9-inch baking dish. Cover with foil.

Line a roasting pan with a damp kitchen towel. Place baking dish on towel, inside roasting pan, and place roasting pan on oven rack. Fill roasting pan with boiling water to reach halfway up the sides of the baking dish. Bake 50 to 60 minutes, or until pick inserted in center comes out clean. Remove baking dish from water bath and let rest 10 minutes. Serve using ice cream scoop or large spoon.

Chocolate Mousse Cake I

Ingredients

1 cup white sugar
1 cup butter
1 cup water
1 teaspoon instant coffee granules
16 (1 ounce) squares semisweet
chocolate
8 eggs
1/2 cup heavy whipping cream
1 tablespoon confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch springform pan.

Heat white sugar, butter, water, coffee and chocolate in a 3-quart saucepan over low heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat. Beat in the eggs and pour into the prepared pan. Batter is very thin. If side and bottom of pan do not fit tightly, line the pan with foil.

Bake at 350 degrees F (175 degrees C) until a wooden pick inserted in center comes out clean, about 45 to 50 minutes. Cool completely. Remove sides of pan. Cover cake with plastic wrap and refrigerate until chilled, at least 4 hours.

Remove plastic wrap. Beat whipping cream and confectioners' sugar in a chilled 1 1/2 quart bowl until stiff. Garnish top of cake with whipped cream and, if desired, whole almonds. Refrigerate any remaining cake.

True Maryland Crab Cakes

Ingredients

3 tablespoons pancake mix
1 tablespoon prepared yellow mustard
3 tablespoons mayonnaise, or to taste
1 egg, beaten
1 tablespoon chopped fresh parsley
1 pound cooked crabmeat, flaked
3 cups vegetable oil for frying

Directions

In a medium bowl, stir together the pancake mix, mustard, mayonnaise, egg and parsley until well blended. Fold in the crabmeat. Form into 3 inch patties.

Heat the oil in a large skillet over medium to medium-high heat. There should be enough oil to reach half way up the sides of the crab cakes. When the oil is hot, carefully place the patties in the pan. Fry until golden brown on each side, about 8 minutes per side. If patties are browning too fast, reduce the heat. Drain on paper towels, and serve immediately.

Carrot-Oatmeal Spice Cake

Ingredients

1 cup raisins
1/3 cup shredded carrots
2 cups water
1 cup all-purpose flour
1 cup quick cooking oats
1 1/2 teaspoons artificial sweetener
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 cup margarine, softened
1/4 cup egg substitute
1 teaspoon vanilla extract
1/3 cup pecans, coarsely chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 7x11 inch baking dish. Set aside.

Combine raisins, carrots, and water in a medium saucepan. Bring to a boil, reduce heat and simmer for 10 minutes. Remove from heat and allow to cool.

In a mixing bowl, combine flour, oatmeal, sugar substitute, salt, baking soda and cinnamon.

In a separate bowl, mix together the margarine, egg substitute, and vanilla. Add to the flour mixture and mix well.

Add the raisin mixture and nuts, mix well and pour into baking pan.

Bake for 35 minutes or until toothpick inserted in middle comes out clean.

Rich Chocolate Cake I

Ingredients

1/2 cup white sugar
1/2 cup unsweetened cocoa powder
1 cup all-purpose flour
1 egg
1/4 cup milk
1/3 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch pan.

In a medium bowl, mix together the egg, milk and oil. Stir in the sugar, cocoa and flour, mix until smooth. Pour the mixture into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted comes out clean.

Maple Nut Angel Food Cake

Ingredients

1 1/4 cups cake flour
3/4 cup packed brown sugar
1 1/2 cups egg whites
1/4 teaspoon salt
1 1/2 teaspoons cream of tartar
1 teaspoon vanilla extract
1/4 teaspoon maple flavored extract
1 cup sugar
3/4 cup finely chopped walnuts

Directions

Sift together flour and brown sugar; set aside. In a large mixing bowl, beat egg whites, salt and cream of tartar until soft peaks form. Add vanilla and maple flavoring. Add sugar a little at a time, beating until stiff. Gradually fold in flour/sugar mixture, about 1/4 at a time. Spoon half the batter into an ungreased angel food cake pan; sprinkle with nuts. Cut through batter with knife; spoon in remaining batter. Bake at 375 degrees F for about 35 minutes. Cool inverted on a wire rack.

Chocolate Mocha Liqueur Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 cup vegetable oil
3/4 cup water
3 eggs
1/4 cup coffee flavored liqueur
1/4 cup vodka
1 cup white sugar
1/2 cup butter
1/4 cup hot water
2 tablespoons coffee flavored liqueur
2 tablespoons vodka

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine the cake mix, pudding mix, oil, 3/4 cup water, eggs, 1/4 cup coffee liqueur and 1/4 cup Vodka. Mix well, then pour into greased and floured Bundt pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour glaze over hot cake while still in pan. Let cake sit for 30 minutes.

To make the glaze: in a small saucepan combine sugar, butter and 1/4 cup hot water. Bring to a boil and cook for 1 minute. remove from heat and stir in 2 tablespoons coffee liqueur and 2 tablespoons vodka.

Very Moist Gumdrop Cake

Ingredients

1 1/2 cups butter, softened
3 cups packed brown sugar
6 eggs
9 cups golden raisins
3 pounds gumdrops
3 cups unsweetened applesauce
3 teaspoons baking soda
3 tablespoons hot water
6 cups all-purpose flour
3 teaspoons salt
3 teaspoons ground cinnamon
2 cups red and green candied cherries
1 cup chopped walnuts

Directions

Place raisins in a saucepan, and cover with water. Bring to a boil, and cook for 5 minutes. Drain all water from raisins.

In a medium bowl, mix 1 cup flour into gumdrops, cherries, nuts, and drained raisins.

In a large bowl, beat butter or margarine, sugar, and eggs. Mix in applesauce. Stir remaining flour, salt, and cinnamon into creamed mixture. Dissolve soda dissolved in hot water. Mix into batter well. Stir in floured fruit.

Line an angel food pan with parchment paper, and grease with butter or margarine. Pour batter to within one inch of the top of pan.

Bake 3 hours at 300 degrees F (150 degrees C). When nearly done, cover top of cake with a piece of tinfoil to prevent top of cake from overcooking.

My Crab Cakes

Ingredients

2 tablespoons olive oil
6 green onions, chopped
3/8 cup olive oil
1 (16 ounce) can canned crabmeat, drained
1 egg
1 tablespoon mayonnaise
1 teaspoon dry mustard
8 ounces buttery round crackers, crushed
1/2 teaspoon ground cayenne pepper
1 teaspoon garlic powder
1/4 teaspoon Old Bay Seasoning
TM
salt to taste
ground black pepper to taste
1 cup panko (Japanese bread crumbs) or regular dry bread crumbs

Directions

Heat 2 tablespoons oil in a skillet over high heat. Saute green onions briefly until tender; cool slightly.

Combine crabmeat, sauteed green onions, egg, mayonnaise, dry mustard, crushed crackers, cayenne pepper, garlic powder, Old Bay seasoning, salt and pepper. Form into 1/2 inch thick patties. Coat the patties with bread crumbs.

Heat 1/2 cup oil in a skillet over medium high heat. Cook cakes until golden brown on each side. Drain briefly on paper towels and serve hot.

Ginger Crab Cakes

Ingredients

14 ounces crabmeat
1/2 cup light mayonnaise
1/4 cup minced green onions
1 tablespoon chopped cilantro
1 tablespoon lime juice
2 teaspoons minced fresh ginger root
1/4 teaspoon hot pepper sauce
1/4 teaspoon salt
1/4 teaspoon black pepper
2 eggs
3/4 cup dry bread crumbs
1/4 cup vegetable oil

Directions

In large bowl, mix together crabmeat, mayonnaise, green onions, cilantro, lime juice, ginger, hot pepper sauce, and salt and pepper. Shape into 12 patties.

In a shallow dish, lightly beat eggs. Place bread crumbs in another shallow dish. Dip patties into egg, then press into bread crumbs to coat all over.

In a large skillet, heat 2 tablespoons oil over medium heat. Cook crab cakes in oil, adding remaining oil as needed, for 2 minutes per side or until golden.

Outrageously Buttery Crumb Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2/3 cup water
3 eggs
1/2 cup butter, softened
1 1/3 cups packed brown sugar
1 tablespoon ground cinnamon, or to taste
1 tablespoon vanilla extract
1 1/2 cups butter
4 1/2 cups all-purpose flour
1 tablespoon confectioners' sugar for dusting (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 12x18-inch jellyroll pan.

Beat the yellow cake mix, water, eggs, and 1/2 cup softened butter together with an electric mixer in a mixing bowl until thoroughly blended, about 2 minutes on medium speed. Pour the cake batter into the prepared jellyroll pan.

Bake in the preheated oven until the edges of the cake are light brown but the middle of the cake is still slightly gooey, 15 to 17 minutes.

While the cake is baking, mix together the brown sugar, cinnamon, vanilla extract, butter, and flour together in a large bowl until the mixture forms medium crumbs. Remove the cake from the oven, and press about 3/4 of the crumb topping onto the top of the almost-baked cake. Reserve the remaining topping.

Return the cake to the oven, and bake an additional 10 to 12 minutes, until the crumb topping is firm and the cake is cooked all the way through.

Remove the cake from the oven, and sprinkle with the remaining crumb topping. Let the cake cool to room temperature, and sprinkle with confectioners' sugar.

Orange Blossom Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1/2 cup applesauce
2 eggs
1 tablespoon grated orange peel
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
1 cup chopped dates
1 cup chopped nuts
GLAZE:
1 cup sugar
1/2 cup orange juice

Directions

In a mixing bowl, cream butter and sugar. Add applesauce, eggs and orange peel; mix well. Combine the flour, baking powder, baking soda and salt. Add to creamed mixture alternately with milk; mix well. Fold in dates and nuts. Pour into a greased 9-in. springform pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, combine glaze ingredients in a saucepan; bring to a boil. Pour over cake. Cool completely in pan.

Moroccan Salmon Cakes with Garlic Mayonnaise

Ingredients

GARLIC MAYONNAISE:

1/2 cup mayonnaise
1 clove garlic, crushed
1/8 teaspoon paprika

SALMON CAKES:

1/2 cup couscous
2/3 cup orange juice
1 (14.75 ounce) can red salmon,
drained
1 (10 ounce) package frozen
chopped spinach - thawed,
drained and squeezed dry
2 egg yolks, beaten
2 cloves garlic, crushed
1 teaspoon ground cumin
1/2 teaspoon ground black
pepper
1/2 teaspoon salt
3 tablespoons olive oil

Directions

In a small stainless steel or glass bowl, stir together mayonnaise, garlic, and paprika. Set aside.

Prepare couscous according to package directions using the 2/3 cup of orange juice in place of water.

In a mixing bowl, combine the cooked couscous, red salmon, drained spinach, egg yolks, garlic, cumin, black pepper, and salt. Form into patties.

In a large skillet over medium heat, heat the olive oil and fry patties until golden brown turning once, about 8 to 10 minutes. Serve with garlic mayonnaise.

Seven-Up[®] Cake III

Ingredients

3 cups white sugar
1 cup butter
1/2 cup shortening
5 eggs
3 cups all-purpose flour
1 teaspoon lemon extract
1 (12 fluid ounce) can or bottle
lemon-lime flavored carbonated
beverage
1 1/2 cups white sugar
1/2 cup butter
3 eggs
1 cup flaked coconut
1 (8 ounce) can crushed pineapple
with juice
1/2 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 9 x 13 inch baking pan.

Cream the 1 cup butter or margarine, shortening and 3 cups white sugar together until light and fluffy. Beat in the eggs one a time beating well after each addition.

Beat in the flour, lemon extract and lemon-lime soda. Mix well and pour batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour.

To Make Icing: In a saucepan combine the 1 1/2 cups white sugar, 1/2 cup butter or margarine, 3 eggs, coconut, pineapple and nuts. Cook over medium heat, stirring constantly until mixture is thick. Pour over cake while cake is still hot and icing is bubbling.

Blueberry Cream Cheese Pound Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1/4 cup white sugar
3 eggs
1 (8 ounce) package cream cheese, room temperature
1/2 cup vegetable oil
1 teaspoon vanilla extract
1 1/4 cups blueberries

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and sugar. Make a well in the center and pour in eggs, cream cheese, oil and vanilla. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in blueberries. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Raspberry Angel Cake

Ingredients

3 cups boiling water
2 (3 ounce) packages JELL-O
Raspberry Flavor Gelatin
1 (12 ounce) package frozen red
raspberries (do not thaw)
1 (7.5 ounce) package round angel
food cake, cut into 21 thin slices
1 cup thawed COOL WHIP
Whipped Topping

Directions

Add boiling water to gelatin mixes in medium bowl; stir 2 min. until completely dissolved. Add raspberries; stir until thawed. Pour into 9-inch round pan sprayed with cooking spray.

Arrange cake slices in concentric circles over gelatin, with slices overlapping as necessary to completely cover gelatin.

Refrigerate 3 hours or until gelatin is firm. Unmold onto plate; top with COOL WHIP.

Jan's Chocolate Cake

Ingredients

1 cup butter
2 cups white sugar
2 eggs
1 cup buttermilk
1/2 cup unsweetened cocoa powder
2 1/2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). If using layers, grease and line the pans with parchment paper. If using a 9 X 13 pan, grease and dust with cocoa powder. Sift together the cocoa, flour, baking soda and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Alternately beat in the flour mixture and the buttermilk, mixing just until incorporated. Add the boiling water and beat for one full minute.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Bacon Breakfast Cake

Ingredients

12 slices bacon
1/4 cup packed brown sugar
1 (9 ounce) package white cake mix, batter prepared as directed on package
1 teaspoon maple flavored extract
1/4 cup maple syrup

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9 inch round cake pan.

Place the bacon in a large, deep skillet; cook over medium-high heat, turning occasionally, until lightly browned but still soft, about 7 minutes. Drain the bacon slices on a paper towel-lined plate. Place the bacon on the bottom of the greased cake pan, overlapping slices as necessary to fit. Sprinkle the bacon strips with the brown sugar.

Combine the prepared cake batter, maple extract, and maple syrup in a large bowl, mixing well. Pour the batter over the brown sugar and bacon in the cake pan.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, 15-20 minutes. Cool cake slightly and remove from pan by inverting onto a serving platter. Cut into wedges to serve.

Miami Beach Cake

Ingredients

1 cup semisweet chocolate chips
1/3 cup butter, melted
1/2 cup chopped pecans
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 1/4 cups buttermilk
1 cup heavy whipping cream
2 tablespoons white sugar
1 cup flaked coconut

Directions

Grease and flour bottom of two 9 inch round cake pans. Preheat oven to 375 degrees F (190 degrees C).

Melt 1/3 cup chocolate morsels. Combine melted butter or margarine with coconut, pecans, and 2/3 cup chocolate morsels; set aside.

Cream butter or margarine in a large mixing bowl. Gradually add 1 1/2 cups sugar, and beat until fluffy. Add eggs one at a time, beating well after each addition. Blend in melted chocolate and vanilla extract.

Combine the flour, baking soda, and salt. Add these dry ingredients alternately with buttermilk to the creamed mixture, beginning and ending with dry ingredients. Mix well after each addition. Pour batter into greased pans. Sprinkle with coconut mixture.

Bake for 30 to 40 minutes, or until cake springs back when touched lightly in center. Cool cake on wire racks.

Beat cream with 2 tablespoons of sugar until stiff. Fill and frost cooled cake with whipped cream. Refrigerate after icing.

Low-Fat Chocolate Cake

Ingredients

1 1/4 cups all-purpose flour
1 cup sugar
1/2 cup baking cocoa
1/4 cup cornstarch
1/2 teaspoon baking soda
1/2 teaspoon salt
4 egg whites
1 cup water
1/2 cup corn syrup
2 teaspoons confectioners' sugar

Directions

In a bowl, combine the first six ingredients. In another bowl, whisk egg whites, water and corn syrup. Stir into dry ingredients. Pour into a 9-in. square baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Dust with confectioners' sugar.

Heritage Jam Cake

Ingredients

- 1 cup butter, softened
- 2 cups white sugar
- 5 eggs
- 1 teaspoon baking soda
- 1 cup buttermilk
- 3 cups all-purpose flour
- 1/4 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground allspice
- 1 cup dates, pitted and chopped
- 1 cup grape jam
- 1 cup chopped pecans
- 1 recipe Kentucky Fruit Filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch, round cake pans, and line with parchment paper.

Combine 2 1/2 cups flour, salt, and spices.

Dissolve soda in buttermilk: stir well.

Cream butter or margarine. Gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition. Mix flour mixture into creamed mixture alternately with buttermilk mixture, beginning and ending with flour mixture. Dredge dates and pecans in remaining 1/2 cup flour, and fold into batter. Carefully fold grape jam into batter. Pour batter into prepared pans.

Bake for 40 to 45 minutes, or until a wooden toothpick inserted in center comes out clean. Cool in pans for 10 minutes. Remove layers from pans, and cool completely.

Spread hot Kentucky Fruit Filling between the layers and on top of the cake.

Thai-Style Steamed Pumpkin Cake

Ingredients

2 tablespoons tapioca flour
1/4 cup rice flour
1 1/2 teaspoons arrowroot powder
1/2 cup coconut cream
1 cup white sugar
1 (2 pound) pumpkin - peeled, seeded, and grated
1 cup coconut milk
1/8 teaspoon salt

Directions

Bring about 1-1/2 inches of water to boil in a steamer fitted with a basket large enough for a 9-inch square baking dish to lie flat.

Sift the tapioca flour, rice flour, and arrowroot powder together into a bowl. Gradually stir the coconut cream into the mixture until completely incorporated and smooth, about 10 minutes. Stir the sugar, pumpkin, coconut milk, and salt into the mixture, dissolving the sugar completely into the batter; pour into a 9-inch square baking dish.

Steam over the boiling water until the cake is cooked through, about 25 minutes. Allow the cake to cool before cutting into squares to serve.

Apple Cake I

Ingredients

2 eggs
1 cup vegetable oil
2 cups white sugar
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
4 cups diced apple without peel

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch cake pan.

Beat vegetable oil and eggs until foamy. Add the sugar, flour, ground cinnamon, baking, soda, salt, and vanilla and mix well. Stir in the diced apples. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Cool cake in pan for 10 minutes. Cake needs no frosting.

Raspberry Cup Cakes

Ingredients

3/4 cup graham cracker crumbs
1/4 cup chopped pecans
3 tablespoons butter, melted
3/4 cup fresh raspberries, crushed
1/2 (8 ounce) package cream
cheese
10 1/2 fluid ounces sweetened
condensed milk
1 cup frozen whipped topping,
thawed

Directions

Line a 12 cup muffin pan with paper cup liners. In a medium bowl, combine graham cracker crumbs, crushed pecans and melted margarine, mixing well to blend. Spoon mixture evenly into a 12 cup muffin pan lined with paper cup liners. Press mixture with a spoon to firm bottom. Puree raspberries and set aside.

Beat cream cheese until fluffy. Add condensed milk and 1/2 cup of the raspberry puree and mix until well blended. Fold in whipped topping.

Spoon evenly into baking cups. Freeze for at least 5 hours. When ready to serve, remove paper liners. Invert cakes onto individual serving plates. Drizzle remaining raspberry puree over cakes. Garnish with a few whole raspberries. Serve frozen.

Wacky Cake IV

Ingredients

2 1/4 cups cake flour
1 1/2 cups white sugar
4 1/2 tablespoons unsweetened cocoa powder
1 1/2 teaspoons baking soda
3/4 teaspoon salt
1 1/2 teaspoons distilled white vinegar
1 1/2 teaspoons vanilla extract
1/2 cup vegetable oil
1 1/2 cups water
1/4 cup butter
1/3 cup unsweetened cocoa powder
4 cups confectioners' sugar
1 pinch salt
1 teaspoon vanilla extract
4 tablespoons milk

Directions

Preheat oven to 350 degrees (175 degrees C). Spray one 13x9 inch cake pan with cooking oil spray.

Mix the flour, white sugar, 4 1/2 tablespoons cocoa, baking soda and salt together in a bowl. Pour dry ingredients into the prepared pan. Scoop out 3 holes in the dry mixture. Put the vegetable oil in one hole, vinegar in the second hole, and 1 1/2 teaspoons of the vanilla in the third hole. Pour the cold water over the top and stir until smooth.

Bake at 350 degrees F (175 degrees C) for about 20 minutes. Ice cake while it is still hot.

To Make Icing: In a saucepan over medium heat melt the butter or margarine. Add the cocoa and remove pan from the heat. Stir in the salt, milk and 1 teaspoon vanilla. Mix in the confectioners' sugar until desired consistency is attained. Spread icing over a still hot cake.

Rich Chocolate Cake II

Ingredients

3 cups all-purpose flour
2 cups white sugar
1/2 cup unsweetened cocoa powder
2 teaspoons baking soda
1/2 teaspoon salt
2 cups hot brewed coffee
2/3 cup vegetable oil
2 tablespoons vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, stir together the flour, sugar, cocoa, baking soda and salt. Add the hot coffee, oil and vanilla, mix until smooth. Pour into the prepared pan.

Bake for 45 to 60 minutes in the preheated oven. Test with a toothpick for doneness. Allow cake to cool before topping or frosting.

Poppy Seed Cake II

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 1/2 cups vegetable oil
4 eggs
1 teaspoon vanilla extract
1/2 teaspoon salt
1 1/2 teaspoons baking soda
1 (12 fluid ounce) can evaporated milk
8 ounces poppyseed filling
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

Combine the flour, white sugar, vegetable oil, eggs, vanilla, salt, baking soda and evaporated milk. Mix until smooth. Add the jar of poppy seed filling and the chopped nuts; beat at medium speed for 2 minutes. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 70 minutes. Let cake cool before removing from pan.

Dump Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (15 ounce) can crushed pineapple
1 (16.5 ounce) can pitted dark sweet cherries
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Dump pineapple and cherries into one 9x13 inch pan and mix together. Top with cake mix and slice butter or margarine over mix.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until brown and bubbling. Remove and serve warm or cold.

Yummy Apple Pound Cake

Ingredients

1 cup vegetable oil
1/2 cup butter
1 1/2 cups white sugar
3 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon vanilla extract
3 cups chopped apples
1 cup maraschino cherries,
chopped
1 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, cream together the oil, butter and sugar. Beat in the eggs, one at a time. Combine the flour, baking soda and salt, stir into the egg mixture. Finally, fold in the vanilla, apples, cherries, and walnuts. Pour batter into the prepared pan.

Bake for 75 to 90 minutes in the preheated oven, until the cake tests done with a toothpick. Cool in pan for 10 minutes before inverting onto a wire rack to cool completely.

Non-Dairy Chocolate Cake with German

Ingredients

2 1/3 cups all-purpose flour
1 cup whole wheat flour
1 1/4 teaspoons baking soda
2/3 cup unsweetened cocoa powder
2/3 cup packed brown sugar
2/3 cup vegetable oil
1 cup water
3/4 cup maple syrup
2/3 cup applesauce
1 1/4 tablespoons cider vinegar
2 1/2 teaspoons vanilla extract
1 quart soy milk
1 cup barley malt syrup
2 cups brown rice syrup
5 tablespoons egg substitute
1/4 cup water
1 (10.5 ounce) package crumbled firm silken tofu
1 1/2 pounds flaked coconut
3 cups chopped pecans
6 tablespoons arrowroot powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 10-inch round cake pans.

In a large bowl sift together all-purpose flour, whole wheat flour, soda, and cocoa.

In another bowl mix the brown sugar, oil, 1 cup water, maple syrup, applesauce, vinegar, and vanilla. Add the dry ingredients to the wet and mix for 2 minutes. Pour into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes.

Cool and frost with Non-Dairy German Chocolate Frosting. To make frosting: scald soy milk, barley malt syrup, and brown rice syrup.

Mix egg substitute and 1/4 cup water until foamy. Add to milk and syrup mixture and cook until thickened.

Blend tofu in food processor until smooth and add to thickened syrup mixture with coconut, pecans, and arrowroot. Cook for 2 minutes and remove from heat. Cool.

Moist Yellow Cake

Ingredients

1 cup butter
2 1/2 cups white sugar
3 eggs
1 1/2 teaspoons vanilla extract
2 1/2 cups buttermilk
3 3/4 cups all-purpose flour
2 1/4 teaspoons baking powder
2 1/2 teaspoons baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9x13 inch pans. Sift together the flour, baking powder and baking soda. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Pour batter into prepared pans.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Great Chocolate Cake

Ingredients

14 ounces bittersweet chocolate
3 1/3 tablespoons butter
4 eggs
1 1/2 tablespoons all-purpose
flour
1 teaspoon water

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour one 9 inch round pan.

Bring eggs to room temperature and separate.

Melt dark chocolate and butter or margarine over low heat.

Beat egg yolks, flour, and water. Add the chocolate mixture. Beat the egg whites, and fold into the chocolate batter.

Pour into prepared pan, and bake for 20 to 30 minutes.

Southern Red Velvet Cake

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1 teaspoon butter flavored extract
3 tablespoons cocoa powder
1/2 ounce red food coloring
2 1/2 cups all-purpose flour
1 cup buttermilk
1 teaspoon salt
1 teaspoon baking soda
1 tablespoon distilled white vinegar

3 tablespoons all-purpose flour
1/2 teaspoon salt
1 cup milk
1/2 cup butter
1 cup white sugar
1/2 cup shortening
2 teaspoons vanilla extract
2 teaspoons butter flavored extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour three 10 inch round pans.

Cream 1/2 cup of shortening, 1 1/2 cups of white sugar, eggs, 1 teaspoon of vanilla extract, and 1 teaspoon of butter flavored extract in a large bowl. Make a paste of cocoa and food coloring in a small bowl and add to shortening mixture. Pour in 2 1/2 cups flour alternately with the buttermilk, mixing until just incorporated. Mix 1 teaspoon of salt, baking soda, and vinegar in a small bowl, and while fizzing fold into the batter; mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 20 to 25 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

To make frosting: Cook 3 tablespoons of flour, 1/2 teaspoon of salt, and milk in a skillet over low heat, stirring constantly, until thick. Let cool completely. Cream butter, 1 cup sugar, and 1/2 cup shortening in a separate bowl. Stir in 2 teaspoons each of vanilla extract and butter flavored extract. Then add flour mixture to bowl and cream together. Frost cooled cake.

Apple Raisin Cakes

Ingredients

2 eggs, beaten
1 cup applesauce
1 teaspoon ground cinnamon
2 teaspoons white sugar
1 cup all-purpose flour
1/2 cup whole wheat flour
2 teaspoons baking powder
2 teaspoons vanilla extract
1/2 cup raisins

Directions

In a large mixing bowl, combine eggs, applesauce, cinnamon, sugar, flour, baking powder, vanilla, and raisins. Form small cakes out of the batter.

Heat a nonstick griddle over medium heat, fry the cakes until both sides are browned, about 5 to 7 minutes.

Maryann's Upside Down Rhubarb Cake

Ingredients

1 (18.25 ounce) package moist
yellow cake mix
2 cups diced rhubarb
1 1/4 cups white sugar
1/2 pint whipping cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Prepare cake mix according to the package directions. Pour batter into prepared pan.

In a medium bowl, mix together the rhubarb and sugar. Spoon the rhubarb mixture over the cake batter. Drizzle the whipping cream over the top of the rhubarb.

Bake 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cake cool completely before turning it out onto a serving dish.

Chocolate Applesauce Cake

Ingredients

1/2 cup butter or margarine,
softened
1 1/2 cups sugar
2 eggs
2 cups all-purpose flour
2 tablespoons baking cocoa
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
2 cups unsweetened applesauce
TOPPING:
1 cup semisweet chocolate chips
1/2 cup chopped pecans
2 tablespoons sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Combine dry ingredients; add to the creamed mixture alternately with applesauce. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

Orange Rum Cake

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
2 cups white sugar
4 tablespoons grated orange zest
2 tablespoons grated lemon zest
2 eggs
1 cup buttermilk
1 cup finely chopped walnuts
1/2 cup orange juice, strained
1 lemon, juiced
2 tablespoons light rum

Directions

Stir together flour, baking powder, baking soda and salt; set aside.

In large bowl of electric mixer cream butter, 1 cup sugar and orange and lemon peel until fluffy. Add eggs, one at a time, and beat after each until thoroughly blended. At low speed add flour mixture alternately with buttermilk. Fold in walnuts.

Spread batter evenly in greased 9 inch tube pan. Bake in center of preheated 350 degrees F (175 degrees C) oven about 55 to 60 minutes or until pick inserted in center comes out clean, cake shrinks slightly from sides of pan and surface springs back when pressed lightly with finger. Cool pan on rack slightly. In saucepan mix juices, remaining 1 cup sugar and the rum; bring to boil, then pour carefully over cake in pan. Cool, cover; let stand in pan a day or two before serving.

Cinnamon Coffee Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 (3.4 ounce) package instant butterscotch pudding mix
4 eggs
1 cup water
1 cup vegetable oil
1 cup packed brown sugar
1 tablespoon ground cinnamon
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan, or a 10 inch Bundt cake pan.

In a medium bowl, stir together the cake mix, vanilla pudding mix, and butterscotch pudding mix. Add the eggs, oil and water, mix until well blended. In another bowl, stir together the brown sugar, cinnamon and nuts. Pour half of the batter into the pan, spread evenly. Sprinkle with half of the nut mixture. Cover with the rest of the batter, and sprinkle with the rest of the nut mixture.

Bake for 20 minutes in the preheated oven, then turn the oven down to 325 degrees F (165 degrees C) and bake for an additional 35 to 40 minutes.

Pineapple Mandarin Cake

Ingredients

2 3/4 cups cake flour
1 tablespoon baking powder
1 teaspoon salt
2/3 cup shortening
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 1/3 cups milk
1/2 cup butter, softened
4 cups sifted confectioners' sugar
1/4 cup light cream
2 teaspoons lemon juice
1 (11 ounce) can mandarin oranges, drained
10 ounces crushed pineapple, drained

Directions

Combine flour, baking powder, and salt. Stir well to blend.

In a large bowl, cream shortening, white sugar, eggs, and vanilla together; beat until light and fluffy. Add flour mixture to creamed mixture alternately with milk, making 3 dry and 2 liquid additions; combine lightly after each. Spread batter evenly into 2 greased and floured 8 inch round layer cake pans.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until toothpick inserted in center comes out clean. Cool cake in pan 10 minutes, then turn out on wire rack to cool completely.

Cream butter or margarine. Gradually blend in confectioners' sugar, cream, and lemon juice. Beat until light and creamy. Fill and frost the cake. Decorate top with a ring of well drained mandarin orange segments around outside edge. Fill center with well drained crushed pineapple. Decorate center with a few additional orange sections.

Sour Cream Banana Cake

Ingredients

2 cups packed brown sugar
1 cup sour cream
1 cup butter
1 teaspoon baking soda
4 eggs
1/8 teaspoon salt
4 bananas
2 teaspoons vanilla extract
4 cups sifted cake flour
1 cup chopped walnuts
1/2 cup butter
4 cups confectioners' sugar
1/4 cup sour cream
1 teaspoon vanilla extract

Directions

Cream brown sugar and 1 cup butter, add eggs 1 at a time; beat well. Add mashed bananas and flour and salt, baking soda along with 1 cup sour cream. Add vanilla and nuts last.

Pour batter into 3 - 9 inch pans or a 13 x 9 inch pan. Bake in a preheated 350 degrees F (175 degrees C) oven until cake tests done with a tooth pick, about 30 to 40 minutes for the 9 inch round cakes or about 40 to 50 minutes for the 13 x 9 inch cake..

To make Frosting: Mix 1/2 cup of butter or margarine, 4 cups of confectioners' sugar and 1/4 cup sour cream (more if needed). Add 1 teaspoon vanilla and beat until fluffy.

English Walnut Date Cake

Ingredients

2 pounds dates, pitted and chopped
2 pounds English walnuts, coarsely chopped
1 cup white sugar
1 tablespoon baking powder
1 1/4 cups all-purpose flour
4 egg yolks
4 egg whites

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, combine dates, walnuts, sugar, baking powder and flour. Stir in egg yolks. In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold the whites into the fruit/nut mixture until no streaks remain. Spoon into prepared pan.

Bake in the preheated oven for 90 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Apple Raisin Coffee Cake

Ingredients

- 1/2 cup shortening
- 1 1/2 cups sugar
- 1 egg
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 cup milk
- 1 cup raisins
- 2 baking apples, peeled and sliced
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream shortening and sugar. Add egg and beat well. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk, beating well after each addition. Stir in the raisins. Spread batter in a greased 13-in. x 9-in. x 2-in. baking pan. Top with apples. Combine sugar and cinnamon; sprinkle over the apples. Bake at 375 degrees F for 40-45 minutes or until cake tests done. Serve warm.

Japanese Fruit Cake I

Ingredients

1 cup butter
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 1/2 cups chopped raisins
3/4 cup chopped almonds
4 tablespoons grated orange zest
1 cup fresh orange juice
4 cups flaked coconut
2 cups white sugar
1 cup boiling water
1 teaspoon cornstarch
1 recipe seven minute frosting
(from recipe link)

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour three 9 inch round cake pans.

Cream together butter, 2 cups sugar, eggs, and vanilla.

Sift together flour, baking powder, and salt. Add flour mixture alternately with milk into egg mixture. Divide batter into 3 parts. Fill two pans with plain batter. Add spices, raisins, and nuts into remaining batter, and pour batter into third pan.

Bake for 25 minutes, or until done. Cool layers on wire racks.

Mix together orange juice and rind, 2 cups coconut, 2 cups sugar, boiling water, and cornstarch in a 2 quart pan. Bring to a boil, and cook until mixture falls in lumps from a spoon. Put layers together with filling, placing spiced layer in the center. Ice cake with Seven Minute Frosting, and cover with remaining coconut.

Fast and Easy Low-Guilt Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 2/3 cups water
1/2 cup egg substitute
1 teaspoon vanilla extract
1 teaspoon butter flavored extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour a 13 x 9 inch cake pan.

In a large bowl, blend cake mix, water, egg substitute, vanilla extract and butter flavor on low speed until moistened. Beat on medium speed for 2 minutes.

Bake for 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool and cut into squares.

Earthquake Cake I

Ingredients

1 (18.25 ounce) package German chocolate cake mix without pudding
1 cup flaked coconut
1 cup chopped walnuts
4 cups confectioners' sugar
2 tablespoons unsweetened cocoa powder
6 tablespoons cola-flavored carbonated beverage
1 cup butter
1 (8 ounce) package cream cheese

Directions

Prepare cake mix as directed on package.

Lightly grease the bottom and sides of one 9 x 13 inch baking pan. Sprinkle coconut and nuts over bottom of pan. Pour cake batter over top.

Combine 1/2 cup melted butter or margarine, cream cheese and 2 cups confectioners' sugar. Beat until smooth. Pour (spoon) over cake batter.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a toothpick comes out clean. Let cake cool before frosting.

To Make Frosting: Combine cocoa, cola and 1/2 cup margarine in a saucepan. Cook over medium heat until mixture boils, stirring constantly. Remove from heat. Pour mixture over remaining confectioners' sugar. Beat until smooth. Spread icing over cake. (If you like a thicker icing add more confectioners' sugar.

White Velvet Cake I

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
2 1/2 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 cup milk
3 egg whites
1 teaspoon vanilla extract
1 tablespoon all-purpose flour
1 cup milk
1 cup coconut milk
1 cup white sugar
1 teaspoon vanilla extract
1 fresh coconut
2 teaspoons water

Directions

In a small bowl, sift 2 1/2 cups flour, baking powder, and salt together and set aside.

Blend shortening and 1 1/2 cups sugar. Mix in the flour mixture. Add 3/4 cup milk; beat for 2 minutes. Add egg whites, 1 teaspoon vanilla and 1/4 cup milk. Beat well.

Grease and flour two 9 inch round pans. Pour the batter into the pans.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cool cake layers on a wire rack.

Remove the meat from the coconut and shred it.

To Make Frosting: Moisten 1 tablespoon flour with a small amount of water to make a paste. Combine 1 cup milk, coconut milk, 1 cup sugar, 1 teaspoon vanilla, and shredded coconut in a saucepan. Mix in flour paste, and cook for 10 minutes. Cool the frosting, and spread over cake.

Semolina Turmeric Cake (Sfoof)

Ingredients

1 1/2 cups semolina flour
1/2 cup all-purpose flour
1 teaspoon ground turmeric
1 1/2 teaspoons baking powder
1 1/8 cups white sugar
1 cup milk
1/2 cup vegetable oil
1 tablespoon pine nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch round baking pan.

In a small bowl, mix semolina, flour, turmeric and baking powder. Set aside.

In a large bowl, stir milk and sugar until sugar is dissolved. Add flour mixture and oil and beat with an electric beater at medium speed for 5 minutes. This step is essential, do not use any shortcuts.

Pour into a prepared 9 inch round pan. Sprinkle top with pine nuts. Bake at 350 degrees F (175 degrees C) for 25 to 35 minutes, or until wooden pick inserted in center comes out dry.

Sock it to Me Cake III

Ingredients

1 (18.25 ounce) package butter cake mix
1 cup sour cream
1/3 cup vegetable oil
2 teaspoons ground cinnamon
2 tablespoons brown sugar
1 cup chopped pecans
1/4 cup white sugar
1 cup confectioners' sugar
2 tablespoons milk
4 eggs
1/4 cup water

Directions

Combine the 2 tablespoons of cake mix, cinnamon, brown sugar, and pecans; set aside.

In a large bowl, blend cake mix, sour cream, oil, water, eggs, and sugar. Beat on high speed for 2 minutes.

Pour 2/3 of batter into a greased and floured bundt pan. Sprinkle the cinnamon sugar mixture in the center of this and spread remaining batter evenly over this.

Bake at 375 degrees F (190 degrees C) for 45 to 55 minutes. Cool in pan for 25 minutes. Remove from pan.

To Make Glaze: Blend powdered sugar and milk together to make a glaze. Drizzle over cake. Enjoy!

Red Velvet Cake II

Ingredients

2 1/2 cups self-rising flour
1 1/2 cups white sugar
1 cup vegetable oil
1 teaspoon baking soda
1 teaspoon distilled white vinegar
1 teaspoon vanilla extract
2 eggs
1 cup buttermilk
2 ounces red food coloring
1 (8 ounce) package cream cheese, softened
1/2 cup butter, softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch round pans.

In a large bowl, mix together sugar, oil, and eggs. Add food coloring and vinegar to buttermilk. Add baking soda to flour. Add flour mixture and buttermilk mixtures alternately to the sugar mixture. Mix well. Stir 1 teaspoon vanilla into batter. Pour batter into prepared pans.

Bake for 20 to 25 minutes, or until done. Remove from oven, and cool on wire racks.

Mix together cream cheese, butter or margarine, confectioners' sugar, 1 teaspoon vanilla. Stir in nuts. Frost cooled cake.

Mayonnaise Cake II

Ingredients

2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 cup white sugar
1/4 teaspoon salt
1 cup water
3/4 cup mayonnaise
2 (1 ounce) squares unsweetened
chocolate, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan.

In a large bowl, sift together flour, soda, sugar, and salt. Add the water, mayonnaise, and melted chocolate. Mix together well.

Bake for 35 minutes, or until done. Frost with your favorite icing.

Chocolate Banana Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 cup mashed bananas
1/3 cup vegetable oil
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

Beat cake mix, mashed bananas, oil and eggs with an electric mixer on low speed for 30 seconds. Increase speed to medium and beat for 2 more minutes. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 33 to 36 minutes or until a toothpick inserted near the center comes out clean. Let cake cool then frost with your choice of frosting, if desired.

Nutmeg Feather Cake

Ingredients

1/4 cup butter, softened
1/4 cup shortening
1 1/2 cups white sugar
1/2 teaspoon vanilla extract
3 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 1/2 teaspoons ground nutmeg
1/4 teaspoon salt
1 cup buttermilk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, cream together the butter, shortening, and sugar until light and fluffy. Beat in the eggs one at a time, mixing well after each one. Combine the flour, baking powder, baking soda, nutmeg, and salt; stir into the creamed mixture alternately with the buttermilk until just blended. Pour the batter into the prepared pan.

Bake for 40 minutes in the preheated oven, until the cake springs back when pressed lightly in the center. Cool completely before frosting.

Italian Fresh Purple Grape Cake

Ingredients

2 eggs
2/3 cup white sugar
4 tablespoons unsalted butter,
melted
1/4 cup extra virgin olive oil
1/3 cup milk
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3/4 teaspoon baking powder
1 pinch salt
2 tablespoons grated lemon zest
2 tablespoons grated orange zest
10 ounces small purple grapes

Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously butter and flour the 9 inch springform cake pan, tapping out any excess flour. Set aside.

In the bowl of an electric mixer fitted with a whisk, beat the eggs and sugar until thick and lemon-colored, about 3 minutes. Add the butter, oil, milk and vanilla extract, and mix until blended.

Sift the flour, baking powder and salt into a large bowl. Add the lemon zest and orange zest, and toss to coat the zest with flour.

Spoon the flour mixture into the bowl of batter and stir with a wooden spoon until thoroughly blended. Scrape down the sides of the bowl and mix once more. Set aside for 10 minutes to allow the flour to absorb the liquids.

Stir in about 3/4 of the grapes into the batter. Spoon the batter into the prepared cake pan and smooth out the top with a spatula.

Place the pan in the center of the oven at 350 degrees F (175 degrees C). Bake for 15 minutes, then sprinkle the top of the cake with the remaining grapes. Bake for about 40 minutes more, until the top is a deep golden brown and the cake feels quite firm when pressed with a fingertip.

Remove from oven and cool on a wire rack. After 10 minutes, run a knife along the sides of the pan. Release and remove the side of the springform pan, leaving the cake on the pan base. Serve at room temperature, cut into thin wedges.

Chocolate Decadence Cake III

Ingredients

16 (1 ounce) squares bittersweet chocolate
10 tablespoons butter
4 eggs
1 tablespoon white sugar
1 tablespoon all-purpose flour

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour an 8 inch round pan.

In the top of a double boiler, melt the chocolate and butter. Stir until smooth and remove from heat.

In a separate bowl over boiling water, whisk the eggs and sugar until light and lemon colored. Remove from heat and fold in the flour. Mix 1/4 of the egg mixture into the chocolate. Pour remaining egg mixture into chocolate and quickly fold until no streaks remain. Pour into prepared pan.

Bake at 400 degrees F (200 degrees C) for 15 minutes. The cake will be soft and appear under-baked. Allow to cool before removing from pan.

Double Chocolate Brownie Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
4 eggs
1 cup sour cream
1/2 cup vegetable oil
1/2 cup water
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Have all ingredients at room temperature.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, sour cream, oil and water. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Mincemeat Apple Cake

Ingredients

2 cups all-purpose flour
1/2 cup packed brown sugar
1 tablespoon baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/4 teaspoon ground cloves
2 eggs, beaten
1 cup prepared mincemeat
1/3 cup applesauce
1/3 cup apple juice
3 tablespoons butter, melted
LEMON SAUCE:
1 cup sugar
3 tablespoons cornstarch
2 cups water
1/4 cup butter
1 tablespoon grated lemon peel
2 teaspoons lemon juice

Directions

In a bowl, combine the first six ingredients. Combine eggs, mincemeat, applesauce, juice and butter; stir into dry ingredients. Pour into a greased 8-cup fluted tube pan. Bake at 350 degrees F for 35-40 minutes or until cake tests done. Cool for 10 minutes; remove from pan to a wire rack to cool completely. For sauce, combine sugar and cornstarch in a saucepan. Stir in water until smooth. Bring to a boil; cook and stir for 2 minutes. Remove from the heat; stir in butter until melted. Add lemon peel and juice. Serve warm with the cake.

Chocolate Banana Cream Cake

Ingredients

Crisco® Original No-Stick
Cooking Spray
1 (18.25 ounce) package
Pillsbury® Reduced Sugar Devils
Food Cake
2 large eggs
2/3 cup CRISCO® Canola Oil
1 3/4 cups milk, divided
1 (1 ounce) package sugar free,
fat free instant vanilla pudding mix
1 (8 ounce) package cream
cheese, softened
1 teaspoon imitation banana
extract
1 (8 ounce) container sugar free
frozen whipped topping, thawed
1 (11.75 ounce) jar Smucker's®
Sugar Free Hot Fudge Spoonable
Ice Cream Topping
2 large bananas
1 teaspoon lemon juice

Directions

Heat oven to 350 degrees F. Spray bottom of a 9-inch round springform pan with no-stick cooking spray.

Blend cake mix, eggs, oil and 3/4 cup milk in a medium bowl until moistened. Beat with an electric mixer on medium speed for 2 minutes. Spread batter evenly into prepared pan. Bake 38-42 minutes. Cool completely.

Blend pudding mix with 1 cup cold milk. In another bowl, beat cream cheese until fluffy. Mix in pudding and banana extract. Blend in whipped topping. Remove 1 cup and reserve. Stir 2/3 cup fudge topping in small bowl until of spreading consistency. Slice bananas 1/4-inch thick. Dip 3 slices in lemon juice. Cover and reserve for garnish.

Remove cake from pan. Cut in half horizontally. Cover bottom layer with fudge topping. Top with sliced bananas and remaining 3 cups pudding mixture. Cover with top cake layer. Spread 1 cup reserved pudding onto center of cake. Place 2 tablespoons fudge topping into a corner of a 1-quart resealable bag. Knead. Cut small corner off bag. Drizzle fudge topping over top of cake. Refrigerate at least 1 hour. Garnish with reserved banana slices just before serving.

Sweet Potato Pound Cake

Ingredients

1 cup butter, softened
2 cups white sugar
2 cups cooked and mashed sweet potatoes
1 teaspoon vanilla extract
4 eggs
3 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/4 teaspoon salt

1 cup sifted confectioners' sugar
5 teaspoons orange juice
2 tablespoons grated orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together flour, baking powder, cinnamon, baking soda, nutmeg and salt. Set aside.

In large mixing bowl, cream butter and sugar until light and fluffy. Add mashed sweet potatoes and vanilla. Beat until well blended. Add eggs, one at a time (the batter will look curdled). Add flour mixture to potato mixture. Beat on low until combined.

Pour batter into 10 inch tube pan. Bake at 350 degrees F (175 degrees C) for about 1 hour and 20 minutes, or until a wooden toothpick inserted into cake comes out clean. Cool cake for 20 minutes in the pan, then invert onto serving plate.

To make the glaze: in a small bowl, combine confectioners sugar with 3 to 5 teaspoons orange juice to achieve drizzling consistency. Spoon over warm cake and sprinkle with orange zest if desired.

Surprise Banana Cake

Ingredients

1 cup white sugar
1/2 cup unsalted butter
2 eggs
4 ripe bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup chopped walnuts
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 9 x 13 inch cake pan.

Cream together the butter or margarine and the sugar.

Add eggs, bananas, flour, soda, salt, nuts, and vanilla. Mix thoroughly and pour batter into the prepared pan.

Bake at 375 degrees F (190 degrees C) for 30 minutes. Cool and frost cake.

Crazy Mixed Up Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup brown sugar
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
1/3 cup vegetable oil
1 tablespoon vinegar
2 teaspoons vanilla extract
1 cup milk
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan. Combine the flour, brown sugar, cocoa powder, baking soda and salt in prepared pan. Mix well with a fork.

Make three "wells" in the dry ingredients. Pour oil in the first, vinegar in the second, and vanilla in the third. Pour milk over the top and mix all ingredients with a fork until well blended. Pour chocolate chips over the top.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out with moist crumbs. Cool in pan for 15 minutes, then cut and serve directly from the pan.

Strawberry Angels' Cake

Ingredients

1 (18.25 ounce) package angel food cake mix
2 cups heavy whipping cream
2 tablespoons confectioners' sugar
2 tablespoons unsweetened cocoa powder
2 pints fresh strawberries, halved

Directions

Bake cake for filling according to package directions. Let cool.

Slice angel food cake in half horizontally. Create a tunnel for the filling by removing a small amount of the interior of the bottom half of the cake.

In a bowl combine cream, confectioners' sugar and cocoa; whip until soft peaks form. Fold half the strawberries into half the whipped cream; spoon into cake tunnel, pressing down firmly.

Replace top of cake; pressing gently. Frost cake with remaining cream mixture. Cover top of cake with remaining strawberries. Chill about 15 minutes before slicing. Serves 10-12 people.

Amish Sugar Cakes

Ingredients

1 cup butter flavored shortening
2 cups white sugar
3 eggs
1 1/2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon baking soda
1 teaspoon cream of tartar
1 pinch salt
1 cup buttermilk
1/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the shortening and 2 cups sugar until smooth. Stir in the eggs, one at a time, then the vanilla. Combine the flour, baking powder, baking soda, cream of tartar and salt; stir into the creamed mixture alternately with the buttermilk until well blended. Place big heaping tablespoonfuls onto prepared cookie sheets about 3 inches apart. Sprinkle each cookie with some of the remaining sugar.

Bake for 10 to 12 minutes in the preheated oven, until edges begin to turn golden. Remove from baking sheets to cool on wire racks. When cool, store in an airtight container.

Cream Tea Cakes

Ingredients

1 cup margarine
3/4 cup white sugar
1 1/4 cups all-purpose flour
2/3 (3 ounce) package instant
vanilla pudding mix
1 egg
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium-sized mixing bowl, beat margarine and sugar until very soft. Add beaten egg, instant vanilla pudding mix, flour, and salt. Knead well on a floured surface.

Roll out and cut with a plain biscuit cutter. Bake for 10 minutes or until pale brown.

Pooter's Wine Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (5 ounce) package instant vanilla pudding mix
1 pinch ground nutmeg
1/3 cup water
3/4 cup vegetable oil
4 eggs
3/4 cup sherry
confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix, pudding mix and nutmeg. Make a well in the center and pour in water, oil, eggs and sherry. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 15 minutes, then turn out onto a serving plate and cool completely. Sprinkle top with confectioners' sugar.

Date Cake

Ingredients

- 1 cup dates, pitted and chopped
- 1 teaspoon baking soda
- 1 cup boiling water
- 1 cup white sugar
- 2 1/2 cups all-purpose flour
- 1 cup chopped walnuts
- 1 egg
- 1 teaspoon vanilla extract
- 1 pinch salt
- 1 tablespoon butter
- 1 cup buttermilk
- 1 cup white sugar
- 1 pinch salt
- 4 tablespoons all-purpose flour
- 1 cup chopped walnuts
- 1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 C). Grease and flour two 8 inch round cake pans. Set aside. Put dates in a bowl with soda and pour boiling water on top. Set a side.

In a large mixing bowl, mix together 1 cup sugar, 2 1/2 cups flour and 1 cup chopped walnuts. Add egg, 1 teaspoon vanilla, pinch of salt and tablespoon butter. Mix to combine. Finally, stir in chopped dates with liquid. Mix well. Pour batter into prepared pans.

Bake for 25 to 30 minutes. Cake will pull away from sides of pans and be golden brown.

In a medium saucepan, combine buttermilk, 1 cup sugar, pinch of salt and 4 tablespoons flour. Cook on medium heat until thickened. Stir in 1 teaspoon vanilla and remaining cup of walnuts.

Spread mixture between layers and on top of cake. Let filling run down the sides of cake.

Praline Chocolate Cake

Ingredients

2 cups milk
2 1/2 cups white sugar
1 1/2 cups unsalted butter
1/2 pound unsweetened
chocolate
4 eggs
2 1/3 cups cake flour
2 teaspoons baking powder
1/2 cup toasted almonds, finely
chopped
1/2 cup chopped toasted pecans
1/4 cup confectioners' sugar
1/2 cup toasted pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch tube pan.

Separate the egg yolks from the whites and keep the egg whites cold.

Combine milk, 1 1/2 cups of the sugar, 1 cup of the butter and all of the chocolate and bring to a boil in the top half of a double boiler over medium heat. Let cool slightly and stir in the egg yolks, flour, and baking powder. Beat for about 2 minutes with an electric mixer on medium speed.

In a glass or metal bowl beat the egg whites until stiff. Gently fold the beaten egg whites into the chocolate mixture. Pour batter into a greased 10 inch tube pan.

Bake for 50 minutes at 325 degrees F (165 degrees C). Let cake cool in pan for 15 minutes then turn out on to a wire rack to finish cooling.

To Make Frosting: Melt 1 cup sugar in a heavy pan. Once melted and slightly amber colored add the finely chopped nuts. Pour into a buttered flat sheet pan to cool. Once cool and set crush to a powder using a food processor.

Cream 1/2 cup of the butter until light and fluffy, gradually mix in the nut powder and the confectioners' sugar beating until smooth and creamy. Spread frosting over top of cake and garnish with whole pecan halves.

Carrot Pineapple Cake III

Ingredients

- 1 cup butter
- 1 cup white sugar
- 1 cup packed light brown sugar
- 3 eggs
- 2 1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 2 teaspoons baking soda
- 1 teaspoon baking powder
- 2 teaspoons vanilla extract
- 1 cup grated carrots
- 1 cup crushed pineapple, drained
- 1 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8 inch round cake pans.

In a medium bowl, cream together the butter, white sugar and brown sugar. Stir in the eggs one at a time beating well after each. Sift together the flour, salt, cinnamon, baking soda and baking powder, stir into the creamed mixture. Finally stir in the vanilla, carrots, pineapple and walnuts. Divide batter evenly between the two pans. Don 't worry about filling them too full, as this cake does not rise very much.

Bake for 60 to 75 minutes in the preheated oven. Test for doneness with a toothpick or knife.

Apricot Brandy and Peach Schnapps Pound Cake

Ingredients

3 cups white sugar
1 cup butter, softened
6 eggs, beaten
3 cups all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1/4 cup apricot brandy
1 teaspoon lemon zest

1 cup white sugar
1/2 cup peach schnapps
1 cup water
1 teaspoon lemon zest

1 cup apricot preserves
1/2 cup apricot brandy
1 teaspoon lemon zest
1/2 cup almonds

Directions

Butter and flour one angle food tube cake pan. Preheat oven to 325 degrees F (175 degrees C).

In a mixing bowl, cream together butter and sugar for 5 minutes. Add eggs one at a time. Beat well. Sift flour with soda and salt; add sour cream and brandy ending with flour. Bake for 1 hour 15 minutes.

Prepare the syrup in a sauce pan by combining the sugar, peach flavored liqueur, water and lemon zest. Boil for 1 minute.

Turn cake out onto plate and punch holes in bottom of cake with ice pick or something similar. Slowly pour all of syrup into holes until cake is penetrated and syrup is absorbed. Immediately turn cake right side up onto serving plate.

Prepare the topping/glaze by combining the apricot preserves, apricot brandy and lemon zest in a sauce pan and boiling for 1 minute. Drizzle over top of cake. Place sliced almonds on top of glaze along with a little lemon zest if desired.

Serve the cake with sliced fresh peaches and coat with 1/2 cup citrus juice. Add one basket blueberries and mix together. Pour 1/2 cup peach flavored liqueur and 1/2 cup simple syrup over fruit. (simple syrup made from 1/2 cup sugar boiled in 1 cup water for 1 minute and cooled)

Peanut Candy Bar Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/3 cup butter
3 cups miniature marshmallows
2/3 cup light corn syrup
1 egg
2 teaspoons vanilla extract
2 cups peanut butter chips
2 cups salted peanuts
1 1/2 cups crisp rice cereal
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the cake mix, 1/3 cup butter or margarine and, the egg. Press into the bottom of one 9x13 inch pan and bake at 350 degrees F (175 degrees C) for 12 to 18 minutes. Remove from oven and sprinkle with miniature marshmallows. Return to oven for 1 to 2 minutes or until the marshmallows begin to puff.

In a saucepan over medium heat cook corn syrup, 1/4 cup butter or margarine, vanilla, and peanut butter chips until melted. Remove from heat and stir in the puffed rice cereal and salted peanuts. Spoon mixture over top of marshmallow topped cake and spread to cover. Allow to cool before serving.

Hurricane Cake

Ingredients

1/2 cup margarine
1 cup chopped pecans
1 cup flaked coconut
1 (18.25 ounce) package German
chocolate cake mix
1 (8 ounce) package cream
cheese
1/2 cup margarine
3 3/4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Melt and spread 1/2 cup margarine in the bottom of a 9x13 inch pan. Sprinkle coconut and pecans evenly over the bottom of pan; set aside.

Prepare cake mix as directed on package. Pour batter over coconut and pecans in pan. In a saucepan over low heat, melt cream cheese and 1/2 cup margarine. Stir in confectioners' sugar until mixture is smooth. Spoon cream cheese mixture randomly over top of cake batter.

Pour batter into prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool and serve from the pan.

Chocolate Rapture Cake

Ingredients

1 3/4 cups cake flour
1 1/2 cups white sugar
3/4 teaspoon salt
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/2 cup shortening
3 (1 ounce) squares unsweetened chocolate, melted
1 cup buttermilk
1 teaspoon vanilla extract
2 eggs
1 cup shredded coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch, round cake pans.

Sift together cake flour, sugar, salt, baking powder, and soda. Add shortening, chocolate, buttermilk, and vanilla; beat for 2 minutes. Add eggs, and beat for 2 minutes. Stir in coconut. Pour batter into prepared pans.

Bake for 25 to 30 minutes. Cool, and frost.

Banana Walnut Cake

Ingredients

1 (18.25 ounce) package banana cake mix
3/4 teaspoon baking powder
3 medium bananas
3 eggs
1/2 cup water
1/3 cup vegetable oil
1 1/2 cups chopped walnuts
CRUMB TOPPING:
1/2 cup sugar
1/2 cup all-purpose flour
1/4 cup butter

Directions

Place first seven ingredients in a large mixing bowl. Beat on low speed just until combined, then on medium for 2 minutes. Pour into a greased and floured 10-in. tube pan or a 13-in. x 9-in. x 2-in. baking pan. In a small bowl, combine topping ingredients until crumbly; sprinkle evenly over batter. Bake at 350 degrees F for 45 minutes. Cool. Store well-wrapped in refrigerator.

Poppy Seed Chiffon Cake

Ingredients

2 1/2 cups all-purpose flour
1 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
3/4 cup water
1/2 cup vegetable oil
5 egg yolks
1 teaspoon lemon extract
1 teaspoon grated lemon peel
1 (12 ounce) can poppyseed filling
7 egg whites, room temperature
1/2 teaspoon cream of tartar
LEMON BUTTER FROSTING:
6 tablespoons butter or margarine,
softened
4 cups confectioners' sugar
3 tablespoons milk
1 tablespoon lemon juice
1 teaspoon lemon extract

Directions

In a mixing bowl, combine flour, sugar, baking powder and salt. Add water, oil, egg yolks, lemon extract, lemon peel and filling; beat until smooth. In another bowl, beat egg whites and cream of tartar until stiff peaks form. Fold into batter; pour into an ungreased 10-in. tube pan. Bake at 350 degrees F for 55-60 minutes or until cake springs back when lightly touched. Invert pan on a bottle; cool completely. Remove cake from pan.

For frosting, cream butter and sugar in a mixing bowl. Add milk, lemon juice and extract; beat until smooth. Frost cake.

Captain Duarte's Salt Cod Cakes

Ingredients

1 pound salted cod fish
B
2 large potatoes, peeled and cubed
1 teaspoon seafood seasoning
ground black pepper to taste
1/2 cup chopped fresh parsley
2 eggs, beaten
1 large onion, finely chopped
1/2 cup all-purpose flour
1/4 cup olive oil for frying

Directions

Place the salt cod into a bowl and cover with cold water. Refrigerate for 8 hours. Pour off the water and replace with fresh water every 2 hours. After the fish has soaked for 8 hours, rinse in cold water, and cut into 3-inch sections.

Place the cod and potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the potatoes are tender and the cod flakes easily with a fork, about 20 minutes. Drain and allow to cool for 10 minutes.

Place the potatoes and cod into a mixing bowl. Season with the seafood seasoning, pepper, and parsley; roughly mash with a potato masher. Stir in the eggs and onion until evenly combined. There should still be pieces of cod and potato in the mixture. Form into golf ball-sized pieces, and roll in the flour. Press between your palms to flatten slightly.

Heat the olive oil in a large skillet over medium-high heat. Cook the cod cakes in batches until golden and crispy on both sides, about 3 minutes per side. Drain on a paper towel-lined plate.

Unbaked Fruit Cake

Ingredients

14 ounces sweetened condensed milk
2 cups raisins
2 cups chopped almonds
2 cups chopped marshmallows
2 cups candied pineapple chunks
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
2 cups dates, pitted and chopped
1 cup dried currants
1 cup chopped walnuts
4 cups graham cracker crumbs
4 tablespoons chopped candied cherries
1/2 teaspoon salt
1/2 teaspoon ground cloves

Directions

Grease one 9x13 inch pan.

Combine all the ingredients and mix well. Spread batter into the prepared pan.

Let cake stand in a cool place and age for at least one week before serving.

Orange Crunch Cake

Ingredients

1 cup butter
1 cup white sugar
2 eggs
1 cup sour cream
2 cups all-purpose flour
1 teaspoon baking soda
1 cup raisins
1/2 cup walnuts
1 teaspoon vanilla extract
2 tablespoons orange zest
1/4 cup orange juice
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch bundt pan.

Cream butter or margarine and 1 cup sugar. Add eggs, and beat well with an electric mixer at medium speed. Mix in sour cream and vanilla. Combine flour and baking soda: add to creamed mixture, blending just until moistened. Stir in raisins, walnuts, and orange rind. Mix well. Pour batter into prepared pan.

Bake for 60 minutes, or until a wooden pick comes out clean. Cool cake in pan for 5 minutes.

Dissolve 1/2 cup sugar in orange juice. Pour over hot cake. Cool completely in pan.

Christmas Wreath Cake

Ingredients

- 1 1/2 cups raisins
- 1 cup red and green candied cherries
- 3/4 cup dates, pitted and chopped
- 3/4 cup candied pineapple, diced
- 3/4 cup chopped nuts
- 1/2 cup flaked coconut
- 3 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup butter
- 1 1/4 cups white sugar
- 1 teaspoon lemon zest
- 4 eggs
- 2 teaspoons lemon juice

Directions

Preheat oven to 300 degrees F (150 degrees C). Line a tube pan with 2 layers of brown paper, and grease well.

In a large bowl, whisk together flour, baking powder, and salt. Mix in raisins, dates, cherries, pineapple, nuts, and coconut. Stir until all fruit is coated.

In another large bowl, cream the butter or margarine with the white sugar. Add lemon rind, lemon juice, and eggs; mix well. Stir in fruit mixture. Spread batter into prepared pan.

Bake for 2 hours. Cool.

Chocolate Maraschino Cherry Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
3/4 cup unsweetened cocoa
powder
1 cup mayonnaise
1 1/3 cups water
3 eggs
1 cup chopped almonds
1 (16 ounce) jar maraschino
cherries, drained and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans.

In a large bowl, stir together cake mix and cocoa. Make a well in the center and pour in water, mayonnaise and eggs. Beat on low speed until blended. Scrape bowl, and beat 2 minutes on medium speed. Stir in chopped nuts and cherries.

Pour batter into prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Cake Doughnuts

Ingredients

2 1/2 cups all-purpose flour
1/2 cup white sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 cup milk
1 egg, beaten
1/4 cup butter, melted and cooled
2 teaspoons vanilla extract
2 quarts oil for deep frying

1/2 teaspoon ground cinnamon
1/2 cup white sugar

Directions

In a large bowl, stir together the flour, 1/2 cup sugar, baking powder, salt, 1 teaspoon of cinnamon and nutmeg. Make a well in the center and pour in the milk, egg, butter, and vanilla. Mix until well blended. Cover and refrigerate for 1 hour.

Heat oil in a deep heavy skillet or deep-fryer to 370 degrees F (185 degrees C). On a floured board, roll chilled dough out to 1/2 inch thickness. Use a 3 inch round cutter to cut out doughnuts. Use a smaller cutter to cut holes from center. If you do not have a small cutter, use the mouth of a bottle.

Fry doughnuts in hot oil until golden brown, turning once. Remove from oil to drain on paper plates. Combine the remaining 1/2 teaspoon cinnamon and 1/2 cup sugar in a large resealable bag. Place a few warm donuts into the bag at a time, seal and shake to coat.

Aunt Johnnie's Pound Cake

Ingredients

1/2 cup shortening
1 cup butter
2 1/2 cups white sugar
5 eggs
2 teaspoons almond extract
1 cup milk
1/2 teaspoon baking powder
3 cups cake flour

Directions

Preheat oven to 300 degrees F (150 degrees C). Lightly grease and flour a 10 inch Bundt pan.

Cream shortening, butter and sugar until light and fluffy (for best results use an electric mixer). This will take a while. Add eggs one at a time, beating well after each addition. Beat in almond extract.

Combine baking powder and flour. Stir into creamed mixture alternately with the milk, starting and ending with flour. Pour batter into prepared pan.

Bake in the preheated oven for 1 to 1 1/2 hours, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Fruit-Filled White Cake

Ingredients

1/2 cup butter or margarine,
softened
1 1/2 cups sugar
4 egg whites
2 teaspoons vanilla extract
2 1/4 cups cake flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
FILLING/TOPPING:
2 (1.3 ounce) envelopes whipped
topping mix
2/3 cup milk
1 cup vanilla or white chips,
melted
1/4 cup strawberry jam
1 (8 ounce) can crushed
pineapple, well drained
1 cup sliced fresh strawberries

Directions

In a large mixing bowl, cream butter and sugar. Add egg whites, two at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk.

Pour into two greased and floured 9-in. baking pans. Bake at 350 degrees F for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

In a mixing bowl, beat topping mix and milk on high speed for 4 minutes or until thickened. Combine melted chips and jam; gradually beat into topping. Set aside 1 cup for filling. Cover and chill remaining mixture for 20 minutes or until it reaches spreading consistency.

Add pineapple and strawberries to reserved filling. Place one cake layer on a serving plate; spread with fruit mixture. Top with remaining cake layer. Frost top and sides of cake with chilled topping. Store in the refrigerator.

Banana Split Cake I

Ingredients

2 cups graham cracker crumbs
1/2 cup melted butter
2 cups confectioners' sugar
2 eggs
1 cup butter, softened
6 bananas, peeled and halved lengthwise
1 (20 ounce) can crushed pineapple, drained
1 quart fresh strawberries, halved
1 (16 ounce) package frozen whipped topping, thawed
1 cup chopped walnuts

Directions

Combine cracker crumbs and melted butter or margarine thoroughly and press into bottom of 9x12 inch baking pan. Chill in freezer for at least 15 minutes.

In the medium bowl of an electric mixer combine confectioners sugar, eggs, and softened butter or margarine; beat at medium speed for 20 minutes. (This step is important, so don't try to save time).

Spread buttercream mixture evenly over chilled crust. Place bananas, cut side down, evenly on top of buttercream and spoon crushed pineapple evenly over top of bananas. Distribute strawberries over pineapple and spread the whipped topping evenly all over. Sprinkle with walnuts and refrigerate for at least 3 hours or overnight before serving.

Mint Chocolate Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix

FROSTING:

1/2 cup butter or margarine,
softened

2 cups confectioners' sugar

1 tablespoon water

1/2 teaspoon peppermint extract

3 drops green food coloring

TOPPING:

1 1/2 cups milk chocolate chips

6 tablespoons butter or margarine,
softened

1/4 teaspoon peppermint extract

Directions

Prepare cake batter according to package directions. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a bowl, combine the frosting ingredients until smooth. Spread over cooled cake.

For topping, in a microwave-safe bowl, melt chocolate chips and butter; stir in extract. Spread over frosting. Refrigerate until set.

Coconut Cream Cake II

Ingredients

1 (18.25 ounce) package white cake mix
1/4 cup vegetable oil
3 eggs
1 (8 ounce) container sour cream
1 (8 ounce) can coconut cream

1 (16 ounce) package confectioners' sugar
1 (8 ounce) package cream cheese
2 tablespoons milk
1 teaspoon vanilla extract
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a medium bowl, combine the cake mix, oil, eggs, sour cream and cream of coconut. Mix until well blended. Spread evenly into the prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

Make the frosting while your cake cools. In a medium bowl, cream together the confectioners sugar, cream cheese and milk. Stir in the vanilla. Frost cooled cake then sprinkle with coconut.

Sweet Mexican Corn Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1 teaspoon salt
1 1/4 cups unsalted butter,
softened
1 cup white sugar
8 eggs
1 (14 ounce) can sweetened
condensed milk
1 (12 fluid ounce) can evaporated
milk
4 cups fresh corn kernels

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 10x15-inch baking pan. Sift the flour, baking powder, cinnamon, and salt together into a bowl. Set aside.

Beat the butter and sugar together with an electric mixer in a large bowl until light and fluffy. Blend the eggs into the mixture one at a time. Stir the condensed milk and evaporated milk into the mixture. Add the flour mixture and mix until just incorporated. Fold the corn kernels into the batter, mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Ho Ho Cake

Ingredients

1 (9 ounce) package chocolate cake mix
5 tablespoons all-purpose flour
1 1/4 cups milk
1 cup white sugar
1/2 cup margarine
1 cup shortening
1/2 cup margarine
1 teaspoon vanilla extract
1 egg
1 1/2 teaspoons hot water
3 (1 ounce) squares unsweetened chocolate, melted
1 3/4 cups confectioners' sugar

Directions

Prepare and bake cake as directed on the package for a 9 x 13 inch pan. Cool completely.

Combine flour and milk in saucepan. Cook, stirring constantly, until thick. Cool completely. Cream 1 cup sugar, 1/2 cup margarine, and shortening. Add cooled milk mixture, and beat well. Spread over cake. Refrigerate.

In a small bowl, beat egg. Stir in vanilla, melted chocolate, hot water, confectioner's sugar, and 1/2 cup margarine. Pour over second layer. Refrigerate.

Chocolate Angel Food Cake II

Ingredients

3/4 cup cake flour
1/4 cup unsweetened cocoa powder
1 1/2 cups white sugar
3 (1 ounce) squares semisweet chocolate, grated
12 egg whites
1 teaspoon cream of tartar
1/4 teaspoon salt
1/4 teaspoon vanilla extract
1 1/2 teaspoons lemon juice
confectioners' sugar for dusting

Directions

Preheat oven to 325 degrees F (165 degrees C). If it does not have a removable bottom, line a 9 inch tube pan with parchment paper. Sift together the flour, cocoa and 3/4 cup of the sugar. Set aside. Measure 3 tablespoons of the flour mixture and toss with the grated chocolate.

In a large bowl, using an electric mixer set at low speed, beat egg whites until foamy. Increase mixer speed to medium, stir in cream of tartar and salt, and continue to beat until egg whites form soft peaks. Gradually mix in the remaining 3/4 cup sugar and beat until stiff peaks form. Stir in the vanilla and lemon juice.

Gently fold the flour mixture into the beaten egg whites, then fold in the grated chocolate, stirring just until no white streaks remain.

Gently scrape the batter into the prepared pan. Smooth the surface of the batter and tap the pan lightly to remove any air bubbles. Bake in center of the preheated oven for 60 minutes, or until the surface springs back when touched. Cool completely, and sprinkle with confectioners' sugar before serving, if desired.

Cornmeal Cake

Ingredients

1/4 cup butter, softened
1/2 cup corn flour
1/3 cup water
1 (10 ounce) package frozen corn kernels, thawed
1/2 cup white sugar
1/4 cup cornmeal
1/8 cup heavy cream
1/3 teaspoon baking powder
1/4 cup chopped fresh parsley
1/4 cup chili powder

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 8 x 8 inch pan.

In a large bowl beat butter until smooth. Stir in flour and beat on low, adding water.

Chop corn in food processor or blender. Stir into butter mixture.

In a medium bowl combine sugar, cornmeal, cream, baking powder, parsley and chili powder; add to butter mixture. Pour batter into prepared pan.

Bake in preheated oven for 1 hour. Let stand 15 minutes before cutting.

Penny's Whiskey Cake

Ingredients

1 cup chopped walnuts
1 (18.25 ounce) package yellow cake mix
1 (5 ounce) package instant French vanilla pudding mix
1/2 cup cold water
1/2 cup vegetable oil
4 eggs
1/2 cup whiskey

1/2 cup butter
1/4 cup water
1 cup white sugar
1/2 cup whiskey

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10-inch Bundt pan or tube cake pan. Sprinkle the walnuts evenly in the bottom of the prepared pan.

Place the cake mix, pudding mix, 1/2 cup water, vegetable oil, eggs, and 1/2 cup whiskey into a mixing bowl, and beat until well blended with an electric mixer, about 2 minutes. Pour the batter over the nuts in the pan.

Bake in the preheated oven until the cake is set and the top springs back when pushed slightly, about 1 hour. When the cake is completely cool, run a paring knife between the cake and the edge of the pan. Hold the cake pan on its side and gently tap the sides of the pan against the counter to loosen it. Cover the cake pan with a plate or cooling rack, and invert it to tip the cake out of the pan and onto the plate. Poke holes all over the top of the cake with a toothpick.

To make glaze, melt butter in a saucepan over low heat, then pour in 1/4 cup water and the sugar. Stir the mixture together until smooth, and bring to a boil over medium-low heat; boil for 5 minutes, then remove from heat and stir in 1/2 cup whiskey. Let the mixture cool about 10 minutes, then pour the warm glaze over the cake, allowing it to soak into the holes in the cake.

Cake Mix Cookies II

Ingredients

1/3 cup butter
1/3 cup shortening
2 egg yolks
1/2 teaspoon vanilla extract
1 (18.25 ounce) package yellow cake mix

Directions

Mix butter, shortening, egg yolks and vanilla. Thoroughly blend in cake mix 1/3 at a time.

If dough is dry add 1 to 1/2 teaspoons water. Half cup chopped nuts, chocolate morsels, coconut, or raisins can be added to dough.

Roll dough into long smooth roll and chill until firm.

Preheat oven to 375 degrees F (190 degrees C).

Slice cookies about 1/4 inch thick and bake on ungreased cookie sheet about 8 minutes or until cookie is light brown around edges. Cool cookie on sheet about 1 minute before removing to rack.

Apple Cake with Raisins

Ingredients

3 1/2 cups apples - peeled, cored, and coarsely chopped
2 cups white sugar
1/2 cup water
2 eggs, lightly beaten
1 cup margarine, melted
3 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/4 teaspoon salt
1 cup raisins
1 cup chopped walnuts

2 cups confectioners' sugar
3 tablespoons hot water
1 1/2 teaspoons vanilla extract

Directions

In a medium bowl, mix the apples and sugar. Let stand about 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 10x15 inch baking pans.

Stir the water into the bowl with apples. Blend eggs and margarine in a small bowl, and mix with the apples. Mix in the flour, baking soda, cinnamon, and salt. Stir in the raisins and walnuts. Transfer to the prepared pans.

Bake 1 hour in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool slightly before turning out of pans.

In a medium bowl, blend confectioners' sugar, hot water, and vanilla extract. Drizzle over the cakes while still warm.

Strawberry Cake from Scratch

Ingredients

2 cups white sugar
1 (3 ounce) package strawberry
flavored gelatin
1 cup butter, softened
4 eggs (room temperature)
2 3/4 cups sifted cake flour
2 1/2 teaspoons baking powder
1 cup whole milk, room
temperature
1 tablespoon vanilla extract
1/2 cup strawberry puree made
from frozen sweetened
strawberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, cream together the butter, sugar and dry strawberry gelatin until light and fluffy. Beat in eggs one at a time, mixing well after each. Combine the flour and baking powder; stir into the batter alternately with the milk. Blend in vanilla and strawberry puree. Divide the batter evenly between the prepared pans.

Bake for 25 to 30 minutes in the preheated oven, or until a small knife inserted into the center of the cake comes out clean. Allow cakes to cool in their pans over a wire rack for at least 10 minutes, before tapping out to cool completely.

Gold Cake

Ingredients

3/4 cup butter, softened
1 1/2 cups white sugar
1 cup egg yolks
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round pans.

Whisk together flour, baking powder, and salt in a small bowl.

Cream butter and sugar together in a mixing bowl. Add egg yolks and vanilla; beat until fluffy. Add milk to butter mixture in 2 parts alternately with flour mixture in 3 parts, beginning and ending with flour mixture. Spread in prepared pans.

Bake for about 25 to 30 minutes, or until an inserted wooden pick comes out clean.

Apple Cinnamon Spice Cake

Ingredients

3 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
2 cups white sugar
4 eggs
1 cup vegetable oil
1/4 cup orange juice
2 1/2 teaspoons vanilla extract
1/2 cup chopped walnuts
2 cups apple - peeled, cored and chopped
1 cup HERSHEY®'S Cinnamon Chips
confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder and salt; set aside.

In a large bowl, combine sugar, eggs, oil, orange juice and vanilla. Beat on high speed of an electric mixer until blended. Beat in flour mixture. Fold in chopped walnuts. Pour 1/3 of batter into prepared pan. Mix together chopped apples and cinnamon chips, and sprinkle 1/2 of mixture over batter in pan. Repeat layers, ending with batter.

Bake in the preheated oven for 55 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Sprinkle with confectioners' sugar before serving.

Red Satin Cake with Peaches and Raspberries

Ingredients

Non-stick baking spray
1 (14.5 ounce) can no-salt-added sliced beets, not drained
1 (18.25 ounce) box devil's food cake mix
1/3 cup 2% milk
3 large eggs
1 tablespoon red food coloring (optional)
1 (15 ounce) can sliced peaches in juice, not drained
3 tablespoons cornstarch
8 ounces low-fat cream cheese, softened
3/4 cup confectioners' sugar
1/2 teaspoon vanilla extract
12 ounces fresh raspberries, cleaned

Directions

Preheat oven to 350 degrees F.

Spray 2 (8-inch) layer pans with baking spray; set aside. Puree beets with their juice in a blender until smooth; set aside. Mix the cake mix, pureed beets, milk, eggs and food coloring in the large bowl of an electric mixer. Beat on low speed for 30 seconds and on high for 2 minutes, until batter is thick and smooth. Pour and scrape batter into the prepared pans and bake in the oven for 30 minutes until a tester inserted into the center comes out with a few moist crumbs clinging to it. Cool in the pans on racks for 15 to 20 minutes, until cool enough to touch. Remove the cakes from pans and cool on racks until room temperature.

While the cake is baking prepare filling. Puree peaches with their juice and cornstarch in a blender until smooth. Pour into a large saucepan and cook over medium heat, stirring constantly, until boiling and thick, about 5 minutes; cool completely.

To make the frosting, puree cream cheese, 2 tablespoons cooled peach filling mixture, confectioners sugar and vanilla in a food processor until smooth; set aside.

To assemble cake, place 1 cake layer on a serving plate, top with the remaining peach mixture and half the raspberries. Place the second layer on top. Ice the sides and top of the cake with cream cheese frosting, and decorate with remaining raspberries. Refrigerate until serving. Cut in 12 wedges and serve.

Watergate Cake IV

Ingredients

1 (18.25 ounce) package white cake mix
3 eggs
1 cup vegetable oil
1 cup lemon-lime flavored carbonated beverage
2 (3 ounce) packages instant pistachio pudding mix
1 cup frozen whipped topping, thawed
1 cup cold milk

Directions

Combine cake mix, eggs, oil, soda drink and 1 box pistachio pudding. Pour batter into a greased and floured 13 x 9 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until a toothpick inserted into cake comes out clean. Cool completely.

While cake is baking, mix 1 box pistachio pudding, whipped topping, and milk. Chill. Ice cooled cake with chilled frosting.

Potato Cake

Ingredients

1 potato, cubed
1 cup butter
2 cups packed brown sugar
4 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1 cup milk
1 (1 ounce) square semisweet chocolate, melted
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a saucepan of water to a boil. Add potato and cook until tender but still firm, about 15 minutes. Drain, cool and mash. Grease and flour a 10 inch Bundt pan.

Cream butter, gradually add brown sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in mashed potatoes.

Combine flour, baking powder, cinnamon, nutmeg, and cloves; add to creamed mixture alternately with milk, beginning and ending with flour mixture. Stir in melted chocolate and pecans. Pour batter into a prepared 10 inch Bundt pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until cake tests done. Cool in pan 20 minutes; remove cake from pan, and cool completely before serving.

Berry Sour Cream Cake

Ingredients

1 cup butter or margarine,
softened
1 1/4 cups sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
2 cups fresh raspberries
1 cup fresh blueberries
GLAZE:
2 cups confectioners' sugar
1/4 cup butter or margarine,
melted
1/2 teaspoon vanilla extract
2 tablespoons milk

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, sour cream and vanilla; mix well. Combine the flour, baking powder and baking soda; gradually add to creamed mixture. Spread into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with raspberries and blueberries. Bake at 325 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean.

For glaze, in a mixing bowl, beat confectioners' sugar, butter, vanilla and enough milk to achieve drizzling consistency. Drizzle over warm cake. Cool on a wire rack before cutting.

Coconut Poke Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (14 ounce) can cream of coconut
1 (14 ounce) can sweetened condensed milk
1 (16 ounce) package frozen whipped topping, thawed
1 (8 ounce) package flaked coconut

Directions

Prepare and bake white cake mix according to package directions. Remove cake from oven. While still hot, using a utility fork, poke holes all over the top of the cake.

Mix cream of coconut and sweetened condensed milk together. Pour over the top of the still hot cake. Let cake cool completely then frost with the whipped topping and top with the flaked coconut. Keep cake refrigerated.

Heart-Shaped Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
3/4 cup melted butter, divided
2 eggs, beaten
1/4 cup sugar
1 teaspoon salt
3 1/2 cups all-purpose flour

FILLING:
1/2 cup sugar
1/2 cup finely chopped walnuts
2 teaspoons ground cinnamon

ICING:
2 tablespoons butter, softened
2 cups confectioners' sugar
1 teaspoon vanilla extract
5 tablespoons milk

Directions

In a mixing bowl, combine yeast and water. Add milk, 1/2 cup butter, eggs, sugar, salt and 2 cups of flour. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; let rest for 10 minutes. Divide in half. On a floured surface, roll each portion into a 15-in. x 10-in. rectangle. Brush with remaining butter. Combine filling ingredients; sprinkle over dough. Roll up, jelly-roll style, starting with a long side; pinch seams to seal. Place, seam side up, on two greased baking sheets. Fold each roll in half lengthwise with seams touching, with one side 1-1/2 in. longer than the other. With scissors, make a lengthwise cut down the middle to within 1 in. of open ends. Open and lay flat; arrange into a heart shape. Cover and let rise until doubled, about 30 minutes. Bake at 350 degrees F for 15-20 minutes or until golden brown. Cool on wire racks.

In a mixing bowl, cream butter, sugar and vanilla. Add enough milk to achieve desired consistency; drizzle over hearts.

Pineapple Cake II

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
2 eggs
1 1/2 cups white sugar
1/2 teaspoon salt
1 (20 ounce) can crushed pineapple with juice
3/4 cup butter
1/2 cup white sugar
1/2 cup evaporated milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch pan.

Mix the flour, baking soda, salt, and 1 1/2 cups of the white sugar together. Stir in the beaten eggs and the pineapple with juice and mix well. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Pour Buttery Milk Syrup over top of cake while still warm.

To Make Buttery Milk Syrup: In a sauce pan combine the butter or margarine, evaporated milk, vanilla, and 1/2 cup white sugar. Bring mixture to a boil over medium high heat and cook for about 5 minutes. Pour over cake while still warm.

Brown Sugar Cake

Ingredients

2 cups packed brown sugar
1 cup butter
3 tablespoons sour cream
1 teaspoon baking soda
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1 cup raisins
2 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake pans.

Cream the brown sugar and the butter. Add the eggs, and mix well.

Mix the baking soda and the sour cream, and add this to the creamed mixture.

Sift the flour with the baking powder and spices. Add the flour mixture to the creamed mixture and stir in the raisins. Pour batter into three 9 inch round greased and floured cake pans.

Bake at 350 degrees F (175 degrees C) for 40 minutes or until cakes tests done.

Pistachio Nut Bundt Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (3.4 ounce) packages instant pistachio pudding mix
1 cup sour cream
1/2 cup vegetable oil
4 eggs
1/2 cup packed brown sugar
1/2 cup chopped walnuts
1 teaspoon ground cinnamon
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan.

In a medium bowl, stir together the cake mix and instant pudding. Add the sour cream, oil and eggs, mix well. Pour half of the batter into the prepared pan. Combine the brown sugar, walnuts and cinnamon, sprinkle over the batter in the pan. Cover with the remaining batter.

Bake for 1 hour in the preheated oven, until cake springs back when lightly touched. Cool for 15 minutes in pan before inverting onto a wire rack to cool completely. When cake is cooled, dust with confectioners' sugar.

Spice Cake II

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/4 cup margarine, softened
1/4 cup shortening
1 1/2 cups white sugar
3 eggs
1/2 teaspoon vanilla extract
1 cup buttermilk

1 cup maple flavored syrup
3 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, baking soda, cinnamon, nutmeg, cloves and ginger. Set aside.

In a large bowl, cream together the margarine, shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Maple-Flavored Seven Minute Frosting: In a saucepan, heat maple syrup until boiling. Let boil for an additional 5 minutes. In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually pour in hot maple syrup, continuing to beat until stiff peaks form.

Thirty Day Friendship Cake

Ingredients

2 cups Friendship Fruit Starter
1 (15 ounce) can sliced peaches with juice
2 1/2 cups white sugar

1 (15 ounce) can pineapple chunks with juice
1/2 cup white sugar

2 (10 ounce) jars maraschino cherries
2 1/2 cups white sugar

2 (18.25 ounce) packages yellow cake mix
2 (3.4 ounce) packages instant vanilla pudding mix
1 1/3 cups vegetable oil
8 eggs
2 cups golden raisins
2 cups chopped walnuts
2 cups flaked coconut

Directions

Day One: In a large glass jar or bowl, combine 2 cups of the starter with 1 can of the sliced peaches and their juice (each slice chopped into 4 pieces). Add 2 1/2 cups of the white sugar and stir once every day for 10 days. When not stirring mixture, keep it covered with a paper towel, foil, or a loose lid. Let sit at room temperature. Don't refrigerate it or cover it airtight. A pan of water underneath the jar or bowl will keep the ants out.

Day Ten: Add 1 can of chunk pineapple and it's juice. Cut each chunk of pineapple in half. Stir in 1/2 cup of white sugar. Stir once everyday for 10 days. The color should change, and the mixture should foam when stirred.

Day Twenty: Slice each cherry in half, and stir in. Add 2 1/2 cups of the white sugar. Stir once every day for the final 10 days. The cherries will give the juice back its pinkish color.

Day Thirty: Drain fruit and reserve it and the liquid. The fruit will be used in the cake. Pour the liquid into 3 glass or ceramic pint jars. One for you to start your next cake, and two for friends. Cake must be started within 3 days after receiving the starter, or you should freeze the starter to use at a later date. Do not use plastic or metal containers to store liquid!

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 9x13 inch baking pans.

It's best to mix the two cakes separately. Combine 1 box of the cake mix, 1 box of the instant vanilla pudding, 2/3 cup of the vegetable oil, and 4 of the eggs. Stir, then add 1/2 of the drained reserved fruit from the starter. Stir, then add 1 cup of the golden raisins, 1 cup of the chopped nuts and 1 cup of the coconut. Stir until all ingredients are combined. The batter will be stiff. Pour batter into the prepared cake pan. Repeat for cake number two.

Bake cakes at 325 degrees F (165 degrees C) for 55 to 65 minutes.

Beet Surprise Cake

Ingredients

2 teaspoons lemon juice
1 cup beets, boiled and grated
2 1/2 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking soda
2 cups white sugar
1/2 cup unsweetened cocoa powder
1 1/4 cups melted butter
4 eggs, beaten
2 tablespoons honey
1/2 cup milk
2 teaspoons vanilla extract
3 tablespoons cream
3 ounces cream cheese
1 teaspoon vanilla extract
1 pinch salt
1 pound confectioners' sugar

Directions

Grease one 9x13 inch pan. Preheat oven to 350 degrees F (175 degrees C). Sprinkle lemon juice over beets, set aside.

Combine flour, 1 teaspoon salt, soda, white sugar, cocoa, melted butter, eggs, honey, milk, and 2 teaspoons vanilla in a large mixing bowl. Stir in beets. Beat 2 minutes at medium speed of mixer. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) about 40 minutes. Cool and frost.

To make frosting: combine cream and cream cheese, 1 teaspoon vanilla, and pinch of salt. Add confectioners' sugar, beat until fluffy. Spread on cake. Add nuts if desired.

Carrot Cake with Butter Sauce

Ingredients

1 1/3 cups all-purpose flour
1/3 cup packed brown sugar
1 cup shredded carrots
3/4 cup raisins
1/2 cup butter
1/2 cup orange juice
2 eggs
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon salt

1/2 cup butter
1/3 cup white sugar
3 tablespoons cornstarch
1 1/2 cups water
1 tablespoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a medium bowl, mix flour, soda, baking powder, cinnamon, nutmeg, cloves and salt. Set aside.

In a large bowl, cream brown sugar and 1/2 cup margarine. Add eggs and mix in. Add shredded carrots, raisins and orange juice.

Stir in flour mixture, and beat until well combined. Pour into ungreased 8x8 inch pan.

Bake at 325 degrees F (165 degrees C) for 35 to 40 minutes.

Butter sauce: In a saucepan over low heat, combine 1/2 cup butter or margarine, sugar, cornstarch, water and vanilla. Cook and stir. When mixture comes to a boil, continue to boil for 1 minute. Serve warm over carrot cake squares (can be reheated in microwave).

Perfect Flourless Orange Cake

Ingredients

2 whole oranges with peel
6 eggs
1 pinch saffron powder (optional)
1 1/4 cups white sugar
1/2 teaspoon baking powder
1 teaspoon finely chopped
candied orange peel (optional)
1 1/4 cups finely ground almonds
(almond meal)

Directions

Place the oranges in a large saucepan, and add enough water to cover. Bring to a boil, and boil for 2 hours over medium heat. Check occasionally to make sure they do not boil dry. Allow the oranges to cool, then cut them open and remove the seeds. Process in a blender or food processor to a coarse pulp.

Preheat the oven to 375 degrees F (190 degrees C). Grease and flour a 10 inch round cake pan.

In a large bowl, whip eggs and sugar together using an electric mixer until thick and pale, about 10 minutes. Use a whisk attachment if available. Mix in baking powder, and saffron if using. Stir in the pureed oranges. Gently fold in almond meal, and candied orange peel if using; pour batter into the prepared pan.

Bake for 55 minutes, or until a small knife inserted into the center comes out clean. Allow the cake to cool in the pan. Tap out onto a serving plate when cool.

Guilt-Free Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup baking cocoa
2 egg whites
1 egg
1 1/3 cups water
1 cup reduced-fat plain yogurt
1 1/2 teaspoons confectioners'
sugar

Directions

In a large mixing bowl, combine cake mix and cocoa. Combine the egg whites, egg, water and yogurt; add to dry ingredients and beat well. Pour into a 10-cup fluted tube pan coated with nonstick cooking spray.

Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Sprinkle with confectioners' sugar.

Cake Mix Cinnamon Rolls

Ingredients

3 (.25 ounce) packages active dry yeast
2 1/2 cups warm water
1 (18.25 ounce) package white cake mix
4 1/2 cups all-purpose flour
1/2 cup butter, softened
1/2 cup brown sugar
2 teaspoons ground cinnamon
1/4 cup butter, melted
1/3 cup white sugar

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with the cake mix and 3 cups of the flour; stir to combine. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 30 minutes.

Deflate the dough and turn it out onto a lightly floured surface. Roll the dough into a 10x16 inch rectangle. spread the softened butter over the rectangle; sprinkle on brown sugar and cinnamon. Starting from one of the long sides, roll up the rectangle and cut into 1 inch wide rolls.

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking pan. Pour the melted butter into a small bowl and mix the white sugar and pecans in another small bowl. Dip the top of each roll in the melted butter, then in the sugar and pecan mixture, then place the topped rolls snugly into the prepared pan. Cover the rolls with a damp cloth and let rise until doubled in volume, about 30 minutes.

Bake at 375 degrees F (190 degrees C) for 20 minutes, or until rolls are golden.

Willie Cake

Ingredients

14 ounces bittersweet chocolate, chopped
3/4 cup unsalted butter, cubed
6 egg yolks
6 egg whites
3/4 cup white sugar, divided
2 teaspoons vanilla extract
1 teaspoon dark rum (optional)

1 1/4 cups heavy cream
1 pound bittersweet chocolate, chopped

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch springform pan. Line the bottom of the pan with parchment paper, and then wrap the outside of the pan with aluminum foil.

Combine 14 ounces of bittersweet chocolate with the butter in a metal bowl over a pan of simmering water. Stir frequently until melted and smooth. Remove from heat, and cool to lukewarm.

In a medium bowl, whip egg yolks with half of the sugar (6 tablespoons) until thick and pale, about 5 minutes. Fold cooled chocolate into the yolks along with the vanilla and rum. In a separate glass or metal bowl, whip egg whites until foamy. Gradually add remaining sugar while continuing to whip to medium stiff peaks. Fold egg whites into the chocolate mixture in thirds. Pour the batter into the prepared pan.

Bake for 45 to 50 minutes in the preheated oven, until the top of the cake is puffed and cracked. A wooden pick inserted into the cake will still have some moist crumbs attached. Cool cake in the pan over a wire rack. The top will fall.

Place 1 pound of chocolate in a metal bowl. Heat cream to boiling in a saucepan. Pour hot cream over chocolate, and stir until smooth. Bowl may be set over a pan of simmering water if the chocolate is not able to melt completely from the heat of the cream.

Press down gently on the top of the cake to make it uniformly flat. Remove sides from the cake pan, and invert cake onto a plate. Remove parchment paper from the bottom. Ladle warm ganache over the top, and spread out to cover sides. Wipe drips from the plate, and let stand until set.

Bacon Cheeseburger Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (13 ounce) package brownie mix
2 (12 fluid ounce) cans vanilla frosting
yellow food coloring
red food coloring
3 vanilla wafer cookies
1 large roll of red fruit leather
4 caramels, with stripes
8 yellow chewy fruit-flavored candy squares
1 (16 ounce) container chocolate frosting
1 large roll of green fruit leather
2 teaspoons sesame seeds

Directions

Preheat oven according to instructions on cake mix box; prepare mix. Grease and flour a 9 inch pan, and a shallow metal bowl at least 9 inches in diameter. Fill the 9 inch cake pan 2/3 full with cake batter; pour the remaining batter into the prepared metal bowl (this will be the top of your "bun"). Bake according to directions, remove from pans, and cool on a wire rack.

Grease and flour a 9 inch pan. Prepare brownie batter, and bake according to instructions on box. Remove from pan, and cool on a wire rack. Shave off the sharp edges of the brownie, making it resemble a hamburger patty.

Place 1/4 cups of vanilla frosting in a heavy duty plastic sandwich bag, and color with yellow food coloring to make your mustard. Repeat a second time using the red food coloring to make your ketchup. Place remaining frosting in a bowl, and color with a mix of red and yellow food coloring until you arrive at the color of a hamburger bun.

Cut the cookies in half and wrap with pieces of red fruit leather to create your tomatoes. Unwrap the caramels, and heat in microwave for 10 to 15 seconds to slightly soften. Roll the caramels individually between sheets of waxed paper to create bacon strips. Microwave the chewy fruit-flavored candy squares, place together, and roll between sheets of waxed paper to create your cheese slice; trim into a square shape.

To assemble, place bottom bun on your serving dish, and spread with some of the hamburger bun frosting. Place brownie on top of this, and spread it with chocolate frosting. Decorate edges with the tomatoes, bacon, cheese, mustard, and ketchup; use the green fruit leather as lettuce. Place top bun over this and spread with the remaining hamburger bun frosting; sprinkle with sesame seeds.

Almond Rum Cake

Ingredients

3 eggs
1/2 teaspoon cream of tartar
2/3 cup butter, softened
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
2 teaspoons lemon zest
2 teaspoons lemon juice
3/4 cup milk
2 1/3 cups all-purpose flour
2 teaspoons baking powder
3/4 teaspoon baking soda
1/2 cup finely chopped blanched almonds
2 teaspoons dark rum

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease one 10 inch tube pan and sprinkle the almonds evenly over the bottom.

Separate the eggs. In a bowl, beat the egg whites with the cream of tartar until stiff. Set aside.

In a large bowl, cream the butter with the sugar. Beat in the egg yolks, then the vanilla, almond extract, lemon juice, lemon rind, and milk.

In another bowl, stir together the flour, baking powder, and baking soda. Beat into the creamed mixture. Stir in about 1/3 of the egg whites to lighten the batter and then fold in the rest gently but thoroughly. Turn batter into the prepared pan.

Bake at 300 degrees F (150 degrees C) for 1-1/2 hours or until cake tests done when a toothpick inserted neat the center comes out clean. As soon as you remove the cake from the oven, sprinkle the top evenly with the rum. Transfer to a rack to cool. Makes about 14 servings.

Chocolate Cake Surprise

Ingredients

2 1/2 cups chopped walnuts
1 cup flaked coconut
1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup water
1/2 cup vegetable oil
4 eggs
2 (8 ounce) packages cream
cheese, softened
1/2 cup butter
3/4 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x15 inch pan. Sprinkle walnuts and coconut evenly over bottom of pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in water, oil, and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan. Set aside.

In a saucepan, combine cream cheese and butter. Cook over medium heat, stirring occasionally, until melted and smooth. Stir in confectioners' sugar. Pour cream cheese mixture in rows (lengthwise) over the top of cake mix. Using the tip of a knife, swirl the batter to create a marbled effect.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Applesauce Cake I

Ingredients

1/2 cup butter
1 cup white sugar
1 cup chilled applesauce
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Cream butter or margarine with sugar. Add applesauce; beat well. Stir in flour, soda, and spices. Add nuts and raisins.

Pour the batter into a greased and floured 8 inch square pan. Bake at 350 degrees F (175 degrees C) for 40 minutes, or until done. Serve warm.

Pineapple Angel Food Cake I

Ingredients

1 (16 ounce) package angel food cake mix
1 (20 ounce) can crushed pineapple with juice
1 (12 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch pan with vegetable oil spray.

In a large bowl, combine cake mix and pineapple (with juice). Mix until well blended.

Pour batter into prepared 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 25 minutes or until golden brown. Let cool.

Serve with whipped topping

Apple Cake VII

Ingredients

2 1/4 cups all-purpose flour
2 1/4 teaspoons baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
1/2 cup butter
1 cup white sugar
1 cup brown sugar
3 eggs
2 teaspoons vanilla extract
7 apples - peeled, cored and shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking soda, salt and cinnamon. Set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until fluffy. Beat in the eggs, one at a time, then stir in the vanilla. Beat in the flour mixture. Fold in the shredded apples.

Pour batter into prepared pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow cake to cool in the pan for 60 minutes, then turn out and sprinkle with confectioners' sugar, if desired.

Eggless Chocolate Cake I

Ingredients

1 cup butter
1 (14 ounce) can sweetened condensed milk
2 3/8 cups self-rising flour
1 1/8 cups unsweetened cocoa powder
2 teaspoons baking powder
1 teaspoon baking soda
1 (12 fluid ounce) can or bottle cola-flavored carbonated beverage

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter and dust with flour a 10 inch bundt tin.

Cream the butter or margarine till light and fluffy. Beat in the condensed milk. Combine the flour, cocoa powder, baking powder, and baking soda; mix into the creamed mixture alternately with the cola.

Bake for 45 minutes, or until the cake tests done.

Bee Sting Cake (Bienenstich) II

Ingredients

1 5/8 cups all-purpose flour
1 tablespoon active dry yeast
2 tablespoons white sugar
1 pinch salt
3/4 cup lukewarm milk
3 tablespoons butter
3 tablespoons butter
1 1/2 tablespoons confectioners' sugar
1 tablespoon milk
5/8 cup sliced almonds
1 tablespoon honey (optional)
1 1/2 cups milk
1/3 cup cornstarch
1 tablespoon white sugar
1 egg, beaten
1 teaspoon almond extract
1 cup heavy whipping cream
1/2 tablespoon cream of tartar

Directions

Combine flour, yeast, 2 tablespoons sugar, salt, 3/4 cup milk, and 3 tablespoons butter or margarine. Turn dough out onto a lightly floured surface. Knead until smooth and elastic, about 15 to 20 minutes. Place in a well greased bowl, and cover. Let rise in a warm place for 1 hour, or until doubled.

Punch down the dough. Roll out to a 1/2 inch thickness. Spread into a greased 8 inch square baking pan. Cover, and let rise for 30 minutes.

Melt 3 tablespoons butter or margarine and confectioner's sugar in a saucepan. Add almonds and 1 tablespoon milk. Remove from heat, and stir in honey. Spread evenly and carefully onto the dough. Allow dough to continue to rise for an additional 30 minutes.

Bake at 400 degrees F (205 degrees C) for 20 to 25 minutes, or until crust turns golden brown. Cool completely on a wire rack.

Dissolve cornstarch in a little milk. Combine 1 1/2 cups milk, cornstarch, and 1 tablespoon sugar in the top of a double boiler. Heat while stirring until thickened, about 2 to 3 minutes. Add in beaten egg, and keep stirring for about 2 more minutes, or until thick. Remove from heat, and stir in extract. Chill, covered, in refrigerator for at least 1 hour. Beat the whipping cream with the cream of tartar until stiff. Fold into the chilled pudding.

Cut the cooled almond crust bread into 1 1/4 x 2 inch rectangles. Slice each horizontally into halves. Fill with pudding mixture. Chill, and serve cold.

Easter Party Cake

Ingredients

1/4 cup butter
1/4 cup shortening
1 cup white sugar
1 3/4 cups sifted cake flour
2 1/2 teaspoons baking powder
1/3 cup milk
1 teaspoon vanilla extract
1/2 teaspoon almond extract
5 egg whites, stiffly beaten

1 cup white sugar
2 tablespoons water
1/2 teaspoon vanilla extract
1/8 teaspoon cream of tartar
2 egg whites
2 drops red food coloring

1/2 cup candy-coated milk
chocolate eggs
1 cup flaked coconut
4 drops green food coloring

Directions

Cream butter or margarine and shortening. Add 1 cup sugar gradually, beating until mixture resembles whipped cream.

Sift flour and baking powder together 3 times; add to creamed mixture alternately with milk. Stir in 1 teaspoon vanilla extract and almond extract. Fold in stiffly beaten egg whites carefully. Pour batter into two greased 8 inch round pans.

Bake for 20 to 30 minutes at 375 degrees F (190 degrees C). Cool layers on wire racks.

To Make Boiled Icing: Place 1 cup sugar, water, 1/2 teaspoon vanilla, cream of tartar, 2 egg whites, and red food coloring in top of double boiler. Cook, beating constantly, until frosting is thick and creamy.

Frost cake with icing. Make a nest of green coconut on top of cake, and fill nest with candy eggs. Sprinkle a border of coconut around base of cake. Makes 15-20 servings.

To make green tinted coconut, Place coconut in a large plastic bag, put a few drops of green food color in the bag and shake until desired consistency is achieved.

Walnut Caramel Cake

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 (14 ounce) package caramels*
3/4 cup butter or margarine, cubed
3 tablespoons milk
1 cup chopped walnuts
1 cup semisweet chocolate chips

Directions

Prepare cake mix according to package directions. Pour half of the batter into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 18 minutes. Meanwhile, in a large saucepan, combine the caramels, butter and milk. Cook and stir over medium-low heat until melted. Pour over warm cake.

Sprinkle with the walnuts and chocolate chips. Pour the remaining batter over chips. Bake 35-40 minutes longer or until cake is set and pulls away from sides of pan. Cool on a wire rack.

Rhubarb Pudding Cake

Ingredients

1 cup chopped rhubarb
1 cup white sugar
6 drops red food coloring
1 (3.5 ounce) package instant vanilla pudding mix
1 (9 ounce) package yellow cake mix
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C)

Combine the chopped fresh rhubarb, the white sugar, and the food coloring and set aside.

Prepare the vanilla pudding mix according to the package directions. Pour the finished vanilla pudding into one ungreased 9 inch square baking dish. Spoon rhubarb mixture over the top of the vanilla pudding.

Prepare the cake mix according to the package directions and pour evenly over the top the rhubarb and vanilla pudding.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until cake tests done. Let cake sit in pan for 10 minutes then turn out onto a serving dish and dust with confectioner's sugar. Tastes best if served warm.

Chocolate Chip Date Nut Cake

Ingredients

1 cup dates, pitted and chopped
1 teaspoon baking soda
1 cup water
1 cup white sugar
2 cups all-purpose flour
1 cup mayonnaise
1 pinch salt
1/2 cup packed brown sugar
1/2 cup chopped walnuts
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking pan.

Bring water to a boil. Pour over chopped dates and baking soda. Let stand until cool. Stir in the sugar, flour, mayonnaise, and salt. Mix until just combined. Pour batter into prepared pan.

Mix the brown sugar, chopped nuts, and chocolate chips together. Sprinkle over top of batter.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes.

Apricot Nectar Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
3/4 cup vegetable oil
3/4 cup apricot nectar
1/3 cup hot water
2 cups confectioners' sugar
6 tablespoons lemon juice
1 (3 ounce) package lemon flavored gelatin mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch tube or Bundt pan.

Mix the cake mix, eggs, vegetable oil, and apricot nectar together.

Dissolve the gelatin in the hot water and add to cake batter. Mix well and pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes. Invert cake onto a plate and cool for several minutes. Pour glaze over cake while it is still warm.

To Make Glaze: Combine the confectioner's sugar and the lemon juice. Use immediately to pour over still warm cake.

Raised Griddle Cakes

Ingredients

1 cup white cornmeal
2 cups boiling water
2 cups all-purpose flour
2 cups milk
2 teaspoons yeast
1 tablespoon brown sugar
2 eggs
1 teaspoon salt
1/4 teaspoon baking powder

Directions

In a large bowl, stir together the cornmeal and boiling water. Let soak for about 15 minutes. While still warm, stir in the flour, sugar, milk and yeast. Cover, and let rise overnight in the refrigerator.

In the morning, mix in the eggs, baking powder and salt. If the batter seems too thin, add more cornmeal to thicken it up. Set aside a cupful of batter for the next morning's rising.

Heat a lightly oiled griddle over medium heat. Spoon pancakes onto the hot griddle, and cook until browned on each side. Serve at once with butter and syrup.

Chocolate Chocolate Cake

Ingredients

1 (12 ounce) package semisweet chocolate chips
2 tablespoons instant coffee granules
5 tablespoons water
1/2 cup butter
1/2 cup margarine
2 cups white sugar
6 egg yolks
1 cup all-purpose flour
6 egg whites
1 tablespoon confectioners' sugar, for dusting

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9-inch springform pan with 3-inch high sides. Wrap bottom of pan securely with aluminum foil so it comes up about 1-inch on the sides. Set aside.

Melt the chocolate chips with the instant coffee granules and water in a microwave-safe glass or ceramic bowl in 30-second intervals, stirring after each melting, for 1 to 3 minutes (depending on your microwave). Do not overheat or chocolate will scorch. Set aside to cool.

Beat the butter, margarine, and white sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature egg yolks one at a time, allowing each egg yolk to blend into the butter mixture before adding the next. Pour in the flour gradually, mixing until just incorporated. Fold in the melted chocolate; mixing just enough to evenly combine.

Beat egg whites until foamy in a large glass or metal mixing bowl. Continuing to beat until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Fold egg whites a third at a time into the chocolate mixture; mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 1 hour to 1 hour and 5 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Sift confectioners' sugar over the top of the cake before serving.

Peanut Butter Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
4 ounces cream cheese, softened
1/4 cup creamy peanut butter
2 tablespoons confectioners'
sugar
1 cup whipped topping
1 cup whipping cream
1 cup semisweet chocolate chips

Directions

Prepare and bake cake mix according to package directions, using a 9-in. fluted tube pan. Cool for 10 minutes before removing from pan to a wire rack.

In a small mixing bowl, beat cream cheese until smooth. Add the peanut butter and confectioners' sugar; beat until blended. Fold in whipped topping. Split cake in half horizontally; place bottom layer on a serving plate. Spread with the peanut butter mixture. Top with remaining cake. Refrigerate until chilled.

In a small heavy saucepan, bring cream to a boil. Reduce heat to low. Stir in chocolate chips; cook and stir until chocolate is melted. Refrigerate until spreadable. Frost top and sides of cake. Refrigerate until serving.

Glazed Lemon Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant lemon pudding mix
3/4 cup vegetable oil
3 eggs
1 cup lemon-lime soda
1 cup confectioners' sugar
2 tablespoons lemon juice

Directions

In a mixing bowl, combine the cake mix, pudding mix, oil and eggs; beat on medium speed for 1 minute. Gradually beat in soda. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. bake at 350 degrees F for 40-45 minutes or until cake springs back when lightly touched in center.

Combine confectioners' sugar and lemon juice until smooth; carefully spread over warm cake. Cool on a wire rack.

Chinese Steamed Cake

Ingredients

6 eggs
1 1/4 cups white sugar
2 1/2 tablespoons water
1 1/2 cups cake flour
1/2 teaspoon baking powder
1 1/2 teaspoons almond extract
1/4 cup confectioners' sugar for
dusting

Directions

Arrange a large bamboo steamer or a large vegetable steamer over simmering water. Make sure it is large enough to hold the baking pan. Line a 9 inch square pan with waxed paper.

Separate the eggs. Place the yolks in a large bowl along with the sugar and water. Beat with an electric mixer on medium speed until the mixture has increased about three times in volume. Whisk together the flour and the baking powder; sift this over the egg mixture, and fold in gently. Blend in the extract.

Whip the egg whites in a clean bowl to stiff, not dry, peaks. Fold into yolk base. Pour the batter into the prepared pan, and smooth out to edges. Rap the pan on the counter to get rid of large air bubbles.

Place the pan into the steamer. Cover the top of the steamer with a kitchen towel, and place the lid on top; the towel will absorb any steam that collects on top from dripping onto the cake. Steam for about 20 minutes, or until a toothpick inserted into the center comes out clean. Cool on a wire rack. Dust with confectioner's sugar.

Mississippi Tea Cakes

Ingredients

1/2 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 cup buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, cream together butter and sugar until smooth. Beat in egg and vanilla. Combine flour, baking powder, and baking soda; beat into the creamed mixture alternately with the buttermilk. Drop by rounded spoonfuls onto prepared cookie sheets.

Bake for 8 to 10 minutes in preheated oven. Allow cookies to cool on baking sheets for 5 minutes before transferring to a wire rack to cool completely.

Funnel Cakes I

Ingredients

2 eggs
1 1/2 cups milk
2 cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
2 cups vegetable oil
1/4 cup confectioners' sugar

Directions

Sift together the flour, baking powder, and salt.

In a large mixing bowl, stir together the eggs and the milk. Add flour mixture to the egg mixture, and beat with a mixer until smooth. The consistency should be thin enough to run through a small kitchen funnel. Test it, and if it is too thick beat in a little more milk; if too thin, beat in a bit more flour.

In an eight inch skillet, heat the oil to 360 degrees F (182 degrees C).

Put your finger over the bottom opening of the funnel, and fill the funnel with a generous 1/2 cup of the batter. Hold the funnel close to the surface of the oil, and release the batter into the oil while making a circular motion. Fry until golden brown. Use tongs and wide spatula to turn the cake over carefully. Fry the second side one minute. Drain on paper towels, and sprinkle with sifted confectioners' sugar.

Mock Cheese Cake Pie

Ingredients

1 cup plain yogurt
1 (3.5 ounce) package instant
vanilla pudding mix
1 (16 ounce) can cherry pie filling
3 tablespoons white sugar
1 (9 inch) prepared graham
cracker crust

Directions

In a large bowl combine yogurt and instant vanilla pudding. Mix well. Stir in cherry pie filling. Pour filling into pie crust and chill for 30 to 60 minutes.

Marble Swirl Pound Cake

Ingredients

2 cups white sugar
1 cup butter, softened
3 1/2 cups cake flour
1 cup milk
1 1/2 teaspoons baking powder
2 teaspoons vanilla extract
1/4 teaspoon salt
4 eggs
1/4 cup unsweetened cocoa powder

Directions

In a large bowl, with electric mixer at low speed, beat sugar and butter or margarine until blended. Increase speed to high, and beat until light and fluffy. Add flour, milk, baking powder, vanilla, salt, and eggs; beat at medium speed until well mixed. Increase speed to high, and beat batter 4 minutes longer.

Remove about 2 1/2 cups batter to a medium bowl. With a wire whisk or fork, beat cocoa into batter in medium bowl until well blended.

Grease a 10 inch tube pan. Alternately spoon vanilla and chocolate layers into prepared pan. With a large spoon, cut and twist through batters to obtain marbled effect.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until a toothpick inserted in the center of the cake comes out clean. Cool cake in pan, and on a wire rack, for 10 minutes. Remove cake from pan, and cool completely.

Amalgamation Cake I

Ingredients

2 cups white sugar
1 1/2 cups butter
1 cup buttermilk
1 teaspoon baking soda
4 cups all-purpose flour
1 cup chopped walnuts
1 cup raisins
1 cup flaked coconut
1 teaspoon ground cloves
1 teaspoon ground cinnamon
2 cups any flavor fruit jam
4 egg whites
1 1/2 cups evaporated milk
2 cups white sugar
4 egg yolks
1/2 cup butter
2 cups chopped walnuts
2 cups raisins
2 cups flaked coconut

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour 3 8-inch cake pans.

Mix flour, soda, cloves, and cinnamon; add 1 cup raisins, 1 cup nuts, and 1 cup coconut and mix well. Set aside.

Cream 2 cups sugar and 1 1/2 cups butter. Stir in jam. Add buttermilk alternately with flour mixture, mixing with a spoon, until all is used up, ending with flour mixture.

In a separate bowl, beat egg whites until they hold a peak. Fold into other mixture. Pour into prepared cake pans.

Bake approximately 30 minutes or until top springs back when lightly touched. Cool and frost.

To make frosting: mix 4 egg yolks until they are broken up and smooth, add 1/2 cup evaporated milk and mix together until the eggs yolks are mixed well with milk. Add rest of evaporated milk, 2 cups sugar, and 1/2 cup butter. Cook until thick and remove from heat. Stir in 2 cups nuts, 2 cups raisins, and 2 cups coconut. Cool slightly while beating mixture with a spoon. Spread on cooled cake.

Miss Beth's Yoghurt Cake

Ingredients

1/2 cup plain yogurt
1 1/2 cups all-purpose flour
1 cup white sugar
1/2 cup vegetable oil
3 eggs
1/4 (.25 ounce) package active dry yeast
1/4 cup confectioners' sugar for dusting

Directions

Empty yogurt into mixing bowl. Add flour, sugar, oil, eggs, and yeast (or substitute one teaspoon baking powder) and mix until just combined. Pour into a greased and floured 13 inch round cake pan.

Bake for 25 to 35 minutes in a preheated 350 degrees F (175 degrees C) oven, or until cake is golden brown and middle bounces back when pushed with your finger. Cool and dust with confectioners' sugar. Variations: use flavored yogurt, or add some fruit preserves to the mix to make a fruity cake, berry flavors work especially well. Variation 2: Use half brown sugar and half granulated sugar, and add 2 teaspoons of cinnamon. Enjoy!

Chocolate Pound Cake I

Ingredients

3 cups white sugar
1 cup butter, softened
1/2 cup shortening
3 1/2 cups all-purpose flour
5 eggs
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsweetened cocoa powder
1 1/8 cups milk
2 teaspoons vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C).

Cream together butter or margarine, shortening, and sugar. Add the eggs, vanilla, and salt mixing batter until light and creamy.

Add 1 cup flour and the baking powder to egg butter mixture. Stir until just combined. Then add 1/2 cup milk stirring until combined. Continue alternating flour and milk, ending with flour.

Stir in cocoa and mix well. Place batter in a greased and floured tube pan that has been lined with greased and floured baking parchment paper.

Bake in a preheated 300 degrees F (150 degrees C) oven for 1 hour 30 minutes.

Cool cake in pan for 10 minutes. Then remove cake from its pan and let cool on a wire rack.

Walnut-Rippled Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 tablespoons sugar
4 eggs
1 cup sour cream
1/3 cup vegetable oil
1/4 cup water
1 cup chopped walnuts
2 tablespoons brown sugar
2 teaspoons ground cinnamon

Directions

Set aside 2 tablespoons cake mix. Place the remaining cake mix in a mixing bowl. Add sugar, eggs, sour cream, oil and water; beat on low speed for 2 minutes. Pour half into a greased fluted 10-in. tube pan. Combine the walnuts, brown sugar, cinnamon and reserved cake mix; sprinkle over batter. Top with the remaining batter.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

Scotch Cake Cookies

Ingredients

1/4 cup butter
1 cup oat flour
1/4 cup wheat bran
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon cream of tartar
1 egg
1/4 teaspoon vanilla extract
1 cup milk
1/2 teaspoon ground cinnamon
6 teaspoons white sugar

Directions

Preheat the oven to 425 degrees F (212 degrees C). Grease a cookie sheet.

In a medium bowl, stir together the oat flour, bran, salt, baking powder, cream of tartar, cinnamon and sugar. Cut in the butter until the mixture resembles coarse crumbs. Stir in the egg, milk and vanilla until mixture is well blended.

Drop by heaping tablespoonfuls onto the prepared cookie sheet. Bake for 12 to 15 minutes in the preheated oven, cookies should be lightly browned.

Watergate Cake II

Ingredients

1 (18.25 ounce) package white cake mix
3 eggs
3/4 cup vegetable oil
1 cup lemon-lime flavored carbonated beverage
1 (3 ounce) package instant pistachio pudding mix
3/4 cup flaked coconut
3/4 cup chopped pecans
2 (1.3 ounce) envelopes whipped topping mix
1 1/2 cups milk
1 (3 ounce) package instant pistachio pudding mix
3/4 cup chopped walnuts
3/4 cup flaked coconut

Directions

Mix cake mix, oil, eggs, soda drink, and 1 package pudding well, about 5 minutes. Fold in coconut and nuts. Pour into greased and floured 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Cool.

To Make Icing: Combine cream whip, milk, and 1 package pudding. Beat until thick. Spread over cake. Sprinkle nuts and coconut on top.

Black Bean Cakes

Ingredients

3 cups dry black beans
1 tablespoon ground cumin
1/2 teaspoon chili powder
1/2 teaspoon salt
1/3 cup chopped fresh cilantro
2 tablespoons vegetable oil
1/2 cup plain yogurt
1 tablespoon milk
1 pinch cayenne pepper

Directions

Place black beans in a large pot with enough water to cover. Bring to a boil, reduce heat, and simmer 1 hour, or until tender.

In an electric blender or food processor, process black beans until smooth. Stir in cumin, chili powder, salt, and cilantro; blend. Roll the mixture into balls, allowing 3 tablespoons of mixture per ball.

Place balls between sheets of wax paper and press down on the wax paper to form 1/8 inch thick rounds.

Heat oil in a large non-stick skillet. Fry the cakes 2 or 3 minutes per side.

In a bowl, combine yogurt, milk, and cayenne pepper (to taste). Serve the sauce over the hot black bean cakes.

Rocky Road Turtle Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (16 ounce) package prepared
chocolate frosting
20 individually wrapped caramels
3 cups miniature marshmallows
1 cup chopped walnuts
2 tablespoons milk

Directions

Bake the cake according to the directions on the box. Use two 8 or 9 inch pans. When the cakes are done, turn them out of the pans. Let them cool for about forty minutes. When the cakes are almost cool, but still slightly warm to the touch, cut small slits in the tops of each layer.

Melt about 1 1/2 cups of the marshmallows and the chocolate frosting together in the microwave. Stir together ever thirty seconds or so to keep the sauce smooth.

Melt the caramels in the microwave with a tablespoon or two of milk. Stir every twenty seconds or so.

Place 1 layer of cake on serving dish. Pour enough of the chocolate frosting mixture over the bottom layer of the cake to cover the top and sink into the slits. It is okay if the frosting drips over the edges. Pour enough of the caramel sauce over the bottom layer to cover it liberally. Sprinkle about half of the nuts and remaining marshmallows over the caramel. Go easy on the marshmallows though, or the top won't sit well on the cake.

Place top layer over marshmallows, and pour on the remaining chocolate frosting mixture to cover the top of the cake. Let it drip over the edges and cover the sides of the cake as well. Some of the frosting will pool at the bottom and that's fine.

Now sprinkle remaining nuts and marshmallows over the top. Try to get them to stick to the sides as well. I use a lot of nuts and marshmallows on top. Finally, drizzle caramel sauce over the top of the cake.

Two Part Angel Cake

Ingredients

6 egg whites
1/2 teaspoon cream of tartar
1/4 teaspoon salt
3/4 cup white sugar
1/2 cup all-purpose flour
1/2 teaspoon vanilla extract
6 egg yolks
3/4 cup white sugar
1/4 teaspoon salt
3/4 cup all-purpose flour
1/4 cup boiling water
3/4 teaspoon baking powder
1 teaspoon vanilla extract

Directions

To make Bottom/White part: Beat whites with salt until frothy. Add cream of tartar and continue beating until stiff, but not dry. Sift 1/2 cup flour and 3/4 cup sugar 4 times (separately). Add sugar gradually, then fold in flour. Add in 1/2 teaspoon vanilla. Put into ungreased angel cake pan. Prepare top.

To Make Top/Yellow Part: Beat yolks until light. Add 3/4 cup sugar, which has been sifted 4 times, gradually. Beat for 3 minutes. Add 3/4 cup flour and baking powder, which has been sifted together 4 times. Alternate flour mixture with hot water. Add 1 teaspoon vanilla. Pour this mix over top of first batter.

Bake at 325 degrees F (165 degrees C) for 40 minutes.

Mandarin Orange Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1 (11 ounce) can mandarin oranges
1/3 cup vegetable oil
1/3 cup water
1/3 cup white sugar
1/4 cup orange liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C). Line 2 - 9 inch pans with parchment paper.

In a large bowl, combine yellow cake mix, eggs, mandarin oranges with juice, and oil. Beat well.

Divide batter into 2 - 9 inch round pans. Bake in preheated oven for 30 minutes or until cake springs back when lightly tapped. Allow to cool.

To make the glaze: In a measuring cup combine 1/3 cup water and 1/2 cup sugar. Microwave for 1 minute. Stir to dissolve sugar. Pour about 1/4 cup orange liquor into sugar-water mixture and brush onto cooled layers of cake.

Devil's Food Cake I

Ingredients

1/2 cup butter
3 (1 ounce) squares unsweetened chocolate
2 cups white sugar
2 eggs
1 cup water
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1/4 cup milk
1 teaspoon distilled white vinegar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch pan or two 9 inch round pans.

In a small pan melt the butter or margarine with the unsweetened chocolate. Set aside to cool slightly.

Cream together the sugar and the eggs until light in color. Add the chocolate mixture to the eggs and temper mixture by beating well (so you don't end up with scrambled eggs!) Add 1 cup boiled water (still warm) and blend well. Mixture will be very liquid.

Mix together the flour, baking soda, and salt. Add this mixture to the chocolate mixture and blend well.

Mix together the vinegar and the milk and stir into the chocolate batter. Pour into prepared pan(s).

Bake at 350 degrees F (175 degrees C) for 30 minutes or until a toothpick inserted in the center comes out clean. Cake divides well for filling with mousse, or ganache, or black forest fillings. The best clue to this cake being nearly done is that you will start to smell the aroma of chocolate filling your house!

Homemade Cream Filled Individual Sponge Cakes

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup butter
1/2 cup shortening
1 cup white sugar
1 (5 ounce) can evaporated milk
1 tablespoon vanilla extract

Directions

Bake cake according to package directions in a 9x13 inch pan. Cool and cut into bars. Cut each bar in half lengthwise to make two layers.

In a large bowl, beat butter with an electric mixer until creamy. Beat in shortening, a little at a time, until fluffy. Gradually beat in sugar. Combine evaporated milk and vanilla and beat into filling, scraping the bowl, until fluffy.

Sandwich the bars with the fluffy filling.

Moist Chocolate Cake

Ingredients

1 3/4 cups all-purpose flour
1 cup cocoa powder
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup hot brewed coffee
1/2 cup butter or margarine
1 cup white sugar
2 eggs
1 teaspoon vanilla extract

Frosting:

1 1/2 cups confectioners' sugar
1 cup cocoa powder
1/2 cup butter or margarine
1 1/4 teaspoons vanilla extract
1/2 cup hot milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 or two 9 inch round pans. Sift together the flour, baking powder, baking soda and salt. Set aside. In a small bowl, combine hot coffee with 1 cup cocoa and let cool to lukewarm.

In a large bowl, cream together the 1/2 cup butter and 1 cup sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the 1 teaspoon vanilla. Add the flour mixture alternately with the coffee and cocoa mixture; beat well.

Pour batter into a 9x13 inch cake or two 9 inch round pans. Bake in the preheated oven for 45 minutes or until a toothpick inserted into the cake comes out clean. Allow to cool.

To make the frosting: In a medium bowl, combine confectioners sugar, 1 cup cocoa, 1/2 cup butter and 1 1/4 teaspoons vanilla. Mix until smooth. Add hot milk a teaspoon at a time to make a smooth, spreadable consistency. Spread onto cooled cake.

Black Walnut Pound Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant vanilla flavor pudding mix
4 eggs
1/3 cup vegetable oil
1 cup water
1 1/4 cups ground black walnuts

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan.

In a large bowl, mix together the cake mix, instant pudding, eggs, oil and water for 2 minutes using an electric mixer on medium speed. Stir in the ground walnuts. Pour into the prepared pan.

Bake for 50 to 60 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Cool in the pan before inverting onto a plate to serve.

Red Velvet Cake VI

Ingredients

3/4 cup canola oil
3/4 cup applesauce
1 1/2 cups white sugar
2 eggs
2 1/2 cups self-rising flour
1 teaspoon baking soda
1 cup lowfat buttermilk
1 teaspoon vanilla extract
1 teaspoon white vinegar
1 fluid ounce red food coloring

1 (8 ounce) package fat free cream cheese
1 (12 ounce) container frozen whipped topping, thawed
1 cup confectioners' sugar
1/2 cup toasted, chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 8 inch pans. Sift together the flour and baking soda; set aside.

In a large bowl, cream together the oil, applesauce and sugar. Beat in the eggs one at a time. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Stir in the vanilla, vinegar and red food coloring. Divide batter evenly into prepared pans.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool, then frost with Low-Fat Cream Cheese Frosting and sprinkle with toasted chopped pecans.

To make Low-Fat Cream Cheese Frosting: In a medium bowl, beat cream cheese until smooth. Beat in whipped topping and confectioners' sugar.

Fresh Apricot-Honey Sponge Cake (Russian Style)

Ingredients

1 tablespoon butter, plus more for pan
3 tablespoons bread crumbs
10 fresh apricots, pitted and sliced
1/3 cup honey
3 large eggs, separated
1/2 cup white sugar
1 cup white sugar
2 tablespoons milk
3/4 cup all-purpose flour
1/4 teaspoon baking powder
1/4 cup crushed walnuts

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease a 9-inch cake pan with butter, and dust with bread crumbs; set aside.

Melt butter in a small saucepan over medium heat. Add the sliced apricots, and drizzle with honey. Cover, and cook gently until the apricots have softened, then allow to cool to room temperature.

Meanwhile, beat the egg whites to soft peaks with an electric mixer. Slowly pour in sugar while continuing to beat to stiff peaks; set aside.

Beat the egg yolks on low speed for a few seconds until slightly thickened. Slowly pour in sugar while continuing to beat until thickened and light-colored. Beat in milk, then sift together flour with baking powder, and fold into yolks along with cooled apricot mixture, walnuts, and egg whites until combined.

Pour into prepared pan, and bake in the middle or bottom of the preheated oven until a toothpick inserted into the center comes out clean, about 50 minutes. Loosen the cake by running a knife around the edges of the pan. Invert cake onto a plate, then place another plate on the cake bottom, and flip right-side-up; cool completely before serving.

Raisin Pound Cake

Ingredients

1 cup butter
1 3/4 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 teaspoon lemon extract
1/2 cup milk
1/2 cup hot water
3 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk and hot water, mixing just until incorporated. Stir in the raisins.

Pour batter into prepared pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Macaroon Cake

Ingredients

1 egg white
2 teaspoons vanilla extract,
divided
2 1/4 cups sugar, divided
2 cups flaked coconut
1/2 cup shortening
3 eggs
1 egg yolk
1/2 cup sour cream
2 cups all-purpose flour
1/2 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup strong brewed coffee
CHOCOLATE CREAM FROSTING:
3 tablespoons butter, softened
1 1/2 cups semisweet chocolate
chips, melted
2 cups confectioners' sugar
7 tablespoons milk

Directions

In a small mixing bowl, beat the egg white and 1 teaspoon vanilla on medium speed until soft peaks form. Gradually beat in 1/2 cup sugar, about 2 tablespoons at a time, on high until glossy stiff peaks form. Fold in the coconut. Set aside.

In a large mixing bowl, cream shortening and remaining sugar. Beat in the eggs, egg yolk, sour cream, and remaining vanilla until light and fluffy. Combine the flour, cocoa, baking soda and salt; add to creamed mixture alternately with coffee.

Pour half of the batter into a greased 10-in. tube pan with removable bottom. Top with coconut mixture; spread with the remaining batter. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a small mixing bowl, combine frosting ingredients; beat until smooth. Spread over the top and sides of cake.

Butterscotch Chocolate Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (16 ounce) jar butterscotch
topping
1 (8 ounce) container frozen
whipped topping, thawed
3 (2.16 ounce) bars chocolate-
covered crispy peanut butter
candy

Directions

Prepare and bake cake according to package directions, using a 9x13 inch pan. Cool on a wire rack for 30 minutes. Using the end of a wooden spoon handle, poke 12 holes in warm cake.

Pour butterscotch topping over cake. Allow to cool completely. Spread with whipped topping, sprinkle with candy bars. Refrigerate for at least 2 hours before serving.

Apricot Brandy Cake

Ingredients

1/2 cup chopped pecans
1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1/2 cup apricot brandy
1/2 cup vegetable oil
1/2 cup water
4 egg

1/4 cup butter
2 teaspoons apricot brandy
2 teaspoons water
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sprinkle pecans on the bottom of the pan.

In large mixing bowl, combine cake mix, pudding mix, apricot brandy, oil, water and eggs. Beat on medium speed for 10 minutes. Pour batter over pecans in prepared Bundt pan.

Bake in the preheated oven for 50 to 55 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make apricot brandy glaze: In medium pan, combine butter, apricot brandy and water. Bring to boil and simmer for 5 minutes. Cool slightly. Stir in confectioners' sugar until of desired consistency. Drizzle over cake.

Pumpkin Pie Cake I

Ingredients

1 (29 ounce) can pumpkin puree
1 (12 fluid ounce) can evaporated milk
3 eggs
1 cup white sugar
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1 (18.25 ounce) package yellow cake mix
1 cup butter
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9 x 13 inch pan with parchment paper.

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, cinnamon, nutmeg, ginger and cloves. Mix until smooth and pour into a 9x13 inch pan.

Sprinkle dry cake mix over pumpkin mixture, then sprinkle chopped nuts and pat down gently. Melt butter or margarine and drizzle over cake.

Bake at 350 degrees F (175 degrees C) for approximately 45 to 60 minutes. (Be sure to check the cake after 45 minutes because oven temperatures vary.)

After cake cools, turn it upside down so the top of the cake will be the crust. Remove the parchment paper. Top with dessert topping (optional) before serving.

Pumpkin Spice Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup white sugar
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1 (15 ounce) can pumpkin puree
1 cup vegetable oil
4 eggs
1 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix, sugar, baking soda, cinnamon and ginger. Make a well in the center and pour in pumpkin puree, oil, and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chopped pecans. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Mary Oppenhiemer's Butter Cake

Ingredients

2 cups white sugar
1 cup unsalted butter
3 eggs
1/4 teaspoon salt
1/4 teaspoon baking soda
2 teaspoons vanilla extract
2 3/4 cups all-purpose flour
1 cup buttermilk
2 cups packed brown sugar
1/2 cup butter
1/2 cup evaporated milk
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch bundt pan.

Cream together the white sugar and 1 cup of the butter. Add the eggs one at time, beating mixture well after each. Mix the baking soda with the buttermilk. Add to butter mixture and beat.

Sift flour three times before measuring. Add sifted flour and 1/4 teaspoon salt to the butter mixture. Stir in the 2 teaspoons vanilla. Pour batter into prepared pan.

Bake at 325 degrees F (165 degrees C) for one hour. Let cake cool and top with Caramel Icing.

To Make Caramel Icing: In a saucepan over medium heat cook the brown sugar, remaining 1/2 cup butter, and the evaporated milk. Stirring frequently bring mixture to a boil and let boil for 3 minutes. Remove from heat and stir in the 1 teaspoon vanilla, beat until thick. Pour over top of cooled bundt cake.

Brown Sugar Cake

Ingredients

1/4 cup shortening
1/2 cup packed brown sugar
1/4 cup sugar
1 egg
1 egg yolk
3/4 teaspoon vanilla extract
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
2/3 cup milk
1/2 cup miniature semisweet chocolate chips
CREAMY NUT FILLING:
2 tablespoons brown sugar
1 tablespoon all-purpose flour
1/4 cup milk
1/4 cup chopped walnuts
1 tablespoon butter or margarine
1 teaspoon vanilla extract
GLAZE:
1/4 cup miniature semisweet chocolate chips
1 tablespoon butter or margarine
1 1/2 teaspoons light corn syrup

Directions

In a mixing bowl, cream shortening and sugars. Beat in the egg, egg yolk and vanilla. Combine the flour, baking powder, salt and baking soda. Add to creamed mixture alternately with milk. Beat well. Stir in chocolate chips. Pour into a greased and waxed paper-lined 9-in. round baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from the pan to a wire rack to cool completely.

Meanwhile, for filling, combine brown sugar and flour in a small saucepan; stir in milk. Bring to a boil; cook and stir for 3 minutes or until thickened. Remove from the heat; stir in nuts, butter and vanilla; cool completely.

Cut cake widthwise in half. Place one layer on a serving plate. Spread with filling; top with other layer. In a microwave or small saucepan, melt chocolate chips and butter with corn syrup, stirring until smooth. Cool slightly and drizzle over top of cake.

Gera's Amish Funny Cake

Ingredients

1 cup white sugar
1/2 cup cocoa powder
3/4 cup hot water
1 teaspoon vanilla extract
2 (9 inch) unbaked pie crusts

2 cups all-purpose flour
2 teaspoons baking powder
1 cup white sugar
1/2 cup butter
3/4 teaspoon vanilla extract
2 eggs
1 cup milk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Beat together 1 cup sugar, cocoa powder, hot water, and 1 teaspoon vanilla extract with an electric mixer on medium speed until the sugar dissolves, about 3 minutes. Pour this batter into the pie shells.

Sift together the flour and baking powder; set aside. Cream together 1 cup sugar with the butter. Beat in the vanilla, then the eggs, one at a time. Slowly beat in half of the milk, then half of the flour until moistened. Mix in the remaining milk then flour. Carefully spoon this batter on top of the chocolate batter, making sure that the entire top of the cake is covered with no chocolate visible.

Bake in preheated oven until a toothpick inserted into the center of the cakes comes out clean, about 30 minutes. Remove from the oven, and allow to cool for at least 1 hour before serving.

Pumpkin Crumb Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 egg, beaten
1/2 cup butter, melted
1 (15 ounce) can pumpkin puree
3 eggs, beaten
1/2 cup white sugar
1/4 cup packed brown sugar
1 1/2 teaspoons ground cinnamon
1/2 cup white sugar
3 tablespoons butter, softened
1/2 cup chopped nuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray or grease one 9x13 inch pan.

Reserve 1 cup cake mix. In a large bowl, combine the remaining dry cake mix with 1 egg and 1/2 cup melted butter. Mix well, and then pat into prepared pan.

In a large bowl, mix together the pumpkin, 3 eggs, 1/2 cup white sugar, brown sugar, and cinnamon. Pour over crust.

In a small bowl, combine reserved 1 cup cake mix, 1/2 cup sugar, and 3 tablespoons softened butter. Crumble over pumpkin filling. Sprinkle nuts evenly over the top, if desired.

Bake in preheated oven for 40 to 45 minutes.

Grandma's Moist Cake

Ingredients

1 cup butter
2 cups white sugar
4 eggs
2 1/2 cups self-rising flour
1 cup milk
1 tablespoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch pans.

In a medium bowl, cream together the butter and sugar. Beat in the eggs, one at a time. Combine the milk and vanilla, add alternately to the creamed mixture with the flour, ending with the flour. Mix only as much as necessary. Pour into the prepared pans.

Bake for 15 to 20 minutes in the preheated oven. Cake will pull away from the sides of the pan slightly when done. Allow cakes to cool in the pans for a few minutes before removing to wire racks to cool completely.

Jewish Apple Cake II

Ingredients

3 cups all-purpose flour
4 eggs
2 1/2 cups white sugar
3 teaspoons baking powder
1/2 teaspoon salt
3 apples - peeled, cored and sliced
1 cup vegetable oil
1/2 cup orange juice
2 1/2 teaspoons vanilla extract
5 tablespoons white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

Sprinkle sliced apples with 5 tablespoons white sugar and the ground cinnamon. Toss to coat and set aside.

Mix the flour, eggs, 2 1/2 cups sugar, baking powder, salt, vegetable oil, orange juice and vanilla until well blended. Batter will be fairly stiff.

Pour 1/2 of the batter into the prepared pan. Place the apple mixture over the batter then pour the remaining batter over the top.

Bake at 350 degrees F (175 degrees C) for 60 to 80 minutes. Let cake cool in pan.

Apple Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1 (21 ounce) can apple pie filling
3/4 cup packed brown sugar
1 tablespoon all-purpose flour
1 tablespoon butter
1 teaspoon ground cinnamon
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, mix together the cake mix, eggs and apple pie filling. Pour into the prepared pan. Combine the brown sugar, flour, butter, cinnamon and walnuts. Sprinkle over the top of the batter.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Devil's Food Cake II

Ingredients

3 (1 ounce) squares unsweetened chocolate, chopped
2 1/2 cups sifted cake flour
1 3/4 cups white sugar
1 3/4 teaspoons baking soda
1 teaspoon salt
2/3 cup shortening
1 1/3 cups milk
1 teaspoon vanilla extract
2 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. Sift together the flour, sugar, baking soda and salt. Set aside.

In a large bowl, beat shortening until smooth. Add flour mixture, 1 cup of the milk and vanilla. Mix on low speed until flour is dampened, then beat on medium speed for 2 minutes. Add eggs, remaining 1/3 cup milk and melted chocolate. Beat on medium speed for 1 minute. Pour batter into prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Lemon Pudding Cake II

Ingredients

3/4 cup white sugar
1 pinch salt
3 tablespoons butter, melted
1/4 cup sifted all-purpose flour
1 teaspoon grated lemon zest
1/4 cup lemon juice
1 1/2 cups milk
3 egg yolks
3 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.

In a large bowl, combine sugar, salt and melted butter. Beat in the flour. Stir in the lemon zest and lemon juice. Combine milk and egg yolks, and add to lemon mixture.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan.

Set cake pan in a water bath. Bake in the preheated oven for 40 minutes, or until top is lightly browned. Serve warm or cold.

Chocolate Coconut Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix with pudding
1 cup sugar
1 cup milk
24 large marshmallows
1 (14 ounce) package coconut
GLAZE:
1 1/2 cups sugar
1 cup evaporated milk
1/2 cup butter or margarine
2 cups semisweet chocolate chips
1 cup chopped almonds

Directions

Mix cake according to package directions. Grease two 13-in. x 9-in. x 2-in. baking pans. Line bottom and sides of one pan with waxed paper; spray with nonstick cooking spray. Divide batter among pans. Bake at 350 degrees F for 15-20 minutes. Cool.

In a saucepan, bring sugar and milk to a boil. Reduce heat to medium and stir in marshmallows until smooth. Add coconut. Spread over cake in pan without waxed paper. Using paper to hold, remove second cake from pan, carefully turn over and place on top of filling; remove paper.

In another saucepan, bring sugar, milk and butter to a boil. Remove from heat; add chips and stir until smooth. Add nuts. Pour over cake; cool to room temperature. Chill overnight.

Sour Cream Mocha Cake

Ingredients

2 cups semisweet chocolate chips
1/2 cup sour cream, room temperature
1/2 cup vegetable oil
2 eggs
2 cups white sugar
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons instant coffee powder
1 cup warm water
1/2 cup chopped walnuts

Directions

Microwave 1 cup chocolate chips in a small, microwave-safe bowl on high for 1 minute; stir. Cook at additional 10 to 20 second intervals, stirring until smooth. Cool to room temperature.

Beat melted chocolate, sour cream, oil and eggs in large mixer bowl. Beat in sugar, flour, baking soda and salt. Dissolve coffee crystals in water; gradually beat into batter. Pour into greased 13 x 9-inch baking pan. Sprinkle the remaining 1 cup chocolate chips and the chopped nuts over the top of the cake.

Bake in a preheated 350 degrees F (175 degrees C) for 30 to 40 minutes or until cake tests done.

Banana Loaf Cake I

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/4 cup butter, softened
1 teaspoon vanilla extract
1 teaspoon baking soda
1/2 teaspoon baking powder
1 egg
3 very ripe bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 5x9 inch loaf pan

Mash bananas and add flour, sugar, butter, vanilla, baking powder, baking soda and egg. Mix well. Pour into loaf pan.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until toothpick inserted into center of cake comes out clean.

Carrot Cake

Ingredients

2 cups white sugar
3/4 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
3/4 cup buttermilk
2 cups grated carrots
1 cup flaked coconut
1 (15 ounce) can crushed pineapple, drained
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 1/2 teaspoons salt
1 cup chopped walnuts
1/2 cup butter
1 (8 ounce) package cream cheese
1 teaspoon vanilla extract
4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan. Set aside.

In a large bowl, mix together sugar, oil, eggs, vanilla, and buttermilk. Stir in carrots, coconut, vanilla, and pineapple. In a separate bowl, combine flour, baking soda, cinnamon, and salt; gently stir into carrot mixture. Stir in chopped nuts. Spread batter into prepared pan.

Bake for 55 minutes or until toothpick inserted into cake comes out clean. Remove from oven, and set aside to cool.

In a medium mixing bowl, combine butter or margarine, cream cheese, vanilla, and confectioners sugar. Blend until creamy. Frost cake while still in the pan.

Six-Layer Coconut Cake

Ingredients

1 cup butter, softened
3 cups sugar
3 teaspoons vanilla extract
4 cups cake flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2 cups buttermilk
6 egg whites

FILLING:

1/2 cup sugar
2 tablespoons cornstarch
1 cup orange juice
4 eggs, lightly beaten
1/4 cup butter
2 tablespoons grated orange peel
1 teaspoon orange extract

FROSTING:

1 cup sugar
2 egg whites
1/2 cup water
1/4 teaspoon salt
1/8 teaspoon cream of tartar
1/4 teaspoon vanilla extract
2 cups flaked coconut

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add vanilla. Combine the flour, baking soda, baking powder and salt; add to creamed mixture alternately with buttermilk. In another large mixing bowl and with clean beaters, beat egg whites on high speed until stiff peaks form; gently fold into batter.

Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick comes out clean. Cool for 10 minutes; Remove from pans to wire racks to cool completely.

In a saucepan, combine sugar and cornstarch. Gradually stir in orange juice until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer. Remove from the heat. Stir a small amount of hot filling into eggs; return all to pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Gently stir in the butter, orange peel and extract. Cool to room temperature without stirring. Cover and refrigerate.

For frosting, in a large heavy saucepan, combine the sugar, egg whites, water, salt and cream of tartar over low heat or double boiler over simmering water. With a portable mixer, beat on low speed for 1 minute. Continue beating on low over low heat until frosting reaches 160 degrees F, about 12 minutes. Pour into a large mixing bowl; add vanilla. Beat on high until frosting forms stiff peaks, about 7 minutes.

Split each cake into two horizontal layers. Place bottom layer on a serving plate; top with spread with 1/3 cup filling. Repeat four more times. Top with remaining cake layer. Spread frosting over top and sides of cake. Sprinkle with coconut. Store in the refrigerator.

Tiramisu Cake

Ingredients

1 (9 inch) sponge cake
3/8 cup strong brewed coffee,
room temperature
3/8 cup brandy
1 1/2 pounds mascarpone
cheese, room temperature
1 1/2 cups confectioners' sugar
3 tablespoons unsweetened
cocoa powder, for dusting

Directions

Cut the cake in half lengthwise to make two layers. Combine the coffee and brandy. Sprinkle enough of the coffee mixture over the bottom cake layer to moisten, but not soak it.

Beat together the mascarpone and the confectioners' sugar until fluffy. Spread half the cheese mixture over the bottom cake layer. Top with remaining cake layer and spread remaining cheese on top. Dust liberally with sifted cocoa. Refrigerate 2 hours before serving.

Icelandic Christmas Cake

Ingredients

1 cup white sugar
3/4 cup butter
2 eggs
2 1/2 cups all-purpose flour
2 teaspoons baking powder
3/4 cup milk
1/2 cup raisins
1/2 teaspoon lemon extract
1/2 teaspoon cardamom flavored
extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 11 inch loaf pan.

Cream the butter or margarine and the sugar until light and fluffy. Add the eggs one at time beating well after each one. Stir in the milk, lemon and cardamom flavorings. Stir in the flour and the baking powder.

Sift a little flour over the raisins then stir them into the batter. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes.

Easy Streusel Coffee Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1/3 cup vegetable oil
4 eggs
1 cup plain yogurt
1 tablespoon unsweetened cocoa powder
1/2 cup chopped walnuts
1 teaspoon ground cinnamon

Directions

Beat yellow cake mix, instant vanilla pudding mix, oil, eggs and yogurt together until no lumps remain.

In a separate bowl mix cocoa, chopped nuts, and cinnamon together.

Spray a large bundt pan with cooking spray and put 1/2 of batter in pan. Sprinkle streusel mix over batter and top streusel with remaining batter.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Cool for 15 minutes and take out of pan.

Applesauce Loaf Cake

Ingredients

1 1/2 cups unsweetened applesauce
1 egg
1 cup sugar
2 tablespoons butter or margarine, softened
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1 cup raisins
1 cup chopped walnuts

Directions

In a mixing bowl, combine the first five ingredients. Combine flour, baking soda, cinnamon, cloves and nutmeg. Add to applesauce mixture; mix well. Stir in the raisins and walnuts. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

Coconut Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 1/3 cups water
4 eggs
1/4 cup vegetable oil
2 cups flaked coconut
1 cup chopped walnuts
4 tablespoons butter, melted
2 cups flaked coconut
2 teaspoons milk
1/2 teaspoon vanilla extract
1 (8 ounce) package cream cheese
3 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. In a large bowl, combine cake mix, pudding mix, water, eggs and oil. Blend for 4 minutes. Stir in 2 cups coconut and the chopped nuts. Pour into a greased 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until done. Allow to cool.

To Make Coconut Cream Cheese Frosting: Melt 2 Tablespoons of butter over low heat. Add 3/4 cup of the coconut and stir until browned. Dry on paper towel. Cream other 2 tablespoons butter with cream cheese. Alternately add milk and powdered sugar. Add vanilla. Stir in remaining 1-1/4 cup coconut.

Spread Icing on cake and sprinkle with browned coconut.

Chocolate Sheet Cake I

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 cup margarine
1/2 cup shortening
1/4 cup unsweetened cocoa powder
1 cup water
2 eggs, beaten
1/2 cup buttermilk
1/2 cup margarine
6 tablespoons milk
1/4 cup unsweetened cocoa powder
1 teaspoon vanilla extract
4 cups sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jellyroll pan. In a large bowl, sift together the flour, sugar, baking soda, cinnamon and salt. Set aside.

In a saucepan combine 1/2 cup margarine, shortening, 1/4 cup cocoa and water. Bring to a boil and cook for 1 minute. Pour the liquid mixture over the flour, sugar mixture; stir well. Blend in eggs and buttermilk.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cake cool 10 minutes, then frost while still warm.

To make the Frosting: In a saucepan combine 1/2 cup margarine, milk and 1/4 cup cocoa. Bring to a boil and cook for 1 minute. Remove from heat and stir in vanilla. Mix in confectioners' sugar. Pour over warm cake

Boiled Chocolate Delight Cake

Ingredients

1/2 cup butter, softened
1 1/2 cups white sugar
2 teaspoons vanilla extract
2 eggs
2 1/3 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 1/4 tablespoons ground cinnamon
1 teaspoon baking soda
1 1/2 cups milk
1/2 cup chopped walnuts

Directions

Thoroughly grease bottom and sides of a 2-quart heat proof mold or 9 inch bundt pan. Sprinkle with white sugar and tap out excess.

In large mixer bowl, beat butter, sugar and vanilla until light and fluffy. Add eggs and blend well.

In separate bowl, stir together flour, cocoa, cinnamon and baking soda; add to butter mixture alternately with milk until well blended. Stir in the chopped nuts.

Spoon batter into a greased mold. Cover with piece of greased aluminum foil, greased side down. Fold down edges of foil around rim; fasten securely with string.

Place a rack in a large kettle or pot; pour in water to top of rack. Heat water to boiling; place mold on rack. Reduce heat. Cover kettle and steam cake over simmering water for hour and 25 minutes or until cake tester inserted in center comes out clean. (Add water, as needed, during steaming to keep water at rack level.) Remove mold from kettle; cool 10 minutes on wire rack. Run tip of sharp knife around edges; invert on serving plate. Serve hot accompanied with sauces of your choice.

Chocolate Plum Pudding Cake

Ingredients

2/3 cup raisins
3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/3 cup unsweetened cocoa powder
2 teaspoons baking soda
1/4 teaspoon salt
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
3/4 cup butter, softened
1 1/2 cups white sugar
3 eggs
2 cups applesauce
1/2 cup coarsely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Place raisins in a small saucepan, and cover with boiling water. Soak for 5 minutes, then drain. Grease and flour a 9 inch tube pan.

Sift together the all-purpose flour, whole wheat flour, cocoa, baking soda, salt, cinnamon, and nutmeg. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Blend in the eggs, then the applesauce. Beat in the flour mixture. Stir in raisins and walnuts. Spread batter evenly into prepared tube pan.

Bake in preheated oven for 80 minutes, or until a toothpick inserted in the center of cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely; chill.

Sausage Christmas Cake

Ingredients

- 1 pound pork sausage
- 1 cup cold, brewed coffee
- 1 cup packed dark brown sugar
- 1 cup white sugar
- 2 eggs, beaten
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground cloves
- 2 cups self-rising flour
- 1 cup chopped walnuts
- 1/2 cup golden raisins
- 1/2 cup raisins

Directions

Mix together cinnamon, nutmeg, cloves, and flour in a bowl.

Add sausage, coffee, sugars, and eggs to the dry ingredients. Add raisins and nuts. Pour into an ungreased angel food cake pan.

Bake in preheated oven at 350 degrees F (175 degrees C) for 1 hour or till a toothpick comes out clean.

Garnishes may be added such as drizzled white frosting with whole cherries and mint leaves. This cake is so moist. If you like the flavor of rum you can wrap a rum-soaked damp cloth around it and refrigerate for several weeks. Best served with a spoonful of whipped cream.

Graham Streusel Coffee Cake

Ingredients

1 1/3 cups graham cracker crumbs
3/4 cup chopped walnuts
3/4 cup packed brown sugar
1 1/2 teaspoons ground cinnamon
2/3 cup butter, melted
1 (18.25 ounce) package yellow cake mix
1 cup water
1/4 cup vegetable oil
3 eggs

1 cup confectioners' sugar
1 1/2 teaspoons vanilla extract
1/2 teaspoon butter flavored extract (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Make the streusel: In a medium bowl, combine the graham cracker crumbs, nuts, brown sugar and cinnamon. Stir in the melted butter. Set aside.

In a large mixing bowl, combine the cake mix, water, oil, and eggs. Beat on low speed with an electric mixer just until moistened. Beat on medium speed for 2 minutes longer. Spread 1/2 of the batter into a greased 9x13 inch pan. Sprinkle on 1/2 of the streusel mixture. Carefully spread the remaining 1/2 of the cake batter over the streusel, and sprinkle with the remaining streusel.

Bake for 35 to 40 minutes or until a toothpick inserted comes out clean. Cool slightly, then drizzle with the powdered sugar icing. Best if served warm. Makes 12 to 16 servings.

To make the icing: In a small bowl, combine confectioners sugar with vanilla and butter flavoring. Add a few drops of water until you achieve drizzling consistency.

One-Two-Three Cake

Ingredients

1 (18.25 ounce) package
pineapple flavored cake mix
1/4 cup vegetable oil
1 (21 ounce) can strawberry pie
filling
2 eggs
1/2 cup water

1 (8 ounce) can crushed pineapple
with juice
1 (3.5 ounce) package instant
vanilla pudding mix
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In prepared pan, combine cake mix, oil, eggs, and water. Stir together until cake mix is moistened, breaking up any large lumps in the batter and spreading to cover bottom of pan. Spoon on pie filling to form strips evenly spaced over batter, but not too close to edge of pan. Gently fold batter over pie filling, creating a swirl pattern and spreading out to form an even layer.

Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

For the topping: Mix together the crushed pineapple and instant pudding. Refrigerate for 5 minutes, or until thickened. Fold in whipped topping, then spread over cooled cake. Keep refrigerated until ready to serve.

Black Walnut Cake I

Ingredients

1 cup butter
1/2 cup shortening
1 1/2 cups packed brown sugar
1 1/2 cups white sugar
5 eggs
3 cups sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup milk
1 teaspoon vanilla extract
1 cup chopped black walnuts
1 (8 ounce) package cream cheese
1/4 cup butter
4 cups sifted confectioners' sugar
1 teaspoon vanilla extract
1/2 cup chopped black walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, cream 1 cup butter, shortening, brown sugar, and white sugar. Add eggs, one at a time, beating well after each addition. Sift together flour, baking powder, and salt, and add alternately with milk to the creamed mixture. Stir in 1 teaspoon vanilla and 1 cup black walnuts. Pour batter into prepared pan.

Bake in the preheated oven for 80 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

In a mixing bowl, cream together cream cheese and 1/4 cup butter. Add confectioners' sugar, beat well. Stir in 1 teaspoon vanilla. Frost cooled cake, and sprinkle with 1/2 cup nuts.

Crab Cakes II

Ingredients

1 pound fresh crab meat
1 egg
2 tablespoons mayonnaise
1/2 teaspoon ground mustard
1 dash Worcestershire sauce
salt and pepper to taste
4 ounces buttery round crackers,
crushed
2 cups oil for frying, or as needed

Directions

In a medium-size mixing bowl, combine crabmeat, egg, mayonnaise, mustard powder, Worcestershire sauce, and salt and pepper to taste.

In a large skillet, heat 1/4 inch of vegetable oil to a high heat. Roll heaping spoonfuls on the crab mixture in the crackers, then place the ball in the hot oil. Flatten lightly with a spatula so that the crab cake is 1/2 inch thick. Fry the crab cakes, flipping to ensure both sides get browned.

Streusel Coffee Cake

Ingredients

- 1 cup butter
- 2 cups white sugar
- 4 eggs
- 2 cups sour cream
- 2 teaspoons vanilla extract
- 4 cups all-purpose flour
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1/2 cup white sugar
- 2 teaspoons ground cinnamon
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. In a medium bowl, mix the flour, baking powder and baking soda together and set aside. In a separate small bowl, combine 1/2 cup sugar, cinnamon, and nuts. Set aside.

In a large bowl, cream butter and 2 cups white sugar until light and fluffy. Add eggs, sour cream, and vanilla extract. Add flour mixture and beat until well combined.

Pour half of batter into Bundt pan. Sprinkle half of the nut mixture on top of batter in pan. Add remaining batter, and sprinkle with the last of the nut mixture.

Bake at 350 degrees F (175 degrees C) for 45 to 60 minutes, or until a toothpick inserted into cake comes out clean.

Crab Cakes with Curried Yogurt Sauce

Ingredients

1/4 cup mayonnaise
1/4 cup plain yogurt
1 teaspoon curry powder
1 teaspoon ground ancho chile pepper
1/2 teaspoon garlic powder
1 tablespoon mango chutney

1/2 cup chopped green onion
1 jalapeno pepper, seeded and minced
4 cloves garlic, minced
1 cup dry bread crumbs
2 cups low sodium buttery round crackers, crushed
1 egg, beaten
1/2 cup mayonnaise
1 tablespoon spicy brown mustard
1 tablespoon Worcestershire sauce
1 dash lemon juice
Old Bay Seasoning TM to taste
1 (6 ounce) can lump crabmeat, drained
2 tablespoons olive oil

Directions

In a small bowl, mix together 1/4 cup mayonnaise and yogurt. Season with curry powder, chile pepper, and garlic powder. Stir in the mango chutney. Cover and chill at least 30 minutes.

In a separate bowl, toss together the green onion, jalapeno, garlic, bread crumbs, and 1/2 the crackers. Mix in the egg, 1/2 cup mayonnaise, mustard, Worcestershire sauce, lemon juice, and Old Bay seasoning. Fold in the crabmeat. Form the mixture into 6 cakes and evenly coat with the remaining bread crumbs.

Heat the olive oil in a skillet over medium-high heat. Cook each cake about 5 minutes on each side, until heated through and golden brown. Serve with the chilled sauce mixture.

Moist Lemon Poppy Seed Cake

Ingredients

2 1/4 cups cake flour
1 1/8 cups white sugar
1 teaspoon salt
1 1/2 tablespoons lemon zest
4 1/2 tablespoons poppy seeds
1 1/3 cups unsalted butter,
softened
5 eggs
3/4 cup white sugar
3/4 cup lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 x 5 inch loaf pan.

Sift together the flour, 1 cup plus 2 tablespoons white sugar and salt. Then mix in the lemon peel, poppy seeds and butter. Beat in the eggs, one at a time, beating well after each addition. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes or until a toothpick inserted in the center comes out clean.

In a saucepan over low heat; cook 3/4 cup white sugar and the lemon juice until stirring until sugar is dissolved. Let cool to just warm or to room temperature.

Remove the cake from the oven and place the pan on a wire rack- place a cookie sheet underneath this rack. Prick the top of the cake several times with a toothpick. Brush the top of the cake with the warm or room temperature syrup, allowing lots of the syrup to run down and soak into the sides and bottom of the cake. Cool slightly in the pan before removing the cake to the wire rack to cool completely. When completely cooled, wrap the cake in foil or plastic freezer wrap and let the cake rest at least one day before serving to your guests.

Amazing Corn Cake

Ingredients

1 (14.75 ounce) can cream-style corn
1/2 cup packed brown sugar
3/4 cup white sugar
3 eggs
1 cup vegetable oil
1 tablespoon baking powder
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Stir together flour, baking powder, baking soda, cinnamon, and salt.

In a mixing bowl, combine corn and sugars. Beat in eggs and oil till well blended. Mix flour mixture into batter. Stir in raisins and nuts. Pour batter into greased 9 x 13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or till cake tests done. Cool.

Blueberry Sour Cream Coffee Cake

Ingredients

1 cup butter, softened
2 cups white sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
1 5/8 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup fresh or frozen blueberries

1/2 cup brown sugar
1 teaspoon ground cinnamon
1/2 cup chopped pecans
1 tablespoon confectioners' sugar
for dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream and vanilla. Combine the flour, baking powder, and salt; stir into the batter just until blended. Fold in blueberries.

Spoon half of the batter into the prepared pan. In a small bowl, stir together the brown sugar, cinnamon and pecans. Sprinkle half of this mixture over the batter in the pan. Spoon remaining batter over the top, and then sprinkle the remaining pecan mixture over. Use a knife or thin spatula to swirl the sugar layer into the cake.

Bake for 55 to 60 minutes in the preheated oven, or until a knife inserted into the crown of the cake comes out clean. Cool in the pan over a wire rack. Invert onto a serving plate, and tap firmly to remove from the pan. Dust with confectioners' sugar just before serving.

Crab and Noodle Cakes with Cilantro-Lime

Ingredients

8 ounces crabmeat
4 ounces uncooked linguine pasta
2 eggs, beaten
3 green onions, finely chopped
1/4 cup fine dry bread crumbs
2 tablespoons chopped fresh cilantro
2 teaspoons olive oil
1/8 teaspoon salt
1/8 teaspoon freshly ground black pepper
2 tablespoons vegetable oil

1/4 cup mayonnaise
1 tablespoon finely chopped cilantro
1/2 teaspoon finely grated lime zest
1 tablespoon fresh lime juice

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in boiling water and cook for 8 to 10 minutes or until al dente. Drain, and cut into 1 inch pieces.

In a mixing bowl, combine crab, noodles, eggs, green onion, bread crumbs, cilantro, olive oil and salt and pepper. Mix thoroughly.

On wax paper, divide mixture into 6 equal piles; form each pile into a patty. Make sure noodles are incorporated and are not sticking out.

In a medium skillet, heat vegetable oil and cook patties over medium heat for 3 minutes on each side until golden. Drain on paper towels. Serve with cilantro-lime mayonnaise.

For the cilantro-lime mayonnaise, mix mayonnaise, 1 tablespoon cilantro, lime zest and lime juice in a small mixing bowl. Mix thoroughly. Chill until ready to serve.

Snowball Cake I

Ingredients

1 (10 inch tube pan) angel food cake
6 cups frozen whipped topping, thawed
1 (20 ounce) can crushed pineapple in heavy syrup, drained with syrup reserved
2 tablespoons lemon juice
1 cup white sugar
1 (10 ounce) package flaked coconut
2 (.25 ounce) packages unflavored gelatin
4 tablespoons water
1 cup boiling water

Directions

Line a 4 quart round mixing bowl with parchment paper.

Break cake up into small bite-sized pieces.

Drain the crushed pineapple, reserve the syrup. You should have 1 cup of syrup if not add enough water to make 1 cup.

Dissolve the gelatin in the 4 tablespoons of cold water. Add the boiling water, pineapple syrup, sugar and lemon juice. Mix well and place in the refrigerator until mixture just starts to thicken.

Add the crushed pineapple to the gelatin mix and then fold in 4 cups of the whipped topping.

Place a layer of cake pieces, then a layer of the pineapple mixture in the prepared bowl. Continue until all the cake and pineapple mixture is used up. Refrigerate for at least 12 hours or overnight.

Turn the chilled cake out onto a serving platter and frost it with the remaining whipped topping and sprinkle with the coconut.

It Won't Last Cake

Ingredients

1 1/3 cups vegetable oil
3 cups white sugar
3 eggs, beaten
1 cup crushed pineapple with juice
2 cups mashed bananas
1 cup chopped pecans
3 cups all-purpose flour
1 1/2 teaspoons vanilla extract
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon salt
1 cup maraschino cherries (optional)

Directions

Grease and flour a 9 or 10 inch bundt pan. Preheat oven to 350 degrees F (175 degrees C).

Mix together oil, sugar, eggs, pineapples, bananas, pecans, flour, vanilla, soda, cinnamon, and salt. (Optional: adding 1 cup maraschino cherries to mixture makes a nice fruit cake.) Pour into prepared bundt pan.

Bake for about 1 1/2 hours at 350 degrees F (175 degrees C).

Dee's Hot Milk Sponge Cake

Ingredients

3/4 cup milk
2 tablespoons butter
3 eggs
1 1/2 cups white sugar
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one large loaf pan or one 10 inch tube pan.

In a saucepan over medium-low heat, combine the milk and the butter. Do not boil.

In a large bowl beat the eggs until light colored. Gradually add the sugar to the eggs then stir in the flour and baking powder. Stir in the hot milk and butter. Beat only until combined. Stir in the vanilla. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes. Let cake cool in pan for 10 minutes. Remove cake from the pan and cool on a wire rack.

Easter Cake

Ingredients

1/2 cup water
1 1/2 cups white sugar
12 eggs
1 teaspoon salt
1 teaspoon cream of tartar
2 cups cake flour
1 teaspoon almond extract
1 teaspoon orange extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan over medium heat combine the water and the white sugar, boil until mixture spins a thread approximately 225 degrees F (110 degrees C).

Beat egg whites, salt and cream of tartar until light and fluffy but not stiff. Add hot syrup slowly to egg whites, beating until cool.

Beat egg yolks until thick and lemon colored. Stir 1/3 cup of the egg whites into the beaten egg yolks.

Sift 1 cup flour over the egg whites and gently fold in. Add almond flavoring.

Sift remaining flour over egg yolks and fold in orange flavoring. Spoon egg white batter and egg yolk batter alternately into one ungreased 9 inch tube pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Once cool frost with yellow tinted Seven Minute Frosting.

Persimmon Pudding Cake

Ingredients

3/4 cup white sugar
1 cup all-purpose flour
1 cup persimmon pulp
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup raisins
1/2 cup chopped walnuts
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 or 10 inch bundt pan.

Combine the persimmon pulp with the baking soda. Stir in the sugar, flour, baking powder, salt, raisins, chopped nuts and milk. Mix until combined. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Serve warm with lemon sauce or vanilla ice cream.

Flower Garden Cake

Ingredients

1 tablespoon unflavored gelatin
1 cup orange juice, divided
6 eggs, separated
1 1/2 cups white sugar, divided
1/3 cup lemon juice
1 (10 inch) angel food cake, cut in cubes
1 (8 ounce) can pineapple chunks, drained
1/2 cup maraschino cherries, halved
1 cup heavy cream
2 drops green food coloring
2 tablespoons white sugar

Directions

Sprinkle gelatin over 1/2 cup orange juice and let stand. Oil a 10 inch tube pan.

Beat the egg yolks with 3/4 cup sugar. Beat in lemon juice and remaining 1/2 cup orange juice. Transfer to a small saucepan and cook over low heat, stirring constantly, until mixture thickens enough to coat the back of a spoon. Remove from heat and stir in gelatin mixture.

Beat the egg whites with 3/4 cup sugar until stiff. Fold hot custard into egg whites. Fold in cake pieces and pineapple. Pour mixture into prepared pan. Place cherry halves with a spoon throughout the mixture. Chill in refrigerator overnight.

In a chilled bowl, whip cream, green food coloring and 2 tablespoons sugar with an electric mixer until stiff. Serve unmolded dessert with whipped cream.

Fresh Apple Cake II

Ingredients

- 4 cups chopped apples
- 2 cups white sugar
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1/2 cup vegetable oil
- 2 eggs, beaten
- 2 teaspoons vanilla extract
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, stir together the sugar and apples, set aside. Sift together the flour, baking soda, cinnamon and salt.

In a large bowl, stir together the oil, eggs and vanilla. Add the apples and sugar, mix well. Stir in the dry ingredients, then the nuts. Pour into the prepared pan and spread evenly.

Bake in the preheated oven for 45 minutes, or until cake springs back to the touch.

Chocolate Pudding Cake I

Ingredients

1 (10 inch) angel food cake
1 (8 ounce) container frozen
whipped topping, thawed
1 (5 ounce) package non-instant
chocolate pudding mix
1 (1.55 ounce) bar milk chocolate

Directions

Tear Angel food cake into bite size pieces into a 9x13 inch cake pan (preferably glass).

Prepare chocolate pudding as directed on package. Gently spread over the top of cake pieces, spreading to edges of pan.

Carefully spread whipped topping over chocolate pudding, spreading to edges of pan and taking care not to mix with pudding.

Using a cheese grater or vegetable peeler, grate chocolate bar over the whipped topping.

Chill until ready to serve, at least one hour.

Eggless-Milkless-Butterless Cake

Ingredients

1 cup packed brown sugar
1 cup water
1 cup raisins
1/3 cup shortening
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1 teaspoon baking soda
2 tablespoons hot water
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt

Directions

In a heavy saucepan, combine first seven ingredients. Bring to a boil and boil for 5 minutes. Cool. Place in a mixing bowl. Dissolve baking soda in hot water; add to mixing bowl. Combine flour, baking powder and salt; add to batter. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Bake at 350 degrees F for about 45 minutes or until cake tests done. Serve with Hard Sauce (also found in Recipe Finder) if desired.

Cream of Coconut Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 eggs
1/4 cup vegetable oil
1 cup cream of coconut
1 (8 ounce) container sour cream
8 ounces cream cheese
1 teaspoon vanilla extract
2 tablespoons milk
4 cups confectioners' sugar
2 tablespoons flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan.

Combine the cake mix, eggs, vegetable oil, cream of coconut and the sour cream and mix well for 4 minutes. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Let cake cool then frost with cream cheese frosting and top with flaked coconut.

To Make Frosting: Combine the softened cream cheese, vanilla, milk and confectioners' sugar. Mix until smooth and spread over cooled cake. Top with flaked coconut.

Strawberry Rhubarb Coffee Cake

Ingredients

2/3 cup sugar
1/3 cup cornstarch
2 cups chopped fresh or frozen
rhubarb
1 (10 ounce) package frozen
sweetened sliced strawberries,
thawed
2 tablespoons lemon juice

CAKE:

3 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup cold butter
2 eggs
1 cup buttermilk
1 teaspoon vanilla extract

TOPPING:

3/4 cup sugar
1/2 cup all-purpose flour
1/4 cup cold butter

Directions

In a saucepan, combine sugar and cornstarch; stir in rhubarb and strawberries. Bring to a boil over medium heat; cook for 2 minutes or until thickened. Remove from the heat; stir in lemon juice. Cool.

For cake, in a large bowl, combine flour, sugar, baking powder and baking soda in a large bowl. Cut in butter until mixture resembles coarse crumbs. Beat the eggs, buttermilk and vanilla; stir in crumb mixture just until moistened.

Spoon two-thirds of the batter into a greased 13-in. x 9-in. x 2-in. baking dish. Spoon cooled filling over batter. Top with remaining batter.

For topping, combine sugar and flour. Cut in butter until mixture resembles coarse crumbs; sprinkle over batter. Bake at 350 degrees F for 45-50 minutes or until golden brown. Cool on a wire rack.

Speculaas Cookies or Spicy Sinterklass Cakes

Ingredients

2 tablespoons milk
2/3 cup dark brown sugar
2 cups sifted all-purpose flour
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/4 teaspoon baking powder
1/4 teaspoon salt
2 tablespoons chopped slivered almonds
2 tablespoons chopped candied citron
2/3 cup butter
1/2 cup slivered almonds

Directions

In a large bowl, dissolve the brown sugar in milk. Combine the flour, cloves, cinnamon, nutmeg, ginger, baking powder and salt. Stir the dry ingredients into the sugar and milk. Mix in 2 tablespoons of almonds and candied citron. Cut in the butter until it starts to form a dough, then knead on a lightly floured surface until smooth. Cover dough and chill for about 1 hour for easier handling.

Preheat the oven to 350 degrees F (175 degrees C). Dust a wooden speculaas mold lightly with cornstarch. Firmly press the dough into the mold. Run a knife around the edges to trim off excess dough. Gently lift dough out of the mold or tap out onto a cookie sheet. Press remaining almond slivers into cookies to match the designs.

Bake for 15 minutes in the preheated oven, just until the edges begin to darken. If your cookies are more than 1/2 inch thick, bake at 300 degrees F (150 degrees C) for up to 30 minutes. Cool cookies on wire racks to crisp. Store in an airtight container at room temperature for up to a month. The flavor will get better with age.

Delicious Moist Poppy Seed Cake

Ingredients

2 1/4 cups cake flour
1 teaspoon salt
1 1/2 tablespoons lemon zest
4 1/2 tablespoons poppy seeds
1 1/8 cups white sugar
1 1/3 cups unsalted butter,
softened
5 eggs

3/4 cup white sugar
3/4 cup lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan.

Stir together the flour, salt, lemon zest and poppy seeds using a wire whisk. In a medium bowl, cream together the butter and 1 cup plus 2 tablespoons sugar. Beat in the eggs one at a time. Then stir in the dry ingredients. Pour into the prepared loaf pan.

Bake for 60 to 75 minutes in the preheated oven, until a toothpick inserted into the center comes out clean.

To make the syrup, combine 3/4 cup sugar with the lemon juice in a small saucepan, bring to a boil, then remove from heat and set aside to cool. When the cake is done, place the pan on a wire rack with a cookie sheet underneath. Prick the top of the cake several times with a toothpick or fork. Brush the top of the cake with the syrup, allowing lots of it to run down the sides and soak into the cake.

Allow cake to cool slightly before removing from the pan to the wire rack to cool completely. When completely cooled, wrap the cake in foil or heavy plastic wrap and let it sit for 1 day before serving.

Rhubarb Strawberry Cake

Ingredients

1 cup all-purpose flour
1 cup packed brown sugar
3/4 cup quick cooking oats
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup butter
4 cups rhubarb, chopped
1 pint fresh strawberries, halved
1 cup white sugar
2 tablespoons cornstarch
1 cup water
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a bowl combine flour, packed brown sugar, quick-cooking oats, cinnamon, and nutmeg. Cut in the butter until the mixture is crumbly. Press half of the mixture into an ungreased 9 inch round baking pan.

Combine chopped rhubarb and strawberries; spoon into baking pan.

In a saucepan combine sugar, cornstarch, water, and vanilla. Bring to a boil over medium heat. Cook and stir for 2 minutes. Pour mixture over fruit. Sprinkle fruit with the remaining crumb mixture.

Bake at 350 degrees F (175 degrees C) for 1 hour. Wonderful when served with vanilla ice cream.

Festive Mini Ice Cream Cakes

Ingredients

Crisco^B® Original No-Stick Cooking Spray
2/3 cup Smucker's^B® Hot Fudge Spoonable Ice Cream Topping
1/2 cup coarsely crushed chocolate wafer cookie crumbs
1/4 cup chopped peanuts (optional)
1 (1.5 quart) container vanilla ice cream
2 (7.25 ounce) jars Smucker's^B® Magic Shell^B® Vanilla Cupcake Flavor Topping
1 (13.5 ounce) container Pillsbury^B® Easy Frost^B®,^ŷ Vanilla Dream Flavor No Fuss Frosting

Directions

Coat inside of four 9-ounce clear plastic drink cups with no-stick cooking spray. Line each cup with a sheet of plastic wrap, allowing ends of plastic wrap to hang over edges of cups about 3 inches.

Mix fudge topping, cookie crumbs and peanuts in small bowl just until combined. Scoop ice cream into large mixing bowl. Let stand 10 minutes or until softened. Blend at low speed of electric mixer until smooth and creamy.

Spoon about 1/2 cup softened ice cream into each drink cup. Using the back of a spoon, make a well in the center of ice cream and spread to thoroughly coat sides and bottoms of cups. Working quickly, spoon fudge mixture into center of each cup. Divide remaining ice cream over top of each cup. Spread carefully to cover fudge mixture. Lift edges of plastic wrap to cover tops. Pat gently to pack mixture into cups. Freeze at least 2 hours or until firm.

Unwrap ice cream cakes, one at a time, and invert onto cooling rack placed over plate. Slowly drizzle with Magic Shell to coat, using back of spoon to help spread over entire surface. (Excess Magic Shell that drips onto plate may be spooned onto cakes as necessary.) Transfer to a freezer-safe serving plate. Decorate with frosting as desired. Keep frozen until ready to serve.

Mini Pineapple Upside-Down Cakes

Ingredients

2/3 cup packed brown sugar
1/3 cup butter, melted
2 (20 ounce) cans sliced pineapple
1 (18.25 ounce) package yellow
cake mix
3 eggs
1/3 cup vegetable oil
12 maraschino cherries, halved

Directions

In a small bowl, combine the brown sugar and butter; mix well. Spoon into 24 greased muffin cups. Drain pineapple, reserving the juice. Trim pineapple to fit the muffin cups; place one ring in each cup.

In a large mixing bowl, combine the cake mix, eggs, oils and 1-1/4 cups of the reserved pineapple juice; mix well. Spoon over pineapple, filling each cup two-thirds full. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean.

Immediately invert onto wire racks to cool. Place a cherry in the center of each pineapple ring.

Sleepy Cake

Ingredients

3/4 cup white sugar
1 1/4 cups all-purpose flour
2 teaspoons baking powder
1 pinch salt
2 (1 ounce) squares unsweetened chocolate, melted
4 tablespoons butter, melted
2 teaspoons vanilla extract
1/2 cup milk
1/2 cup packed light brown sugar
1/2 cup white sugar
1 1/2 tablespoons unsweetened cocoa powder
1 cup cold, strong, brewed coffee

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8 inch square pan.

Whisk together 3/4 cup white sugar, flour, baking powder, and salt. Add in melted chocolate, butter or margarine, vanilla, and milk; mix to combine. Pour batter into prepared pan. Sprinkle with the two sugars, 1/2 cup brown and 1/2 cup white, and the cocoa. Pour cold coffee over the top, but do not stir in.

Bake for 30 to 35 minutes, or until a knife inserted in the center comes out clean. Serve warm.

The Easiest Chocolate Pudding Cake

Ingredients

1 (3.5 ounce) package non-instant chocolate pudding mix
2 cups milk
1 (18.25 ounce) package devil's food cake mix
1 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large saucepan combine the non-instant pudding mix with 2 cups milk. Cook over medium heat, stirring constantly, until the pudding is thickened. Remove from heat. Pour the dry cake mix into the saucepan and mix until smooth. Pour batter into prepared pan and sprinkle with chocolate chips and walnuts.

Bake in the preheated oven for 20 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Daffodil Cake

Ingredients

10 egg whites
1 teaspoon cream of tartar
1/2 teaspoon salt
1 1/4 cups white sugar
3/4 cup sifted cake flour
6 egg yolks
1/2 teaspoon orange extract
1/2 cup sifted cake flour
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Wash the tube pan in hot soapy water to ensure it is totally grease-free.

In a large dry glass or metal bowl, whip egg whites until frothy. Add cream of tartar and salt, and continue to whip. When the whites can form soft peaks, gradually sprinkle in the sugar, while continuing to beat until stiff peaks form. Remove half of the whipped egg whites to a separate bowl.

Fold 3/4 cup of cake flour, orange extract, and egg yolks into one half of the egg whites until evenly blended. Fold the remaining 1/2 cup of cake flour into the other bowl of egg whites, along with the vanilla. Spoon about 1 cup of batter at a time, alternating colors, into the prepared pan.

Bake for 30 minutes in the preheated oven. Reduce heat to 325 degrees F (165 degrees C) and continue baking for another 20 minutes, or until the top of the cake springs back when pressed.

Without removing cake from pan, invert pan onto a wire rack to cool. Once completely cooled, remove cake from the pan and frost with your choice of frosting. Lemon Cream Cheese Frosting works quite well.

Rhubarb Upside Down Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
6 cups chopped rhubarb
1 cup white sugar
3 cups miniature marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Place chopped rhubarb on the bottom of greased 9x13 inch pan. Sprinkle sugar evenly over rhubarb. Sprinkle marshmallows over rhubarb and sugar.

Prepare cake mix according to instructions on package. Pour over rhubarb and marshmallows in pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Cool in pan for 10 minutes, then invert onto serving dish so that rhubarb is on top.

Snowball Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (8 ounce) package
PHILADELPHIA Cream Cheese,
softened
1 egg
2 tablespoons granulated sugar
1 (3.4 ounce) package JELL-O
Vanilla Flavor Instant Pudding
1/4 cup powdered sugar
1 cup cold milk
1 (8 ounce) tub COOL WHIP
Whipped Topping, thawed
1 cup BAKER'S ANGEL FLAKE
Coconut

Directions

Heat oven to 350 degrees F.

Prepare cake batter, in 2-1/2-qt. ovenproof bowl, as directed on package; scrape side of bowl. Beat cream cheese, egg and granulated sugar until well blended; spoon into center of batter in bowl.

Bake 1 hour 5 min. or until toothpick inserted in center comes out clean. Cool cake in bowl 10 min. Loosen cake from bowl with knife; invert onto wire rack. Remove bowl. Cool cake completely.

Meanwhile, beat dry pudding mix, powdered sugar and milk in medium bowl with whisk 2 min. Stir in COOL WHIP. Refrigerate until ready to use.

Place cake on plate; frost with pudding mixture. Cover with coconut. Keep refrigerated.

Cannoli Cake Roll

Ingredients

5 eggs, separated
1 teaspoon vanilla extract
1/2 cup white sugar, divided
1/4 teaspoon cream of tartar
1/4 teaspoon salt
3/4 cup cake flour

2 tablespoons orange liqueur
1 tablespoon water
1 tablespoon white sugar
confectioners' sugar for dusting

1 1/4 cups ricotta cheese
4 ounces cream cheese
1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/4 cup mini semi-sweet
chocolate chips

3/4 cup heavy whipping cream
3 tablespoons confectioners'
sugar
2 tablespoons orange liqueur
1/2 teaspoon vanilla extract
1/4 cup chopped pistachio nuts
1 tablespoon white sugar
1 tablespoon mini semi-sweet
chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 15 1/2 x 10 1/2 inch jelly-roll pan and line with parchment paper.

Separate the eggs. In small bowl, with mixer at high speed, beat egg yolks, vanilla, and 1/4 cup granulated sugar until very thick and lemon colored, about 5 minutes. Set beaten yolk mixture aside.

In large bowl, with clean beaters and with mixer at high speed, beat egg whites, cream of tartar, and salt until soft peaks form. Beating at high speed, gradually sprinkle in 1/4 cup granulated sugar until sugar dissolves and whites stand in stiff peaks.

Transfer beaten egg yolks to another large bowl. With rubber spatula, gently fold beaten egg whites into beaten egg yolks, one-third at a time. Sift and fold flour, one-third at a time, into egg mixture.

With metal spatula, spread batter evenly in pan. Bake at 375 degrees F (190 degrees C) for 10 minutes or until top of cake springs back when lightly touched with finger.

Meanwhile, in a cup, mix 2 tablespoons orange liqueur with 1 tablespoon water and 1 tablespoon sugar until sugar dissolves.

Sprinkle clean cloth towel with confectioners' sugar. When cake is done, immediately invert hot cake onto towel. Carefully peel off parchment paper and discard. Brush cake with orange-liqueur mixture. Starting from a long side, roll cake with towel jelly-roll fashion. Cool cake roll, seam side down, on wire rack until completely cool, about 1 hour.

To Make Ricotta Filling: In food processor, with knife blade attached, blend the ricotta cheese, cream cheese, 1/2 cup confectioners' sugar, 1/2 teaspoon vanilla and cinnamon. until smooth. Transfer filling to bowl and stir in 1/4 cup of the chocolate pieces. Cover and refrigerate filling while cake cools.

Assemble Cake: Gently unroll cooled cake. With metal spatula, spread filling over cake almost to edges. Starting from same long side, roll cake without towel. Place rolled cake, seam side down, on platter.

To Make Frosting: In small bowl, with mixer at medium speed, beat

Peach Coffee Cake

Ingredients

1 (29 ounce) can sliced peaches,
drained and chopped
1/4 cup brown sugar
1/2 tablespoon cornstarch
3 tablespoons vegetable oil

1 1/2 cups all-purpose flour
1 cup white sugar
1 tablespoon baking powder
2 lemons, zested
2 eggs, lightly beaten
1 teaspoon vanilla extract
1/2 cup vegetable oil
1/2 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8x8 inch baking pan.

In a saucepan over low heat, mix the peaches, brown sugar, cornstarch, and 3 tablespoons vegetable oil. Cook and stir until sugar is melted and mixture is slightly thickened.

In a large bowl, mix the flour, sugar, baking powder, and lemon zest. Stir in eggs, vanilla, 1/2 cup oil, and orange juice. Mix until smooth. Pour 1/2 the batter into the prepared pan. Layer with 1/2 the peach mixture, then with remaining batter. Top with remaining peach mixture.

Bake 45 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Watergate Cake III

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package instant pistachio pudding mix
3 eggs
1 cup lemon-lime flavored carbonated beverage
3/4 cup vegetable oil
1/2 cup flaked coconut (optional)
1/2 cup chopped walnuts (optional)
1 (3 ounce) package instant pistachio pudding mix
1 cup milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

Mix together cake mix, 1 box pudding mix, eggs, oil, and soda drink. Stir in coconut and nuts if desired. Pour into a greased 9 x 13 inch baking pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Cool.

Beat 1 box pudding and milk together. Fold in whipped topping. Frost cooled cake. Keep refrigerated.

Chocolate Cherry Cake IV

Ingredients

1 (1 ounce) square unsweetened
baking chocolate
1/4 cup butter
1 cup white sugar
1 egg
1/4 cup plain yogurt
1 (4 ounce) jar maraschino
cherries
1 cup sour milk
1 3/4 cups all-purpose flour
1 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the yogurt, melted chocolate and cherries with juice. Stir together the flour and baking soda and beat into the creamed mixture alternately with the sour milk. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Peach Cake Dessert

Ingredients

1 cup sugar
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
5 medium fresh peaches, peeled
and sliced

CAKE:

1/4 cup butter or margarine,
softened
1/2 cup sugar
1 egg
1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup milk

Directions

In a bowl, combine sugar, flour and cinnamon. Add peaches and toss to coat. Transfer to a greased 8-in. square baking pan. In a mixing bowl, cream butter and sugar. Beat in egg. Combine flour, baking powder and salt; add to the creamed mixture alternately with milk. Drop by spoonfuls onto peaches; spread evenly. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Rum and Raisin Cake

Ingredients

1 cup water
1/4 cup rum
2/3 cup chopped raisins
3/4 cup butter
1 egg
1 1/4 cups white sugar
1 2/3 cups all-purpose flour
1 teaspoon baking soda
1/3 cup unsweetened cocoa powder
2/3 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 or 10 inch tube pan.

Boil water add rum and raisins. Melt butter and beat egg. Add to the raisin mixture.

Sift flour, baking soda, cocoa, and sugar together. Stir into raisin mixture. Add chopped pecans and stir until just combined. If batter is too thick add a little more water. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes. Let cake cool in the pan for 10 minutes then turn out onto a serving dish. Serve cake hot with custard or top cooled cake with whipped cream.

Pound Cake II

Ingredients

2 1/2 cups white sugar
3/4 cup butter, softened
5 eggs
3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 pinch salt
1 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch round tube pan.

In a medium bowl, cream together the sugar and butter until smooth. Beat in the eggs, one at a time. Combine the flour, baking powder, baking soda and salt, add to the creamed mixture alternately with the milk. Stir until just blended, then pour into the prepared pan.

Bake for 20 to 25 minutes in the preheated oven. Cake is done when a toothpick inserted, comes out clean. Cool before removing from pan.

Grandma Snyder's Oatmeal Cake

Ingredients

1 cup rolled oats
1 1/4 cups boiling water
1/2 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 1/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon vanilla extract

6 tablespoons melted butter
1 1/2 cups packed brown sugar
3/4 cup evaporated milk
1 1/2 cups flaked coconut
1 1/2 cups chopped walnuts
1 teaspoon vanilla extract

Directions

Pour water over oats, let stand.

Cream 1/2 cup butter or margarine and sugars. Add eggs and blend in a large mixing bowl. Sift the flour, baking soda, salt, cinnamon and nutmeg together. Add to sugars and egg mixture. Add vanilla and oats mixture, blend well.

Pour batter into a 9 x 13 inch pan.

Bake in a preheated 350 degrees F (175 degrees C) oven for 30-40 minutes.

To Make Icing: Mix together 6 tablespoons melted butter, 1 1/2 cups brown sugar, 3/4 cup evaporated milk, coconuts, nuts, and 1 teaspoon vanilla.

Pour this coconut concoction over the hot cake.

Put cake under broiler, and watch close so nuts don't burn, about 5-10 minutes. Serve hot or let cool. Enjoy.

French Chocolate Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
2/3 cup warm water (110 degrees F to 115 degrees F)
1/2 cup butter, softened
3/4 cup sugar
4 egg yolks
1/3 cup evaporated milk
1/2 teaspoon salt
3 3/4 cups all-purpose flour

FILLING:

3/4 cup semisweet chocolate chips
1/3 cup evaporated milk
2 tablespoons sugar
1/2 teaspoon ground cinnamon

TOPPING:

1/4 cup all-purpose flour
1/4 cup sugar
1 teaspoon ground cinnamon
1/4 cup cold butter
1/4 cup semisweet chocolate chips
1/4 cup chopped walnuts
confectioners' sugar

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the butter, sugar, egg yolks, milk and salt; mix well. Add 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

For filling, combine the chocolate chips, milk and sugar in a saucepan; cook and stir over low heat until smooth. Stir in cinnamon; set aside. For topping, combine the flour, sugar and cinnamon in a bowl; cut in butter until crumbly. Stir in chocolate chips and nuts. Set aside.

Punch dough down. Turn onto a lightly floured surface; roll into an 18-in. x 10-in. rectangle. Spread with filling. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Place in a well-greased 10-in. fluted tube pan, with seam facing inside of pan. Sprinkle with topping. Cover and let rise in a warm place until doubled, about 30 minutes.

Bake at 350 degrees F for 45-50 minutes or until golden brown. Let stand for 10 minutes before inverting onto a wire rack to cool. Sprinkle with confectioners; sugar if desired.

Chocolate Chip Pound Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 cup vegetable oil
4 eggs
1 cup milk
3 (1 ounce) squares semisweet chocolate, grated
1 cup milk chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in oil, eggs and milk. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in grated chocolate and chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

German Chocolate Cake Frosting

Ingredients

1 cup evaporated milk
1 cup brown sugar
3 egg yolks
1/2 cup butter
1 teaspoon vanilla extract
1 cup chopped pecans
1 1/3 cups flaked coconut

Directions

In a large saucepan combine evaporated milk, brown sugar, egg yolks, butter and vanilla. Cook over low heat, stirring constantly, until thick. Remove from heat and stir in pecans and coconut. Let cool to room temperature before spreading on cake.

Hidden Treasure Cake

Ingredients

1 prepared angel food cake (from 10 oz. package)
1/2 cup boiling water
1 pkg. (4 serving size) JELL-O Brand Strawberry Flavor Gelatin
1 1/2 cups COOL WHIP Whipped Topping
1 cup chopped strawberries, divided

Directions

Place cake on serving plate. Cut 3/4-inch-thick horizontal slice from top of cake using a serrated knife; set aside. With small knife, cut 1-inch wide and 1-inch deep tunnel inside center of cake; being careful not to cut through. Remove and save cutout for snack.

Stir boiling water into 1 pkg. (4-serving size) dry Jell-O Brand Gelatin in bowl 2 minutes until dissolved. Add enough cold water to 1/2 cup ice to measure 3/4 cup; stir into gelatin until completely melted. Remove 1/2 cup of the gelatin mixture and place in separate medium bowl. Add whipped topping; stir with wire whisk until well blended. Refrigerate 10 to 15 minutes or until thick enough to spread.

Meanwhile, refrigerate remaining plain gelatin 5 to 10 minutes or until thickened. Stir in 3/4 cup of the strawberries; spoon into tunnel of cake. Replace top of cake. Frost cake with reserved thickened whipped topping and gelatin mixture. Garnish top with remaining strawberries.

Bee Lian's Rich Orange Cake

Ingredients

1/2 cup butter
3/4 cup white sugar
2 tablespoons grated orange zest
2 egg yolks
1 cup self-rising flour
1/2 cup fresh orange juice
2 egg whites
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8 inch round cake pan. Sift flour and set aside.

Cream butter, sugar and grated orange zest until light and fluffy. Beat in the egg yolks one at a time. Fold in sifted flour, alternating with orange juice.

In another bowl, whisk egg whites until stiff and add a pinch of salt. Fold whisked egg whites into the mixture. Spoon batter into prepared pan.

Bake in preheated oven for 35 to 40 minutes, or until a toothpick inserted into cake comes out clean.

Tuna Fish Cakes

Ingredients

2 (170 gram) cans white tuna in water, drained, flaked
1 (120 g) package STOVE TOP Stuffing Mix for Chicken
3/4 cup water
1 cup KRAFT Mozza-Cheddar Shredded Cheese
1 carrot, shredded
1/4 cup MIRACLE WHIP Salad Dressing
2 tablespoons sweet pickle relish

Directions

Mix all ingredients. Refrigerate 10 minutes.

Heat large nonstick skillet sprayed with cooking spray on medium heat. Use small ice cream scoop to add 1/4-cup portions of tuna mixture, in batches, to skillet.

Flatten into patties with back of spatula. Cook 6 minutes or until golden brown on both sides, carefully turning patties over after 3 minutes.

Minnehaha Cake

Ingredients

1 1/2 cups white sugar
1/2 cup butter
2 eggs
1 cup milk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1 1/2 cups packed brown sugar
2 egg whites
5 tablespoons water
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon raisins
4 ounces toasted almonds
10 ounces toasted pecans
20 red and green maraschino cherries (optional)

Directions

Beat together the white sugar and butter. Add the eggs and 1 teaspoon vanilla. In a separate bowl, combine the flour and baking powder. Add the flour mixture alternately with the milk.

Pour into greased and floured 9 x 13 pan. Bake at 350 degrees F (175 degrees C) for 30 minutes or until tests done.

To Make Frosting: Beat together with an electric mixer the brown sugar, egg whites, water and salt. Place in a double boiler over rapidly boiling water, stirring constantly. Cook 10 minutes or until frosting will stand in peaks. Remove from heat and add 1 teaspoon vanilla. Beat until thick. Spread on cake. Decorating: Place one large raisin in each corner. Then place toasted almonds, toasted pecans, red and green cherries all over the cake.

Sara Jane's Oatmeal Cake

Ingredients

1 cup rolled oats
1 1/4 cups boiling water
1 cup white sugar
1 cup packed brown sugar
1/2 cup shortening
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
2 eggs

6 tablespoons melted butter
1/2 cup packed brown sugar
2 tablespoons heavy cream
2/3 cup flaked coconut
1/2 teaspoon vanilla extract

Directions

In a small bowl, stir oats into boiling water. Set aside to soak for 20 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking pan.

In a medium bowl, cream together the white sugar, 1 cup brown sugar and shortening until smooth. Beat in the eggs one at a time. Sift in the flour, baking soda, salt and nutmeg; stir just until moistened. Mix in the soaked oats. Pour into the prepared pan, and spread evenly.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the cake comes out clean. Turn the oven to the broil setting and let it heat up.

In a small bowl, stir together the melted butter, 1/2 cup brown sugar, heavy cream, coconut and vanilla. Spread over the top of the cake. Broil for a few minutes, just until the coconut is lightly browned.

Hawaiian Wedding Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (20 ounce) cans crushed pineapple, drained
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) package cream cheese
1 (8 ounce) container frozen whipped topping, thawed
1/2 cup flaked coconut
1/2 cup chopped walnuts
1/2 (10 ounce) jar maraschino cherries

Directions

Prepare and bake cake mix according to package directions. Bake in a 10x15 inch pan. remove from oven and allow to cool. Spread drained pineapple on top of cooled cake.

Prepare pudding as instructed on package and set aside. In a medium bowl, beat cream cheese until smooth. Mix in the prepared pudding. Fold in the whipped topping. Spread evenly over the pineapple.

Sprinkle top with coconut, chopped walnuts and maraschino cherries. Store in refrigerator.

Dinette Cake

Ingredients

1 1/2 cups cake flour
1 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup shortening
2/3 cup milk
1 teaspoon vanilla extract
1 egg

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and flour an 8x8 inch pan.

Sift flour, sugar, baking powder and salt into a large bowl. Add shortening and milk. Mix until smooth, then add vanilla and egg. Mix well.

Pour into an 8x8 inch pan. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until a toothpick inserted into the cake comes out clean.

Pumpkin Cake III

Ingredients

- 2 cups white sugar
- 1 1/4 cups vegetable oil
- 1 teaspoon vanilla extract
- 2 cups canned pumpkin
- 4 eggs
- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- 2 teaspoons ground cinnamon
- 1 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 12x18 inch pan. Sift together the flour, baking powder, baking soda, salt and cinnamon. Set aside.

In a large bowl combine sugar and oil. Blend in vanilla and pumpkin, then beat in eggs one at a time. Gradually beat in flour mixture. Stir in nuts. Spread batter into prepared 12x18 inch pan.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Gram's Poppy Seed Cake

Ingredients

4 eggs
1 cup water
1 (1.3 ounce) envelope dry
whipped topping mix (such as
Dream Whip®)
1 (18 ounce) package yellow cake
mix
1/4 cup poppy seeds
1 tablespoon confectioners' sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan or Bundt pan.

In a large bowl, beat together the eggs, water, whipped topping mix, yellow cake mix, and poppy seeds until light and fluffy, 3 to 4 minutes. Pour into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack. Sprinkle with the confectioner's sugar.

Holiday Pumpkin Cake with Rum-Cream Cheese

Ingredients

Cake:

2 cups self-rising flour
3 teaspoons pumpkin pie spice
1 1/2 cups white sugar
1/2 cup light brown sugar, packed
1/2 cup vegetable oil
1/4 cup melted butter
1/2 cup unsweetened applesauce
1 1/2 teaspoons vanilla extract
3 cups unsweetened canned pumpkin puree
4 eggs, lightly beaten

Glaze:

1 (4 ounce) package cream cheese, softened
1 tablespoon butter, softened
2 cups confectioners' sugar
1 teaspoon rum extract
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt cake pan.

Sift the flour and pumpkin pie spice together into a bowl. In another mixing bowl, beat the white and brown sugar, vegetable oil, butter, applesauce, vanilla, pumpkin, and eggs together until smooth. Gradually beat the flour mixture into the pumpkin mixture, 1/2 cup at a time, until completely smooth and well blended. Pour the batter into the prepared Bundt pan.

Bake in preheated oven until a wooden skewer inserted into the cake comes out clean. If not done, place a sheet of aluminum foil over the top of the pan, and bake 10 minutes more. Cool the cake in the pan 30 minutes before inverting onto a serving plate. Cool completely before glazing.

To make the glaze, mix the cream cheese with the butter, confectioners' sugar, rum extract, and milk in a bowl. Heat in a microwave oven for 15 seconds. Drizzle spoonfuls over the cooled cake. Refrigerate until ready to serve.

Better than Sex Cake IV

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (20 ounce) can crushed pineapple with juice
3/4 cup white sugar
2 (3.5 ounce) packages instant vanilla pudding mix
3 cups milk
1 cup heavy whipping cream
1/4 cup confectioners' sugar
1 teaspoon vanilla extract
3/4 cup flaked coconut, toasted
1/2 cup chopped pecans

Directions

Prepare and bake cake mix according to box directions for a 9 x 13 inch cake pan.

While the cake is baking, combine pineapple with juice and 3/4 cup sugar in a medium saucepan. Cook over medium heat for 20 minutes until thick and syrupy, stirring occasionally. Pierce top of hot cake with fork at 1 inch intervals. Pour pineapple mixture over cake. Cool completely.

Beat pudding mix with milk until smooth. Spread pudding over cooled cake.

Whip cream until slightly thickened. Add confectioner's sugar and vanilla, and whip until soft peaks form. Spread over top of cake. Chill cake for 24 hours. Sprinkle with coconut and pecans just before serving. Refrigerate leftovers.

Birthday Party Cake

Ingredients

4 eggs
2 cups white sugar
2 cups cake flour
1/2 teaspoon salt
1 teaspoon vanilla extract
1 cup boiling milk
2 teaspoons baking powder

Directions

Beat eggs and sugar together for 5 minutes. Cover and place in the refrigerator overnight. In the morning, beat the egg and sugar mixture for 5 minutes more.

Preheat oven to 350 degrees F (175 degrees C). Grease three 8 inch cake pans.

Sift the flour, salt, and baking powder together. Add the flour mixture alternately with the boiling hot milk to the egg and sugar mixture. Stir in vanilla extract. Pour the batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes. Let cakes cool then fill and frost with Seven Minute Frosting.

Blueberry Sour Cream Pound Cake

Ingredients

1 cup butter, softened
3 cups sugar
6 eggs, separated
1 cup sour cream
1/4 teaspoon baking soda
3 cups all-purpose flour
1 teaspoon vanilla extract
1 teaspoon almond extract
1 teaspoon butter flavoring
1 1/2 cups fresh or frozen blueberries

Directions

In a mixing bowl, cream butter; gradually add sugar and mix well. Add egg yolks, one at a time, beating well after each addition.

In a separate bowl, combine sour cream and baking soda. Add alternately with the flour to creamed mixture. Beat egg whites until stiff peaks form. Fold egg whites, extracts, butter flavoring and berries into batter.

Spoon into a greased 10-in. tube pan. Bake at 350 degrees F for 60-70 minutes or until cake tests done.

Peach Amaretto Upside-Down Cake

Ingredients

3/4 cup all-purpose flour
1 teaspoon baking powder

1/2 cup brown sugar
1/4 cup melted butter
3 tablespoons amaretto liqueur
2 peaches, pitted and thinly sliced
1/2 cup chopped pecans

1/4 cup butter
1/2 cup white sugar
2 medium eggs
1 teaspoon almond extract
1/4 cup milk

Directions

Preheat an oven to 350 degrees F (175 degrees C). Whisk the flour and baking powder together in a small bowl; set aside.

Stir the brown sugar, 1/4 cup melted butter, and amaretto liqueur in a 9-inch pie pan until the sugar has dissolved. Arrange the peach slices in the pan and sprinkle with the pecans; set aside. Beat 1/4 cup butter and the white sugar with an electric mixer in a large bowl until light and fluffy. Beat in the first egg until incorporated, then beat in the second along with the almond extract. Pour in the flour mixture alternately with the milk, mixing until just incorporated. Gently pour the batter over the peaches and pecans.

Bake in the preheated oven until a toothpick inserted into the center comes out clean and the cake is golden brown, about 25 minutes. Cool in the pan for 10 minutes before running a knife along the edges and inverting onto a serving plate to cool.

Quick Graham Cracker Cake

Ingredients

1 1/4 cups graham cracker crumbs, divided
1 (18.25 ounce) package white cake mix
2 tablespoons sugar
1 1/2 cups water
2 egg whites
4 tablespoons vegetable oil
1 pint whipping cream, whipped

Directions

Set aside 2 tablespoons graham cracker crumbs. Place remaining crumbs, cake mix, sugar, water, egg whites and oil in a large mixing bowl. Beat for 2 minutes. pour into two greased and floured 9-in. layer pans. Bake at 350 degrees F for 25-30 minutes. Let stand a few minutes before removing from pans. Cool completely on a wire rack, then split each cake in half horizontally. Spread whipped cream between layers and frost entire cake. Sprinkle reserved graham cracker crumbs on top. Refrigerate until serving time.

Grandmother's Pound Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
3/4 cup vegetable oil
3/4 cup water
4 eggs
1 teaspoon butter flavored extract
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 9x13 inch pan.

In a large bowl, combine cake mix, pudding mix, oil and water. Beat until moistened. Add eggs and beat well. Add flavorings. Beat 6 to 8 minutes on medium high speed. Batter will be very thick.

Pour into prepared pan and bake at 350 degrees F (175 degrees C) for 40 to 45 minutes or until tester comes out clean.

Date and Whisky Cake

Ingredients

3/4 cup finely chopped dates
1/4 cup whiskey
3/4 cup butter, softened
3/4 cup packed brown sugar
1/3 cup golden syrup
2 eggs
1/3 pound almond meal
1 cup milk
2 cups all-purpose flour
2 teaspoons baking powder
1 tablespoon confectioners' sugar
for dusting

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease 10 inch round cake pan, and line with parchment paper. Combine the dates and whiskey in a small saucepan over medium heat. Simmer for 1 minute, then set aside.

In a large bowl, beat the butter, sugar, and golden syrup until smooth. Stir in the eggs one at a time, then mix in the almond meal. Combine the flour and baking powder; stir into the batter alternately with the milk, and beat until smooth. Blend in the date mixture, mixing only as much as necessary. Pour into the prepared pan, and spread evenly.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the cake comes out clean. Let the cake cool in the pan for about 10 minutes, then invert onto a plate and dust with confectioners' sugar.

GhirardelliB® Individual Soft Center Cakes

Ingredients

1/2 cup unsalted butter, cut into pieces
4 ounces Ghirardelli 60% Cacao Bittersweet Chocolate baking bar, broken or chopped into 1-inch pieces
2 large whole eggs
2 large egg yolks
1/3 cup granulated white sugar
1/2 teaspoon pure vanilla extract
1 tablespoon cake flour
Raspberries, to garnish
Whipped cream, to garnish

Directions

Preheat the oven to 450 degrees F. Butter four 6-ounce ramekins and dust with sugar.

Melt the butter and chocolate in the top of a double boiler or in a heatproof bowl over barely simmering water, stirring occasionally until smooth.

In a large bowl, whip the whole eggs, egg yolks, sugar, and vanilla with an electric mixer on high speed for about 10 minutes. Fold in the melted chocolate mixture. Fold in the flour just until combined. Spoon the mixture into the prepared ramekins.

Bake for 9 to 10 minutes, until the top and sides are set. The center will be quite soft. Remove from the oven and let sit for about 5 minutes, then unmold each ramekin onto a dessert plate. Serve with a few raspberries and a dollop of whipped cream.

Country Morning Cake

Ingredients

1/4 cup brown sugar
1/4 cup white sugar
1/2 teaspoon ground cinnamon

1/2 cup butter, softened
1/4 cup white sugar
1/2 cup sour cream
1 teaspoon vanilla extract
1 egg
1 cup all-purpose flour
1/2 teaspoon baking soda
1 pinch salt
1/3 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 8 inch round cake pan.

In small bowl, combine brown sugar, 1/4 cup white sugar, cinnamon; set aside.

In medium bowl, cream butter and 1/4 cup sugar until light and fluffy; beat in sour cream, vanilla and egg. In a separate bowl, mix flour, baking soda and salt; add to creamed mixture. Blend well.

Spread half of the batter in prepared pan; add raisins. Sprinkle half of the topping mixture over the raisins. Spread remaining batter over top.

Bake in preheated oven for 25 to 30 minutes, or until toothpick inserted into center of cake comes out clean. Serve warm.

Incredibly Delicious Italian Cream Cake

Ingredients

1 cup buttermilk
1 teaspoon baking soda
1/2 cup butter
1/2 cup shortening
2 cups white sugar
5 eggs
1 teaspoon vanilla extract
1 cup flaked coconut
1 teaspoon baking powder
2 cups all-purpose flour

8 ounces cream cheese
1/2 cup butter
1 teaspoon vanilla extract
4 cups confectioners' sugar
2 tablespoons light cream
1/2 cup chopped walnuts
1 cup sweetened flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease three 9 inch round cake pans. In a small bowl, dissolve the baking soda in the buttermilk; set aside.

In a large bowl, cream together 1/2 cup butter, shortening and white sugar until light and fluffy. Mix in the eggs, buttermilk mixture, 1 teaspoon vanilla, 1 cup coconut, baking powder and flour. Stir until just combined. Pour batter into the prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To Make Frosting: In a medium bowl, combine cream cheese, 1/2 cup butter, 1 teaspoon vanilla and confectioners' sugar. Beat until light and fluffy. Mix in a small amount of cream to attain the desired consistency. Stir in chopped nuts and remaining flaked coconut. Spread between layers and on top and sides of cooled cake.

Chocolate Chip Cookie Ice Cream Cake

Ingredients

1 (18 ounce) package small chocolate chip cookies
1/4 cup margarine, melted
1 cup hot fudge topping
2 quarts vanilla ice cream
1 cup whipped cream
12 cherries

Directions

Crush half the cookies (about 20) to make crumbs. Combine crumbs with melted margarine and press into the bottom of a 9-inch springform pan or pie plate. Stand remaining cookies around edge of pan. Spread 3/4 cup fudge topping over crust. Freeze 15 minutes.

Meanwhile, soften 1 quart of ice cream in microwave or on countertop. After crust has chilled, spread softened ice cream over fudge layer. Freeze 30 minutes.

Scoop remaining quart of ice cream into balls and arrange over spread ice cream layer. Freeze until firm, 4 hours or overnight. To serve, garnish with remainder of fudge topping, whipped cream and cherries.

Moist Carrot Cake

Ingredients

1/2 cup shortening
1 cup sugar
1 (10.75 ounce) can condensed tomato soup, undiluted
1 egg
2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
Dash salt
1 cup shredded carrots
1/2 cup chopped walnuts
1/2 cup raisins or dried currants (optional)
FROSTING:
1 (8 ounce) package cream cheese, softened
3 cups confectioners' sugar
1 teaspoon vanilla extract
1 tablespoon milk
Chopped walnuts

Directions

In a large mixing bowl, cream shortening and sugar. Add soup and egg; mix well. Combine flour, baking soda, cinnamon and salt; beat into creamed mixture. Stir in the carrots, walnuts and raisins or currants if desired. Pour into a greased 10-in. fluted tube pan. Bake at 350 degrees F for 45-50 minutes or until cake tests done. Cool in pan 10 minutes before removing to a wire rack to cool completely.

In another mixing bowl, combine the first four frosting ingredients; beat until smooth. Frost cake; top with walnuts if desired.

Overnight Coffee Cake

Ingredients

1/3 cup butter, softened
1/2 cup white sugar
1/4 cup packed brown sugar
1 egg
1 cup all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 cup buttermilk

1/4 cup packed brown sugar
1/4 cup finely chopped walnuts
1/4 teaspoon ground cinnamon

Directions

Lightly grease an 8 inch square baking pan. In a large bowl, cream together the butter, white sugar, and 1/4 cup brown sugar. Beat in the egg until well blended. In a medium bowl, combine the flour, baking powder, baking soda, and 1/2 teaspoon cinnamon. Stir the flour mixture into the creamed mixture alternately with buttermilk. Spread evenly into the prepared baking pan.

In a small bowl, mix 1/4 cup brown sugar, walnuts, and 1/4 teaspoon cinnamon. Sprinkle over the batter. Cover, and refrigerate overnight.

The next day, preheat oven to 350 degrees F (175 degrees C). Bake the cake for 40 to 45 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.

Caramel Apple Cake

Ingredients

3/4 cup butter
1 1/3 cups packed brown sugar
1 3/4 teaspoons ground cinnamon
1 cup pecan halves
2 Granny Smith apples - peeled,
cored and cut into wedges
2 cups all-purpose flour
1/2 teaspoon baking soda
1 1/4 teaspoons salt
3/4 cup water

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9 inch pan, melt 3 tablespoons butter. Sprinkle 1/3 cup brown sugar and 1/4 teaspoon of the cinnamon. Arrange twelve pecan halves, then the apple wedges (as you would for a pineapple upside-down cake. Chop remaining pecans and set aside.

In a small bowl, mix flour, baking soda, salt and 1 1/2 teaspoons cinnamon. Set aside.

In a large bowl, cream 3/4 cup butter and sugar until smooth. Stir in water. Add flour mixture and combine. Add nuts and combine.

Spread batter evenly over apples and bake at 375 degrees F (190 degrees C) for 30 minutes.

Cool 10 minutes, then invert onto plate.

Flourless Chocolate Cake II

Ingredients

4 (1 ounce) squares semisweet chocolate, chopped
1/2 cup butter
3/4 cup white sugar
1/2 cup cocoa powder
3 eggs, beaten
1 teaspoon vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease an 8 inch round cake pan, and dust with cocoa powder.

In the top of a double boiler over lightly simmering water, melt chocolate and butter. Remove from heat, and stir in sugar, cocoa powder, eggs, and vanilla. Pour into prepared pan.

Bake in preheated oven for 30 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Slices can also be reheated for 20 to 30 seconds in the microwave before serving.

Heavenly Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs
8 ounces sour cream
8 (1 ounce) squares German sweet chocolate, grated
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch cake pan.

Mix all ingredients and pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 55 minutes.

Coconut Sour Cream Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 teaspoon almond extract
2 cups sour cream
1 3/4 cups white sugar
1 (16 ounce) container frozen whipped topping, thawed
2 cups flaked coconut

Directions

Grease and flour two 9 inch pans. Prepare cake mix as directed by manufacturer, adding almond extract. Bake according to instructions on package. When cake is cool, remove from pans and cut in half, horizontally.

To make the filling, mix together the sour cream and sugar in a medium sized bowl. stir in 1 1/2 cups of the coconut. reserve 1 cup of this mixture and spread the rest between the cooled cake layers. Fold whipped topping into the remaining filling, frost the outside of the cake. Sprinkle the remaining coconut over the top of the frosted cake.

Refrigerate from 1 to 3 days before serving.

Pineapple Cherry Cake

Ingredients

1 (18.25 ounce) package cherry cake mix
3 eggs
1 (15 ounce) can crushed pineapple, with juice
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Pour the cake mix into a large bowl. add the eggs. Drain the juice from the pineapple into a measuring cup and add water, if necessary, to make 1 1/4 cups. add the juice to the cake mix, and beat the mixture with an electric mixer until smooth, about 3 minutes. Fold in the nuts and pineapple, then spread the mixture evenly into the prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

Battenburg Cake

Ingredients

1 cup butter, softened
1 cup white sugar
3 eggs
1/4 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
2 drops red food coloring
1 cup apricot preserves

2 cups ground almonds
3 cups confectioners' sugar
1 egg, room temperature
1 1/2 teaspoons lemon juice
1/4 teaspoon almond extract

Directions

Cream butter and 1 cup sugar together. Beat in 3 eggs, one at a time. Mix in vanilla. Stir in flour, baking powder and salt gently. Add milk if needed.

Divide batter into 2 equal parts. Add food colouring to 1 part to make a deep pink color. Grease two 7 inch square pans. Spread batters into pans.

Bake at 350 degrees F (175 degrees C) until an inserted wooden pick comes out clean, about 25 to 30 minutes. Let stand in pans 5 minutes. Turn out on racks to cool.

Trim edges from both cakes. Cut each cake lengthwise into 4 strips as wide as the cake is thick. Trim to make strips match. Heat jam slightly. Spread on sides to glue 2 pink and 2 white strips together checkerboard fashion. Spread all 4 sides of completed cake with jam. Repeat with remaining pink and white stripes. Makes two cakes.

To Make Almond Paste: Mix almonds, confectioners' sugar, egg, lemon juice, and almond extract together. Knead until smooth, adding a bit of lemon juice or water if too dry to roll. Add only 1/2 teaspoon at a time. It will be stiff. Divide into 2 equal parts.

Roll 1/2 of paste 1/8 inch or so thick on a surface lightly dusted with confectioners' sugar. Cut to fit length of cake, and long enough to cover 4 sides leaving ends uncovered. Lay cake on one end of paste. Wrap to completely enclose all 4 sides of cake pinching paste to seal. Roll in granulated sugar. Place with seal underneath on serving plate, or store in plastic bag. Repeat for second cake. Chill. Slice thinly to serve.

Zucchini Cake II

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1/4 teaspoon baking powder
3 teaspoons ground cinnamon
3 eggs
1 cup vegetable oil
1 1/2 cups white sugar
2 cups grated zucchini
2 teaspoons vanilla extract
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch baking pan.

Combine eggs, oil, sugar, grated zucchini, and vanilla. Beat until well mixed. Stir in the flour, baking soda, salt, baking powder, and cinnamon and mix until just combined. Stir in the chopped nuts. Pour batter into prepared pan.

Bake at 350 degrees F(175 degrees C) for 45 minutes.

Austrian Tea Cakes

Ingredients

1 cup butter, softened
1/4 cup powdered sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
2 cups ground hazelnuts or almonds
powdered sugar for dusting

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, cream together the butter, 1/4 cup powdered sugar, and vanilla until smooth and light. Add the flour, salt, and ground hazelnuts; stir together until well combined. Chill dough for 1 hour, then drop onto greased cookie sheets in rounded teaspoons.

Bake in preheated oven for 25 minutes. Allow to cool for 10 minutes, then roll in powdered sugar. Cool completely on a wire rack, then roll in powdered sugar once again.

No Bake Sugar Free Cheese Cake

Ingredients

1 3/4 cups graham cracker crumbs
1/2 cup butter
1/2 teaspoon ground cinnamon
1 (.6 ounce) package sugar free lemon flavored gelatin
1 cup boiling water
1 (8 ounce) package reduced fat cream cheese
2 teaspoons vanilla extract
1 cup frozen light whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, combine graham cracker crumbs, butter and cinnamon. Mix well and press into the bottom of a 9 inch square pan. Bake in preheated oven for 8 to 10 minutes. Remove from oven and allow to cool.

Dissolve lemon gelatin in boiling water. Let cool until thickened, but not set. In a large bowl, beat cream cheese and vanilla until smooth. Blend in lemon gelatin. Fold in whipped topping.

Pour filling into crust. Sprinkle top with graham cracker crumbs. Refrigerate over night.

Norwegian Almond Cake

Ingredients

5 egg yolks
2/3 cup white sugar
1/2 cup heavy cream
2/3 cup butter

5 egg whites
1 2/3 cups confectioners' sugar
1 teaspoon baking powder
2 cups finely chopped almonds

Directions

In a saucepan over low heat, or in a metal bowl set over a pan of simmering water, whisk together the egg yolks and sugar. Stir in the heavy cream. Cook and stir until the mixture is very thick. A few drops dribbled onto the surface should be visible. Remove from heat, and stir in the butter until completely incorporated. Place a sheet of plastic wrap directly on the surface, and refrigerate overnight.

Preheat the oven to 400 degrees F (200 degrees C). Grease a 9 inch springform pan.

In a glass or metal bowl, whip egg whites with an electric mixer until it is able to hold a firm peak. In a separate bowl, stir together the almonds, baking powder and confectioners' sugar. Fold into the egg whites until well blended. Pour the batter into the prepared pan.

Bake for 30 minutes in the preheated oven, until the top of the cake springs back when pressed lightly. Cool cake, then remove from the pan. Spread the custard on top, and serve.

Strawberry Cake III

Ingredients

1 (18.25 ounce) package white cake mix
1 egg white
1 cup white sugar
1 cup sliced fresh strawberries

Directions

Prepare the cake according to package instructions for three 8 inch round cake pans. Bake as directed on the package. Cool on wire rack.

To make the Frosting: In a large bowl, beat the egg white, sugar and strawberries on high speed until very stiff peaks form. This takes about 20 minutes. The frosting really grows so be sure you use a large bowl.

To assemble the cake: Place one layer on a serving plate, put in a couple toothpicks (this helps to hold the layers together) and frost with 1/4 of the frosting. Repeat with second layer. Place third layer on top, and frost top and sides of cake with the remaining frosting.

Raisin Spice Cake

Ingredients

2 cups raisins
1 1/2 cups water
1/2 cup shortening
2 cups packed brown sugar
3 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/2 teaspoon salt
1 cup buttermilk or sour milk
1 teaspoon baking soda
3 eggs, beaten
confectioners' sugar

Directions

In a saucepan, combine raisins and water. Cook until plump. Drain and set aside raisins, reserving 10 tablespoons cooking liquid. In a mixing bowl, cream shortening and sugar. Combine flour, cinnamon, cloves nutmeg and salt; set aside. Combine milk, soda, eggs and reserved cooking liquid. Add dry ingredients alternately with milk mixture to creamed mixture. Stir in cooked raisins. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until cake test done. Cool on a wire rack. Just before serving, sprinkle with confectioners' sugar.

Mango Ice Box Cake

Ingredients

1 (14 ounce) can sweetened condensed milk
2 cups cream
20 ladyfingers
4 mangos, peeled and sliced
5 ladyfingers, crumbled

Directions

Whisk together the sweetened condensed milk and cream. Set aside.

Arrange 10 ladyfingers in a 7x11 baking dish; layer about half of the mango slices on the ladyfingers. Pour half of the milk mixture over the mangoes and ladyfingers. Repeat layering. Sprinkle ladyfinger crumbles over top. Cover dish and freeze at least 4 hours.

Sour Cream Spice Cake

Ingredients

1/2 cup butter, softened
1 1/2 cups packed brown sugar
3 eggs, separated
1 teaspoon vanilla extract
1 3/4 cups cake flour
1 1/2 teaspoons ground allspice
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1/2 teaspoon salt
1 cup sour cream
FROSTING:
1 cup packed brown sugar
1/3 cup water
2 egg whites
1/4 teaspoon cream of tartar
1 1/2 teaspoons vanilla extract

Directions

In a large mixing bowl, cream butter and brown sugar. Beat in the egg yolks and vanilla. Combine the dry ingredients; add to creamed mixture alternately with sour cream. In a small mixing bowl, beat egg whites until stiff; gently fold into batter.

Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

For frosting, in a heavy saucepan, bring brown sugar and water to a boil. Boil for 3-4 minutes or until a candy thermometer reads 242 degrees F (firm-ball stage). In a mixing bowl, beat egg whites and cream of tartar until foamy. Gradually add hot sugar mixture; beat on high for 7 minutes or until stiff peaks form.

Add vanilla; continue beating until frosting reaches desired consistency, about 2 minutes. Spread between layers and over top and sides of cake. Refrigerate leftovers.

Stole My Heart Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
2 (8 ounce) packages cream
cheese
1/2 cup white sugar
1 (21 ounce) can cherry pie filling
2 (1.3 ounce) envelopes whipped
topping mix

Directions

Prepare chocolate cake according to directions, using a 9x13 inch baking pan.

While cake is baking: in a medium-size mixing bowl, mix cream cheese and sugar together until blended. In a separate bowl, mix the powdered whip topping according to directions until light and fluffy. Place the cream cheese mixture and whipped topping in the refrigerator.

When the cake has finished cooking and cooling, spread the cream cheese mixture over the cake. Next, pour the cherry pie filling over the cream cheese mixture. Frost carefully with the whipped topping and refrigerate until ready to serve.

Pineapple Meringue Cake

Ingredients

1/2 cup butter or margarine,
softened
1 1/4 cups sugar, divided
4 eggs, separated
1 teaspoon vanilla extract
10 tablespoons all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/4 cup milk
3/4 cup chopped walnuts
FILLING:
1 cup whipping cream
1/4 teaspoon vanilla extract
1 (8 ounce) can crushed
pineapple, well drained

Directions

In a small mixing bowl, cream butter and 1/2 cup sugar. Add egg yolks and vanilla; mix well. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Spread batter over the bottom of two greased and floured 9-in. round baking pans (batter will be about 1/4 in. thick); set aside.

In another mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually add remaining sugar, 1 tablespoon at a time, beating on high until stiff glossy peaks form and sugar is dissolved. Spread meringue evenly over batter; sprinkle with walnuts. Bake at 350 degrees F for 20-25 minutes or until meringue is lightly browned. Cool in pans for 5 minutes; loosen edges of cakes from pans with a knife. using two large spatulas, carefully remove cakes from pans; cool completely, meringue side up, on wire racks.

In a chilled mixing bowl, beat the cream and vanilla until stiff peaks form. Fold in pineapple. Transfer one cake layer to a serving plate, meringue side up. Carefully spread filling over meringue; top with the remaining cake layer. Store in the refrigerator.

Two Bowl Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
5 tablespoons unsweetened
cocoa powder
2 teaspoons baking soda
1 teaspoon salt
2 cups cold water
2/3 cup vegetable oil
2 tablespoons distilled white
vinegar
1 tablespoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the flour, sugar, cocoa, soda, and salt--
stir to mix well.

In a large bowl combine water, oil, vinegar, and vanilla. Dump the
dry ingredients into the water mixture and stir with a fork until
smooth. DO NOT BEAT. Pour batter into an UNGREASED 9x13 inch
pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes.

Rum-Pineapple Pound Cake

Ingredients

1/2 cup butter, room temperature
1/2 cup vegetable oil
1 cup white sugar
5 eggs
1 box moist pineapple cake mix
1 cup sour cream
1 cup evaporated milk
1 cup flour
1 tablespoon vanilla extract

Glaze

1/2 cup light brown sugar
1/2 cup white sugar
1/2 cup butter
1 cup rum
1 cup toasted coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 12 cup Bundt pan with shortening, dust with flour, and shake out excess. Place on a baking sheet lined with aluminum foil.

Cream together butter and oil in a large mixing bowl until fluffy, about 1 minute. Slowly pour in 1 cup of sugar and continue to beat until fluffy, about 2 to 3 minutes. Beat in eggs one at a time, beating for about 10 seconds per egg. Stir in cake mix and blend until smooth. Add the sour cream, evaporated milk, flour, and vanilla; beat together for 2 to 3 minutes until smooth.

Bake in preheated oven until cake has a golden brown crust and springs back when pressed with a finger, about 60 to 70 minutes. Let cake sit in the pan for 20 minutes while proceeding to the next step.

Melt 1/2 cup of butter in a small pan over medium heat. Stir in brown sugar, and 1/2 cup of sugar; bring to a gentle simmer and stir in the rum. Cook until the sugars have dissolved, then remove from heat. Unmold cake onto a serving dish. Gently poke holes into the cake with a fork or cake tester. Pour glaze evenly over cake. Top with toasted coconut.

Festive Prune Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
1/2 cup shortening
1 cup white sugar
2 eggs
1 cup prune juice
1 cup prunes, cooked and chopped
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

Sift the flour, baking soda, salt, ground cinnamon, nutmeg, cloves and allspice. Set aside.

Cream the shortening with the white sugar. Blend in the eggs one at a time and beat well for 1 minute. Add the dry ingredients alternately with the prune juice. Stir in the prunes and nuts. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until done.

Turtle Cake I

Ingredients

1 (18.25 ounce) package German chocolate cake mix
14 ounces individually wrapped caramels
1 (5 ounce) can evaporated milk
3/4 cup butter
1 cup chopped pecans
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch pan.

Mix cake mix according to package directions. Pour a little less than half of the batter into prepared pan and bake for 15 minutes at 350 degrees F (175 degrees C) remove from oven.

Melt caramels, margarine, and milk in the microwave on high (takes about 10 minutes), stirring a couple times. Or alternately melt in a sauce pan over medium low heat. Pour melted caramel mixture over cake, sprinkle with pecans, and chocolate chips, and pour remaining cake batter over the top.

Bake at 350 degrees F (175 degrees C) for 20 to 35 minutes.

Cake Mix Cookies V

Ingredients

1/2 cup butter
2 eggs
1 (18.25 ounce) package yellow cake mix
2/3 cup quick cooking oats
1/2 cup finely chopped walnuts

Directions

Preheat the oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper.

In a large bowl, mix butter and eggs until light and fluffy. Stir in cake mix, quick oats, and walnuts. Roll dough into walnut sized balls. Place cookies onto the prepared baking sheet, and flatten slightly with the bottom of a glass that has been buttered and dipped in sugar.

Bake for 8 to 10 minutes in preheated oven, or until golden brown. Allow cookies to cool on baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Cake Mixes from Scratch and Variations

Ingredients

2 1/3 cups all-purpose flour
1 tablespoon baking powder
3/4 teaspoon salt
1 1/2 cups white sugar
1/2 cup shortening
2 eggs
1 cup milk
1 teaspoon vanilla extract

Directions

For a Yellow Cake: Sift together flour, baking powder, salt, and sugar. Cut in shortening until fine crumbs are formed. Add eggs, milk, and vanilla. Beat at low speed for 1 minute, then high for 2 minutes, scraping the bowl frequently.

Pour batter into greased and floured 9x13 inch pan. Bake in preheated 350 degree F oven (175 degrees C) for 25 to 30 minutes.

Variation for a White Cake: Prepare as for the basic cake except use 3 egg whites for the 2 whole eggs. Whites may be beaten separately and added for a lighter cake.

Variation for a Chocolate Cake: Add 1/4 cup cocoa powder to the basic cake mix prior to adding the milk.

Variation for a Spice Cake: Add 1 teaspoon cinnamon, 1/4 teaspoon ground cloves, and 1/4 teaspoon ground allspice to the basic cake mix.

Variation for a Pineapple Upside Down Cake: Melt 1/2 cup butter in the bottom of a 9x13 pan. Add 2/3 cup brown sugar, stirring into the butter. Arrange pineapple slices in the pan. Top with the basic (yellow cake) mix recipe. Bake 30 to 35 minutes, cool 5 minutes, and invert to serve.

Chocolate Yum Yum Cake

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1/2 tablespoon baking soda
2 cups white sugar
1 egg
1/2 cup unsalted butter
1 cup sour cream
1/2 cup water
2 teaspoons vanilla extract
5/8 cup unsweetened cocoa powder
2 cups semisweet chocolate chips

1 cup semisweet chocolate chips
3 tablespoons strong brewed coffee
3/4 cup butter, softened

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans. Sift together the flour, baking powder, baking soda and cocoa, set aside.

In a medium bowl, beat the sugar and egg until light, add the 1/2 cup butter, beat until smooth. Stir in the sour cream, water, and vanilla. Add dry ingredients, mix slowly until flour mixture is absorbed. Fold in the 2 cups chocolate chips. Divide the mixture evenly between the two prepared pans.

Bake for 35 to 40 minutes until cake tests done with a toothpick. Place pans of cake on wire racks to cool for 10 minutes before removing from pans to cool completely. When cool frost with the following frosting recipe.

To make the frosting, melt the remaining 1 cup chocolate chips with the coffee in a small saucepan over low heat. Remove pan from heat, and beat in the 3/4 cup of butter, 1 tablespoon at a time, until smooth. Set pan in a bowl of ice and beat until icing is spreadable and holds it's shape. Cool completely before frosting cake.

Cottage Pudding - Upside Down Cake

Ingredients

3 tablespoons butter, melted
1/2 cup packed brown sugar
3 apples - peeled, cored and sliced

1/2 cup shortening
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Pour melted butter into the bottom of an 8 inch square pan. Tilt the pan so that it is evenly coated. Sprinkle the brown sugar over the butter. Arrange the apple slices to cover the brown sugar, set aside. In a medium bowl, cream together the shortening and white sugar. Beat in the egg and vanilla until light and fluffy. Combine the flour, baking powder, and salt, stir into the creamed mixture alternately with the milk. Pour into the baking pan so that the fruit is completely covered.

Bake for 40 to 50 minutes in the preheated oven, until a toothpick inserted, comes out clean. Immediately invert onto a serving plate. Serve warm with ice cream or sauce.

Romanian Apple Cake

Ingredients

5 apples, peeled and cored
3 eggs
1 1/2 cups white sugar
3/4 cup vegetable oil
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 tablespoon vanilla extract
2 cups all-purpose flour
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Cut the apples into 1 inch wedges. Set aside.

In a large bowl, whisk together the eggs and sugar until blended. Mix in the baking soda, oil, cinnamon and vanilla. Stir in the flour, just until incorporated. Fold in the apples and walnuts.

Pour batter into prepared pan. Bake in the preheated oven for 55 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool slightly. May be served warm or at room temperature.

Beetnik Cake

Ingredients

- 1 cup vegetable oil
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 2 cups shredded beets
- 1 (8 ounce) can crushed pineapple, with juice
- 3 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- 1 teaspoon salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, mix together the vegetable oil and sugar until well blended. Beat in the eggs, one at a time, then stir in the shredded beets and pineapple with juice. Combine the flour, baking powder, baking soda, cinnamon, allspice and salt; stir into the beet mixture until just incorporated. Spread the batter evenly into the prepared pan.

Bake for about 45 minutes in the preheated oven, or until a wooden pick inserted into the center comes out clean. When cool, frost as desired, or eat plain.

Zucchini Cake

Ingredients

3 eggs
3/4 cup vegetable oil
2 cups all-purpose flour
2 cups sugar
2 teaspoons baking powder
1 1/2 teaspoons salt
1 teaspoon ground cinnamon
2 cups shredded zucchini

FROSTING:

1 (3 ounce) package cream cheese, softened
2 tablespoons butter, softened
1 teaspoon vanilla extract
3 cups confectioners' sugar
2 tablespoons milk

Directions

In a mixing bowl, beat eggs and oil. Combine the flour, sugar, baking powder, salt and cinnamon; add to egg mixture and mix well. Stir in zucchini. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack.

In a small mixing bowl, beat cream cheese, butter and vanilla until smooth. Gradually beat in confectioners' sugar. Add enough milk to achieve spreading consistency. Frost cake and cut into squares. Store leftovers in the refrigerator.

Fig Cake I

Ingredients

2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups white sugar
1 cup butter
3 eggs, beaten
1 cup buttermilk
1 cup chopped fresh figs
1 cup chopped pecans

1/2 cup butter
1/2 cup white sugar
1/2 cup evaporated milk
1/2 teaspoon baking soda

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease a 9x13 inch pan. Mix together the flour, cinnamon, cloves, nutmeg, 1 teaspoon baking soda, baking powder and salt. Set aside.

In a large bowl, cream together 1 cup butter and 1 1/2 cup sugar until light and fluffy. Stir in the eggs. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Fold in the chopped figs and pecans.

Pour batter into prepared pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the icing: In a large saucepan, mix together butter, sugar, evaporated milk and baking soda. Bring to a boil, stirring until sugar is dissolved. Then cook without stirring until the mixture turns brown, or until it reaches the soft ball stage on a candy thermometer (234 degrees F - 115 degrees C). Cool to lukewarm (110 degrees F). Pour into a small bowl and beat until it thickens to spreading consistency. Quickly spread icing onto the cooled cake.

Graduation Cake

Ingredients

5 1/2 cups sifted cake flour
2 tablespoons baking powder
2 teaspoons salt
10 egg whites
1 cup white sugar
1 1/3 cups shortening
2 1/2 cups white sugar
1 3/4 cups milk
2 teaspoons vanilla extract
1 cup butter
8 cups sifted confectioners' sugar
4 teaspoons vanilla extract
1/2 teaspoon salt
1/2 cup milk

Directions

Measure sifted flour, add baking powder and 2 teaspoons salt, and sift together three times. Beat egg whites until foamy, add 1 cup white sugar gradually, and continue beating only until mixture will stand in soft peaks. Cream shortening, add 2 1/2 cups white sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time, beating after each addition until smooth. Add 2 teaspoons vanilla and egg whites and beat thoroughly into batter.

Turn batter into one round 10 inch pan and one round 8 inch pan, 3 inches deep, each lined on bottom with paper, filling each pan about half full of batter. Bake in moderate oven 350 degrees F (175 degrees C), placing the smaller layer towards front of oven for quicker and easier removal when done. Bake the 8 inch cake 1 hour, or until done; bake the 10 inch cake about 10 minutes longer.

Cool cakes in pans on racks 15 minutes. Then loosen from sides of pans with spatula, turn out, remove paper, and turn right side up on racks to cool. When thoroughly cooled, at least 2 hours, brush cakes to remove any loose crumbs. Prepare Creamy Butter Frosting and set aside about 2 cups of frosting for decorating. Spread with frosting. You can tint the frosting the color or colors you want and be able to write on top of cake.

To Make Creamy Butter Frosting: Cream 1 cup butter or margarine; add part of the confectioners' sugar gradually, blending after each addition. Mix in 4 teaspoons vanilla and 1/2 teaspoon salt. Then add remaining sugar alternately with milk, until of right consistency to spread. Beat after each addition until smooth. Makes about 5 cups. (While frosting cake, keep bowl of frosting covered with a damp cloth to prevent drying.)

Maple Ginger Cake

Ingredients

2 cups cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
3 teaspoons ground ginger
2 teaspoons ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1/2 cup shortening
2/3 cup packed brown sugar
1 cup real maple syrup
2/3 cup sour cream
2 eggs
1/3 cup sour cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round cake layer pans.

Sift together into a bowl; cake flour, baking soda, baking powder, salt, ginger, cinnamon, cloves, and nutmeg. Add the shortening, brown sugar, maple syrup, and 2/3 cup sour cream. Beat for 2 minutes with an electric mixer set at medium speed. Beat in the eggs and 1/3 cup sour cream and mix for another 2 minutes. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until cake springs back lightly when touched. Cool for 5 minutes, then remove from pans and continue cooling.

Hazel's Chocolate Cake

Ingredients

3 tablespoons unsweetened cocoa
3 tablespoons hot water
1 cup white sugar
6 tablespoons shortening, melted
1 egg
1 teaspoon vanilla extract
1 cup sour milk
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a small bowl, mix together the cocoa and hot water and set aside.

In a large bowl, beat together the sugar and shortening until smooth. Beat in the egg and stir in the vanilla. Sift together the flour, baking soda and salt. Beat in the flour mixture alternately with the sour milk. Stir in the cocoa and water mixture. Pour batter into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Red Velvet Cake

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
2 eggs
2 tablespoons cocoa
4 tablespoons red food coloring
1 teaspoon salt
1 teaspoon vanilla extract
1 cup buttermilk
2 1/2 cups sifted all-purpose flour
1 1/2 teaspoons baking soda
1 tablespoon distilled white vinegar
5 tablespoons all-purpose flour
1 cup milk
1 cup white sugar
1 cup butter
1 teaspoon vanilla extract

Directions

Grease two 9 inch round pans. Preheat oven to 350 degrees F (175 degrees C).

Cream shortening and 1 1/2 cups sugar WELL. Add eggs and beat well.

Make a paste of cocoa and red food coloring. Add to creamed mixture. Mix salt, 1 teaspoon vanilla and buttermilk together. Add alternately the flour with the milk mixture to the creamed mixture. Mix soda and vinegar and FOLD INTO CAKE BATTER. DON'T BEAT OR STIR NOW.

Bake for 30 minutes.

To Make Icing: Cook 5 Tablespoons flour and milk over low heat till thick, stirring constantly. LET COOL THOROUGHLY! While cooling, cream 1 cups sugar, butter and 1 teaspoon vanilla. Beat this well till light and fluffy. Add to flour mixture and beat until of a good spreading consistency. DON'T ICE CAKE TILL COOL.

Cranberry Carrot Cake

Ingredients

2 cups flour
2 teaspoons baking soda
1 tablespoon baking powder
2 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1 pinch salt
1 1/2 cups sugar
1 cup mayonnaise
3 eggs
2 teaspoons vanilla extract
2 cups grated carrots
1 (8 ounce) can crushed pineapple, with juice
1/2 cup chopped toasted pecans
3/4 cup dried cranberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 8 inch round cake pans. Whisk the flour, baking soda, baking powder, cinnamon, ginger, and salt in a bowl, and set aside.

Cream together the sugar, mayonnaise, eggs, and vanilla extract with an electric mixer until blended, scraping the bowl occasionally. Stir in the flour mixture, then fold in the carrots, pineapple, pecans, and cranberries. Divide evenly between the prepared cake pans.

Bake in preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pan for 10 minutes, then remove from the pan, and allow to cool completely on a wire rack.

Praline Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup light brown sugar
1 tablespoon all-purpose flour
1/2 cup butter
1 egg
3/4 cup chopped pecans
1/2 teaspoon vanilla extract

Directions

Prepare and bake cake mix according to package directions for a 9x13 inch pan. When done, allow cake to cool and leave in pan. Preheat oven to 400 degrees F (200 degrees C).

In a large saucepan, combine brown sugar, flour, butter and egg. Cook over low heat for 3 minutes, or until thickened. Remove from heat and stir in pecans and vanilla. Spread over cake. Place in preheated oven for 8 to 10 minutes.

Funnel Cakes IV

Ingredients

3 eggs
2 cups milk
1/4 cup white sugar
3 2/3 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder

Directions

In a medium bowl, mix salt, baking powder, and half of the flour. Set aside.

In a large bowl, cream eggs, sugar and milk. Add flour mixture and beat until smooth. Continue to add remaining flour, but use only enough to achieve desired consistency. Batter will be thin enough to run through a funnel.

In an eight inch skillet, heat the oil to 375 degrees F (190 degrees C).

Put your finger over the bottom opening of the funnel, and fill the funnel with a generous 1/2 cup of the batter. Hold the funnel close to the surface of the oil, and release the batter into the oil while making a circular motion. Fry until golden brown. Use tongs and wide spatula to turn the cake over carefully. Fry the second side one minute. Drain on paper towels, and sprinkle with sifted confectioners' sugar or cinnamon sugar.

Egg-Yolk Sponge Cake

Ingredients

1 2/3 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup egg yolks
1 egg
1 1/2 cups white sugar
1 tablespoon orange zest
1 tablespoon orange juice,
strained
1/2 teaspoon lemon extract
3/4 cup boiling water

Directions

Preheat oven to 325 degrees F (165 degrees C).

Sift together twice: flour, baking powder, and salt. Pour back into sifter.

In a large mixing bowl beat egg yolks and whole eggs with an electric mixer until thick and lemon colored (about 5 minutes). Gradually add sugar, beating after each addition. This should take about 10 minutes.

Fold in orange rind, orange juice, and lemon extract. Sift dry ingredients into egg and sugar mixture and fold in. Do not stir or beat. Add boiling water and fold in quickly, just until liquid is blended. Pour batter into one ungreased 10 inch tube pan.

Bake at 325 degrees F (165 degrees C) for 60 to 65 minutes. Turn cake over in pan on a wire rack and let cake hang for 1 hour or until cool. Loosen cake sides from pan with a spatula and shake from pan. Dust top lightly with confectioner's sugar or frost with Orange Butter Frosting.

Thai-Style Steamed Tapioca Cake

Ingredients

1 cup white sugar
1/4 cup coconut cream
1 tablespoon cornstarch
4 1/2 cups grated, peeled yucca root (tapioca root)
1 cup water
2 cups flaked coconut, divided
1/4 teaspoon salt

Directions

Mix the sugar, coconut cream, and cornstarch together in a bowl until the sugar dissolves completely. Add the grated cassava, water, and about 1/3 of the grated coconut; mix well.

Toss the remaining coconut with the salt in a separate bowl; set aside.

Bring a couple inches of water to boil in a wok or large pot. Arrange 8 1-cup ramekins into a large steamer insert and place over the boiling water for 3 minutes. Remove the insert and spoon the cassava mixture into the heated ramekins to fill. Sprinkle a portion of the coconut over the top of each cake.

Steam the cakes over the boiling water until cooked through, 15 to 20 minutes. Depending on the size of your steamer, you may need to do this in multiple batches. Make sure you have enough water to continually boil, if this is the case.

Golden Cakes

Ingredients

1/2 cup butter, softened
1 1/2 cups white sugar
4 egg yolks
1 egg white
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup milk
1/4 teaspoon almond extract
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 15 muffin cups or line with paper muffin liners.

In a large bowl, cream together the butter and sugar until light and fluffy. In a separate bowl, beat together egg yolks and egg white. Beat the egg mixture into the butter and sugar.

In a separate bowl, sift together flour and baking powder. Stir flour into egg mixture alternately with milk. Stir in almond and vanilla extracts. Pour batter into prepared muffin cups.

Bake in preheated oven for 15 minutes, until a toothpick inserted into the center of each cake comes out clean.

Really Cranberry Orange Yummy Gummy Pudding

Ingredients

5 cups all-purpose flour
3 cups white sugar
4 teaspoons baking powder
1 1/2 teaspoons baking soda
2 teaspoons salt
3 tablespoons dried grated orange peel

3/4 cup orange juice concentrate
1 1/2 cups water
1 tablespoon orange extract

1 1/2 cups butter, softened
2 (12 ounce) packages cranberries, rinsed and stems removed if necessary
3/4 cup finely chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10x14-inch baking pan.

Whisk together the flour, sugar, baking powder, baking soda, salt, and dried orange peel in a bowl. In a separate bowl, whisk together the orange juice concentrate, water, and orange extract. Using a pastry cutter, cut the butter into the flour mixture until well combined, and stir the orange juice mixture in, stirring just enough to thoroughly mix. Gently stir in the cranberries and pecans. Smooth the batter into the prepared baking dish.

Bake in the preheated oven until the top is browned, about 50 minutes. Reduce heat to 325 degrees F (165 degrees C), cover the dish with foil, and bake until a knife inserted into the center of the cake comes out clean, 20 to 30 more minutes.

Lemon Lover's Pound Cake

Ingredients

1 cup butter (no substitutes),
softened
3 cups sugar
6 eggs
5 tablespoons lemon juice
1 tablespoon grated lemon peel
1 teaspoon lemon extract
3 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups sour cream

ICING:

1/4 cup sour cream
2 tablespoons butter, softened
2 1/2 cups confectioners' sugar
3 tablespoons lemon juice
2 teaspoons grated lemon peel

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in lemon juice, peel and extract. Combine the flour, baking soda and salt; add to the creamed mixture alternately with sour cream. Beat just until combined.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

For icing, in a small mixing bowl, beat the sour cream and butter until blended. Gradually add confectioners' sugar. Beat in lemon juice and peel. Drizzle over the cake. Store in the refrigerator.

Hazelnut Chiffon Cake

Ingredients

2 1/4 cups cake flour
1 1/2 cups sugar
1 cup finely chopped hazelnuts,
toasted
1 teaspoon baking powder
1/2 teaspoon salt
5 egg yolks
2/3 cup water
1/2 cup vegetable oil
1 tablespoon vanilla extract
8 egg whites
1 1/2 teaspoons cream of tartar
MOCHA FROSTING:
3/4 cup butter, softened
1 1/2 cups confectioners' sugar
2 tablespoons baking cocoa
1 teaspoon vanilla extract
2 tablespoons hot brewed coffee

Directions

In a large mixing bowl, combine the flour, sugar, hazelnuts, baking powder and salt. Whisk the egg yolks, water, oil and vanilla; add to dry ingredients. Beat until well blended. In another large mixing bowl, beat egg whites and cream of tartar on medium speed until soft peaks form; fold into batter.

Gently spoon into an ungreased 10-in. tube pan. Cut through the batter with a knife to remove air pockets. Bake on the lowest rack at 325 degrees F for 60-70 minutes or until top springs back when lightly touched. Immediately invert the cake pan onto a wire rack; cool completely. Carefully run a knife around edges and center tube to loosen; remove cake.

In a small mixing bowl, cream butter and confectioners' sugar. Beat in the baking cocoa, vanilla and enough coffee to achieve desired consistency. Frost cake.

Pecan Pound Cake

Ingredients

1 1/2 cups butter
2 cups all-purpose flour
5 eggs
2 cups white sugar
1 teaspoon vanilla extract
1 teaspoon butter flavored extract
1 cup chopped pecans
1/4 cup confectioners' sugar for dusting

Directions

Cream together butter and sugar. Add eggs one at a time beating after each one.

Blend in the flour, vanilla extract, butter extract and pecans. Pour into a greased and floured bundt or tube pan.

Bake in a preheated 325 degrees F (165 degrees C) oven for 1 to 1 1/2 hours or until a toothpick inserted comes out clean. Remove from oven and remove cake from pan right away, cool then sprinkle with confectioners' sugar.

Spice Cake Bars

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
1 cup molasses
1 cup hot water
1 egg
3 cups all-purpose flour
2 teaspoons ground ginger
2 teaspoons ground allspice
1 teaspoon baking soda
1 teaspoon ground cloves
FROSTING:
1/2 cup shortening
1/2 cup butter or margarine,
softened
2 teaspoons lemon juice
4 cups confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Beat in molasses, water and egg. Combine flour, ginger, allspice, baking soda and cloves; gradually add to the creamed mixture. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. In a mixing bowl, cream shortening, butter and lemon juice. Beat in sugar until fluffy. Frost bars.

Mom's Pound Cake

Ingredients

2 cups butter
4 cups confectioners' sugar, sifted
1 tablespoon orange juice
1 tablespoon vanilla extract
6 eggs
1/4 teaspoon salt
3 1/2 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, cream together the butter and confectioners' sugar until light and fluffy. Add the eggs one at a time, beating well after each addition. Stir in the orange juice, vanilla and salt. Beat in the flour. Pour batter into prepared pan.

Bake in the preheated oven for 70 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Hawaiian Cake

Ingredients

1 1/2 cups butter
2 cups white sugar
4 eggs
1/2 teaspoon salt
2 teaspoons baking soda
1 (20 ounce) can crushed pineapple, drained
1/4 cup unsweetened pineapple juice
1 (3.5 ounce) package flaked coconut
1 cup chopped walnuts
2 teaspoons vanilla extract
1 (16 ounce) package graham crackers, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and line with parchment paper one 10 inch tube pan.

Cream butter or margarine, sugar, and eggs together; add salt, baking soda, crushed pineapple, and pineapple juice. Add coconut, walnuts, and vanilla. Mix in the graham cracker crumbs. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour and 30 minutes.

Pineapple Bundt Cake

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups sugar
2 eggs, lightly beaten
2 egg whites
2 teaspoons lemon extract
2 2/3 cups all-purpose flour
1 teaspoon baking powder
1 (8 ounce) can crushed
pineapple, undrained
GLAZE:
1 cup confectioners' sugar
1 tablespoon milk
1/2 teaspoon lemon extract

Directions

In a mixing bowl, cream butter and sugar. Add eggs, egg whites and extract; beat until fluffy, about 2 minutes. Combine flour and baking powder; gradually add to creamed mixture. Stir in pineapple. Pour into a greased 10-in. bundt pan. Bake at 350 degrees F for 55-60 minutes. Cool in pan 10 minutes before removing to a wire rack. Cool. In a small bowl, combine glaze ingredients until smooth. Drizzle over cake.

Surprise Cake

Ingredients

2 cups white sugar
2 cups all-purpose flour
1/2 teaspoon salt
1 cup butter
1 cup water
3 tablespoons unsweetened cocoa powder
1/2 cup sour cream
2 eggs
1 teaspoon baking soda
1/2 teaspoon cayenne pepper

1/4 cup butter, melted
1/3 cup unsweetened cocoa powder
2 cups confectioners' sugar
1/4 cup milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, combine sugar, flour and salt. Set aside.

In a small saucepan, bring 1 cup butter, water and 3 tablespoons cocoa to a boil. Remove from heat. Add to flour mixture and beat until smooth.

In a separate bowl, Mix sour cream, eggs, baking soda and cayenne pepper. Add to the cake batter. Blend well. Pour batter into 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 20 to 30 minutes, or until toothpick inserted into center of cake comes out clean. Allow to cool.

For the Frosting: Melt 1/4 cup butter, add 1/3 cup cocoa. Add confectioners sugar, milk and vanilla. Mix until smooth and free of lumps.

Spread frosting on the cooled cake. Cut into squares and serve. Ask your company if they can guess what is in it, they never will.

Moravian Sugar Coffee Cake

Ingredients

1 pound potatoes, peeled and chopped
2 cups water
1/2 teaspoon salt
1/2 cup white sugar
1/2 teaspoon ground mace
1/2 cup butter
1 egg
3 1/4 cups all-purpose flour
2 tablespoons active dry yeast

3/4 pound dark brown sugar
4 tablespoons ground cinnamon
3/4 cup butter, diced
1 teaspoon evaporated milk

Directions

Place potatoes and water in a medium saucepan. Bring to a boil. Boil until the potatoes are tender. Drain, reserving 1/2 cup water, and mash.

Place mashed potatoes, reserved water, salt, sugar, mace, butter, egg, flour and yeast in the pan of a bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

Spread dough on an 11x13 inch baking sheet. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

Poke several medium holes in the dough and fill with brown sugar and butter. Sprinkle the dough with cinnamon and evaporated milk.

Bake in the preheated oven 20 to 25 minutes.

White Chocolate Pound Cake

Ingredients

2 tablespoons white sugar
8 (1 ounce) squares white chocolate
1 cup butter
2 cups white sugar
5 eggs
2 teaspoons vanilla extract
1/2 teaspoon almond extract
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup sour cream
1 (1 ounce) square semisweet chocolate
4 (1 ounce) squares white chocolate, melted

Directions

Preheat oven to 350 degrees (175 degrees C). Grease one 10 inch bundt pan. Sprinkle 2 tablespoons of white sugar in the bundt pan.

Chop four squares of the white chocolate and melted 4 of the others. Set aside.

In a mixing bowl, cream butter and 2 cups of the sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in extracts and the melted white chocolate.

Combine flour, baking powder, salt and baking soda; add to the creamed mixture alternately with the sour cream. Beat just until combined.

Pour 1/3 of the batter into the prepared pan and sprinkle with 1/2 of the chopped white chocolate. Repeat. Pour remaining batter on top.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes or until a knife inserted near the center comes out clean. Melt chocolate in the top of two double boilers or in bowls in the microwave. Stir until smooth. Set aside to cool.

Let cake cool in pan for 10 minutes then remove from pan and let cool on a wire rack completely. Once cool place cake on a serving dish and drizzle with melted white and semisweet chocolate. Garnish with strawberries, if desired.

Chocolate Praline Layer Cake

Ingredients

1/2 cup butter
1/4 cup heavy whipping cream
1 cup packed brown sugar
3/4 cup chopped pecans
1 (18.25 ounce) package devil's
food cake mix with pudding
1 1/4 cups water
1/3 cup vegetable oil
3 eggs

1 3/4 cups heavy whipping cream
1/4 cup confectioners' sugar
1/4 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). In a saucepan, combine the butter or margarine, 1/4 c whipping cream and brown sugar. Cook over low heat until the butter is just melted, stirring occasionally. Pour into two 8 or 9 inch round cake pans. Sprinkle evenly with the chopped pecans.

In a large bowl, combine the cake mix, water, oil and eggs at low speed until moistened. Beat 2 minutes at the highest speed. Carefully spoon the batter over the pecan mixture.

Bake at 325 degrees F (165 degrees C) for 35 to 45 minutes, or until the cake springs back when lightly touched in the center. Cool 5 minutes. Remove from the pans and cool completely.

In a small bowl, beat the 1 3/4 cups whipping cream until soft peaks form. Blend in the confectioners' sugar and vanilla extract. Beat until stiff peaks form.

To assemble the cake, place one layer on a serving plate, praline side up. Spread with half of the whipped cream. Top with the second layer. Frost with the remaining whipped cream.. Store in refrigerator.

Apple Nut Coffee Cake

Ingredients

1 cup sugar
1/2 cup unsweetened applesauce
1/4 cup egg substitute
1 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sliced, peeled tart apples
1/2 cup coarsely chopped pecans
TOPPING:
1/4 cup packed brown sugar
1/4 cup chopped pecans
1 tablespoon butter or stick
margarine, melted
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, combine the sugar, applesauce and egg substitute; mix well. Combine the flour, cinnamon, baking powder, baking soda and salt; add to the applesauce mixture. Stir in apple and pecans.

Spread in an 8-in. square baking dish coated with nonstick cooking spray. In a bowl, combine the brown sugar, pecans, butter and cinnamon; sprinkle over apple mixture. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Halloween Layer Cake

Ingredients

1 3/4 cups cake flour
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups white sugar
1/3 cup shortening
1 cup buttermilk
3 egg whites
4 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon butter
1/3 cup butter, softened
1 1/2 tablespoons orange zest
1 teaspoon lemon zest
1/4 teaspoon salt
1 egg yolk
4 cups sifted confectioners' sugar
1 tablespoon orange juice
2 teaspoons lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Line the bottoms of two 8 or 9 inch round cake pans with parchment paper.

Sift together the flour, baking soda, salt, and white sugar.

Beat shortening until light and fluffy. Mix in dry ingredients. Add 3/4 cup of buttermilk and mix until all flour is dampened. Then beat with electric mixer. Add egg whites, melted chocolate, and remaining buttermilk, beat well and pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes. When cake is cool frost between layer and over top and sides with Golden Orange Frosting. Mark outlines of Halloween cats and bats by lightly pressing paper cut-outs into frosting, then removing paper. Melt 1 square unsweetened chocolate with 1 tsp. butter. Using a brush, fill in the outlines with the chocolate mixture.

To Make Golden Orange Frosting: Cream together butter, orange rind, lemon rind, and salt. Add egg yolk and mix well. Add confectioners sugar, alternately with orange juice and lemon juice, beating well after each addition. Makes 2 cups frosting, or enough to cover tops and sides of two 9 inch layers.

Chocolate Pound Cake II

Ingredients

1 cup butter
1/2 cup shortening
3 cups white sugar
5 egg whites
5 egg yolks
4 tablespoons unsweetened
cocoa powder
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup milk
2 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

Sift together flour, cocoa and salt. Set aside.

Cream margarine and shortening. Gradually add sugar while beating. Add egg yolks one at a time and beat well after each addition.

Add flour mixture alternately with milk. Add vanilla.

In a separate bowl, beat egg whites until stiff. Fold into cake batter.

Pour into a greased and floured tube pan. Sprinkle nuts on top.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes. Do not over bake.

Carrot Cake VIII

Ingredients

1 pound carrots
2 cups white sugar
1 (8 ounce) can crushed pineapple with juice
3/4 cup vegetable oil
1/2 cup unsweetened applesauce
4 eggs
1 tablespoon vanilla extract
1/2 cup flaked coconut
1/2 cup chopped walnuts
1/2 cup raisins
1 1/2 tablespoons pumpkin pie spice
2 teaspoons baking soda
1 teaspoon salt
3 cups all-purpose flour

1 (8 ounce) package cream cheese
3 tablespoons unsalted butter, softened
1 1/2 cups confectioners' sugar
1 1/2 teaspoons orange zest
1 tablespoon fresh orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat Bundt pan with vegetable oil spray. Flour pan and tap out excess flour.

In a medium bowl, sift together flour, salt, soda and pumpkin pie spice. Set aside. In a separate bowl, combine coconut, walnuts and raisins. Set aside.

Grate carrots (to make 3 cups). Set aside.

In a large bowl, combine sugar, pineapple with juice, oil and applesauce. Beat on high speed for 3 minutes. Beat in eggs one at a time. Add vanilla and carrots.

Add flour mixture and beat on low speed until combined. Add coconut, walnuts and raisins and combine.

Put batter into 10 inch Bundt pan. Bake at 350 degrees F (175 degrees C) for 60 to 70 minutes, or until toothpick inserted into center of cake comes out clean. Cool in pan on wire rack. Invert onto serving plate. Frost, and refrigerate one hour.

To make the frosting: In a large bowl, combine cream cheese, butter, confectioners sugar, orange zest and juice. Beat until smooth.

Mandarin Orange Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1 cup vegetable oil
1 (11 ounce) can mandarin orange segments
1 (8 ounce) container frozen whipped topping, thawed
1 (20 ounce) can crushed pineapple with juice
1 (3.5 ounce) package instant vanilla pudding mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine cake mix, eggs, oil and mandarin oranges with juice. Beat until smooth. Pour batter into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the topping: In a large bowl, beat together whipped topping, pineapple with juice and dry pudding mix until blended. Spread on cake.

Cinnamon-Raisin Coffee Cake

Ingredients

2/3 cup sugar
1/2 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup plain yogurt
1/2 cup raisins
TOPPING:
1/2 cup walnuts, chopped
1/3 cup packed brown sugar
2 teaspoons ground cinnamon

Directions

In a mixing bowl, beat sugar, oil, eggs and vanilla until smooth. Combine flour, baking soda and salt; add to the sugar mixture alternately with yogurt. Stir in raisins. Pour half of the batter into a greased 9-in. square baking pan. Combine topping ingredients; sprinkle half over batter. Top with remaining batter and topping. Cut through batter with a knife to swirl the topping. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Grace's Honey Cakes

Ingredients

1 cup butter, softened
3 1/3 cups white sugar
1/2 cup honey
1/2 cup dark corn syrup
2 eggs
1/2 cup milk
1 teaspoon vanilla extract
2 teaspoons unsweetened cocoa powder
1/8 teaspoon ground cloves
1/8 teaspoon ground allspice
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1 teaspoon salt
1 1/2 teaspoons baking powder
5 cups all-purpose flour
1 (16 ounce) container cream cheese frosting
1/2 cup pecan halves (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 9x13 inch pans.

In a large bowl, cream together the butter and sugar until smooth. Stir in the honey and corn syrup, then beat in the eggs one at a time until the batter is light and fluffy. Stir in milk and vanilla. Combine the cocoa, cloves, allspice, cinnamon, nutmeg, salt, baking powder and flour; stir into the honey mixture until fully incorporated. Batter will be thick. Divide the batter evenly between the prepared pans, and spread flat.

Bake for 20 to 25 minutes in the preheated oven. Do not over bake, or the cakes will not be chewy. Cut into squares while still warm, remove from the pan, and let cool. Frost with cream cheese frosting, and garnish each piece with a pecan half.

Sour Cream Coffee Cake II

Ingredients

1 cup white sugar
1 cup butter, softened
3 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 cup sour cream
1 cup chopped walnuts
3/4 cup white sugar
2 teaspoons ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 8x12 inch pan.

In a large bowl, cream together 1 cup of the white sugar with 1 cup butter. Add the eggs and beat well. Mix in the flour, baking soda, baking powder, and sour cream, stir until just combined.

Pour 1/2 of the batter into the prepared pan then sprinkle with 3/4 of the filling. Pour the remaining cake batter on top and sprinkle top with the remaining filling. Bake at 350 degrees F (175 degrees C) for 40 minutes.

To Make Filling: Combine chopped nuts, ground cinnamon, and 3/4 cup white sugar and mix well.

Japanese Fruit Cake III

Ingredients

1 cup butter
2 cups white sugar
4 eggs
1 cup buttermilk
1 cup chopped raisins
1 cup chopped walnuts
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 (8 ounce) can crushed pineapple with juice
2 cups flaked coconut
2 1/2 cups white sugar
2 tablespoons all-purpose flour
2 tablespoons grated lemon zest
2 lemons, juiced
1 1/2 cups water

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour 3 - 9 inch pans. Sift together the 3 cups flour, baking soda, cinnamon, allspice and nutmeg; set aside.

In a large bowl, cream together 1 cup butter and 2 cups sugar until light and fluffy. Add the eggs one at a time, beating well with each addition. Add the flour mixture alternately with the buttermilk; beat well. Fold in raisins and chopped nuts.

Pour batter into three 9 inch pans. Bake in the preheated oven for 55 to 60 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

In a large saucepan, combine water, pineapple, coconut, 2 1/2 cups sugar, 2 tablespoons flour, lemon zest and lemon juice. Bring to a boil and cook, stirring constantly, until thickened. Let cool and spread between each layer and on top of cake.

Apricot Brandy Pound Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup sour cream
1/2 cup apricot brandy
1 teaspoon vanilla extract
1/2 teaspoon orange extract
1/2 teaspoon lemon extract
1/2 teaspoon almond extract
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour a bundt pan.

In a large bowl, beat cake mix, pudding, and eggs until smooth. Mix brandy and flavorings in sour cream, and add to egg mixture. Beat at least 2 minutes with an electric mixer on medium speed. Pour batter into prepared pan

Bake for 50 to 55 minutes, or until tester inserted in the center comes out clean. Cool cake in pan on wire rack for 20 minutes. Remove from pan, and continue cooling on wire rack.

Pour Cake

Ingredients

3 cups all-purpose flour
1 cup white sugar
1 cup packed light brown sugar
2 teaspoons baking soda
7 tablespoons unsweetened
cocoa powder
1 teaspoon salt
3/4 cup vegetable oil
2 teaspoons vanilla extract
2 tablespoons distilled white
vinegar
2 cups water

Directions

Preheat oven to 350 degrees F (190 degrees C). Grease one 9 inch square baking pan.

Whisk together the flour, sugars, baking soda, cocoa and salt. Stir in the vegetable oil, vanilla and vinegar. Pour batter into the prepared pan and pour the water over the top. Draw a fork through the batter to just barely mix.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Let cool slightly and serve warm.

Cream Cake Dessert

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1/2 cup shortening
1 cup water
4 eggs
FILLING:
5 tablespoons all-purpose flour
1 cup milk
1/2 cup butter or margarine, softened
1/2 cup shortening
1 cup sugar
1 teaspoon vanilla extract
1/2 teaspoon salt
fresh raspberries

Directions

In a mixing bowl, beat cake mix, pudding mix and shortening on low speed until crumbly. Add the water and eggs; beat on medium for 2 minutes. Pour into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a wire rack to cool completely.

Meanwhile, in a saucepan, combine flour and milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool completely.

In a mixing bowl, cream the butter shortening, sugar, vanilla and salt; beat in milk mixture until sugar is dissolved, about 5 minutes. Split cake into two horizontal layers. Spread filling over the bottom layer; replace top layer. Cut into serving-size pieces. Garnish with raspberries if desired.

Victoria Sponge Cake

Ingredients

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1 cup confectioners' sugar
1 cup butter, softened
2 eggs
1/2 cup milk
1 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease an 8 inch springform pan. Sift the flour and baking powder into a medium bowl and set aside.

Cream the butter and sugar together in a medium bowl. Add the eggs, one at a time mixing thoroughly with each addition. Slowly stir the flour mixture in with the butter, sugar, and eggs. Beat in the milk and vanilla until the batter is smooth. Pour the batter into the prepared pan

Bake in the preheated oven until a toothpick inserted in the center comes out clean, about 20 minutes. Cool the cake in the pan for 10 minutes, then turn the cake out onto a wire rack to cool completely.

This cake is traditionally served unfrosted, just cut in two horizontally and filled with jam or custard and dusted with confectioners' sugar.

Italian Creme Layer Cake

Ingredients

1 cup buttermilk
1 teaspoon baking soda
2 cups white sugar
1/2 cup butter
1/2 cup vegetable oil
1/2 cup shortening
4 egg yolks
1 teaspoon vanilla extract
4 egg whites
2 cups all-purpose flour
1 (3.5 ounce) package flaked coconut
1 cup chopped pecans

1 (8 ounce) package cream cheese, softened
1/2 cup margarine, softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease three 9 inch, round cake pans. Combine soda and buttermilk, and let stand a few minutes.

In a large bowl, cream sugar, 1/2 cup butter, 1/2 cup oil and shortening. Add egg yolks one at a time, beating well after each addition. Mix buttermilk mixture alternately with flour into creamed mixture. Stir in 1 teaspoon vanilla.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Gently stir in 1 cup pecans and coconut.

Pour batter into prepared pans. Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Cream Cheese Frosting: Beat together cream cheese, 1/2 cup butter or margarine, 1 teaspoon vanilla, and confectioners' sugar. Stir in 1 cup chopped pecans. Frost and fill cooled cake with cream cheese frosting.

Mississippi Mud Cake III

Ingredients

1 3/4 cups strong brewed coffee
1/4 cup dark rum
5 (1 ounce) squares unsweetened chocolate
1 cup butter
2 eggs
2 cups white sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/8 teaspoon salt

Directions

Place coffee and rum in a saucepan and heat to simmer. Add the chocolate and the butter or margarine. Cook, stirring, occasionally, until both are melted. Remove from the heat.

In a large bowl, beat the eggs. Gradually beat in the sugar until the mixture is thick. Beat in the vanilla and the chocolate mixture. In another bowl, stir together the flour, baking soda, and salt. Beat into the chocolate mixture.

Turn the batter into a greased and floured tube pan. Bake in a preheated 275 degrees F (135 degrees C) oven for 1 1/2 hours, or until the cake tests done with a toothpick. Transfer to a rack to cool. Makes 16 servings.

Mom's Pineapple-Carrot Cake

Ingredients

1 (8 ounce) can crushed pineapple with juice
3 cups all-purpose flour
2 3/4 cups white sugar
1 tablespoon baking soda
2 1/2 teaspoons ground cinnamon
1 teaspoon salt
1 1/2 cups vegetable oil
4 eggs, beaten
1 tablespoon vanilla extract
1 1/2 cups shredded carrots
1 1/4 cups flaked coconut
1 cup chopped walnuts
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Drain pineapple and reserve the juice, set aside.

In a large bowl, mix flour, sugar, baking soda, cinnamon and salt. Make a well in the center of flour mixture and add oil, eggs and vanilla. Beat until combined. Fold in carrots, coconut, walnuts and pineapple.

Pour into a 10 inch Bundt pan. Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until cake pulls away from pan. Cool in pan 15 minutes, then turn out onto a wire rack and cool completely.

In a medium bowl, combine confectioners sugar and 2 tablespoons pineapple juice. Beat until smooth, then drizzle over cake.

Lemon Layer Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 1/4 cups white sugar
5 tablespoons cornstarch
3 egg yolks
2 tablespoons grated lemon zest
3 lemons, juiced
2 cups boiling water
3 tablespoons butter

Directions

Prepare and bake cake mix according to package directions for three 8 inch round pans. Cool cakes completely, then split each in half to make 6 layers.

For the Lemon Custard: In a large saucepan or double boiler combine sugar and cornstarch. Mix well, then stir in egg yolks, lemon zest and lemon juice. slowly whisk in the boiling water. Cook over medium heat, stirring constantly, until mixture is thickened. Remove from heat and stir in butter. Set aside to cool.

Place the bottom layer of cake on a serving plate. Spread with approximately 1/5 of the lemon custard. Repeat layers. Frost top and sides with Seven Minute Frosting (see footnote for link to recipe).

Burnt Sugar Cake II

Ingredients

1 3/4 cups white sugar
1/3 cup hot water
3 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter
3 eggs
1 teaspoon vanilla extract
2/3 cup milk

Directions

Prepare burnt sugar by placing 1/2 white sugar into a heavy skillet over medium high heat, stirring constantly with a wooden spoon as sugar melts. When it becomes very dark brown, remove from heat, add hot water very slowly and stir until dissolved. Set aside to cool.

Preheat oven to 350 degrees F (175 degrees F). Line two 9 inch round baking pans with parchment paper.

Sift the flour, baking powder and salt together three times.

Cream the butter or margarine with the remaining 1 1/4 cups white sugar until light and fluffy. Add the eggs 1 at a time, beating thoroughly after each. Stir in the vanilla and the burnt sugar syrup mixture.

Add the dry ingredients and milk alternately to the creamed mixture. Beat until smooth. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

Light Holiday Tea Cakes

Ingredients

3 egg whites
1 cup unsweetened applesauce
1/4 cup fat-free half-and-half
1 teaspoon vanilla
1 cup Splenda No Calorie Sweetener
1/2 cup whole wheat flour
1/2 cup all-purpose flour
1 teaspoon baking soda
1 tablespoon pumpkin pie spice
1 teaspoon cinnamon
1/2 cup chopped dried pineapple
1/2 cup dried cranberries, preferably orange flavored
1/2 cup chopped almonds or walnuts

Directions

Preheat oven to 350 degrees. In a large bowl, beat egg whites until stiff. Fold in applesauce, half-and-half and vanilla. In a separate bowl, combine Splenda, flour, baking soda, spices. Fold dry ingredients into wet mixture. Fold in pineapple, cranberries and nuts. Spoon batter into non-stick mini-muffin pans greased with cooking spray. Bake 12-15 minutes. Remove, cool. Dust with confectioner's sugar if desired.

Chocolate Chip Coffee Cake

Ingredients

1 cup butter or margarine,
softened
1 1/4 cups sugar
2 eggs
1 1/4 cups sour cream
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground nutmeg
1/2 teaspoon baking soda
FILLING:
3/4 cup chopped pecans
3/4 cup miniature semisweet
chocolate chips
1/3 cup sugar
1/3 cup packed brown sugar
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add sour cream and vanilla; mix well. Combine the flour, baking powder, nutmeg and baking soda; add to creamed mixture just until combined (batter will be stiff). Place half of the batter in a greased 13-in. x 9-in. x 2-in. baking pan.

Combine the filling/topping ingredients. Sprinkle half over batter. Spread remaining batter over top. Sprinkle with remaining filling/topping. Bake at 325 degrees F for 40-45 minutes or until golden brown. Cool on wire rack.

Hot Milk Sponge Cake II

Ingredients

1/2 cup milk
1 tablespoon unsalted butter
1 cup sifted cake flour
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
3/4 cup super fine sugar
1 teaspoon vanilla extract

Directions

Position rack in the lower third of the oven and preheat to 350 degrees F (175 degrees C). Butter a 9-inch round layer pan and line with a parchment circle.

In a small saucepan, heat the milk and butter to almost boiling. Set aside.

Sift together the flour, baking powder, and salt in a triple sifter. Set aside.

Beat the eggs on medium-high speed in an electric mixer fitted with beaters or a whip attachment for about 2 minutes. Gradually add the sugar, 1 tablespoon at a time, taking about 4-5 minutes to blend it in well. Scrape the sides of the bowl occasionally. The mixture will thicken and turn light yellow in color.

Reduce mixer speed to medium. Add the vanilla, then pour in the hot milk IN A STEADY STREAM, taking about 10 seconds. Immediately add the dry ingredients all at once, and beat just until blended, scraping the sides of the bowl as necessary. Increase mixer speed to medium-high and beat 10 seconds. The batter will be very thin. Remove the bowl from the mixer and quickly pour the batter into the prepared pan.

Bake 30-35 minutes, or until the cake begins to come away from the sides of pan and is golden brown and springy to the touch.

Set on a cake rack to cool for about 10 minutes. Run a thin knife around the sides of the pan to loosen. Invert pan onto the rack sprayed with nonstick coating and peel off the parchment paper. Invert again to finish cooling right-side up. Store the plain sponge layer under a glass dome or covered with aluminum foil at room temperature for up to 3 days. For longer storage, freeze.

Eggless, Milkless, Butterless Cake III

Ingredients

1 cup white sugar
2 tablespoons shortening
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon salt
1 (10.75 ounce) can condensed tomato soup
1 cup raisins
1 1/2 cups boiling water
1 teaspoon baking soda
2 cups all-purpose flour
1 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an 8 inch square pan.

In a large bowl, combine sugar, shortening, spices, salt, soup, and raisins. Stir in boiling water. Cool.

Sift the flour, baking powder, and baking soda together. Add to the cooled raisin mixture, and stir until just combined. Pour batter into prepared pan.

Bake for 20 to 25 minutes. Serve warm.

Rhubarb Cake I

Ingredients

1/2 cup butter
1 1/2 cups white sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
2 cups rhubarb, chopped
1 tablespoon all-purpose flour
1/4 cup butter
2 teaspoons ground cinnamon
1 cup packed brown sugar

Directions

In a large bowl, cream together butter or margarine and sugar. Beat in egg and vanilla.

In another bowl, sift together 2 cups flour, soda, and salt. Add sifted ingredients alternately with buttermilk to creamed mixture.

Toss rhubarb with 1 tablespoon flour, and stir into batter. Spoon batter into buttered 9 x 13 inch pan, and smooth the surface.

Blend together 1/4 cup butter or margarine, cinnamon, and brown sugar; sprinkle evenly over batter.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Irish Potato Cake

Ingredients

2/3 cup shortening
2 cups white sugar
2 eggs
3/4 cup milk
2 cups all-purpose flour
2 teaspoons baking powder
1/8 teaspoon salt
2 teaspoons ground cinnamon
2 teaspoons ground cloves
2 teaspoons ground nutmeg
2 cups mashed cooked potatoes
1 cup chopped walnuts
1 cup raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder, salt, cinnamon, cloves and nutmeg. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time. Add the flour mixture alternately with the potatoes and milk. Stir in nuts and raisins.

Pour into a 10 inch Bundt pan. Bake in the preheated oven for 90 to 120 minutes, or until a toothpick inserted into the cake comes out clean.

Flourless Chocolate Cake I

Ingredients

1/2 cup water
1/4 teaspoon salt
3/4 cup white sugar
18 (1 ounce) squares bittersweet chocolate
1 cup unsalted butter
6 eggs

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease one 10 inch round cake pan and set aside.

In a small saucepan over medium heat combine the water, salt and sugar. Stir until completely dissolved and set aside.

Either in the top half of a double boiler or in a microwave oven melt the bittersweet chocolate. Pour the chocolate into the bowl of an electric mixer.

Cut the butter into pieces and beat the butter into the chocolate, 1 piece at a time. Beat in the hot sugar-water. Slowly beat in the eggs, one at a time.

Pour the batter into the prepared pan. Have a pan larger than the cake pan ready, put the cake pan in the larger pan and fill the pan with boiling water halfway up the sides of the cake pan.

Bake cake in the water bath at 300 degrees F (150 degrees C) for 45 minutes. The center will still look wet. Chill cake overnight in the pan. To unmold, dip the bottom of the cake pan in hot water for 10 seconds and invert onto a serving plate.

Chocolate Orange Marble Cake

Ingredients

1 cup butter
1 1/4 cups white sugar
3 eggs
2 teaspoons vanilla extract
1 cup plain yogurt
1 3/4 cups all-purpose flour
3/4 teaspoon baking soda
3/4 teaspoon baking powder
1/4 teaspoon salt
2 tablespoons grated orange zest
2 (1 ounce) squares unsweetened chocolate, melted
2 tablespoons orange liqueur
2 tablespoons orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

In a large bowl, cream the butter with 1 cup of the white sugar. Beat in the eggs, then the vanilla and the yogurt.

In another bowl, stir together the flour, baking soda, baking powder, and salt. Beat the flour mixture into the creamed ingredients. Turn half of the batter into another bowl. Add the orange rind to one bowl and the melted chocolate to the other. Alternately spoon the orange and chocolate batters into a greased and floured tube pan. Swirl through the two batters with a knife to create a marbled effect.

Bake at 350 degrees F (175 degrees C) for 50 minutes. As soon as the done cake is removed from the oven, stir together the remaining 1/4 cup sugar, the orange juice, and the orange liqueur and pour over the still hot cake. Let the cake finish cooling on a rack before serving. Makes about 10 to 12 servings.

Southern Comfort Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs
1/2 cup milk
1/2 cup vegetable oil
1/2 cup Southern Comfort liqueur
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray one 9 inch bundt pan with non-stick cooking spray.

Combine the cake mix, instant vanilla pudding, eggs, milk, oil, Southern Comfort and chopped walnuts. Beat for 2 minutes. Then pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour to 1 hour and 10 minutes or until a toothpick inserted in the cake comes out clean. Let cake cool in pan for 10 minutes then invert onto a cake dish and enjoy.

Lemon Cake Roll

Ingredients

3 eggs
1 cup sugar
3 tablespoons cold water
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
FILLING:
1 cup sugar
3 tablespoons all-purpose flour
1 egg, lightly beaten
3/4 cup water
1/4 cup lemon juice

Directions

In a mixing bowl, beat eggs and sugar until thick and smooth. Add water. Combine flour, baking powder and salt; stir into egg mixture just until moistened. Line a greased 15-in. x 10-in. x 1-in. baking pan with waxed paper; grease the paper. Spread batter evenly in pan. Bake at 375 degrees F for 12-14 minutes or until cake springs back when lightly touched in center. Cool cake in pan on a wire rack for 5 minutes. Turn cake out onto a kitchen towel. Dust with confectioners' sugar. Gently peel off the waxed paper. Beginning with short side, roll up cake, jelly-roll style. Cool completely on a wire rack.

For filling, in a saucepan, combine sugar, flour, egg, water and lemon juice. Cook and stir over medium heat until mixture comes to a boil. Cook and stir 1 minute longer until thickened. Remove from the heat; cool to room temperature. Unroll cake; spread cooled filling to within 1 in. of edges. Roll up again. Cover and chill for 1-2 hours before serving. Store in the refrigerator.

Cherry Pound Cake

Ingredients

2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup butter
1 (8 ounce) package cream cheese
1 1/2 cups white sugar
4 eggs
1 teaspoon vanilla extract
1 teaspoon almond extract
1 cup maraschino cherries, drained and halved
1/4 cup all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 8 inch tube pan. Mix together the flour, baking powder, and salt; set aside.

In a large bowl, cream together the butter, cream cheese, and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and almond extract. Beat in the flour mixture, mixing just until incorporated. Dredge cherries in 1/4 cup flour, then fold into batter. Spread into prepared pan.

Bake in the preheated oven for 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Molasses Cake

Ingredients

1/2 cup shortening
1/2 cup packed brown sugar
1 cup molasses
2 eggs
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 teaspoon ground ginger
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 cup hot, brewed coffee

Directions

Sift together salt, cinnamon, cloves, ginger, flour, and baking soda.

Cream shortening and sugar gradually, then add molasses and eggs. Mix in sifted ingredients. Stir in hot coffee; batter will be thin.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool.

Cake Mix Cookies VIII

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1/2 cup butter, softened
2 eggs
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, stir together the cake mix, butter and eggs until smooth and well blended. Mix in the chocolate chips. Drop by spoonfuls onto ungreased baking sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Rhubarb Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
4 cups rhubarb, chopped
1 (3 ounce) package raspberry flavored gelatin mix
3/4 cup white sugar
1/2 cup butter
1 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Line the bottom of one ungreased 9x13 inch baking pan with the diced rhubarb. Sprinkle the white sugar over the top. Then sprinkle the raspberry gelatin over the top of the sugar. Next sprinkle the cake mix over the top of the gelatin.

Melt the butter or margarine and pour it over the top of the cake mix. Pour the water over the top of the cake.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

If you are using frozen rhubarb reduce the amount of water used to 1/2 cup.

Best Chocolate Pound Cake

Ingredients

1/2 cup shortening
1 cup butter, softened
3 cups white sugar
5 egg yolks
5 egg whites
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1/2 teaspoon ground cinnamon
1 1/4 cups milk
1 teaspoon vanilla extract
1/2 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

Cream shortening and butter until light and fluffy, gradually adding sugar. Beat well at medium speed of an electric mixer. Add egg yolks, one at a time, beating after each addition.

Sift flour, baking powder, salt, cocoa and cinnamon together. Add to creamed mixture alternately with milk, beginning and ending with flour mixture. Mix just until blended after each addition. Stir in vanilla and almond extracts.

In a clean bowl, beat egg whites until stiff peaks form. Fold carefully into cake batter, mixing only until no streaks remain. Pour batter into a greased and floured 10 inch tube pan.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes, or until a toothpick inserted in center comes out clean. Cool in pan 10 minutes, remove from pan, and let cool completely on a wire rack.

Cherry Nut Cake III

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup vegetable oil
4 eggs
1 cup milk
1 teaspoon vanilla extract
1 cup chopped walnuts
1 (4 ounce) jar maraschino
cherries, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix together the flour, sugar, baking powder and baking soda. Make a well in the center and pour in the oil, eggs, milk and vanilla. Mix well, then stir in nuts and cherries. Pour into prepared pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Old Fashioned Kentucky Nut Cake

Ingredients

2/3 cup shortening
2/3 cup white sugar
3 eggs
2 2/3 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking powder
1 cup milk
1 teaspoon vanilla extract
1 1/3 cups chopped walnuts

Directions

Sift together flour, salt, and baking powder.

In a large bowl, cream shortening and sugar until fluffy. Beat in eggs one at a time. Combine milk and vanilla, and add alternately with flour mixture to egg mixture. Fold in nuts. Pour into a greased and floured 9 x 13 inch cake pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Cool on a wire rack.

Sugarless Banana Walnut Cake

Ingredients

2/3 cup mashed bananas
1/2 cup butter or margarine,
softened
3 eggs
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
3/4 cup water
1 cup chopped walnuts

Directions

In mixing bowl, beat bananas and butter until creamy. Add eggs and beat well. Combine flour, baking powder, baking soda and cinnamon; add to banana mixture alternately with water, beating well after each addition. Stir in nuts. Spoon into a greased 9-in. square baking pan. Bake at 350 degrees F for 30 minutes or until cake tests done. Cool.

BREAKSTONE'S Fruit-Filled Coffee Cake

Ingredients

1 package (2-layer size) white cake mix
1 teaspoon ground cinnamon
1 cup BREAKSTONE'S Reduced Fat Sour Cream
3 eggs
1/4 cup water
1 (21 ounce) can cherry pie filling
1/2 cup PLANTERS Sliced Almonds, toasted
1 cup powdered sugar
1 1/2 tablespoons milk

Directions

Heat oven to 350 degrees F. Beat first 5 ingredients with mixer until well blended. Pour into greased and floured 13x9-inch pan; top with spoonfuls of pie filling.

Bake 35 minutes or until toothpick inserted in center comes out clean; sprinkle with nuts. Cool 10 minutes.

Mix sugar and milk; drizzle over cake. Cool completely.

Pumpkin Dump Cake

Ingredients

1 (29 ounce) can pumpkin puree
3 eggs
1/2 cup packed brown sugar
1/2 cup white sugar
1 (12 fluid ounce) can evaporated milk
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
1/2 teaspoon salt
1 (18.25 ounce) package spice cake mix
1/2 cup coarsely chopped pecans
1/2 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

In a large bowl, combine pumpkin puree, eggs, brown sugar, white sugar and milk. Stir in cinnamon, ginger, cloves and salt. Pour into pan. Sprinkle dry cake mix evenly over the pumpkin filling. Sprinkle pecans over the cake mix. Drizzle melted butter over all.

Bake in the preheated oven for 50 to 60 minutes, or until the edges are lightly browned. Allow to cool.

Fourth of July Celebration Cake

Ingredients

Sponge Cake

6 eggs, separated
1/2 teaspoon Kosher salt
1 teaspoon cream of tartar
2/3 cup granulated sugar, divided
2 teaspoons vanilla extract
1/3 cup Stevia Extract In The Raw® Cup For Cup
1 cup finely ground slivered almonds
1/2 cup sifted cake flour
2 teaspoons cornstarch

Filling and Topping

2 (15 ounce) containers partially skimmed Ricotta cheese
1 tablespoon vanilla extract, divided
2/3 cup 1% lowfat milk
1/3 cup Stevia Extract In The Raw® Cup For Cup, divided
2 1/2 pints Blueberries, divided
1/2 pint whipping cream
Blackberries for garnish
Strawberries for garnish

Directions

Cake: Preheat oven to 350 degrees F/175 degrees C.

Line bottom of 10-inch tube pan with parchment paper. In small metal bowl, beat egg whites, cream of tartar, salt, with electric mixer at high speed until soft peaks form. Gradually add 1/3 cup sugar beating until stiff and shiny. Set aside.

In large bowl beat egg yolks and remaining sugar with electric mixer at medium speed 3-4 minutes or until thick and lemon colored. Add vanilla, Stevia Extract In The Raw, beat 1 minute until blended. Combine ground almonds, cake flour and cornstarch in a bowl and blend well. Gently stir in cake flour and cornstarch mixture to egg yolk mixture. Add egg white mixture, stir gently until well blended. Pour batter into the ungreased 10-inch tube pan.

Bake 35-40 minutes or until golden brown. Invert cake pan onto wire rack for about 30 minutes or until cake is cool. Loosen cake from pan. When cooled wrap in foil while preparing filling and whipping cream for topping.

Filling and Topping: In medium bowl combine Ricotta cheese, milk, 1/4 cup Stevia Extract In The Raw and 2 teaspoons vanilla. Fold 2 pints of blueberries. Divide the cake into 3 equal layers. Divide the blueberry Ricotta filling evenly between two of the layers. In separate bowl combine whipping cream remaining Stevia Extract In The Raw and vanilla. Using electric mixer at high speed whip cream mixture until stiff peaks form. Spread a thin layer of whip cream on top layer of cake. Pipe whip cream around edge using a pastry bag. Trim cake with blueberries, blackberries and strawberries. Serve immediately.

Peppermint Chiffon Cake

Ingredients

2 1/2 cups cake flour
1 1/2 cups white sugar
3 teaspoons baking powder
1 teaspoon salt
1/2 cup vegetable oil
7 eggs
1/2 cup water
1/2 teaspoon cream of tartar
1 1/2 teaspoons peppermint extract
1/2 teaspoon vanilla extract
15 drops red food coloring

Directions

Preheat oven to 325 degrees F (165 degrees C).

Separate the eggs.

Sift the cake flour, sugar, baking powder and salt into a large bowl. Make a well in the center and add the oil, egg yolks, water, peppermint extract and vanilla extract. Beat with mixer on low for 1 minute.

Beat egg whites with cream of tartar until stiff peaks form. Gently fold the whites into the yolk mixture. Pour 1/3 of the batter into a separate bowl and tint with the food coloring.

Alternate large spoonfuls of red and plain batter into an ungreased tube or bundt pan. Run a knife or spatula through the batter to make a swirled effect.

Bake at 325 degrees F (165 degrees C) for 55 minutes. Increase heat to 350 degrees F (175 degrees C) and bake for an additional 15 minutes or until done. Let cake cool in pan on rack. Once cool remove from pan and frost, if desired.

Mother's Applesauce Cake

Ingredients

3 1/2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground cloves
3 teaspoons baking soda
1/2 cup butter
2 cups packed brown sugar
2 eggs, beaten
3 cups unsweetened applesauce
1/2 cup raisins
1/2 cup dates, pitted and
chopped
1 cup chopped walnuts
1/2 cup butter
1 cup packed brown sugar
1/4 cup milk
1 teaspoon vanilla extract
2 cups sifted confectioners' sugar

Directions

Whisk together flour, salt, cinnamon, cloves, and soda. Set aside.

Cream together 1/2 cup butter or margarine and 2 cups brown sugar, beating until light and fluffy. Mix in eggs. Add flour mixture into creamed mixture alternately with applesauce, beginning and ending with flour mixture. Stir in the raisins, dates, and walnuts. Pour into greased and floured tube pan.

Bake at 300 degrees F (150 degrees C) for 1 1/2 hours, or until done. Cool.

To make icing, melt 1/2 cup butter or margarine in a small saucepan over low heat, and stir in 1 cup brown sugar. Boil for 2 minutes. Stir in milk, and continue to stir until the mixture returns to a boil. Remove from heat, and cool for 5 minutes. Beat in vanilla and confectioners' sugar. Frost cooled cake.

Berry Good Coffee Cake

Ingredients

1 cup all-purpose flour
1/3 cup white sugar
1/2 teaspoon baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
1 egg
1/2 cup reduced-fat plain yogurt
2 tablespoons butter, melted
1 teaspoon vanilla extract
3 tablespoons brown sugar
1 cup fresh or frozen raspberries
1 tablespoon slivered almonds

Glaze

1/4 cup confectioners' sugar
1 teaspoon fat free milk
1/4 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly coat an 8 inch round cake pan with nonstick cooking spray.

Sift together the flour, sugar, baking powder, baking soda, and salt in a large bowl. In a separate bowl, whisk together the egg, yogurt, butter, and 1 teaspoon vanilla extract. Stir the egg mixture into the flour until well moistened. Toss the raspberries with the brown sugar in a small bowl.

Pour 2/3 of the batter into the cake pan and sprinkle with the raspberries and almonds. Spoon the remaining batter over the raspberries.

Bake in preheated oven until cake springs back when lightly touched, 35 to 40 minutes. Set aside to cool.

To make the glaze, stir together the sugar, milk, and 1/4 teaspoon of vanilla extract until smooth. Drizzle glaze over the cooled coffee cake. Serve at room temperature.

Apple Cream Coffee Cake

Ingredients

1/2 cup chopped walnuts
2 teaspoons ground cinnamon
1 1/2 cups sugar, divided
1/2 cup butter or margarine,
softened
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 medium apple - peeled, cored
and thinly sliced

Directions

Combine nuts, cinnamon and 1/2 cup sugar; set aside. In a large mixing bowl, cream butter; gradually add remaining sugar, beating until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in vanilla. Combine dry ingredients; add to creamed mixture alternately with sour cream, beating well after each addition. Spread half of the batter in a well greased 10-in. tube pan with a removable bottom. Top with apple slices; sprinkle with half of the nut mixture. Top with remaining batter, then with remaining nut mixture. Bake at 375 degrees F for 40 minutes or until cake tests done. Remove from oven; let stand 30 minutes. Loosen sides of cake; lift cake with removable bottom from pan. Cool. Before serving, carefully lift cake from pan.

Brownstone Front Chocolate Cake

Ingredients

5 eggs
2 1/4 cups white sugar
1 cup shortening
2 teaspoons baking soda
2 1/2 cups cake flour
1 cup buttermilk
4 teaspoons unsweetened cocoa powder
1 teaspoon vanilla extract
1 pinch salt
2 cups white sugar
1 cup heavy whipping cream
1/2 cup butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour three 9 inch round cake pans.

Separate the eggs. Set the egg yolks aside and beat the egg whites until stiff peaks form.

Cream 2 1/4 cups sugar, vanilla, and shortening. Add the egg yolks and beat till smooth.

Sift together the cocoa, cake flour, baking soda, and salt. Then add dry ingredients alternately with buttermilk to creamy mixture. Lastly, fold in beaten egg whites.

Pour into 3 greased and floured cake pans. Bake 20-25 minutes in 325 degree F (165 degrees C) oven, or until done.

To Make Icing: Cook 2 cups white sugar, 1 cup cream and 1/2 cup butter or margarine over low flame until mixture forms a soft ball in water. Remove from heat, beat about 5 or 6 strokes to make mixture smooth. Cool, spread between and on layers while lukewarm. This hardens when cold.

Russian Tea Cakes III

Ingredients

1 cup butter
1/2 cup confectioners' sugar
2 1/4 cups all-purpose flour
3/4 cup chopped walnuts
1/4 teaspoon salt
1 teaspoon vanilla extract
1/3 cup confectioners' sugar for decoration

Directions

Combine all ingredients, mix well.

Refrigerate dough until chilled.

Roll dough into 1 inch balls and bake for 15 minutes in a preheated 350 degree F (175 degrees C) oven.

Once baked, roll while still hot in confectioners' sugar until coated. Let cool. Lightly dust with more confectioners' sugar.

A Plus Carrot Cake

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon allspice
4 eggs
2 cups white sugar
2 teaspoons vanilla extract
1 1/4 cups vegetable oil
2 cups grated carrots
1 (20 ounce) can crushed
pineapple, drained
1/2 cup sweetened flaked coconut
1 cup chopped walnuts
1 cup raisins

Directions

Preheat the oven to 350 degrees F (175 degrees C). Coat a 10x15x2 inch baking dish or 10 inch Bundt pan with cooking spray.

In a medium bowl, stir together the flour, baking powder, baking soda, salt, cinnamon and nutmeg. Set aside. In a separate larger bowl, mix together the eggs, sugar and vanilla by hand. Stir in the oil; the mixture should resemble pudding. Gradually stir in the dry ingredients, then fold in the carrots, pineapple coconut, walnuts and raisins. Pour the batter into the prepared pan, and spread evenly.

Bake for 55 to 60 minutes in the preheated oven, or until a small knife inserted into the cake comes out clean.

Pinto Bean Cake

Ingredients

1 cup white sugar
1/4 cup butter
1 egg
2 cups cooked pinto beans,
mashed
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1 cup golden raisins
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/2 teaspoon ground allspice
1/2 cup chopped pecans
2 cups diced apple without peel

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 9 or 10 inch tube pan.

Cream butter or margarine and sugar together. Add the beaten egg and mix well. Stir in the mashed cooked beans and the vanilla.

Sift the flour, baking soda, salt, ground cinnamon, ground cloves, and ground allspice together. Add the chopped pecans, golden raisins, and the diced apples to the flour mixture. Stir to coat. Pour flour mixture into the creamed mixture and stir until just combined. Pour batter into the prepared pan.

Bake at 375 degrees F (190 degrees C) for 45 minutes. Dribble with a simple confectioner's sugar icing and garnish with candied cherries and pecan halves, if desired.

Sour Cream Coffee Cake III

Ingredients

1 cup butter
2 cups white sugar
2 eggs
1 cup sour cream
1/2 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1/3 cup all-purpose flour
1/2 cup packed brown sugar
2 tablespoons melted butter
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together 1 cup butter and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream and vanilla. Mix in 2 cups flour, baking powder, and salt. Spread 1/2 of batter in the prepared pan.

Prepare the filling: In a medium bowl mix 1/3 cup flour, brown sugar, 2 tablespoons melted butter, and cinnamon. Sprinkle cake batter with 1/2 the filling. Spread second half of batter over the filling, and top with remaining filling.

Bake 35 to 40 minutes in the preheated oven, or until a toothpick inserted near the center comes out clean.

Easter Basket Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (16 ounce) can white frosting
2 drops green food coloring
1/2 teaspoon water
2 cups flaked coconut
1 (14 ounce) package candy-coated chocolate pieces

Directions

Prepare the cake mix and bake the cake in two 8 inch rounds according to package directions. Cool completely.

Cut a circle out of the center of one of the layers, leaving a ring that measures 1 1/2 inches from the outer to the inner edge. Place the uncut layer on a serving platter and frost the top. Place the ring layer on top of the frosted layer, and frost the sides and top of the basket. Decorate the sides and top by pressing candy pieces into the frosting.

To tint the coconut, combine water and green food coloring in a medium bowl. Stir in coconut with a fork until evenly tinted. Place green coconut grass in center of cake basket.

To make a handle, cut a piece of aluminum foil 8x16 inches. Fold in half lengthwise 4 times. Wrap with ribbon, securing the ends with tape. Insert ends of the handle into the cake top. Fill basket with Easter candy and goodies, if desired.

Easy Rum Cake

Ingredients

1 cup chopped walnuts
1 (18.25 ounce) package yellow cake mix
1/2 cup dark rum
4 eggs
1/2 cup water
1/2 cup vegetable oil
1 (3.5 ounce) package instant vanilla pudding mix

Glaze

1/2 cup butter
1/8 cup water
1/2 cup white sugar
1/4 cup rum

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube or Bundt pan. Sprinkle nuts over the bottom of the pan.

Mix together the cake mix, 1/2 cup dark rum, eggs, 1/2 cup water, oil, and vanilla pudding mix. Pour batter over the nuts in the pan.

Bake for 1 hour. Cool, and invert cake on a serving plate. Prick the top of the cake.

To Make The Glaze: Melt the butter in a saucepan. Stir in 1/8 cup water and the 1/2 cup sugar. Boil for 5 minutes, stirring constantly. Remove glaze from heat, and stir in 1/4 cup rum. Drizzle and smooth evenly over the top and sides.

Easy Chocolate Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix

1/4 cup butter
2 cups white sugar
6 tablespoons unsweetened
cocoa powder
1 cup heavy whipping cream
1 tablespoon vanilla extract
1/4 cup chopped walnuts

Directions

Bake a box chocolate cake as directed. While hot from the oven, poke holes over entire cake with a fork. While the cake is cooking prepare the fudge sauce.

For the fudge sauce: In a saucepan, combine butter, sugar, cocoa and cream. Stir over medium heat until a full boil starts. Cook at a full boil for 2 minutes. Stir in vanilla. Pour while hot over warm cake. Sprinkle with chopped walnuts. Serve alone or with ice-cream.

Snowball Cake

Ingredients

2 tablespoons unflavored gelatin
1/4 cup cold water
1 cup boiling water
1 cup sugar
1 tablespoon lemon juice
1 (20 ounce) can crushed pineapple, drained
1 (16 ounce) package frozen whipped topping, thawed, divided
1 (9 inch) prepared angel food cake, cut into cubes
1 1/2 cups flaked coconut

Directions

In a bowl, sprinkle gelatin over cold water; let stand for 1 minute. Add boiling water; stir until gelatin is dissolved. Stir in sugar and lemon juice until sugar is dissolved. Add pineapple. Refrigerate until partially thickened, about 20 minutes. Fold in 4 cups whipped topping.

Line a 3-qt. round bowl with plastic wrap. Spoon about 2 cups pineapple mixture into bowl. Layer with half of the cake cubes and half of the remaining pineapple mixture. Repeat layers. Refrigerate for at least 4 hours.

Unmold onto a serving plate. Spread remaining whipped topping over cake. Sprinkle with coconut.

Gumdrop Cake

Ingredients

1 cup butter
2 cups white sugar
3 eggs
1 cup warm water (110 degrees F/45 degrees C)
3 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons salt
1 teaspoon lemon extract
1 teaspoon vanilla extract
1 cup gumdrops, chopped
1 cup raisins
1/4 cup all-purpose flour for coating

Directions

Preheat oven to 350 degrees (175 degrees C). Grease and flour 10 inch tube pan. Set aside.

In a large mixing bowl, cream butter and sugar until light and fluffy. Beat in the eggs, one at a time.

In a separate bowl, sift dry ingredients together and fold into creamed mixture alternately with water. Coat raisins and gumdrops with flour. Stir flavorings, gumdrops and raisins into creamed mixture.

Mix well and pour into prepared pan. Bake for 1 1/2 hours.

Ice Box Cake I

Ingredients

1 (14 ounce) can sweetened condensed milk
2 (12 fluid ounce) cans evaporated milk
1 (16 ounce) can fruit cocktail
2 eggs
1 (12 ounce) package pound cake
1 teaspoon lemon extract

Directions

Drain fruit cocktail, and set fruit aside. Combine juice from fruit cocktail, milks, and eggs in a small saucepan. Cook and stir over medium low heat until thick, but not separated. Add lemon flavoring.

Dice pound cake. Layer cake, custard, and fruit in a 9 x 12 casserole dish or a trifle dish. Refrigerate overnight. Serve cold.

Banana Pudding Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant banana pudding mix
4 eggs
1 cup water
1/4 cup vegetable oil
3/4 cup mashed bananas

2 cups confectioners' sugar
2 tablespoons milk
1 dash vanilla extract
1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in eggs, water, oil and mashed banana. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in a preheated oven for 50 to 55 minutes, or until cake tests done. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make glaze: In a small bowl, combine confectioners' sugar, milk and vanilla. Whisk until smooth and of a drizzling consistency. When cake is cooled, drizzle icing over cake with a zigzag motion. Sprinkle chopped nuts over wet icing if desired.

Confetti Cream Cake

Ingredients

5 eggs
1 teaspoon vanilla extract
1 cup sugar
1 cup all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
FILLING:
1 (8 ounce) package cream cheese, softened
1 cup sugar, divided
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1 cup sour cream
1/2 cup finely chopped walnuts
1/2 cup flaked coconut
1/3 cup chopped maraschino cherries
2 (1.55 ounce) bars milk chocolate candy bar, shaved or finely chopped
1 1/2 cups whipping cream

Directions

In a mixing bowl, beat eggs and vanilla on high until foamy. Add sugar; beat until thick and lemon-colored. Combine flour, baking powder and salt; fold into egg mixture, a third at a time. Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 25-30 minutes or until cake springs back when lightly touched. Cool for 5 minutes; remove from pans to wire racks to cool completely. In a mixing bowl, beat cream cheese, 2/3 cup sugar, vanilla and cinnamon until smooth. Stir in sour cream, nuts, coconut and cherries. Fold in chocolate. Beat cream and remaining sugar; set half aside. Fold remaining whipped cream into the cream cheese mixture. Split each cake into two horizontal layers; spread a fourth of the cream cheese mixture on one layer. Repeat layers. Frost sides with reserved whipped cream. Refrigerate until serving.

Fluffy Cake Doughnuts

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
2 teaspoons baking powder
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
1 teaspoon salt
3/4 cup milk
2 eggs, beaten
1 teaspoon vanilla extract
1 tablespoon shortening

1 cup confectioners' sugar
2 tablespoons hot water
1/2 teaspoon almond extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a doughnut pan.

In a large bowl, mix flour, sugar, baking powder, nutmeg, cinnamon and salt. Stir in milk, eggs, vanilla and shortening. Beat together until well blended.

Fill each doughnut cup approximately 3/4 full. Bake 8 to 10 minutes in the preheated oven, until doughnuts spring back when touched. Allow to cool slightly before removing from pan.

To make glaze, blend confectioners' sugar, hot water and almond extract in a small bowl. Dip doughnuts in the glaze when serving.

Toffee-Pecan Nutmeg Cakes

Ingredients

3 cups all-purpose flour
2 1/4 cups packed brown sugar
1/2 teaspoon salt
3/4 cup cold butter or margarine
1 1/4 cups chopped pecans,
toasted, divided (optional)
1 egg
1 1/2 cups sour cream
1 1/2 teaspoons baking soda
1 1/2 teaspoons ground nutmeg
1 1/2 teaspoons vanilla extract

Directions

In a bowl, combine flour, brown sugar and salt. Cut in butter until mixture resembles coarse crumbs. Place 3 cups of mixture in a small bowl; add 1/2 cup pecans. Press gently onto the bottom of two greased 9-in. round baking pans.

In a small mixing bowl, combine the egg, sour cream, baking soda, nutmeg and vanilla; mix well. Beat in the remaining flour mixture until well blended. Pour over the crust. Sprinkle with remaining pecans.

Bake at 350 degrees F for 33-38 minutes or until a toothpick comes out clean. Cool in pans on wire racks. Cut into wedges.

Carrot Cake II

Ingredients

6 egg whites
1 1/3 cups white sugar
1 cup applesauce
1/2 cup skim milk
1 1/2 teaspoons vanilla extract
1/4 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1 tablespoon ground cinnamon
2 teaspoons baking soda
1 cup whole wheat flour
1 cup all-purpose flour
1 (8 ounce) can crushed pineapple with juice
2 cups shredded carrots
1/2 cup chopped walnuts
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9X13 inch pan with non-fat cooking spray.

In large mixing bowl, beat egg whites. Slowly beat in sugar, then applesauce, skim milk, and vanilla. Stir in cloves, nutmeg, cinnamon, baking soda, and flour. Stir in, one ingredient at a time, pineapple (with juice), carrots, walnuts, and raisins. Pour into the prepared pan.

Bake for 35 - 40 minutes in the preheated oven. It is done when toothpick inserted in center comes out clean.

Hot Orange Coffee Cake

Ingredients

1/4 cup brown sugar
1/2 teaspoon ground cinnamon
1 tablespoon all-purpose flour
1 tablespoon melted butter

2 cups all-purpose flour
1/2 cup white sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup melted butter
2/3 cup orange juice
1 orange, zested
2 eggs, lightly beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 10 inch round cake pan.

In a small bowl, mix the brown sugar, cinnamon, 1 tablespoon flour, and 1 tablespoon melted butter.

In a large bowl, mix the 2 cups flour, white sugar, baking powder, baking soda, and salt. In a separate bowl, mix the 1/2 cup melted butter, orange juice, orange zest, and eggs. Stir the melted butter mixture into the flour mixture until well blended. Transfer to the prepared cake pan. Sprinkle with the brown sugar mixture.

Bake 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Cranberry Molasses Cake

Ingredients

2 1/4 cups all-purpose flour
3/4 cup sugar
3/4 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
2 eggs
1 cup molasses
3/4 cup water
2 1/4 cups fresh or frozen
cranberries, thawed
BUTTER SAUCE:
1 1/2 cups sugar
3/4 cup heavy whipping cream
3/4 cup butter, cubed

Directions

In a large bowl, combine the flour, sugar, salt, baking soda and baking powder. In another bowl, whisk the eggs, molasses and water; stir into dry ingredients just until moistened. Fold in cranberries. Pour into a greased 13-in.x 9-in.x 2-in.baking dish. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean.

Cool on a wire rack for 15 minutes. Meanwhile, in a saucepan, combine the sauce ingredients. Bring to a boil over medium heat, stirring constantly. Cut warm cake into squares; serve with butter sauce.

Vanilla Wafer Cake II

Ingredients

1 cup butter
6 eggs
1/2 cup milk
2 cups white sugar
1 (12 ounce) package vanilla wafers, crushed
1 (8 ounce) package flaked coconut
1 cup chopped pecans

Directions

Preheat oven to 300 degrees F (175 degrees C). Grease and flour a bundt pan.

Cream butter or margarine; add sugar, and beat until smooth. Add eggs, one at a time, beating well after each addition. Stir in crushed vanilla wafers alternately with milk. Add coconut and pecans, and mix until blended. Pour batter into prepared pan.

Bake for 1 1/2 hours. Cool.

Strawberry Cake Cookies

Ingredients

1 (18.25 ounce) package
strawberry cake mix
2 eggs, beaten
1/2 cup chopped fresh
strawberries
1 cup whipped cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a medium bowl, mix together the cake mix, eggs and strawberries until well blended. Fold in the whipped cream until well blended. Drop by rounded spoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Orange Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package instant lemon pudding mix
3/4 cup orange juice
1/2 cup vegetable oil
4 eggs
1 teaspoon lemon extract
1/3 cup orange juice
2/3 cup white sugar
1/4 cup butter

Directions

Grease a 10 inch Bundt pan. Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in 3/4 cup orange juice, oil, eggs and lemon extract. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in preheated oven for 50 to 60 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

In a saucepan over medium heat, cook 1/3 cup orange juice, sugar and butter for two minutes. Drizzle over cake.

Applesauce Cake

Ingredients

1 cup all-purpose flour
3/4 cup sugar
1/4 cup cornstarch
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 cup unsweetened applesauce
1/4 cup water
1/4 cup fat-free plain yogurt
2 egg whites, beaten
1/2 teaspoon almond extract
1/4 cup raisins
DRIZZLE:
1/4 cup confectioners' sugar
1 teaspoon water

Directions

In a large bowl, combine the first eight ingredients. Combine the applesauce, water, yogurt, egg whites and almond extract. stir into the dry ingredients just until moistened. Fold in raisins.

Pour into a greased 8-in. square baking dish. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For drizzle, in a bowl, whisk confectioners' sugar and water until smooth. Drizzle over cake.

Burnt Brown Sugar Cake Sauce

Ingredients

2 tablespoons butter
1/2 cup brown sugar
1 cup hot water

Directions

Melt the butter in a saucepan over medium heat. Slowly stir the brown sugar into the butter, allowing it to melt completely. Bring to a boil and cook until the sugar caramelizes and gives off a burnt smell, about 2 minutes. Remove from heat and pour the hot water into the saucepan; mix until combined. You will have a sauce that is very liquid. Pour over pieces of cake and serve immediately. Best for stale white cake.

Deep Dark Chocolate Peppermint Cake

Ingredients

2 cups sifted cake flour
3/4 teaspoon salt
4 (1 ounce) squares unsweetened chocolate
1/4 cup butter
2 cups white sugar
2 egg yolks, beaten
1 3/4 cups milk
1 teaspoon vanilla extract
1 teaspoon baking soda
1 recipe Seven Minute Frosting
1/2 cup crushed peppermint hard candies
3 drops red food coloring

Directions

Preheat oven to 350 degrees F (175 degrees C). Line the bottom(s) of two 9 inch square pans, two 9 inch round pans, or one 9 x 13 inch pan with parchment paper.

Sift together the cake flour and salt.

Melt chocolate and shortening together in a double boiler. Turn into mixing bowl, and cool to room temperature; this mixture must be cool. Mix in sugar. Blend in egg yolks and 1 cup milk. Add flour and salt, and mix just until all flour is dampened. Beat batter with electric mixer for 1 minute, and then blend in vanilla and 1/2 cup milk. Dissolve soda in the remaining 1/4 cup milk; stir into the batter quickly and thoroughly. Pour batter into prepared pan(s).

Bake in 9 x 13 inch pan for about 45 minutes, or in two 9 inch pans for about 30 minutes. Test for doneness by pressing lightly on the cake; it should spring back when done.

Prepare Seven Minute Frosting, omitting vanilla. Tint frosting a delicate pink with a few drops of food coloring, and add 1/4 cup crushed candy. Frost and fill the cooled cake. Garnish with bits of crushed candy.

Chocolate Decadence Cake II

Ingredients

1 cup butter, melted
1 1/4 pounds bittersweet
chocolate
5 eggs
7/8 cup white sugar
1/2 cup cake flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch pan or line with parchment paper.

Melt chocolate in the top of a double boiler and mix with melted butter.

In a large bowl, whip the eggs and sugar to full volume. Gently fold the chocolate into the whipped eggs. Quickly but gently fold in the flour. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until the center feels firm to the touch. Do not turn out of pan until completely cool.

Easy Rich Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
3 eggs
1/2 cup butter
1 cup semisweet chocolate chips
1 cup chopped pecans
4 cups confectioners' sugar
1 (8 ounce) package cream
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x 13 inch pan.

Mix cake mix, 1 egg, and butter or margarine; press into prepared cake pan. Top with chocolate chips and nuts.

In a separate bowl, mix confectioner's sugar, 2 eggs, and cream cheese. Pour mixture over the cake mix base.

Bake until bubbly and golden, about 30 minutes. Cool.

My Pound Cake

Ingredients

2 1/2 cups butter
3 cups white sugar
5 eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon butternut flavored
extract
1 cup milk
3 cups cake flour
1 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour and baking powder. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and butternut extract. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Chocolate Bundt Cake

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
1 cup butter, softened
1/2 cup shortening
3 cups white sugar
1 teaspoon vanilla extract
5 eggs
1 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sift flour, baking powder, salt and cocoa. Set aside.

In a large bowl, cream butter, shortening, sugar, and vanilla until light and fluffy. Add eggs one at a time, beating well after each. Add flour mixture alternately with the milk. Mix well.

Pour into 10 inch Bundt pan. Bake at 325 F (165 degrees C) for 70 minutes or until a toothpick inserted into cake comes out clean. Let cool for 10 minutes in the pan, then turn out onto a wire rack and cool completely.

Pineapple Layer Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (11 ounce) can mandarin oranges, drained
1 (20 ounce) can unsweetened crushed pineapple, drained
1 (3.4 ounce) package instant vanilla pudding mix
1 (12 ounce) container frozen whipped topping, thawed

Directions

Prepare cake batter according to package directions. Beat in oranges until blended. Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

Combine pineapple and dry pudding mix; fold in whipped topping. Spread between layers and over top and sides of cake. Store in the refrigerator.

Birthday Cake

Ingredients

1 1/2 cups butter
2 1/3 cups confectioners' sugar
7 egg yolks
4 1/2 cups cake flour
3/4 teaspoon salt
2 1/2 teaspoons baking powder
1 3/4 cups milk
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour three 8 inch round pans.

Sift flour before measuring; resift with salt and baking powder at least twice more.

Beat egg yolks until very thick and pale - approximately 5 minutes with a mixer on high speed.

In a large bowl, cream butter or margarine and sugar. Blend in eggs. Fold sifted mixture, alternately with milk, into creamed mixture. Stir in vanilla. Pour batter into prepared pans.

Bake for 25 to 30 minutes, until cake springs back when touched. Cool in pans for 10 minutes. Turn out, and cool on wire rack. Frost with Decorator Frosting.

Shredded Potato Salmon Cakes

Ingredients

3 medium potatoes, peeled and shredded
2 eggs
salt and pepper to taste
1 teaspoon Italian seasoning
1/2 pound cooked flaked salmon
3 green onions, chopped
2 tablespoons capers, drained
1 red bell pepper, seeded and chopped
3/4 cup chopped canned banana peppers
3/4 cup sliced fresh mushrooms
3/4 cup dry bread crumbs
1 cup oil for frying, or as needed

Directions

Squeeze as much liquid from the potatoes as you can, and place in a large bowl. Beat the eggs with salt, pepper, and Italian seasoning, and mix with the potatoes. Mix in salmon, green onions, capers, red bell pepper, banana peppers, mushrooms and bread crumbs. Form into about 12 patties about 3/4 inch thick.

Heat 1/4 inch of oil in a large heavy skillet over medium-high heat. Fry the patties for about 3 minutes per side, or until golden brown. Drain on paper towels quickly before serving. Try to fry all the patties at one time, otherwise the mixture becomes stiff.

Texas Pecan Candy Cake

Ingredients

1 1/2 cups red and green candied cherries, quartered
1 cup candied pineapple, coarsely chopped
1 1/2 cups dates, pitted and chopped
1 tablespoon all-purpose flour
4 1/3 cups chopped pecans
1 1/2 cups flaked coconut
1 (14 ounce) can sweetened condensed milk

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease and flour a 9 inch tube pan with a removable bottom.

Combine cherries, pineapple, and dates; sprinkle with flour, and toss to coat. Add pecans and coconut; mix thoroughly by tossing. Stir in the sweetened condensed milk, mixing well. Spoon into prepared pan, and smooth the top.

Bake for 1 1/2 hours. Cool the cake in pan on a wire rack. When completely cool, remove from pan. Wrap in foil tightly. Refrigerate. Cut cake when cold.

Berry Bliss Cake

Ingredients

3/4 cup cold milk
1 pkg. (4 serving size) JELL-O
Vanilla Flavor Instant Pudding &
Pie Filling
1 1/2 cups thawed COOL WHIP
Whipped Topping, divided
1 (10.75 ounce) package frozen
pound cake
1/4 cup orange juice
2 cups mixed raspberries and
sliced strawberries
1/4 cup blackberries

Directions

Add milk to dry pudding mix in medium bowl. Beat with wire whisk 2 min. or until well blended. Stir in 1 cup of the whipped topping.

Cut cake horizontally into three layers; brush with juice. Place bottom layer on serving plate; top with 3/4 cup of the berries, half of the pudding mixture and middle cake layer. Repeat layers of berries and pudding mixture; cover with top cake layer. Top with 1/2 cup whipped topping and the remaining berries; cover loosely with foil.

Refrigerate at least 4 hours or up to 24 hours. Store leftovers in refrigerator.

Polish Pound Cake

Ingredients

1 cup butter
1/2 cup shortening
3 cups white sugar
2 tablespoons imitation vanilla
butter & nut flavor
5 eggs
1/4 teaspoon salt
1 cup evaporated milk
2 2/3 cups all-purpose flour
1 cup chopped walnuts
1 (4 ounce) jar maraschino
cherries, drained and chopped

Directions

Grease and flour a 10 inch Bundt pan. In a medium bowl, cream together the butter, shortening, sugar and vanilla flavoring. Beat in the eggs, one at a time. Then stir in the evaporated milk. Combine the salt and 2 1/3 cups of flour, stir into the wet mixture. Toss the remaining flour in with the walnuts, add to the batter and mix well. Finally, fold in the cherries. Pour the batter into the prepared pan.

Place cake into a cold oven, then heat to 300 degrees F (150 degrees C). Bake for 2 1/2 hours. Cool for 15 minutes in the pan before inverting onto a plate to cool completely.

Lemon Pecan Pound Cake

Ingredients

1 cup butter
2 cups confectioners' sugar
3 eggs
1 1/2 cups cake flour
1 teaspoon vanilla extract
1 tablespoon lemon zest
1/2 cup chopped pecans
1 cup sifted confectioners' sugar
2 tablespoons fresh lemon juice

Directions

In a large bowl, cream butter and 2 cups confectioners' sugar until fluffy. Beat in eggs one at a time, beating well after each addition. Stir in flour and vanilla, then pecans and lemon peel. Turn batter into greased 9 inch tube pan.

Bake at 325 degrees F (165 degrees C) for 40 to 45 minutes, or until done. Cool. Remove cake from pan, and invert onto serving plate.

Make glaze by mixing 1 cup sifted confectioners' sugar with fresh lemon juice. Drizzle over cake.

Cranberry-Topped Cake

Ingredients

1 1/3 cups sugar, divided
4 cups fresh or thawed frozen
cranberries

CAKE:

2 cups all-purpose flour
1 1/2 cups sugar
1 tablespoon baking powder
1 teaspoon salt
5 egg yolks
3/4 cup cold water
1/2 cup vegetable oil
2 1/2 teaspoons vanilla extract
2 1/2 teaspoons grated lemon
peel
7 egg whites
1/2 teaspoon cream of tartar

FROSTING:

2 cups whipping cream
2 tablespoons sugar
2 teaspoons vanilla extract

Directions

Grease the bottoms of two 8-in. square baking dishes; sprinkle each with 1 tablespoon sugar. Sprinkle 2 cups of cranberries over the bottom of each pan; sprinkle with remaining sugar. Cover and bake at 325 degrees F for 30 minutes. Uncover; cool for 1 hour.

For cake, combine the flour, sugar, baking powder and salt in a large mixing bowl. Add egg yolks, water, oil, vanilla and lemon peel; beat until smooth, about 1 minutes. In another mixing bowl, beat egg whites until foamy. Add cream of tartar; beat until stiff peaks form. Fold a fourth of the egg whites into batter. Fold in remaining whites. Spoon batter over cranberries.

Bake at 325 degrees F for 45-55 minutes or until cake springs back with lightly touched. Cool in pans 10 minutes before inverting on wire racks to cool completely. For frosting, beat cream until soft peaks form. Add the sugar and vanilla; beat until stiff peaks form. Spread between layers and over top and sides of cake. Cover and store in the refrigerator.

Honey Bun Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
3/4 cup vegetable oil
4 eggs
1 (8 ounce) container sour cream
1 cup brown sugar
1 tablespoon ground cinnamon

2 cups confectioners' sugar
4 tablespoons milk
1 tablespoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large mixing bowl, combine cake mix, oil, eggs and sour cream. Stir by hand approximately 50 strokes, or until most large lumps are gone. Pour half of the batter into an ungreased 9x13 inch glass baking dish. Combine the brown sugar and cinnamon, and sprinkle over the batter in the cake pan. Spoon the other half of the batter into the cake pan, covering the brown sugar and cinnamon. Twirl the cake with a butter knife or icing knife until it looks like a honey bun (or whatever design you want to make).

Bake in preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Frost cake while it is still fairly hot. Serve warm.

To Make the frosting: In a small bowl, whisk together the confectioner's sugar, milk and vanilla until smooth.

Plain Eggless Cake

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 (14 ounce) can sweetened condensed milk
1 cup orange juice
2 teaspoons vanilla extract
1 cup melted butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Sift together the flour, baking powder and baking soda into a large bowl. In a large bowl, mix together the flour, baking powder, baking soda. Make a well in the center and pour in the sweetened condensed milk, orange juice, vanilla and melted butter. Mix well and pour into prepared pan.

Bake in the preheated oven for 30 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

German Chocolate Chip Pound Cake

Ingredients

2 cups white sugar
1 cup shortening
4 eggs
2 teaspoons vanilla extract
2 teaspoons butter flavored extract
1 cup buttermilk
3 cups sifted all-purpose flour
1/2 teaspoon baking soda
1 teaspoon salt
2 cups German sweet chocolate chips

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour 2 - 9 inch loaf pans. Sift flour, baking soda and salt together and set aside.

In a large bowl, cream shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and butter flavoring. Add the flour mixture, alternating with the buttermilk, and mix well. Finally, stir in the chocolate chips.

Divide batter into 2 - 9 inch loaf pans. Bake at 300 degrees F (150 degrees C) for 1 hour and 30 minutes, or until a toothpick inserted into the center of cake comes out clean.

Blueberry-Lemon Pound Cake

Ingredients

2 cups butter, softened
3 cups white sugar
1 cup milk, room temperature
6 eggs
2 teaspoons lemon extract
1 tablespoon baking powder
4 cups unbleached all-purpose flour
1 teaspoon grated lemon zest
2 cups fresh blueberries

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the lemon extract. Combine the flour, baking powder, and lemon zest; stir into the batter alternating with the milk. I like to use a spatula and stir by hand, mixing just until blended so the batter is not over mixed. Be sure to scrape the bottom and sides of the bowl often. Fold in the blueberries. Spoon the batter into the prepared pan.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center comes out clean. Let cool in the pan for at least 10 minutes, then invert onto a wire rack to cool completely.

Tomato Soup Cake II

Ingredients

2 1/4 cups cake flour
1 1/3 cups white sugar
4 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 (10.75 ounce) can condensed tomato soup
1/2 cup shortening
2 eggs
1/4 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan.

Measure flour, baking soda, baking powder, soda, and spices into a large bowl. Add condensed soup and shortening. Beat at low to medium speed for 2 minutes, scraping sides and bottom of bowl constantly. Add eggs and water; beat 2 minutes more, scraping bowl frequently. Pour batter into prepared pan.

Bake 35 to 40 minutes. Cool in pan for 10 minutes; remove and cool completely on rack. Frost with cream cheese frosting.

German Chocolate Upside Down Cake

Ingredients

1 1/4 cups water
1/4 cup butter
1 cup packed brown sugar
1 cup flaked coconut
2 cups miniature marshmallows
1 cup chopped walnuts

4 (1 ounce) squares German sweet chocolate
1/2 cup water
2 1/2 cups all-purpose flour
1 1/2 cups white sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1/2 cup butter, softened
1 teaspoon vanilla extract
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Not necessary to grease pan.

In a sauce pan, combine 1 1/4 cup water and 1/4 cup butter or margarine. Heat until butter melts, then stir in brown sugar and coconut. Pour into ungreased 9x13 inch pan. Sprinkle marshmallows and nuts over top. set aside.

For the cake: in a saucepan over low heat, combine chocolate with 1/2 cup water. Heat, stirring, until chocolate is melted. Remove from heat.

In a large bowl, mix flour, sugar, soda and salt. Add sour cream, 1/2 cup butter or margarine, vanilla and eggs. Add chocolate mixture and beat 3 minutes. Carefully spoon batter over coconut marshmallow mixture in pan.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes, or until toothpick inserted into center comes out clean. Place pan on foil or cookie sheet to guard against spillage.

Orange Kiss-Me Cake

Ingredients

- 1 whole orange, with peel
- 1 cup raisins
- 1/3 cup chopped walnuts
- 2 cups all-purpose flour
- 1 cup white sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup milk
- 1/2 cup shortening
- 2 eggs
- 1/3 cup white sugar
- 1 teaspoon ground cinnamon
- 1/4 cup finely chopped walnuts
- 1 orange, sliced in rounds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Squeeze orange and reserve 1/3 cup juice. Grind orange peel and pulp, raisins, and 1/3 cup walnuts together. Set aside.

In a large bowl, blend flour, 1 cup sugar, baking soda, salt, milk, shortening and eggs. Beat 3 minutes at medium speed. Stir in orange-raisin mixture. Pour into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Drizzle reserved orange juice over warm cake. Combine 1/3 cup sugar, cinnamon, and 1/4 cup walnuts; sprinkle over cake. Garnish with orange slices.

Chocolate Spice Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1/2 cup sour milk
1 pinch ground cloves
1 cup all-purpose flour
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1 (1 ounce) square semisweet
chocolate

Directions

In a large bowl, cream together the butter or margarine and sugar. Add the eggs, beating well after each addition.

In another bowl, sift together the flour and spices. Blend these dry ingredients into the sugar mixture.

Dissolve the soda in the sour milk, and add to the batter.

Grate the chocolate, and add to the batter.

Pour batter into a greased and floured 8 inch round pan. Bake at 350 degrees F (175 degrees C) for 20 minutes, or until done.

Secret Chocolate Fantasy Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
4 eggs
1 cup sour cream
1/2 cup coffee flavored liqueur
1/2 cup hazelnut liqueur
3/4 cup vegetable oil
1 1/2 cups semisweet chocolate
chips

1/2 cup butter
4 cups confectioners' sugar
3/4 cup unsweetened cocoa
powder
1 1/2 teaspoons vanilla extract
1 cup Irish cream liqueur

Directions

In a large bowl, combine cake mix, eggs, sour cream, coffee liqueur, hazelnut liqueur and oil. Beat until very smooth. Stir in chocolate chips.

Pour batter into the greased and floured pans of your choice, and bake as directed on the cake box or until a knife inserted into the middle comes out clean. Wait until it's completely cool to frost.

For the frosting: Cream the butter. Add 1/2 of the powdered sugar, blend well. Add the cocoa and vanilla, and start pouring the Bailey's over the icing while your beaters beat in the rest of the sugar. Keep adding Bailey's until you have wonderfully creamy icing.

Frost the cake (I like to press chopped nuts into the fresh icing). It's best served after a day or two, but even better to make it up to 6 months ahead of your special event, freeze it, and simply bring to room temperature. What a kick !

Maple Nut Coffee Cake

Ingredients

1 (16 ounce) package hot roll mix
3 tablespoons sugar
3/4 cup warm water (120 to 130 degrees F)
1 egg
1 teaspoon maple flavoring
1/2 cup butter or margarine, melted, divided
FILLING:
1/2 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon maple flavoring
1/3 cup chopped walnuts
GLAZE:
1 1/2 cups confectioners' sugar
1/4 teaspoon maple flavored extract
1 tablespoon milk

Directions

In a large bowl, combine flour packet and yeast from hot roll mix. Add sugar. Stir in water, egg, flavoring and 6 tablespoons butter; mix well. Turn onto a floured surface; knead until smooth and elastic, 2-3 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, 45-60 minutes. For filling, combine sugar, cinnamon and flavoring. Add nuts; set aside. Divide dough into thirds. On a lightly floured surface, roll out one portion to a 12-in. circle; place on a greased 12-in. pizza pan. Brush with some of the remaining butter. Sprinkle with a third of the filling. Repeat, forming two more layers, ending with filling. Pinch dough around outer edge to seal. Mark a 2-in. circle in center of dough (do not cut through). Cut from outside edge just to the 2-in. circle, forming 16 wedges. Twist each wedge five to six times. Cover and let rise until doubled, 30-45 minutes. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool on wire rack. Combine glaze ingredients; drizzle over warm coffee cake.

Mashed Potato Cakes

Ingredients

1 medium onion, chopped
2 tablespoons butter
2 eggs
1 1/2 cups mashed potatoes
1/4 cup all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
1 dash hot pepper sauce
1 tablespoon water

Directions

In a skillet, saute onion in butter until tender. Remove from the heat. In a bowl, lightly beat one egg. Add the onion, potatoes, flour, salt, pepper and hot pepper sauce if desired.

Shape into four to six patties; place on a greased baking sheet. Lightly beat remaining egg; stir in water. Brush over potato cakes. Bake at 375 degrees F for 20-25 minutes or until heated through.

Glorious Sponge Cake

Ingredients

6 eggs
1 cup white sugar
1/4 cup water
1 teaspoon lemon extract
1 teaspoon lemon zest
1 cup cake flour
1/2 teaspoon cream of tartar
1/4 teaspoon salt

Directions

Separate the eggs. In a large mixing bowl, beat egg yolks until very thick and lemon colored. Beat in sugar gradually. Add water, lemon extract and lemon rind. Beat in flour.

In another bowl, beat egg whites until frothy. Then add cream of tartar and salt. Beat mixture until whites are stiff, but not until they are dry. Fold this whipped mixture into yolk mixture.

Pour batter into an ungreased 9 inch tube pan. Bake at 325 degrees F (165 degrees C) for one hour, or until done.

Zucchini Chocolate Cake

Ingredients

1/2 cup butter or margarine,
softened
1 1/2 cups sugar
3 eggs
1/2 cup vegetable oil
3 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1/4 cup baking cocoa
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
2 cups shredded zucchini
1 cup chopped walnuts
1/2 cup semisweet chocolate
chips

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in oil and vanilla. Combine the flour, cocoa, baking soda, baking powder and cinnamon; gradually add to the creamed mixture. Fold in zucchini and walnuts if desired.

Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with chocolate chips. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Coagulated Curdle Cakes with Foam

Ingredients

1/3 cup all-purpose flour
3 tablespoons chick pea flour
1 cup white sugar
2 tablespoons grated lemon zest
1 pinch ground cardamom
1 pinch ground nutmeg
1/4 teaspoon baking soda
1 pinch salt
1 cup soy milk
1/2 cup water
1/3 cup fresh lemon juice
2 tablespoons powdered egg substitute
1/4 cup water
2 tablespoons white sugar
2 tablespoons powdered fruit pectin

Directions

Preheat the oven to 350 degrees F (175 degrees C). Set out 8 (4 inch) ramekins on a baking tray.

In a large bowl, stir together the all-purpose flour, chick pea flour, 1 cup sugar, lemon zest, cardamom, nutmeg, baking soda, and salt. Combine the soy milk, water and lemon juice; stir into the dry ingredients until well blended.

In a separate large bowl, stir together the egg substitute and 1/4 cup water. Whip with an electric mixer until foamy. Gradually mix in the sugar and fruit pectin while whipping until thick. Fold the egg substitute mixture into the batter, and fill ramekins about 3/4 full with the batter.

Bake for 35 to 40 minutes in the preheated oven, or until set and golden.

Pistachio Cake IV

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant pistachio pudding mix
1 cup water
3/4 cup vegetable oil
4 eggs
3/4 cup chocolate syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, mix together the cake mix and pudding mix. Pour in the water, oil and eggs. mix well. Pour half of the batter into the prepared pan.

Mix the chocolate syrup into the remaining batter. Pour the chocolate batter over the top of the batter in the pan. Do not stir.

Bake in the preheated oven for 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Christmas Cherry Cake

Ingredients

1 cup white sugar
1 cup butter
2 eggs
1/2 cup orange juice
2 cups all-purpose flour
1 teaspoon baking powder
12 ounces golden raisins
8 ounces halved glace cherries

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and line with parchment paper one 9x5 inch loaf pan.

Cream butter or margarine and sugar together until light and fluffy. Add beaten eggs and orange juice and mix well.

Sift flour and baking powder. Reserve 1/3 cup of flour mixture and toss with raisins and cherries (this will keep them from sinking to the bottom of the cake). Add flour mixture to batter and blend. Add floured raisins and cherries to dough and mix until just combined. Pour batter into prepared pan.

Bake at 300 degrees F (150 degrees C) for 2-1/2 hours. Don't serve until several days old. Wrap the cake in plastic wrap or foil and store in a sealed tin.

Cranberry Bundt Cake

Ingredients

3/4 cup butter or margarine,
softened
1 1/2 cups sugar
3 eggs
1 1/2 teaspoons almond extract
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1 1/2 cups sour cream
1 (16 ounce) can whole berry
cranberry sauce
1/2 cup finely chopped pecans
ICING:
3/4 cup confectioners' sugar
4 1/2 teaspoons water
1/2 teaspoon almond extract

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Stir in extract. Combine the flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream, beating well after each addition. Spoon a third of the batter into a greased and floured 10-in. fluted tube pan. Top with a third of the cranberry sauce. Repeat layers twice. Sprinkle with pecans.

Bake at 350 degrees F for 65-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Combine icing ingredients until smooth; drizzle over warm cake.

Zucchini Chocolate Orange Cake

Ingredients

2 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
2 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3/4 cup butter
2 cups white sugar
3 eggs, beaten
2 teaspoons vanilla extract
1/2 cup milk
3 cups grated zucchini
1 tablespoon orange zest
1 cup chopped walnuts

1 1/4 cups confectioners' sugar
1/4 cup orange juice
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour Bundt pan.

In a medium bowl, sift flour, cocoa, baking powder, baking soda, salt and cinnamon. Set aside.

In a large bowl, cream butter and sugar until fluffy. Add eggs, 2 teaspoons vanilla and milk to the butter mixture. Stir in dry ingredients and mix until well blended. Fold in zucchini, orange zest and nuts.

Pour into a greased and floured Bundt cake pan. Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes, or until a toothpick inserted into center of cake comes out clean. Allow to cool, then drizzle with glaze.

To make the glaze: In a small bowl mix together sugar, orange juice and 1 teaspoon vanilla. Invert cake onto serving dish, then pour glaze over.

Robert Redford Cake

Ingredients

1/2 cup butter, softened
1 1/4 cups all-purpose flour
1/2 cup chopped walnuts
1 (8 ounce) package cream
cheese, softened
1 cup confectioners' sugar
2 (3 ounce) packages instant
pistachio pudding mix
3 cups milk
1 (16 ounce) package frozen
whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In medium bowl, mix butter or margarine, flour and chopped nuts. Press into 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 20 minutes. Cool completely.

In a medium bowl, combine softened cream cheese and confectioners sugar, beat until smooth, then spread over cooled crust.

In a large bowl, combine pudding mix with 3 cups milk. Beat until smooth, and spread over cream cheese layer.

Spread whipped topping over pudding layer. Sprinkle with nuts. Refrigerate until ready to serve.

Raspberry Almond Cake

Ingredients

3 egg yolks
1 cup frozen apple juice concentrate, thawed
3/4 cup butter, melted
1 teaspoon almond extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup chopped almonds
4 egg whites
1/4 teaspoon cream of tartar
1 cup heavy whipping cream
1/2 cup raspberry jam
2 tablespoons amaretto liqueur
1/3 cup blanched slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, beat egg yolks. Blend in apple juice concentrate, melted butter or margarine, and almond extract. Combine flour, baking powder, and salt; gradually add to egg yolk mixture, beating until well blended. Stir in chopped almonds.

In a clean bowl, beat egg whites with cream or tartar with an electric mixer at high speed until stiff peaks form. Gently fold into batter. Spread batter evenly into prepared pans.

Bake for 18 to 20 minutes, or until cake is golden brown around the edges. Cool in pans on wire racks for 10 minutes. Turn cakes onto racks, and cool completely.

In a medium size mixing bowl, beat cream with an electric mixer at high speed until peaks form. Beat in fruit spread, 1 tablespoon at a time. Beat until thick and well blended.

Brush liqueur evenly over cake layers, spread a dollop of the whipped cream mixture on the bottom layer and stack the other layer on top. Frost top and sides with whipped cream mixture; press slivered almonds around edge.

Swedish Cake Rusks

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1/3 cup butter, softened
1 egg, beaten
5 tablespoons sour cream

Directions

Preheat the oven to 450 degrees F (230 degrees C). Grease a large baking sheet.

Sift the flour, salt and baking powder into a large bowl. Cut in butter using a pastry blender, or pinching between your fingers, until the mixture resembles coarse crumbs. In a cup or small bowl, whisk together the egg and sour cream. Mix into the dry ingredients a little at a time until a moist soft dough is achieved.

Place the dough on a floured surface, and shape into a slab about 3/4 inch thick and 4 inches wide. Cut the slab crosswise into 5 pieces. Place the pieces about 2 inches apart on the prepared baking sheet.

Bake for 20 minutes in the preheated oven, until well risen and light brown. Remove from the oven, and allow to cool. Slice each piece in half lengthwise, and return to the baking sheet. Turn off the oven. Return rusks to the warm oven to dry out, about 15 minutes.

Pumpkin Crunch Cake

Ingredients

2 cups pumpkin puree
1 (12 fluid ounce) can evaporated milk
4 eggs
1 1/2 cups white sugar
2 teaspoons pumpkin pie spice
1 teaspoon salt
1 (18.25 ounce) package yellow cake mix
1 cup chopped pecans
1 cup margarine, melted
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch baking pan.

Combine the pumpkin, evaporated milk, eggs, sugar, pumpkin pie spice and salt. Mix well and spread into the prepared pan.

Sprinkle the yellow cake mix over the top of the pumpkin mixture and pat down. Sprinkle the chopped pecans over the top of the cake mix then drizzle the melted margarine all over the top.

Bake at 350 degrees F (175 degrees C) for about 1 hour but no longer than 1 hour and 20 minutes. Top cooled cake with whipped topping when ready to serve.

The Best Pound Cake

Ingredients

1 cup margarine
1/2 cup shortening
3 cups white sugar
5 eggs
2 1/2 cups all-purpose flour
1/2 cup self-rising flour
1 cup evaporated milk
1 tablespoon lemon extract
1/2 teaspoon vanilla extract

Directions

Don't preheat oven. Grease and flour a 10 inch tube or Bundt pan. Sift together the all purpose flour and self-rising flour; set aside.

In a large bowl, cream together the margarine, shortening and sugar until light and fluffy. Beat in the eggs one at a time. Alternately beat in the flour mixture and the milk, mixing just until incorporated. Finally, stir in the lemon extract and vanilla.

Pour batter into a 10 inch tube or Bundt pan. Place cake in cool oven and set oven to 350 degrees F (175 degrees C). Bake for 1 hour and 15 minutes, or until toothpick inserted in center comes out clean.

Orange Slice Cake

Ingredients

1 cup butter, softened
2 cups white sugar
4 eggs
1/2 cup buttermilk
1 teaspoon baking soda
3 1/2 cups all-purpose flour
1 pound dates, pitted and
chopped
1 pound orange slices candy,
chopped
2 cups chopped pecans
1 1/3 cups shredded coconut
1 cup orange juice
2 cups confectioners' sugar

Directions

Preheat oven to 250 degrees F (120 degrees C). Lightly grease and flour one 10 inch tube pan.

In a mixing bowl, cream margarine and granulated sugar until smooth. Add eggs one at a time, beating well after each addition. Dissolve baking soda in buttermilk and add to the creamed mixture.

Place flour in a large bowl and add dates, orange slices, and nuts. Stir to coat each piece. Add flour mixture and coconut to creamed mixture. This makes a very stiff dough, so it will be necessary to stir with a wooden spoon.

Pour batter into the tube pan. Bake for 2 1/2 to 3 hours. As soon as cake comes from oven, combine the orange juice and confectioners sugar and pour over hot cake. Let stand in pan overnight.

Cocoa Angel Food Cake

Ingredients

12 egg whites
3/4 cup cake flour
1 1/2 cups sugar, divided
1/4 cup baking cocoa
1 teaspoon cream of tartar
1/4 teaspoon salt

Directions

Let egg whites stand at room temperature for 30 minutes. Sift the flour, 1/2 cup sugar and cocoa together five times; set aside. In a mixing bowl, beat egg whites, cream of tartar and salt on high speed until soft peaks form. Add the remaining sugar, 2 tablespoons at a time, beating well after each addition. Gradually fold in sifted dry ingredients.

Spoon into an ungreased 10-in. tube pan. Bake at 350 degrees F for 35-40 minutes or until the top springs back when lightly touched and cracks feel dry. Immediately invert pan; cool completely. Loosen sides of cake from pan and remove.

Fudge Layer Cake

Ingredients

1 3/4 cups all-purpose flour
1 cup unsweetened cocoa powder
1 1/4 teaspoons baking soda
1/8 teaspoon salt
3/4 cup unsalted butter, softened
2/3 cup white sugar
2/3 cup packed brown sugar
2 eggs
2 teaspoons vanilla extract
1 1/2 cups buttermilk
3/4 cup unsalted butter, softened
1 (16 ounce) package
confectioners' sugar, sifted
3 (1 ounce) squares unsweetened
chocolate, melted
2 teaspoons vanilla extract

Directions

Sift together flour, cocoa, baking soda, and salt in a small mixing bowl.

In a separate bowl, cream 3/4 cup butter and white and brown sugars at medium speed until light and fluffy. Add eggs, one at a time, beating after each addition. Add 2 teaspoons vanilla. At low speed, begin by adding a little of the flour mixture to the butter mixture. Alternate with buttermilk until all are blended together. Start and end with flour.

Line bottoms of 2 9-inch pans with waxed paper; grease and flour. Pour batter in.

Bake in a preheated 350 degrees F (175 degrees C) oven for 25-30 minutes. Test with toothpick. Cool in pans for 10 minutes before turning onto racks to cool completely.

To Make Frosting: Cream together 3/4 cup butter and confectioners' sugar. Slowly add melted chocolate and 2 teaspoons vanilla. Beat until light and fluffy. Frost cooled cake.

Maryland Crab Cakes III

Ingredients

1 1/8 cups crushed saltine
crackers
1 cup mayonnaise
1 teaspoon prepared brown
mustard
1/4 cup chopped onion
1 stalk celery, chopped
1 teaspoon Old Bay Seasoning
TM
1 pound crabmeat

Directions

Preheat oven on broiler setting. Lightly grease a baking sheet.

In a medium bowl, mix together crushed saltine crackers, mayonnaise, brown mustard, onion, celery, and Old Bay seasoning. Gently stir in the crabmeat. Shape into 6 patties. Place on prepared baking sheet.

Broil crab cakes 8 to 10 minutes on each side, or until golden brown.

Chocolate Graham Nut Cake

Ingredients

6 eggs
1/8 teaspoon cream of tartar
1 cup white sugar
1/2 teaspoon vanilla extract
1/2 cup finely ground graham cracker crumbs
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup ground walnuts
3/4 cup semisweet chocolate chips

Directions

In a large bowl, beat the egg whites with the cream of tartar until stiff. Gradually beat in 1/4 cup sugar until the mixture is slightly glossy. Set aside.

In another large bowl, beat the egg yolks. Gradually beat in the remaining 3/4 cup sugar until the mixture is thick and pale. Beat in the vanilla. In another bowl, stir together the graham cracker crumbs, baking powder, and salt. Beat into the egg yolk mixture. Stir in the walnuts and chocolate. Stir in about 1/3 of the egg whites to lighten the batter and then fold in the rest gently but thoroughly.

Turn the batter into a greased and floured 9x13 inch baking pan. Bake the cake in a preheated 350 degrees F (175 degrees C) oven for 25 to 30 minutes, or until it tests done with a toothpick. Let cool on a rack. Makes 12 servings.

Marble Crumb Cake

Ingredients

2 1/2 cups all-purpose flour
1/2 cup packed brown sugar
1/4 cup butter
1/2 cup chopped walnuts
1 cup white sugar
1 teaspoon baking soda
1 teaspoon salt
1/2 cup shortening
2 eggs
1 cup buttermilk
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 13x9 inch cake pan.

Combine 1/2 cup of the flour and the brown sugar, cut in the butter until the mixture is crumbly, stir in the chopped nuts and set aside.

In a double boiler or microwave melt chocolate chips and set aside to cool.

In a large bowl mix the remaining 2 cups flour, white sugar, baking soda, and salt. Add the shortening, eggs, buttermilk, and vanilla. Blend and then beat with an electric mixer at medium speed for 2 minutes.

Combine 1 cup of the batter and the melted cooled chocolate, mix well.

Alternate spooning the light and the dark batters into the prepared 13x9 cake pan. Cut through with a knife to marble. Sprinkle top with the reserved nut mixture.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until cake tests done. Let cake cool and enjoy!

Passover Sponge Cake

Ingredients

8 egg yolks
1 cup white sugar
1 tablespoon orange zest
3/4 cup matzo cake meal
1/4 cup potato starch
8 egg whites
1/2 cup white sugar
1 1/2 tablespoons fresh orange juice

Directions

Preheat oven to 325 degrees F (165 degrees C). Cut parchment paper to line the bottom of a 10 inch tube pan. Do not grease the pan.

In a medium bowl, whip egg yolks until light. Gradually add 1 cup sugar and orange zest; continue whipping until thick and pale, about 7 minutes. Sift together the matzo cake meal and potato starch; set aside. In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add remaining 1/2 cup sugar, continuing to beat until whites form stiff peaks. Fold the dry ingredients into the yolk mixture alternately with the juice. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Spread evenly into the prepared pan.

Bake for 1 hour and 10 minutes in the preheated oven, until cake springs back to the touch. Invert onto a wire rack to cool. Run a knife around the sides of the cake before removing from the pan.

Jewish Apple Cake I

Ingredients

3 cups all-purpose flour
1/2 teaspoon salt
2 1/2 teaspoons baking powder
2 cups white sugar
1 cup vegetable oil
4 eggs
1/4 cup orange juice
2 teaspoons vanilla extract
3 apples - peeled, cored and sliced
2 teaspoons ground cinnamon
5 teaspoons white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan. Combine the ground cinnamon and 5 teaspoons of the sugar together and set aside.

In a large mixing bowl, combine the flour, salt, baking powder and 2 cups of the sugar. Stir in the vegetable oil, beaten eggs, orange juice and vanilla. Mix well.

Pour 1/2 of the batter into the prepared pan. Top with 1/2 of the sliced apples and sprinkle with 1/2 of the cinnamon sugar mixture. Pour the remaining batter over the top and layer the remaining sliced apples and cinnamon sugar.

Bake at 350 degrees F (175 degrees C) for 70 to 90 minutes.

Lemon Cake with Lemon Filling and Lemon Butter

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/2 cup butter
1 1/4 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup milk

1 tablespoon grated lemon zest
1/2 cup fresh lemon juice
1 tablespoon cornstarch
6 tablespoons butter
3/4 cup white sugar
4 egg yolks, beaten

4 cups confectioners' sugar
1/2 cup butter, softened
2 tablespoons fresh lemon juice
1 teaspoon grated lemon zest
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round pans. Mix together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy, about 5 minutes. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated.

Pour batter into prepared pans. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool in pans on wire racks for 10 minutes. Then invert onto wire racks to cool completely.

To make filling: In medium saucepan, mix together 1 tablespoon lemon zest, 1/2 cup lemon juice and 1 tablespoon cornstarch until smooth. Mix in 6 tablespoons butter and 3/4 cup sugar, and bring mixture to boil over medium heat. Boil for one minute, stirring constantly. In small bowl, with a wire whisk, beat egg yolks until smooth. Whisk in a small amount of the hot lemon mixture. Pour the egg mixture into the sauce pan, beating the hot lemon mixture rapidly. Reduce heat to low; cook, stirring constantly, 5 minutes, or until thick (not to boil).

Pour mixture into medium bowl. Press plastic wrap onto surface to keep skin from forming as it cools. Cool to room temperature. Refrigerate 3 hours.

To make frosting: In large bowl, beat confectioners' sugar, 1/2 cup butter, 2 tablespoons lemon juice and 1 teaspoon lemon zest until smooth. Beat in milk, and increase speed and continue to beat until light and fluffy.

To assemble: With long serrated knife, split each cake layer in half horizontally, making 4 layers. Place 1 layer, cut side up, on a serving plate. Spread with half of the lemon filling. Top with another layer, and spread with 1/2 cup frosting. Add third layer, and spread with remaining half of the lemon filling. Press on final cake layer, and frost top and sides of cake with remaining frosting. Refrigerate cake until serving time.

Sour Cream Chocolate Cake

Ingredients

1 cup baking cocoa
1 cup boiling water
1 cup butter, softened
2 1/2 cups sugar
4 eggs
2 teaspoons vanilla extract
3 cups cake flour
2 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup sour cream

FROSTING:

2 cups semisweet chocolate chips
1/2 cup butter
1 cup sour cream
1 teaspoon vanilla extract
4 1/2 cups confectioners' sugar

Directions

Dissolve cocoa in water; let stand until cool. In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Add vanilla. Combine the flour, baking soda, baking powder and salt; add to creamed mixture alternately with sour cream, beating well. Add cocoa mixture; beat well.

Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a heavy saucepan, melt chocolate chips and butter over low heat; stir until smooth. Remove from the heat; cool for 5 minutes. Place in a large mixing bowl; add sour cream and vanilla; beat until blended. Add confectioners' sugar; beat until light and fluffy. Spread between layers and over top and sides of cake. Store in the refrigerator.

Mom's Date Pudding Cake

Ingredients

1 cup white sugar
1 1/2 cups all-purpose flour
1/2 cup milk
1/2 teaspoon salt
1 cup pitted dates
1/2 cup chopped walnuts
1 teaspoon vanilla extract
1 1/2 teaspoons baking powder
2 cups packed brown sugar
2 cups water
5 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease one 9x13 inch baking pan.

Combine the sugar, flour, milk, salt, dates, nut, vanilla and baking powder and mix well. Pour batter into the prepared pan.

In a saucepan over medium heat combine the brown sugar, water and butter or margarine and bring to boil. Pour brown sugar mixture over batter.

Bake at 375 degrees F (190 degrees C) for 30 to 35 minute or until the cake tests done. Serve warm with whipped cream.

Dump Cake III

Ingredients

2 cups all-purpose flour
2 cups white sugar
2 eggs
1/2 cup butter, softened
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 cup chopped walnuts
1 (21 ounce) can apple pie filling
2 cups confectioners' sugar
1/2 cup butter, softened
1 teaspoon vanilla extract
3 ounces cream cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch cake pan.

Dump the flour, white sugar, eggs, 1/2 cup butter or margarine, salt, baking soda, cinnamon, 1 teaspoon vanilla, chopped nuts, and fruit pie filling into a bowl and stir. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour.

To Make Icing: Mix together until fluffy the confectioner's sugar, 1/2 cup butter or margarine, 1 teaspoon vanilla, and the cream cheese. Spread icing on top of cooled cake.

Moist German Chocolate Cake

Ingredients

1/3 cup butter
1/3 cup plain yogurt
4 (1 ounce) squares German
sweet chocolate
1 cup cola-flavored carbonated
beverage
2 cups all-purpose flour
1 1/3 cups white sugar
1 teaspoon baking soda
1/2 cup buttermilk
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans.

In a medium saucepan, heat butter, yogurt, chocolate and cola until chocolate is completely melted.

In a large bowl, mix flour, sugar, and baking soda. Add chocolate mixture, buttermilk, eggs and vanilla. Beat until smooth. Pour batter into two 9 inch round pans.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into cake comes out clean.

Maraschino Cherry Pound Cake

Ingredients

1 1/2 cups shortening
6 eggs
1/2 teaspoon baking powder
1 tablespoon butternut flavored extract
3 cups white sugar
3 3/4 cups all-purpose flour
3/4 cup milk
3/4 cup maraschino cherries, chopped
3 ounces cream cheese
1/4 cup butter, softened
2 cups sifted confectioners' sugar
1/4 cup maraschino cherries, chopped
1/2 cup flaked coconut (optional)

Directions

In a large bowl, cream the shortening and the white sugar together until fluffy. Add eggs one at a time to the creamed mixture, beating well after each addition. Add the flavoring.

In another bowl, combine flour and baking powder together. Add these dry ingredients alternating with the milk to the creamed mixture. Stir 3/4 cup chopped cherries into the batter.

Pour batter into a greased tube pan, and bake at 350 degrees F (175 degrees C) for 1 1/2 hours.

To Make the Frosting: Cream together the cream cheese and the butter in a small mixing bowl. Gradually add the confectioners' sugar. Stir in the 1/4 cup cherries and coconut. Frost cake when cool.

Deep Chocolate Raspberry Cake

Ingredients

6 (1 ounce) squares semi-sweet chocolate
6 (1 ounce) squares unsweetened chocolate
7 eggs, separated
1 cup all-purpose flour
1 cup butter
2 cups white sugar
1 1/2 teaspoons vanilla extract
6 (1 ounce) squares semisweet chocolate
3/4 cup heavy whipping cream
1 (4 ounce) package frozen raspberries, thawed
3 tablespoons seedless raspberry preserves

Directions

Preheat oven to 300 degrees F (150 degrees C). Line bottoms of two 9 inch cake pans with waxed paper.

To Make Cake: Melt 6 ounces of semisweet chocolate and 6 ounces of unsweetened chocolate in the top of a double boiler, or in a microwave. Cool, and beat in egg yolks.

In a large bowl, beat butter or margarine, 1 1/2 cups sugar, and vanilla until light and fluffy. Add chocolate mixture, and continue beating until smooth. Stir in flour until just combined.

In another bowl, beat egg whites until foamy. Gradually beat in 1/2 cup sugar, and continue beating until the whites hold soft peaks. Fold whites into chocolate batter, in three additions. Pour batter into prepared pans, and smooth tops.

Bake until a toothpick stuck into the centers of the cakes comes out with moist crumbs, about 45 minutes. Cool in pans.

To Make Frosting: In a saucepan, bring cream just to a boil. Chop 6 ounces semisweet chocolate, and stir into the cream. Remove saucepan from heat, and continue stirring until smooth. Pour frosting into bowl, and press sheet of plastic wrap directly against surface of chocolate to prevent formation of a skin. Refrigerate until thick enough to spread.

To Make Filling: Drain the thawed raspberries, if necessary, and combine with the jam. Sandwich the cake layers with raspberry filling. Spread top and sides with chocolate frosting.

Pumpkin Cake I

Ingredients

- 1 cup vegetable oil
- 3 eggs
- 1 (15 ounce) can pumpkin puree
- 1 teaspoon vanilla extract
- 2 1/2 cups white sugar
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground nutmeg
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1/4 teaspoon salt
- 1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch bundt or tube pan.

Cream oil, beaten eggs, pumpkin and vanilla together.

Sift the flour, sugar, baking soda, ground nutmeg, ground allspice, ground cinnamon, ground cloves and salt together. Add the flour mixture to the pumpkin mixture and mix until just combined. If desired, stir in some chopped nuts. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick inserted in the middle comes out clean. Let cake cool in pan for 5 minutes then turn out onto a plate and sprinkle with confectioners' sugar.

Old Fashioned Red Devil's Food Cake

Ingredients

2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup shortening
2 eggs
1/2 cup sour milk
1 cup boiling water
1 teaspoon vanilla extract
1 1/2 cups white sugar

1/3 cup white sugar
1 tablespoon all-purpose flour
2 tablespoons butter
2/3 cup milk
3 egg yolks
1/8 teaspoon salt
1/2 teaspoon vanilla extract
1 cup chopped pecans

3/4 cup packed brown sugar
3/4 cup white sugar
1/8 teaspoon cream of tartar
1/3 cup hot water
3 egg whites
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch pans. Sift together 2 cups flour, cocoa, baking soda and 1/2 teaspoon salt. Set aside.

In a large bowl, cream shortening and 1 1/2 cup sugar until light and fluffy. Add eggs one at a time, beating well after each. Add flour mixture alternately with sour milk. Add 1 cup boiling water and 1 teaspoon vanilla.

Divide batter into two 9 inch pans. Bake at 350 degrees F (175 degrees C) for 30 minutes, or until a toothpick inserted into the cake comes out clean. Allow layers to cool, then spread Pecan Filling between layers.

To make Pecan Filling: In a sauce pan, combine 1/3 cup sugar, 1 tablespoon flour, butter, milk and egg yolks. Cook over medium heat, stirring constantly, until thick. Remove from heat, add 1/8 teaspoon salt and 1/2 teaspoon vanilla. Stir in pecans and set aside to cool. Spread between layers of cake, then frost with Satin Seafoam Icing.

To make Satin Seafoam Icing: In a sauce pan, combine 3/4 cup brown sugar, 3/4 cup white sugar, cream of tartar and 1/3 cup hot water. Cover and bring to a boil. Uncover and cook until 246 degrees F (120 degrees C). Remove from heat. In a large bowl, beat egg whites until foamy. While beating with an electric mixer at medium speed, slowly pour hot syrup in a thin stream over egg whites. Turn mixer to high speed, and continue beating until stiff peaks form, and frosting is thick enough to spread. Add 1/2 teaspoon vanilla.

Texas Sheet Cake V

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup sour cream
2 eggs
1 cup butter
1 cup water
5 tablespoons unsweetened cocoa powder

6 tablespoons milk
5 tablespoons unsweetened cocoa powder
1/2 cup butter
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch pan.

Combine the flour, sugar, baking soda and salt. Beat in the sour cream and eggs. Set aside. Melt the butter on low in a saucepan, add the water and 5 tablespoons cocoa. Bring mixture to a boil then remove from heat. Allow to cool slightly, then stir cocoa mixture into the dry ingredients, mixing until blended.

Pour batter into prepared pan. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center comes out clean.

For the icing: In a large saucepan, combine the milk, 5 tablespoons cocoa and 1/2 cup butter. Bring to a boil, then remove from heat. Stir in the confectioners' sugar and vanilla, then fold in the nuts, mixing until blended. Spread frosting over warm cake.

Old Fashioned Cinnamon Nut Cake

Ingredients

1 cup sour cream
1/2 cup white sugar
1 teaspoon salt
2 (.25 ounce) packages active dry yeast
1/2 cup butter, melted
3 eggs
4 1/2 cups all-purpose flour
1/2 cup butter, melted
1 cup chopped walnuts
1 cup white sugar
1 teaspoon ground cinnamon

Directions

In a large bowl, mix together sour cream, 1/2 cup sugar, salt, and yeast. Stir until yeast dissolves. Add eggs, 1/2 cup melted butter, and half of the flour; mix well. Mix in the remaining flour.

Turn dough out on floured board. Knead until smooth, about 10 to 15 minutes. Place in greased bowl, and cover. Let rise in warm place until double in bulk, about 1 1/2 to 2 hours. Punch dough down. Turn over, and let rise again for 45 minutes.

Place 1/2 cup melted butter in a small cup. Mix together 1 cup white sugar, chopped nuts, and cinnamon. Form dough into walnut-sized balls. Dip each ball in melted butter, and roll in sugar-nut mixture. Place in layers in a 10 inch greased tube pan. Sprinkle any remaining sugar-nut mixture or melted butter over the top layer of balls. Cover pan with waxed paper and a towel, and let dough rise again 45 minutes.

Bake at 375 degrees F (190 degrees C) for 40 to 50 minutes, or until golden brown. Run a spatula around sides of cake, and invert onto plate.

Chocolate Mousse Cake II

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/4 cup unsweetened cocoa powder
1/4 teaspoon salt
1 cup hot, brewed coffee
1/3 cup vegetable oil
1 tablespoon vanilla extract
1 egg

16 (1 ounce) squares semisweet chocolate
1/2 cup unsalted butter
1/4 teaspoon salt
2 teaspoons vanilla extract
8 egg yolks
8 egg whites
4 tablespoons white sugar
1 1/2 cups heavy whipping cream

4 (1 ounce) squares semisweet chocolate
1/4 cup heavy whipping cream
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch springform pan, or use parchment paper liner.

In a large bowl, mix flour, 1 cup sugar, cocoa and 1/4 teaspoon salt. Make a well in the center and add the coffee, oil, 1 tablespoon vanilla and egg. Beat until combined, batter will be thin.

Pour into springform pan. Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes, or until toothpick inserted into cake comes out clean. When cake is completely cool, remove from pan, cut top of cake level with a knife, and place back into springform pan.

To make the mousse: Melt 16 ounces chocolate and 1/2 cup butter over double boiler, stir in 1/4 teaspoon salt and 2 teaspoons vanilla, whisk in yolks. In a separate bowl, beat whites until foamy, gradually add sugar, and continue beating until stiff. Fold into chocolate mixture. Whip the 1 1/2 cup cream in a separate bowl and fold into chocolate mixture. Pour over leveled cake in springform pan and set for 1 to 2 days.

To make the Chocolate Ganache: Chop the 4 ounces of semisweet chocolate. In the top of a double boiler, heat chocolate and 1/4 cup cream, stirring occasionally, until melted and smooth. When the cake is completely set, remove from pan and drizzle ganache over the top. Using your hand, gently press chopped nuts into the side of the mousse.

Coco Cola Cake

Ingredients

1 cup butter or margarine
3 tablespoons unsweetened cocoa powder
8 fluid ounces cola-flavored carbonated beverage
2 cups white sugar
2 cups all-purpose flour
1/2 cup buttermilk
2 eggs
1 teaspoon baking soda
1 teaspoon vanilla extract
1 cup pecans, chopped
1/2 cup butter or margarine
3 tablespoons unsweetened cocoa powder
1/2 cup butter, melted
3 tablespoons unsweetened cocoa powder
6 tablespoons cola-flavored carbonated beverage
4 cups confectioners' sugar
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 16x20 inch baking pan or casserole dish.

In a saucepan, bring butter or margarine, cocoa, and cola-flavored carbonated beverage to a boil. In a mixing bowl, combine sugar and flour.

Pour the hot margarine mixture over the sugar and flour; stir until well blended. Mix buttermilk, eggs, baking soda, vanilla extract, and pecans into the mixture. Pour batter into the prepared baking pan or casserole.

Bake in the preheated 350 degrees F (175 degrees C) oven for 35 minutes, or until done.

Frosting: Melt 1/2 cup margarine or butter, 3 tablespoons cocoa, and 6 tablespoons cola together. Stir the mixture into the confectioners' sugar and fold in 1/2 cup pecans. Spread this mixture over the warm cake.

French Butter Cakes (Madeleines)

Ingredients

2 eggs
3/4 teaspoon vanilla extract
1/8 teaspoon salt
1/3 cup white sugar
1/2 cup all-purpose flour
1 tablespoon lemon zest
1/4 cup butter
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter and flour 12 (3 inch) madeleine molds; set aside.

Melt butter and let cool to room temperature.

In a small mixing bowl, beat eggs, vanilla and salt at high speed until light.

Beating constantly, gradually add sugar; and continue beating at high speed until mixture is thick and pale and ribbons form in bowl when beaters are lifted, 5 to 10 minutes.

Sift flour into egg mixture 1/3 at a time, gently folding after each addition.

Add lemon zest and pour melted butter around edge of batter. Quickly but gently fold butter into batter. Spoon batter into molds; it will mound slightly above tops.

Bake 14 to 17 minutes, or until cakes are golden and the tops spring back when gently pressed with your fingertip.

Use the tip of the knife to loosen madeleines from pan; invert onto rack. Immediately sprinkle warm cookies with granulated sugar. Madeleines are best eaten the day they're baked. Leftover madeleines are wonderful when dunked into coffee or tea.

Variation: Chocolate Madeleines: Omit lemon zest. Increase sugar to 1/2 cup. Substitute 1/4 cup unsweetened cocoa powder for 2 tablespoons of the flour; sift into batter with flour.

Old Fashioned Chocolate Cake

Ingredients

1 cup butter
1 cup water
4 tablespoons unsweetened cocoa powder
1/2 cup buttermilk
1 teaspoon baking soda
2 eggs, beaten
1 teaspoon vanilla extract
2 cups all-purpose flour
2 cups white sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt

1/2 cup butter
4 tablespoons unsweetened cocoa powder
1/3 cup buttermilk
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a saucepan, melt 1 cup of butter. Stir in 1 cup water and 4 tablespoons cocoa powder. Remove from heat and set aside.

In a medium bowl, dissolve the baking soda in 1/2 cup of buttermilk. Stir in the eggs and vanilla. Mix in the cooled cocoa mixture.

In a large bowl, sift together the flour, sugar, cinnamon and salt. Make a well in the center and pour in the cocoa buttermilk mixture. Stir until blended. Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Ice the cake with Buttermilk Pecan Icing while it's still warm.

For the icing: In a large saucepan, melt 1/2 cup butter with 4 tablespoons cocoa. Stir in 1/3 cup buttermilk, and heat until almost boiling. Stir in confectioners' sugar, vanilla, salt and pecans. Remove from heat. Mix well and pour over warm cake.

Cheddar Cheese Cake

Ingredients

1 cup butter
1 cup white sugar
4 eggs
2/3 cup cubed Cheddar cheese
2 1/4 cups all-purpose flour
1 teaspoon baking powder
3/4 cup milk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the Cheddar cheese. Combine the flour and baking powder; stir into the batter alternating with the milk until smooth. Pour into the prepared pan.

Bake for 45 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean.

Clay's Sherry Wine Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1/2 cup cream sherry
1 1/2 cups water
2/3 cup vegetable oil
1 (3.5 ounce) package instant vanilla pudding mix
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, stir together the cake mix and pudding mix. Add the eggs, sherry, water and oil, mix until smooth. Sprinkle the chopped nuts into the bottom of the prepared pan. Pour the batter over the nuts.

Bake for 35 to 40 minutes in the preheated oven, until object inserted comes out clean. Allow cake to cool in the pan for 10 minutes before inverting onto a wire rack to cool completely.

Elegant Light Fruit Cake

Ingredients

2 cups ground almonds
3 cups red candied cherries
1 1/2 cups green candied cherries
1 (8 ounce) package diced
candied citron
6 cups golden raisins
8 ounces candied pineapple,
diced
1 cup all-purpose flour
1 cup shortening
1 cup all-purpose flour
2 2/3 cups white sugar
8 egg yolks
4 teaspoons almond extract
2/3 cup brandy
2/3 cup milk
4 1/2 cups all-purpose flour
8 egg whites
1 1/2 teaspoons cream of tartar

Directions

Preheat oven to 300 degrees F (150 degrees C). Place a pan of water in oven. Grease thoroughly and line with heavy brown paper one set of tier pans (one 9 inch, one 7 inch, and one 5 inch).

In a large bowl combine ground almonds and fruits. Dredge with one cup flour.

In a large bowl, cream together 1 cup flour and shortening. Gradually blend in white sugar. Beat in egg yolks and almond flavoring; beat until very light and fluffy. Mix together brandy and milk; add alternately with 4 1/2 cups flour to creamed mixture. Make 3 dry and 2 liquid additions, combining lightly after each.

In another bowl, beat egg whites with cream of tartar to form stiff but moist peaks. Fold into batter. Fold in floured fruit mixture.

Bake for 2 1/2 to 3 1/2 hours, depending on size of pan. Bake each cake until it tests done with a toothpick. Remove from pans, and lift off paper. Cool.

Blueberry Coffee Cake

Ingredients

1/4 cup butter, softened
2/3 cup sugar
1 egg
1 1/8 cups all-purpose flour,
divided
1/2 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
1 cup fresh or frozen blueberries
1 (3 ounce) package cream
cheese, cubed
TOPPING:
2 tablespoons all-purpose flour
2 tablespoons sugar
1 tablespoon cold butter

Directions

For batter, in a large mixing bowl, cream butter and sugar. Beat in egg. Combine 1 cup flour, baking powder and salt; gradually add to creamed mixture alternately with milk. Toss blueberries with remaining flour. Stir blueberries and cream cheese into creamed mixture (batter will be thick). Transfer to a greased 8-in. square baking dish.

For topping, in a small bowl, combine flour and sugar. Cut in butter until crumbly. Sprinkle over batter. Bake at 375 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Blueberry Cream Cheese Pound Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1/4 cup white sugar
1/4 cup water
3/4 cup vegetable oil
3 eggs
1 (8 ounce) package cream cheese, room temperature
1 (16.5 ounce) can blueberries, drained, juice reserved

1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix, pudding mix and sugar. Make a well in the center and pour in water, oil, eggs and cream cheese. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in the blueberries. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Make Glaze: In a small bowl, combine confectioners' sugar with 2 tablespoons reserved juice from the blueberries. Drizzle over cooled cake.

A-Number-1 Banana Cake

Ingredients

2 1/2 cups all-purpose flour
1 tablespoon baking soda
1 pinch salt
1/2 cup unsalted butter
1 cup white sugar
3/4 cup light brown sugar
2 eggs
4 ripe bananas, mashed
2/3 cup buttermilk
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 8 inch round pans. In a small bowl, whisk together flour, baking soda and salt; set aside.

In a large bowl, cream butter, white sugar and brown sugar until light and fluffy. Beat in eggs, one at a time. Mix in the bananas. Add flour mixture alternately with the buttermilk to the creamed mixture. Stir in chopped walnuts. Pour batter into the prepared pans.

Bake in the preheated oven for 30 minutes. Remove from oven, and place on a damp tea towel to cool.

Pumpkin Pie Cake

Ingredients

1 (29 ounce) can canned pumpkin puree
1 (12 fluid ounce) can evaporated milk
3 eggs
1 cup white sugar
1/2 teaspoon salt
4 teaspoons pumpkin pie spice
1 (18.25 ounce) package yellow cake mix
3/4 cup butter
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch pan (preferably metal).

In a large bowl, combine pumpkin, evaporated milk, eggs, sugar, salt, and pumpkin pie spice. Mix well. Pour batter into the prepared pan.

Sprinkle the dry cake mix evenly over the pumpkin mixture. Melt the butter or margarine, and drizzle it over the cake mix. Sprinkle walnuts over the top.

Bake for 55 to 60 minutes, or until done.

Magpie's Easy Falafel Cakes

Ingredients

1/2 small onion, minced
1 1/2 teaspoons olive oil
1 (15.5 ounce) can garbanzo beans, rinsed and drained
1/3 cup imitation sour cream
2 tablespoons cornmeal
4 cloves garlic, minced
1 teaspoon ground cumin
1 teaspoon ground coriander
1/2 teaspoon salt
3/4 teaspoon hot sauce

1/4 cup cornmeal
2 tablespoons olive oil

Directions

Cook the onions in 1 1/2 teaspoons of olive oil in a skillet over medium heat until soft and translucent.

Pulse the garbanzo beans, imitation sour cream, cornmeal, garlic, cumin, coriander, salt, and hot sauce in a food processor until smooth. Transfer to a bowl and stir in the onions; cover and chill for 30 minutes.

Place 1/4 cup cornmeal in a shallow dish. Form the garbanzo bean dough into 6 patties, 1/2-inch thick; roll the cakes in cornmeal.

Heat 2 tablespoons of olive oil in a large skillet over medium heat. Cook the falafel cakes until browned on both sides, about 5 minutes per side.

Elizabeth's Extreme Chocolate Lover's Cake

Ingredients

CAKE:

2 1/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
6 (1 ounce) squares unsweetened chocolate, chopped
1/2 cup unsalted butter
2 1/2 cups dark brown sugar
3 eggs
1 1/2 tablespoons vanilla extract
1 cup sour cream
1 cup water

FROSTING:

6 (1 ounce) squares unsweetened chocolate, chopped
1/4 cup unsalted butter
1 egg yolk
4 cups confectioners' sugar
2 tablespoons vanilla extract
2 tablespoons heavy cream
1 (8 ounce) package cream cheese, softened

GANACHE:

2 cups bittersweet chocolate chips
1 cup heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. Sift together the flour, baking soda and salt. Set aside. In the top of a double boiler, heat 6 ounces chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in 1 1/2 teaspoon vanilla. Stir in the melted chocolate. Beat in the flour mixture alternately with the sour cream. Stir in boiling water (batter will be thin). Pour batter into prepared pans.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Make the Chocolate Buttercream Frosting: In the top of a double boiler, heat 6 ounces chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. In a large bowl, whip the butter for about 10 minutes until it is super fluffy, beat in egg yolk. Gradually blend in the confectioners' sugar, alternating with 2 tablespoons vanilla and 2 tablespoons cream, then blend in the melted chocolate. Beat in the softened cream cheese.

Make the Ganache: In a large saucepan, combine chocolate chips and 1 cup heavy cream. Heat, stirring constantly, until chocolate is melted and smooth. Remove from heat and set aside.

Assemble the cake: When cake is completely cooled, cover the bottom cake layer with as much ganache as desired. Refrigerate for 5 minutes, or until ganache has set. Spread frosting over the ganache. Cover with top layer of cake. Frost top and sides with buttercream, and garnish with more ganache.

Cranberry Ice Cream Swirl Cake

Ingredients

24 chocolate wafers
1/4 cup unsalted butter, melted
1 1/2 cups cranberries
1/2 cup light corn syrup
1/3 cup white sugar
1/3 cup water
3 cups vanilla ice cream, softened
1/2 cup shelled pistachio nuts
1 tablespoon unsalted butter
1/4 teaspoon salt
1 cup heavy cream
3 tablespoons confectioners' sugar
1 teaspoon vanilla extract

Directions

In a food processor or blender, process wafers until finely ground. Stir ground wafers together with 1/4 cup melted butter and press into the bottom and partway up the sides of an 8-inch springform pan. Freeze 30 minutes.

Meanwhile, in a covered saucepan over medium heat, simmer cranberries, corn syrup, sugar and water for 10 minutes. Transfer mixture to a blender or food processor and puree until smooth. Place in a bowl and chill until cold.

Spread half the softened ice cream over the frozen crust. Drizzle all but 1/3 cup of the cold cranberry mixture over the ice cream. Top with remaining ice cream. Draw a knife through the layers to marble. Freeze 30 minutes, or until firm.

Spread remaining 1/3 cup cranberry mixture over top of frozen dessert and freeze 15 minutes more.

Meanwhile, chop pistachios finely and place in a small skillet over medium heat with 1 tablespoon butter and salt. Cook, stirring, 1 minute, until fragrant. Set aside to cool.

In a chilled bowl, whip cream until soft peaks form. Beat in confectioners' sugar and vanilla and whip until stiff peaks form. Fold in cooled pistachios and spread cream over chilled cake. Freeze 30 minutes, then cover tightly with plastic wrap and foil and freeze 4 hours.

To unmold, wrap a hot, dampened towel around the sides of the pan for 1 to 2 minutes. Then remove the sides of the pan.

White Cookie Cake

Ingredients

1 cup margarine
1 2/3 cups white sugar
5 eggs
1 (12 ounce) package vanilla wafers, crushed
1/3 cup milk
1/4 cup applesauce
1 3/4 cups flaked coconut
1 cup chopped walnuts

Directions

Preheat oven to 275 degrees F (135 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl cream the margarine and sugar. Beat in eggs one at a time. Mix in the crushed cookies, and coconut alternately with the milk. Stir in the applesauce.

Pour batter into prepared pan. Bake in preheated oven for 1 hour, or until the top springs back when lightly touched.

Honey Comb Coffee Cake

Ingredients

1 3/4 cups all-purpose flour
1/2 cup white sugar
1/2 cup unsalted butter
1/3 cup milk
2 eggs
2 teaspoons baking powder
1/2 teaspoon almond extract
1/2 teaspoon orange extract
1/2 cup unsalted butter
1/2 cup chopped pecans
1/4 cup white sugar
1/2 teaspoon ground nutmeg
1 tablespoon milk
1/2 teaspoon orange extract
1/4 cup honey

Directions

Preheat oven to 350 degrees F (175 degrees C); grease and flour a 9 inch square baking pan.

Combine flour, 1/2 cup sugar, 1/2 cup butter or margarine, 1/3 cup milk, eggs, baking powder, 1/2 teaspoon orange extract , and almond extract until well mixed. Spread batter into prepared pan.

To Make Topping: In a heavy 2 quart saucepan combine 1/2 cup butter or margarine, pecans, 1/4 cup sugar, honey, nutmeg, 1 tablespoon milk, and 1/2 teaspoon orange extract. Cook over medium heat, stirring occasionally, until mixture comes to a full boil . Continue cooking, stirring occasionally, for 2 or 3 minutes. Pour topping evenly over coffee cake.

Bake 22 to 27 minutes, or until wooden pick inserted in center comes out clean.

Blueberry Coffee Cake III

Ingredients

1/4 cup butter
3/4 cup white sugar
1 egg
1/2 cup milk
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups blueberries

1/2 cup brown sugar
3 tablespoons all-purpose flour
1 teaspoon ground cinnamon
1/2 cup chopped pecans
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 inch springform pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the blueberries. Pour batter into prepared pan. In a small bowl, combine brown sugar, 3 tablespoons flour, cinnamon and chopped pecans. Cut in butter until crumbly. Sprinkle over the batter.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Eggless Butter Cake

Ingredients

1 1/4 cups cake flour
1 1/2 teaspoons baking powder
1 1/3 cups butter
3/4 cup white sugar
1 1/4 cups evaporated milk
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and line an 8 inch round or square cake pan.

Sift together flour and baking powder once.

In a medium bowl, beat butter or margarine and sugar for 7 minutes. (Color should be pale yellow. Do not overbeat.) Mix evaporated milk with vanilla; mix slowly into the sugar mixture. Mix in flour one spoonful at a time until well blended. Pour into prepared cake pan.

Bake at 375 degrees F (190 degrees C) for 45 minutes to 1 hour, or until a tester inserted into the center of the cake comes out clean.

Mayonnaise Cake I

Ingredients

1 cup mayonnaise
1 cup white sugar
3/4 cup water
2 cups all-purpose flour
1 1/2 teaspoons baking soda
4 tablespoons unsweetened
cocoa powder
1/2 teaspoon salt
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 or 9 inch round cake pans.

Sift all-purpose flour, salt, baking soda, and cocoa together.

Whip mayonnaise, white sugar, cold water, and vanilla together until mixed thoroughly. Add flour mixture slowly and beat at medium speed of an electric mixer for 2 minutes. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes. Frost with your favorite frosting.

Grenadian Spice Cake

Ingredients

2 cups sifted all-purpose flour
1/2 teaspoon baking powder
1/8 teaspoon salt
1 1/2 cups white sugar
1 cup unsalted butter - chilled, cut into tablespoon-size pieces
1 1/2 teaspoons grated lime zest
1 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1/4 teaspoon ground allspice
3 eggs
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x5 inch loaf pan. Sift together the flour, baking powder and salt, set aside.

In a medium bowl, cream together the sugar and butter. Beat in the eggs one at a time, then stir in the lime zest, nutmeg, cinnamon and allspice. Add the dry ingredients alternately with the milk, stirring after each addition. Pour batter into the prepared pan.

Bake for 75 to 90 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool in the pan for 10 minutes before turning out onto a rack to cool completely.

Amaretto Cream Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1 cup buttermilk
1/4 cup amaretto liqueur
1/4 cup vegetable oil

1 (15 ounce) can apricot halves, drained
2/3 cup amaretto liqueur

2 (8 ounce) packages cream cheese
3 tablespoons amaretto liqueur
4 cups sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 round 9 inch pans.

In a large bowl, combine cake mix, eggs, buttermilk, 1/4 cup amaretto and oil. Beat for 4 minutes on medium speed. Pour into 2 round 9 inch pans.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until a toothpick inserted into the cake comes out clean. Cool completely. When cool, slice each layer in half horizontally, making 4 layers.

Make apricot filling by combining drained apricots and 1/2 cup plus 2 tablespoons amaretto in a blender. Process until smooth. Place bottom layer of cake on serving dish. Spread 1/3 of apricot filling on cake layer, then repeat with other layers. Frost with Amaretto Cheese Frosting.

To make Amaretto Cheese Frosting: In a medium bowl, beat cream cheese and 3 tablespoons amaretto until soft. Add confectioners sugar and beat until smooth. Frost top and sides of cake.

Oatmeal Cakes

Ingredients

1/2 cup all-purpose flour
1 teaspoon baking powder
1 1/2 cups rolled oats
1 egg, beaten
1/2 cup evaporated milk
2 tablespoons water
2 tablespoons applesauce
1 tablespoon butter, softened

Directions

In a medium mixing bowl, sift together flour and baking powder. Add the remaining ingredients and stir to combine.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each cake. Cook until bubbles form in the cakes. Flip and cook the other side. Serve warm with syrup or jam.

Lemon Poppy Seed Bundt Cake

Ingredients

1/4 cup poppy seeds
1/4 cup milk
1 (18.25 ounce) package lemon cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 cup water
1/2 cup vegetable oil
4 eggs

Directions

Soak poppy seeds in milk for 2 hours. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in water, oil, and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Blend in poppy seed mixture. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Cherry Nut Cake I

Ingredients

2 cups all-purpose flour
1 cup white sugar
1 teaspoon salt
1 teaspoon baking soda
2/3 cup vegetable oil
2 eggs
1 (21 ounce) can cherry pie filling
1/2 cup chopped walnuts

Directions

Place flour, sugar, salt, baking soda, oil, eggs, cherry pie filling, and chopped nuts in a 9x13 inch pan and mix thoroughly with a fork.

Bake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes. Serve with whipped topping.

Fresh Orange Refrigerator Cake

Ingredients

4 cups fresh orange juice
1 1/2 cups white sugar
3 (.25 ounce) packages unflavored gelatin
1/3 cup lemon juice
1/8 teaspoon salt
1 cup heavy whipping cream
1 cup diced orange segments
1 (12 ounce) package ladyfingers
1 pint fresh strawberries

Directions

Line bottom and sides of an 8 inch springform pan with split ladyfingers.

Combine 1 cup orange juice and sugar in saucepan; heat until sugar is dissolved. Remove from heat. Soften gelatin in 1 cup orange juice then stir in hot juice. Add remaining orange juice, lemon juice and salt. Chill until slightly thickened.

Whip the cream until stiff and fold into the gelatin mixture. Fold in orange sections and spoon into the prepared pan. Chill for at least 4 hours. Remove sides of pan and place on a serving plate. Garnish with fresh strawberries.

Mini Coffee Cakes

Ingredients

1/3 cup butter or margarine,
softened
1/4 cup sugar
1 egg
1 1/2 cups all-purpose flour
1 (3.4 ounce) package instant
vanilla pudding mix
1 tablespoon baking powder
1/4 teaspoon salt
1 1/4 cups milk
1/2 cup chopped walnuts
TOPPING:
1/2 cup chopped walnuts
1/3 cup packed brown sugar
2 tablespoons butter or margarine,
melted
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, cream the butter and sugar. Beat in egg.

Combine the flour, pudding mix, baking powder and salt; add to the creamed mixture alternately with milk. Beat until blended. Stir in walnuts. Fill paper-lined muffin cups two-thirds full.

Combine topping ingredients; sprinkle over batter.

Bake at 375 degrees for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack.

Aunt Lydia's Apple Cake

Ingredients

7 apples - peeled, cored and sliced
2 cups all-purpose flour
1 teaspoon salt
1 cup butter
1 (.25 ounce) package active dry yeast
1/4 cup warm water
1 teaspoon white sugar
2 egg yolks
1/2 cup tapioca
3/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift flour and salt together into a medium bowl. Cut in butter as for pie crust to pea sized pieces. Set aside.

Put warm water and 1 teaspoon sugar in a large bowl. Add yeast. Let dissolve. Add slightly beaten egg yolks to yeast mixture.

Add flour mixture and gently mix until mixture forms a ball. Divide in half. Use one-half for bottom and one-half for top crust. Roll out one crust to fit a 9x13 inch ungreased pan. Sprinkle tapioca over dough.

Fill with sliced apples, piled high. Sprinkle with mixture of 3/4 cup sugar and 1 teaspoon cinnamon.

Roll top crust to fit pan. Put top over apples, seal in around pan, tucking top under (do not flute). Do not prick.

Bake at 350 degrees F (175 degrees C) for 45 minutes. While still slightly warm, frost with butter frosting.

Cocktail Birthday Cake

Ingredients

1 1/2 cups butter, softened
1 1/2 tablespoons prepared mustard
16 slices rye bread
1/2 pound boiled ham, thinly sliced
16 slices white bread
1/2 pound cooked ham, thinly sliced
1/2 pound salami, thinly sliced
1 (8 ounce) package cream cheese, softened
1 1/2 teaspoons curry powder
4 1/2 ounces toasted almonds

Directions

In a small bowl, mix the butter and mustard.

Remove crusts from the bread slices. On a small cookie sheet, arrange 4 rye slices to form a square. Spread slices with a layer of mustard butter. Top with 4 slices of boiled ham. Top the boiled ham with four slices of white bread arranged in a square. Spread with mustard butter. Top with 4 slices of cooked ham. Top the cooked ham with four slices of rye bread arranged in a square. Spread with mustard butter. Top with 4 slices of salami. Repeat until 8 alternating layers have been created. Trim overhanging meat.

Place a small cookie sheet on top of the layers. Weigh down the cookie sheet with a bowl so as to lightly flatten the layers into a thinner, square cake. Continue flattening and refrigerate a minimum of 5 hours.

Frost the chilled cake on all sides with cream cheese and curry powder. Decorate with almonds. Refrigerate until serving.

To serve, cut into quarters, then six cubes per quarter resulting in 24 pieces.

White Texas Sheet Cake

Ingredients

1 cup butter
1 cup water
2 cups all-purpose flour
2 cups white sugar
2 eggs
1/2 cup sour cream
1 teaspoon almond extract
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup butter
1/4 cup milk
4 1/2 cups confectioners' sugar
1/2 teaspoon almond extract
1 cup chopped walnuts

Directions

In a large saucepan, bring 1 cup butter or margarine and water to a boil. Remove from heat, and stir in flour, sugar, eggs, sour cream, 1 teaspoon almond extract, salt, and baking soda until smooth. Pour batter into a greased 10 x 15 x 1 inch baking pan.

Bake at 375 degrees F (190 degrees C) for 20 to 22 minutes, or until cake is golden brown and tests done. Cool for 20 minutes.

Combine 1/2 cup butter or margarine and milk in a saucepan; bring to a boil. Remove from heat. Mix in sugar and 1/2 teaspoon almond extract. Stir in pecans. Spread frosting over warm cake.

Peach Cobbler Dump Cake II

Ingredients

1 (29 ounce) can sliced peaches,
drained, juice reserved
1 (6 ounce) package peach
flavored gelatin mix
1 (18.25 ounce) package yellow
cake mix
1/2 cup butter
1/2 cup water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place peaches in bottom of 9x13 cake pan. Sprinkle dry peach gelatin over peaches. Sprinkle dry cake mix over gelatin. Cut up butter and distribute over cake mix. Pour 1 cup of reserved peach juice and 1/2 cup of water over the top.

Bake in the preheated oven for 60 minutes, or until the top is browned.

Popcorn Cake II

Ingredients

18 cups popped popcorn
1 1/2 cups gumdrops
1 cup whole peanuts
1 (10.5 ounce) package miniature marshmallows
1/2 cup butter

Directions

Butter one 10 inch tube or bundt pan.

Toss the popcorn with the gumdrops and cashews.

Melt the marshmallows with the butter or margarine. Pour over the popcorn mixture and mix well. Press the mixture into the prepared pan. Butter hands before pressing firmly into pan. Chill and remove from pan.

Crazy Cakes

Ingredients

1/2 cup all-purpose flour
1/2 cup milk
2 eggs, lightly beaten
2 tablespoons butter

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a large bowl, stir together flour, milk and eggs; stir until smooth.

Drop butter into a 9x13 inch baking pan. Place the pan into preheated oven until butter has melted. Pour batter into pan. Bake for 15 to 20 minutes, until batter has set.

Chocolate Mayo Cake

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 cups white sugar
1 1/2 cups mayonnaise
1/3 cup unsweetened cocoa powder
1 1/2 cups water
2 1/4 teaspoons baking powder
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees (175 degrees C). Lightly grease two 9 inch layer pans.

Mix flour, baking soda, baking powder, cocoa, and sugar into a large bowl. Stir in mayonnaise. Gradually add water and vanilla and blend until smooth. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool, remove from pans, and frost with your favorite chocolate frosting.

Vegetarian Carrot Cake

Ingredients

3 teaspoons lemon juice
1 1/4 cups milk
2/3 cup vegetable oil
2 teaspoons orange zest
3/4 cup packed brown sugar
3 teaspoons vanilla extract
1 1/2 cups whole wheat flour
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
1 1/2 cups grated carrots
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter an 8 inch springform pan. In a small bowl, add lemon juice to milk. Stir together and let stand 5 minutes. Sift flour, baking powder, cinnamon, cloves and salt together and set aside.

In a large bowl, cream oil, orange zest and brown sugar. Add sour milk and vanilla. Add flour mixture and beat until smooth. Stir in the grated carrots and chopped nuts.

Pour the batter into an 8 inch springform or other deep 8 inch pan. Bake at 350 degrees F (175 degrees C) for 1 hour, or until a toothpick inserted into the cake comes out clean. Allow to cool.

Toffee Bar Coffee Cake

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
3/4 cup brown sugar
6 tablespoons butter, softened
1 cup milk
2 teaspoons baking powder
1 teaspoon vanilla extract
5 (1.4 ounce) bars chocolate covered toffee bars, chopped
1 egg
1/2 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Crush toffee bars into small bits and set aside.

In a large bowl, combine flour, sugar, brown sugar and butter; mix on low speed with an electric mixer until crumbly. Remove 1/2 cup of crumb mixture and set aside to be used for topping. Add milk, baking powder, vanilla, egg, and 1/2 cup of the crushed toffee bars; beat at low speed until well-mixed. Increase speed to medium, and beat for 1 minute. Spread batter evenly in 9x13 inch pan.

To make the topping: In a small bowl, mix nuts, remaining chopped toffee bars, and reserved 1/2 cup crumb mixture. Sprinkle mixture evenly over batter in pan.

Bake for 30 minutes, or until it tests done. Cool cake completely in pan on rack. Make about 2 1/2 hours before serving, or early the in day.

Sourdough Chocolate Cranberry Cake

Ingredients

1/2 cup sourdough starter
1 cup water
1 1/2 cups all-purpose flour
1/4 cup dry milk powder
1 cup white sugar
1/2 cup vegetable oil
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 1/2 teaspoons baking soda
2 eggs
3 (1 ounce) squares semisweet chocolate
1 (16 ounce) can whole cranberry sauce

Directions

In a large, non-metallic bowl, combine sourdough starter, water, flour and powdered milk. Let ferment uncovered, for 2 to 3 hours in a warm place until bubbly and a clear sour milk odor develops.

Preheat oven to 350 degrees F (175 degrees C). Coat a 9x13 inch pan with cooking spray and, using a small sieve or shaker, dust lightly with cocoa powder.

In a separate large bowl, mix together sugar, oil, salt, vanilla, cinnamon and baking soda. Add eggs, melted semi-sweet baking chocolate, and cranberry sauce.

Combine the mixtures together and stir until well blended.

Pour into a 9x13 inch baking pan. Bake in a preheated oven at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until knife inserted into center comes out clean. Cool at least 10 minutes before serving, excellent served slightly warm.

Garnish by sifting powdered sugar onto a paper doily or just dollop spoonfuls of whole berry cranberry sauce on top of each serving of cake.

This cake can also be baked in 2 - 8 inch round layer cake pans, baking time is decreased to 20 to 25 minutes or until knife inserted comes out clean. Another can of whole berry cranberry sauce can be spread generously between and on top of the unfrosted layered cake rounds for an impressive look during the holidays!

Yellow Cake

Ingredients

1 1/2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking powder
4 eggs
1 cup vegetable oil
3/4 cup orange juice
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix together the flour, sugar and baking powder. Make a well in the center and pour in the eggs, oil, orange juice and vanilla. Mix well and pour into prepared pans.

Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Fruit Cocktail Cake V

Ingredients

2 1/4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 cup margarine, softened
1 cup brown sugar
2 eggs
1 (15.25 ounce) can fruit cocktail,
including syrup
3/4 cup semisweet chocolate
chips
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking soda, cinnamon and salt. Set aside.

In a large bowl, cream together the margarine and brown sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture, then stir in the fruit cocktail and syrup, mixing just until combined. Stir in the walnuts and chocolate chips.

Pour batter into prepared pan. Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Party Cake Frosting

Ingredients

2 (1 ounce) packages fruit flavored gelatin mix
2 egg whites
1 cup white sugar
1/4 cup water
1/8 teaspoon cream of tartar

Directions

In the top of a double boiler, combine gelatin, egg whites, sugar, water and cream of tartar. Using an electric mixer, beat icing over boiling water until soft peaks form. Remove from heat. Continue to beat until icing forms stiff peaks. Use to frost a completely cooled cake.

Old-Fashioned Coffee Cake

Ingredients

1/2 cup butter, softened
1 1/4 cups sugar, divided
1 egg
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 1/2 teaspoons ground nutmeg,
divided
1 cup buttermilk

Directions

In a small mixing bowl, cream butter and 1 cup sugar until light and fluffy. Beat in egg. Combine the flour, baking soda, baking powder, and 1 teaspoon nutmeg; add to creamed mixture alternately with buttermilk. Pour into a greased 9-in. square baking pan (batter will be thick).

Combine the remaining sugar and nutmeg; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Lemon Custard Cake

Ingredients

1 (10 inch) prepared angel food cake
1 (3.4 ounce) package instant lemon pudding mix
1 1/2 cups cold milk
1 cup sour cream
1 (21 ounce) can cherry or strawberry pie filling

Directions

Tear angel food cake into bite-size pieces. Place in a 13-in. x 9-in. x 2-in. pan. In a mixing bowl, combine the pudding mix, milk and sour cream. Beat until thickened, about 2 minutes. Spread over cake. Spoon pie filling on top. Chill until serving time.

Williamsburg Pork Cake

Ingredients

1/2 cup brandy
2 1/2 cups raisins
1 1/2 cups dried currants
1/2 pound finely ground salt pork
1 cup boiling water
1 cup molasses
1/2 cup brown sugar
3 1/2 cups all-purpose flour
1 teaspoon baking powder
1 tablespoon ground allspice
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves

Directions

In a medium saucepan, combine brandy, raisins and currants. Bring to an boil, then remove from heat. Set aside until all liquid is absorbed and mixture is cooled.

Preheat oven to 275 degrees F (135 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking powder, allspice, cinnamon, nutmeg and cloves. Set aside.

In a large bowl, combine the ground salt pork, boiling water, molasses and sugar. Beat well. Add the flour mixture and beat until incorporated. Stir in the raisin mixture. Pour batter into prepared pan.

Bake in the preheated oven for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 15 minutes in the pan. Remove from pan and cool completely.

Valentine Heart Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (12 fluid ounce) can white frosting
1 (18 ounce) jar strawberry glaze
1 pint strawberries, hulled

Directions

Preheat oven according to package directions.

Prepare cake mix as directed; lightly grease heart-shaped pan.

Pour cake mix into pan and bake in preheated oven; let cool.

Ice cake with white frosting and pipe frosting around bottom and top edges of cake with cake decorator tips to form a ridge. Spread strawberry glaze on top of cake and decorate with strawberries around edges; use your imagination as you go.

Margarita Tube Cake

Ingredients

cooking spray
1 (18.25 ounce) package orange cake mix (such as Duncan Hines® Orange Supreme)
1 (3.4 ounce) package instant lemon pudding mix
4 eggs
1/3 cup vegetable oil
2/3 cup bottled margarita mix
1/4 cup lime juice
1/4 cup tequila
2 tablespoons triple sec
1 lime, zested

2 1/2 cups confectioners' sugar
1 tablespoon tequila
2 tablespoons triple sec
2 limes, juiced
1 lime, zested

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9-cup fluted tube pan with cooking spray that contains flour, and brush the spray into the grooves of the pan with a pastry brush. Spray 1 more light coating of cooking spray, and invert the pan to let any excess spray drip out.

In a mixing bowl, beat together the orange cake mix, lemon pudding mix, eggs, vegetable oil, margarita mix, lime juice, tequila, and triple sec until thoroughly combined. Fold in the grated zest of 1 lime, and pour the batter into the prepared fluted tube pan. Use a spatula to fill grooves of the pan with batter, and tap the filled cake pan to remove air pockets.

Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, about 45 minutes.

Cool the cake in the pan on a rack for 10 minutes, shake it a couple of times to help the sides release, and slide a thin silicone or nylon spatula between the cake and the pan. Place a serving plate over the top of the cake pan and invert the pan to slide the cake onto the serving plate. Allow the cake to finish cooling.

Make a thin glaze by mixing together confectioners' sugar, 1 tablespoon of tequila, 2 tablespoons of triple sec, juice of 2 limes, and grated zest of 1 lime. Drizzle the glaze decoratively over the cake, let the glaze set for a few minutes to harden, and slice.

Baby Ruth[®] Layer Cake

Ingredients

8 (1.2 ounce) bars Baby Ruth[®] candy bars, chopped
4 tablespoons crunchy peanut butter
6 tablespoons evaporated milk
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 cup butter, softened
1 1/4 cups white sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup buttermilk
B
6 (1.2 ounce) bars Baby Ruth[®] candy bars, chopped
2 egg yolks
1 cup evaporated milk
1 cup white sugar
1/2 cup butter
1 cup flaked coconut
1/2 cup chopped peanuts
B
1 cup heavy whipping cream
1 egg white
2 1/2 tablespoons sifted confectioners' sugar
3/4 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round pans.

In the top of a double boiler, Combine 8 chopped candy bars, peanut butter, and 6 tablespoons milk. Heat and stir until melted, stirring constantly. Let cool.

Sift together flour, baking soda and baking powder. Set aside.

In a large bowl, cream 1/2 cup butter and 1 1/4 cup sugar until light and fluffy. Add eggs and beat well. Blend in cooled candy mixture and 1/2 teaspoon vanilla.

On low speed, add flour mixture to creamed mixture, alternating with buttermilk. Do not overmix.

Pour into 2 greased and floured 9 inch round cake pans and bake at 350 degrees F (175 degrees C) for 30 minutes. Cool in pans on racks for 10 minutes. Turn out and finish cooling on rack.

For filling and topping: Melt 6 candy bars in double boiler, then set aside. In a saucepan, combine egg yolks, 1 cup evaporated milk, 1 cup sugar and 1/2 cup butter. Cook and stir until thick over medium heat for approximately 10 minutes. Remove from heat and blend in melted candy mixture, coconut and peanuts. Cool, then beat vigorously with spoon.

For whipped topping, whip heavy cream until stiff. In a clean bowl, whip egg white until stiff. Fold egg white, confectioners sugar and 3/4 teaspoon vanilla into whipped cream.

To assemble, spread cooled filling between layers and on top of cake. Spread whipped topping on sides of cake.

Graham Cracker Cake III

Ingredients

32 graham crackers
1 cup white sugar
1/2 cup butter, softened
5 egg yolks
2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon
2 tablespoons all-purpose flour
2 teaspoons baking powder
1 cup milk
1 cup chopped walnuts

1/3 cup cream cheese, softened
1/4 cup butter, softened
1 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and four a 9x13 inch glass baking dish.

Crush graham crackers into crumbs. Be patient, it takes time. Mix graham cracker crumbs with flour and baking soda. Set aside.

Cream sugar and 1/2 cup butter until light and fluffy. Add yolks, 2 teaspoons vanilla and cinnamon.

Add flour mixture to creamed mixture alternately with milk. Stir in nuts. Spread into 9x13 inch pan.

Bake at 325 degrees F (165 degrees C) for 40 to 45 minutes, or until toothpick, inserted into cake comes out clean. Cool completely.

Cream together the cream cheese and 1/4 cup butter until smooth. Add confectioners sugar and mix in. Add 1 teaspoon vanilla. Spread evenly over cooled cake.

Apricot Upside-Down Cake

Ingredients

2 (15 ounce) cans apricot halves
1/4 cup butter or margarine
1/2 cup packed brown sugar
2 eggs, separated
2/3 cup sugar
2/3 cup cake flour
3/4 teaspoon baking powder
1/4 teaspoon salt

Directions

Drain apricots, reserving 3 tablespoons juice (discard remaining juice or save for another use); set aside. Place butter in a greased 9-in. square baking pan; place in a 350 degrees F oven for 3-4 minutes or until melted. Stir in the brown sugar. Arrange apricot halves, cut side up, in a single layer over sugar. In a mixing bowl, beat egg yolks on high for 4 minutes or until thick and lemon-colored. Gradually beat in sugar. Stir in reserved apricot juice. Combine flour, baking powder and salt; gradually add to egg yolk mixture. In another mixing bowl, beat egg whites until stiff. Fold into yolk mixture. Carefully spread over apricots. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center of cake comes out clean. Cool for 10 minutes before inverting onto a serving plate.

Lazy Day Cake

Ingredients

1/4 cup butter or margarine,
softened
2/3 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup milk
TOPPING:
1 1/2 cups flaked coconut
1/2 cup packed brown sugar
5 tablespoons heavy whipping
cream
1 1/2 teaspoons vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Pour into a greased 8-in. square baking pan. Bake at 350 degrees F for 30 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, combine topping ingredients. Spread over warm cake. Broil 3-5 minutes or until golden brown.

Aunt Bert's White Cake

Ingredients

2 cups white sugar
2 cups sifted all-purpose flour
3 egg yolks
1 egg
1/2 cup buttermilk
1 teaspoon vanilla extract
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon baking soda
1/2 cup shortening
1 cup boiling water

Directions

Mix together the buttermilk with the baking soda. Set aside. Cream shortening, sugar, eggs and vanilla. Beat well.

Add buttermilk and baking soda mixture.

Sift dry ingredients, and add to creamed mixture.

Add boiling water, and mix well.

Pour into a greased and floured 9 x 13 inch pan. Bake at 350 degrees F (175 degrees C) for approximately 35 minutes, or until toothpick comes out clean.

Let cool. I frost with cream cheese frosting.

Texas Praline Coffee Cake

Ingredients

2 cups baking mix (such as Bisquick ®)
1/2 cup brown sugar
3/4 cup chopped pecans
2 tablespoons instant coffee granules
1 large egg
1 cup butter flavored shortening, melted
1 teaspoon vanilla extract
1 cup buttermilk

1/4 cup brown sugar
1/4 cup chopped pecans
1/4 cup graham cracker crumbs
1/4 cup softened butter

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease and flour a 10 inch square cake pan.

Mix baking mix, 1/2 cup brown sugar, 3/4 cup chopped pecans, and the instant coffee granules in a large bowl. Whisk together the egg, shortening, buttermilk, and vanilla in a separate large bowl. Stir the dry ingredients into the wet ingredients, mixing just until completely moistened.

Pour batter into prepared pan. Mix remaining 1/4 cup brown sugar, 1/4 cup chopped pecans, and the graham cracker crumbs in a small bowl. Sprinkle topping evenly over batter.

Bake in preheated oven until a toothpick inserted in the center comes out clean, about 20 to 25 minutes. Immediately dot top of cake with softened butter.

Poochie Meat Cakes

Ingredients

1 1/2 cups brown rice
3 cups water
2 large potatoes, grated
4 large carrots, grated
2 large celery stalks, chopped
6 pounds ground beef
8 eggs
1 dash salt
1/4 cup olive oil
1 1/2 cups regular rolled oats

Directions

Preheat oven to 400 degrees F (205 degrees C). Grease 36 cups of 3 large muffin tins.

In a medium saucepan, combine the rice with water. Bring to a boil over high heat, uncovered, and cook 10 minutes. Reduce heat to low, cover, and simmer 20 minutes. Remove from heat, let cool several minutes, then fluff with a fork and set aside.

In a large bowl, combine the potatoes, carrots, celery, ground beef, and eggs. Mix ingredients together using your hands or a sturdy spoon. Add salt, olive oil, rolled oats, and rice; mix well.

Fill each muffin cup with some of the meat mixture, and pat down the to make it firm. Bake 45 minutes, or until surface feels set. Cool on a rack 10 minutes or longer.

Remove the meat cakes by turning the muffin tin upside down over a sheet of aluminum foil. Tap each muffin cup to release the cake. Refrigerate or freeze in sealed plastic bags. NOTE: Do not feed to dogs while still hot.

Peachy Cake

Ingredients

1 1/4 cups all-purpose flour
2 tablespoons cornmeal
2 teaspoons baking powder
1/8 teaspoon salt
2 eggs
1/3 cup light brown sugar
2/3 cup milk
1 tablespoon butter, melted
3 tablespoons light brown sugar
4 fresh peaches - peeled, pitted
and sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch springform pan. Combine the flour, cornmeal, baking powder and salt. Set aside.

In a medium bowl, beat eggs and 1/3 cup brown sugar. Stir in the flour mixture, mixing just until combined. Gradually beat in the milk. Set aside.

Pour batter into prepared pan. Arrange peach slices on top of batter. Drizzle with melted butter and sprinkle with 3 tablespoons brown sugar.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 5 minutes in the pan before removing.

Strawberry Dream Cake I

Ingredients

1 (18.25 ounce) package white cake mix
1 1/2 cups frozen sweetened strawberries, pureed
12 ounces cream cheese
8 (1 ounce) squares white chocolate
1 cup heavy whipping cream
1 (8 ounce) container frozen whipped topping, thawed
1/2 pint sliced fresh strawberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round cake pans.

Make cake per directions except substitute the 1 1/2 cups of strawberries for the water and add 1 extra egg, (if cake mix calls for 2 eggs add 3), and 8 ounces of the cream cheese at room temperature. Beat well and pour into the prepared pans.

Bake at 350 degrees F (175 degrees C) for about 20 to 25 minutes or until golden brown. A toothpick inserted in the center will not come out clean when this cake is done since it is so moist. Let cake cool fully before frosting.

To Make Frosting: Heat the heavy cream until just beginning to boil. Pour it over the white chocolate (chopped) and the remaining 4 ounces cream cheese. Mix well and let cool. Once cool fold into the whipped topping. Use to frost cooled cake and garnish with sliced fresh strawberries.

Pumpkin Pound Cake

Ingredients

1 1/4 cups shortening
1 1/4 cups sugar
1 cup packed brown sugar
4 eggs
1 (15 ounce) can solid pack pumpkin
3 cups all-purpose flour
3 teaspoons ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon ground ginger
1/2 cup chopped pecans
SAUCE:
1 cup sugar
2 tablespoons cornstarch
1 1/3 cups water
3 tablespoons butter, cubed
1/2 teaspoon rum extract

Directions

In a large mixing bowl, cream shortening and sugars. Add eggs, one at a time, beating well after each addition. Beat in pumpkin. Combine the flour, cinnamon, baking powder, baking soda, salt, nutmeg, allspice and ginger; add to the creamed mixture just until combined. Stir in pecans.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 60-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a sauce pan, combine sugar and cornstarch. Gradually stir in water. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Remove from heat; stir in butter and extract. Serve warm with cake.

Nell's Irish Boiled Cake

Ingredients

1/2 cup raisins
1/2 cup golden raisins
1/2 cup dried currants
3/4 cup packed brown sugar
1/2 cup butter
1 cup water
1/4 cup dry sherry
1 cup whole wheat flour
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/8 teaspoon salt
1 teaspoon ground cinnamon

Directions

In a medium saucepan, combine the raisins, golden raisins, currants, brown sugar, butter and water. Cook over medium heat, stirring occasionally, until boiling. Boil for 20 minutes, then remove from heat and set aside to cool.

Preheat oven to 350 degrees F (175 degrees). Grease an 8x4 inch loaf pan.

In a medium bowl, stir together the whole wheat flour, all purpose flour, baking powder, salt and cinnamon. Add the boiled ingredients along with the cooking sherry, mix until well blended. Pour the batter into the prepared pan.

Bake for 45 minutes in the preheated oven, then reduce the oven temperature to 325 degrees F (165 degrees C) and bake 15 more minutes, or until a toothpick inserted comes out clean.

Root Beer Float Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (12 fluid ounce) can or bottle root beer
1/4 cup vegetable oil
3 eggs
1/2 cup confectioners' sugar
3 tablespoons root beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, stir together the cake mix, 12 ounces root beer, oil and eggs until smooth. Pour batter into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool cake in pan for 15 minutes before inverting onto a wire rack to cool completely. Poke holes in the cake with a skewer at 2 inch intervals. Pour Root Beer Glaze evenly over cake.

To make the Root Beer Glaze: combine the confectioners sugar and 3 tablespoons of root beer in a small bowl. Beat until smooth.

Fig Cake II

Ingredients

2 cups all-purpose flour
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1 teaspoon vanilla extract
3 eggs
1 1/2 cups white sugar
1 cup vegetable oil
1 cup buttermilk
1 teaspoon baking soda
2 teaspoons hot water
1 teaspoon vanilla extract
1 cup canned figs with juice,
chopped
1 cup chopped pecans

1 teaspoon white sugar
1/2 cup buttermilk
1/2 teaspoon baking soda
1 tablespoon light corn syrup
1/4 cup butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, salt, cinnamon, nutmeg and allspice. Set aside. Dissolve 1 teaspoon baking soda in 2 teaspoons hot water; set aside.

In a large bowl, beat eggs with electric mixer until thick and lemon colored. Beat in 1 1/2 cups sugar and 1 cup oil. Combine buttermilk and dissolved baking soda. Beat in the flour mixture alternately with buttermilk mixture. Stir in 1 teaspoon vanilla, figs, and nuts. Pour into prepared pan.

Bake in the preheated oven for 70 to 75 minutes. Remove from pan and pour hot Buttermilk Icing over warm cake.

To make Buttermilk Icing: In a heavy saucepan, combine 1 cup sugar, 1/2 cup buttermilk, 1/2 teaspoon baking soda, corn syrup and butter. Bring to a boil and cook to soft ball stage (240 degrees F/ 115 degrees C). Remove from stove and stir in vanilla. Pour over warm cake.

Chocolate Oatmeal Cake

Ingredients

1/2 cup rolled oats
1/2 cup butter
1 cup boiling water
1 1/2 cups packed brown sugar
2 eggs, beaten
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
4 tablespoons cocoa

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch pan.

In a large bowl, mix together the rolled oats and butter. Mix in boiling water. Set aside to cool.

Beat together the brown sugar, eggs and vanilla; add to cooled oat mixture and mix well.

Sift together the flour, baking soda, baking powder, salt and cocoa. Add to wet ingredients and mix well. Spread into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Remove from oven, allow to cool, and remove pan.

Lady Baltimore Cake

Ingredients

1 cup butter, softened
1 1/4 cups white sugar
1 1/2 teaspoons vanilla extract
3 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1 cup milk
6 egg whites
1/2 cup white sugar

1 recipe Lady Baltimore Frosting

1/2 cup raisins, coarsely chopped
1/3 cup chopped pecans
1/3 cup chopped candied cherries
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round layer pans.

In a large bowl, cream butter or margarine, 1 1/4 cups sugar and 1 1/2 teaspoons vanilla together well. Beat until light and fluffy.

Stir flour, baking powder, and salt together in another bowl. Add flour mixture to butter mixture in 3 parts alternating with milk in 2 parts, beginning and ending with flour.

Using clean beaters, beat egg whites in mixing bowl until soft peaks form. Add 1/2 cup sugar gradually while beating until stiff. Fold whipped egg whites into batter. Pour into prepared pans.

Bake for 25 to 30 minutes, until an inserted wooden pick comes out clean. Cool.

To Make Filling: Stir 2 cups Lady Baltimore Frosting, raisins, nuts, cherries, and 2 teaspoons vanilla or sherry all together. Use as filling to spread between layers. Spread remaining frosting on tops and sides of cake.

Fruit Cocktail Cake I

Ingredients

1 cup all-purpose flour
1 cup white sugar
1/2 teaspoon salt
1 teaspoon baking powder
1 egg
1 (16 ounce) can fruit cocktail
1/2 cup packed brown sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Spray one 8 x 8 inch square baking pan with cooking spray.

In a medium sized bowl combine flour, white sugar, salt, baking powder, egg, and fruit cocktail. Mix until just combined and pour into the prepared pan. Sprinkle top with the brown sugar.

Bake at 32 degrees F (165 degrees C) for 45 minutes or until golden brown.

Lazy Daisy Cake III

Ingredients

1 1/2 cups white sugar
1/2 cup vegetable oil
3 eggs
1 cup milk
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

1/4 cup margarine
1 cup white sugar
1/4 cup milk
1/2 cup chocolate chips
1 teaspoon vanilla extract
1/2 cup miniature marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, beat 1 1/2 cups sugar and oil until smooth. Beat in eggs, 1 cup milk and 1 teaspoon vanilla. Beat in flour, baking powder and salt. Pour batter into prepared pan.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Frost with Chocolate Frosting.

To make the Chocolate Frosting: In a saucepan over medium heat, combine margarine, 1 cup sugar and 1/4 cup milk. bring to a full boil. Remove from heat and stir in chocolate chips, 1 teaspoon vanilla and marshmallows. Beat until smooth.

Cake Mix Cookies VI

Ingredients

2 eggs
1/3 cup water
1/4 cup margarine
1 cup peanut butter
1 (18.25 ounce) package yellow cake mix
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, cream together the eggs, water, margarine and peanut butter. Stir in the cake mix and blend well. Finally, fold in chocolate chips. Drop by rounded spoonfuls onto the prepared cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Hawaiian Wedding Cake I

Ingredients

1 1/2 cups white sugar
1 teaspoon baking soda
2 cups all-purpose flour
2 eggs
1 (20 ounce) can crushed
pineapple with juice
1 cup chopped walnuts
3/4 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 x 13 inch pan.

In a large bowl, mix sugar, soda, and flour by hand. Mix in eggs, pineapple with juice. Stir in nuts, and coconut. Pour into prepared pan.

Bake for 35 to 40 minutes. Cool on wire racks.

Brownie Snack Cake

Ingredients

4 egg whites
1/4 cup vegetable oil
2 teaspoons vanilla extract
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup packed brown sugar
1/2 cup baking cocoa
1/2 teaspoon baking powder
confectioners' sugar

Directions

In a mixing bowl, beat egg whites until foamy. Add oil and vanilla. Combine flour, sugars, cocoa and baking powder; gradually stir into the egg mixture. Transfer to an 8-in. square baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 15-20 minutes or until the center is set. Cool on a wire rack. Dust with confectioners' sugar.

Mocha Cake II

Ingredients

30 anisette toasts (e.g. 2 packages of Stella D'oro)
3/4 cup coffee flavored liqueur
3/4 cup water
2 (3.5 ounce) packages non-instant chocolate pudding mix
2 (3 ounce) packages non-instant vanilla pudding mix
6 cups milk
1 (8 ounce) container frozen whipped topping, thawed
1/2 cup toasted almond slices

Directions

Line the bottom of a 10 inch spring form pan with 15 (approx.) of the anisette toast (you may have to break them up to fit).

Mix liqueur and water together to make 1 1/2 cups of liquid. Pour half that mixture over toasts, reserving remainder.

Prepare vanilla pudding with 3 cups of the milk as package directs, reserving remainder of milk for chocolate pudding. When vanilla pudding is done and still hot, pour over toasts. Let cool slightly, then put the another layer of toasts on top of the vanilla pudding.

Pour the remaining liqueur mixture over toasts until they absorb all of it. Prepare the chocolate pudding as you did the vanilla and again while hot, pour over toasts. Let cool, then refrigerate overnight. Next day unmold from spring form pan, top with non-dairy topping and almonds.

Friendship Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
2/3 cup vegetable oil
1 1/2 cups fruit cocktail, drained
1 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine cake mix with eggs and oil. Mix thoroughly and stir in fruit and nuts. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Sauerkraut Cake I

Ingredients

2/3 cup shortening
1 1/2 cups white sugar
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup unsweetened cocoa
powder
3 eggs
1 1/4 teaspoons vanilla extract
1 cup water
1/2 cup drained and chopped
sauerkraut

Directions

Cream shortening and sugar. Add eggs one at a time, beating well after each addition. Stir in vanilla.

In another bowl, whisk together flour, baking soda, baking powder, salt and cocoa. Add flour mixture to creamed ingredients alternately with the water, ending with dry ingredients. Mix well until smooth. Blend in sauerkraut.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Top with Fluffy Creamy Frosting.

Bourbon Pecan Cake

Ingredients

- 1 cup all-purpose flour
- 2 cups currants
- 3 cups chopped pecans
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 3 teaspoons nutmeg
- 1 cup butter
- 2 cups white sugar
- 5 egg yolks
- 1 cup bourbon
- 5 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Combine 1 cup of the flour with currants and pecans. Set aside.

Mix together the remaining 2 cups flour, baking powder, salt and nutmeg. Set aside. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg yolks one at a time, then beat in the flour mixture alternately with the bourbon. Stir in the currant pecan mixture.

In a large bowl, beat the egg whites until stiff. Gently fold egg whites into the cake batter. Pour batter into prepared pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Orange Chiffon Cake

Ingredients

2 cups all-purpose flour
1 1/2 cups sugar
3 teaspoons baking powder
1/4 teaspoon salt
7 eggs, separated
1/2 cup orange juice
1/2 cup vegetable oil
1/4 cup water
2 teaspoons vanilla extract
1 tablespoon grated orange peel
2 teaspoons grated lemon peel
1/2 teaspoon cream of tartar

ICING:

1/2 cup confectioners' sugar
2 tablespoons shortening
1 tablespoon butter or margarine,
softened
1 (8 ounce) can crushed
pineapple, well drained

Directions

Sift the flour, sugar, baking powder and salt into a large bowl; make a well in the center. In another bowl, beat egg yolks until thicken and lemon-colored. Beat in the orange juice, oil, water, vanilla, and orange and lemon peels. Pour into well in dry ingredients; beat with a wooden spoon until smooth. In a mixing bowl, beat egg whites on medium speed until foamy. Add cream of tartar; beat until stiff peaks form. Gradually fold into batter.

Transfer to an ungreased 10-in. tube pan. Bake at 325 degrees F for 55-60 minutes or until cake springs back when lightly touched. Immediately invert cake; cool completely. Loosen cake from sides of pan; remove cake and place on a serving platter.

For icing, combine the confectioners' sugar, shortening and butter until smooth. Spread over top of cake. Spoon pineapple over icing.

Rich Mocha Cake

Ingredients

1 cup all-purpose flour
2 teaspoons baking powder
3/4 cup powdered milk
3/4 cup shortening
1 1/2 cups white sugar
4 eggs
1 teaspoon vanilla extract

1 cup water
1/3 cup white sugar
5 tablespoons instant coffee granules

1 (1.3 ounce) envelope whipped topping mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder and powdered milk. Set aside.

Cream together shortening and sugar until light and fluffy. Beat in eggs, one at a time, then stir in the vanilla. Stir in the flour mixture until incorporated. Batter will be thick.

Pour batter into prepared pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Prick cake with a fork at 1 inch intervals. Allow to cool.

For the glaze: In a saucepan, combine the sugar, water and instant coffee. Bring mixture to a boil, and cook for 2 minutes. Pour the syrup over the warm cake. Cool thoroughly. Prepare whipped topping according to package directions, then frost cake. Refrigerate for 3 hours or overnight before serving.

Nutty Lemon Coffee Cake

Ingredients

1 cup butter or margarine,
softened
1 cup sugar
3 eggs
1 cup sour cream
1 teaspoon vanilla extract
1 teaspoon lemon extract
2 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
1 teaspoon baking soda
1/8 teaspoon salt
TOPPING:
1 cup ground pecans
1/2 cup sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. In another bowl, mix sour cream and extracts. Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with sour cream mixture. Mix well. Spread half in a greased 13-in. x 9-in. x 2-in. baking pan. Combine topping ingredients; sprinkle half over batter. Carefully spread remaining batter on top; sprinkle with remaining topping. Bake at 350 degrees F for 30-35 minutes or until cake tests done.

Creamy Lemon Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3 ounce) package lemon flavored gelatin mix
1 cup boiling water
1 (8 ounce) container frozen whipped topping, thawed
1 (3 ounce) package instant lemon pudding mix
1 teaspoon vanilla extract
1 cup milk

Directions

Prepare and bake cake mix according to package directions for a 9x13 inch pan. Poke holes in cake while still hot with the round handle of a wooden spoon. Make gelatin with only 1 cup of boiling water. Pour liquid gelatin over cake while hot. Cool cake completely.

Beat together whipped topping, pudding mix, milk and vanilla extract. Pour mixture over cooled cake and refrigerate until ready to serve.

Mandarin Orange Cake III

Ingredients

1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 teaspoon vanilla extract
1 (15 ounce) can mandarin oranges, drained
1/2 cup chopped walnuts
3/4 cup brown sugar
3 tablespoons milk
3 tablespoons butter
1/2 cup flaked coconut
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square cake pan.

In a large bowl, mix the flour, sugar, baking soda and salt. Make a well in the center and add the egg, vanilla, mandarin oranges and 1/2 cup chopped nuts.

Pour batter into an 8 inch square cake pan. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the cake comes out clean.

While the cake is baking, prepare the sauce. In a medium saucepan, combine brown sugar, milk and butter. bring to a boil and stir in coconut and 1/2 cup walnuts. While still hot, pour over cake as soon as it comes out of the oven.

Chocolate Pudding Fudge Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup sour cream
1 cup milk
1/2 cup vegetable oil
1/2 cup water
4 eggs
2 cups semisweet chocolate chips
6 tablespoons butter
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, pudding mix, sour cream, milk, oil, water and eggs. Beat for 4 minutes, then mix in 2 cups chocolate chips.

Pour batter into prepared pan. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool 10 minutes in the pan, then turn out onto a wire rack and cool completely.

To make the glaze: Melt the butter and 1 cup chocolate chips in a double boiler or microwave oven. Stir until smooth and drizzle over cake.

One - Two - Three - Four Cake IV

Ingredients

1 cup butter
2 cups white sugar
3 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
4 eggs
1 cup milk
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour six 9 inch round pans. Sift together the flour, baking powder and salt; set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Alternately beat in the flour mixture and the milk, mixing just until incorporated.

Divide batter into six 9 inch pans. Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Easy Bake Oven Cake Mix

Ingredients

1 cup white sugar
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon unsweetened
lemonade drink mix
1/3 cup shortening

Directions

In a medium bowl, combine sugar, flour, baking soda, salt, and lemonade drink mix. Stir to blend. Cut in shortening with a fork or pastry blender until mixture resembles corn meal.

Spoon about 1/3 cup mixture into 10 small containers or sealable plastic bags. Label and store in cool, dry place. Use within 12 weeks.

Preheat Easy Bake oven. Grease and flour a 4 inch miniature cake pan.

To make a cake: Empty the contents of one bag cake mix into a small bowl. Using a fork, mix with 4 teaspoons water until smooth.

Bake according to manufacturer's instructions

Ninety-Six Hour Cake

Ingredients

1 (18.25 ounce) package yellow cake mix

1 cup confectioners' sugar

2 cups sour cream

2 (14 ounce) packages flaked coconut

Directions

Prepare and bake cake mix according to package directions for 2 - 9 inch layers. Cool cake completely.

With a long serrated knife, cut each layer in half horizontally to make 4 layers. set aside.

In a large bowl, mix the confectioners' sugar, sour cream, and coconut. Spread between layers, and on top, but not on the sides of cake. Place in large container with cover, or wrap in plastic, and place in refrigerator for four days before serving.

Hard Sauce for Cake

Ingredients

1 cup sugar
2 tablespoons cornstarch
1/2 teaspoon salt
2 cups boiling water
1/2 teaspoon vanilla extract
1/4 cup butter

Directions

In a small saucepan, combine the sugar, cornstarch and salt. Gradually stir in water until smooth. Bring to a boil; cook and stir for 15 minutes until smooth, thickened and clear. Remove from the heat; stir in vanilla and butter. Serve warm over cake.

Almond Puff Cake

Ingredients

1/2 cup butter
1/4 teaspoon salt
1 cup water
1/4 cup blanched slivered almonds
1 cup all-purpose flour
4 eggs
2 cups heavy cream
1 cup confectioners' sugar
2 teaspoons vanilla extract
1/4 teaspoon almond extract

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a medium saucepan over medium-high heat, combine butter, salt, water and almonds. Bring to a boil and stir in flour, all at once, stirring vigorously until mixture forms a ball. Remove from heat and beat in eggs, one at a time, until thoroughly incorporated. Transfer dough to a pastry bag with a number 8 star tip, and pipe pastry in an 8-inch ring, one inch wide, on a baking sheet.

Bake 50 minutes, or until puffed, set and golden brown. Cool on wire rack.

While pastry is baking, combine cream, sugar, vanilla and almond extracts in a medium bowl and chill in refrigerator for 1 hour. Remove from refrigerator and whip with electric mixer until stiff peaks form.

Split cooled ring in half lengthwise using a sharp knife. Scoop out any soft dough. Place bottom half on serving plate, and fill with whipped cream. Place other half of ring on top, sprinkle with confectioners' sugar and serve.

Chocolate Chip Cake Mix Cookies

Ingredients

1 (18.25 ounce) package
chocolate chip cake mix with
pudding
2 eggs
1/2 cup vegetable oil
1/2 cup raisins
1/2 cup rolled oats
1 cup mini semi-sweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the cake mix, eggs, oil, raisins, oatmeal and chocolate chips. Stir well.

Drop by teaspoonful onto a greased cookie sheet (Baking stones yield best results). Bake for about 8-10 minutes.

Remove from oven and let cool for 1 minute before removing from cookie sheet. NOTE: For even more chocolate, put a large chocolate kiss in the center of each cookie 1 minute before removing from oven.

Sinful Flourless Espresso Cake

Ingredients

12 (1 ounce) squares semisweet chocolate, chopped
4 (1 ounce) squares unsweetened chocolate, chopped
2 cups unsalted butter, cubed
1 cup espresso coffee
1 cup packed brown sugar
8 eggs
3 (10 ounce) packages frozen raspberries, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Line the bottom of a 9 inch round cake pan with parchment paper.

Bring butter, espresso, and sugar to a boil in a medium saucepan, stirring to dissolve sugar.

Place chocolate in a large bowl, and add boiling hot espresso mixture. Whisk until smooth. Cool slightly. Whisk in eggs. Pour batter into prepared pan.

Place cake pan in a roasting pan. Pour enough hot water into the roasting to come half way up the sides of the cake pan. Bake until center of cake is set, and a tester inserted comes out clean with a few moist crumbs attached, about 1 hour. Remove from water. Chill overnight.

Puree raspberries in processor. Chill. Serve with chilled cake.

Lemon Fluff Cake

Ingredients

2 cups cake flour
1 1/4 cups white sugar
3 teaspoons baking powder
3/4 teaspoon salt
3 egg whites
1 cup milk
1 teaspoon lemon extract
1/2 cup shortening

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease and flour two 8 inch round cake pans.

Sift together; the flour, 1 cup of the sugar, the baking powder, and the salt.

Beat the egg whites until stiff but still moist. Gradually beat in 1/4 cup sugar until soft peaks are formed.

Add the milk, lemon extract, and shortening to the flour mixture, beat for 2 minutes, scraping bowl while beating. Fold in the egg whites and pour batter into prepared pans.

Bake at 375 degrees F (190 degrees C) for about 25 minutes. Remove from pans and let cool. Fill with lemon filling and sprinkle confectioners sugar over the top or frost if desired.

Apple Downside-Up Cake

Ingredients

2 tablespoons butter
1/4 cup packed brown sugar
2 medium sized apples, sliced
2 cups buttermilk baking mix
2 tablespoons white sugar
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 egg
2/3 cup milk

Directions

Preheat oven to 400 degrees F (200 degrees C).

Melt butter in the 9 inch pan over the stovetop. Remove from heat. Sprinkle the brown sugar over the melted butter. Arrange the apple slices over the brown sugar.

In a medium bowl, stir together the baking mix, sugar, cinnamon and nutmeg. Add the egg and milk, beat with an electric mixer until smooth. Spoon batter over the apples.

Bake for 25 to 30 minutes in the preheated oven, until a toothpick inserted comes out clean. Invert cake onto a serving plate while still hot. Serve with ice cream or whipped topping.

Moist, Tender Spice Cake: Gingerbread Variation

Ingredients

2 1/2 cups bleached all-purpose flour
1/4 cup cornstarch
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 tablespoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1 cup milk
3 large eggs
2 teaspoons vanilla extract
1 cup unsalted butter, softened until easily spreadable
1 cup dark brown sugar
1 cup molasses

Directions

Adjust oven rack to middle position and heat oven to 350 degrees. Grease and lightly flour a metal or disposable foil 9-by-13-inch pan. Whisk dry ingredients and spices in a large bowl. Mix milk, eggs, molasses and vanilla extract in a 2-cup measuring cup.

Beat softened butter into dry ingredients, first on low, then medium, until mixture forms pebble-sized pieces. Add about 1/3 of the milk mixture and beat on low until smooth. Add remaining milk mixture in two stages; beat on medium speed until batter is just smooth. Add the sugar; beat until just incorporated, about 30 seconds. Pour batter into cake pan.

Bake until a cake tester or toothpick inserted into the cake's center comes out clean, about 40 minutes. Set pan on a wire rack; let cool for 5 minutes. Run a knife around the pan perimeter and turn cake onto rack. Let cool.

Funnel Cakes

Ingredients

8 cups vegetable oil for frying
1 1/2 cups milk
2 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
3/4 cup confectioners' sugar

Directions

In a deep-fryer, or heavy skillet, heat oil to 375 degrees F (190 degrees C).

In a large bowl, beat milk and eggs together. Combine flour, baking powder, cinnamon and salt. Stir into the egg mixture until smooth.

While covering the funnel hole with one hand, pour in 1 cup of batter. Start from the center in a swirling motion to make a 6 or 7 inch round. Fry on both sides until golden brown. Remove and drain on paper towels. Sprinkle with confectioners' sugar and serve warm.

Pumpkin Cake

Ingredients

- 1 cup vegetable oil
- 3 eggs
- 1 (15 ounce) can pumpkin puree
- 1 teaspoon vanilla extract
- 2 1/2 cups white sugar
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon ground nutmeg
- 1 teaspoon ground allspice
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1/4 teaspoon salt
- 1/4 cup chopped nuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch bundt or tube pan.

Cream oil, beaten eggs, pumpkin and vanilla together.

Sift the flour, sugar, baking soda, ground nutmeg, ground allspice, ground cinnamon, ground cloves and salt together. Add the flour mixture to the pumpkin mixture and mix until just combined. If desired, stir in some chopped nuts. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick inserted in the middle comes out clean. Let cake cool in pan for 5 minutes then turn out onto a plate and sprinkle with confectioners' sugar.

Buttermilk Cocoa Cake

Ingredients

1/4 cup baking cocoa
1 cup water
1/2 cup butter, cubed
2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
2 eggs, lightly beaten
1/2 cup vegetable oil
1/2 cup buttermilk
BUTTERMILK FROSTING:
1/4 cup baking cocoa
1/2 cup butter, cubed
1/2 cup buttermilk
3 3/4 cups confectioners' sugar
1 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

In a large saucepan, combine the cocoa and water until smooth; add butter. Bring just to a boil. Remove from the heat. In a large mixing bowl, combine the flour, sugar and baking soda; add cocoa mixture. Combine eggs, oil and buttermilk; add to cocoa mixture and beat until smooth. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

In a large saucepan, bring the cocoa, butter and buttermilk to a boil. Remove from the heat. Whisk in confectioners' sugar and vanilla. Spread over the warm cake. Sprinkle with pecans if desired. Cool on a wire rack.

Pumpkin Walnut Cake

Ingredients

1 (15 ounce) can canned pumpkin puree
1 (12 fluid ounce) can evaporated milk
4 eggs
1 cup white sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon salt
1 (18.25 ounce) package yellow cake mix
2 cups chopped walnuts
7/8 cup margarine, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a large bowl, mix pumpkin puree, evaporated milk, eggs, sugar, cinnamon, nutmeg, allspice, and salt. Transfer mixture to the prepared pan. Pour dry yellow cake mix over the mixture, sprinkle with walnuts, and drizzle with melted margarine.

Bake 35 minutes in the preheated oven. Reduce heat to 325 degrees F (165 degrees C), and continue baking 15 minutes, until a toothpick inserted in the center of the cake comes out clean.

Sugar Free Blueberry Coffee Cake

Ingredients

3/4 cup butter, melted and cooled
1 cup milk
3 eggs
1 teaspoon vanilla extract
1 1/2 cups granular sucrolose sweetener (such as Splenda®)
2 teaspoons baking powder
3 cups all-purpose flour
1 3/4 cups fresh or frozen blueberries

1 1/2 cups malitol brown sugar substitute
3/4 cup flour
2 teaspoons ground cinnamon
1/2 cup butter, softened

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, stir together the melted butter, milk, eggs, vanilla and 1 1/2 cups sugar substitute. Combine 3 cups of flour and baking powder; stir into the wet ingredients until just blended. Fold in the blueberries. Spread evenly in the prepared pan.

In a small bowl, stir together the brown sugar substitute, 3/4 cup of flour, and cinnamon. Stir in the softened butter with a fork until the mixture is crumbly. Sprinkle over the top of the cake.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the center of the cake comes out clean. This cake is best served warm.

White Fruit Cake

Ingredients

2 cups butter
4 cups confectioners' sugar
8 eggs, separated
2 ounces candied citron peel
2 ounces candied orange peel
1 cup dried currants
1 1/2 cups candied pineapple chunks
3 cups golden raisins
1 1/2 cups candied cherries
4 cups pecans, chopped
3 cups sifted all-purpose flour
1/2 cup orange juice

Directions

Chop pineapple, raisins, and cherries. Combine chopped fruit with currants, peel, and citron; soak in orange juice overnight.

Preheat oven to 275 degrees F (135 degrees C). Place a small pan of water in the oven. Line one 5 x 9 inch loaf pan and two 3 x 8 inch loaf pans with parchment or doubled waxed paper.

In a large bowl, cream butter and confectioner's sugar. Stir in beaten egg yolks. Stir in fruit, juice, and nuts. Mix in sifted flour.

In a clean bowl, beat the egg whites to peaks. Fold into batter. Fill pans 2/3 full.

Bake for 2 to 2 1/2 hours until golden brown, or until toothpick comes out clean when inserted.

Potato Chocolate Cake

Ingredients

1 cup margarine
2 cups white sugar
4 eggs
2 (1 ounce) squares unsweetened chocolate, melted
1 teaspoon vanilla extract
1 cup prepared instant mashed potatoes
2 cups sifted all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
3/4 cup buttermilk

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking soda and salt. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time. Stir in the melted chocolate, vanilla and mashed potatoes. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Neiman Marcus Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1/2 cup butter
8 ounces cream cheese
4 cups confectioners' sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease one 13x9 inch baking pan.

Combine the yellow cake mix, 2 of the eggs, and the butter or margarine mix well. The batter should be stiff. Spread the batter into the prepared pan.

Combine the cream cheese, confectioners' sugar and the remaining 2 eggs. Mix well and pour over the top of the cake batter.

Bake at 350 degrees F (175 degrees C) for 35 minutes.

Tunnel of Fudge Cake II

Ingredients

1 1/2 cups milk
1 (3.5 ounce) package non-instant chocolate pudding mix
1 cup semisweet chocolate chips
1 1/3 cups white sugar
3/4 cup butter, softened
1/2 cup shortening
1 teaspoon vanilla extract
4 eggs
2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup milk
2 cups chopped walnuts

3/4 cup confectioners' sugar
1/4 cup unsweetened cocoa powder
6 tablespoons milk

Directions

In medium pan, combine 1 1/2 c milk and pudding mix. cook as directed on package Add chocolate chips and stir until melted. set aside.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan or tube pan.

In large bowl, combine sugar, butter and shortening. Beat till light and fluffy. Add vanilla and eggs. Mix well.

Add flour, 1/2 c cocoa, baking powder, salt, and 1 cup milk to bowl. Beat at low speed until moistened. Beat 3 minutes at medium speed. Stir in walnuts.

Reserve 2 cups of the batter. Pour remaining batter into greased and floured pan. Spoon filling in ring on top of batter, making sure it does not touch sides of pan. Spoon reserved batter over filling.

Bake at 350 F (175 degrees C) for 50 to 60 minutes or until cake springs back when touched lightly in center. Cool 1 hour in pan, then turn out onto a wire rack and cool completely.

In small bowl, combine confectioners sugar and 1/4 cup cocoa. Add enough milk for desired drizzling consistency. Spoon over top of cake, allowing some to run down sides.

Pineapple Sponge Cake

Ingredients

1 1/2 cups cake flour
1 teaspoon baking powder
6 eggs
1/2 teaspoon salt
1 1/2 cups white sugar
1 tablespoon lemon juice
1/2 cup unsweetened pineapple juice
2 cups whipped cream
1 fresh pineapple, peeled and cored
12 maraschino cherries

Directions

Preheat oven to 325 degrees F (165 degrees C).

Sift the cake flour and baking powder together.

Separate the eggs, put the egg yolks into a large bowl and the egg whites into a small bowl. With an electric mixer beat the egg yolks until thick and fluffy, about 2 minutes. Gradually beat in 3/4 cup of the white sugar. Add the lemon juice and pineapple juice. Add the sifted cake flour mixture gradually while continually beating. Beat only until just blended (about 1 1/2 minutes).

With an electric mixer beat the egg whites with the salt until moist peaks form (about 1 minute). Gradually beat in 3/4 cup of the white sugar (about 50 seconds).

Fold the beaten egg whites into the batter and mix only until blended. Pour batter into an ungreased 10 inch tube pan. With a knife or spatula gently cut through batter going round in a circular motion six times to release any air bubbles.

Bake at 325 degrees F (165 degrees C) for about 1 hour or until golden brown and firm to the touch. Invert pan on rack to cool. Once cake is cool loosen sides with a spatula and remove from pan. Frost cake with whipped cream and garnish with wedges of pineapple and maraschino cherries.

Made Me Love Pumpkin Cake

Ingredients

Cake:

2/3 cup milk
3 drops apple cider vinegar
1 cup white sugar
2/3 cup packed brown sugar
2/3 cup vegetable oil
1/4 cup butter, melted
1/2 teaspoon vanilla extract
1 cup canned pumpkin puree
2 cups all-purpose flour
1/2 cup regular rolled oats
1 1/4 teaspoons baking powder
1 1/4 teaspoons baking soda
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/2 cup chopped walnuts

Frosting:

1 (16 ounce) container cream
cheese frosting
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. Pour the milk into a small bowl, and stir in the vinegar. Set aside.

Mix the flour together with rolled oats, baking powder, baking soda, cinnamon, nutmeg, and cloves in a bowl.

Beat the white sugar, brown sugar, vegetable oil, butter, milk mixture, and vanilla together in a mixing bowl until smooth and well blended. Add the pumpkin and beat again until smooth. Gradually stir in the flour mixture until evenly blended. Mix in the walnuts. Pour the batter into the prepared baking dish.

Bake in preheated oven until the top is golden brown and a toothpick inserted in the center comes out clean, about 45 minutes. Cool on a rack.

Meanwhile, mix the frosting with 1/4 teaspoon cinnamon in a bowl. When the cake is completely cool, spread over the top.

Maureen's Mocha Cake

Ingredients

2 1/4 cups all-purpose flour
1 1/2 teaspoons baking soda
1/2 cup unsweetened cocoa
1/2 cup shortening
1 cup brown sugar
3 egg yolks
1/2 cup unsweetened cocoa powder
3/4 cup strong brewed coffee, cold
3/4 cup coffee flavored liqueur
3 egg whites
1/4 cup white sugar

6 tablespoons butter, softened
4 cups confectioners' sugar
3 tablespoons unsweetened cocoa
3 tablespoons coffee flavored liqueur
2 tablespoons hot brewed coffee

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans. Sift together the flour, baking soda and cocoa. Set aside.

Combine the coffee and coffee liqueur. Set aside. In a large bowl, cream together the shortening and brown sugar until light and fluffy. Beat in the egg yolks one at a time. Beat in the flour mixture alternately with the coffee and coffee liqueur, mixing just until incorporated. In a separate bowl, beat egg whites until soft peaks form, add 1/4 cup sugar, then continue beating until whites form stiff peaks. Gently fold egg whites into the coffee mixture.

Pour batter into prepared pans. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 10 minutes in pans, then turn out on wire racks to cool completely before frosting.

For the coffee frosting: In a medium bowl, cream butter until fluffy. Beat in confectioners' sugar and cocoa. Mix in coffee liqueur and hot coffee. Beat frosting until it thickens to spreading consistency.

Strawberry Shortcut Cake

Ingredients

1 cup miniature marshmallows
2 (10 ounce) packages frozen sliced strawberries in syrup, thawed
1 (3 ounce) package strawberry flavored gelatin
2 1/4 cups all-purpose flour
1 1/2 cups white sugar
1/2 cup shortening
3 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 teaspoon vanilla extract
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease bottom only of a 9x13 inch baking pan. Sprinkle the marshmallows evenly over bottom of pan. Thoroughly combine completely thawed strawberries and their syrup with dry gelatin; set aside.

In large mixing bowl, mix flour, sugar, baking powder and salt. Make a well in the center and add shortening, milk, vanilla and eggs. Blend at low speed until moistened, then beat 3 minutes at medium speed, scraping sides of bowl occasionally. Pour batter evenly over marshmallows in pan. Spoon strawberry mixture evenly over batter.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes until golden brown and toothpick inserted in center of cake comes out clean.

Ultimate Lemon Cake

Ingredients

3/4 cup butter
1 1/4 cups white sugar
8 egg yolks
3 teaspoons baking powder
1/4 teaspoon salt
2 1/2 cups all-purpose flour
3/4 cup milk
1 teaspoon vanilla extract
1/4 cup lemon juice

3 cups confectioners' sugar
1/2 cup lemon juice

2 cups confectioners' sugar
1/4 cup lemon juice

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Mix together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in the vanilla and lemon juice. Beat in the flour mixture alternately with the milk, mixing until blended.

Pour batter into prepared pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

To make the hot lemon glaze: In a saucepan, combine 3 cups confectioners' sugar and 1/2 cup lemon juice. Bring mixture to a boil and cook for 1 minute. Keep mixture warm until ready to use.

To make the Icing Glaze: In a small bowl, mix 1/4 cup lemon juice and 1 1/2 cups of confectioners' sugar. If mixture is too thin, add more sugar until desired consistency is reached.

Assemble the cake: Pour 3/4 of hot lemon glaze over warm cake while it's in the pan. Let cake cool for 60 minutes, then remove from pan. Reheat the remaining hot lemon glaze to the boiling point, then brush glaze onto the top and sides with a pastry brush. Using a fork, drizzle Icing Glaze over cake. Refrigerate for at least 2 hours before serving.

Caramel Pecan Pound Cake

Ingredients

1 cup butter (no substitutes),
softened
2 1/4 cups packed brown sugar
1 cup sugar
5 eggs
3 teaspoons vanilla extract
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup milk
1 cup finely chopped pecans
confectioners' sugar
Fresh fruit

Directions

In a mixing bowl, cream butter. Gradually beat in sugars until light and fluffy. Add eggs, one at a time, beating well after each. Stir in vanilla. Combine the flour, baking powder and salt; add to the creamed mixture alternately with milk. Beat on low speed just until blended. Fold in pecans. Pour into a greased and floured 10-in. tube pan. Bake at 325 degrees F for 1-1/2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to a wire rack to cool completely. Dust with confectioners' sugar. Serve with fruit if desired.

Easy Cheese Cake

Ingredients

1 1/4 cups graham cracker crumbs
1/4 cup white sugar
1/2 cup butter, melted
2 (1.3 ounce) envelopes whipped topping mix
2 (8 ounce) packages cream cheese, softened
2 fluid ounces cherry brandy

Directions

In a medium bowl, combine graham cracker crumbs, butter and sugar. Mix well and press into the bottom of a 9 inch springform pan.

In a large bowl, mix the whipped topping powder as directed on package and beat until thick. Cut the cream cheese into small cubes and drop them into the whipped topping, one at a time, while beating. Pour in the cherry brandy and beat another 5 minutes at high speed.

Spoon the filling into the graham cracker crust and smooth the top. Refrigerate 2 to 4 hours, or until set.

Texas Sheet Cake III

Ingredients

1/2 cup butter
1/2 cup shortening
2 (1 ounce) squares unsweetened chocolate
1 cup water
2 cups unbleached all-purpose flour
2 cups white sugar
1 teaspoon ground cinnamon
1 teaspoon baking soda
1/2 cup buttermilk
2 eggs, beaten
1 teaspoon vanilla extract

1/2 cup butter
2 (1 ounce) squares unsweetened chocolate, melted
6 tablespoons milk
1 pound confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch cake pan.

In a small saucepan, combine 1/2 cup butter, 1/2 cup shortening, 2 ounces chocolate, and water. Heat until chocolate is melted; set aside.

In a large bowl, combine flour, sugar, cinnamon, and baking soda. Make a well in the center, and pour in buttermilk, eggs, and vanilla. Add melted butter/chocolate mixture, and beat until smooth. Pour batter into prepared pan.

Bake in preheated oven for 20 to 25 minutes, or until cake tests done. Five minutes before cake is done, make frosting.

To make frosting: In a saucepan, combine 1/2 cup butter, 2 ounces chocolate, and 6 tablespoons milk. Heat until bubbles form around the edge; remove from heat. Beat in confectioners' sugar, 1 teaspoon vanilla, and nuts. Frost cake while still warm. Allow to cool totally before cutting.

Chocolate Mousse Cake

Ingredients

1 (18.25 ounce) package Pillsbury® Chocolate Cake
1 (14 ounce) can EAGLE BRAND® Sweetened Condensed Milk
2 (1 ounce) squares unsweetened chocolate, melted
1/2 cup cold water
1 (4 serving size) package instant chocolate pudding mix
1 cup whipping cream, stiffly whipped

Directions

Preheat oven to 350 degrees F. Prepare and bake cake mix as package directs for two 9-inch layers. Remove from pans; cool.

In large mixing bowl, beat sweetened condensed milk and chocolate until well blended. Gradually beat in water and pudding mix until smooth. Chill at least 30 minutes. Beat until smooth. Fold in whipped cream. Chill at least 1 hour.

Place one cake layer on serving plate; top with 1 1/2 cups mousse mixture. Top with remaining cake layer. Frost side and top of cake with remaining mousse mixture. Store leftovers covered in refrigerator.

Gina's Pound Cake

Ingredients

3 cups white sugar
1 cup butter
1 (8 ounce) package cream
cheese, softened
6 eggs
3 cups all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
1/2 teaspoon lemon extract
1/2 teaspoon orange extract

Directions

Do not preheat oven. Spray a 10 inch Bundt pan with vegetable oil spray. Sift together flour, soda and salt and set aside.

In a large bowl, cream together the butter, sugar and cream cheese until light and fluffy. Beat in the eggs one at a time, mixing thoroughly after each addition. Pour the flour mixture into the batter and gently fold in with a spatula. Stir in the vanilla, lemon and orange flavoring. Batter will be very thick.

Pour batter into prepared 10 inch Bundt pan. Place cake in oven and set thermostat to 350 degrees F (175 degrees C). Bake for 60 to 70 minutes or until the top is golden brown and then turn the oven off. Let the cake sit in the oven for an additional 15 minutes. Remove from oven and cool in pan for 15 minutes. Turn cake over onto a cake plate and allow to cool while covered.

The Most Popular Cake in America Cake

Ingredients

1 egg
1 cup white sugar
1 cup sour milk
1/3 cup lard
1/2 teaspoon baking soda
1 1/2 cups all-purpose flour
2 tablespoons unsweetened
cocoa powder
1 pinch salt
1/2 teaspoon baking powder
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square cake pan.

Beat egg until light. Gradually add sugar, lard, milk and baking soda.

Sift together flour, cocoa, salt and baking powder. Add to batter and mix in. Add vanilla.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until a toothpick inserted into cake comes out clean.

Chocolate Lover's Cake

Ingredients

1 cup butter, softened
3 cups sugar
6 eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon almond extract
2 1/2 cups all-purpose flour
1/2 cup baking cocoa
1/4 teaspoon baking soda
1 cup sour cream
2 cups semisweet chocolate chips
GLAZE:
2/3 cup semisweet chocolate chips
1/3 cup heavy whipping cream
1/4 cup butter, cubed
1 cup confectioners' sugar
1/8 teaspoon almond extract
1/4 cup chopped almonds

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in extracts. Combine the flour, cocoa and baking soda; add to creamed mixture alternately with sour cream. Beat just until combine. Stir in chocolate chips.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 325 degrees F for 75-90 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Combine the chocolate chips, cream and butter in a saucepan. Cook; stir over low heat until smooth. Cool slightly. Gradually whisk in confectioners' sugar. Stir in extract. Drizzle over cake. Sprinkle with almonds.

Barbie Doll Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (16 ounce) packages vanilla frosting
1 drop red food coloring

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart ovenproof Pyrex glass mixing bowl with shortening and dust with flour.

Prepare cake as directed on box. Pour batter into prepared bowl.

Bake 50-60 minutes or until cake tester inserted into center comes out clean. Cool 15 minutes.

Invert on cake plate with widest part of cake on the bottom. Cool 3 hours before decorating.

Insert a clean doll into center of cake. Decorate the skirt with icing tinted any color or use more than one color. Use a decorator tip to make the skirt as fancy as you like and decorate the top of the doll for the top of the dress also.

Lemonade Cake II

Ingredients

1 (3 ounce) package lemon
flavored gelatin
3/4 cup boiling water
1 (18.25 ounce) package lemon
cake mix
3/4 cup vegetable oil
4 eggs
1 (6 ounce) can frozen lemonade
concentrate, thawed
3/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

Dissolve lemon gelatin the boiling water. Set aside.

Combine cake mix, vegetable oil, and eggs. Mix well and add gelatin mixture then beat for 5 minutes. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. While cake is still warm and in the pan, puncture cake with the tines of a fork. Then pour lemonade glaze over cake. Let cake cool completely before removing from pan.

To Make Lemonade Glaze: Combine the thawed frozen lemonade with the white sugar and mix thoroughly.

Almond Lemon Cake

Ingredients

8 egg whites
1 dash cream of tartar
1 cup white sugar
1 cup butter, softened
1 1/2 tablespoons grated lemon
zest
1 tablespoon lemon juice
1 cup sour cream
2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/8 teaspoon salt
1 cup finely chopped blanched
almonds

Directions

In a bowl, beat the egg whites with the cream of tartar until stiff. Gradually beat in 1/2 cup sugar.

In another bowl, stir together the flour, baking powder, and salt.

In a large bowl, cream the butter or margarine with the remaining 1/2 cup sugar. Beat in lemon rind, lemon juice, sour cream, and vanilla. Stir the flour mixture into the butter mixture, along with about 1/3 of the beaten egg whites. Fold in the rest of the egg whites gently but thoroughly. Stir in the almonds. Turn the batter into a greased and floured tube pan.

Bake at 350 degrees F (175 degrees C) for about 70 minutes, or until it tests done with a toothpick. Cool on a wire rack.

Popcorn Cake I

Ingredients

1 cup butter
32 marshmallows
16 cups popped popcorn
1 cup small gumdrops (no black ones)
1 cup chocolate covered peanuts
1 cup candy-coated chocolate pieces

Directions

Melt butter and marshmallows in a large heavy pan over low heat. Stir often.

Put popcorn into large container. Pour marshmallow mixture over top. Stir to mix well. Add peanuts and candy. Mix together.

Pack mixture into greased 10 inch tube pan or 12 cup bundt pan. Let cake set until cool, and turn out onto plate to serve. Cut into wedges for all different size kids.

Passover Sponge Cake (Plava)

Ingredients

9 egg whites
9 egg yolks
1 1/3 cups confectioners' sugar
1 1/2 lemons, juiced
1/2 cup potato flour
1/2 cup matzo cake meal

Directions

Beat whites until stiff. Beat in confectioners' sugar. Beat together yolks and lemon juice: fold yolk mixture into egg whites. Fold in potato flour and matzo meal. Pour batter into ungreased tube pan.

Bake at 375 degrees F (190 degrees C) for approximately 1 hour.

Luscious Lemon Cake

Ingredients

4 eggs
1 (3 ounce) package instant lemon pudding mix
1/3 cup vegetable oil
1 (18.25 ounce) package lemon cake mix
3/4 cup water
1/2 cup lemon juice
3 cups sifted confectioners' sugar
1/4 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a bundt or tube pan.

Beat eggs until thick. Add pudding mix, cake mix, water, and oil; beat with an electric mixer on medium speed for 5 minutes. Pour batter into prepared pan.

Bake for 50 minutes.

In the last 5 minutes of baking, prepare the glaze. Mix lemon juice and 3 cups confectioner's sugar in a saucepan. Heat to boiling. Pour hot glaze over hot cake, and let cool for approximately 1 hour. Carefully invert cake onto serving platter. Finish with a light dusting of confectioners sugar.

One Egg Lemon Pound Cake

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1 cup white sugar
1 teaspoon salt
1/2 cup butter
1 egg
1 cup milk
1 teaspoon vanilla extract
1 teaspoon lemon extract

Directions

Preheat oven to 350 degrees F (175 degrees C) grease and flour an 8x4 inch loaf pan.

In a large bowl, mix flour, baking powder, sugar and salt. Cut in butter. Break 1 egg into a measuring cup and then fill to the 1 cup line with milk. Add to dry ingredients and beat well. Add vanilla and lemon flavoring.

Pour batter into an 8x4 inch loaf pan. Bake at 350 degrees F (175 degrees C) for 30 minutes or until a toothpick inserted into the center of cake comes out clean.

Texas Tornado Cake

Ingredients

1 1/2 cups white sugar
2 eggs
2 cups fruit cocktail
2 teaspoons baking soda
2 cups all-purpose flour
1/4 cup packed brown sugar
1 cup chopped walnuts

Directions

Grease and flour a 9 x 13 inch cake pan. Preheat oven to 325 degrees F (165 degrees C).

Mix together sugar, eggs, fruit cocktail, soda, and flour. Pour batter into prepared pan.

Mix the brown sugar and nuts together, and sprinkle mixture onto the batter.

Bake for 40 minutes, or until done.

Pineapple Cake Martini

Ingredients

1 maraschino cherry
1 (1.5 fluid ounce) jigger vanilla-flavored vodka
3 fluid ounces pineapple juice
1 dash grenadine syrup

Directions

Place the cherry into a chilled martini glass. Pour in the vodka, then the pineapple juice. Slowly pour in the grenadine. It should sink to the bottom with the cherry.

Mix together before drinking.

Snowball Cake II

Ingredients

1 cup butter
2 cups white sugar
3 1/2 cups all-purpose flour
2 teaspoons baking powder
1/8 teaspoon salt
1 cup milk
1/2 teaspoon vanilla extract
1/2 teaspoon lemon extract
5 egg whites
1 1/2 cups white sugar
2 egg whites
1 tablespoon light corn syrup
1/4 teaspoon cream of tartar
1/4 cup water
1 teaspoon vanilla extract
4 cups flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and 1 1/2 cups sugar until light and fluffy. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the 1/2 teaspoon vanilla and lemon extracts.

In a large glass or metal mixing bowl, beat 5 egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make the Fluffy White Frosting: Combine 1 1/2 cups sugar, 2 egg whites, corn syrup, and cream of tartar in the top of a double boiler. Add cold water and beat on low speed of electric mixer just until blended. Place over boiling water and beat constantly on high speed about 3 minutes or until soft peaks form. Remove from heat and place over cold water. Add vanilla and beat an additional 3 minutes or until frosting is thick enough to spread.

To make the snowballs: Cut cake into 2 inch squares. Trim corners of each square, leaving rounded edges. Spread top and sides with frosting. Sprinkle coconut generously over frosting.

Apricot Nectar Cake I

Ingredients

1 (18.25 ounce) package lemon cake mix
1/3 cup white sugar
1/2 cup vegetable oil
1 cup apricot nectar
4 eggs
1 cup confectioners' sugar
2 tablespoons lemon juice

Directions

Grease and flour a 10 inch tube pan. Preheat oven to 325 degrees F (165 degrees C).

Combine cake mix with sugar, cooking oil, and apricot nectar. Beat for two minutes with mixer. Add eggs one at a time, beating for 30 seconds after each addition. Pour batter into pan.

Bake for 50 to 60 minutes. Cool for 10 minutes in the pan before turning out onto a plate.

In a small bowl, mix lemon juice with confectioners' sugar until you reach desired consistency. Drizzle glaze over sides of warm cake.

Kate Smith Coffee Cake

Ingredients

1 egg
1/4 cup butter or margarine,
melted
1/3 cup milk
1 cup all-purpose flour
1/4 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1 cup crushed bran flakes cereal
TOPPING:
2 teaspoons butter or margarine,
softened
2 tablespoons brown sugar
1/3 cup bran flakes, crushed

Directions

In a mixing bowl, combine egg, butter and milk. Combine flour, sugar, baking powder and salt; stir into batter. Add bran flakes. Spread into a greased 8-in. round baking pan. Combine topping ingredients; sprinkle over batter. Bake at 375 degrees F for 18-22 minutes or until cake tests done. Serve warm.

Caterpillar Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (16 ounce) package vanilla or colored frosting
1/2 cup flaked coconut

Directions

Prepare cake according to package instructions and bake in a Bundt pan. Cool and invert onto cutting board.

Cut a piece of cardboard large enough to accommodate two Bundt pans. Cover with aluminum foil.

Carefully cut the cake in half and place on cardboard in an "S" shape.

Decorate with colored icing, candies, etc.

Red Wine Cake

Ingredients

1 cup butter
1 cup white sugar
4 eggs
1 teaspoon vanilla extract
1 (12 ounce) package semisweet
chocolate chips
2 teaspoons baking powder
2 1/4 cups all-purpose flour
1/2 cup red wine
4 tablespoons unsweetened
cocoa powder

Directions

Preheat oven to 360 degrees F (170 degrees C). Grease an 9 inch cake pan.

In a large bowl, mix butter, sugar and eggs until smooth and creamy; add the vanilla and chocolate chips and mix well.

In a small bowl, mix baking powder and flour; add to creamed mixture.

Add red wine and mix well, but not for too long. Add cocoa powder to taste.

Bake in preheated oven for 45 minutes to 1 hour; let cool and decorate. Serve.

Glazed Lemon Bundt Cake

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
4 eggs
1 1/2 teaspoons lemon extract
1 1/2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 tablespoon grated lemon peel
GLAZE:
1/4 cup lemon juice
1 tablespoon water
1/2 teaspoon lemon extract
3/4 cup sugar

Directions

In a mixing bowl, cream butter and sugar. Add the eggs, one at a time, beating well after each addition. Beat in extracts. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Stir in lemon peel. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a wire rack. Cool 10 minutes longer. Place rack on waxed paper. Combine glaze ingredients; drizzle over the warm cake. Cool completely before serving.

Pig Picking Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (11 ounce) cans mandarin oranges, drained
1 cup chopped walnuts
1 (3.4 ounce) package instant vanilla pudding mix
1 (15 ounce) can crushed pineapple
1 (16 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 - 8 inch pans.

Prepare cake mix according to package directions with the addition of mandarin oranges and nuts. Pour into 3 - 8 inch pans. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the filling: In a large bowl, combine crushed pineapple with juice and pudding mix. Fold in the whipped topping. Spread between cooled cake layers. Chill in refrigerator

Low Sugar Mocha Nut Cake

Ingredients

3/4 cup hot water
1 tablespoon instant coffee powder
1/2 cup butter
1/3 cup packed brown sugar
12 (1 gram) packets artificial sweetener
1 egg
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa powder
2 tablespoons dry milk powder
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup chopped walnuts

Directions

Combine the hot water and instant coffee. Set aside.

Whisk together flour, cocoa, dry milk, baking powder and salt.

In a large bowl, cream the butter or margarine, brown sugar, and sugar substitute with an electric mixer on medium speed until the mixture is light and fluffy. Add the egg and vanilla; beat for 1 minute. Mix the flour mixture into the creamed mixture, alternately with the coffee. Stir in the nuts. Beat at medium speed until smooth. Pour the batter into a 9 inch square pan that has been sprayed with cooking spray.

Bake at 350 degrees F (175 degrees C) for about 30 minutes, or until the cake pulls away from the sides of the pan. Cool on a wire rack.

Strawberry and Peanut Butter Cream Cake Roll

Ingredients

Cake:

1/4 cup powdered sugar
Crisco® Original No-Stick
Cooking Spray
1 cup Pillsbury BEST® All
Purpose Flour
1 teaspoon baking powder
1/4 teaspoon salt
4 eggs
1 cup granulated sugar
4 tablespoons water
1 teaspoon vanilla extract

Filling:

1 (8 ounce) package cream
cheese, softened
1 cup powdered sugar
1/3 cup Jif® Extra Crunchy
Peanut Butter
1/2 teaspoon almond extract
1 (10 ounce) jar Smucker's®
Strawberry Simply Fruit

Directions

Cake: Preheat oven to 375 degrees F. Sift powdered sugar generously over a 12"x17" area of a clean thin kitchen towel. Grease a 15x10x1 inch jelly roll pan. Line pan with waxed paper. Grease only the surface of the wax paper. Sift together flour, baking powder and salt; set aside.

Beat the eggs in medium bowl until frothy, about 3 minutes. Gradually add sugar, water, vanilla and sifted flour mixture, scraping bowl occasionally. Pour batter into prepared pan. Bake for 9 to 11 minutes or until toothpick inserted near center comes out clean. Immediately loosen the cake around the edges and invert cake onto the prepared towel. Carefully remove paper. Roll the cake beginning at the narrow end. Cool on a wire rack for 45 minutes.

Filling: Beat cream cheese, powdered sugar, peanut butter and almond extract in a medium bowl until well combined. Unroll cake; first spread peanut butter cream evenly to edges of the cake. Reserve 2 tablespoons fruit in a resealable plastic bag for garnish; spread remaining fruit over peanut butter. Roll cake; wrap in plastic wrap and refrigerate several hours before serving. Sprinkle with powdered sugar before serving, if desired.

Dump Cake I

Ingredients

1 (21 ounce) can cherry pie filling
1 (15 ounce) can crushed
pineapple
1 (18.25 ounce) package yellow
cake mix
8 ounces chopped walnuts
1/2 cup butter

Directions

In a 9x13 inch pan mix cherries and pineapple. Sprinkle dry cake mix over pineapple, and cherry mixture stir until just combined. Then sprinkle walnuts over top. Drizzle top with melted butter or margarine.

Bake in a 350 degree F (175 degree C) oven for 35 or 40 minutes or until golden brown.

Lemon Lu Lu Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3 ounce) package instant lemon pudding mix
3 cups confectioners' sugar
1 1/2 cups lemon juice
3 teaspoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a medium bowl, stir together the cake mix and instant pudding. Then continue to prepare cake mix as directed on box. Pour into the prepared pan.

Bake cake as directed on package. When the cake comes out of the oven, poke holes all over the top of the cake with a toothpick.

In a medium bowl, stir together the confectioners' sugar, lemon juice and melted butter until smooth. Pour the icing over the hot cake, and allow to cool before serving.

Rum Cake I

Ingredients

1 cup chopped walnuts
1 (18.25 ounce) package yellow cake mix
1/2 cup dark rum
4 eggs
1/2 cup water
1/2 cup vegetable oil
1 (3.5 ounce) package instant vanilla pudding mix
1/4 cup butter
1/2 cup white sugar
1/8 cup water
1/4 cup dark rum

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch tube or Bundt pan. Sprinkle walnuts over the bottom of the pan.

Mix together the yellow cake mix, 1/2 cup dark rum, eggs, 1/2 cup cold water, cooking oil and instant vanilla pudding. Pour batter over nuts.

Bake at 325 degrees F (165 degrees C) for 1 hour. Cool, invert on a serving plate and prick the top.

To Make Glaze: Melt the butter in a saucepan. Stir in 1/8 cup water and sugar. Boil for 5 minutes, stirring constantly. Remove mixture from heat and stir in rum. Drizzle and smooth glaze evenly over the top and sides of cake. Enjoy!

Almond/Apricot Coffee Cake

Ingredients

1 cup butter, softened
1 1/2 cups sugar
3 eggs
1 cup sour cream
3/4 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
3/4 cup sliced almonds, divided
1 (12 ounce) jar apricot preserves, divided

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition until smooth and fluffy. On low speed of mixer, blend in sour cream and extract. Combine flour, baking powder and salt; add to creamed mixture and mix just until combined. Sprinkle half of almonds in a greased and floured 10-in. tube pan. Spread half of batter over nuts. Carefully spoon half of preserves over batter, keeping preserves away from edges of pan. Sprinkle with remaining almonds. Spoon on remaining batter; add remaining preserves to center of batter. Bake at 350 degrees F for 50-60 minutes. Cool in pan on rack for 20 minutes. Remove from pan; cool completely.

Sandy's Chocolate Cake

Ingredients

3 cups packed brown sugar
1 cup butter or margarine,
softened
4 eggs
2 teaspoons vanilla extract
2 2/3 cups all-purpose flour
3/4 cup baking cocoa
1 tablespoon baking soda
1/2 teaspoon salt
1 1/3 cups sour cream
1 1/3 cups boiling water

FROSTING:

1/2 cup butter or margarine
3 (1 ounce) squares unsweetened
chocolate
3 (1 ounce) squares semisweet
chocolate
5 cups confectioners' sugar
1 cup sour cream
2 teaspoons vanilla extract

Directions

In a mixing bowl, cream brown sugar and butter. Add eggs, one at a time, beating well after each addition. Beat on high speed until light and fluffy. Blend in vanilla. Combine flour, cocoa, baking soda and salt; add alternately with sour cream to creamed mixture. Mix on low just until combined. Stir in water until blended. Pour into three greased and floured 9-in. round baking pans. Bake at 350 degrees F for 35 minutes. Cool in pans 10 minutes; remove to wire racks to cool completely. For frosting, in a medium saucepan, melt butter and chocolate over low heat. Cool several minutes. In a mixing bowl, combine sugar, sour cream and vanilla. Add chocolate mixture and beat until smooth. Frost cooled cake.

Perfect Crab Cakes With Green Onions

Ingredients

1 egg, beaten
2 tablespoons mayonnaise
2 tablespoons green onion tops
1/4 teaspoon Chesapeake seasoning, such as Old Bay®
1/4 teaspoon hot red pepper sauce
1 pound lump or backfin crabmeat, drained and picked over for shells
4 teaspoons milk
10 saltine crackers, finely crushed
6 tablespoons olive oil, for frying
Lemon wedges, for serving

Directions

Mix egg, mayonnaise, green onions, Old Bay and hot sauce in a small bowl until mayo is completely incorporated, then set aside.

Lightly break up crabmeat in a medium bowl. Add milk; toss gently to coat. Add crushed saltines; toss gently to combine. Add egg mixture; gently toss, once again, to combine. Using a 1/3-cup measuring cup, scoop up a portion of crab, forming the mixture into a very compact cake. Repeat to make 8 cakes (can be covered with plastic wrap and refrigerated up to 8 hours ahead).

About 10 minutes before serving, heat oil in a 12-inch skillet over medium to medium-high heat. Carefully add crab cakes; sautee turning once, until golden brown, about 3 minutes per side. Transfer to a paper towel-lined plate. Serve immediately with lemon wedges.

Mam's Black Cake

Ingredients

2 cups buttermilk
2 teaspoons baking soda
2 cups white sugar
4 cups all-purpose flour
1 teaspoon ground nutmeg
1 teaspoon ground cloves
1 teaspoon ground cinnamon
1/2 cup butter
1 cup fresh blackberries
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch round cake layer pans.

Dissolve the baking soda in the buttermilk.

Combine the sugar, 3 1/2 cups of the flour, ground nutmeg, ground cloves, ground cinnamon and the butter. Stir in the buttermilk mixture.

Toss the blackberries and raisins with the remaining 1/2 cup of flour to coat. Mix in the blackberries and the raisins into the batter and stir until evenly distributed. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 to 35 minutes or until a toothpick inserted near the center of the cakes comes out clean.

Sherry's Chocolate Cake

Ingredients

1 cup margarine
2 cups white sugar
4 eggs
1 cup milk
2 1/3 cups all-purpose flour, sifted
2/3 cup unsweetened cocoa powder
4 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch pan. Sift together the flour, cocoa and baking powder. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Passover Lemon Sponge Cake

Ingredients

12 room temperature eggs,
separated
1 1/2 cups white sugar
1/2 cup orange juice
zest from 1 lemon
zest from 1 orange
1/4 cup potato flour
1 cup matzo cake meal
1 pinch salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10-inch angel food cake pan.

Beat the egg yolks into a mixing bowl with an electric mixer until frothy. Gradually add the sugar until completely incorporated. Beat in the orange juice, lemon zest, and orange zest. Sift the potato flour and matzo cake meal together in a bowl; gently stir into the egg yolk mixture.

Beat the egg whites in a bowl with the salt using an electric mixer on high speed until stiff and shiny. Use a rubber spatula to fold 1/3 of the beaten egg whites into the egg yolk mixture. Gently run the spatula through the center of the mixture, then around the sides of the bowl, repeating until fully incorporated. Add the remaining egg whites, folding until just incorporated. Gently pour the batter into the prepared angel food cake pan.

Bake in the preheated oven until the cake is set and lightly browned, about 1 hour. Remove from oven, invert the pan, and let cool completely before removing the cake from the pan.

Coconut Cake I

Ingredients

1 (18.25 ounce) package white cake mix
1 cup sour cream
2 cups white sugar
1 (14 ounce) package flaked coconut
1 (8 ounce) container frozen whipped topping, thawed

Directions

Prepare cake mix as per package directions for a two layer cake. Once cake is cool split layers with a thread to create four layers.

Mix together sour cream, sugar and all but a portion of the coconut (some should be reserved for top). Set aside one cup of this mixture. Spread remainder between layers of cake.

Combine whipped topping and the reserved sour cream mixture. Use this to ice the cake. Toast remaining coconut and sprinkle on iced cake. Store in the refrigerator for three days before cutting. The longer it is refrigerated, the better it is!

Eccles Cakes

Ingredients

2 tablespoons butter
1 cup dried currants
2 tablespoons chopped candied
mixed fruit peel
3/4 cup demerara sugar
3/4 teaspoon mixed spice
1/2 (17.5 ounce) package frozen
puff pastry, thawed
1 egg white, beaten
1/4 cup white sugar for decoration

Directions

Preheat oven to 425 degrees F (220 degrees C). Sprinkle a baking sheet with water.

In a small saucepan over medium heat, melt butter. Stir in currants, mixed peel, demerara sugar and mixed spice. Stir until sugar is dissolved and fruit is well coated. Remove from heat.

On a lightly floured surface, roll out pastry to a 1/4 inch thickness. Cut out 8 (5 inch) circles, using a saucer as a guide. Divide the fruit mixture evenly between the circles. Moisten the edges of the pastry, pull the edges to the center and pinch to seal. Invert filled cakes on the floured surface and roll out gently to make a wider, flatter circle, but do not break the dough.

Brush each cake with egg white and sprinkle generously with white sugar. Make three parallel cuts across the top of each cake, then place them on the prepared baking sheet.

Bake in preheated oven 15 minutes, until golden.

Strawberry Marble Cake

Ingredients

1 (18.25 ounce) package marble cake mix
1 (3 ounce) package strawberry flavored gelatin
1 cup boiling water
1 (1.3 ounce) envelope whipped topping mix
1 (3.5 ounce) package instant vanilla pudding mix
2 cups milk
1 teaspoon vanilla extract

Directions

Prepare and bake marble cake as directed on the box.

Poke holes in the cooled cake with a fork. Dissolve the strawberry gelatin in 1 cup boiling water. Pour the gelatin over the cake, and refrigerate for 2 1/2 hours.

Combine whipped topping, vanilla pudding, milk, and vanilla in a mixing bowl. Mix with an electric mixer on high speed for 3 to 5 minutes, until frosting is thick enough for spreading. Frost the cake, and serve. Store any leftovers in the refrigerator.

Maraschino Cherry Nut Cake

Ingredients

2 1/4 cups cake flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1 1/3 cups white sugar
3 egg whites
2/3 cup milk
1 (10 ounce) jar maraschino cherries
1/2 cup chopped pecans
3/4 cup butter
6 cups confectioners' sugar
1/3 cup milk
6 drops red food coloring
1 1/2 teaspoons vanilla extract
1 (4 ounce) jar maraschino cherries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour two 8 or 9 inch round cake pans or one 9x13 inch cake pan. Reserve 1/4 cup maraschino cherry juice. Coarsely chop the cherries to make 1/2 cup. Set aside.

Combine flour, baking powder, and 1/4 teaspoon of the salt in a small bowl and set aside.

Beat shortening in a large bowl with an electric mixer on medium high speed for 30 seconds. Add the 1 1/3 cups white sugar and beat until well combined. Add the egg whites, one at a time, beating well after each.

Combine 2/3 cup milk and 1/4 cup cherry juice. Add the flour and milk mixture alternately to the shortening mixture, beating on low speed after each addition until just combined. Stir in the chopped cherries and nuts. Pour batter into prepared pans.

Bake in a 350 degrees F (175 degrees C) for 25 to 30 minutes for two 8 or 9 inch round cakes or for 30 to 35 minutes for a 9x13 inch pan. Cool cakes in pans on a wire rack for 10 minutes, remove from pans and allow to them to cool fully before frosting.

To Make Butter Frosting: Beat 3/4 cups butter in a large bowl till fluffy. Gradually add 3 cups sifted confectioners' sugar, beat well. Slowly beat in 1/3 cup milk, 1 1/2 teaspoons vanilla and 1/4 teaspoon salt. Gradually beat in the remaining 3 cups sifted confectioners' sugar. Beat in additional milk (1 to 2 tablespoons) if needed, to make frosting of spreading consistency. If desired tint the frosting pink by adding 6 drops of red food coloring.

Once cake is completely cool frost with butter frosting and decorate with maraschino cherries with stems.

White Velvet Cake II

Ingredients

1 1/2 cups butter, softened
1 1/2 cups white sugar
2 eggs
1 cup buttermilk
1 teaspoon baking soda
2 cups all-purpose flour
1/2 teaspoon salt

1/2 cup butter flavored shortening
1 (8 ounce) package cream
cheese
4 cups sifted confectioners' sugar
1 tablespoon milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour 2 round 8 inch pans. Sift the flour and salt together and set aside.

Cream butter and sugar until light and fluffy. Add eggs and mix well. Dissolve baking soda in buttermilk. Alternately add flour and buttermilk, beginning and ending with the flour. Pour into two 8-inch pans.

Bake at 325 degrees F (165 degrees C) for about 30 minutes, or until toothpick inserted into cake comes out clean. Cool cake completely before icing.

To make the White Velvet Cream Cheese Icing: Beat shortening and cream cheese together. Gradually beat in confectioners sugar. Add milk until a frosting is formed. (Add more milk if necessary.)

Sugarless Applesauce Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 1/2 cups unsweetened applesauce
3/4 cup brown sugar twin
2 eggs
1 teaspoon vanilla extract
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray an 8x4 inch loaf pan with cooking spray.

Sift together flour, baking powder, baking soda, cinnamon, nutmeg and salt. Set aside.

Beat the eggs until light and add sugar twin. Add applesauce and vanilla.

Add flour mixture and beat until smooth. Fold in raisins.

Pour batter into loaf pan. Bake at 350 degrees F (175 degrees C) for about an hour, or until a toothpick inserted into cake comes out clean.

Pop Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (16 ounce) can lemon-lime flavored carbonated beverage
1 cup hot water
1 (6 ounce) package raspberry flavored gelatin mix
1 (3 ounce) package instant vanilla pudding mix
2 cups milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

Prepare and bake cake mix according to package directions for a 9x13 inch pan. Poke holes in cake while still hot with a fork.

Make gelatin with boiling water, then stir in lemon-lime soda. Pour hot mixture over cake. Cool cake completely, then refrigerate for at least 4 hours before frosting.

Beat together instant pudding and milk until thick, then pour over cake. Frost cake with whipped topping. Keep cake refrigerated until ready to serve.

Easy Lemon Cake Cookies with Icing

Ingredients

1 (18.25 ounce) package lemon cake mix
2 eggs
1/3 cup vegetable oil
1 cup confectioners' sugar
1/4 teaspoon lemon extract
1 tablespoon milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with foil.

Mix together cake mix, eggs, and vegetable oil. Drop by rounded teaspoons onto baking sheets and bake for no more than 8 minutes. Do not overbake! Once all the cookies are done. Remove the foil. You have a no need to clean baking sheet.

To Make Lemon Icing: Mix together confectioners' sugar, lemon extract, and milk. Mix ingredients together (more or less to your desired liking). When the cookies are warm or completely cooled, place as much icing on them as you like!

Franklin Nut Cake

Ingredients

2 cups butter
2 cups white sugar
6 eggs
4 cups all-purpose flour
1 teaspoon baking powder
1 cup candied cherries
1 cup candied pineapple chunks
3 cups chopped pecans
1/4 teaspoon salt
2 teaspoons vanilla extract

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease a 10 inch tube pan and line it with parchment paper.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time.

Sift together 3 cups of the flour, baking powder and salt. Mix remaining flour with fruit and nuts. Stir into batter. Add vanilla.

Pour into tube pan. Bake at 250 degrees for 3 hours. Cool in pan.

Chocolate Date Cake II

Ingredients

1 1/4 cups boiling water
1 (8 ounce) package chopped dates
2 cups all-purpose flour
1 tablespoon unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
3/4 cup butter
1 cup white sugar
2 eggs

1 cup semisweet chocolate chips
1/2 cup white sugar
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a mixing bowl or small saucepan, pour the boiling water over the chopped dates. Set aside. Sift together the flour, cocoa, baking soda, and salt.

In a large bowl, cream together the butter and 1 cup sugar until light and fluffy. Beat in the eggs one at a time, then mix in the flour mixture. Add in the dates with the soaking liquid, and stir until just combined. Pour batter into prepared pan.

In an another bowl, combine the chocolate chips, walnuts, and remaining 1/2 cup sugar. Sprinkle mixture over top of cake. and bake in the preheated oven for 35 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool before serving.

Bake in the preheated oven for 35 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool before serving.

Black Russian Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 1/4 cups water
1/3 cup vegetable oil
1 (3.9 ounce) package instant chocolate pudding mix
2 1/2 teaspoons ground cinnamon
1/4 teaspoon ground cloves
1 tablespoon instant coffee powder
4 eggs, beaten
1 (16 ounce) container chocolate fudge frosting
1 tablespoon coffee flavored liqueur
1 teaspoon vodka

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

Beat together the cake mix, water, vegetable oil, instant pudding mix, cinnamon, cloves, instant coffee and eggs until blended. Pour into prepared pan and bake for 45 minutes, or until a toothpick inserted in the center comes out clean. Cool before frosting.

For the frosting: Mix together the frosting, coffee liqueur and vodka until blended. Spread onto cooled cake.

Mom's Margarine Cake

Ingredients

3 cups white sugar
1 1/2 cups margarine or butter,
softened
5 eggs
1 teaspoon vanilla extract
1 teaspoon lemon juice
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon salt
1 cup evaporated milk

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch tube pan.

In a large bowl, cream together the sugar and margarine until smooth. Beat in the eggs one at a time, then stir in the vanilla and lemon juice. Combine the flour, baking powder and salt; mix into the batter alternating with the milk just until blended. Pour into the prepared pan.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the crown comes out clean. Cool in the pan for at least 10 minutes before inverting onto a wire rack to cool completely.

Chocolate Peanut Butter Marble Cake

Ingredients

1/4 cup unsweetened cocoa powder
2 tablespoons confectioners' sugar
2 tablespoons butter, softened
2 tablespoons hot water
1 cup peanut butter chips
1 tablespoon shortening
1 (18.25 ounce) package white cake mix
1/2 cup packed brown sugar
1 1/4 cups water
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). With a non-stick cooking spray, coat a 13X9X2 inch baking pan. Dust with flour and set aside.

In a small bowl, stir together the cocoa, confectioners' sugar, butter and 2 tablespoons hot water until smooth and set aside.

In microwavable bowl, place peanut butter chips and shortening. Microwave on high for 1 minute, or until chips are melted and smooth when stirred.

In large bowl, combine cake mix, brown sugar, 1-1/4 cups water, eggs and reserved melted peanut butter mixture; beat on low speed of electric mixer until moistened. Increase speed to medium, beat 2 minutes until smooth. Remove 1-1/2 cups of the batter and add it to the reserved cocoa mixture; blend well.

Pour the peanut butter flavored batter into the prepared pan. Drop spoonfuls of the chocolate batter on top. Swirl with a knife or spatula for a marbled effect.

Bake at 350 degree F (175 degrees C) for 40 to 45 minutes or until a wooden toothpick inserted in the center comes out clean. Cool and frost as desired.

Seven-Up[®] Mud, Fruit Slide Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup lemon-lime flavored carbonated beverage
1/3 cup vegetable oil
1/2 cup crushed pineapple, drained
1/2 cup semisweet chocolate chips
2 eggs
1/3 teaspoon ground allspice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine cake mix, lemon-lime soda, oil, pineapple, chocolate chips, eggs and allspice. Mix well. Pour batter into 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cake will stay moist, but top should be slightly browned.

Seven-Layer Cake

Ingredients

4 cups graham cracker crumbs
1/2 cup sugar
1/2 cup butter or margarine,
melted
1 pint vanilla ice cream, softened
1 pint chocolate ice cream,
softened
1 pint strawberry ice cream,
softened

Directions

Line the bottom and sides of a 9-in. x 5-in. x 3-in. loaf pan with heavy-duty aluminum foil. Combine the graham cracker crumbs, sugar and butter; press one fourth of the mixture into the pan. Freeze for 15 minutes. Spread vanilla ice cream over crumbs. Sprinkle with another fourth of crumbs; press down gently. Freeze for 45-60 minutes or until firm. Spread with chocolate ice cream. Sprinkle with another fourth of the crumbs; press down gently. Freeze until firm. Spread with the strawberry ice cream, then top with the remaining crumbs (pan will be very full). Cover and freeze for several hours or overnight. May be frozen for up to 2 months. Remove from the freezer 10 minutes before serving. Using the foil, lift cake from pan; discard foil. Cut cake with a serrated knife.

Orange Cream Cake IV

Ingredients

1 (18.25 ounce) package orange cake mix
1 1/4 cups milk
2 teaspoons orange extract
1 (16 ounce) package frozen whipped topping, thawed
1/4 teaspoon orange extract
16 ounces sour cream
2 cups confectioners' sugar

Directions

Preheat oven to temperature indicated on cake mix package. Prepare two 9 inch round cake pans according to package directions.

Prepare cake according to package directions, but substitute milk for water, and add 2 teaspoons orange extract. Pour batter into two 9 inch pans and bake as directed. When cakes are cool, slice each layer in half horizontally, making four layers total.

To Make Frosting: In a large bowl, combine whipped topping, 1/4 teaspoon orange extract, sour cream and confectioners sugar. Mix well to combine.

Spread frosting between layers, on sides and over top of cake.

Orange Crunch Cake

Ingredients

1 cup graham cracker crumbs
1/2 cup brown sugar
1/2 cup chopped walnuts
1/2 cup butter, softened

1 (18.25 ounce) package yellow cake mix
1/2 cup water
1/2 cup orange juice
1/3 cup vegetable oil
3 eggs
2 tablespoons grated orange zest

1 (16 ounce) can prepared vanilla frosting
1 (8 ounce) container frozen whipped topping, thawed
3 tablespoons grated orange zest
1 teaspoon grated lemon zest
1 (11 ounce) can mandarin oranges, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans. Combine the graham cracker crumbs, brown sugar, walnuts and butter. Divide mixture evenly between the prepared pans. Set aside.

In a medium bowl, mix together the cake mix, water, orange juice and oil until blended. Beat in the eggs, one at a time, then stir in the orange zest. Pour the mixture evenly over the crunch layer in the pans.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool for 10 minutes, then invert onto a wire rack and cool completely before frosting. Frost (crunch side up) between layers, on top and sides. Arrange orange sections on top, then refrigerate.

To make the frosting: In a medium bowl, beat the vanilla frosting until light and fluffy, then mix in the whipped topping. Stir in the orange and lemon zest. Use frosting on completely cooled cake layers.

German Chocolate Cake

Ingredients

1 (18.25 ounce) package
Pillsbury® German Chocolate
Cake
1 cup water
3 eggs plus
1 egg yolk
1/2 cup Crisco® Pure Vegetable
Oil
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3 tablespoons butter or margarine
1/3 cup chopped pecans
1/3 cup flaked coconut
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F. In large bowl, combine cake mix, water, 3 eggs, oil and 1/3 cup sweetened condensed milk. Beat on low speed until moistened, then beat on high speed 2 minutes.

Pour into well-greased and floured 13 x 9-inch baking pan. Bake 40 to 45 minutes or until wooden toothpick inserted near center comes out clean.

In small saucepan, combine remaining sweetened condensed milk, egg yolk and butter. Over medium heat, cook and stir until thickened, about 6 minutes. Add pecans, coconut and vanilla; spread over warm cake. Store leftovers covered in refrigerator.

Old Hermit Cake

Ingredients

2 cups butter, softened
3 cups packed brown sugar
6 eggs
1 lemon, juiced
4 teaspoons vanilla extract
4 1/2 cups all-purpose flour
4 teaspoons baking powder
2 teaspoons ground cinnamon
1/4 teaspoon salt
3 cups dates, pitted and chopped
3 cups chopped walnuts

Directions

Preheat oven to 275 degrees F (135 degrees C).

Cream butter and sugar together well. Beat in eggs one at a time. Mix in lemon juice and vanilla. Add remaining ingredients. Stir well.

Turn into greased and floured 10 inch angel food tube pan. Bake in oven for about 2 1/2 to 3 hours until an inserted wooden pick comes out clean.

German Apple Cake

Ingredients

3 eggs
2 cups sugar
1 cup vegetable oil
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
4 cups tart apples - peeled, cored
and chopped
3/4 cup chopped pecans
FROSTING:
1 (8 ounce) package cream
cheese, softened
2 teaspoons butter, softened
2 cups confectioners' sugar

Directions

In a large mixing bowl, beat the eggs, sugar, oil and vanilla. Combine the flour, cinnamon, baking soda and salt; add to egg mixture and mix well. Fold in apples and nuts. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and butter. Add confectioners' sugar, beating until smooth. Spread over cake. Refrigerate leftovers.

Strawberry Upside Down Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (6 ounce) package orange flavored gelatin mix
2 (10 ounce) packages frozen strawberries, thawed
1 (10.5 ounce) package miniature marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Put a single layer of miniature marshmallows on the bottom of the pan.

Prepare cake mix according to package instructions. Pour batter over marshmallows in pan.

Mix gelatin powder and strawberries in a medium bowl. Pour over cake batter in the pan.

Bake according to package instructions.

Aunt Joyce's Chocolate Cake

Ingredients

3 (1 ounce) squares unsweetened chocolate, chopped
1 cup mayonnaise
2 tablespoons vinegar
2 tablespoons vanilla extract
3 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
1 teaspoon salt
2 cups warm water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Melt the chocolate in a double boiler or in the microwave.

Pour the melted chocolate into a large mixing bowl. Blend in the mayonnaise, vinegar and vanilla. Combine the flour, sugar, baking soda, and salt and gradually stir into the chocolate mixture. Slowly stir in the warm water. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Hot Milk Sponge Cake I

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
2 eggs
1 cup white sugar
1/2 cup milk
2 tablespoons butter
1/4 cup packed brown sugar
2 tablespoons butter
1/2 cup flaked coconut
1/4 cup chopped walnuts
4 tablespoons milk

Directions

In a large mixing bowl, beat eggs for 4 minutes with electric mixer. Gradually add sugar, and beat until light, and fluffy; this will take 4 to 5 minutes!

Whisk together the flour and baking powder, and add to creamed mixture until just combined.

In a saucepan, heat 1/2 cup milk and 2 tablespoons butter or margarine until fat is melted. Add to batter, beat till combined. Pour into a greased 9 inch square pan.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes, or until a toothpick comes out clean.

Beat 1/4 cup brown sugar and 2 tablespoons butter or margarine in a bowl till combined. Stir in milk to desired consistency. Stir in coconut and nuts. Spread over warm cake. Broil 4 inches from heat for 3 to 4 minutes, till golden.

Cherry Cake

Ingredients

1/3 cup shortening
2/3 cup white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup milk
1 1/4 cups all-purpose flour
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups sour cherries - drained,
juice reserved
1/2 cup chopped walnuts

1/2 cup white sugar
2 tablespoons cornstarch
1 pinch salt
1 cup water
1/4 teaspoon almond extract
2 drops red food coloring

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the shortening and 2/3 cup sugar until light and fluffy. Beat in the egg, then stir in the vanilla. Beat in the flour mixture alternately with the milk. Stir in cherries and chopped nuts. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Serve with cherry sauce.

To make cherry sauce: In a saucepan, combine 1/2 cup sugar, cornstarch and salt. Blend in 3/4 cup reserved cherry juice and 1 cup water. Stir in almond flavoring and red food coloring. Cook over medium heat, stirring frequently, until mixture thickens.

Peach Filled Cake

Ingredients

3/4 cup butter, softened
1 cup white sugar
3 eggs
1 teaspoon lemon zest
2/3 cup milk
1 cup all-purpose flour
7/8 cup whole wheat flour
2 teaspoons baking powder
1/4 teaspoon salt
4 fresh peaches - pitted, skinned,
and sliced
1/3 cup packed brown sugar
1/2 teaspoon ground cinnamon

Directions

Bake at 350 degrees F (175 degrees C). Grease and flour one 8x10 inch cake pan.

In a bowl, cream the butter or margarine with the granulated sugar. Beat in the eggs, then the lemon rind and milk.

In another bowl, stir together the whole wheat flour, all purpose flour, baking powder, and salt. Beat into the creamed mixture. Spread half the batter evenly into the prepared pan. Arrange the peach slices on top and sprinkle with the brown sugar combined with the ground cinnamon. Spread the remaining batter on top.

Bake at 350 degrees F (175 degrees C) for 50 minutes. Let cake cool on a rack. Because this cake is so moist, it is easiest to serve it directly from the baking pan. It should be stored in the refrigerator. Makes 16 servings.

Cherry Almond Cake

Ingredients

2 cups halved red candied cherries
1/2 cup blanched slivered almonds
1/2 cup cake flour
1 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract
1 teaspoon almond extract
4 eggs
1 3/4 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/3 cup milk

Directions

Combine cherries, almonds, and 1/2 cup flour in a bowl; mix until fruit is well coated.

In another bowl, combine 1 3/4 cups flour, baking powder, and salt. Stir well to blend.

Cream butter or margarine, sugar, and flavorings together until light and fluffy. Add eggs one at a time, beating for one minute with mixer on high speed after each addition. Add flour mixture to creamed mixture alternately with milk, starting and ending with flour mixture. Stir in floured fruits and nuts. Spread batter into greased and floured bundt or tube pan.

Bake at 300 degrees F (150 degrees C) for 55 to 65 minutes, or until toothpick inserted in center comes out clean. Cool cake in pan for 10 minutes, then turn out onto wire rack to cool completely. Wrap cooled cake in aluminum foil, and store in cool place for several days to allow cake to ripen.

Pumpkin Cake with Orange Glaze

Ingredients

Cake:

2 cups boiling water
1/2 cup raisins
2 cups granulated sugar
1 cup Butter Flavor CRISCO®
Shortening
4 eggs
1 (16 ounce) can solid-pack
pumpkin (not pumpkin pie filling)
2 cups all-purpose flour
1 tablespoon ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground ginger
1/4 teaspoon ground cloves
3/4 teaspoon salt

Orange Glaze:

1 cup confectioners' sugar
3/4 teaspoon grated orange peel
4 teaspoons orange juice
Chopped walnuts

Directions

Heat oven to 350 degrees F. Grease 10-inch (12-cup) Bundt pan with Butter Flavor CRISCO®. Flour lightly.

Pour boiling water over raisins in colander. Drain. Press lightly to remove excess water.

Combine granulated sugar, melted CRISCO® Shortening, pumpkin and eggs in large bowl. Beat at medium-high speed of electric mixer 5 minutes.

Combine flour, cinnamon, baking powder, baking soda, ginger, salt and cloves in medium bowl. Add to pumpkin mixture, 1 cup at a time, beating at low speed after each addition until blended. Stir in raisins with spoon. Pour into pan.

Bake at 350 degrees F for 40 to 50 minutes or until toothpick inserted in center comes out clean. Cool 15-20 minutes before removing from pan. Place cake, top side up, on wire rack. Cool completely. Place cake on serving plate.

Combine confectioners' sugar, orange peel and orange juice in small bowl. Stir with spoon to blend. Spoon over top of cake, letting excess glaze run down side. Sprinkle with chopped nuts before glaze hardens.

Buttery Cinnamon Cake

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon ground cinnamon
3/4 teaspoon salt
2/3 cup shortening
1 1/3 cups white sugar
1 1/2 teaspoons vanilla extract
3 eggs
2/3 cup milk

1/2 cup white sugar
6 tablespoons butter
1/3 cup water
1 teaspoon vanilla extract
3/4 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour a 10 inch Bundt pan. Stir together the flour, baking powder, 1 teaspoon ground cinnamon and salt; set aside.

In a large bowl, beat shortening, 1 1/3 cups white sugar and 1 1/2 teaspoon vanilla until light and fluffy. Add eggs one at a time, beating for at least 1 minute after each egg. Beat in the flour mixture alternately with the milk. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack. Remove cake from pan while it is still warm, and poke holes around the top of the cake with a fork. Pour the warm cinnamon syrup into the holes and onto the top and sides of the cake.

To Make Cinnamon Syrup: In a saucepan, combine 1/2 cup white sugar, butter, water, 1 teaspoon vanilla and 3/4 teaspoons ground cinnamon. Heat and stir until butter melts.

Lick Your Lips Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1 (11 ounce) can mandarin orange segments
1 (15 ounce) can crushed pineapple with juice
1 (12 ounce) container frozen whipped topping, thawed
1 (3.5 ounce) package instant vanilla pudding mix

Directions

Mix cake mix, eggs, and mandarin oranges for 2-3 minutes at medium speed.

Bake for 30 minutes in a preheated 350 degrees F (175 degrees C) oven. Set aside and let cool completely.

Combine crushed pineapple, dessert topping, and vanilla pudding mix. Mix well. Spread on top of cooled cake. Keep refrigerated.

Best Ever Crab Cakes

Ingredients

1 egg
3 tablespoons mayonnaise
4 teaspoons lemon juice
1/8 teaspoon red pepper flakes
1 teaspoon dried tarragon
1 tablespoon minced green onions
8 ounces crabmeat
1/2 cup crushed buttery round
crackers
1 tablespoon butter

Directions

In a medium bowl, whisk together egg, mayonnaise, lemon juice, red pepper flakes, tarragon, and scallions. Gently stir in crabmeat, being careful not to break up meat. Gradually mix in cracker crumbs, adding until desired consistency is achieved.

Heat butter in a skillet over medium heat. Form crab mixture into 4 patties. Place patties in skillet, and cook until golden brown, about 5 to 6 minutes on each side.

Golden Lemon Cake

Ingredients

1 (18.25 ounce) package white cake mix
3/4 cup vegetable oil
3/4 cup warm water
4 eggs
1 (3 ounce) package lemon flavored gelatin
1 teaspoon lemon extract
TANGY CITRUS GLAZE:
2/3 cup orange juice
3 tablespoons sugar
2 tablespoons lemon juice
3/4 cup confectioners' sugar

Directions

For cake, combine all ingredients in large mixing bowl. Beat at low speed until moistened, then at medium speed for 2 minutes. Pour batter into greased and floured 12-cup tube pan. Bake at 350 degrees F for 40-50 minutes or until toothpick inserted in center comes out clean. Let cool 10 minutes, then remove cake and place on wire rack.

For glaze, combine ingredients in saucepan; bring to a boil and simmer 5 minutes. Let cool at least 10 minutes. Place platter under wire rack. Using toothpick, poke holes in top of cake; pour glaze over top and sides. Allow cake to cool completely before cutting.

Italian Cream Cake I

Ingredients

1 cup butter
5 egg yolks
1 teaspoon baking soda
2 cups all-purpose flour
5 egg whites
2 cups white sugar
1 1/2 cups buttermilk
1 cup chopped walnuts
1 cup flaked coconut
1 (8 ounce) package cream cheese
1/2 cup butter
3 1/2 cups confectioners' sugar
1 teaspoon vanilla extract
1/4 cup chopped walnuts

Directions

Cream together 1 cup butter or margarine, egg yolks, and 2 cups white sugar. Alternately mix in flour and buttermilk. Add baking soda. Mix in 1 cup walnuts and coconut.

Beat egg whites, and fold into batter. Pour batter into three greased and floured 9 inch round cake pans.

Bake for 20 to 25 minutes in a preheated 350 degrees F (175 degrees C) oven.

Combine cream cheese, 1/2 cup butter or margarine, confectioners' sugar, and vanilla extract. Spread onto cooled cake. Top iced cake with chopped walnuts.

Banana Cake II

Ingredients

3/4 cup butter
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
3/4 cup sour milk
1 cup mashed bananas
2 1/2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder

Directions

In a large bowl, mix together butter or margarine, sugar, eggs and vanilla. Set aside.

In another bowl, sift together flour, salt, soda, and baking powder. Add these dry ingredients to the creamed mixture. Add sour milk and bananas to the batter. Beat together well.

Line two 9 inch round cake pans, or one 9 x 13 inch pan with wax paper; the pans can be greased and floured instead, if desired. Bake at 350 degrees F (175 degrees C) for 17 to 20 minutes for the layered cakes, or for 25 to 40 minutes for the sheet cake.

Pink Princess Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package strawberry flavored gelatin
2 tablespoons all-purpose flour
1 (10 ounce) package frozen strawberries, thawed and drained
1/2 cup vegetable oil
4 eggs

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease one 9 or 10 inch bundt or tube pan.

Combine the cake mix, gelatin, flour, eggs and thawed strawberries. Beat at medium speed of an electric mixer for 3 minutes. Add the oil and beat for one more minute. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Let cake cool before frosting or serving.

Banana Layer Cake

Ingredients

3 tablespoons shortening
3/4 cup sugar
2 eggs, separated
1/2 cup mashed ripe banana
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup 1% buttermilk
FROSTING:
3 tablespoons shortening
3 tablespoons butter, softened
3 cups confectioners' sugar,
divided
1/4 teaspoon salt
1/4 teaspoon lemon extract
1/3 cup mashed ripe banana
3 drops yellow food coloring

Directions

In a small mixing bowl, beat shortening and sugar until crumbly, about 2 minutes. Add egg yolks; beat well. Add banana; beat on low speed until blended. Combine the flour, baking powder, salt and baking soda; add to banana mixture alternately with buttermilk. In a small mixing bowl, beat egg whites until soft peaks form; fold into batter.

Coat two 6-in. round baking pans with nonstick cooking spray and dust with flour. Add batter. Bake at 375 degrees F for 23-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a small mixing bowl, combine shortening and butter. Add 1/2 cup confectioners' sugar, salt and extract; mix well. Stir in banana. Beat in enough of the remaining confectioners' sugar to achieve desired spreading consistency. Tint with food coloring if desired. Spread between layers and over top and sides of cake. Store in the refrigerator.

Busy Day Syrup Cake

Ingredients

1/2 cup shortening
1 1/2 cups cane syrup
2 eggs
1 teaspoon vanilla extract
2/3 cup milk
2 cups all-purpose flour
1/2 cup unsweetened cocoa
1 teaspoon baking soda
1/2 teaspoon salt

1/2 cup butter
1/4 cup unsweetened cocoa
3/8 cup milk
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (8 inch) pans. Sift together the flour, 1/2 cup cocoa, baking soda and salt. Set aside.

In a large bowl, cream together the shortening and cane syrup until light and fluffy. Beat in the eggs one at a time, then stir in 1 teaspoon vanilla. Beat in the flour mixture alternately with 2/3 cup milk, mixing just until incorporated. Pour batter into prepared pans.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely. Frost between layers, on top and sides with Easy Chocolate Frosting.

To make Easy Chocolate Frosting: In a saucepan, combine 1/2 cup butter, 1/4 cup cocoa and 1/4 cup plus 2 tablespoons milk. Cook over low heat, stirring constantly, until mixture boils. Remove from heat. Gradually beat in confectioners' sugar and continue beating until spreading consistency is achieved. Beat in vanilla.

German Chocolate Cake Cookies

Ingredients

1 (18.25 ounce) package German chocolate cake mix
2 eggs, beaten
2/3 cup shortening
1 (16 ounce) container prepared coconut pecan frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

In a large bowl, stir together the cake mix, eggs and shortening until well blended. Roll the dough into walnut sized balls. Place the cookies 2 inches apart onto the cookie sheet.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely. Match up evenly sized cookies and sandwich them with the coconut pecan frosting.

Grandmother's Boiled Raisin Cake

Ingredients

- 1 cup raisins
- 1 1/2 cups water
- 1 egg
- 2 cups all-purpose flour
- 1 cup white sugar
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cloves
- 3 teaspoons boiling water
- 1/2 teaspoon vanilla extract
- 1/2 cup butter, melted
- 1 cup confectioners' sugar
- 1/3 cup milk
- 1 teaspoon ground cinnamon

Directions

Heat oven to 325 degrees(165 degrees C). Grease a 9 x 5 inch pan. Set aside.

In 3 quart saucepan, boil raisins slowly water until there is 1 cup of water left and the raisins are plump. Allow mixture to cool.

Stir in sugar and egg. Mix spices with boiling water and add to raisin mixture. Add flour, soda, vanilla and last, the melted shortening. Blend well. Pour into loaf pan.

Bake for 40 to 50 minutes. When cool make glaze by mixing confectioners sugar, ground cinnamon, and milk. Spread on top of cooled cake.

Apple Spice Snack Cake

Ingredients

1 (18.25 ounce) package spice
cake mix
1 (21 ounce) can apple pie filling
2 eggs
2 tablespoons vegetable oil

Directions

In a mixing bowl, combine all ingredients. beat on medium speed for 2 minutes. Pour into a greased 13-in.x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Peach Upside Down Cake II

Ingredients

1/4 cup butter, softened
1/2 cup packed brown sugar
1 1/2 cups sliced canned peaches, drained
6 cherries, pitted and halved
1/3 cup shortening
1/2 cup white sugar
1 egg
1 1/4 cups cake flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon orange zest
1/2 cup orange juice

Directions

Spread butter or margarine in bottom of 8 inch round baking dish. Sprinkle with brown sugar and arrange very well drained peaches and halved cherries on top.

In a large bowl, cream shortening and sugar together thoroughly. Blend in unbeaten egg, and beat well.

In a separate bowl, sift together flour, baking powder and salt. Add these dry ingredients to creamed mixture alternately with the juice. Stir in orange rind until evenly distributed.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until cake is done. Allow cake to cool 5 to 10 minutes in the pan. Invert over serving plate to remove cake, and allow syrup to drain a minute.

Peanut Butter Cake II

Ingredients

1/2 cup creamy peanut butter
1/2 cup butter, softened
4 eggs
1 (18.25 ounce) package butter
cake mix
2/3 cup water

1 cup peanut butter
1/2 cup butter, softened
4 cups confectioners' sugar
1/3 cup heavy cream

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 9 inch round cake pans.

Combine 1/2 cup peanut butter and 1/2 cup butter or margarine. Cream until light and fluffy. Add eggs one at time, mixing well after each one. Add cake mix alternately with the water. Stir until just combined. Pour batter into prepared pans.

Bake at 325 degrees F (165 degrees C) for 25 minutes or until cake tests done. Allow cakes to cool in pan for 10 minutes and then turn out onto a cooling rack to cool completely. Assemble and frost with Peanut Butter Frosting once cool.

To Make Peanut Butter Frosting: Combine 1 cup peanut butter, and 1/2 cup butter or margarine cream together until light and fluffy. Add the confectioner's sugar. Mix in enough cream to make the frosting of a spreading consistency. Apply to cool cake.

Cassava Cake

Ingredients

2 cups grated, peeled yucca
2 eggs, beaten
1 (12 ounce) can evaporated milk
1 (14 ounce) can sweetened
condensed milk
1 (14 ounce) can coconut milk

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir the yucca, eggs, evaporated milk, sweetened condensed milk, and coconut milk together in a bowl until thoroughly combined; pour into a baking dish.

Bake in the preheated oven for 1 hour. Switch the oven's broiler on and bake under the broiler until the top of the cake is browned, 2 to 3 minutes. Cool completely in refrigerator before serving.

No Fail Pound Cake

Ingredients

1/2 cup butter
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 teaspoon lemon extract
2/3 cup water
1 (8 ounce) container sour cream
1 (18.25 ounce) package yellow cake mix
1 cup all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and lemon extract. Beat in water and sour cream. Beat in the cake mix and flour. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Strawberry Swirl Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 pkg. (4 serving size) JELL-O Brand Strawberry Flavor Gelatin
2/3 cup BREAKSTONE'S or KNUDSEN Sour Cream
2/3 cup powdered sugar
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed
1 1/2 cups sliced strawberries

Directions

Preheat oven to 350 degrees F. Grease and flour two 8- or 9-inch round cake pans; set aside. Prepare cake batter as directed on package. Pour half of the batter into medium bowl. Add dry gelatin mix; stir until well blended. Spoon half of the white batter and half of the pink batter, side-by-side, into each prepared pan. Swirl batters together using a teaspoon.

Bake 30 min. Cool 30 min. in pans. Remove to wire racks; cool completely.

Mix sour cream and powdered sugar in medium bowl until well blended. Gently stir in whipped topping. Place one of the cake layers on serving plate; spread top with 1 cup of the whipped topping mixture. Top with 1 cup of the strawberries and remaining cake layer. Spread top and side of cake with remaining whipped topping mixture. Top with remaining 1/2 cup strawberries just before serving. Store any leftover cake in refrigerator.

Hot Fudge Pudding Cake III

Ingredients

1 cup all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
3/4 cup white sugar
2 tablespoons unsweetened cocoa powder
1/2 cup milk
2 tablespoons butter, melted
1 cup brown sugar
1/4 cup unsweetened cocoa powder
1 3/4 cups hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan.

In a medium bowl, mix together the flour, baking powder, salt, sugar, and cocoa. Stir in the milk and melted butter. Spread evenly into the prepared pan.

In a small bowl, combine the brown sugar and cocoa. Spread over the top of the batter in the pan. Pour the hot water over the entire pan of batter.

Bake for 45 minutes in the preheated oven. The cake is done when the cake part is on top and the bottom is of a pudding consistency.

Pineapple Layer Cake

Ingredients

2/3 cup butter
1 1/2 cups white sugar
1 cup milk
3 cups cake flour
3 teaspoons baking powder
4 egg whites
1/4 teaspoon salt
2 egg yolks
1/4 cup white sugar
2 tablespoons cornstarch
1/2 cup unsweetened pineapple juice
1/2 cup crushed pineapple, drained
1/2 cup chopped walnuts

Directions

Cream the butter or margarine with 1.5 cups sugar in a large mixing bowl.

Sift the flour 4 times with the baking powder. Add the sifted ingredients alternately with the milk to the creamed mixture.

Beat the egg whites until they are stiff, but not dry. Fold them into the batter.

Pour the batter into three 9 inch round cake pans. Bake in a preheated 350 degrees F (175 degrees C) oven for approximately 30 minutes. Place on wire racks until cool.

While the layers are cooling make the filling. Combine the egg yolks, 1/4 cup sugar, corn starch, and pineapple juice in the top of a double boiler. Cook until thick; stir often. Cool, and spread filling on top of two of the layers. Sprinkle nuts and crushed pineapple on top of filling. Place these two layers one on top of the other, and place third layer on the top. Frost with any white frosting.

Mardi Gras King Cake

Ingredients

PASTRY:

1 cup milk
1/4 cup butter
2 (.25 ounce) packages active dry yeast
2/3 cup warm water (110 degrees F/45 degrees C)
1/2 cup white sugar
2 eggs
1 1/2 teaspoons salt
1/2 teaspoon freshly grated nutmeg
5 1/2 cups all-purpose flour

FILLING:

1 cup packed brown sugar
1 tablespoon ground cinnamon
2/3 cup chopped pecans
1/2 cup all-purpose flour
1/2 cup raisins
1/2 cup melted butter

FROSTING:

1 cup confectioners' sugar
1 tablespoon water

Directions

Scald milk, remove from heat and stir in 1/4 cup of butter. Allow mixture to cool to room temperature. In a large bowl, dissolve yeast in the warm water with 1 tablespoon of the white sugar. Let stand until creamy, about 10 minutes.

When yeast mixture is bubbling, add the cooled milk mixture. Whisk in the eggs. Stir in the remaining white sugar, salt and nutmeg. Beat the flour into the milk/egg mixture 1 cup at a time. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 to 10 minutes.

Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth or plastic wrap and let rise in a warm place until doubled in volume, about 2 hours. When risen, punch down and divide dough in half.

Preheat oven to 375 degrees F (190 degrees C). Grease 2 cookie sheets or line with parchment paper.

To Make Filling: Combine the brown sugar, ground cinnamon, chopped pecans, 1/2 cup flour and 1/2 cup raisins. Pour 1/2 cup melted butter over the cinnamon mixture and mix until crumbly.

Roll dough halves out into large rectangles (approximately 10x16 inches or so). Sprinkle the filling evenly over the dough and roll up each half tightly like a jelly roll, beginning at the wide side. Bring the ends of each roll together to form 2 oval shaped rings. Place each ring on a prepared cookie sheet. With scissors make cuts 1/3 of the way through the rings at 1 inch intervals. Let rise in a warm spot until doubled in size, about 45 minutes.

Bake in preheated oven for 30 minutes. Push the doll into the bottom of the cake. Frost while warm with the confectioners' sugar blended with 1 to 2 tablespoons of water.

Ice Cream Cake Roll

Ingredients

4 eggs, separated
3/4 cup sugar
1 teaspoon vanilla extract
3/4 cup cake flour
1/4 cup baking cocoa
3/4 teaspoon baking powder
1/4 teaspoon salt
3 cups ice cream, softened
CHOCOLATE SAUCE:
2 (1 ounce) squares unsweetened
baking chocolate
1/4 cup butter
2/3 cup evaporated milk, heated
to 160 degrees F
1 cup sugar

Directions

Let eggs stand at room temperature for 30 minutes. Line a greased 15-in. x 10-in. x 1-in. baking pan with waxed paper; grease and flour paper; set aside.

In a large mixing bowl, beat egg yolks on high for 3 minutes or until lemon-colored. Gradually add sugar and vanilla, beating until thick and pale yellow. Combine the flour, cocoa and baking powder; gradually add to egg yolk mixture. Beat on low until well mixed (mixture will be thick).

In another large mixing bowl and with clean beaters, beat egg whites and salt on high speed until soft peaks form. Fold a fourth of egg whites into the batter, then fold in remaining whites.

Spread batter evenly in prepared pan. Bake at 350 degrees F for 15 minutes or until cake springs back when lightly touched. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in the towel jelly-roll style, starting with a short side. Cool completely on a wire rack.

Unroll cake; spread with ice cream to within 1 in. of edges. Roll up again. Cover with plastic wrap and freeze until serving.

In a small heavy saucepan, melt chocolate and butter over low heat, stirring until smooth. Gradually add warm milk and sugar; stir constantly for 5 minutes or until completely dissolved. Serve with cake.

Vegetarian Cake

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1 1/2 teaspoons ground cinnamon
1 1/2 teaspoons ground allspice
3/4 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups peeled and shredded apples
1 1/2 cups shredded carrots
1 1/2 cups peeled and shredded potatoes
3/4 cup dried currants
3/4 cup raisins
3/4 cup chopped walnuts
1 tablespoon grated orange zest
3/4 cup butter, softened
1 1/2 cups brown sugar
3 eggs
2 tablespoons light molasses

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch bundt pan.

Onto a sheet of waxed paper, sift flour, baking powder, cinnamon, allspice, baking soda and salt. Set aside. In a medium bowl, stir together apples, carrots, potatoes, currants, raisins, walnuts and orange zest. Set aside.

Place softened butter and brown sugar in a large mixing bowl. Beat at low speed until mixture is light and fluffy. Add eggs one at a time, beating after each addition, and then mix in molasses. Slowly beat in dry ingredients until mixture is thoroughly moistened. Gradually stir in fruit mixture and continue to beat at low speed until well blended. Spoon into prepared pan.

Bake in preheated oven for 60 minutes, or until a toothpick inserted in center comes out clean and cake pulls away from sides of pan. Cool on a wire rack for 10 minutes, then remove from pan and cool completely.

Blackberry Jam Cake I

Ingredients

1/4 cup butter
1 cup white sugar
2 egg yolks
1 teaspoon baking soda
1 cup buttermilk
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon unsweetened cocoa powder
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1 cup blackberry preserves
1 cup sifted confectioners' sugar
2 tablespoons milk
1 tablespoon butter, softened
1/2 teaspoon vanilla extract

Directions

Combine flour, baking powder, salt, cocoa, cinnamon, and allspice.

Dissolve soda in buttermilk, stirring well.

Cream butter or margarine and sugar, beating well. Add egg yolks, beating mixture well. Mix flour mixture into the creamed mixture alternately with the buttermilk mixture, beginning and ending with flour mixture. Fold in blackberry jam. Pour batter into a greased and floured 10 inch bundt pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes, or until cake tests done. Cool in pan for 15 minutes. Remove from pan, and cool complete.

Combine confectioners' sugar, milk, butter or margarine, and vanilla. Beat until mixture is smooth. Spoon over cooled cake

Laurie Lundy Cake

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 cup walnuts
1 cup flaked coconut
1 (8 ounce) package cream cheese
1/2 cup butter
3 1/2 cups confectioners' sugar

Directions

Mix cake as directed on box.

Spread nuts and then coconut on the bottom of a greased 9 x 13 inch pan. Pour cake batter over coconut.

Combine cream cheese and butter or margarine in a saucepan. Heat over low heat until melted. Stir in confectioners' sugar, and spoon over batter.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Decadent Chocolate Orange Cake

Ingredients

2 orange peels, cut into 1/4 inch strips
1/3 cup white sugar
1/4 cup orange marmalade
3/4 cup unsalted butter, softened
1 teaspoon vanilla extract
1 cup white sugar
4 eggs
2 1/2 cups cake flour
1/2 teaspoon baking powder
1/4 teaspoon baking soda
3/4 cup orange juice

1 1/4 cups heavy cream
4 tablespoons unsalted butter
15 ounces semisweet chocolate chips

1 (8 ounce) package cream cheese, softened
1 tablespoon white sugar
2 tablespoons orange marmalade

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat two 8 inch round cake pans with cooking spray, and line bottoms with parchment paper.

Using a vegetable peeler, remove zest from oranges in strips. Place in food processor, and coarsely chop, stopping occasionally to scrape down sides of bowl. Add 1/3 cup sugar and blend until peel is minced. Add 1/4 cup marmalade, and pulse until mixture is pureed. Transfer to a large bowl. Add 3/4 cup unsalted butter, and 1 teaspoon vanilla.

With an electric mixer, cream mixture until light and fluffy. Beat in 1 cup sugar. Add eggs 1 at a time, beating well after each addition. Sift together flour, baking powder, and baking soda into small bowl. Beat in the flour mixture alternately with the orange juice, mixing just until incorporated. Divide batter into prepared pans.

Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

For the Chocolate Ganache: Bring cream and butter to simmer in heavy large saucepan. Remove from heat, add chocolate chips and stir until melted.

For Orange Cream Cheese Filling: in a small bowl, beat together cream cheese, 1 tablespoon sugar, and 2 tablespoons marmalade.

To assemble cake: Cut each cake into 2 layers. Place 1 layer on plate. Spread filling on the bottom cake. Pour hot ganache over bottom layer, let cool slightly. Top with second cake layer. Spread with filling. Pour hot ganache over second layer. Repeat for third layer. Top with fourth cake layer. Pour remaining ganache over entire cake for a shiny finish. Refrigerate uncovered cake until ganache is a hard coating.

Date Loaf Cake

Ingredients

1 cup dates, pitted and chopped
1 cup dark brown sugar
1/4 cup margarine
1 cup boiling water
1 3/4 cups self-rising flour
1 teaspoon baking soda
2 teaspoons vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour a 9x5 inch loaf pan.

In a large bowl, combine dates, brown sugar, margarine and boiling water. Let stand 15 minutes. Stir in flour, soda and vanilla. Pour batter into prepared pan.

Bake in the preheated oven for 45 minutes. Allow to cool.

Date Nut Mayonnaise Cake

Ingredients

1 cup dates, pitted and chopped
2 teaspoons baking soda
1 cup boiling water
2 cups all-purpose flour
1 cup white sugar
1 cup mayonnaise
1 cup chopped walnuts
1/4 cup water
1 egg, beaten
1 cup white sugar
1/2 cup butter
3/4 teaspoon lemon zest
3 tablespoons lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan.

In a large bowl, mix dates, 1 teaspoon soda, and boiling water. Cool.

Add flour, 1 cup sugar, mayonnaise, and remaining 1 teaspoon soda. Use medium speed of mixer, and beat until mixture is well blended. Stir in nuts. Spread batter in prepared pan.

Bake for 45 minutes, or until a toothpick inserted in center comes out clean.

While the cake is baking, prepare the lemon sauce. Mix beaten egg and 1/4 cup water; place in a medium saucepan. Add 1 cup sugar, butter or margarine, and lemon peel and juice. Heat to boiling over medium heat, stirring constantly. Serve sauce over warm cake. Refrigerate any leftover sauce.

Heavenly White Cake

Ingredients

2 3/4 cups sifted cake flour
4 teaspoons baking powder
3/4 teaspoon salt
4 egg whites
1 1/2 cups white sugar
3/4 cup butter
1 cup milk
1 teaspoon vanilla extract
1 teaspoon almond extract

Directions

Measure sifted flour, baking powder, and salt; sift together three times.

In a mixing bowl, beat egg whites until foamy. Add 1/2 cup sugar gradually, and continue beating only until meringue will hold up in soft peaks.

Cream butter or margarine. Gradually add remaining 1 cup sugar, and cream together until light and fluffy. Add sifted ingredients alternately with milk a small amount at a time, beating after each addition until smooth. Mix in flavorings. Add meringue, and beat thoroughly into batter. Spread batter in a 15 x 10 x 1 inch pan which has been lined on the bottom with parchment paper.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Cool cake in pan 10 minutes, then remove from pan and transfer to a wire rack to finish cooling. This cake may also be baked in two 9 inch round pans for 30 to 35 minutes, or in three 8 inch round pans for 25 to 30 minutes.

Chocolate Layer Cake

Ingredients

1/4 cup shortening
1 cup sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup milk
FROSTING:
1/2 cup butter or margarine,
softened
2 1/2 cups confectioners' sugar
1/2 cup baking cocoa
1 teaspoon vanilla extract
2 tablespoons hot water

Directions

In a mixing bowl, beat shortening and sugar. beat in egg and vanilla. Combine the flour, cocoa, baking powder, baking soda and salt; add to creamed mixture alternately with milk. Pour into a greased and floured 9-in. round baking pan.

Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool in pan for 10 minutes before removing to a wire rack to cool completely.

For frosting, in a small mixing bowl, cream butter. Gradually beat in the confectioners' sugar, cocoa, vanilla and enough water to achieve spreading consistency.

To assemble, cut cake in half. Place one half on a serving plate. Spread with 1/2 cup frosting. Top with remaining cake. Spread remaining frosting over top and rounded edge of cake.

Pumpkin Polenta Cake

Ingredients

2 cups canned pumpkin puree
2 tablespoons butter
2 eggs, lightly beaten
4 egg whites, lightly beaten
1/2 cup brown sugar
1/2 teaspoon baking soda
1 teaspoon salt
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground cloves
1 cup low-fat plain yogurt
2 cups dry polenta

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a blender or food processor, blend pumpkin, butter, eggs, and egg whites. Mix in the brown sugar, baking soda, salt, cinnamon, nutmeg, and cloves. Blend until smooth, and transfer to a medium bowl.

Mix yogurt and polenta into the pumpkin mixture. Pour into the prepared baking dish.

Bake 45 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool slightly before slicing.

Sour Cream Coffee Cake I

Ingredients

1/2 cup butter
2 cups all-purpose flour
1 cup white sugar
1/2 cup packed brown sugar
2 eggs
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sour cream
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/4 cup brown sugar
4 tablespoons milk
1 cup confectioners' sugar
1/4 ounce candy sprinkles
(optional)

Directions

In a large bowl, blend together butter or margarine, white sugar, 1/2 cup brown sugar, sour cream, eggs, and vanilla. Add to these ingredients the flour, baking powder, and soda. Blend until smooth.

To Make Filling: Combine cinnamon and 1/4 cup brown sugar.

Grease and flour a large Bundt pan. Pour 1/2 of the batter into the prepared pan. Sprinkle the cinnamon sugar mix on top of the batter in the pan, and cover with the remaining batter.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes. Cool.

Make a thick glaze by mixing together confectioners' sugar with 2 to 3 tablespoons milk until smooth. Pour over cooled cake, and add sprinkles if desired.

Nova Scotia Blueberry Cream Cake

Ingredients

1 1/2 cups all-purpose flour
1/2 cup white sugar
1 1/2 teaspoons baking powder
1/2 cup butter
1 egg
1 teaspoon vanilla extract

4 cups blueberries

2 cups sour cream
1/2 cup white sugar
2 egg yolks
1 teaspoon vanilla extract

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9 inch springform pan.

In a medium bowl, stir together the flour, 1/2 cup of sugar, and baking powder. Mix in the butter by pinching between your fingers or using a pastry blender until the mixture resembles coarse crumbs. Stir in the egg and 1 teaspoon of vanilla. Pat lightly into the bottom of the prepared pan. Pour blueberries over the top.

In another medium bowl, whisk together the sour cream, 1/2 cup of sugar, egg yolks and 1 teaspoon of vanilla until smooth. Pour over the blueberries.

Bake for 60 to 70 minutes in the preheated oven, until the top is lightly browned. Cool, then run a knife around the edge of the pan. Remove the outer ring of the pan, and cut into wedges to serve.

14-Karat Cake

Ingredients

1 1/3 cups sugar
2 eggs
2 egg whites
1/2 cup unsweetened applesauce
1/3 cup canola oil
1 cup all-purpose flour
1 cup whole wheat flour
1 1/2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/4 teaspoon ground cloves
3 cups shredded carrots
1/2 cup golden raisins
6 ounces reduced-fat cream cheese
1 tablespoon butter or stick margarine, softened
1/2 teaspoon vanilla extract
3 cups confectioners' sugar
1/4 cup chopped walnuts
3 tablespoons flaked coconut, toasted

Directions

In a mixing bowl, combine the first five ingredients until smooth. Combine the flours, baking soda, salt and spices; add to the egg mixture and mix well. Stir in carrots and raisins. Pour into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a mixing bowl, beat the cream cheese, butter and vanilla until smooth. Beat in sugar. Frost the cake. Sprinkle with walnuts and coconut. Refrigerate.

Thirty Minute Yellow Cake

Ingredients

2 cups self-rising flour
1 1/4 cups white sugar
1/2 cup shortening
1 cup milk
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan, or two 9 inch round pans.

Cream together the shortening and sugar. Beat in the eggs. Add the flour, milk, and vanilla, and beat to a soft smooth batter.

Bake 20 to 30 minutes in the preheated oven, or until tester inserted in the center of the cake comes out clean.

Sweet Potato Cake

Ingredients

2 1/4 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground ginger
1/2 cup butter
1 cup dark brown sugar
1 cup white sugar
2 eggs
3/4 cup buttermilk
3/4 cup mashed sweet potatoes
1/2 cup chopped golden raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 9 inch round cake pans.

Sift together flour, baking powder, soda, salt, cinnamon, allspice, and ginger.

Mix together buttermilk, potatoes, and raisins in a medium bowl.

In a large bowl, cream butter or margarine. Gradually add white and brown sugars, creaming until fluffy. Add eggs one at a time, beating thoroughly after each addition. Beating only until smooth after each addition, alternately add dry ingredients in fourths and potato mixture in thirds to creamed mixture. Turn batter into prepared pans, and spread evenly.

Bake for about 30 minutes, or until cake tests done. Cool, and remove from pans. Frost as desired.

Ruby Cake

Ingredients

CAKE:

2 cups all-purpose flour
1 1/2 cups white sugar
1 1/2 teaspoons baking soda
1/2 teaspoon salt
2 eggs
1 (15.25 ounce) can fruit cocktail with juice

TOPPING:

1/2 cup brown sugar
1 cup chopped walnuts
1 cup flaked coconut

SAUCE:

1/2 cup margarine
1 cup light corn syrup
1 cup evaporated milk
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Mix together the topping ingredients - brown sugar, chopped nuts and 1 cup coconut. Set aside.

In a large bowl, mix together the flour, sugar, baking soda and salt. Make a well in the center and pour in the eggs and fruit cocktail with juice. Mix well and pour into prepared pan. Sprinkle with topping mixture.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean.

In a saucepan, combine margarine, corn syrup, evaporated milk and flaked coconut. Cook, stirring constantly, until mixture boils and thickens. Pour over cake and place back in oven for few minutes until it bubbles.

Poor Man's Crab Cakes

Ingredients

3 cold baked potatoes
1/2 cup butter
1/2 cup chopped bell pepper
1/2 cup chopped onion
1/2 cup diced celery
1/2 cup milk
1 pound imitation crabmeat,
flaked and chopped
1/2 cup shredded Cheddar
cheese
1/4 cup chopped fresh dill
salt to taste (optional)
2 eggs, beaten
1 tablespoon olive oil

Directions

Split and mash the potatoes in a mixing bowl; set aside. The potato skins may be left on if desired.

Melt the butter in a saucepan over medium-high heat; cook and stir the bell pepper, onion, and celery in the melted butter until they begin to soften, 5 to 7 minutes. Remove from heat and stir the milk into the mixture; pour the mixture over the mashed potatoes and stir to combine. The consistency should not be too runny. Allow the mixture to cool completely.

Preheat an oven to 350 degrees F (175 degrees C).

Add the crabmeat, Cheddar cheese, and dill to the potato mixture; season with salt. Lightly mix. Pour the beaten eggs into the mixture and stir to combine. If the mixture is too thin, bread crumbs or flour can be added to make more firm. Form the mixture into 24 small patties.

Heat the olive oil in a large skillet over medium heat; cook the patties in small batches in the skillet until completely browned and crisp, 3 to 5 minutes per side. Do not flip until bottom is fully browned and crisp; this ensures the patties will not break. Transfer to a baking dish in the oven to keep hot until all are cooked. Serve hot.

Apple, Carrot, Or Zucchini Cake

Ingredients

4 cups peeled, cored and shredded apple
2 cups white sugar
2 eggs
1 cup chopped walnuts
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon salt
2 teaspoons baking soda
1/2 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 X 13 inch pan.

In a large bowl, blend the sugar with the eggs. Add the oil, and mix well. Mix in flour, spices, salt, and baking soda. Stir in the nuts and the apples, carrots, or zucchini. Pour batter into prepared pan.

Bake for 40 minutes. Serve warm or cooled.

Old Fashioned Prune Cake

Ingredients

1 cup vegetable oil
3 eggs
1 1/2 cups white sugar
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 cup buttermilk
1 1/4 teaspoons vanilla extract
1 cup prunes, pitted and chopped
1 1/2 cups chopped pecans

3/4 cup butter
3/4 cup buttermilk
1 1/2 teaspoons dark corn syrup
1 1/2 cups white sugar
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour Bundt or tube pan.

In a medium bowl, mix together flour, soda, salt, allspice, cinnamon and nutmeg. Set aside.

In a large bowl, combine oil, eggs and 1 1/2 cup sugar. Beat 2 minutes at medium speed.

Add flour mixture, alternating with 1 cup buttermilk, starting and ending with dry ingredients. beat well after each addition. Stir in prunes, pecans and 1 1/4 teaspoon vanilla.

Pour into greased and floured bundt or tube pan and bake at 350 degrees F (175 degrees C) for 1 hour or until a toothpick comes out clean when inserted in the center.

Make large, deep holes in hot cake and pour topping in holes and on top of cake a little at a time, giving it time to soak in.

For the topping: In saucepan, over medium heat, cook butter, 3/4 cup buttermilk, corn syrup and 1 1/2 cup sugar until sugar and butter melt. Remove from heat and add 2 teaspoons vanilla and stir.

Butterscotch Applesauce Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup packed brown sugar
2 eggs
1 cup applesauce
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup raisins
2 cups butterscotch chips
1/3 cup sugar
3/4 cup chopped pecans

Directions

In a mixing bowl, cream the butter and brown sugar. Add eggs and applesauce; mix well. Combine flour, baking soda, salt and cinnamon; add to creamed mixture. Stir in raisins. Spread in a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with chips, sugar and pecans. Bake at 375 degrees F for 25 minutes or until a toothpick inserted near the center comes out clean.

Banana-Nut Bundt Cake

Ingredients

3 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
3 eggs, beaten
1 cup vegetable oil
2 cups finely chopped ripe bananas
1 (8 ounce) can crushed pineapple, undrained
1 1/2 teaspoons vanilla extract
1/2 cup flaked coconut
1 cup chopped nuts

Directions

In a large bowl, combine the flour, sugar, baking soda and cinnamon. In another bowl, combine the eggs, oil, bananas, pineapple and vanilla; stir into dry ingredients just until combined. Fold in coconut and nuts. Pour into a greased 10-in. fluted tube pan.

Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing cake from pan to a wire rack to cool completely.

Lemon Ice-Box Cake I

Ingredients

14 graham crackers, crushed
1/2 cup white sugar
1/2 cup melted butter
1 (12 fluid ounce) can evaporated milk, chilled
1 cup white sugar
2 lemons, juiced
1 (3 ounce) package lemon flavored gelatin
1 cup crushed pineapple, drained
1/2 cup graham cracker crumbs
1/4 cup maraschino cherries, drained and chopped

Directions

To Prepare Crust: mix graham crackers, 1/2 cup sugar and melted butter and press into 9 x 13 inch pan.

Mix lemon gelatin with 1 cup boiling water and let cool.

Meanwhile, whip the chilled evaporated milk, add the 1 cup sugar and lemon juice. Whip until sugar is dissolved. Whip in the cooled gelatin into the milk mixture then stir in pineapple.

Pour lemon mixture over crust in pan. Sprinkle with 1/2 cup crushed graham crackers and chopped maraschino cherries if desired. Chill several hours or overnight. Variation: Mix one 8 ounce package of cream cheese with the 1 cup sugar; add this to the whipped milk, gelatin and lemon juice mixture. Stir in pineapple then proceed as above.

Fluffy Lemon Pudding Cake

Ingredients

4 1/2 teaspoons butter, softened
1 cup sugar
1/3 cup lemon juice
1 egg yolk
3 tablespoons all-purpose flour
2 teaspoons grated lemon peel
1/4 teaspoon salt
1 cup fat-free milk
3 egg whites

Directions

In a large mixing bowl, beat butter and sugar until crumbly. Beat in the lemon juice, egg yolk, flour, lemon peel and salt; mix well. Gradually beat in milk. In another large mixing bowl, beat egg whites until stiff peaks form; gently fold into lemon mixture.

Pour into an ungreased 1-qt. baking dish. Place the dish in a 13-in. x 9-in. x 2-in. baking dish. Pour boiling water into the larger baking dish to a depth of 1 in.

Bake at 325 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean and top is golden. Serve warm.

Chocolate Zucchini Cake IV

Ingredients

2 1/2 cups all-purpose flour
2 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup unsweetened cocoa powder
1/2 cup butter
1/4 cup vegetable oil
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
2 cups shredded zucchini
1/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, baking soda, salt, cinnamon and cocoa powder. Set aside.

In a large bowl, cream together the butter, oil and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. In a small bowl, combine shredded zucchini with milk. Beat in the flour mixture alternately with the zucchini mixture. Pour batter into prepared pan.

Bake in the preheated oven for 55 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Dr. Pepper Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 cup Dr. Pepper soft drink
3 tablespoons unsweetened cocoa powder
2 eggs
1 teaspoon baking soda
1 teaspoon vanilla extract
1 cup butter
1/2 cup buttermilk
1 1/2 cups miniature marshmallows
6 tablespoons butter
1 cup packed brown sugar
2/3 cup peanut butter
1/4 cup milk
2/3 cup chopped, unsalted dry-roasted peanuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch cake pan.

Mix together the flour and the white sugar.

In a saucepan combine the Dr. Pepper, cocoa, and 1 cup of the butter or margarine, bring to a boil. Pour melted butter mixture over the flour and mix well. Stir in the beaten eggs, baking soda, vanilla, buttermilk and miniature marshmallows and mix well. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Remove from oven and spread peanut butter topping over warm cake. Place frosted cake under broiler, about 4 inches from the heat source. Broil for just a few seconds, or until topping starts to bubble. Do not scorch. Let cake cool at least 30 minutes before serving.

To Make Peanut Butter Topping: Cream together the remaining 6 tablespoons butter, the brown sugar, and the peanut butter. Add the milk and stir well. Mix in the nuts. Spread topping over still warm cake.

Cookie Sheet Raisin Cake

Ingredients

2/3 cup hot water
1 cup raisins
1/2 teaspoon instant coffee powder
1 teaspoon ground cinnamon
1/2 cup margarine
1 cup white sugar
2 eggs
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch pan. Sift together the flour, baking powder and baking soda. Set aside.

Pour hot water over raisins. Stir in instant coffee and cinnamon. Set aside to cool.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture. Finally stir in the raisin mixture.

Spread batter on prepared 10x15 inch pan. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Chinese Almond Cakes

Ingredients

2 1/2 cups sifted all-purpose flour
3/4 cup white sugar
1/4 teaspoon salt
1 teaspoon baking powder
3/4 cup butter, softened
1 egg
3 tablespoons water
1 teaspoon almond extract
36 blanched almonds
1 egg yolk

Directions

Sift flour, sugar, salt and baking powder together in a large bowl. Using pastry blender or knives, cut in butter until mixture resembles coarse cornmeal.

Beat the egg together with 2 tablespoons of the water and the almond extract. Add this to the flour mixture and mix with a fork until dough leaves the sides of the bowl.

On a lightly floured surface, knead the dough until it is smooth. Wrap it in foil or cling-wrap and refrigerate for one hour.

Meanwhile, preheat oven to 350 degrees F (175 degrees C).

Form dough into 1 inch balls and place them 3 inch apart on ungreased cookie sheets. Flatten each cookie to about 1/4 inch thick and press an almond into the center of each. Beat egg yolk with 1 tablespoon water and brush on cookies.

Bake 20-25 minutes or until golden brown. Remove to wire rack to cool.

Rocky Road Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon salt
5 tablespoons vegetable oil
1 teaspoon vinegar
1 teaspoon vanilla extract
1 cup water

2 (1 ounce) squares unsweetened chocolate, chopped
1/4 cup margarine
1/4 cup water
1 teaspoon vanilla extract
2 cups confectioners' sugar
1 cup miniature marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the flour, sugar, cocoa, baking soda and salt. Sift once more, then sift again into a 9 inch square pan.

Make a well in the center, and measure in the oil, vinegar and vanilla. Pour water over all and mix with a fork until smooth.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a saucepan, combine chocolate, margarine and water. Cook over low heat until melted and smooth. Remove from heat and stir in vanilla and confectioners' sugar. Fold in miniature marshmallows. Spread over cake.

Chocolate Cherry Cake II

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (21 ounce) can cherry pie filling
1 teaspoon almond extract
2 eggs
1 cup white sugar
5 tablespoons butter
1/3 cup milk
1 cup semisweet chocolate chips

Directions

Mix with a spoon (not an electric mixer) the cake mix, cherry pie filling, eggs, and almond extract until moistened. Spread into 9 x 13-in greased pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

To Make Frosting: Bring sugar, butter, and milk to a boil. Boil for 1 minute. Add chocolate chips; stir until chips are melted. Pour frosting over warm cake. Cool.

Screw Pine Cake

Ingredients

1 1/4 cups white sugar
20 egg yolks
4 eggs
3/4 cup all-purpose flour
2 cups butter
2 (10 ounce) cans coconut milk
2 tablespoons pandan paste
1/2 teaspoon green food coloring
1 tablespoon ovalette
1/2 teaspoon salt

Directions

Preheat oven to 400 degrees F (200 degrees C). Line one 13x9 inch pan with a greased cake sheet.

Beat eggs and sugar together until creamy. In a separate bowl, mix ovalette, butter, and coconut milk. Add into the egg mixture and continue mixing until ingredients are blended well. Stir in the sifted flour and salt. Mix well.

Separate batter into 2 bowls. Mix one bowl with the pandan paste and the green food coloring, making sure that the color is stirred in well. Pour 1 to 2 soup-ladle scoops of green cake mixture onto pan. Even it out so that the mixture covers the base of the pan

Pour 1-2 soup-ladle scoops of green cake mixture onto pan. Even it out so that the mixture covers the base of the pan. Bake it in a 400 degrees F (200 degrees C) oven until the top is brown. Take it out of the oven, prick the top gently with a fork and brush some butter over the top. Pour 1-2 scoops of the 'normal' colored cake mixture on top of the first layer. Spread evenly.

Change your oven setting so that you're using the upper fire only (broiler). Increase temperature to 450 degrees F (230 degrees C). Bake the second layer till the top turns brown. Repeat the above procedure, alternating the colors each layer, until there is no cake mix left.

Let cake cool and cut and serve in finger-size portions. (I do not recommend that this cake be eaten in chunks because it is very rich and high in cholesterol). Refrigerate any uneaten portions. Cake keeps well for 2 weeks if refrigerated. Thaw it for about 1/2 hour before eating.

Vegan Carrot Cake

Ingredients

2 cups whole wheat flour
1/4 cup soy flour (optional)
1 1/2 tablespoons ground cinnamon
1 tablespoon ground cloves
4 teaspoons baking soda
2 teaspoons tapioca starch (optional)
1/2 teaspoon salt
1 1/2 cups hot water
1/4 cup flax seed meal
2 cups packed brown sugar
4 teaspoons vanilla extract
3/4 cup dried currants (optional)
6 carrots, grated
1/2 cup blanched slivered almonds (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare a 9x13 inch baking pan with cooking spray. Whisk together the whole wheat flour, soy flour, cinnamon, ground cloves, baking soda, tapioca starch, and salt in a bowl until blended; set aside.

Pour the hot water into a mixing bowl, and sprinkle with the flax meal. Stir for a minute until the flax begins to absorb the water, and the mixture slightly thickens. Stir in the brown sugar and vanilla until the sugar has dissolved, then add the currants, carrots, and almonds. Stir in the dry mixture until just moistened, then pour into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Jewish Apple Cake

Ingredients

2 cups peeled apples, thinly sliced
5 tablespoons white sugar
2 tablespoons ground cinnamon

1 cup vegetable oil
2 cups white sugar
4 eggs
2 1/2 teaspoons vanilla extract
1/4 cup orange juice
3 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt

1/4 cup butter, melted
1/3 cup orange juice
2/3 cup white sugar

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch tube pan.

Mix apples, 5 tablespoons sugar, and 2 tablespoons ground cinnamon in a bowl and set aside. Beat the oil and 2 cups of sugar with an electric mixer in a large bowl. Add the room-temperature eggs one at a time, allowing each egg to blend into the sugar mixture before adding the next. Beat in the vanilla and 1/4 cup of orange juice with the last egg. Combine the flour, baking powder, and salt in a small bowl and stir into the sugar mixture; mixing until just incorporated. Pour half of the batter into the prepared tube pan. Layer the apple mixture on top, then pour the remaining batter over the apples.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 25 minutes. Allow cake to cool completely in the pan before removing.

To make glaze: Combine butter, 1/3 cup of orange juice, and 2/3 cup of sugar in a bowl. Pour over the warm cake while still in the pan.

Martha Washington's Cake

Ingredients

2 3/4 cups golden raisins
2 cups dried currants
1 cup orange zest
6 ounces candied lemon peel
3/4 cup chopped candied citron
1/3 cup candied angelica
1/3 cup red candied cherries
1/3 cup green candied cherries
1/2 cup brandy
4 1/2 cups sifted all-purpose flour
1 teaspoon ground mace
1/2 teaspoon ground nutmeg
2 cups butter, softened
2 cups white sugar
10 eggs, separated
2 teaspoons fresh lemon juice
1/3 cup sherry
1 cup sherry

Directions

Place raisins and currants in a bowl, and add enough water to just cover them. Soak overnight.

Chop orange and lemon peel quite fine; do the same with the citron, angelica, and both types of cherries. Pour 1/2 cup brandy over fruit, and allow to stand overnight.

Sift together flour, mace, and nutmeg.

Beat egg yolks until thick and light, then beat in 1 cup of sugar a little at a time. Stir in lemon juice. Beat egg whites until stiff peaks form.

In a large bowl, cream the butter, and then add 1 cup sugar a little at a time; beat until smooth. Combine yolk mixture with creamed mixture. Add flour and 1/3 cup sherry alternately to the creamed mixture. Stir in all the fruit, and fold in stiffly beaten egg whites. Pour batter into a well greased and floured 10 inch mold or tube pan. This cake can also be made in 2 large loaf pans.

Place a pan of hot water in the bottom of a preheated 350 degree F (175 degrees C) oven. Place cake pans in oven, and bake about 20 minutes. Reduce heat to 325 degrees F (165 degrees C); continue baking 100 minutes for large cake, or 40 minutes for loaf cakes. Cakes are done when a toothpick comes out dry. Turn cake(s) out on rack to cool.

Wrap cake(s) in cheesecloth soaked in sherry, and store in airtight container for a month or more. If the cheesecloth dries out in the mellowing period soak it again with the same spirits, and rewrap the cake.

Gail's Raisin Cake

Ingredients

2 cups raisins
4 cups water
1 cup butter
1 1/2 cups white sugar
1/2 cup packed brown sugar
3 1/4 cups all-purpose flour
2 teaspoons salt
2 teaspoons ground cinnamon
2 teaspoons baking soda
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a saucepan, combine raisins and water. Bring to a boil and let boil for 10 minutes. Remove from heat and add butter, sugar and brown sugar. Stir to mix and allow to cool.

In a large bowl, mix the flour, salt, cinnamon and baking soda. Add the raisin mixture and the nuts. Stir together until smooth.

Pour batter into a 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until a toothpick inserted into the cake comes out clean.

Fruit Cocktail Cake

Ingredients

CAKE:

1 1/2 cups sugar
2 cups all-purpose flour
2 eggs
1 teaspoon vanilla extract
2 tablespoons lemon juice
2 teaspoons baking soda
3/4 teaspoon salt
1 (16 ounce) can fruit cocktail with syrup

TOPPING:

1/2 cup packed brown sugar
1/2 cup flaked coconut

SAUCE:

1/4 cup evaporated milk
3/4 cup sugar
1 teaspoon vanilla extract
1/2 cup butter or margarine
1/2 cup flaked coconut
1/2 cup chopped walnuts

Directions

In a large mixing bowl, combine all cake ingredients; mix well. Pour into a 13-in. x 9-in. x 2-in. pan and sprinkle with topping ingredients. Bake at 350 degrees F for 35-40 minutes. Meanwhile, combine all sauce ingredients in a medium saucepan and bring to a boil. When cake is done and still warm, pour sauce over cake. Cool to room temperature.

Apricot Brandy Pound Cake II

Ingredients

3 cups white sugar
3 cups all-purpose flour
1/2 teaspoon salt
1/4 teaspoon baking soda
1/2 cup apricot brandy
1 cup sour cream
1 cup butter
6 eggs
1 teaspoon almond extract
1 teaspoon orange extract
1 teaspoon lemon extract

Directions

Preheat oven 325 degrees F (165 degrees C). Grease and lightly flour a 12-cup bundt pan.

In a mixing bowl, combine sugar, flour, baking soda, salt, brandy, butter or margarine, sour cream, eggs, and extracts. Mix all ingredients with electric mixer, scraping sides of bowl occasionally. Pour batter into prepared pan.

Bake for 80 minutes. Cool for 20 minutes, and remove cake from pan. Cool completely.

Cherry Spice Cake

Ingredients

1 1/2 cups canned cherry pie filling
1/2 cup butter, softened
2 cups white sugar
2 eggs
2 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 1/2 teaspoons ground nutmeg
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
2 (8 ounce) packages cream cheese, softened
1 cup butter, softened
3 tablespoons milk
1 tablespoon vanilla extract
8 cups sifted confectioners' sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake pans. Place the cherry pie filling into the container of a food processor. Pulse until roughly chopped.

In a large bowl, mix butter and white sugar until light and fluffy. Add eggs one at a time, mixing well after each one. In a separate bowl, sift together the flour, baking soda, nutmeg, cinnamon, cloves and allspice. Alternate stirring in the dry ingredients and cherry pie filling. Stir just until blended. Divide the batter evenly between the three pans.

Bake for 30 to 35 minutes in the preheated oven, or until a toothpick inserted into the center of the cake comes out clean. Cool in the pans on a wire rack. When the cakes have cooled enough to handle, tap them out of the pans and allow them to cool completely on the wire rack.

To make the frosting, combine the cream cheese, 1 cup butter, milk and vanilla in a large mixing bowl. Beat with an electric mixer until blended. Gradually mix in the sugar, stirring until smooth. Spread frosting between the layers and onto the sides and top of the cake.

Lynn's Carrot Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
1 teaspoon salt
1/2 cup unsweetened cocoa powder
4 eggs
1 teaspoon vanilla extract
1 1/2 cups vegetable oil
2 cups grated carrots
1 cup crushed pineapple with juice

1 (8 ounce) package cream cheese
1/2 cup butter
1 pound confectioners' sugar
1/2 cup flaked coconut
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake pans.

In a medium bowl, stir together the flour, sugar, baking soda, salt and cocoa, set aside. In another bowl, stir together the eggs, vanilla and oil. Stir in the dry ingredients until they are completely absorbed. Fold in the carrots and pineapple. Pour the batter evenly between the three prepared pans.

Bake for 30 minutes in the preheated oven, until a toothpick inserted comes out clean. To make the frosting, combine the cream cheese, butter and confectioners sugar in a medium bowl. Beat until smooth, then stir in the coconut and nuts. Frost cake when cool.

Lemon Coffee Cake

Ingredients

1 1/4 cups sugar, divided
3/4 cup vegetable oil
4 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 (15.75 ounce) can lemon pie filling
1 1/2 teaspoons ground cinnamon

Directions

In a mixing bowl, combine 1 cup sugar and oil; mix well. Add eggs; beat until light and lemon-colored. Combine flour, baking powder and salt; add to the egg mixture and mix well. Pour half into a greased 13-in. x 9-in. x 2-in. baking dish. Spread pie filling over batter. Top with remaining sugar; sprinkle over the top. Bake at 350 degrees F for 30 minutes or until a toothpick comes out clean. Cool on a wire rack.

Grandma's Blackberry Cake

Ingredients

1 cup fresh blackberries
2 cups all-purpose flour, divided
1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon salt
1/4 teaspoon ground cloves
1/4 teaspoon ground allspice
3/4 cup buttermilk
Whipped cream

Directions

Toss blackberries with 2 tablespoons of flour; set aside. In a mixing bowl, cream butter and sugar. Add eggs; beat well. Combine baking soda, cinnamon, nutmeg, salt, cloves, allspice and remaining flour; add to creamed mixture alternately with buttermilk. Fold in blackberries. Pour into a greased and floured 9-in. square baking pan. Bake at 350 degrees F for 45-50 minutes or until the cake tests done. Cool on a wire rack. Serve with whipped cream if desired.

Coconut Pound Cake

Ingredients

2 cups white sugar
1 cup butter
5 eggs
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 cup milk
3 1/2 ounces flaked coconut
1 teaspoon coconut extract
1 cup white sugar
1/4 cup water
1 teaspoon coconut extract
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, cream together 2 cups sugar and the butter. Fold in the eggs one at a time, fully incorporating each one before adding another.

In separate bowl, mix the flour, baking powder, milk, flaked coconut, and 1 teaspoon coconut extract. Beat into the creamed mixture. Pour the batter into the prepared pan.

Bake 1 hour in the preheated oven, or until a knife inserted in the center comes out clean. Cool on a wire rack for just a few minutes, then place on cake platter.

To make the glaze, mix together in a small saucepan 1 cup sugar, water, 1 teaspoon coconut extract, and walnuts. Boil for 1 minute, and pour over still warm cake.

Mystery Chocolate Cake

Ingredients

1 1/2 cups well-drained, mashed, cooked beets
1/2 teaspoon vanilla extract
1 1/2 cups white sugar
1 cup vegetable oil
3 eggs
1 3/4 cups all-purpose flour
1 1/2 teaspoons baking soda
1/4 teaspoon salt
6 tablespoons unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 x 13 inch pan.

In a large bowl, combine beets, eggs, vanilla, oil, and sugar. Mix with an electric mixer on low speed until well combined.

In a separate bowl, mix together flour, soda, salt, and cocoa. Add to the creamed mixture, beating together well. Pour batter into prepared pan.

Bake for 25 to 30 minutes until done. Cool and frost with your favorite icing.

Rhubarb Upside-Down Cake

Ingredients

5 cups cut fresh or frozen rhubarb (1/2 inch pieces), thawed and drained

1 (6 ounce) package strawberry gelatin

1/2 cup sugar

2 cups miniature marshmallows

1 (18.25 ounce) package white or yellow cake mix

whipped topping

Directions

Place rhubarb in a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with the gelatin, sugar and marshmallows. Prepare cake mix according to package directions; pour batter over marshmallows. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert cake onto a serving plate. Serve with whipped topping if desired.

Tiramisu Layer Cake

Ingredients

CAKE:

1 (18.25 ounce) package moist white cake mix
1 teaspoon instant coffee powder
1/4 cup coffee
1 tablespoon coffee flavored liqueur

FILLING:

1 (8 ounce) container mascarpone cheese
1/2 cup confectioners' sugar
2 tablespoons coffee flavored liqueur

FROSTING:

2 cups heavy cream
1/4 cup confectioners' sugar
2 tablespoons coffee flavored liqueur

GARNISH:

2 tablespoons unsweetened cocoa powder
1 (1 ounce) square semisweet chocolate

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) pans.

Prepare the cake mix according to package directions. Divide two thirds of batter between 2 pans. Stir instant coffee into remaining batter; pour into remaining pan.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. In a measuring cup, combine brewed coffee and 1 tablespoon coffee liqueur; set aside.

To make the filling: In a small bowl, using an electric mixer set on low speed, combine mascarpone, 1/2 cup confectioners' sugar and 2 tablespoons coffee liqueur; beat just until smooth. Cover with plastic wrap and refrigerate.

To make the frosting: In a medium bowl, using an electric mixer set on medium-high speed, beat the cream, 1/4 cup confectioners' sugar and 2 tablespoons coffee liqueur until stiff. Fold 1/2 cup of cream mixture into filling mixture.

To assemble the cake: Place one plain cake layer on a serving plate. Using a thin skewer, poke holes in cake, about 1 inch apart. Pour one third of reserved coffee mixture over cake, then spread with half of the filling mixture. Top with coffee-flavored cake layer; poke holes in cake. Pour another third of the coffee mixture over the second layer and spread with the remaining filling. Top with remaining cake layer; poke holes in cake. Pour remaining coffee mixture on top. Spread sides and top of cake with frosting. Place cocoa in a sieve and lightly dust top of cake. Garnish with chocolate curls. Refrigerate at least 30 minutes before serving.

To make the chocolate curls, use a vegetable peeler and run it down the edge of the chocolate bar.

Super Duper Easy Apple Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 tablespoon ground cinnamon
1 teaspoon vanilla extract
2 Granny Smith apples - peeled, cored and finely diced

Directions

Prepare cake mix according to package directions for a 10 inch tube pan. Stir in the cinnamon and vanilla extract, then fold in the chopped apples.

Pour batter into prepared pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Cherries in the Snow Cake II

Ingredients

2 (21 ounce) cans cherry pie filling
1 cup white sugar
1/2 cup all-purpose flour
2 (8 ounce) packages cream cheese
1 (12 ounce) container frozen whipped topping, thawed
1 teaspoon vanilla extract
1 (9 inch) angel food cake

Directions

In a saucepan, combine cherries, sugar and flour. Bring to a boil over medium-high heat, stirring constantly. Continue to boil for 5 minutes. Remove from heat and set aside to cool.

In a large bowl, beat cream cheese and vanilla until smooth. fold in whipped topping. Pour half of the cream cheese mixture into a 9x12 inch glass dish.

Crumble the angel food cake and sprinkle evenly over the top of cream cheese mixture in dish. Spread remaining cream cheese mixture over cake. Cover top with cherry mixture. Refrigerate for at least 5 hours.

Flag Cake

Ingredients

1 (10.75 ounce) loaf prepared pound cake, sliced
4 cups mixed berry fruit juice
4 teaspoons agar-agar powder
1 cup sliced fresh strawberries
1 cup fresh blueberries
1 pint heavy cream
1/4 cup honey
1/3 cup fresh blueberries
3 cups fresh strawberries, halved

Directions

Cover the bottom of a 9x13-inch pan with cake slices. Add the fruit juice to a saucepan and sprinkle the agar-agar over the juice; let soak for 15 minutes. Bring the juice to simmer and stir until the agar-agar has dissolved. Remove the pan from the heat and let sit until the juice starts to thicken. Stir 1 cup sliced strawberries and 1 cup blueberries into the slightly thickened juice. Pour the fruit and juice mixture over the pound cake slices and let sit until the juice has set.

In a large bowl, whip the heavy cream until foamy and peaks are just about to form. Beat in the honey until stiff peaks form. Spread the whipped cream over the cake. Arrange the blueberries on the whipped cream for the stars of the flag. Place the strawberry halves on the whipped cream to resemble the stripes of a flag.

So Moist Red Velvet Cake

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
2 eggs
1 tablespoon cocoa powder
1 ounce red food coloring
2 1/4 cups self-rising flour
1 teaspoon salt
1 cup buttermilk
1 teaspoon vanilla extract
1 tablespoon apple cider vinegar
1 teaspoon baking soda

1/2 cup margarine
1 (16 ounce) package
confectioners' sugar
1 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour two 10 inch cake pans.

Beat the shortening and white sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Room-temperature eggs should be added one at a time, allowing each egg to blend into the shortening mixture before adding the next. Mix the cocoa and red food coloring in a separate bowl and stir into the shortening mixture. Combine the flour and salt. Pour in the flour mixture alternately with the buttermilk, mixing until just incorporated. Stir in vanilla extract. In another separate bowl, mix the vinegar and baking soda. Fold in the vinegar mixture while fizzing; mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack before frosting.

To make frosting: Cream together margarine and confectioner's sugar, then add vanilla extract. Beat until light and fluffy. Frost cooled cake and sprinkle with walnuts.

Catfish Cakes

Ingredients

1 pound catfish fillets
1 medium onion, chopped
1 teaspoon prepared yellow mustard
1 tablespoon creamy salad dressing (e.g. Miracle Whip)
1/2 teaspoon Old Bay Seasoning TM, or to taste
2 1/2 cups coarsely crushed buttery round crackers
1 egg
1 cup vegetable oil (for frying)

Directions

Place catfish in a saucepan with enough water to cover. Bring to a boil, and cook until fish flakes easily with a fork. Drain off water, and mash up the fish. Stir in the onion, mustard, salad dressing, Old Bay, cracker crumbs and egg. Mix until evenly blended.

Heat oil in a large heavy skillet over medium-high heat. Form the fish mixture into patties, and fry in the hot oil. Drain on paper towels, and serve hot.

Pineapple Pecan Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
2 eggs, beaten
1 (15 ounce) can crushed pineapple, with juice
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Sift together the flour, sugar and baking soda. Stir in the eggs, pineapple and vanilla, mixing until blended. Fold in pecans. Pour batter into prepared pan.

Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Pumpkin Coffee Cake

Ingredients

TOPPING:

1/4 cup packed brown sugar
1/4 cup sugar
1/2 teaspoon ground cinnamon
2 tablespoons cold butter or margarine
1/2 cup chopped pecans

CAKE:

1/2 cup butter or margarine, softened
1 cup sugar
2 eggs
1 cup sour cream
1/2 cup canned or cooked pumpkin
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon pumpkin pie spice
1/4 teaspoon salt

Directions

In a small bowl, combine sugars and cinnamon. Cut in the butter until mixture resembles coarse crumbs. Stir in pecans; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the sour cream, pumpkin and vanilla; mix well. Combine dry ingredients; add to creamed mixture alternately with sour cream mixture. Beat on low just until blended. Spread the batter into two greased and floured 8-in. round cake pans. Sprinkle with topping. Bake at 325 degrees F for 40-50 minutes or until a toothpick inserted near the center comes out clean.

Claudia's Yummy Frosting for Cakes and

Ingredients

4 cups confectioners' sugar
1 cup shortening
2 egg whites
1/2 teaspoon salt
2 teaspoons vanilla extract
2 1/2 tablespoons cake flour
1/4 cup low-fat milk
2 drops any color food coloring
(optional)

Directions

In a large bowl, combine the confectioners' sugar, shortening, egg whites, salt, vanilla, flour and milk. Beat with an electric mixer, gradually increasing to high speed, until light, fluffy and smooth, about 5 minutes. Stir in desired amount of food coloring.

Lemon Wow Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant coconut cream pudding mix
1 teaspoon dried tarragon
1 cup lemon-lime flavored carbonated beverage
1/3 cup lemon juice
4 eggs
2/3 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Crumble the dried tarragon into a fine powder and mix with the cake and pudding mixture. Make a well in the center and pour in lemon-lime soda, lemon juice, eggs and oil. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Christmas Cake

Ingredients

2 (8 ounce) containers candied cherries
1 (8 ounce) container candied mixed citrus peel
2 cups raisins
1 cup dried currants
1 cup dates, pitted and chopped
2 (2.25 ounce) packages blanched slivered almonds
1/2 cup brandy
1/2 cup all-purpose flour
2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon ground cloves
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup butter
2 cups packed brown sugar
6 eggs
3/4 cup molasses
3/4 cup apple juice

Directions

In a medium bowl, combine cherries, citrus peel, raisins, currants, dates, and almonds. Stir in brandy; let stand 2 hours, or overnight. Dredge soaked fruit with 1/2 cup flour.

Preheat oven to 275 degrees F (135 degrees C). Grease an 8x8x3 inch fruit cake pan, line with parchment paper, and grease again. In a small bowl, mix together flour, baking soda, cloves, allspice, cinnamon, and salt; set aside.

In a large bowl, cream butter until light. Gradually blend in brown sugar and eggs. Mix together molasses and apple juice. Beat into butter mixture alternately with flour mixture, making 4 dry and 3 liquid additions. Fold in floured fruit. Turn into prepared pan.

Bake in preheated oven for 3 to 3 1/2 hours, or until a toothpick inserted into the center of cake comes out clean. Remove from pan, and lift off paper. Cool cake completely, and then wrap loosely in wax paper. Store in an airtight container.

Pistachio Cake I

Ingredients

1 (3.4 ounce) package instant pistachio pudding mix
1 (18.25 ounce) package white cake mix
5 eggs
1/2 cup vegetable oil
1 1/2 cups water
1 1/2 cups milk
2 (1.5 ounce) envelopes instant dessert topping

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, mix together cake mix, 1 package pudding, water, eggs, and oil. Pour into a greased and floured Bundt pan.

Bake at 350 degrees F (175) degrees C for 45 minutes, or until done. Allow to cool.

To Make Frosting: In a mixing bowl, combine 1 package instant pudding, milk, and instant whipped topping mix. Beat until thick, and spread on the cooled cake.

Easy Dump Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (5.9 ounce) package instant chocolate pudding mix
4 eggs, beaten
2/3 cup vegetable oil
2/3 cup white sugar
1/3 cup water
1 (8 ounce) container sour cream
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt pan.

In a bowl, mix the yellow cake mix, pudding mix, eggs, vegetable oil, sugar, and water. Gently fold in the sour cream and chocolate chips. Pour batter into the prepared Bundt pan.

Bake in the preheated oven for 55 minutes. Cool in pan for 10 minutes before transferring to cooling racks.

Snack Cake Mix

Ingredients

8 cups all-purpose flour
4 cups sugar
1 tablespoon baking soda
1 tablespoon salt

ADDITIONAL INGREDIENTS FOR BANANA SNACK CAKE:

1 egg
1/3 cup milk
1/3 cup vegetable oil
1/2 cup mashed ripe banana
1 cup chopped walnuts

ADDITIONAL INGREDIENTS FOR APPLESAUCE SNACK CAKE:

1 egg
3/4 cup applesauce
1/4 cup vegetable oil
1 1/2 teaspoons ground cinnamon
1 teaspoon ground cloves
1 cup raisins
1/2 cup chopped walnuts

Directions

In a large bowl, combine flour, sugar, baking soda and salt. Store in an airtight container for up to 6 months.

Honey's Butter Cake

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup butter, softened
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup sour cream
2 teaspoons ground cinnamon
1 cup white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch Bundt pan. Sift together the flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Add the flour mixture alternately with the sour cream; beat well. Spread half of the batter into the prepared pan. Mix together the cinnamon and 1 cup of sugar. Sprinkle most of it over the batter in the pan. Spread the rest of the batter into the pan and sprinkle any remaining sugar mixture over the top.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool for 10 minutes before inverting onto a wire rack to cool completely.

Luscious Lemon Coffee Cake

Ingredients

TOPPING:

- 1 cup chopped walnuts
- 1/2 cup sugar
- 2 teaspoons ground cinnamon

CAKE:

- 1 (18.25 ounce) package yellow cake mix with pudding
- 1 (3.4 ounce) package instant lemon pudding mix
- 1 cup sour cream
- 4 eggs, lightly beaten
- 1/2 cup vegetable oil

Directions

Combine topping ingredients and set aside. In a mixing bowl, combine cake and pudding mixes, sour cream, eggs and oil. Mix on medium speed for 2 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle half of the topping over batter. Spoon remaining batter over topping and spread evenly. Sprinkle with remaining topping. Bake at 350 degrees F for 30-35 minutes or until cake tests done.

Caramel Pound Cake

Ingredients

2 1/4 cups packed dark brown sugar
1 cup white sugar
3 cups all-purpose flour
1/2 teaspoon baking powder
1 cup butter
1/2 cup shortening
5 eggs
1 cup milk
1 teaspoon vanilla extract
1 cup chopped pecans
1 cup white sugar
1 cup packed brown sugar
1/2 cup butter
1/2 cup evaporated milk
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

Cream together 1 cup butter or margarine, shortening, brown sugar, and 1 cup white sugar. Add eggs one at a time, beating well after each addition. Stir in 1 teaspoon vanilla.

Sift 2 1/2 cups of the flour and baking powder. Add alternately with milk to the creamed mixture. Stir 1/2 cup flour with the chopped pecans, then fold into the batter. Pour into prepared pan.

Bake in preheated oven for 60 to 90 minutes, or until a toothpick inserted into the center comes out clean. Let stand in pan 10 minutes, and then turn out onto a wire rack and cool completely.

To Make Frosting: In a small saucepan, beat 1 cup brown sugar, 1 cup white sugar, butter or margarine, and milk together. Bring to a rolling boil, and cook for one minute. Remove from heat, and stir in vanilla. Cool, then beat until thickened. Add a little milk if it too thick. Spread on cake.

Breakfast Cake

Ingredients

1 cup white sugar
2 tablespoons shortening
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 cup milk
1/4 cup brown sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking pan.

In a large bowl, cream together sugar and shortening. Stir in vanilla. Sift together flour and baking powder. Stir flour into sugar mixture alternately with milk. Mix until smooth. Pour batter into prepared pan and sprinkle with brown sugar and cinnamon.

Bake in preheated oven until a toothpick inserted into center of the pan comes out clean, about 35 to 45 minutes.

Sour Cream Walnut Cake

Ingredients

1/4 cup butter or margarine,
softened
1 egg, separated
1 egg yolk
4 1/2 teaspoons grated lemon
peel
1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/8 teaspoon salt
1/2 cup sour cream
1/2 cup semisweet chocolate
chips
1/2 cup chopped walnuts
GLAZE:
1/4 cup sugar
1 tablespoon orange juice
1 tablespoon lemon juice

Directions

In a mixing bowl, cream the butter and sugar; beat in egg yolks and lemon peel. Combine the flour, baking soda, baking powder and salt; add to creamed mixture alternately with sour cream. Stir in chocolate chips and walnuts. In another mixing bowl, beat egg white until soft peaks form; fold into the batter.

Pour into a greased 6-cup fluted tube pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small saucepan, combine sugar and juices. Bring to a boil. Brush over warm cake. Cool completely.

Roaring Twenties Spice Cake

Ingredients

1 cup sugar
1 cup raisins
1/2 cup shortening
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground cloves
Pinch salt
1 1/2 cups water
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 tablespoon water
NUTMEG SAUCE:
1 cup water
1/2 cup sugar
2 tablespoons cornstarch
1 tablespoon butter or margarine
1 tablespoon lemon juice
1/4 teaspoon nutmeg

Directions

Combine first eight ingredients in a saucepan and bring to a boil. Boil 5 minutes. Remove from heat and stir in flour, baking powder, and baking soda dissolved in the tablespoons of water. Mix well. Spread into a greased 8-in. x 8-in. baking pan. Bake at 350 degrees F for about 30 minutes or until a toothpick inserted in center of cake comes out clean. Meanwhile, combine sauce ingredients in a saucepan and cook over medium-low heat until thickened. Serve cake warm or room temperature with warm sauce.

Lane Cake

Ingredients

1 cup butter, softened
2 cups white sugar
1 teaspoon vanilla extract
3 1/4 cups all-purpose flour
1 tablespoon baking powder
3/4 teaspoon salt
1 cup milk
8 egg whites

1/2 cup butter
1 1/4 cups white sugar
8 egg yolks
1/2 cup water
1 teaspoon brandy flavoring
1 cup chopped pecans
1 cup raisins
1/2 cup candied cherries,
chopped
1/2 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour four 8 inch round cake pans.

Cream 1 cup of the butter or margarine, 2 cups of the white sugar, and vanilla together until light and fluffy.

Combine flour, baking powder and salt. Add flour mixture to the butter mixture in three parts alternately with the milk in two parts, beginning and ending with flour.

Beat the egg whites until stiff. Gently fold the egg whites into the batter. Spread the batter evenly into the four prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until a toothpick inserted in the center comes out clean. Allow cakes to cool. Once cool spread Lane Cake Filling between layers and frost with Seven Minute or Butter Frosting.

To Make Lane Cake Filling: Put 1/2 cup of the butter or margarine and 1-1/4 cups of the white sugar into the top of a double boiler away from the heat. Beat together. Add egg yolks and beat well. Stir in water and brandy flavoring. Place over boiling water. Cook and stir until thickened. Add pecans, raisins, cherries and coconut. Stir filling until all ingredients are well combined. Remove from heat. Allow filling to cool before spreading between cooled cake layers.

Christmas Cherry Cake

Ingredients

1 cup white sugar
1 cup butter
2 eggs
1/2 cup orange juice
2 cups all-purpose flour
1 teaspoon baking powder
12 ounces raisins
8 ounces halved glace cherries

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and line with parchment paper one 9x5 inch loaf pan.

Cream butter or margarine and sugar together until light and fluffy. Add beaten eggs and orange juice and mix well.

Sift flour and baking powder. Reserve 1/3 cup of flour mixture and toss with raisins and cherries (this will keep them from sinking to the bottom of the cake). Add flour mixture to batter and blend. Add floured raisins and cherries to dough and mix until just combined. Pour batter into prepared pan.

Bake at 300 degrees F (150 degrees C) for 2-1/2 hours. Don't serve until several days old. Wrap the cake in plastic wrap or foil and store in a sealed tin.

Zucchini Cake V

Ingredients

3 eggs
1 cup vegetable oil
2 cups white sugar
2 teaspoons vanilla extract
2 cups grated zucchini
1 (8 ounce) can crushed pineapple, drained
3 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1 teaspoon salt
3/4 teaspoon ground nutmeg
1/4 teaspoon baking powder
1 cup dates, pitted and chopped
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9x5 inch loaf pans.

Mix together flour, baking soda, cinnamon, salt, nutmeg, and baking powder. Set aside.

Beat eggs, oil, sugar, and vanilla until thick. Stir in shredded zucchini. Stir in drained pineapple. Mix well.

Add flour mixture and beat until smooth. Add dates and nuts. Mix well.

Divide batter evenly into two 9x5 inch loaf pans. Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes or until wooden toothpick inserted in center comes out clean.

Nutty Graham Cake

Ingredients

- 2 cups all-purpose flour
- 1 1/2 cups packed brown sugar
- 1 cup graham cracker crumbs
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 1 cup butter, softened
- 1 cup orange juice
- 1 tablespoon orange zest
- 3 eggs
- 1 cup chopped walnuts
- 1 cup confectioners' sugar
- 1 tablespoon water
- 1/2 cup packed brown sugar
- 1/4 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch bundt pan.

Measure the flour, 1 1/2 cups packed brown sugar, graham cracker crumbs, baking powder, baking soda, salt, ground cinnamon, softened butter or margarine, orange juice and the eggs. Beat until smooth about 2 to 3 minutes. Stir in the walnuts and pour the batter into the prepared pan.

Bake at 350 degrees F (for 45 to 50 minutes) or until a toothpick inserted in the center comes out clean. Let cake stand in pan for 20 minutes. Invert cake onto a serving plate and ice with Brown Sugar Glaze.

To Make Brown Sugar Glaze: Combine the confectioners' sugar, water, 1/2 cup brown sugar and the vanilla. Add more sugar or water to make a proper consistency for a barely pourable glaze.

Pennsylvania Dutch Funny Cakes

Ingredients

3 (9 inch) unbaked pie crusts
1 cup white sugar
1/2 cup unsweetened cocoa powder
3/4 cup water
1 teaspoon vanilla extract
1 1/2 cups white sugar
1/2 cup butter
2 eggs
1 cup milk
2 teaspoons baking powder
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour

Directions

Combine 1 cup sugar, cocoa, water, and 1 teaspoon vanilla in a saucepan. Heat over medium-low heat to the boiling point, but do not boil. Set aside.

In a large bowl, cream together 1 1/2 cup sugar and butter. Beat in eggs. Stir in milk and 1 teaspoon vanilla. Combine flour and baking powder; mix into the creamed mixture. Divide batter into the pastry shells. Pour 1/3 of the cocoa mixture on top of the cake batter in each pastry shell.

Bake at 350 degrees F (175 degrees C) for 25 to 35 minutes, or till cake is done.

Strawberry Pound Cake

Ingredients

1 (16 ounce) package frozen strawberries, thawed
1 cup butter flavored shortening
2 cups sugar
4 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
2/3 cup buttermilk
1/2 cup chopped pecans
1 teaspoon vanilla extract
1/4 teaspoon almond or strawberry extract
STRAWBERRY SAUCE:
1 cup sugar
1/2 cup sliced fresh strawberries
1/2 teaspoon vanilla extract
1/4 teaspoon almond or strawberry extract

Directions

Drain strawberries, reserving 1/2 cup juice. Chop the strawberries; set juice and berries aside. In a mixing bowl, cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Combine the dry ingredients; add to creamed mixture alternately with buttermilk. Stir in the pecans, chopped strawberries and extracts.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 325 degrees F for 1-1/4 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from the pan to a wire rack.

In a small saucepan, combine the sugar and reserved strawberry juice. Add the sliced strawberries. Bring to a boil; cook and stir for 1 minute. Remove from the heat; stir in extracts. Brush some of the sauce over the warm cake. Serve cake with remaining sauce.

English Christmas Cake

Ingredients

3 1/4 cups all-purpose flour
1 teaspoon mixed spice
1 teaspoon ground cinnamon
1 teaspoon grated lemon zest
1 1/2 cups butter
1 3/4 cups superfine sugar
6 eggs
2 cups raisins
2 cups golden raisins
4 cups dried currants
1 cup candied cherries
3/4 cup chopped almonds
2 tablespoons brandy

Directions

Grease an 8 inch square baking dish and line it with parchment paper. Set aside.

In a large bowl, combine the flour, mixed spice, cinnamon and lemon zest. Stir with a whisk until blended. In a separate bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, mixing until each one is blended in. Stir in the dry ingredients just until moistened, then fold in the raisins, golden raisins, currants, cherries and almonds.

Spoon into the prepared pan and smooth the top. Make a slight impression in the center with the back of a spoon so the cake will turn out level. Cover and leave in a cool place overnight.

Preheat the oven to 300 degrees F (150 degrees C). Place the cake pan on a baking sheet.

Bake for 4 hours in the preheated oven. When the cake is done, a skewer inserted into the center should come out clean. Cool in the pan for 1 hour, then turn out onto a wire rack and remove the paper. When completely cool, poke with a skewer every inch or so, and spoon brandy into the holes. Wrap in waxed paper and store in a cool place until serving.

Unbelievable Pineapple Cake

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
2 eggs
2 teaspoons baking soda
1 (20 ounce) can crushed pineapple, with juice
8 ounces flaked coconut
1 cup chopped walnuts

1/4 cup butter
1 (8 ounce) package cream cheese
3 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a medium bowl, stir together the flour, sugar and baking soda. Add eggs and mix until well blended. Fold in the pineapple, coconut and walnuts. Pour into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven. In a medium bowl, beat together the butter and cream cheese. Mix in the confectioners' sugar until smooth. Spread frosting over cooled cake.

Palitaw (Sweet Rice Cakes)

Ingredients

1 cup glutinous rice flour
(malagkit)
1/2 cup white sugar
1/2 cup water
1/2 cup white sugar
2 tablespoons sesame seeds
4 ounces grated coconut
1 teaspoon salt

Directions

Mix the rice flour, 1/2 cup sugar, and the water together in a bowl into a soft dough; set aside.

Stir 1/2 cup sugar and sesame seeds together in a small bowl. Toss the coconut with the salt together in a separate bowl.

Bring a large pot of water to a boil.

Take a portion of the soft dough and roll it into a ball between the palms of your hands. Pull lengthwise and shape into a tongue. Drop into the boiling water. The cake is ready when it floats. Scoop it out with a strainer and roll it in the sugar and sesame seed mixture. Place it on a serving platter. Repeat with the rest of the dough. Top the cakes with coconut and serve warm.

Easy Bunny Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
3 3/4 cups flaked coconut
1 (16 ounce) package vanilla frosting
30 small jellybeans
4 red licorice

Directions

Heat oven and prepare two 9 inch round baking pans as directed on cake box. Prepare cake batter with as directed on package adding in 1/2 cup of coconut. Divide batter evenly between the prepared pans. Bake and cool cake as directed on package.

When cooled, place one whole 9 inch cake layer on serving tray, forming the bunny's head. Cut 2 convex shaped ears from each side of the second layer, place on each side of head to form ears. Use concave shaped piece for the bowtie, place about 1/2 inch below head.

Frost entire bunny covering top and sides of bunny. Pat remaining 3 1/4 cup coconut evenly over top and sides. Decorate the bunny face and bowtie with jellybeans and use the licorice to make whiskers.

Clove Bundt Cake

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
3 eggs, lightly beaten
3 cups all-purpose flour
1 tablespoon ground cinnamon
2 teaspoons ground cloves
3/4 teaspoon baking soda
1/4 teaspoon salt
1 cup buttermilk
confectioners' sugar

Directions

In a mixing bowl, cream butter and sugar. Add eggs; mix well (mixture will appear curdled). Combine the flour, cinnamon, cloves, baking soda and salt; add to creamed mixture alternately with buttermilk.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a wire rack; cool completely. Dust with confectioners' sugar if desired.

Fudge Cake

Ingredients

1 1/2 cups white sugar
1 teaspoon vanilla extract
2 eggs
1 cup milk
1 tablespoon fresh lemon juice
1/2 cup unsweetened cocoa powder
1 cup hot water
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter

Directions

Cream butter or margarine and sugar together in a large bowl. Add vanilla, and then eggs to the mixture.

In another bowl, mix together flour, soda, baking powder, and salt. Sour the milk by adding the lemon juice or vinegar. Add flour mixture alternately with soured milk to the creamed mixture.

Mix cocoa and hot water together, and beat into batter.

Bake 30 to 35 minutes at 350 degrees F (175 degrees C). Cool, and frost with desired frosting.

Black Forest Cake I

Ingredients

2 1/8 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
3/4 teaspoon baking soda
3/4 teaspoon salt
3 eggs
1 cup milk
1/2 cup vegetable oil
1 tablespoon vanilla extract
2 (20 ounce) cans pitted sour cherries
1 cup white sugar
1/4 cup cornstarch
1 teaspoon vanilla extract
3 cups heavy whipping cream
1/3 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch, round, cake pans; cover bottoms with waxed paper.

In a large bowl, combine flour, 2 cups sugar, cocoa, baking powder, baking soda, and salt. Add eggs, milk, oil, and 1 tablespoon vanilla; beat until well blended. Pour batter into prepared pans.

Bake for 35 minutes, or until wooden toothpick inserted in centers comes out clean. Cool layers in pans on wire racks 10 minutes. Loosen edges, and remove to racks to cool completely.

Drain cherries, reserving 1/2 cup juice. Combine reserved juice, cherries, 1 cup sugar and cornstarch in a 2 quart saucepan. Cook over low heat until thickened, stirring constantly. Stir in 1 teaspoon vanilla. Cool before using.

Combine whipping cream and confectioner's sugar in a chilled medium bowl. Beat with an electric mixer at high speed until stiff peaks form.

With long serrated knife, split each cake layer horizontally in half. Tear one split layer into crumbs; set aside. Reserve 1 1/2 cups Frosting for decorating cake; set aside. Gently brush loose crumbs off top and side of each cake layer with pastry brush or hands. To assemble, place one cake layer on cake plate. Spread with 1 cup frosting; top with 3/4 cup cherry topping. Top with second cake layer; repeat layers of frosting and cherry topping. Top with third cake layer. Frost side of cake. Pat reserved crumbs onto frosting on side of cake. Spoon reserved frosting into pastry bag fitted with star decorator tip. Pipe around top and bottom edges of cake. Spoon remaining cherry topping onto top of cake.

Warm Flourless Chocolate Cake with Caramel

Ingredients

1 cup butter, cubed
8 ounces semisweet chocolate,
chopped
1 1/4 cups white sugar
1 cup unsweetened cocoa powder
6 eggs

1 1/2 cups white sugar
1/4 cup water
1 1/2 teaspoons fresh lemon juice
1 cup heavy cream
2 tablespoons unsalted butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter the bottom of a 10 inch springform pan, and line with parchment paper.

Melt the butter in a large saucepan over low heat. Stir in chocolate, and continue to stir until almost melted. Remove from heat, and stir until melted and smooth. In a large bowl, stir together 1 1/4 cups sugar and the cocoa powder. Whisk in the eggs until well blended, then whisk in the chocolate and butter. Pour the batter into the prepared pan.

Bake for about 45 minutes in the preheated oven. The cake is ready when the edges have nicely puffed and the surface is firm except for a small spot in the center that will jiggle when the pan is gently shaken. Cool cake in the pan over a wire rack. Run a knife around the sides of the pan to loosen the cake, then remove the sides of the pan, and invert onto a serving plate. Remove the parchment paper.

In a heavy saucepan, stir together 1 1/2 cups of sugar, water, and lemon juice. Bring to a boil over medium heat, and cook without stirring until the syrup is a deep amber color. For an accurate color check, dip a metal spoon into the syrup and lift it out of the pan to check the color. Once the syrup is amber, remove from the heat. Gradually stir in the cream. The mixture will bubble vigorously. If lumps form, stir gently over low heat to dissolve them. Stir in 2 tablespoons of butter.

Cut the cake into wedges while warm, and serve with caramel sauce spooned over it. You can also chill the cake and sauce, then warm again before serving.

Pineapple Upside-Down Cake

Ingredients

1 (8 ounce) can sliced pineapple
1/4 cup packed brown sugar
3 tablespoons butter, melted and divided
4 maraschino cherries
4 pecan halves
3/4 cup all-purpose flour
1/3 cup sugar
1 teaspoon baking powder
1/4 teaspoon salt
1/8 teaspoon ground allspice
1 egg, lightly beaten
1/4 cup 2% milk

Directions

Drain pineapple, reserving 1 tablespoon juice. Set pineapple aside. In a small bowl, combine the brown sugar and 2 tablespoons butter; stir until sugar is dissolved. Pour into an ungreased 6-in. round baking pan. Arrange pineapple slices in a single layer in pan; place cherries and pecans in center of pineapple slices.

In a small mixing bowl, combine the flour, sugar, baking powder, salt and allspice. Add the egg, milk, reserved pineapple juice and remaining butter; beat just until combined. Spoon over pineapple.

Bake at 350 degrees F for 30-35 minutes or until cake springs back when lightly touched. Cool for 5 minutes before inverting onto a serving plate. Serve warm.

Sugar Free Cake

Ingredients

2 cups raisins
3 cups water
2 eggs
3 tablespoons liquid sweetener
3/4 cup vegetable oil
1 teaspoon vanilla extract
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
2 cups all-purpose flour
1 cup chopped walnuts
1 cup unsweetened applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch bundt or tube pan.

In a saucepan combine raisins with water and cook until the water is absorbed, cool.

Combine eggs, applesauce, vegetable oil, vanilla, and liquid sweetener. Mix well. Sift flour, baking soda, salt, ground cinnamon, and ground nutmeg into egg mixture. Stir until just combined. Mix in raisins and chopped nuts. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for one hour.

Karen A's Chocolate Dump Cake

Ingredients

1 (5 ounce) package non-instant
chocolate pudding mix
2 1/3 cups milk
1 (18.25 ounce) package
chocolate cake mix
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9 x 13 inch baking pan.

Combine chocolate pudding and milk in a saucepan and cook over medium heat until thick, stirring frequently.

Remove pan from heat and add in dry cake mix. Mix together and pour into the lightly greased 9x13 inch baking pan. Evenly spread the chocolate chips over the top of the cake.

Bake at 350 degrees F(175 degrees C) for 40 to 45 minutes. Let cake cool and serve.

Poke Cake II

Ingredients

2 (8 or 9 inch) white cake layers,
baked and cooled
2 (3 ounce) packages fruit flavored
gelatin mix
2 cups boiling water
3 1/2 cups frozen whipped
topping, thawed

Directions

Place cake layers, top side up in two clean 8 or 9 inch round cake pans. Prick each cake with a utility fork at 1/2 inch intervals.

Dissolve gelatin in boiling water. Carefully spoon dissolved gelatin over cake layers. Chill cakes for 3 to 4 hours.

Dip one cake pan in warm water for 10 seconds, then unmold onto a serving plate. Top with about 1 cup of the whipped topping. Dip the other cake pan in warm water for 10 seconds and unmold second cake layer, placing carefully on top of the first cake layer. Frost top and sides with the remaining whipped topping. Chill.

Country Pound Cake

Ingredients

3 cups all-purpose flour
3/4 teaspoon baking powder
1/4 teaspoon salt
1 cup unsalted butter, softened
1/2 cup shortening
2 2/3 cups white sugar
5 eggs
1 cup milk
1 teaspoon vanilla extract
1 teaspoon lemon extract

Directions

Do not preheat the oven. Grease 10 inch tube pan and line bottom with wax paper or parchment paper.

Sift together the flour, baking powder and salt. Set aside.

In a large bowl, beat the butter, shortening, and sugar on low speed for 10 minutes. Add the eggs one at a time, blending well after each addition. Alternately add the flour mixture and milk, mixing well.

Add the vanilla and lemon extracts.

Pour batter into the prepared pan. Set the oven temperature to 350 degrees F (175 degrees C). Bake for 1 hour and 20 minutes, or until a toothpick inserted into the middle of cake comes out clean. Allow cake to cool in the pan for 1 hour. Remove to a cake rack and cool for at least 3 hours.

Baby Food Cake III

Ingredients

1 1/2 cups white sugar
3 eggs
3/4 cup vegetable oil
2 (4 ounce) jars plum baby food
2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1/2 teaspoon ground cloves
1 cup chopped walnuts
1/4 cup applesauce

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder, cinnamon, cloves and salt. Set aside.

In a large bowl, combine sugar, eggs, and oil. Beat until smooth. Mix in baby food and nuts. Beat in flour mixture alternately with applesauce. Pour batter into a 10 inch Bundt pan.

Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Gloria's Rum Cake

Ingredients

1 tablespoon butter, melted
1/4 cup white sugar
1/4 cup chopped pecans
1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant French vanilla pudding
1/2 cup water
1/2 cup vegetable oil
1/2 cup rum
4 eggs

1/4 cup butter
1/2 cup white sugar
1/8 cup water
1/8 cup rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat Bundt pan with 1 tablespoon melted butter. Sprinkle 1/4 cup of sugar and finely chopped pecans so that they coat the pan.

In a large bowl, combine the cake mix and instant pudding. Add 1/2 cup water, 1/2 cup oil, 1/2 cup rum and 4 eggs, mix until smooth and well blended. Spread evenly into the prepared pan.

Bake for 55 to 60 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

In a saucepan over medium heat, combine 1/4 cup butter, 1/2 cup sugar, 1/8 cup water and 1/8 cup rum. Bring to a boil, then remove from heat. Poke holes into the bottom of the cake using a fork. Pour glaze over the hot cake. Allow cake to cool completely before removing from pan.

Chocolate Cake III

Ingredients

1/4 cup butter, softened
1 cup white sugar
2 eggs
1 1/2 cups self-rising flour
2 tablespoons unsweetened
cocoa powder
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round pan. Sift together the flour and cocoa. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the milk, mixing just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Wedding Cake Frosting

Ingredients

1 cup butter
1 cup shortening
1/2 cup milk
2 teaspoons clear imitation vanilla extract
8 cups confectioners' sugar

Directions

Cream the butter and shortening together until smooth. Gradually add the sugar, milk, and vanilla extract. Mix until smooth.

Oatmeal Chocolate Chip Cake

Ingredients

1 3/4 cups boiling water
1 cup uncooked oatmeal
1 cup packed brown sugar
1 cup sugar
1/2 cup butter or margarine,
softened
3 eggs
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking cocoa
1/4 teaspoon salt
1 (12 ounce) package chocolate
chips, divided
3/4 cup chopped walnuts

Directions

In a mixing bowl, pour water over oatmeal. Allow to stand 10 minutes. Add sugars and butter, stirring until the butter melts. Add eggs, one at a time, mixing well after each addition. Sift flour, soda, cocoa and salt together. Add to batter. Mix well. Stir in half the chocolate chips. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle top of cake with walnuts and remaining chips. Bake at 350 degrees F for about 40 minutes.

Whipping Cream Pound Cake

Ingredients

2 1/2 cups white sugar
1 cup butter
7 eggs
6 tablespoons cornstarch
2 5/8 cups all-purpose flour
1 cup heavy whipping cream
2 tablespoons vanilla extract

Directions

Preheat oven to 350 degrees F(175 degrees C). Grease and flour a 10 inch tube pan. Set aside.

Cream together the sugar and butter until light. Continue beating and add 7 eggs, one at a time; beating well after each egg

In a separate bowl, mix together flour and cornstarch. Beat half of the flour mixture into the egg and sugar mixture.

Beat in 1/2 cup whipping cream, and then beat in the remainder of the flour mixture. Finish by beating in 1/2 cup more of whipping cream and vanilla.

Pour into prepared pan and bake for about 60 to 75 minutes. Cool on rack for 10 minutes before turning it out onto a serving plate.

Dark and Moist Zucchini Cake

Ingredients

2 eggs
1/4 cup vegetable oil
3/4 cup applesauce
1 1/2 cups brown sugar
2 teaspoons vanilla extract
3 1/2 cups shredded zucchini
1 tablespoon molasses
1 tablespoon honey
4 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon baking powder
2 1/4 teaspoons ground cinnamon
3/4 cup chopped pecans
(optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8x4 inch loaf pans.

In a medium bowl, beat together the eggs with the oil. Stir in the applesauce, brown sugar, vanilla, molasses, and honey. Combine the flour, baking soda, baking powder, and cinnamon; combine with applesauce mixture until just moistened. Finally, stir in the zucchini and nuts. Divide the batter evenly between the prepared pans.

Bake for 1 hour in preheated oven, or until a toothpick inserted comes out clean. Cool in the pan for 15 minutes before removing to a wire rack to cool completely.

Mocha Chiffon Cake

Ingredients

2 1/3 cups all-purpose flour
1 cup white sugar
1 tablespoon baking powder
1 teaspoon salt
2/3 cup brewed coffee
1/2 cup cooking oil
8 egg yolks
8 egg whites
1/2 teaspoon cream of tartar
1/2 cup white sugar

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Sift the flour, 1 cup sugar, baking powder, and salt together in a bowl. Make a well in the center of the flour mixture. Pour the coffee, oil, and egg yolks into the well; beat well by hand until the batter is smooth with no lumps.

Beat egg whites with the cream of tartar in a large bowl until foamy. Gradually add 1/2 cup sugar, continuing to beat until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Fold the batter into the egg whites; pour into a non-stick Bundt® fluted tube pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. Loosen the sides with a knife and release the cake onto a serving platter.

Apple Cake VI

Ingredients

4 apples, sliced
1/2 cup white sugar
1 tablespoon ground cinnamon
2 cups white sugar
1 cup vegetable oil
4 eggs
3 cups all-purpose flour
1 tablespoon baking powder
1 tablespoon vanilla extract
1/3 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch tube pan. In a medium-size mixing bowl, combine the apples, 1/2 cup of sugar and 1 tablespoon cinnamon. Stir so that the apples are coated.

In a large bowl, combine the 2 cups of sugar, oil and eggs. Mix well. Combine the flour, and baking powder and add to the sugar mixture. Mix until blended. Then stir in the vanilla and orange juice. Pour half of the batter into the prepared pan, top with half of the sliced apples. Pour the other half of the batter over the apples and then top with the remaining apples. Also, pour any juice from the apples onto the cake.

Bake for 1 hour and 15 minutes in the preheated oven, or until a knife inserted into the cake comes out clean. Cover the cake with aluminum foil for the last 15 minutes so that the top will not burn.

Funco's Salmon Fish Cakes

Ingredients

2 potatoes, peeled and cubed
2 pounds boneless salmon fillets

2 cups dry bread crumbs
1/2 teaspoon crushed red pepper flakes
1/2 teaspoon garlic powder
2 eggs
1 onion, minced
1/2 cup minced celery
1/2 cup chopped green onions
1/2 cup chopped green bell pepper
1/2 cup chopped fresh parsley
4 cloves garlic, minced
salt and black pepper to taste

1/2 cup butter
1/2 cup vegetable oil

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two in a large mixing bowl. Mash until no lumps remain, then refrigerate until cold.

While the potatoes are cooking, place the salmon fillets into a wide, shallow pan, and cover with lightly salted water. Bring to a simmer over medium-high heat. Once simmering, reduce heat to low, and cook until the salmon flakes easily with a fork and is opaque in the center, about 10 minutes. Drain the salmon, and refrigerate until cold.

Stir the bread crumbs, red pepper flakes, and garlic powder together in a bowl; set aside. Stir the eggs, onion, celery, green onion, bell pepper, parsley, and garlic into the mashed potatoes. Shred the chilled salmon with your fingers and place into the bowl with the mashed potatoes. Season to taste with salt and pepper, and gently stir the mixture until just blended. Divide into 1/4 cup portions, and shape into 1/2 inch thick patties. Carefully press the fish cakes into the seasoned bread crumbs, and place onto a plate - do not stack.

Heat the butter and oil in a large skillet over medium heat. Cook the fish cakes in batches until the bread crumbs are golden brown on both sides, and the fish cakes are hot in the center, 3 to 4 minutes per side.

Rhubarb Upside Down Cake II

Ingredients

2 tablespoons butter
4 cups diced rhubarb
1 cup white sugar
1 (3 ounce) package strawberry
flavored gelatin mix
2 cups miniature marshmallows
1 (18.25 ounce) package white
cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Spread butter in the bottom of a 9x13 inch pan.

Spread the rhubarb in an even layer on the bottom of the pan. Sprinkle with sugar, and then with the strawberry gelatin mix. Cover with an even layer of miniature marshmallows. Prepare the cake mix according to package instructions. Spread on top of marshmallows.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Safta Miriam's Passover Seven Layer Cake

Ingredients

3 1/2 (1 ounce) squares
bittersweet chocolate, chopped
1/2 cup margarine
1 cup superfine sugar
3 egg yolks
3 egg whites
8 matzo sheets
1 (750 milliliter) bottle concord
grape wine
1/4 cup finely chopped nuts

Directions

Melt chocolate in a small bowl in the microwave by heating at 30 second intervals, and stirring between each one. When chocolate is almost melted, just remove from the microwave and stir until smooth. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the egg yolks one at a time until well blended. In a separate bowl, whip egg whites with a pinch of superfine sugar until stiff. Fold the melted chocolate into the sugar mixture, then fold in the egg whites.

Pour 1/4 of the bottle of wine into an 8x8 inch baking dish. Soak one of the matzo sheets briefly on both sides, then remove to a serving platter. If you soak too long, it will break apart and become hard to work with. Spread a thin layer of the chocolate cream over the soaked matzo. Continue soaking and layering the matzos and chocolate cream, leaving enough of the chocolate mixture to frost the sides when finished. Add more wine to the dish as necessary for soaking.

Press chopped nuts onto the sides, or sprinkle them on top for garnish. Refrigerate overnight to allow the chocolate and wine to blend flavors.

Two Ton Bourbon Pecan Cake

Ingredients

3 1/2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon ground nutmeg
1 3/4 cups bourbon
3/4 cup milk
1 teaspoon vanilla extract
1 1/2 cups butter
1 pound dark brown sugar
6 eggs
2 pounds chopped pecans
7 ounces pecan halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease an angel food cake pan.

Sift flour, baking powder and nutmeg together in large bowl. In a small bowl, mix 3/4 cup bourbon, the milk and vanilla.

In a large bowl, use an electric mixer at medium speed to beat the butter until smooth and creamy. Beat in brown sugar until the mixture is fluffy. Add the eggs to the mixture, beating one in at a time. Mix the flour mixture and the bourbon mixture into the large bowl, small amounts at a time. Using a wooden spoon, stir the pecan pieces into the batter. Transfer the batter to the prepared angel food cake pan. Arrange the pecan halves in circles on top of cake.

Cover the pan with foil. Bake 1 hour 40 minutes at 350 degrees F (175 degrees C). Remove foil and bake another 20 minutes. Let the cake cool 20 minutes before removing it from the pan. Pierce the cake with a fork or knife in a few places and pour 1 cup bourbon over the cake.

Champagne Cake With Buttercream Icing

Ingredients

4 cups all-purpose flour
3 cups white sugar
5 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 2/3 cups milk
1 cup shortening
1/2 cup champagne
1 tablespoon vanilla extract
12 drops red food coloring
(optional)
8 egg whites
9 tablespoons champagne

3/4 cup shortening
3/4 cup butter, softened
1 tablespoon champagne
4 1/2 cups confectioners' sugar
edible carnations, for garnish

Directions

Preheat oven to 350 degrees F (175 degrees C), Grease and flour one 9 inch round and one 9x13 inch pan.

In a very large bowl stir together flour, sugar, baking powder, soda, and salt.

Add milk, 1 cup shortening, 1/2 cup champagne, vanilla, and, if desired, red food coloring. Beat on low to medium speed about 30 seconds or just till combined, scraping bowl constantly. Beat on medium speed 2 minutes.

Add unbeaten egg whites and beat for 2 minutes (Batter may appear slightly curdled).

Spread 2 3/4 cups batter in 9inch round pan and remaining batter in 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes for round cake and 40 to 45 minutes for rectangular cake or until cake tests done. Cool cakes in pans on racks for 10 minutes, then remove from pans and cool completely.

To make the frosting: In a bowl beat 3/4 cup shortening and butter until combined. Beat in 1 tablespoon champagne. Beat in sifted powdered sugar and a few drops red food coloring. If necessary, beat in additional champagne to make frosting spreading consistency. Makes 3-3/4 cups.

Using cardboard circle patterns of 4 and 6 inches, cut one 4-inch and one 6-inch cake layer from the 9x13 inch cake. If desired, drizzle 3 tablespoons of champagne over the top of each round cake layer. Place the 9-inch cake layer on a serving plate; frost sides and top. Lining up the backs of the layers, place the 6-inch cake on top of the 9-inch cake. Frost sides and top. Repeat with remaining 4-inch cake. If desired, tint any remaining frosting and decorate with tinted frosting and flowers. Serves 24.

Angel Food Cake I

Ingredients

1 1/4 cups cake flour
1 3/4 cups white sugar
1/4 teaspoon salt
1 1/2 cups egg whites
1 teaspoon cream of tartar
1/2 teaspoon vanilla extract
1/2 teaspoon almond extract

Directions

Beat egg whites until they form stiff peaks, and then add cream of tartar, vanilla extract, and almond extract.

Sift together flour, sugar, and salt. Repeat five times.

Gently combine the egg whites with the dry ingredients, and then pour into an ungreased 10 inch tube pan.

Place cake pan in a cold oven. Turn the oven on; set it to 325 degrees F (165 degrees C). Cook for about one hour, or until cake is golden brown.

Invert cake, and allow it to cool in the pan. When thoroughly cooled, remove from pan.

Coconut Chocolate Cake II

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
1 1/3 cups brewed coffee

2 tablespoons butter
1/2 cup evaporated milk
25 large marshmallows
1 (14 ounce) package flaked
coconut

1 (16 ounce) container prepared
chocolate fudge frosting

Directions

Prepare and bake cake mix according to package directions for two 9 inch round pans, except substitute brewed coffee for the water. Cool cakes completely.

Make the Filling: In a saucepan over medium heat, combine butter and evaporated milk. Bring to a boil. Add the marshmallows and stir until melted and smooth. Stir in coconut.

Assemble the cake: Place bottom layer on serving plate. Spread with entire coconut filling. Cover top and sides with fudge frosting. Refrigerate.

Banana Cake I

Ingredients

3 cups cake flour
1 teaspoon baking powder
1 1/8 teaspoons baking soda
3/4 cup unsalted butter
2 1/4 cups white sugar
3/4 teaspoon salt
3 eggs
1 1/2 cups mashed bananas
6 tablespoons buttermilk
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour 3, 9-inch round cake pans.

Sift the flour with the baking powder and soda.

In a large bowl, cream together the butter or margarine, sugar, and salt. Add eggs one at a time to the creamed mixture, beating well after each addition.

Add alternately to the creamed mixture the flour mixture, the bananas, and the buttermilk. Add vanilla, and mix well. Pour into the well greased pans.

Bake in a preheated 375 degrees F (190 degrees C) oven for 30 to 40 minutes. Let cake cool and frost with your choice of icings.

Marie-Claude's Orange Cake

Ingredients

3/8 cup vegetable oil
1 cup white sugar
2 eggs
1/2 cup plain yogurt
2 oranges, zested and juiced
1 1/2 cups all-purpose flour
1 teaspoon baking powder

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a medium bowl, mix together the vegetable oil, sugar and eggs. Stir in yogurt and orange zest. Combine the flour and baking powder; stir into the mixture just until blended. Pour the dough into a greased 9x13 inch baking pan.

Bake for 30 minutes in the preheated oven, or until a knife inserted into the cake comes out clean. Poke holes in the cake with a knife, and pour the juice from the oranges over the cake slowly until it has all been absorbed.

Crazy Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon salt
2 teaspoons baking soda
1/2 cup unsweetened cocoa powder
3/4 cup vegetable oil
2 tablespoons distilled white vinegar
2 teaspoons vanilla extract
2 cups cold water

Directions

Sift flour, sugar, salt, soda, and cocoa together into a 9 x 13 inch ungreased cake pan. Make three wells. Pour oil into one well, vinegar into second, and vanilla into third well. Pour cold water over all, and stir well with fork.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until tooth pick inserted comes out clean. Frost with your favorite icing.

German Chocolate Cake I

Ingredients

1 1/2 cups cake flour
1 cup white sugar
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup butter, softened
3/8 cup buttermilk
1 teaspoon vanilla extract
4 (1 ounce) squares German
sweet chocolate
2 eggs
3/8 cup buttermilk
2/3 cup flaked coconut
1/2 cup packed brown sugar
2 tablespoons cream
1/4 cup chopped walnuts
1/4 cup butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 inch square cake pan. Sift the cake flour, 1 cup white sugar, baking powder, baking soda, and salt together.

Cream 1/3 cup of the butter or margarine. Stir in 3/8 cup buttermilk and 1 teaspoon vanilla. Blend in the flour mixture and beat with an electric mixer on medium speed for 2 minutes. Add the melted and cooled German sweet chocolate, eggs, and the remaining 3/8 cup buttermilk. Continue to beat at medium speed for another minute more. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes. Cool in pan for 15 minutes then frost.

To Make Frosting: Combine the coconut, brown sugar, cream, chopped nuts, 1/4 cup butter or margarine. Mix until of a spreadable consistency. Spread over top of baked cake. Broil 3 inches from heat until browned (about 3 minutes). Serve cake warm or cold.

Chocolate Chip Snack Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup water
1/2 cup vegetable oil
1 (12 ounce) package miniature semisweet chocolate chips
1 (4 ounce) bar German sweet chocolate, grated, divided
Confectioners' sugar

Directions

In a mixing bowl, combine the first five ingredients; beat for 5 minutes. Stir in chocolate chips and half of the grated chocolate. Pour into a greased 13-in. x 9-in. x 2-in. baking pan.

Bake at 350 degrees for 45-50 minutes or until a toothpick inserted near the center comes out clean. Sprinkle with remaining grated chocolate while slightly warm. Cool completely. Dust with confectioners' sugar.

Hummingbird Cake I

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1 1/4 cups vegetable oil
3 eggs
1 (8 ounce) can crushed pineapple with juice
2 cups diced bananas
1 cup chopped pecans
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 12 cup Bundt pan.

Measure flour, sugar, soda, salt, cinnamon, oil, eggs, vanilla into mixing bowl. Beat until smooth. Stir in pineapple with juice, bananas, and pecans. Pour into prepared pan.

Bake in oven for about 70 minutes. Turn cake out onto rack or plate after cooling for 20 minutes. Cool, and ice with cream cheese icing.

Strawberry Margarita Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 egg whites
1/2 cup water
1/3 cup vegetable oil
3/4 cup strawberry margarita mix
1 (16 ounce) container frozen whipped topping, thawed
2 tablespoons grated lime zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix, egg whites, oil, water and margarita mix. Pour batter into prepared pan. Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Frost cooled cake with whipped topping and sprinkle lime zest over top. Refrigerate until serving.

Grandma's Party Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package lime flavored gelatin mix
3/4 cup boiling water
1/2 cup cold water
4 (1.3 ounce) envelopes whipped topping mix
1 (3 ounce) package instant lemon pudding mix
1 1/2 cups milk

Directions

Dissolve the gelatin in the boiling water. Mix in the cold water and set aside.

Mix and bake cake as directed for one 9x13 inch pan. Let cake cool for 20 to 25 minutes.

Poke holes in cake about 1 inch apart. Pour gelatin into holes and over the top of the cake. Refrigerate cake while making the topping.

Mix instant pudding, whipped topping mix and milk until stiff. Frost cake and store in refrigerator.

Hawaiian Wedding Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (20 ounce) can crushed pineapple with juice
2 (3.5 ounce) packages instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed
1 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan.

Prepare and bake cake mix according to package directions for one 9x13 inch cake. Remove cake from oven. While cake is hot, poke holes through the cake with the round handle of a wooden spoon. Holes should be at 1 inch intervals. Pour crushed pineapple and juice over the cake. Let cool slightly.

In a small bowl, beat the instant pudding with milk until mixture begins to thicken, about 2 minutes. Stir in the frozen whipped topping, then spread over the cake. Refrigerate until ready to serve.

Blueberry Coffee Cake II

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 cup vegetable oil
3/4 cup white sugar
1 egg
1/2 cup milk
1 cup blueberries

1/3 cup all-purpose flour
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1/4 cup butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 inch pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, whisk together the oil, sugar and egg. Stir in the flour mixture alternately with the milk, mixing just until incorporated. Fold in the blueberries. Pour batter into prepared pan. Cover with streusel topping.

For the topping: In a bowl, combine 1/3 cup flour, cinnamon and 1/2 cup sugar. Cut in the butter until mixture resembles coarse crumbs.

Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Easter Lamb Pound Cake

Ingredients

1 pound butter
3 cups sugar, divided
8 eggs, separated
3 cups sifted all-purpose flour
2 teaspoons vanilla
2 teaspoons almond extract
1/3 cup bourbon
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together butter and 2 cups sugar until light and fluffy. Mix in egg yolks one at a time. Gradually mix in the flour, alternating with the vanilla, almond extract, and bourbon. Beat until smooth and creamy.

In a separate bowl, beat egg whites until stiff but not dry. Beat 1 cup sugar into egg whites.

Gently fold flour mixture into egg white mixture. Blend pecans into the batter. Pour into a lamb-shaped pound cake mold.

Bake in a preheated oven for 1 1/2 hours, or until a toothpick inserted into the center comes out clean. Let cool in the pan for at least 10 minutes, then invert onto a wire rack to cool completely.

Cranberry-Hazelnut Coffee Cake

Ingredients

1 3/4 cups cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
3/4 cup unsalted butter
1 1/2 cups dark brown sugar
4 eggs
2 1/2 teaspoons vanilla extract
1 teaspoon ground cinnamon
3/4 cup whole milk
1/4 cup dried cranberries
1/4 cup chopped toasted hazelnuts

1/3 cup dark brown sugar
1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour a 9 inch springform pan. Sift together the flour, baking powder, baking soda and salt; set aside.

In a large bowl, cream together the butter and 1 1/2 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and 1 teaspoon cinnamon. Beat in the flour mixture alternately with the milk. Fold in cranberries and hazelnuts. Pour batter into prepared pan. Mix together 1/3 cup brown sugar, 1/4 cup white sugar, and 1 teaspoon cinnamon; sprinkle over cake, and swirl through the batter.

Bake in the preheated oven for 75 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Aunt Martha's Jewish Coffee Cake

Ingredients

3 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 pinch salt

1 cup butter
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup sour cream

1 cup chopped walnuts (optional)
3/4 cup white sugar (optional)
1 tablespoon ground cinnamon (optional)
1 pinch ground nutmeg (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x5-inch loaf pan. Combine flour, baking powder, baking soda, and salt in a bowl.

Beat the butter and 1 1/2 cups of sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the vanilla with the last egg. Pour in the flour mixture alternately with the sour cream, mixing until just incorporated.

Mix walnuts, 3/4 cup of sugar, cinnamon, and nutmeg in a bowl. Fold half of the walnut mixture into the batter; mixing just enough to evenly combine. Pour the batter into the prepared pan, then sprinkle the remaining walnut mixture on top.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Pineapple Sauce For Cake

Ingredients

1 tablespoon sugar
2 teaspoons cornstarch
1 (20 ounce) can crushed
pineapple, undrained
1/4 cup orange marmalade
1 (10.75 ounce) loaf angel food
cake or pound cake, sliced

Directions

In a small saucepan, combine the sugar, cornstarch, pineapple and marmalade until blended; bring to a boil. Reduce heat; cook and stir for 2 minutes or until thickened. Cool. Serve with the cake.

Pumpkin Sheet Cake

Ingredients

1 (15 ounce) can canned pumpkin puree
2 cups white sugar
1 cup vegetable oil
4 eggs
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 (3 ounce) package cream cheese
5 tablespoons butter, softened
1 teaspoon vanilla extract
1 3/4 cups confectioners' sugar
3 teaspoons milk
1 cup chopped walnuts

Directions

In a mixing bowl, beat pumpkin, 2 cups white sugar, and oil. Add eggs, and mix well.

In another bowl, combine flour, baking soda, cinnamon and salt. Add these dry ingredients to the pumpkin mixture, and beat until well blended. Pour batter into a greased 15 x 10 inch baking pan.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until cake tests done. Cool.

In a mixing bowl, beat the cream cheese, butter or margarine, and vanilla until smooth. Gradually add 1 3/4 cups confectioners' sugar, and mix well. Add milk until frosting reaches desired spreading consistency. Frost cake, and sprinkle with nuts.

Victory Chocolate Cake

Ingredients

2 cups sifted all-purpose flour
2 1/4 teaspoons baking soda
3/4 cup shortening
1 1/2 cups dark corn syrup
1 1/2 teaspoons vanilla extract
1/2 cup unsweetened cocoa powder
3/4 teaspoon salt
1/3 cup white sugar
3 eggs
1 cup cold, brewed coffee

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch pan.

Sift together the flour, cocoa, baking soda, and salt; set aside.

Separate eggs. Beat egg whites in a clean bowl until stiff peaks form.

Cream shortening and sugar in mixing bowl until light and fluffy using electric mixer at medium speed. Blend in the corn syrup and egg yolks. Beat in vanilla. Add dry ingredients alternately with coffee to creamed mixture. Gently fold in egg whites. Pour batter into greased 13x9 inch pan.

Bake in preheated 350 degree F (175 degree C) oven for 45 minutes or until cake is done. Cool in pan on rack and frost as desired.

Apple Butter Spice Cake

Ingredients

1 cup packed brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup chopped pecans

2 cups all-purpose flour

1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
3/4 cup apple butter
1 teaspoon vanilla extract
1/2 cup whole bran cereal or
wheat germ
1 cup sour cream
2 eggs, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray or grease one 9x13 inch pan.

Prepare the topping by mixing together the brown sugar, cinnamon, nutmeg and chopped pecans.

Sift together the flour, baking powder, baking soda and salt.

Blend together butter and sugar; add eggs and beat well. Add apple butter, vanilla, wheat germ or bran cereal. Add sifted dry ingredients alternately with sour cream; mix well after each addition.

Pour 1/2 batter into pan, sprinkle 1/2 the topping over top. Pour remaining batter and top with remaining topping.

Bake for 40 minutes.

Burnt Sugar Cake I

Ingredients

1/2 cup white sugar
1 cup water
3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
3/4 cup butter
1 1/2 cups white sugar
3 eggs
1 cup milk
1 teaspoon vanilla extract
1/2 cup white sugar
1 cup water

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease three 9 inch round cake pans.

In a small saucepan bring 1 cup of the water to a boil, slowly add 1/2 cup of the sugar and cook to a thick syrup.

Sift together the flour with the baking powder and salt.

In a large bowl, cream the butter or margarine with 1 1/2 cups of the sugar. Add the eggs one at a time, beating well after each addition.

In another bowl, combine milk and sugar/water mixture. Add the vanilla and mix well.

Add the sifted dry ingredients alternately with the milk mixture to the creamed butter or margarine mixture. Stir until just combined. Pour batter equally into three greased 9 inch round cake pans.

Bake for about 30 minutes at 375 degrees F (190 degrees C). When cool, glaze with burnt sugar syrup.

To Make Glaze: In a small saucepan bring 1 cup water to a boil, slowly add 1/2 cup of the sugar and cook to a thick syrup. Pour over top of cooled cake layers.

Lemon Cooler Cream Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 cup hot water
1 cup cold water
2 (3 ounce) packages lemon flavored gelatin mix
1 cup milk
1 (3.4 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed

Directions

Prepare cake and bake according to package directions in a 9x13 inch baking dish. With a fork, poke holes all over top of cake.

Combine 1 cup hot water and 1 cup cold water with one package of lemon gelatin. Stir until gelatin is dissolved, and pour mixture over cake. Chill in refrigerator until cool.

In large bowl stir together milk, vanilla pudding mix and remaining package of lemon gelatin until powders are dissolved. Fold in whipped topping and spread mixture over cake. Refrigerate until serving.

Poke Cake I

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs
1 cup water
1/4 cup vegetable oil
1 (3 ounce) package fruit flavored gelatin mix
1 cup boiling water
1 cup ice water
1 (12 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

Combine cake mix, pudding mix, eggs, 1 cup water and the vegetable oil and blend well. Beat at the medium speed of an electric mixer for 4 minutes. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes or until the cake springs back when lightly touched. Let cake cool in pan for 15 minutes.

Meanwhile, dissolve the gelatin in the boiling water, then add the cold water.

Poke holes in the warm cake with a fork at 1/2 inch intervals. Pour gelatin over cake. Chill cake for 3 to 4 hours then frost with whipped topping. Keep cake refrigerated.

Double Chocolate Cake II

Ingredients

1/3 cup vegetable oil
2 (1 ounce) squares semi-sweet chocolate
1 egg
1 cup white sugar
3/4 cup milk
1 1/4 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1/2 teaspoon baking soda
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Combine oil, unsweetened chocolate, egg, sugar, milk, flour, salt, vanilla, and baking soda in a 9 inch square pan. Mix until smooth. Sprinkle with nuts and chocolate chips.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool on wire racks.

Pumpkin Swirled Cheese Cake

Ingredients

1 1/2 cups crushed shortbread cookies
3 tablespoons melted butter
3 tablespoons unbleached all-purpose flour

3/4 cup white sugar
1/4 cup brown sugar
3 tablespoons unbleached all-purpose flour
1 (8 ounce) package cream cheese, softened
1 (3 ounce) package cream cheese, softened
1 tablespoon vanilla extract
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
3 eggs
1 (15 ounce) can pumpkin puree
1 tablespoon milk

Directions

Preheat oven to 375 degrees F (190 degrees C.)

In a medium bowl, mix crushed cookies, 3 tablespoons melted butter and 3 tablespoons flour. Press firmly on bottom and side of ungreased 9 inch pie plate. Bake about 12 minutes or until light brown. Allow to cool.

In a large bowl, combine white sugar, brown sugar, flour, and cream cheese. Beat on low speed until smooth. Reserve 1/2 cup of this mixture to swirl in later. To the mixture in the bowl, add vanilla, cinnamon, nutmeg, ginger. Blend in eggs and pumpkin puree. Scrape bowl, and beat until smooth. Pour into crust.

Stir 1 tablespoon milk into the reserved cream cheese mixture. Drop by spoonfuls over the pumpkin mixture. Use a knife to decoratively swirl the two mixtures together.

Cover edge of crust with 2 to 3 inch strip of aluminum foil to prevent excessive browning. Bake in preheated 35 to 40 minutes or until knife inserted in center comes out clean. Remove foil the last 15 minutes of baking. Cool 30 minutes, then refrigerate at least 4 hours before serving.

Gingerbread Cake

Ingredients

1/2 cup butter flavored shortening
1/3 cup sugar
1 cup molasses
3/4 cup water
1 egg
2 1/3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
3/4 teaspoon salt
ORANGE SAUCE:
1 cup confectioners' sugar
2 tablespoons orange juice
1/2 teaspoon grated orange peel

Directions

In a large mixing bowl, cream shortening and sugar. Add the molasses, water and egg. Combine the flour, baking soda, ginger, cinnamon and salt; add to creamed mixture and beat until combined. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 18-22 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. In a bowl, combine the sauce ingredients. Serve with cake.

Caramel Nougat Cake IV

Ingredients

8 (2.1 ounce) bars milk chocolate covered caramel and nougat candy
1 cup butter or margarine, divided
2 cups white sugar
4 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 1/4 cups buttermilk
1 cup chopped pecans
2 1/2 cups white sugar
1 cup evaporated milk
1 cup semisweet chocolate chips
1/2 cup butter
1 cup marshmallow creme

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch tube pan.

In a saucepan over medium low heat melt the milk chocolate covered caramel and nougat candy bars and 1/2 cup of the butter or margarine, set aside.

Cream 2 cups of the white sugar and 1/2 cup of the butter or margarine together until light and fluffy. Beat in eggs one at time, mixing well after each one.

Combine the flour and the baking soda. Add alternately with the buttermilk to the egg mixture. Stir in the melted candy mixture and the pecans. Pour batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 10 minutes. Allow cake to cool then frost with Marshmallow Chocolate Icing.

To Make Chocolate Marshmallow Icing: In a saucepan over medium heat cook the 2-1/2 cups white sugar and the evaporated milk to the soft ball stage 238 degrees F (114 degrees C). Stir in semi-sweet chocolate chips, 1/2 cup butter or margarine and the marshmallow cream. Stir until all are melted. Remove from heat and beat until cooled. Spoon over top of cooled cake.

Old Fashioned Spice Cake

Ingredients

1 cup raisins
1 cup water
1/2 cup shortening
1 egg
1 3/4 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 cup chopped walnuts
3/4 cup white sugar
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch pans. In a saucepan, simmer the raisins in the water on medium low heat.

In a large bowl, cream together the sugar and shortening until light and fluffy. Beat in the egg. Sift together flour, baking soda, cinnamon, nutmeg and allspice. Blend these dry ingredients into the sugar mixture. Mix thoroughly.

Strain the raisins. Discard the raisin pulp. Add water to the raisin juice to make 3/4 cup liquid, and add to the batter. Add the chopped nuts. Spread the batter evenly into the prepared pan.

Bake for 30 minutes in the preheated oven, or until the top springs back when lightly touched. Cool the cake on a wire rack, and frost.

Holiday Refrigerator Cake

Ingredients

1/2 pound marshmallows,
quartered
1 cup heavy whipping cream
1 cup graham cracker crumbs
1 cup chopped candied cherries
1 cup chopped candied pineapple
1 cup dates, pitted and chopped
1 cup chopped salted pecans
2 teaspoons orange zest
2 teaspoons sherry

Directions

Heat marshmallows and cream over low heat, folding over and over until marshmallows are half melted. Remove from heat, and continue folding until mixture is smooth and fluffy. Cool.

Add 3/4 cup graham cracker crumbs, fruit, nuts, orange rind and sherry to the marshmallows. Stir to combine.

Sprinkle a buttered loaf pan with 1/4 cup graham cracker crumbs, then pour the marshmallow concoction over crumbs. Chill thoroughly.

Grandma's Carrot Cake

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
2 cups white sugar
1 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
1 cup chopped walnuts
1 (15 ounce) can crushed pineapple, drained
2 cups carrots, grated
1 cup flaked coconut

1/2 cup butter
1 cup white sugar
1/2 cup buttermilk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan. Sift together the flour, baking soda and cinnamon. Set aside.

In a large bowl, combine the sugar and oil until blended. Beat in the eggs one at a time, then stir in the vanilla. Stir in the flour mixture just until incorporated. Fold in the pineapple, carrots, coconut and walnuts. Pour batter into prepared pan.

Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. While still warm, poke holes in the cake with a fork.

For the glaze: In a saucepan, combine butter, sugar, buttermilk and vanilla. Bring mixture to a boil over medium heat, then reduce heat and cook for 5 minutes. Pour glaze over warm cake, then allow to cool completely.

Grandma Betty's Ice Cream Cake

Ingredients

1 (16 ounce) package buttery round crackers, crushed
1 cup butter, melted
1/2 cup white sugar
1/2 gallon vanilla ice cream, softened
1/2 cup milk
2 (3.4 ounce) packages instant vanilla pudding mix
1 (12 ounce) container frozen whipped topping, thawed

Directions

To Make Crust: Combine crackers, butter and sugar in a 9x13 inch baking dish and press mixture into sides and bottom of dish.

In a large bowl, combine ice cream and milk with electric mixer. Blend in pudding mix, then pour mixture into prepared crust. Top with whipped topping and refrigerate for 2 hours before serving.

Lemon Raspberry-Filled Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
2 eggs
1 egg white
1 1/4 cups water
1/4 cup unsweetened applesauce

FROSTING:

2 cups confectioners' sugar
2 tablespoons butter, softened
1 teaspoon vanilla extract
1/8 teaspoon salt
2 tablespoons fat-free milk
1/2 cup 100% raspberry spreadable fruit

Directions

In a large mixing bowl, combine the cake mix, eggs, egg white, water and applesauce; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into two 9-in. baking pans coated with nonstick cooking spray. Bake at 350 degrees F for 20-30 minutes or until a toothpick inserted near the center comes out clean. Cool on wire racks for 10 minutes; remove from pans to cool.

In a mixing bowl, beat first five frosting ingredients until smooth. Place a cake layer on a serving plate. Spread with spreadable fruit. Top with second layer; frost top of cake.

Cherry Chocolate Cake

Ingredients

1/2 cup butter
1 1/2 cups white sugar
2 eggs
1 teaspoon almond extract
1/2 cup unsweetened cocoa powder
1 3/4 cups cake flour
1 1/4 teaspoons baking soda
1 teaspoon salt
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch baking pan.

Cream the butter with sugar until light and fluffy. Mix in the eggs and almond extract and beat well. Add the cocoa powder and mix until well combined.

By hand, stir the cake flour, baking soda and salt together. Add flour mixture to the butter mixture and mix until just combined. Stir in the cherry pie filling. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until a toothpick inserted near the middle comes out clean. Cool and frost with Chocolate Buttercream.

Pumpkin Pie Cake II

Ingredients

1 (29 ounce) can pumpkin
1 (12 fluid ounce) can evaporated milk
1 cup white sugar
3 eggs
3 teaspoons ground cinnamon
1 teaspoon salt
1 (18.25 ounce) package yellow cake mix
3/4 cup butter, melted
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.

In a medium bowl, mix the pumpkin, evaporated milk, sugar, eggs, cinnamon and salt. Pour the mixture into the baking dish. Sprinkle cake mix over the pumpkin mixture. Drizzle with butter. Top with pecans.

Bake in the preheated oven 50 to 60 minutes. Cool before serving.

Strawberry Rhubarb Coffee Cake

Ingredients

Filling

2/3 cup sugar
1/3 cup cornstarch
2 cups chopped rhubarb
1 (10 ounce) package frozen sliced strawberries, thawed
2 tablespoons lemon juice

Cake

3 cups all-purpose flour
1 cup sugar
1 teaspoon baking powder
1 teaspoon baking soda
1 cup cold butter or margarine
2 eggs
1 cup buttermilk
1 teaspoon vanilla extract

Topping

3/4 cup sugar
1/2 cup all-purpose flour
1/4 cup cold butter or margarine

Directions

Combine sugar and cornstarch in a large saucepan; stir in rhubarb and strawberries and bring to a simmer over medium heat. Cook until thickened, about two minutes. Remove from heat, stir in lemon juice and let cool.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch pan.

Combine 3 cups flour, 1 cup sugar, baking powder, and baking soda in a large bowl. Cut in butter until mixture resembles coarse crumbs. Beat together eggs, buttermilk, and vanilla in a separate bowl. Stir egg mixture into flour until just moistened. Spoon two-thirds of the batter into prepared pan; evenly spread on the cooled filling, then cover with remaining batter.

In a small bowl, combine 3/4 cup sugar and 1/2 cup flour, and cut in butter until the mixture resembles coarse crumbs; sprinkle over the batter. Bake in preheated oven for 45 to 50 minutes or until golden brown. Cool on a wire rack.

Lite Coconut Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 cup white sugar
1 (8 ounce) container fat free sour cream
2 cups flaked coconut
1 1/2 cups lite frozen whipped topping

Directions

Prepare cake mix according to directions, using a 2 egg carton of egg substitute if desired. Bake in two 9 inch round layers; split layers horizontally when cool to make 4 layers.

Blend together sugar, sour cream and coconut and chill. Spread all but 1 cup of this mixture between the layers. Blend the remaining cup of mixture with the whipped topping and spread on the top and sides of the cake. Seal cake in airtight container and refrigerate for at least one to three days before serving.

Ribboned Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (8 ounce) package cream
cheese, softened
2 tablespoons butter, softened
1 tablespoon cornstarch
1 (14 ounce) can sweetened
condensed milk
1 egg
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

Prepare cake according to directions on package. Pour into Bundt pan.

In a medium bowl, beat together cream cheese, butter (or margarine) and cornstarch until fluffy. Gradually beat in sweetened condensed milk, egg and vanilla until smooth.

Pour cream cheese mixture evenly over cake batter.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes. Cool for 10 minutes in the pan, then turn out onto a wire rack and cool completely. Glaze with Chocolate Glaze, or as desired.

Easter Simnel Cake

Ingredients

1 cup margarine, softened
1 cup light brown sugar
4 eggs
1 3/4 cups self-rising flour
1 1/3 cups golden raisins
1 cup dried currants
2/3 cup candied cherries - rinsed,
dried and quartered
1/4 cup candied mixed fruit peel,
chopped
2 tablespoons grated lemon zest
2 teaspoons mixed spice

1 pound almond paste
2 tablespoons apricot jam
1 egg, beaten

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour an 8 inch springform pan. Line the bottom and sides of pan with greased parchment paper.

In a large bowl, cream together the margarine and brown sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour. Stir in the golden raisins, currants, candied cherries, mixed fruit, lemon zest and mixed spice. Pour 1/2 of batter into prepared pan.

Divide almond paste into 3 equal portions. Roll out 1/3 of the almond paste to an 8 inch circle. Place the circle of almond paste on the cake batter in pan. Cover with remaining cake batter.

Bake in the preheated oven for 2 1/2 hours, or until evenly brown and firm to the touch. If the cake is browning too quickly, cover with foil after an hour of baking. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Set oven to broil.

When the cake has cooled, brush the top with warmed apricot jam. Roll out 1/3 of the almond paste into an 8 inch circle and place on top of cake. Divide the remaining 1/3 of almond paste into 11 pieces and roll into balls. These represent the 11 Apostles (excluding Judas.) Brush the almond paste on top of cake with beaten egg. Arrange the 11 balls around the outside edge on the top of cake. Brush the balls lightly with egg.

Place cake under the broiler for 8 to 10 minutes, or until almond paste is golden brown.

Chocolate Applesauce Cake I

Ingredients

1/2 cup butter
1 1/4 cups white sugar
1/2 cup milk
1 1/2 cups applesauce
2 tablespoons dark rum
2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1/8 teaspoon salt
1 cup raisins
1 cup chopped pecans
1/4 cup dark rum

Directions

In a bowl, cream the butter or margarine with the sugar. Beat in the milk, applesauce, and 2 tablespoons of rum.

In another bowl, stir together the flour, cocoa, baking soda, spices, and salt. Beat into the creamed mixture and then stir in the raisins and pecans.

Turn the batter into a greased and floured 9x13 inch baking pan. Bake the cake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes, or until it tests done with a toothpick.

Immediately after removing the cake from the oven, sprinkle it with the remaining 1/4 cup rum. Let cool on a rack. This cake improves if allowed to sit for a day or so before eating. Serves 20.

Peaches and Cream Cake

Ingredients

1 (18.25 ounce) package French vanilla flavored cake mix
1 (3.5 ounce) package instant French vanilla pudding
1 cup sour cream
1/3 cup vegetable oil
4 eggs

1 (8 ounce) package cream cheese
1/2 cup milk
4 cups confectioners' sugar
1 teaspoon ground cinnamon
2 teaspoons vanilla extract
1 (29 ounce) can sliced peaches, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) round pans.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in sour cream, oil and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely.

Make Filling: In a large bowl, beat cream cheese until smooth. Gradually beat in confectioners' sugar, alternating with milk. Beat in cinnamon and vanilla until light and fluffy.

Assemble the cake: Slice cakes horizontally to make 4 layers. Reserve 8 peach slices for garnish; chop remaining peaches. Fill each layer with 1/3 cup frosting mixture and 1/2 cup chopped peaches. Frost top and sides of cake with remaining frosting. Garnish with sliced peaches.

White Chocolate Mousse Cake

Ingredients

4 cups chocolate cookie crumbs
1 teaspoon ground cinnamon
1/2 cup butter, melted
18 (1 ounce) squares white chocolate
16 egg yolks
1 cup butter, softened
4 cups heavy whipping cream
2 cups white chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix cookie crumbs, cinnamon, and melted butter. Press into bottom and 1 1/2 inches up sides of 12 inch spring form pan. Bake for 5 to 7 minutes or until firm. Allow to Cool

Chop the white chocolate and place it in the top of a double boiler. Melt over hot but not boiling water, stirring frequently. Remove from heat and mix in the egg yolks. Beat mixture until light and fluffy. Beat in the softened butter.

In a large bowl, whip cream until stiff, and fold into the white chocolate mixture. Fold in the white chocolate chips. Pour into baked crust and chill for 4 hours.

Western Pound Cake

Ingredients

3 cups cake flour
2 teaspoons baking powder
1 (4 ounce) bar sweet chocolate,
grated
1 cup chopped walnuts
1 cup butter
2 cups white sugar
4 eggs, beaten
1 teaspoon vanilla extract
1 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Reserve 1 tablespoon of the cake flour. Sift together remaining flour and baking powder. Set aside.

Toss the chocolate and walnuts with reserved 1 tablespoon of flour. Set aside. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Fold in the chocolate and walnuts.

Pour batter into prepared pan. Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool before frosting.

Christmas Wreath Cake

Ingredients

1 1/2 cups raisins
1 cup red and green candied cherries
3/4 cup dates, pitted and chopped
3/4 cup finely diced candied pineapple
3/4 cup chopped walnuts
1/2 cup flaked coconut
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
1 1/4 cups white sugar
1 teaspoon lemon zest
4 eggs
2 teaspoons lemon juice

Directions

Preheat oven to 300 degrees F (150 degrees C). Line a tube pan with 2 layers of brown paper, and grease well.

In a large bowl, whisk together flour, baking powder, and salt. Mix in raisins, dates, cherries, pineapple, nuts, and coconut. Stir until all fruit is coated.

In another large bowl, cream the butter or margarine with the white sugar. Add lemon rind, lemon juice, and eggs; mix well. Stir in fruit mixture. Spread batter into prepared pan.

Bake for 2 hours. Cool.

Glazed Almond Bundt Cake

Ingredients

1 cup butter, softened
2 cups white sugar
4 eggs
1 1/2 teaspoons almond extract
1 2/3 teaspoons vanilla extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup ground almonds
1 cup milk

1/4 cup milk
3/4 cup white sugar
1/2 teaspoon almond extract
1/2 cup toasted sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Mix together the flour, baking powder, salt and ground almonds. Set aside.

In a large bowl, cream together the butter and 2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in the 1 1/2 teaspoons almond extract and vanilla. Beat in the flour mixture alternately with 1 cup milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool for 10 minutes and invert on a wire rack. Cool 10 minutes longer. Place rack on waxed paper. Combine 1/4 cup milk, 3/4 cup sugar, 1/2 teaspoon almond extract and toasted sliced almonds; pour over warm cake.

Pineapple Lemon Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
6 egg whites
1/3 cup applesauce
1 (3.5 ounce) package instant vanilla pudding mix
1 (15 ounce) can crushed pineapple with juice
1 (16 ounce) package frozen whipped topping, thawed

Directions

Prepare cake mix as directed, except substitute egg whites for eggs and applesauce for oil. Bake in a 9x13 inch pan as directed. Pour pineapple over cake as soon as it comes out of the oven. Cool.

To make the frosting: Prepare instant pudding as directed. Fold in whipped topping. Let sit 10 minutes. Spread over cake.

Pina Colada Cake IV

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (5 ounce) packages instant vanilla pudding mix
1 (8 ounce) package cream cheese, softened
2 (12 ounce) containers frozen whipped topping, thawed
1 (29 ounce) can crushed pineapple, drained
1 (7 ounce) package flaked coconut

Directions

Prepare and bake cake mix according to package directions for a 9x13 inch pan. Cool cake completely. Prepare vanilla pudding according to package directions.

Spread vanilla pudding over cake. In a large bowl, beat cream cheese until smooth, then fold in whipped topping. Spread over pudding. distribute crushed pineapple evenly over top, then sprinkle with coconut.

Mom's Prize Winning Raw Apple Cake

Ingredients

1 cup white sugar
1/2 cup brown sugar
2 1/4 cups all-purpose flour
1/4 teaspoon salt
1 teaspoon baking soda
2 teaspoons ground cinnamon
1/2 cup vegetable oil
2 eggs, beaten
1 cup sour milk
2 cups apples - peeled, cored and chopped

1/4 cup brown sugar
1/4 cup white sugar
1/2 cup chopped walnuts
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Make the topping by mixing together 1/4 cup brown sugar, 1/4 cup white sugar, chopped walnuts and 1/2 teaspoon cinnamon. Set aside.

In large bowl, mix together 1 cup white sugar, 1/2 cup brown sugar, flour, salt, baking soda and cinnamon. Make a well in the center, and pour in the oil, eggs and sour milk. Beat until smooth, then fold in chopped apples.

Pour batter into prepared pan. Sprinkle with topping mixture. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Cinnamon Griddle Cakes

Ingredients

1 1/2 cups all-purpose flour
3 tablespoons white sugar
1/2 teaspoon salt
4 teaspoons baking powder
1 tablespoon ground cinnamon
2 eggs, beaten
1 cup milk
2 tablespoons corn syrup
1/4 cup butter, melted
1 tablespoon vanilla extract

2 cups confectioners' sugar
2 teaspoons vanilla extract
1 tablespoon milk

Directions

In a medium bowl, combine flour, sugar, salt, baking powder and cinnamon.

In a separate large bowl, beat together eggs, milk, corn syrup, butter and vanilla extract. Stir in the flour mixture.

Heat a lightly oiled griddle or frying pan over medium low heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot.

While pancakes are cooking, mix the icing. Combine confectioners' sugar, vanilla extract and enough milk to make a liquid frosting. Drizzle frosting on hot pancakes before serving.

Frosting for German Chocolate Cake

Ingredients

1 cup half-and-half
1/2 cup butter
1 cup white sugar
3 egg yolks
1 tablespoon cornstarch
1 cup flaked coconut
1/2 cup chopped walnuts

Directions

In a medium saucepan, combine the half and half, butter, sugar, yolks and cornstarch. Bring to a boil over medium heat. Remove from the heat and stir in the coconut and walnuts. Cool to room temperature before frosting cake.

Carrot Cake VI

Ingredients

- 1 1/3 cups water
- 1 1/3 cups white sugar
- 1 cup raisins
- 2 large carrots, grated
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cloves
- 1 teaspoon ground nutmeg
- 2 teaspoons butter
- 2 cups all-purpose flour
- 2 teaspoons baking soda
- 1 cup chopped walnuts
- 1 pinch salt

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x5 inch loaf pan, and line with wax paper.

Combine water, sugar, raisins, grated carrots, cinnamon, cloves, nutmeg, and butter in a medium saucepan. Cook over low heat for 5 minutes. Cool.

In a large bowl, stir together flour, baking soda, nuts, and salt. Stir in carrot mixture. Pour into prepared pan.

Bake for 1 1/4 hours, or until a tester inserted in the center comes out clean. Cool on wire racks.

Sour Cream Chocolate Cake

Ingredients

2 eggs
1 1/2 cups sour cream
2 tablespoons shortening
1 1/4 cups white sugar
2 cups all-purpose flour
4 tablespoons unsweetened cocoa powder
1/4 teaspoon salt
1 teaspoon vanilla extract
2 teaspoons baking soda
1/4 cup hot water

2 cups white sugar
1/4 cup light corn syrup
1/2 cup milk
1/2 cup shortening
2 (1 ounce) squares unsweetened chocolate
1/4 teaspoon salt
1 teaspoon vanilla extract

Directions

Beat the eggs in a large mixing bowl. Melt the 2 tablespoons shortening, and add it and the sour cream to the eggs.

In another bowl, sift together 1 1/4 cups sugar, flour, cocoa and 1/4 teaspoon salt. Add these dry ingredients to the egg mixture. Stir the batter until smooth. Add in the vanilla and stir. Lastly, add the soda dissolved in hot water. Stir.

Pour batter into a greased and floured 9 x 13 inch pan. Bake at 350 degrees F (175 degrees C) for 35 minutes, or until done. Cool.

To Make the Frosting: Combine 2 cups sugar, corn syrup, milk, 1/2 cup shortening, unsweetened chocolate, and 1/4 teaspoon salt in a small saucepan. Stir over low heat until chocolate melts. Bring to a full rolling boil and boil for one minute, stirring constantly. Remove the pan from the heat. Add 1 teaspoon vanilla, and beat the frosting mixture until it has a smooth spreading consistency.

Frost the cake when it has completely cooled.

Pig Picking Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup margarine
4 eggs
1 (11 ounce) can mandarin oranges, with juice
1 (8 ounce) container frozen whipped topping, thawed
1 (15 ounce) can crushed pineapple with juice
1 (3.4 ounce) package instant vanilla pudding mix
1 cup chopped pecans
1/4 cup flaked coconut

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour 3 - 9 inch round baking pans.

In a large bowl, combine cake mix, margarine, eggs and mandarin oranges with juice. beat for 3 minutes with an electric mixer.

Pour into 3 - 9 inch round cake pans. Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

To make the filling: In a large bowl, combine pineapple and juice with pudding mix. Stir in pecans and coconut. Finally, fold in the whipped topping. Spread between cooled cake layers. Chill in refrigerator

Simple White Cake

Ingredients

1 cup white sugar
1/2 cup butter
2 eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 3/4 teaspoons baking powder
1/2 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan or line a muffin pan with paper liners.

In a medium bowl, cream together the sugar and butter. Beat in the eggs, one at a time, then stir in the vanilla. Combine flour and baking powder, add to the creamed mixture and mix well. Finally stir in the milk until batter is smooth. Pour or spoon batter into the prepared pan.

Bake for 30 to 40 minutes in the preheated oven. For cupcakes, bake 20 to 25 minutes. Cake is done when it springs back to the touch.

Cranberry Upside-Down Coffee Cake

Ingredients

2/3 cup packed brown sugar
1/3 cup butter
1 1/4 cups cranberries
1/2 cup chopped pecans

1/2 cup butter, room temperature
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract
1 cup sour cream
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Wrap the outside of a 9 inch springform pan with aluminum foil to prevent leaking. Sift together the flour, baking powder, baking soda, cinnamon and salt. Set aside.

In a saucepan over medium heat, combine brown sugar and 1/3 cup butter. Bring to a boil, then pour into bottom of springform pan. Sprinkle with cranberries and pecans.

In a large bowl, cream together the butter and 3/4 cup sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the sour cream. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pan for 10 minutes, then invert onto serving platter and carefully remove pan. Serve warm.

Candy Bar Coffee Cake

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
1/2 cup sugar
1/2 cup cold butter or margarine
1 teaspoon baking soda
1 teaspoon salt
1 egg
1 cup buttermilk
1 teaspoon vanilla extract
3 (1.4 ounce) bars Heath candy bars, crushed
1 cup chopped pecans

Directions

In a large bowl, combine the flour and sugars; cut in butter until the mixture resembles coarse crumbs. Set aside 1/2 cup for topping. To the remaining crumb mixture, add baking soda and salt. Beat egg, buttermilk and vanilla; add to the crumb mixture and mix well. Pour into a greased 11-in. x 7-in. x 2-in. baking pan. Combine the candy bars, pecans and reserved crumb mixture; sprinkle over the top.

Bake at 350 degrees for 40 minutes or until a toothpick inserted near the center comes out clean.

Butterscotch Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
2 eggs
1 1/2 cups butterscotch pudding
1 cup butterscotch chips
3 tablespoons white sugar
1/2 cup blanched slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 15 1/2 x 10 1/2 x 1 inch jelly roll pan.

Combine the cake mix, eggs, and butterscotch pudding. Spread the batter into the prepared pan and sprinkle with the butterscotch chips, white sugar, and slivered almonds.

Bake at 350 degrees F (175 degrees C) for 20 minutes. Enjoy!

Pan Fried Daikon Cake

Ingredients

1 1/2 cups grated daikon radish
2 teaspoons salt
1 clove garlic, minced
1/2 red onion, chopped
1 egg, beaten
1/2 cup Italian seasoned bread crumbs
1/2 teaspoon ground black pepper
1/2 teaspoon paprika
1/2 teaspoon chile-garlic sauce (such as SrirachaB®)
1 1/2 cups vegetable oil for frying

Directions

Place the daikon in a large bowl and sprinkle with the salt. Refrigerate for 30 minutes.

Drain daikon. Stir in the garlic, onion, egg, bread crumbs, pepper, paprika, and chili garlic sauce. Mix well. Form into 8, small round patties.

Pour oil into a large skillet. Heat over medium heat. Fry patties in the hot oil until firm and nicely brown, about 3 minutes per side. Drain on paper towels.

Banana Cake VIII

Ingredients

3/4 cup margarine
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
5 ripe bananas, mashed
3 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
3/4 cup sour cream
1 cup semisweet chocolate chips
3/4 cup crushed peanuts
1/2 cup brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder and baking soda. Set aside.

In a large bowl, cream the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and mashed bananas. Beat in the flour mixture alternately with the sour cream, mixing just until incorporated. Pour batter into prepared pan and sprinkle with topping.

To make topping: in a small bowl, mix together chocolate chips, chopped peanuts and brown sugar.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Ambrosia Cake

Ingredients

2/3 cup shortening
1 3/4 cups white sugar
2 1/2 cups sifted cake flour
1 tablespoon baking powder
1/2 teaspoon salt
1 cup milk
1 cup flaked coconut
1 1/2 teaspoons vanilla extract
5 egg whites

1/2 cup white sugar
1 1/2 teaspoons cornstarch
1 tablespoon butter
1 egg yolk, beaten
1/3 cup flaked coconut
2 tablespoons orange zest
1 tablespoon orange juice
1 tablespoon lemon juice

1 cup white sugar
1/2 cup light corn syrup
1/4 cup water
2 egg whites
1 teaspoon almond extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, cream together the shortening and 1 3/4 cups sugar until light and fluffy. Combine the flour, baking powder and salt; stir into the creamed mixture alternately with the milk, beginning and ending with the flour. Stir in vanilla and 1 cup coconut. In a separate glass or metal bowl, whip egg whites to soft peaks. Fold egg whites into the cake batter. Divide the batter evenly between the prepared pans.

Bake for 35 minutes in the preheated oven, or until a toothpick inserted into the center of the cakes comes out clean. Cool cakes in pans over a wire rack. When cakes are cool enough to handle, tap out of the pan to cool completely. Spread the Citrus Coconut Filling between the layers, and frost the outside with fluffy white frosting.

To make the Citrus Coconut Filling: Whisk together 1/2 cup sugar and cornstarch in a small saucepan. Add butter, coconut, and egg yolk, and cook over medium heat stirring constantly until the butter is melted, and the mixture has thickened. Remove from heat, and stir in the orange zest, orange juice and lemon juice.

To make Fluffy White Frosting: Combine 1 cup sugar with corn syrup and water in a small saucepan over medium heat. Bring to a boil, stirring occasionally to dissolve sugar. Continue cooking without stirring, until the temperature is between 234 and 240 degrees F (112 to 116 degrees C), or until a small amount of syrup dropped into cold water forms a soft ball that flattens when removed from the water and placed on a flat surface. In a large glass or metal bowl, whip remaining 2 egg whites until soft peaks form. Pour the hot syrup in a thin stream into the egg whites while continuing to whip until thick and glossy. Stir in almond extract.

Party Cake

Ingredients

2 1/4 cups cake flour
3 teaspoons baking powder
3/4 teaspoon salt
1 1/3 cups white sugar
1/2 cup shortening
3/4 cup milk
4 egg whites
1/3 cup maraschino cherries,
diced
1/3 cup water
1 tablespoon light corn syrup
1/8 teaspoon salt
1 teaspoon vanilla extract
6 maraschino cherries, halved
1/2 cup flaked coconut
1 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour two 8 inch cake pans.

Sift together; the cake flour, baking powder, 3/4 teaspoon salt, and 1/3 cup sugar. Add the shortening and 3/4 cup of the milk, beat with an electric mixer on medium speed for 2 minutes, scraping bowl while beating. Add 4 of the egg whites and beat the batter for 2 more minutes , scraping bowl while beating.

Fill each cake layer pan 1/3 full of batter, sprinkle half the cherries over batter, then add remaining batter, sprinkle remaining cherries on top.

Bake at 350 degrees F (175 degrees C) for about 35 minutes. Remove cakes from pans and let cool. Frost with whipped cream or fluffy boiled icing and sprinkle with flaked coconut and garnish with maraschino cherry halves.

To Make Fluffy Boiled Icing: Combine in a saucepan: 1 cup of the sugar, water, light corn syrup, and 1/8 teaspoon of the salt. Stir until well blended. Boil slowly without stirring until mixture will spin a long thread when a little is dropped from a spoon about 238 degrees F to 242 degrees F (116 degrees C to 118 degrees C).

In a large mixing bowl beat 2 of the egg whites until stiff. Pour hot syrup over beaten egg whites while continually beating. Continue beating until mixture is very fluffy and will hold its shape. Then add vanilla and beat until blended. Spread on cake. If icing does not seem stiff enough beat in 2 or 3 tablespoons confectioners' sugar one tablespoon at a time until stiff enough to hold shape.

Honey Carrot Cake

Ingredients

3 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 1/2 cups honey
3/4 cup buttermilk
3 eggs
1/2 cup vegetable oil
2 teaspoons vanilla extract
2 cups finely grated carrot
1 (8 ounce) can crushed pineapple, drained
1 cup chopped walnuts

2 (8 ounce) packages cream cheese, softened
1/3 cup honey
1 teaspoon vanilla extract

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a medium bowl, stir together the flour, baking soda, salt, cinnamon, nutmeg, and ginger. In a large bowl, stir together the honey, buttermilk, eggs, oil and 2 teaspoons of vanilla until well blended. Add the flour mixture to the buttermilk mixture, and stir until all of the dry ingredients are absorbed. Stir in the carrot, pineapple, and walnuts by hand. Pour into the prepared pan.

Bake for 50 minutes in the preheated oven, or until a toothpick inserted into the center comes out clean. Cool completely before frosting with cream cheese frosting.

To make the frosting, mix together the cream cheese, honey and 1 teaspoon of vanilla until smooth and well blended. Spread over the cooled cake.

Skite Cake

Ingredients

1/2 cup butter
1/2 cup white sugar
1 egg
1 1/3 cups all-purpose flour
1 teaspoon unsweetened cocoa
1 teaspoon baking powder

1/2 (14 ounce) can sweetened condensed milk
1 tablespoon golden syrup
1/4 cup white sugar
1/4 cup butter
1 tablespoon all-purpose flour

1 (16 ounce) container chocolate frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 9x13 inch pan with foil.

In a medium bowl, cream together 1/2 cup butter and 1/2 cup sugar. Beat in egg. Stir in 1 1/3 cups flour, cocoa and baking powder. Spread evenly in prepared pan.

Bake in preheated oven until top is golden, 15 to 20 minutes. Let cool in pan 10 minutes, then invert onto wire rack to cool completely.

In a small saucepan over medium heat, combine condensed milk, golden syrup, 1/4 cup sugar, 1/4 cup butter and 1 tablespoon flour. Cook and stir until butter is melted and sugar is completely dissolved. Remove from heat and allow to cool slightly. Spread over cooled cake. Allow to cool completely and set.

Frost when set with chocolate frosting. Cut into bars and serve.

Easy German Chocolate Cake

Ingredients

1 1/3 cups flaked coconut
1 cup chopped pecans
1 (18.25 ounce) package German chocolate cake mix
1 (8 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
1 egg
4 cups confectioners' sugar

Directions

Sprinkle the coconut and pecans into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Prepare cake mix according to package directions. Pour batter into prepared pan.

In a mixing bowl, beat cream cheese and butter until smooth. Add egg and sugar; beat until smooth. Drop by tablespoonfuls over the batter. Carefully spread to within 1 in. of edges. Bake at 325 degrees F for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a serving plate.

Banana Cake IX

Ingredients

2 1/4 cups sifted cake flour
1 1/4 cups white sugar
2 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
2 eggs
1 teaspoon vanilla extract
3 bananas, mashed

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, sift together the flour, sugar, baking powder, baking soda and salt. Make a well in the center and add shortening, eggs, vanilla and bananas. Beat 2 minutes at medium speed with electric mixer. Pour batter into prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Crumb Cake

Ingredients

1/2 cup shortening
1 cup sugar
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
confectioners' sugar

Directions

In a mixing bowl, cream shortening and sugar. Combine dry ingredients; add to creamed mixture alternately with buttermilk. Pour into a greased 9-in. x round baking pan. Bake at 375 degrees F for 35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely. Before serving, dust with confectioners' sugar.

Steamed Currant Cake

Ingredients

3/4 cup all-purpose flour
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 teaspoon baking soda
1/2 teaspoon salt
1 cup lard
3/4 cup white sugar
2 eggs, beaten
1 cup chopped walnuts
2/3 cup chopped raisins
2/3 cup dried currants
2/3 cup chopped dates
1 cup fresh bread crumbs
1/2 cup orange juice

2 tablespoons butter
3/4 cup confectioners' sugar
1/8 cup boiling water
1/8 cup brandy

Directions

Grease and flour a 9x5 inch loaf pan and line bottom with parchment paper. Sift together the flour, cinnamon, nutmeg, baking soda and salt. Set aside. Place a rack in the bottom of a large pot, over medium heat, and fill to the top of the rack with boiling water.

In a large bowl cream the lard and sugar until fluffy. Beat in the eggs. Mix in the walnuts, chopped raisins, currants, dates, bread crumbs, and orange juice. Stir in the flour mixture until smooth. Pour into prepared pan.

Cover the top with 2 layers of parchment paper and tie down with string. Place the pan on the rack. Cover pot and steam cake for 3 hours. Make sure to add water as it evaporates. Serve warm with Hard Sauce.

To make the Hard Sauce: In a saucepan cream 2 tablespoons butter and 3/4 cup confectioners' sugar. Add 1/8 cup boiling water and 1/8 cup brandy. Cook, stirring, until clear and pour over individual servings.

Port Wine Chocolate Cake

Ingredients

10 (1 ounce) squares
unsweetened chocolate
3/4 cup butter
5 egg yolks
3/4 cup white sugar
3/4 cup port wine
1/2 cup all-purpose flour
5 egg whites
1/2 teaspoon cream of tartar
3 tablespoons white sugar
1 cup chopped walnuts

1 cup semisweet chocolate chips
1/2 cup butter
1/2 tablespoon corn syrup
1/2 cup port wine
1/2 teaspoon vanilla extract

Directions

In the top of a double boiler, melt unsweetened chocolate and 3/4 cup butter, stirring occasionally, until smooth. Set aside to cool to room temperature. Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch Bundt or tube pan.

In a large bowl, beat egg yolks and 3/4 cup sugar together with an electric mixer on High speed until light and fluffy, about 5 minutes. Gradually stir in the 3/4 cup of port wine and flour. Fold in the cooled chocolate mixture.

In a clean bowl, whip egg whites with cream of tartar until frothy. Gradually whisk in 3 tablespoons sugar, and continue to whip until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Quickly fold in walnuts. Pour batter into prepared pan.

Bake in the preheated oven for about 45 minutes, or until tested done with a toothpick. Cool in pan 10 minutes. Invert onto serving plate. Cool completely.

To make the glaze: In the top of a double boiler, over lightly simmering water, combine chocolate chips, 1/2 cup butter and corn syrup. Stir frequently until chocolate is melted. Stir in the remaining 1/2 cup port wine and vanilla until mixture is smooth. Set aside to cool for about 30 minutes. Pour glaze over the cooled cake.

Chocolate Zucchini Cake III

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
4 eggs
1 1/2 cups vegetable oil
3 cups grated zucchini
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a medium bowl, stir together the flour, sugar, cocoa, baking soda, baking powder, salt and cinnamon. Add the eggs and oil, mix well. Fold in the nuts and zucchini until they are evenly distributed. Pour into the prepared pan.

Bake for 50 to 60 minutes in the preheated oven, until a knife inserted into the center comes out clean. Cool cake completely before frosting with your favorite frosting.

Hawaiian Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 1/4 cups cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1 (20 ounce) can crushed pineapple, drained
1 (1.3 ounce) envelope whipped topping mix
1 (3 ounce) package cream cheese, softened
1/4 cup sugar
1/2 teaspoon vanilla extract
1/2 cup flaked coconut, toasted

Directions

Prepare and bake the cake according to package directions, using a greased 13-in. x 9-in. x 2-in. baking pan. Cool.

In a bowl, whisk together milk and pudding mix; let stand to thicken. Stir in pineapple. Spread over cake. Prepare whipped topping mix according to package directions; set aside.

In a mixing bowl, beat cream cheese, sugar and vanilla until smooth. Beat in 1 cup whipped topping. Fold in remaining topping. Spread over pudding. Sprinkle with coconut. Cover and refrigerate for 3 hours or overnight.

Fourth of July Ice Cream Cake

Ingredients

1 (10 inch) prepared angel food cake
2 quarts strawberry ice cream, softened
1 quart vanilla ice cream, softened
2 1/2 cups whipping cream
2 tablespoons confectioners' sugar
Decorative mini paper flags, optional

Directions

Cut cake horizontally into four equal layers. Place bottom layer on a serving plate; spread with half of the strawberry ice cream. Immediately place in freezer. Spread second cake layer with vanilla ice cream; place over strawberry layer in freezer. Spread third cake layer with remaining strawberry ice cream; place over vanilla layer in freezer. Top with remaining cake layer.

In a mixing bowl, beat cream until soft peaks form. Add sugar; beat until stiff peaks form. Frost top and sides of cake. Freeze until serving. Decorate with mini flags if desired.

Anniversary Cake

Ingredients

2 2/3 cups sifted cake flour
3 teaspoons baking powder
1 teaspoon salt
5 egg whites
1 3/4 cups white sugar
2/3 cup shortening
2 cups milk
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Line the bottom of two 9 inch round pans, two 9 inch square pans, or one 10 x 16 inch pan.

Combine sifted flour, baking powder, and salt; sift together three times.

Beat egg whites until foamy. Add 1/2 cup of the sugar gradually, and continue beating only until meringue will hold up in soft peaks.

Cream shortening. Add remaining 1-1/4 cups sugar gradually, and cream together until light and fluffy. Add flour alternately with milk, a small amount at a time; beat after each addition until smooth. Stir in vanilla. Add meringue, and beat thoroughly into batter. Spoon the batter into the prepared pan or pans.

Bake cake in 9 inch round pans or 10 x 16 inch pan for about 30 minutes. The baking time for the square pans is 25 minutes. Cool. Spread Lemon Orange Filling between layers, and Snowy Boiled Icing over top and sides of cake. Decorate plate with small flowers.

Easy Ice Cream Cake

Ingredients

16 ice cream sandwiches
1 (16 ounce) container frozen non-dairy whipped topping
1 (12 ounce) jar chocolate fudge topping, room temperature
1 (1.5 ounce) bar chocolate candy bar, grated

Directions

Place 8 of the ice cream sandwiches side by side in a 9x13 inch baking dish. Spread evenly with half of the hot fudge topping, then half of the whipped topping. Repeat with the remaining sandwiches and toppings. Sprinkle with grated chocolate bar.

Cover and freeze for at least 1 hour before serving. Keep unused portion covered and frozen.

Coconut Chiffon Cake

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
3 teaspoons baking powder
1 teaspoon salt
1/2 cup vegetable oil
7 egg yolks
3/4 cup water
1 teaspoon vanilla extract
1 teaspoon almond extract
1 cup egg whites
1/2 teaspoon cream of tartar
3/4 cup flaked coconut

Directions

Preheat oven to 325 degrees F (165 degrees C).

Combine the flour, sugar, baking powder, and salt mixing well. Make a well in the center of the flour mixture and add the vegetable oil, egg yolks, water, vanilla extract, and almond extract. Beat until smooth.

In a large bowl beat the egg whites and the cream of tartar until stiff peaks form. Pour the egg yolk mixture gradually over the beaten egg whites and fold until just blended. Fold in the flaked coconut. Pour batter into an ungreased 10 inch tube pan.

Bake at 325 degrees F (165 degrees C) for 55 minutes. Increase oven temperature to 350 degrees F (175 degrees C) and bake for 10 to 15 minutes longer. Top will spring back when touched lightly. Turn pan upside down until cake is cool before removing from pan. Remove cooled cake from pan and frost if desired.

Passover Apple Cake

Ingredients

2 eggs
1 cup vegetable oil
1 cup white sugar
1 1/2 cups matzo meal
1/2 cup potato starch
1 teaspoon ground cinnamon
8 large apples - peeled, cored and sliced
1/2 cup brown sugar
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C) and grease a 9x13 inch glass baking dish.

Combine eggs, oil and sugar in large bowl with electric mixer. Stir in matzo meal, potato starch and 1 teaspoon cinnamon.

In a separate bowl, toss apples with brown sugar, 1 teaspoon cinnamon and nutmeg.

Layer half of the dough into the prepared 9x13 inch dish. Pour the apples into the dish then pat remaining dough over the apples. Sprinkle with some brown sugar, if desired.

Bake in a preheated 350 degrees F (175 degrees C) oven for 45 minutes.

Creme de Menthe Cake I

Ingredients

1 (18.25 ounce) package white cake mix
3 tablespoons creme de menthe liqueur
1 (16 ounce) can chocolate syrup
1 (8 ounce) container frozen whipped topping, thawed
2 tablespoons creme de menthe liqueur

Directions

Prepare 1 box white cake mix as directed, except substitute 3 tablespoons Creme de Menthe flavoring or liqueur, for 3 tablespoons water.

Pour into 13x9 inch pan and bake according to package directions.

Remove from oven and while HOT, poke holes in cake with fork. Then pour chocolate syrup over the top. Refrigerate (or freeze, if desired). After cooling, mix whipped topping with 2 tablespoons of creme de menthe and spread on cake. Keep refrigerated. Freezes great!!

Worm Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
3 cups chocolate cookie crumbs
1 (16 ounce) package prepared
chocolate frosting
1 (16 ounce) package gummi
worms

Directions

Prepare cake mix according to package directions. Pour batter into cupcake pans and bake as directed on cake mix box. Let cupcakes cool thoroughly before frosting.

Spread cupcakes lightly with chocolate icing. Sprinkle cookie crumbs on top.

Cut gummi worms in half (as many as you like). Put icing onto cut end of the worms and stick to the top of cupcakes. You can use as few or as many as will fit on each cupcake. Let icing set for 10 minutes and then enjoy.

Delicate Lemon Pound Cake

Ingredients

1 cup butter, softened
1/2 cup shortening
2 1/2 cups sugar
5 eggs
1 teaspoon lemon extract
1 teaspoon vanilla extract
3 cups all-purpose flour
3/4 cup lemon-lime soda
confectioners' sugar

Directions

In a large mixing bowl, cream the butter, shortening and sugar until light and fluffy, about 5 minutes. Add eggs, one at a time, beating well after each addition. Stir in extracts. Add flour alternately with soda, beating just until combined.

Pour into a greased and floured 10-in. fluted tube pan (pan will be full). Bake at 325 degrees F for 1-1/4 hours or until a toothpick inserted near the center comes out clean. Cool for 10-20 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Chocolate Oil Cake

Ingredients

2 cups white sugar
3 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup unsweetened cocoa powder
2 cups water
1 cup vegetable oil
2 tablespoons distilled white vinegar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix sugar, flour, baking soda, salt and cocoa.

Add water, vegetable oil, vinegar, and vanilla. Beat by hand until smooth.

Pour into a 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 40 minutes, or until toothpick inserted into center of cake comes out clean.

Pear Cake with Sour Cream Topping

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
3 eggs, lightly beaten
1 teaspoon grated lemon peel
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt
1/2 cup milk
1 (29 ounce) can pear halves,
drained
TOPPING:
1 cup sour cream
2 tablespoons brown sugar
1 tablespoon grated lemon peel

Directions

In a mixing bowl, cream butter and sugar. Add eggs and lemon peel; mix well. Combine flour, baking powder and salt; add to creamed mixture alternately with milk. Beat well. Spread batter into a greased 13-in. x 9-in. x 2-in. baking pan. Slice pear halves and arrange in rows on top of batter. Mix topping ingredients until smooth; spread over pears. Bake at 350 degrees F for 30-35 minutes or until cake tests done.

Persimmon Cake

Ingredients

2 1/2 cups all-purpose flour
1/2 teaspoon baking powder
2 teaspoons baking soda
1/2 teaspoon salt
2 cups sugar
1 cup milk
2 cups persimmon pulp
2 eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour a 9x13 inch loaf pan.

Whisk together the flour baking powder, baking soda, salt, and sugar in a bowl, set aside. Whisk together the eggs, persimmon pulp, milk, and vanilla extract in a separate bowl until smooth. Fold the persimmon mixture into the flour mixture until no dry lumps remain. Pour into the prepared pan.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 1 hour 15 minutes. Cool in the pan for 10 minutes, then remove from the pan, and allow to cool completely on a wire rack before icing.

Fresh Apple Spice Cake

Ingredients

4 cups thinly sliced apples
1 cup water
2 tablespoons white sugar
1 3/8 cups butter
2 1/2 cups white sugar
4 eggs
3 cups all-purpose flour
2 cups whole wheat flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/4 teaspoon salt
1 cup raisins

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch tube pan.

Place apples, water and 2 tablespoons of the sugar in a saucepan. Cook, covered, over medium heat until tender. Approximately 5 to 10 minutes. Remove apple mixture from heat and set aside.

In a large bowl cream the butter with the remaining 2-1/2 cups white sugar. Beat in the eggs, then the apple mixture (including the liquid).

Stir the all-purpose flour, wheat flour, baking soda, salt, ground cinnamon, ground nutmeg and ground cloves together. Beat the flour mixture into the apple mixture until just thoroughly moistened. Stir in the raisins. Turn the batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 30 minutes or until cake tests done. Let cake cool and rack. Makes about 20 to 24 servings.

Bundt Cake Fruit Celebration

Ingredients

1 (18.25 ounce) package
strawberry cake mix
1 (16 ounce) package cream
cheese frosting
1 (21 ounce) can light blueberry
pie filling, refrigerated

Directions

Prepare and bake cake mix according to package directions for a 10 inch Bundt pan. Allow to cool completely.

Cover cake with cream cheese frosting. Pour pie filling over frosted cake.

Moon Cake

Ingredients

1 cup water
1/2 cup margarine
1 cup all-purpose flour
4 eggs
2 (3.4 ounce) packages instant vanilla pudding mix
3 cups milk
1 (8 ounce) package cream cheese
1 (8 ounce) container frozen whipped topping, thawed
1/4 cup chocolate syrup

Directions

Preheat oven to 400 degrees F (200 degrees C) and lightly grease a jelly roll pan.

In a large saucepan, bring water and margarine to a boil. Remove from heat, and mix in flour with electric mixer. Add eggs, one at a time, beating well after each. Spread evenly in prepared pan .

Bake at 400 degrees F (200 degrees C) for 20 to 25 minutes. Set aside to cool completely

In large bowl, combine pudding mix, milk and cream cheese. Mix with electric mixer until smooth. Spread evenly over cooled crust. Top with whipped topping and drizzle with chocolate syrup. Chill in refrigerator and serve cold.

Apple Chiffon Cake

Ingredients

6 egg whites
1/2 teaspoon cream of tartar
3/4 cup white sugar
1 3/4 cups cake flour
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup packed brown sugar
1/2 cup vegetable oil
6 egg yolks
1 cup applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Beat the egg whites and the cream of tartar until soft moist peaks are formed. Gradually add the white sugar and beat until very stiff and shiny.

Sift the flour, baking powder, salt, and ground cinnamon together. Blend in the brown sugar.

Beat together until smooth the vegetable oil, egg yolks, and applesauce. Add to the flour mixture and beat until smooth. Fold batter into the beaten egg whites. Pour batter into one 10 inch ungreased tube pan.

Bake at 350 degrees F (175 degrees C) for 55 to 65 minutes or until cake springs back when lightly touched. Invert and cool in pan. When cake is cool loosen edges and remove cake from pan.

Old Fashioned Apple Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3 eggs
1 1/4 cups vegetable oil
1/4 cup orange juice
1 teaspoon vanilla extract
1 cup apple - peeled, cored and chopped
1 cup chopped walnuts
1 cup flaked coconut

6 tablespoons butter
1 cup white sugar
1/2 teaspoon baking soda
1/2 cup buttermilk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, combine flour, 2 cups sugar, baking soda, salt and cinnamon. Make a well in the center and pour in the eggs, oil, orange juice and vanilla. Mix well. Stir in the chopped apple, nuts and coconut. Pour into prepared pan.

Bake in the preheated oven for 75 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour glaze over cake and let stand for 1 hour before turning out.

To make the glaze: In a saucepan, combine butter, 1 cup sugar, 1/2 teaspoon baking soda and 1/2 cup buttermilk. Bring to a rolling boil and pour over cake.

Chocolate Mousse Cake IV

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (14 ounce) can sweetened
condensed milk
2 (1 ounce) squares unsweetened
chocolate, melted
1/2 cup cold water
1 (3.9 ounce) package instant
chocolate pudding mix
1 cup heavy cream, whipped

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare and bake cake mix according to package directions for two 9-inch layers. Cool and remove from pans.

In a large bowl, mix together sweetened condensed milk and melted chocolate. Gradually stir in the water, then instant pudding until smooth. Chill for at least 30 minutes.

Remove the chocolate mixture from the refrigerator, and stir to loosen. Fold in whipped cream and return to the refrigerator for at least another hour.

Place one layer of cake onto a serving plate. Top with 1 1/2 cups of the mousse, then cover with the remaining cake layer. Frost with the remaining mousse, and refrigerate until serving. Garnish with fresh fruit or chocolate shavings.

Shari's Streusel Coffee Cake

Ingredients

3/4 cup white sugar
1/4 cup shortening
2 eggs
1/2 cup half-and-half cream
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt

1/2 cup brown sugar
2 tablespoons all-purpose flour
2 teaspoons ground cinnamon
1/2 cup chopped walnuts
2 tablespoons butter, melted

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch baking pan.

Cream together the white sugar and shortening. Beat in eggs one at a time. Stir in half and half. In a separate bowl, sift together 1 1/2 cups flour, baking powder and salt. Stir flour mixture into cream/egg mixture.

In a small bowl, stir together brown sugar, 2 tablespoons flour, cinnamon and walnuts. Stir in melted butter.

Spread half of the cake batter in bottom of prepared pan. Sprinkle half of the streusel mixture over the batter. Spread the other half of the batter over the streusel mixture and top off with the rest of the streusel mixture.

Bake in preheated oven for 25 to 35 minutes, until a toothpick inserted into center of the cake comes out clean.

Cinnamon Nut Coffee Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup butter or margarine,
softened
2 eggs, beaten
1/2 cup milk
1 teaspoon vanilla extract
TOPPING:
1 cup chopped walnuts
1 cup packed brown sugar
2 tablespoons all-purpose flour
2 teaspoons ground cinnamon
2 tablespoons butter or margarine,
melted

Directions

In a mixing bowl, combine flour, sugar, baking powder and salt. Stir in butter, eggs, milk and vanilla; set aside. Combine all topping ingredients. Spread half the batter into a greased 12-in. x 8-in. x 2-in. baking pan. Sprinkle with half of the topping. Carefully spread remaining batter over topping, then sprinkle with remaining topping. Bake at 375 degrees F for 25-30 minutes or until cake tests done.

Boiled Cake

Ingredients

1 teaspoon ground nutmeg
2 cups white sugar
1 cup shortening
1 teaspoon salt
4 teaspoons unsweetened cocoa powder
2 cups water
1/2 teaspoon ground cloves
2 cups raisins
2 teaspoons ground cinnamon
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon vanilla extract
2 cups chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease and flour one 9 x 13 inch baking pan.

Combine water, sugar, shortening, salt, cocoa, raisins, and spices in a saucepan. Bring to a boil, and continue to boil for 3 minutes. Remove from heat. Stir in vanilla and nuts.

Combine flour and baking soda. Stir into boiled mixture, and thoroughly mix. Pour into prepared pan, and spread evenly.

Bake for 50 minutes, or until a tester inserted in the center of the cake comes out clean. Cool.

Cream Puff Cake

Ingredients

1 cup water
1/2 cup butter
1 cup all-purpose flour
4 eggs

1 (8 ounce) package cream cheese
4 cups milk
3 (3.5 ounce) packages instant vanilla pudding mix
1 (12 ounce) container frozen whipped topping, thawed
1/4 cup chocolate syrup

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large heavy saucepan, heat butter and water to boiling over medium-high heat. Add flour and reduce heat to low. Cook and stir until it forms a ball and pulls away from the pan. Remove from heat and transfer to a large bowl. Beat in eggs, one at a time, beating well after each egg.

Spread in bottom and up the sides of an ungreased 9x13 inch pan. Bake at 400 degrees F (200 degrees C) for 35 minutes. Cool completely.

To make the filling: In a large bowl, combine cream cheese and milk and beat until smooth. Add pudding mix and beat until thickened. Spread over cooled shell. Top with whipped topping, and drizzle chocolate syrup over the top.

Black Forest Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
1 (21 ounce) can cherry pie filling,
drained
1/4 cup kirsch (cherry brandy)
1 (8 ounce) container COOL WHIP
Extra Creamy Whipped Topping,
thawed, divided
1 (1 ounce) square BAKER'S
Semi-Sweet Baking Chocolate,
coarsely grated

Directions

Heat oven to 350 degrees F.

Prepare cake batter and bake as directed on package for 2 (9-inch) round cake layers, blending dry pudding mix into batter before pouring into prepared pans. Cool cakes in pans 15 min. Invert onto wire racks; gently remove pans. Cool cakes completely.

Mix cherry pie filling and kirsch. Reserve 1/2 cup each of the cherry mixture and COOL WHIP for garnish; spoon remaining cherry mixture onto 1 cake layer on plate. Cover with 1 cup of the remaining COOL WHIP and second cake layer.

Spread 1-1/2 cups of the remaining COOL WHIP onto top and side of cake. Top with dollops of the remaining COOL WHIP. Garnish with reserved cherry mixture and grated chocolate. Keep refrigerated.

Coconut Meringue Cake

Ingredients

1/2 cup butter, softened
1/2 cup white sugar
3 egg yolks
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup milk
1 teaspoon vanilla extract
3 egg whites
1/2 cup white sugar
1 1/2 cups flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x9 inch baking pan.

Cream butter or margarine, 1/2 cup of the white sugar and egg yolks together in a mixing bowl until fluffy.

Combine flour, baking powder and salt in bowl. Add flour mixture to butter mixture in 2 parts alternately with milk and vanilla in 1 part, beginning and ending with flour mixture. Spread in the prepared pan.

To Make Topping: Beat egg whites until soft peaks form add 1/2 cup of the white sugar gradually while beating until egg whites are stiff. Fold in the coconut. Put spoonfuls here and there over batter. Smoothing as best you can.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until a toothpick inserted in the center comes out clean.

Variation: If desired you can use brown sugar in the topping. The flavor stays similar but the color is a little darker.

Orange Spice Cake

Ingredients

1 2/3 cups all-purpose flour
1/3 cup sugar
1 1/2 teaspoons baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 cup orange juice
1/2 cup molasses
1/3 cup vegetable oil
1 egg
1/2 cup orange marmalade
whipped topping

Directions

In a bowl, combine the flour, sugar, baking soda, ginger, cinnamon and cloves. Combine the orange juice, molasses, oil and egg; add to dry ingredients and stir just until combined. Pour into a greased 9-in. square baking pan.

Bake at 350 degrees F for 16-20 minutes or until a toothpick inserted near the center comes out clean. Spoon marmalade over warm cake. Cool on a wire rack. Serve with whipped topping if desired.

German Chocolate Cake Frosting II

Ingredients

1 cup evaporated milk
1 cup white sugar
3 egg yolk, beaten with 1
teaspoon water
1/2 cup margarine
1 teaspoon vanilla extract
1 cup chopped pecans
1 cup flaked coconut

Directions

In a large saucepan combine evaporated milk, sugar, egg yolks, margarine and vanilla. Cook over low heat, stirring constantly, until thick. Remove from heat and stir in pecans and coconut. Spread on cake while still warm.

Chocolate Cinnamon Hazelnut Meringue Cake

Ingredients

6 egg whites
7/8 cup white sugar
3/4 cup sifted confectioners' sugar
1/2 teaspoon ground cinnamon
1 tablespoon cornstarch
3/4 cup ground hazelnuts

4 (1 ounce) squares semisweet chocolate, chopped
1 1/4 cups heavy whipping cream
1 tablespoon sifted confectioners' sugar
1 teaspoon unsweetened cocoa powder

Directions

Preheat oven to 250 degrees F (125 degrees C). Line three baking sheets with parchment paper. With a pencil, draw 5 circles 9 inches in diameter on the parchment paper. It is best to trace around a cake pan or large saucepan.

In a large clean bowl, whip the egg whites until soft peaks form. Gradually add the 3/4 cup plus 2 tablespoons of white sugar and beat until stiff peaks form. Sift together the 3/4 cup confectioners' sugar, cinnamon and corn starch, toss them together with the ground hazelnuts, then carefully fold them into the egg white mixture. Divide the mixture evenly between the 5 circles, and spread the meringue out to the edge of the drawn circle.

Bake for 3 to 4 hours in the preheated oven, until the meringue is completely dried out. Cool on wire racks.

Melt the semi-sweet chocolate over a double boiler until smooth. Spread over parchment paper or waxed paper into a 12x10 inch rectangle. When chocolate is set, cut the rectangle crosswise into 10-1 inch strips. Cut 8 of the strips into thirds. Cut the remaining strips into fourths. Set aside.

To make the filling, whip the heavy whipping cream with the 1 tablespoon of confectioners' sugar until stiff. Spread whipped cream over all of the meringue layers. Using one of your prettiest plates, stack the layers on top of one another. Use 2/3 of the remaining whipped cream to spread around the outside edge of the cake. Put the rest of the whipped cream into a pastry bag and pipe rosettes around the edge. Place the 24 long chocolate strips vertically around the sides of the cake. Arrange the remaining pieces of chocolate on the top in the design of your choice. Dust the cake with cocoa powder for a dramatic finish, and serve as soon as possible, as the meringue will soak up moisture from the whipped cream.

Cornmeal Strawberry Cake

Ingredients

1 1/3 cups cornmeal
2/3 cup unbleached all-purpose flour
1/2 teaspoon salt
1 teaspoon baking powder
3/4 cup unsalted butter
1 1/4 cups white sugar
4 eggs
1 teaspoon vanilla extract
1/2 cup plain low-fat yogurt
1 cup sliced fresh strawberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round cake pan. Sift together the cornmeal, flour, salt and baking powder, set aside.

In a medium bowl, cream together the butter and sugar. Beat in the eggs, one at a time, then stir in the vanilla. Add the dry ingredients alternately with the yogurt, stirring after each addition. Finally, fold in the strawberries. Pour the batter into the prepared pan.

Bake for 45 to 50 minutes in the preheated oven, until a toothpick or knife inserted, comes out clean. Cool cake in the pan on a wire rack for 30 minutes then invert onto a serving plate. Serve with ice cream or whipped cream.

Chocaroon Cake

Ingredients

2 egg whites
1 pinch salt
1/3 cup white sugar
2 tablespoons all-purpose flour
1 3/4 cups flaked coconut
1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
2 eggs
2 egg yolks
1 1/4 cups water
1/3 cup vegetable oil

Directions

Beat egg white with salt until foamy. Gradually add sugar, and continue beating until mixture forms stiff shiny peaks. Blend in flour and coconut.

Combine cake mix, instant pudding mix, eggs, yolks, water, and oil in a large bowl. Blend, then beat with electric mixer on medium speed for 2 minutes. Pour 1/3 of the batter into a greased and floured Bundt pan. Spoon in coconut mixture, and top with remaining batter.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes. Remove to wire rack, and cool thoroughly.

Holiday Coffee Cake

Ingredients

2 cups biscuit mix
1/4 cup butter, melted
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
2 large eggs
3/4 cup sour cream
1 1/2 teaspoons ground
cinnamon, divided
2 tablespoons light brown sugar
1/2 cup chopped pecans
1 tablespoon butter, melted

Directions

Preheat oven to 350 degrees F. In large bowl, beat biscuit mix, 1/4 cup butter, sweetened condensed milk, eggs, sour cream, and 1/2 teaspoon cinnamon at medium speed until smooth. Pour batter into a lightly greased 11x7-inch baking dish.

In a small bowl, stir together brown sugar, chopped pecans, 1 tablespoon melted butter and remaining 1 teaspoon cinnamon. Sprinkle mixture evenly over batter.

Bake 35 to 40 minutes or until a wooden pick inserted in center comes out clean.

Cool cake in dish on a wire rack 10 minutes, and cut into squares to serve.

Carrot Cake Bars

Ingredients

2 cups white sugar
1 1/2 cups vegetable oil
4 eggs
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
3 (4 ounce) jars carrot baby food

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jelly roll pan. Sift together the flour, baking soda, cinnamon and salt. Set aside.

In a large bowl, beat sugar, oil and eggs until smooth. Mix in the flour mixture. Stir in the baby food carrots.

Spread batter into a 10x15 inch jelly roll pan. Bake in the preheated oven for 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Butternut Squash Layer Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 cup mashed, cooked butternut squash
1 teaspoon maple flavoring
3 cups cake flour
4 teaspoons baking powder
1/4 teaspoon baking soda
1/2 cup milk
1 cup chopped walnuts
BROWN SUGAR FROSTING:
1 1/2 cups packed brown sugar
3 egg whites
6 tablespoons water
1/4 teaspoon cream of tartar
1/8 teaspoon salt
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream the butter and sugars. Add eggs, one at a time, beating well after each addition. Add squash and maple flavoring; mix well. Combine flour, baking powder and baking soda; add to creamed mixture alternately with milk. Stir in walnuts. Pour into two greased and floured 9-in. round baking pans.

Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool 10 minutes before removing from pans to wire racks.

For frosting, combine the brown sugar, egg whites, water, cream of tartar and salt in a heavy saucepan. With a portable mixer, beat on low speed for 1 minute. Continue beating over low heat until a thermometer reads 160 degrees F, about 8-10 minutes.

Pour frosting into a large mixing bowl; add vanilla. Beat on high speed until stiff peaks form, about 3 minutes. Spread between layers and over top and sides of cake.

Almond Apricot Coffee Cake

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
3 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream
3/4 cup slivered almonds, divided
1 (12 ounce) jar apricot preserves,
divided

Directions

In a mixing bowl, cream butter. Gradually beat in sugar until light and fluffy, about 5-7 minutes. Add eggs, one at a time, beating well after each addition. Stir in almond extract. Combine dry ingredients; add to the creamed mixture alternately with sour cream. Beat on low just until blended. Spread half of the batter in a greased and floured 12-cup fluted tube pan. Sprinkle with half of the almonds. Spread half of the preserves to within 1/2 in of the edges. Cover with remaining batter. Spoon remaining preserves over batter to within 1/2 in of edges. Sprinkle with remaining almonds. Bake at 350 degrees F for 55-60 minutes or until toothpick inserted near the center comes out clean. Cool in pan for 15 minutes. Carefully invert onto a serving platter.

Chocolate Dream Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (21 ounce) can cherry pie filling
1 (10.5 ounce) package miniature
marshmallows

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan.

Mix cake batter according to directions on package. Coat bottom of prepared pan with a layer of marshmallows, then pour batter over marshmallows. Spread cherry pie filling on top of batter layer.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Serve with whipped topping if desired.

Luscious Four-Layer PHILLY Pumpkin Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (14 ounce) can pumpkin, divided
1/2 cup milk
1/3 cup vegetable oil
4 eggs
1 1/2 teaspoons pumpkin pie spice, divided
1 (250 g) package PHILADELPHIA Brick Cream Cheese, softened
1 cup icing sugar
3 cups thawed COOL WHIP Whipped Topping
1/2 cup caramel ice cream topping
1/2 cup chopped toasted pecans

Directions

Heat oven to 350 degrees F. Grease and flour 2 (9-inch) round baking pans. Beat cake mix, 1 cup pumpkin, milk, oil, eggs and 1 teaspoon spice in large bowl with mixer until well blended. Pour into prepared pans.

Bake 28 to 30 min. or until toothpick inserted in centres comes out clean. Cool in pans 10 min. Remove from pans to wire racks; cool completely. Beat cream cheese in small bowl with mixer until creamy. Add sugar, remaining pumpkin and spice; mix well. Gently stir in Cool Whip.

Cut each cake layer horizontally in half with serrated knife; stack on serving plate, spreading cream cheese filling between layers. (Do not frost top layer.) Drizzle with caramel topping just before serving; sprinkle with nuts. Refrigerate leftovers.

Cinnamon Apple Coffee Cake

Ingredients

1 (9 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
2 eggs
1/2 cup sour cream
1/4 cup butter or margarine, melted
2 medium tart apples, peeled and shredded
1/2 cup sugar
1/4 cup chopped walnuts
1 teaspoon ground cinnamon

Directions

In a mixing bowl, beat the cake mix, pudding mix, eggs, sour cream and butter on medium speed for 2 minutes. Pour half into a greased 8-in. square baking dish. Top with apples. Combine the sugar, nuts and cinnamon; sprinkle half over the apples. Top with remaining batter and sugar mixture. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Wacky Cake III

Ingredients

3 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
1 1/2 teaspoons salt
6 tablespoons unsweetened cocoa powder
10 tablespoons margarine, melted
2 tablespoons distilled white vinegar
2 teaspoons vanilla extract
2 cups water
4 cups confectioners' sugar
3 tablespoons unsweetened cocoa powder
1/2 cup margarine
6 tablespoons water

Directions

Preheat oven to 350 degrees F (175 degrees C).

Sift the flour, white sugar, baking soda, salt and 6 tablespoons of the cocoa into a 9 x 13 inch baking pan.

Drizzle melted margarine and the vinegar over the flour mixture. Add the vanilla and cold water and stir well to remove lumps.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Spread with chocolate frosting.

To Make Chocolate Frosting: Combine the confectioner's sugar, 6 tablespoons water, 3 tablespoons cocoa, and 1/2 cup of the margarine. Heat until melted and stir until smooth add vanilla and nuts if desired, and spread over cake.

Banana Layer Cake

Ingredients

1/2 cup butter, softened
1 1/2 cups white sugar
2 egg yolks
1 teaspoon baking soda
1/3 cup buttermilk
2 cups all-purpose flour
3 large ripe bananas, mashed
1 cup chopped pecans
2 egg whites

1 1/4 cups white sugar
3/4 cup packed brown sugar
1 cup evaporated milk
1/2 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) round pans.

In a large bowl, cream together 1/2 cup butter and 1 1/2 cups sugar until light and fluffy. Beat in the egg yolks one at a time. Dissolve soda in buttermilk; add to creamed mixture alternately with flour, beginning and ending with flour. Stir in the mashed bananas and pecans.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pans.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pans for 10 minutes, then turn out onto a wire rack and cool completely. Spread Caramel Frosting between layers and on top and sides of cooled cake.

To make the Caramel Frosting: In a heavy saucepan, combine 1 1/4 cup sugar, 3/4 cup brown sugar, evaporated milk and 1/2 cup butter. Cook over medium heat, stirring frequently, until mixture reaches softball stage (240 degrees F; 116 degrees C). Remove from heat, and beat until spreading consistency; add additional milk if necessary. Spread immediately on cooled cake.

Black Out Cake from the Fifties

Ingredients

1/3 cup unsweetened cocoa powder
1 cup milk
2 1/4 cups cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup unsalted butter
1/4 cup shortening
2 cups white sugar
3 eggs
2 teaspoons vanilla extract

2/3 cup white sugar
2 tablespoons cornstarch
1/4 teaspoon salt
1 1/2 cups milk
3 (1 ounce) squares unsweetened chocolate, chopped
1 teaspoon vanilla extract

4 (1 ounce) squares unsweetened chocolate, melted
1/2 cup unsalted butter
1 1/2 teaspoons vanilla extract
3 eggs
3 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans. Sift together the flour, baking powder, baking soda and 1/2 teaspoon salt. Set aside. In a separate small bowl, gradually stir 1 cup milk into 1/3 cup of cocoa, then whisk until the mixture is smooth.

In a large bowl, cream together 1/2 cup butter, 1/4 cup shortening and 2 cups sugar until light and fluffy. Add 3 eggs one at a time, beating well with each addition, then stir in 1 teaspoon vanilla. Add the flour mixture alternately with the milk mixture; beat well. Spread the batter evenly into the prepared pans.

Bake in the preheated oven for 35 to 40 minutes, or until the layers shrink from the sides of the pans and the tops spring back when gently pressed with a fingertip. The cake is dense and moist, so be careful not to over-bake it. Cool the layers in the pans for 10 minutes, then carefully invert them onto the racks and cool completely.

To make the filling: In a small bowl, whisk together 2/3 cup sugar, 2 tablespoons cornstarch and 1/4 teaspoon salt. In a saucepan over medium heat, combine 1 1/2 cups milk with sugar mixture. Add 3 squares chopped chocolate, and bring the mixture to a boil, stirring constantly. Boil until the mixture is thick and bubbly, about 3 minutes. Remove from the heat, and stir in 1 teaspoon vanilla. Pour into a bowl and cover with plastic wrap directly on the surface, to keep the pudding from forming a skin. Refrigerate until cool.

To make the frosting: In a medium bowl, beat 1/2 cup butter, 1 1/2 teaspoons vanilla and 3 eggs until light and fluffy. Add the confectioners' sugar two tablespoons at a time, beating well after each addition. Beat in the melted chocolate until well blended. Refrigerate for 15 minutes while you fill the cake.

To assemble the cake: Using a long serrated knife, slice each layer in half horizontally, making 4 layers. Spread the filling between 3 of the layers of cake. Frost cake with the frosting, then crumble the remaining cake layer. Stick crumbs to the entire frosted surface of the cake. Sprinkle any leftover crumbs over the top of the cake. Store in a cool place, and serve within 24 hours.

Apple Walnut Pound Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
2 cups all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
2 tablespoons buttermilk
1 cup chopped apples
1/2 cup chopped walnuts
1 teaspoon vanilla extract

Directions

Butter a 9x5x3-inch pan. Preheat oven to 350 degrees F (175 degrees C).

Cream butter, add sugar slowly, and continue to beat until light and lemon-colored. Beat in eggs.

Sift flour with salt, baking soda, and baking powder. Add to the butter mixture alternately with the buttermilk, beginning and ending with the dry ingredients. Stir in the apples, nuts, and vanilla. Spoon batter into prepared pan.

Bake in a preheated 350 degree F (175 degrees C) oven for 50-60 minutes, until the loaf pulls away slightly from the sides of the pan or until a cake tester comes out clean. Cool in the pan for about 5 minutes, then loosen from pan and turn onto a rack to cool completely before slicing.

Cake with Buttercream Decorating Frosting

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup butter (no substitutes), softened
1 cup shortening
3 pounds confectioners' sugar
1 tablespoon vanilla extract
1/4 teaspoon salt
3/4 cup milk
Blue, yellow and green gel, paste or liquid food coloring

Directions

Prepare and bake cake mix according to package directions for two 9-in. layers. Cool on wire racks.

In a mixing bowl, cream the butter and shortening. Beat in sugar, vanilla, salt and enough milk to achieve spreading consistency. Place 1/4 cup frosting each in three small bowls; tint one blue, one yellow and one green. Set aside 2-1/4 cups of remaining frosting for basket weave decoration and shell border. Spread remaining frosting between layers and over top and sides of cake.

To decorate, place reserved white frosting in pastry bag. Use medium basket weave tip to decorate sides of cake using basket weave pattern (see diagrams at right). Change to medium star tip to pipe shell border along bottom and top edges of cake.

For writing, use medium round tip and blue frosting to pipe desired greeting off-center on top of cake. Use medium round tip to pipe green vines around writing. Switch to medium leaf tip to pipe green leaves along vines. Use small flower tip to pipe yellow and blue flowers along vines. Leftover frosting can be frozen for up to 3 months.

Luscious Tropical Dream Cake

Ingredients

1 (20 ounce) can DOLE Crushed Pineapple in Juice, undrained
1 package (2-layer size) yellow cake mix
1 (3.4 ounce) package JELL-O Lemon Flavor Instant Pudding
1 1/2 cups cold milk
2 cups thawed COOL WHIP Whipped Topping
1/2 cup BAKER'S ANGEL FLAKE Coconut, toasted
1/2 cup chopped PLANTERS Pecans

Directions

Heat oven to 350 degrees F.

Drain pineapple, reserving 1 cup juice. Prepare cake batter as directed on package, substituting reserved juice for 1 cup of the water. Pour into greased 15x10x1-inch pan.

Bake 15 to 18 minutes or until toothpick inserted in center comes out clean. Cool completely.

Beat pudding mix and milk with whisk 2 minutes. Stir in pineapple. Spread over cake; cover with COOL WHIP. Top with coconut and nuts. Keep refrigerated.

Soccer Ball Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (16 ounce) container vanilla frosting
12 black licorice whips
3/4 cup white sugar

Directions

Heat oven to 350 degrees F (175 degrees C). Grease and flour one 2 1/2 to 3 quart ovenproof bowl. Place sugar in a bowl and stir in black food color until desired color is achieved. Set aside.

Pour prepared cake batter into the prepared bowl and bake for 1 hour and 15 minutes. Let cake cool for 15 minutes in the bowl then invert and let cake cool completely.

Once cake is completely cool trim flat side of cake and place on a cake board. Trim edges into a ball shape. Frost with the white frosting. Next using a toothpick draw a pentagon in the center top of the cake. Surround the pentagon with five hexagons. Repeating to cover entire cake. Cover lines with black licorice cut into 1 1/2 inch pieces. Fill the pentagon shapes with black colored white sugar.

Boiled Raisin Cake II

Ingredients

- 1 cup turbinado sugar
- 1 cup raisins
- 1 cup unsalted butter
- 1 cup water
- 1 1/2 cups whole wheat flour
- 1 pinch ground cinnamon
- 1 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 7x7 inch square baking pan.

Boil sugar, raisins, butter, and the water until the raisins absorb most of the water and are quite soggy and mushy. Set aside and let cool completely.

Sift the flour, cinnamon, and the baking powder together. Stir the flour mixture into the raisin mixture and mix until just combined. Spread the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes or until cake springs back upon the touch. Immediately put on a wire rack to cool. This is a very soft cake, liable to break easily. Take care when you cut the cake.

Orange Johnny Cake

Ingredients

1 (8.5 ounce) package dry corn
muffin mix
1 egg, beaten
1/3 cup milk
3 tablespoons grated orange zest

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease an 8x8 inch baking pan.

In a large bowl, stir together muffin mix, egg, milk and orange zest. Pour batter into prepared pan.

Bake in preheated oven for 20 to 25 minutes, until golden brown.

Breakfast Prune Spice Cake

Ingredients

- 1 cup shortening
- 2 cups white sugar
- 4 eggs
- 1 teaspoon vanilla extract
- 1 1/3 cups buttermilk
- 1 1/3 cups stewed prunes, chopped
- 2 1/3 cups all-purpose flour
- 1 teaspoon allspice
- 1 teaspoon ground nutmeg
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 cup chopped walnuts (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan.

In a large bowl, mix the shortening and sugar with an electric mixer until smooth. Mix in the eggs one at a time, then stir in the vanilla and prunes. Sift the flour, allspice, nutmeg, cinnamon, salt, baking powder and baking soda into a large bowl or onto a sheet of waxed paper. Stir in the dry ingredients 1/3 at a time, alternating with the buttermilk. Mix in the walnuts if using. Pour batter into the prepared pan.

Bake for 50 minutes in the preheated oven, or until a toothpick inserted in the crown of the cake comes out clean. Cool on a wire rack for at least 10 minutes before inverting onto a serving plate.

Applesauce Oat Cake

Ingredients

1 3/4 cups applesauce
1 cup quick-cooking oats
1/2 cup butter flavored shortening
3/4 cup packed brown sugar
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground cloves
FROSTING:
2 cups confectioners' sugar
2 tablespoons butter or margarine,
softened
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

In a small saucepan, bring the applesauce to a slow boil. Stir in oats; remove from the heat. Cover and let stand for 20 minutes.

In a mixing bowl, cream shortening and brown sugar. Add egg; mix well. Combine the flour, baking soda, cinnamon, salt and cloves; add to the creamed mixture alternately with applesauce mixture. Pour into a greased 8-in. square baking pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a mixing bowl, combine the frosting ingredients; beat until smooth. Frost cooled cake.

Cream Cheese Pound Cake III

Ingredients

1 (8 ounce) package cream cheese
1 1/2 cups butter
3 cups white sugar
6 eggs
3 cups all-purpose flour
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (160 degrees C) grease and flour a 10 inch tube pan.

In a large bowl, cream butter and cream cheese until smooth. Add sugar gradually and beat until fluffy.

Add eggs two at a time, beating well with each addition. Add the flour all at once and mix in. Add vanilla.

Pour into a 10 inch tube pan. Bake at 325 degrees F (160 degrees C) for 1 hour and 20 minutes. Check for doneness at 1 hour. A toothpick inserted into center of cake will come out clean.

Favorite Bundt Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1/2 cup sugar
1 cup sour cream
3/4 cup vegetable oil
3/4 cup water
4 eggs
1 cup semisweet chocolate chips
2 (1 ounce) squares white baking chocolate

Directions

In a mixing bowl, combine dry cake and pudding mixes and sugar. Add the sour cream, oil and water; mix well. Add eggs, one at a time, beating well after each addition. Stir in chocolate chips. Pour into a greased and floured 12-cup fluted tube pan. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely. In a microwave or double boiler, melt the white chocolate; drizzle over cake.

Banana Nut Coconut Cake

Ingredients

1 1/2 cups white sugar
1/2 cup butter, softened
2 eggs
3 ripe bananas, mashed
2 cups all-purpose flour
1 teaspoon baking soda
1/4 cup buttermilk
1 teaspoon vanilla extract
1 cup chopped pecans
1 cup shredded coconut

1/2 cup butter, softened
4 cups confectioners' sugar
1 ripe banana, mashed
1 cup chopped pecans
1 cup shredded coconut
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans or one 9x13 inch pan.

In a medium bowl, cream together white sugar and 1/2 cup butter. Mix in eggs and 3 mashed bananas.

Sift together flour and baking soda in a separate bowl. Add to the creamed mixture alternately with buttermilk, mixing well after each addition. Blend in 1 teaspoon vanilla extract. Fold in 1 cup of pecans and 1 cup coconut. Pour batter into prepared pans.

Bake 45 to 50 minutes in the preheated oven. Cool completely before frosting with Banana Nut Frosting.

To Make Frosting: Cream together 1/2 cup butter and 4 cups confectioners' sugar until light and fluffy. Mix in 1 medium mashed banana, 1 cup pecans, 1 cup coconut and 1 teaspoon vanilla. Use to frost cake.

Orange Coffee Cake

Ingredients

2 cups all-purpose flour
1/2 cup sugar
2 teaspoons baking powder
1 teaspoon salt
1 egg
3/4 cup orange juice
1/3 cup vegetable oil
1/4 cup milk
1 tablespoon grated orange peel
STREUSEL TOPPING:
1/4 cup sugar
1/4 cup all-purpose flour
2 tablespoons cold butter or margarine

Directions

In a bowl, combine the dry ingredients. Combine egg, orange juice, oil, milk and orange peel; add to the dry ingredients just until combined. Pour into a greased 10-in. pie plate. For topping, combine sugar and flour in a bowl; cut in butter until crumbly. Sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean.

Candy Bar Coffee Cake

Ingredients

2 cups all-purpose flour
1 cup packed brown sugar
1/2 cup sugar
1/2 cup cold butter or margarine
1 teaspoon baking soda
1 teaspoon salt
1 egg
1 cup buttermilk
1 teaspoon vanilla extract
3 (1.4 ounce) bars Heath candy bars, crushed
1 cup chopped pecans

Directions

In a large bowl, combine flour and sugars; cut in butter until mixture resembles coarse crumbs. Set aside 1/2 cup for topping. To the remaining crumb mixture, add baking soda and salt. Beat egg, buttermilk and vanilla; add to the crumb mixture and mix well. Pour into a greased 11-in. x 7-in. x 2-in. baking pan. Combine candy bars, pecans and reserved crumb mixture; sprinkle over the top. Bake at 350 degrees F for 40 minutes or until a toothpick inserted near the center comes out clean.

Rougemont Applesauce Cake

Ingredients

1 3/4 cups pastry flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup shortening
1 cup packed brown sugar
2 eggs
1/2 teaspoon vanilla extract
1 cup applesauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch square cake pan. Line the bottom of the pan with wax paper, or dust lightly with flour.

Sir together flour, baking powder, salt, and spices.

In a large bowl, cream shortening. Blend in brown sugar, beating until light and fluffy. Beat in eggs and vanilla. Stir flour mixture into creamed mixture alternately with applesauce; make 3 dry and 2 liquid additions, combining lightly after each. Turn batter into prepared pan.

Bake for 40 to 45 minutes, or until cake springs back when lightly touched.

Cappuccino Cake with Mocha Frosting

Ingredients

1 (18.25 ounce) package white cake mix
1/4 cup instant cappuccino coffee powder
1 tablespoon vegetable oil
3 egg whites
1 1/4 cups water
1 cup shortening
1 1/2 teaspoons vanilla extract
4 1/2 cups confectioners' sugar
4 tablespoons milk
3/4 cup unsweetened cocoa powder
1 tablespoon instant coffee powder
1 cup hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.

In a large bowl, combine cake mix and 1/4 cup cappuccino. Pour in 1 1/4 cups water, 3 egg whites and 1 tablespoon oil. Mix well, then pour batter into prepared pans.

Bake in preheated oven according to package directions until a toothpick inserted into center of cake comes out clean. Cool in pans for 10 minutes, then turn out onto wire racks and cool completely.

To make the Mocha Frosting: In a large bowl, combine shortening with vanilla. Blend in half of the confectioners' sugar. Blend in 2 tablespoons milk. Repeat with remaining confectioners' sugar and 2 tablespoons milk. Mix in approximately half of the cocoa.

Dissolve the 1 tablespoon instant coffee into 1 cup of hot water. While still warm, pour two tablespoons of the coffee into the frosting mixture. Mix in remaining cocoa. Add coffee mixture, a tablespoon at a time, until desired consistency is achieved. Fill and frost cake.

Mocha Fudge Cake

Ingredients

1 (18.25 ounce) package moist, dark chocolate cake mix
1 (3.9 ounce) package instant chocolate pudding mix
4 eggs
1/2 cup brewed coffee
3/4 cup coffee flavored liqueur
1/3 cup vegetable oil
1 (16 ounce) package dark chocolate frosting
3/4 cup coffee flavored liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt or tube pan.

Combine cake mix, pudding mix, eggs, coffee, 3/4 cup liqueur, and oil with an electric mixer at low speed until moistened. Beat for two minutes at high speed. Pour batter into prepared pan.

Bake for 45 to 55 minutes, or until done. Cool for 30 minutes. Invert onto serving plate, and prick top with a fork.

Heat frosting in a small pan. Remove from heat, and stir in 3/4 cup liqueur. Drizzle glaze over top of cake, allowing it to soak in and drizzle over sides. Repeat until glaze is used up.

Donna's Sherry Wine Cake

Ingredients

3/4 cup vegetable oil
3/4 cup dry sherry
4 eggs
1 teaspoon ground nutmeg
1 (18.25 ounce) package yellow cake mix
1/4 cup confectioners' sugar for dusting

Directions

Prepare a bundt pan by oiling the sides. Preheat oven to 350 degrees F (175 degrees C).

Blend all ingredients until well moistened. Pour batter into pan.

Bake for 40 minutes, or until done. Remove cake from oven, and cool.

Dust top with confectioners' sugar.

White Chocolate Cake

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
6 (1 ounce) squares white chocolate, chopped
1/2 cup hot water
1 cup butter, softened
1 1/2 cups white sugar
3 eggs
1 cup buttermilk

6 (1 ounce) squares white chocolate, chopped
2 1/2 tablespoons all-purpose flour
1 cup milk
1 cup butter, softened
1 cup white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together the 2 1/2 cups flour, baking soda, baking powder and salt. Set aside.

In small saucepan, melt 6 ounces white chocolate and hot water over low heat. Stir until smooth, and allow to cool to room temperature.

In a large bowl, cream 1 cup butter and 1 1/2 cup sugar until light and fluffy. Add eggs one at a time, beating well with each addition. Stir in flour mixture alternately with buttermilk. Mix in melted white chocolate and 1 1/2 teaspoon vanilla.

Pour batter into two 9 inch round cake pans. Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted into the center of the cake comes out clean.

To make Frosting: In a medium bowl, combine 6 ounces white chocolate, 2 1/2 tablespoons flour and 1 cup milk. Cook over medium heat, stirring constantly, until mixture is very thick. Cool completely.

In large bowl, cream 1 cup butter, 1 cup sugar and 1 teaspoon vanilla; beat until light and fluffy. Gradually add cooled white chocolate mixture. Beat at high speed until it is the consistency of whipped cream. Spread between layers, on top and sides of cake.

Strawberry Cake and Frosting II

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package strawberry flavored gelatin mix
1 cup mashed strawberries
1 cup vegetable oil
4 eggs
1/2 cup sweetened condensed milk
1/2 cup flaked coconut
1/2 cup finely chopped walnuts

4 cups confectioners' sugar
1/2 cup margarine, melted
1/4 cup mashed strawberries
1/4 cup flaked coconut

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in 1 cup mashed strawberries, oil, eggs and sweetened condensed milk. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in 1/2 cup coconut and chopped nuts. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a large bowl, combine the confectioners' sugar, melted margarine, 1/4 cup mashed strawberries and 1/4 cup coconut. Beat until smooth and spread over cake.

Mazarin Cake II

Ingredients

1 cup all-purpose flour
2 tablespoons white sugar
7 tablespoons butter
1 egg yolk

10 1/2 ounces almond paste
5 tablespoons butter, chilled
2 eggs
1/2 teaspoon almond extract

1 cup confectioners' sugar
2 tablespoons water
12 maraschino cherries, garnish

Directions

Combine flour, sugar in a food processor, add the 7 tablespoons butter and egg yolk. Pulse until mixture comes together as smooth dough. Turn out onto a lightly floured surface and briefly knead the dough. Wrap with plastic and refrigerate for at least 15 minutes.

Preheat oven to 400 degrees F (200 degrees C). Roll the dough out to about a 12 inch circle. Cover the bottom and halfway up the sides of a 9 inch springform pan. Set aside.

Cut almond paste and butter into pieces and combine in the bowl of a food processor. Process until smooth. Add eggs one at a time, and process until smooth. Mix in almond extract. Pour filling into prepared crust.

Bake in the preheated oven for 25 to 30 minutes, or until golden brown and filling is set. Let cool for 20 minutes, then gently loosen sides of pan and cool completely.

In a small bowl, combine confectioners' sugar with water to make a thin glaze. Spread on top of cake and garnish with cherries.

Seven-Up[®] Cake II

Ingredients

1 1/2 cups butter
3 cups white sugar
5 eggs
3 cups all-purpose flour
2 teaspoons lemon extract
3/4 cup lemon-lime flavored
carbonated beverage

Directions

Cream together the butter and sugar for 20 minutes. Add eggs, one at a time. Add flour, lemon extract and fold in the 7UP[®] soft drink.

Pour into a well-greased 12 cup Bundt pan. Bake at 325 degrees F (165 degrees C) for 60 to 75 minutes.

Angel Food Cake II

Ingredients

1 cup sifted cake flour
3/4 cup confectioners' sugar
1 1/2 cups egg whites
1/4 teaspoon salt
1 1/2 teaspoons cream of tartar
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup white sugar
2 cups confectioners' sugar
1/4 cup butter, softened
3 tablespoons cream
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Wash angel food tube pan in hot soapy water to ensure it is totally grease free. Let dry completely. Sift flour and 3/4 cup confectioners' sugar together three times; set aside.

In mixing bowl, beat egg whites and salt on high speed until foamy. Add cream of tartar, 1 teaspoon vanilla, and almond flavoring; beat until soft peaks form. Peaks should be soft enough so they bend over slightly at the tips. Gradually add 1 cup white sugar, continuing to beat until stiff peaks form. Sift about 1/4 of the flour mixture over the egg whites, and using flat spatula, quickly but gently fold into egg whites. Repeat using 1/4 of the flour mixture each time. Pour batter into clean tube pan. Gently cut through batter with knife to remove air pockets.

Bake for about 30 to 35 minutes, until an inserted wooden pick comes out clean. Invert pan onto a wire rack to cool for 1 hour.

Beat 2 cups confectioners' sugar, butter, cream, and 1 teaspoon vanilla together until smooth. Add more cream or confectioners' sugar as needed. Frost the cooled cake.

Orange Cream Cake V

Ingredients

1 (18.25 ounce) package orange cake mix
1 (3 ounce) package orange flavored gelatin mix
1 (1.5 ounce) envelope instant dessert topping
1 tablespoon vegetable oil
1 cup milk
4 eggs

2 cups sour cream
2 cups flaked coconut
1 1/4 cups white sugar
1/4 cup orange juice
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, mix together cake mix, flavored gelatin, and instant whipped topping. Add the oil, milk and eggs; mix for 3 minutes with an electric mixer. Spread evenly into the prepared pans.

Bake for 20 to 30 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Cool cakes completely before removing from pans. Using a long serrated knife, split each layer in half horizontally.

To make the icing and filling: In a medium bowl, stir together the sour cream, coconut, sugar and orange juice. Set 1 cup of this mixture aside. Use the remaining sour cream mixture for filling between the cake layers.

Fold the whipped topping into the reserved sour cream mixture, and frost the outside of the cake.

Creamy Coconut Cake

Ingredients

1 (16 ounce) package white cake mix
1 (14 ounce) can cream of coconut
1 (14 ounce) can sweetened condensed milk
1 (16 ounce) container frozen whipped topping, thawed
1 (10 ounce) package flaked coconut

Directions

Prepare cake according to package directions. Bake in a 9x13 inch pan. Cool completely.

In a small bowl combine cream of coconut and condensed milk.

Poke holes in cake with a straw. Pour milk mixture over cake and spread with whipped topping. Sprinkle coconut over cake.

Serve chilled.

Old Fashioned Stack Cake

Ingredients

4 cups all-purpose flour
2 cups white sugar
1 teaspoon salt
2 1/2 teaspoons baking powder
4 eggs, beaten
2 teaspoons vanilla extract
1/2 cup butter, melted

2 (6 ounce) packages dried mixed fruit
ground cinnamon to taste
1/4 teaspoon ground nutmeg (or to taste)
salt to taste

Directions

In a medium bowl, mix the flour, sugar, salt and baking powder. Make a well in the center of the mixture and pour in the eggs, vanilla extract and butter. Using the fingers, mix well, until a firm dough has formed. Wrap in a clean tea towel and chill in the refrigerator 8 to 12 hours, or overnight.

Preheat oven to 400 degrees F (200 degrees C). Turn a 9 inch round baking dish upside down, and lightly grease the surface.

Pinch off a portion of the dough and roll out into a 9 inch circle approximately 1/3 inch thick. Continue this process with all the dough, making 5 to 7 layers.

Bake each layer individually in the preheated oven 8 minutes, or until lightly brown.

In a medium saucepan over medium heat, place the dried fruit in enough water to cover. Cook until soft and spreadable, but not runny, about 20 minutes.

Drain the fruit well. Mix in the cinnamon, nutmeg and salt.

Stack the layers, spreading equal portions of the fruit mixture between each layer and on top of the final layer. Chill in the refrigerator 8 to 12 hours, or overnight.

Special Chocolate Cake II

Ingredients

3 (1 ounce) squares unsweetened chocolate
1/2 cup butter, softened
1 1/2 cups white sugar
2 eggs
1/2 teaspoon salt
2 cups cake flour
1 cup sour milk
1 teaspoon baking soda
1 tablespoon distilled white vinegar

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 9 inch round pans.

In top of double boiler, over hot water, melt chocolate. Set aside to cool slightly. In large mixing bowl, beat sugar and butter until light and fluffy. Add eggs, one at a time, beating well after each addition.

Stir together flour and salt, then add alternately with milk to butter mixture. Beat until well blended. Add chocolate and beat until blended. In a small cup, mix vinegar and baking soda. Stir until soda is dissolved. Add to batter and beat until blended.

Pour batter into prepared pans. Bake at 375 degrees F (190 degrees C) for 25 to 30 min or until wooden pick inserted into center of cake comes out clean. Cool 10 minutes in pan then turn out onto wire rack to cool completely.

Marshmallow Cake

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
1/2 cup milk
2 cups all-purpose flour
3 teaspoons baking powder
4 egg whites
1/4 teaspoon cream of tartar
1/8 teaspoon salt
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9 inch layer cake pans.

Cream the shortening, add the sugar gradually.

Sift the flour, baking powder, cream of tartar, and salt. Add the flour mixture alternately with the milk to the creamed mixture.

Beat the egg whites until stiff peaks are formed. Fold the beaten egg whites and the vanilla into the cake batter. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

Pineapple Sheet Cake I

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
1 1/2 teaspoons baking soda
1/4 teaspoon salt
2 eggs, beaten
1/2 cup vegetable oil
1 (20 ounce) can crushed pineapple, with juice
1 teaspoon vanilla extract
1/2 cup white sugar
1/2 cup chopped pecans
1/2 cup butter
1 (5 ounce) can evaporated milk
1 teaspoon vanilla extract
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a medium bowl, stir together the flour, sugar, baking soda and salt. Add the eggs, oil, pineapple and vanilla, mix until well blended. Pour into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted comes out clean.

To make the topping: In a small saucepan, combine 1/2 cup sugar, pecans, butter, evaporated milk, 1 teaspoon vanilla and 1 cup coconut. Cook over medium heat, stirring occasionally, until the mixture thickens. Poke holes in the cake with a fork, then pour the warm mixture over the cake.

Special Rhubarb Cake

Ingredients

2 tablespoons butter (no substitutes), softened
1 cup sugar
1 egg
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup buttermilk
2 cups chopped fresh or frozen rhubarb

STREUSEL TOPPING:
1/4 cup all-purpose flour
1/4 cup sugar
2 tablespoons butter, melted

VANILLA SAUCE:
1/2 cup butter
3/4 cup sugar
1/2 cup evaporated milk
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and sugar. Beat in egg. Combine flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beating just until moistened. Fold in the rhubarb. Pour into a greased 9-in. square baking dish.

Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick comes out clean. Cool on a wire rack.

For sauce, melt butter in a saucepan. Add sugar and milk. Bring to a boil; cook and stir for 2-3 minutes or until thickened. Remove from the heat; stir in vanilla. Serve with cake.

Hummingbird Cake IV

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 1/4 cups vegetable oil
3 eggs
1 (8 ounce) can crushed pineapple
with juice
1 1/2 teaspoons vanilla extract
3/4 cup chopped pecans
1/4 cup chopped black walnuts
2/3 cup mashed bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9-inch round cake pans.

Combine the flour, sugar, salt, ground cinnamon and baking soda. Add the oil and well-beaten eggs, stir by hand, until moistened. Stir in the vanilla, pineapple, nuts and bananas.

Spoon batter into the prepared pans. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes. Let cakes cool in pans for 10 minutes. Then turn out onto racks to cool. Frost with Cream Cheese Frosting.

Lemon Poke Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant lemon pudding mix
3/4 cup water
1/2 cup vegetable oil
4 eggs
1/3 cup lemon juice
2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together the cake mix and instant pudding. Add the water, oil and eggs, mix until smooth and well blended. Spread batter evenly into the prepared pan.

Bake for 40 to 45 minutes in the preheated oven, until a toothpick inserted comes out clean. While the cake is still hot, poke holes in the top with a fork. In a small bowl, mix together the lemon juice and confectioners sugar until smooth. Pour over hot cake.

Lemon Apricot Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1/3 cup white sugar
3/4 cup vegetable oil
1 cup apricot nectar
4 eggs
2 cups confectioners' sugar
3 tablespoons lemon juice
3 drops vegetable oil

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch tube or bundt pan.

Combine the cake mix, white sugar, 3/4 cup vegetable oil, and apricot nectar together. Beat in the eggs one at a time, mixing well after each addition. Pour the batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour. Let cake cool in pan for 10 minute then invert onto a serving dish and pour glaze over cake while it is still warm.

To Make Glaze: Combine the confectioners' sugar, lemon juice and the 3 drops of oil, mixing until smooth. Use immediately to pour over still warm cake.

Awesome Carrot Cake with Cream Cheese

Ingredients

3 cups grated carrots
2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon ground cinnamon
4 eggs
1 1/2 cups vegetable oil
1 1/4 teaspoons vanilla extract
1 (8 ounce) can crushed pineapple with juice
3/4 cup chopped pecans

3 1/2 cups confectioners' sugar
1 (8 ounce) package Neufchatel cheese
1/2 cup butter, softened
1 1/4 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine grated carrots, flour, white sugar, baking soda, baking powder, salt and cinnamon. Stir in eggs, oil, 1 1/4 teaspoon vanilla, pineapple and 3/4 cup chopped pecans. Spoon batter into prepared pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To Make Frosting: In a medium bowl, combine confectioners' sugar, Neufchatel cheese, 1/2 cup butter or margarine and 1 1/4 teaspoons vanilla. Beat until smooth, then stir in 1 cup chopped pecans. Spread on cooled cake.

Frosted Cake Brownies

Ingredients

1 (19.8 ounce) package fudge brownie mix
1 cup sour cream
1 cup milk chocolate chips
1/2 cup chopped walnuts
1 cup milk chocolate frosting

Directions

Prepare brownie mix according to package directions. Fold in sour cream, chocolate chips and walnuts into batter. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack. Frost. Cut into bars.

Apple Snack Cake

Ingredients

3 eggs
2 1/4 cups sugar
1 (5 ounce) can evaporated milk
1 tablespoon vanilla extract
2 1/4 cups all-purpose flour
1 tablespoon ground cinnamon
2 1/4 teaspoons baking powder
1/2 teaspoon salt
2 medium tart apples, peeled and
thinly sliced
1 1/2 cups chopped walnuts
whipped topping

Directions

In a mixing bowl, combine the eggs, sugar, milk and vanilla. Combine the flour, cinnamon, baking powder and salt; add to egg mixture and mix well. Stir in the apples and walnuts. Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on wire rack. Cut into squares. Serve with whipped topping if desired.

Orange Slice Cake II

Ingredients

1 cup butter
2 cups white sugar
4 eggs
1/2 cup buttermilk
1 teaspoon baking soda
3 1/2 cups all-purpose flour
1 pound dates, pitted and chopped
1 pound orange slices candy, chopped
2 cups chopped walnuts
1 cup flaked coconut
1 cup fresh orange juice
2 cups confectioners' sugar

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease and flour one 9x13 inch baking pan.

Cream the butter and the sugar together until light and fluffy. Add the eggs, one at a time beating after each addition.

Dissolve the baking soda in the butter milk and add it to the egg mixture, beating well.

In a large bowl mix the flour, dates, candy, nuts and coconut. Mix to coat. Add the flour mixture to the creamed mixture and combine well. Dough will be very stiff and may require mixing with your hands. Place dough into the prepared pan.

Bake at 250 degrees F (120 degrees C) for 2 1/2 to 3 hours. Mix the orange juice and confectioners' sugar together and pour over the hot cake. Let cake stand in pan overnight before serving.

Double Chocolate Cake I

Ingredients

1 1/3 cups all-purpose flour
1 1/2 cups white sugar
2 (1 ounce) squares semisweet
chocolate, melted
2 eggs
1 teaspoon vanilla extract
1 cup milk
1 1/4 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1/2 cup butter, softened
1/2 teaspoon red food coloring

Directions

Sift the flour, sugar, baking powder, soda, and salt together into a large bowl.

Add the butter or margarine, milk, and vanilla to the dry ingredients in the bowl. Beat for 300 strokes, or for approximately 2 minutes at low speed with an electric mixer.

Add the eggs, melted chocolate, and red food coloring to the batter. Beat an additional 300 strokes or 2 minutes at low speed.

Pour into two greased and floured 8 inch layer pans. Bake at 375 degrees F (190 degrees C) for 30 to 35 minutes, or until done.

Waldorf Astoria Red Cake

Ingredients

1/2 cup shortening
1 1/2 cups white sugar
2 eggs
2 ounces red food coloring
2 1/4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon vanilla extract
2 tablespoons unsweetened cocoa powder
1 tablespoon distilled white vinegar
1 cup buttermilk
1 tablespoon baking soda
5 tablespoons all-purpose flour
1 cup milk
1 cup confectioners' sugar
1 cup butter, softened
1 teaspoon vanilla extract

Directions

Cream together the shortening, sugar, and eggs.

Make a paste with food coloring and cocoa. Add to shortening mixture.

Add salt and buttermilk to mixture.

Next add flour, vanilla, vinegar, and baking soda in that order. Mix.

Bake for 30 minutes at 350 degrees F (175 degrees C) in two 8 inch round greased and floured cake pans. Let cool.

To Make Frosting: Cook 5 tablespoons flour and 1 cup milk until thick, and then cool.

Cream together 1 cup confectioners' sugar, 1 cup butter or margarine and 1 teaspoon vanilla 'til fluffy. Add to flour mixture.

Cut layers of cake in half lengthwise. Spread frosting on each half layer. Stack and frost over all.

Soda Pop Strawberry Angel Food Cake

Ingredients

1 (18.25 ounce) package angel food cake mix
1 1/4 cups strawberry flavored carbonated beverage
1/4 cup honey
1/4 cup butter, melted
2 cups sifted confectioners' sugar
4 tablespoons strawberry flavored carbonated beverage
4 drops red food coloring

Directions

Prepare cake mix according to package directions, except substitute 1 1/4 cups soda pop and honey for the water. Bake as directed. Remove from oven and set upside-down until cooled.

Meanwhile to prepare glaze, combine melted margarine, powdered sugar, remaining soda pop, and food coloring in a mixing bowl. Mix until smooth and drizzling consistency. Spread top of cooled cake.

Ultimate Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (1.4 ounce) package sugar-free
instant chocolate pudding mix
1 cup (8 ounces) fat-free sour
cream
1/2 cup unsweetened applesauce
1/2 cup water
2 eggs
1/2 cup egg substitute
1/2 cup semisweet chocolate
chips
1 1/2 teaspoons confectioners'
sugar

Directions

In a mixing bowl, combine the first seven ingredients; mix well. Stir in chocolate chips. Coat a 10-in. fluted tube pan with nonstick cooking spray and dust with flour; add batter.

Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. dust with confectioners' sugar.

Guava Cake

Ingredients

2 cups white sugar
1 cup butter
4 eggs
1 cup guava pulp
1/2 cup guava nectar
3 cups cake flour
1 teaspoon ground nutmeg
1 1/4 teaspoons baking soda
1/4 teaspoon ground cloves
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

Sift together flour, nutmeg, soda, cinnamon, and cloves.

In another bowl, mix together guava pulp and juice.

In another bowl, cream together butter and sugar. Add eggs, one at a time. Add flour mixture and guava mixture alternately to creamed mixture. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 30-35 minutes.

St. Andre Walnut Cake

Ingredients

1 1/2 cups finely ground walnuts
1/2 cup chopped walnuts
4 eggs
1 1/2 cups white sugar
1 teaspoon vanilla extract
1 teaspoon raspberry sauce
1/2 cup all-purpose flour
1 cup apricot preserves
2 tablespoons brandy
1 pint heavy whipping cream
3/4 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 9 inch round cake pan with vegetable oil spray, and line the bottom with parchment paper.

In a medium bowl, whip the eggs and sugar together until light. Stir in the vanilla and raspberry sauce. Toss the flour together with the walnuts, fold into the egg mixture. Pour into the prepared pan. Tap the pan firmly on the counter to remove air bubbles.

Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted comes out clean. Cool cake in pan for 10 minutes before inverting onto a wire rack to cool completely. In a small saucepan, stir together the apricot preserves and brandy over medium heat until soft and liquidy. Strain and pour over cooled cake. Whip cream together with confectioners' sugar and vanilla until soft peaks form. Serve cake with a big dollop of whipped cream on the side.

Orange Sunshine Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
2 (3.5 ounce) packages instant vanilla pudding mix
1/2 cup vegetable oil
2 teaspoons orange extract
1 (11 ounce) can mandarin orange segments
1 (12 ounce) container frozen whipped topping, thawed
1 (8 ounce) can crushed pineapple, drained

Directions

Combine cake mix, eggs, 1 package of pudding, vegetable oil, orange extract, and mandarin oranges and beat well for about 3 minutes.

Bake in 3 - 9 inch greased and floured round cake pans for 20-25 minutes in a pre-heated 350 degree F (175 degrees C) oven.

To Make Frosting: Fold pudding and pineapple into whipped topping and frost cake. Keep refrigerated.

Egg-Free Dairy-Free Nut-Free Cake

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon salt
1 cup white sugar
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
5 tablespoons vegetable oil
1 tablespoon white vinegar
1 teaspoon vanilla extract
1 cup cold water
1/2 cup semi-sweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking pan.

In a large bowl, combine flour, salt, sugar, cocoa powder, and baking soda. Mix well with a fork, then stir in oil, vinegar, and vanilla extract. When dry ingredients are thoroughly moistened, pour in cold water and stir until batter is smooth. Stir in chocolate chips and pour batter into prepared pan.

Bake in preheated oven for 30 to 35 minutes, until a toothpick inserted in center comes out clean. Cool on a rack.

Devil's Food Sheet Cake

Ingredients

1 1/2 cups water
2 cups sugar
3/4 cup butter or margarine
2 eggs, lightly beaten
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 cup baking cocoa
2 teaspoons baking soda
1/2 teaspoon salt

FROSTING:

1/4 cup butter or margarine,
softened
2 cups confectioners' sugar
2 tablespoons baking cocoa
1/2 teaspoon vanilla extract
2 tablespoons milk

Directions

In a large saucepan, bring water to a boil. Remove from the heat. Stir in sugar and butter until butter is melted. Add eggs and vanilla; mix well. Combine flour, cocoa, baking soda and salt; add to butter mixture and mix thoroughly. Pour into a greased and floured 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a wooden pick inserted near the center comes out clean. Cool completely on a wire rack.

For frosting, beat butter, confectioners' sugar, cocoa, vanilla and enough milk to reach a spreading consistency. Frost cake.

Rhubarb Stir Cake

Ingredients

1/4 cup butter, softened
1 1/2 cups packed brown sugar
1 egg
1 tablespoon vanilla extract
2 1/3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
4 cups chopped rhubarb
1/3 cup white sugar
1/2 teaspoon ground nutmeg

Directions

In large bowl, cream together butter or margarine and brown sugar. Beat in egg and vanilla.

Sift or stir together flour, baking soda and salt; gradually stir in to butter mixture. Fold in sour cream and rhubarb. Spoon batter into greased 9 x 13 inch glass baking dish.

Stir together white sugar and nutmeg; sprinkle over batter.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until tester comes out clean.

Orange Party Cake II

Ingredients

1 cup flaked coconut, toasted
1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package orange flavored gelatin
3/4 cup water
3/4 cup vegetable oil
4 eggs
3 cups confectioners' sugar
1/2 cup orange juice
1 lemon, juiced

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, combine toasted coconut, cake mix, and gelatin mix. Make a well in the center and pour in the water, oil and eggs. Beat until smooth.

Pour batter into prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour glaze over cake while still hot.

To make the Glaze: in a small bowl, combine confectioners' sugar, orange juice and lemon juice. Stir until smooth.

Strawberry Cake and Frosting I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package strawberry flavored gelatin mix
3 tablespoons all-purpose flour
1/2 cup water
2/3 cup vegetable oil
4 eggs
1 (10 ounce) package frozen strawberries
1/2 cup butter
4 3/4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round pans.

In a large bowl, stir together cake mix, gelatin mix and flour. Make a well in the center and pour in water, oil, and eggs. Stir in half of the container of strawberries. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pans.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Strawberry Frosting: In a large bowl combine butter, confectioners' sugar and the remaining half of the frozen strawberries. Beat on high speed until creamy.

Lemon Blueberry Coffee Cake

Ingredients

1 egg, lightly beaten
1/3 cup sugar
1 teaspoon grated lemon peel
2/3 cup milk
2 1/4 cups biscuit baking mix
1 cup fresh or frozen blueberries*
3/4 cup confectioners' sugar
4 teaspoons lemon juice

Directions

In a bowl, combine the egg, sugar, lemon peel and milk; mix well. Stir in the biscuit mix just until moistened. Fold in blueberries. Pour into a greased 9-in. round baking pan.

Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. cool for 10 minutes before removing from pan to a wire rack. Combine the confectioners' sugar and lemon juice until smooth; drizzle over warm cake. Cut into wedges.

Apple Spice Dump Cake

Ingredients

1 (18.25 ounce) package spice cake mix
2 (21 ounce) cans apple pie filling
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground allspice
1 tablespoon white sugar
3/4 cup butter
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C.)

Pour the cans of apple pie filling into a 9 x 13 inch rectangular pan.

In a small bowl, mix together cinnamon, nutmeg, allspice and sugar. Sprinkle mixture over pie filling.

Pour the dry box of cake mix over apples. Dot with butter and scatter nuts on top.

Bake at 350 degrees F (175 degrees C) for 45 minutes to an hour, until cake is brown on top and bubbling on the sides. Serve warm with ice cream or whipped topping.

Pineapple-Cherry Nut Cake

Ingredients

1 (8 ounce) container candied cherries, halved
8 ounces chopped candied pineapple
1 cup chopped pecans
4 cups all-purpose flour, divided
1 1/2 cups butter (no substitutes), softened
2 1/4 cups packed brown sugar
6 eggs
1 teaspoon vanilla extract
1 teaspoon lemon extract
2 teaspoons baking powder
GLAZE:
1 cup confectioners' sugar
1 tablespoon milk
1/2 teaspoon vanilla extract

Directions

In a bowl, toss the cherries, pineapple and pecans with 1/2 cup flour; set aside. In a mixing bowl, cream butter and brown sugar. Add eggs, one at a time, beating well after each addition. Beat in extracts. Combine baking powder and remaining flour; add to creamed mixture. Beat on low speed until well mixed. Fold in cherry mixture until moistened. Pour into a greased and floured 10-in. fluted tube pan.

Bake at 300 degrees F for 2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine glaze ingredients; drizzle over cooled cake.

Sugar Free Applesauce Cake

Ingredients

3 eggs
1/4 cup vegetable oil
1 cup unsweetened applesauce
1 cup frozen apple juice concentrate, thawed
2 1/4 cups all-purpose flour
1 tablespoon baking soda
1 teaspoon ground ginger
1 1/2 cups ground almonds
2 Macintosh apples - peeled, cored and finely chopped
1 (8 ounce) package cream cheese
3 tablespoons unsweetened apple butter
2 tablespoons frozen apple juice concentrate, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 inch square baking pan.

Beat the eggs until they drop like ribbons from the beaters. Continue beating and add the oil in a thin stream. Beat in the 1 cup applesauce and the 1 cup unsweetened apple juice concentrate.

Beat in the flour gradually until well blended. Add the baking soda, ground ginger, ground almonds and apples, mix to combine.

Pour the batter into the prepared pan and bake at 350 degrees F (175 degrees C) for about 40 minutes or until the cake tests done. Let cake cool on a rack for 15 minutes before turning out of pan. Cool completely before frosting.

Carefully slice the cake in half horizontally with a long serrated knife. Fill and frost with Apple Butter Frosting.

To Make Apple Butter Frosting: Beat the cream cheese until soft and fluffy. Gradually beat in the apple butter and remaining 2 tablespoons apple juice concentrate.

Secret Cake

Ingredients

2 cups self-rising flour
2 cups white sugar
1 cup water
1/2 cup butter
1/2 cup shortening
4 tablespoons unsweetened cocoa powder
1/2 cup buttermilk
1 teaspoon baking soda
1 teaspoon vanilla extract
2 eggs
1/2 cup butter
1/3 cup buttermilk
3 tablespoons unsweetened cocoa powder
4 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Combine flour and white sugar in a large bowl and set aside.

Put 1/2 cup buttermilk into a large glass and add baking soda, stir until combined, set aside.

In medium sauce pan over medium heat combine water, shortening, 1/2 cup butter and 4 tablespoons cocoa. Stir until shortening and butter are melted. Allow to boil over medium heat for 5 minutes.

Add chocolate mixture to dry ingredients mix until well combined. Add buttermilk baking soda mixture, stir until blended. Add eggs and mix at medium speed of electric mixer until well blended. Add 1 teaspoon vanilla and mix well. Pour into a 9 x 13 inch pan that has been sprayed with cooking spray. Bake at 350 degrees F (175 degrees C) for 25 minutes.

To Make Frosting: Combine 1/2 cup butter, 1/3 cup buttermilk, and 3 tablespoons cocoa in medium sauce pan, allow to come to a boil over medium heat. Remove from heat and add confectioners' sugar and mix well, add 1 teaspoon vanilla and chopped nuts. Pour over hot cake. Allow cake to cool. The longer this sets the better it gets!

Cinnamon Roll Coffee Cakes

Ingredients

2 (.25 ounce) packages active dry yeast
1 1/3 cups warm water (110 degrees to 115 degrees)
1 cup warm milk (110 to 115 degrees F)
1 cup butter, melted
2 eggs, beaten
1/2 cup sugar
1 teaspoon salt
5 1/2 cups all-purpose flour
FILLING:
1 cup butter, softened
1/2 cup packed brown sugar
1 tablespoon ground cinnamon
1 1/2 cups chopped pecans
ICING:
1 1/2 cups confectioners' sugar
1/2 teaspoon vanilla extract
2 tablespoons milk

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the milk, butter, eggs, sugar, salt and 3 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down; turn onto a floured surface. Divide into four portions. Roll each portion into a 12-in. x 8-in. rectangle. In a mixing bowl, cream the butter, brown sugar and cinnamon. Spread over each rectangle to within 1/2 in. of edges. Sprinkle with pecans. Roll up each jelly-roll style, starting with a long side; pinch seam to seal.

Place each roll seam side down in a greased 15-in. x 10-in. x 1-in. baking pan; pinch ends together to form a ring. With scissors, cut from an outside edge two-thirds of the way toward center of ring at 1-in. intervals. Separate strips slightly; twist to allow filling to show, slightly overlapping previous strip.

Cover and let rise in a warm place until doubled, about 30 minutes. Bake at 350 degrees F for 20-25 minutes or until golden brown. Remove from pans to wire racks to cool. Combine icing ingredients; drizzle over coffee cakes. May be frozen for up to 2 months.

Smucker's® Cherry Swirl Coffee Cake

Ingredients

1 1/4 cups milk
1 teaspoon salt
1/4 cup granulated sugar
1/2 cup Crisco® All-Vegetable Shortening
1 (.25 ounce) package active dry yeast
3 1/4 cups Pillsbury BEST® All Purpose Flour
2 eggs
1/2 teaspoon vanilla
1 cup Smucker's® Cherry Preserves
1 cup powdered sugar
Milk
1/3 cup sliced almonds

Directions

Heat 1-1/4 cups milk, salt, granulated sugar, and shortening in small saucepan just to boiling; cool to lukewarm (105 degrees F to 115 degrees F).

Stir in yeast; transfer mixture to medium bowl.

Add one cup of the flour to milk mixture; beat well. Add eggs and vanilla; beat well. Stir in enough remaining flour to make a thick batter; beat until smooth. Let rise, covered, in warm place, free from drafts, until doubled in bulk, about one hour.

Stir batter down. Pour batter into two greased nine-inch round cake pans; let rise in warm place until doubled in bulk, about one hour. Make a swirl design on top of batter with a floured spoon; fill grooves with preserves, using 1/4 cup for each coffee cake.

Heat oven to 375 degrees F.

Bake coffee cakes until golden, 30 to 35 minutes. Remove from pans, cool on wire racks.

Fill grooves with remaining preserves.

Mix powdered sugar, with enough milk to make thin glaze consistency; drizzle over warm coffee cakes. Sprinkle with almonds.

Hawaiian Frosted Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 cup water
3 eggs
1/3 cup vegetable oil
1 (3.5 ounce) package instant coconut cream pudding mix
1 tablespoon rum-flavored extract
1 (8 ounce) can crushed pineapple, undrained

2 tablespoons flaked coconut

1 (3.5 ounce) package instant coconut cream pudding mix
1/2 cup milk
1 (8 ounce) container extra-creamy frozen whipped topping, thawed
1/4 cup flaked coconut
1 tablespoon coconut extract
1 teaspoon rum-flavored extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking pan with cooking spray, or butter the pan well and coat inside with flour to prevent sticking.

Beat the cake mix, water, eggs, vegetable oil, 1 package of coconut cream pudding mix, and 1 tablespoon of rum extract in a bowl with an electric mixer until smooth, about 2 minutes. Gently fold in the crushed pineapple. Pour the batter into the prepared baking pan.

Bake in the preheated oven until the cake has risen, turned golden brown, and a toothpick inserted into the center of the cake comes out clean, 30 to 35 minutes. Cool the cake to room temperature in the pan on a wire rack, about 30 minutes.

While the cake is baking, spread 2 tablespoons of flaked coconut onto a baking sheet, and bake in the preheated oven until lightly toasted, about 10 minutes. Remove the coconut, allow to cool, and set aside.

To make frosting, whisk 1 package coconut cream pudding mix with milk until the mixture turns thick and creamy, about 2 minutes. Gently fold in the whipped topping, 1/4 cup flaked coconut, coconut extract, and 1 teaspoon of rum extract. Frost the cake, and sprinkle toasted coconut on top. Keep refrigerated.

Fragrant and Healthy Carrot Cake

Ingredients

3/4 cup whole wheat flour
3/4 cup cake flour
1/2 cup packed brown sugar
1 tablespoon ground cinnamon
1 tablespoon carob powder
(optional)
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 tablespoons molasses
1/4 cup vegetable oil
2 eggs
1 orange, juiced and zested
1 1/2 teaspoons grated lemon
zest
1/2 cup raisins
5 dried figs, chopped
2 tablespoons poppy seeds
2 cups grated carrots
1/4 cup chopped pecans

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch Bundt pan.

In a large bowl, stir together the whole wheat flour, cake flour, brown sugar, cinnamon, carob, baking powder, baking soda and salt. Make a well in the center and pour in the molasses, oil, eggs and orange juice. Mix until the dry ingredients are moistened, then stir in the orange zest, lemon zest, raisins, figs, poppy seeds, carrots and pecans until evenly distributed. Pour into the prepared pan.

Bake for 1 hour and 10 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean. Cool for 30 minutes before removing from the pan.

Fruit Cocktail Cake

Ingredients

1 cup all-purpose flour
1 cup white sugar
1 egg
1 teaspoon baking soda
1 teaspoon vanilla extract
1 (16 ounce) can fruit cocktail
1/2 cup packed brown sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x9 inch square baking pan.

Combine the flour, white sugar, egg, baking soda, vanilla and undrained fruit cocktail. Mix until blended. Pour batter into the prepared pan and sprinkle the top with the brown sugar.

Bake at 350 degrees F (175 degrees C) for 40 minutes or until golden brown and firm.

Carrot Cake X

Ingredients

- 2 cups whole-wheat flour
- 1 teaspoon baking powder
- 2 teaspoons baking soda
- 2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 cup wheat germ
- 1 3/4 cups white sugar
- 1 cup vegetable oil
- 3 eggs
- 1 teaspoon vanilla extract
- 2 cups shredded carrots
- 1 cup chopped walnuts
- 1 cup flaked coconut
- 1 (8 ounce) can crushed pineapple, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, sift together the flour, baking powder, baking soda, cinnamon and salt. Stir in the wheat germ. Make a well in the center and add sugar, oil, eggs and vanilla. Mix well, then stir in shredded carrots, chopped nuts, coconut and pineapple.

Spread batter into a 9x13 inch pan. Bake in preheated oven for 45 minutes, or until the center springs back when lightly tapped.

Zucchini Cakes

Ingredients

2 1/2 cups shredded zucchini
1 cup seasoned bread crumbs
1 egg, lightly beaten
2 tablespoons chopped onion
1 tablespoon butter, melted
1 teaspoon prepared mustard
3/4 teaspoon seafood seasoning
1/2 cup crushed butter-flavored
crackers
2 tablespoons vegetable oil

Directions

In a bowl, combine the zucchini, bread crumbs, egg, onion, butter, mustard and seafood seasoning; mix well. Shape into five patties. Dip in cracker crumbs. Heat oil in a large skillet; fry patties for 4 minutes on each side or until golden brown. Drain on paper towels.

Connie's Zucchini 'Crab' Cakes

Ingredients

2 1/2 cups grated zucchini
1 egg, beaten
2 tablespoons butter, melted
1 cup bread crumbs
1/4 cup minced onion
1 teaspoon Old Bay Seasoning
TM
1/4 cup all-purpose flour
1/2 cup vegetable oil for frying

Directions

In a large bowl, combine zucchini, egg, and butter or margarine. Stir in seasoned crumbs, minced onion, and seasoning. Mix well.

Shape mixture into patties. Dredge in flour.

In a medium skillet, heat oil over medium high heat until hot. Fry patties in oil until golden brown on both sides.

Too Much Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (5.9 ounce) package instant
chocolate pudding mix
1 cup sour cream
1 cup vegetable oil
4 eggs
1/2 cup warm water
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, mix together the cake and pudding mixes, sour cream, oil, beaten eggs and water. Stir in the chocolate chips and pour batter into a well greased 12 cup bundt pan.

Bake for 50 to 55 minutes, or until top is springy to the touch and a wooden toothpick inserted comes out clean. Cool cake thoroughly in pan at least an hour and a half before inverting onto a plate. If desired, dust the cake with powdered sugar.

Rave Reviews Coconut Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 1/3 cups water
4 eggs
1/4 cup vegetable oil
2 cups flaked coconut
1 cup chopped walnuts
4 tablespoons butter
2 cups flaked coconut
2 teaspoons milk
3 1/2 cups confectioners' sugar
1/2 teaspoon vanilla extract
1 (8 ounce) package cream cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 or 9 inch round cake pans.

Blend the cake mix, pudding mix, water, eggs and oil in a large mixing bowl. Beat at medium speed for 4 minutes. Stir in 2 cups of the coconut and the chopped walnuts. Pour the batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Let cakes cool in pans for 15 minutes then remove and finish cooling on rack.

To Make Frosting: Melt the butter or margarine in a skillet. Add the 2 cups flaked coconut and stir constantly over low heat until golden brown. Spread coconut on absorbent paper to cool.

Cream the remaining 2 tablespoons butter or margarine with the cream cheese. Add the milk and confectioners' sugar alternately, beating well. Add the vanilla and stir in 1 3/4 cups of the toasted coconut.

To Assemble Cake: Spread tops of cooled cake layers with some of the frosting. Stack them and then frost the sides of the cake. Sprinkle Cake with the remaining toasted coconut.

Boscobel Beach Ginger Cake

Ingredients

1 cup butter
1 1/4 cups packed brown sugar
4 eggs
1/4 cup grated fresh ginger root
1 teaspoon vanilla extract
1 cup milk
2 1/2 cups all-purpose flour
4 teaspoons baking powder
4 teaspoons ground ginger
1 1/2 teaspoons ground cinnamon
1/2 teaspoon salt

2 tablespoons confectioners'
sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch Bundt pan. Sift together the flour, baking powder, ground ginger, cinnamon and salt. Set aside.

In a large bowl, cream together the butter and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in the grated ginger root and vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a serving plate. Dust lightly with confectioners' sugar before serving.

Texas Sheet Cake IV

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
2 cups white sugar
1/2 cup butter
1/2 cup shortening
1 cup strong brewed coffee
1/4 cup unsweetened cocoa powder
1/2 cup buttermilk
2 eggs
1 teaspoon vanilla extract

1/2 cup butter
1/4 cup milk
1 teaspoon milk
1 teaspoon vanilla extract
2 tablespoons unsweetened cocoa powder
3 1/2 cups confectioners' sugar

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease and flour jelly roll pan or line with parchment paper.

In a large bowl, mix together flour, baking soda and white sugar. Set aside.

In a saucepan, heat 1/2 cup butter, shortening, coffee, and 1/4 cup cocoa until boiling. Stir frequently. Pour chocolate mixture over flour and sugar. Stir in buttermilk, eggs, baking soda and 1 teaspoon vanilla. Spread into jelly roll pan.

Bake for 20 minutes in the preheated oven, or until toothpick inserted in center of cake comes out clean.

While cake bakes, prepare frosting. Combine 1/2 cup butter or margarine, milk and 2 tablespoons cocoa in a saucepan. Heat to boiling, stirring constantly. Beat in confectioners' sugar and vanilla until smooth. Spread warm frosting over cake as soon as it is taken from the oven. Cool.

Great-Grandma's Lemon Cake

Ingredients

1 cup butter (no substitutes),
softened
3 cups sugar
5 eggs, separated
1 tablespoon finely shredded
lemon peel
3 tablespoons lemon juice
4 cups all-purpose flour
1/2 teaspoon baking soda
1 cup milk
confectioners' sugar

Directions

In a mixing bowl, cream butter; gradually add sugar, beating well. In a small mixing bowl, beat egg yolks until thick and lemon-colored. Add to creamed mixture and mix well. Stir in lemon peel and juice. Combine flour and baking soda; add alternately with milk, stirring well after each additional. Beat egg whites until stiff; fold into batter. Pour into two well-greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 325 degrees F for 65-70 minutes or until cakes test done. Cool on wire rack for 10 minutes. Remove from pans to cool completely. Dust tops with confectioners' sugar.

Apple-Nut Coffee Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
1 1/8 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 medium tart apples, peeled and
chopped
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Beat in egg and vanilla; mix well. Combine the dry ingredients; gradually add to creamed mixture. Stir in apples and walnuts. Transfer to an ungreased 8-in. square baking dish. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Yogurt Chocolate Cake

Ingredients

1/2 cup vanilla yogurt
1 cup white sugar
1/2 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
2 cups cake flour
2 teaspoons baking powder
4 (1 ounce) squares unsweetened chocolate, melted
3 fluid ounces sweetened condensed milk
3 tablespoons milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch square pan. Sift together the flour and baking powder. Set aside.

In a large bowl combine together yogurt, sugar, eggs, oil and vanilla. Beat on medium speed for 2 minutes. Beat in flour mixture until smooth.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean.

To make the Frosting: In a medium bowl combine the melted chocolate and sweetened condensed milk. Beat for 2 minutes. Pour in 3 tablespoons milk and beat until creamy. Frost cake while still warm.

Shredded Apple Spelt Cake

Ingredients

5 apples - peeled, cored, and shredded
1 tablespoon ground cinnamon
1 tablespoon white sugar
2 eggs
1/2 cup white sugar
1 teaspoon vanilla extract
1/2 cup olive oil
1/3 cup orange juice
1 1/2 cups white spelt flour
1 1/2 teaspoons xanthan gum
2 teaspoons baking powder
1/4 teaspoon salt
2 teaspoons ground cinnamon

Directions

Preheat oven to 400 degrees F (200 degrees C). Grease a 9 inch Bundt pan.

Toss together the shredded apple, 1 tablespoon cinnamon, and 1 tablespoon sugar in a bowl until evenly coated. Set aside.

Whisk together the eggs, 1/2 cup sugar, and vanilla in a large bowl until the mixture is fluffy. Stir in the olive oil, orange juice, flour, xanthan gum, baking powder, salt, and 2 teaspoons cinnamon to make a batter. Fold the apple mixture into the batter. Pour mixture into the prepared bundt pan.

Bake in preheated oven until toothpick inserted into center of cake comes out clean, about 60 minutes. Cool in the pan for about 15 minutes before turning out of the pan onto a wire rack to cool completely.

Lemonade Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 quart vanilla ice cream
6 drops red food coloring
1 (6 ounce) can frozen lemonade concentrate, thawed
2 cups heavy whipping cream
2 tablespoons white sugar

Directions

Prepare cake mix according to package directions for two 9 inch round cake pans. Cool thoroughly.

Stir ice cream to soften. Mix in food coloring, and 1/2 cup of the lemonade concentrate. Spread ice cream mixture evenly in a foil-lined, 9 inch round cake pan. Freeze until firm, about 2 to 3 hours.

Place one cake layer on a serving plate. Top with ice cream layer, then top with the second layer of cake. Put the assembled cake back into the freezer.

Beat the whipping cream with the remaining lemonade and sugar until fluffy, and peaks form. Frost sides and top of cake with whipped cream mixture. Return cake to freezer for at least one hour before serving.

Kelly's Apple Cocoa Cake

Ingredients

3 eggs
2 cups white sugar
1 cup butter
1/2 cup water
2 1/4 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 cup semisweet chocolate chips
2 cups green apples
1 tablespoon vanilla extract

Directions

Cream together the eggs, sugar, butter or margarine, and water. Add the flour, cocoa, baking soda, ground cinnamon, and ground allspice and mix well.

Add chocolate chips and shredded apples (use a cheese grater) and vanilla.

Pour into a greased and floured bundt pan. Bake at 325 degrees F (165 degrees C) for 60 to 70 minutes.

Angel Food Cake III

Ingredients

1 cup cake flour
1 1/2 cups white sugar
12 egg whites
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons cream of tartar
1/2 teaspoon salt

Directions

Preheat the oven to 375 degrees F (190 degrees C). Be sure that your 10 inch tube pan is clean and dry. Any amount of oil or residue could deflate the egg whites. Sift together the flour, and 3/4 cup of the sugar, set aside.

In a large bowl, whip the egg whites along with the vanilla, cream of tartar and salt, to medium stiff peaks. Gradually add the remaining sugar while continuing to whip to stiff peaks. When the egg white mixture has reached its maximum volume, fold in the sifted ingredients gradually, one third at a time. Do not overmix. Put the batter into the tube pan.

Bake for 40 to 45 minutes in the preheated oven, until the cake springs back when touched. Balance the tube pan upside down on the top of a bottle, to prevent decompression while cooling. When cool, run a knife around the edge of the pan and invert onto a plate.

Tracy's Favorite Three Hole Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
1/3 cup unsweetened cocoa powder
1 cup water
1/3 cup vegetable oil
1 tablespoon white vinegar
1 teaspoon vanilla extract
1 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round pan.

In a large bowl, mix together the flour, sugar, baking soda and cocoa. Make a well in the center and pour in the water, oil, vinegar, vanilla and almond extract. Mix well and pour into prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Pudding Cake IV

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
2 cups sour cream
4 eggs
1 cup water
3/4 cup vegetable oil
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in sour cream, eggs, water and oil. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a serving plate. Serve warm.

Alternate cooking directions: Pour batter into a 5 quart slow cooker that has been coated with non stick cooking spray. Cover and cook on low for 6 hours. Spoon into individual dishes.

Fresh Pear Cake

Ingredients

3 eggs
2 cups sugar
1 1/2 cups vegetable oil
3 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon baking soda
1 1/2 cups pears - peeled, cored and chopped
1 teaspoon vanilla extract
1 1/4 cups confectioners' sugar
2 tablespoons milk

Directions

In a mixing bowl, beat eggs on medium speed. Gradually add sugar and oil; beat thoroughly. Combine flour, cinnamon, salt and baking soda; add to egg mixture and mix well. Stir in pears and vanilla. (The batter will be stiff.) Spoon into a greased and floured 10-in. tube pan. Bake at 350 degrees F for 60-65 minutes or until cake test done. Let cool in pan 10 minutes before inverting onto a serving plate.

In a small bowl, combine the confectioners' sugar and milk; beat until smooth. Drizzle over warm cake. Cool completely.

Apple Harvest Pound Cake with Caramel Glaze

Ingredients

2 cups white sugar
1 1/2 cups vegetable oil
2 teaspoons vanilla extract
3 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 teaspoon salt
2 medium Granny Smith apples -
peeled, cored and chopped
1 cup chopped walnuts

1/2 cup butter or margarine
2 teaspoons milk
1/2 cup brown sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch Bundt pan.

In a large bowl, beat the sugar, oil, vanilla and eggs with an electric mixer until light and fluffy. Combine the flour, baking soda, cinnamon and salt; stir into the batter just until blended. Fold in the apples and walnuts using a spoon. Pour into the prepared pan.

Bake for 1 hour and 20 minutes in the preheated oven, until a toothpick inserted into the crown or the cake comes out clean. Allow to cool for about 20 minutes then invert on to a wire rack.

Make the glaze by heating the butter, milk and brown sugar in a small saucepan over medium heat. Bring to a boil, stirring to dissolve the sugar, then remove from the heat. Drizzle over the warm cake. I like to place a sheet of aluminum foil under the cooling rack to catch the drips for easy clean up.

Simple 'N' Delicious Chocolate Cake

Ingredients

1 cup white sugar
1 1/8 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
1/2 cup butter
1 egg
1 teaspoon vanilla extract
1 cup cold, strong, brewed coffee

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch pan. Sift together flour, cocoa, baking soda and salt. Set aside.

In a medium bowl, cream butter and sugar until light and fluffy. Add egg and vanilla and beat well. Add flour mixture, alternating with coffee. Beat until just incorporated.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes, or until a toothpick inserted into the cake comes out clean.

Better Than...Cake

Ingredients

1 (18.25 ounce) package butter
cake mix
1 (3.5 ounce) package instant
vanilla pudding mix
4 eggs
1/4 cup water
1/2 cup vegetable oil
8 ounces sour cream
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, combine cake mix, pudding mix, eggs, water, oil and sour cream. Beat with a mixer until smooth. Stir in chocolate chips.

Divide into two 9 inch pans. Bake at 350 degrees F (175 degrees C) for 45 minutes.

Frost with Cream Cheese Frosting or Sour Cream Chocolate Frosting.

Phila Butter Cake

Ingredients

1/4 cup white sugar
1/4 cup shortening
1/4 teaspoon salt
1 egg
1 (0.6 ounce) cake compressed fresh yeast
1/2 cup warm milk
2 1/2 cups all-purpose flour
1 tablespoon vanilla extract
2 1/2 cups white sugar
1 cup butter, softened
1/8 teaspoon salt
1 egg
1/4 cup light corn syrup
2 1/4 cups all-purpose flour
1/4 cup water
1 tablespoon vanilla extract

Directions

Combine 1/4 cup white sugar, shortening and 1/4 teaspoon salt. Beat in the egg and mix for one minute or until well blended

Dissolve the yeast in the warm milk. Add the milk and yeast mixture, vanilla and 2 1/2 cups flour to the shortening mixture. Mix for 3 minutes with a dough hook or with hands.

Turn dough out on a floured board and knead for one minute. Place dough in a medium size lightly greased bowl, cover and set in a warm place to rise for 1 hour.

While dough is rising prepare gooey butter topping. Combine the remaining sugar, butter and salt. Add the egg and corn syrup. Mix until just combined. Add the flour, water and vanilla and mix to combine. Set aside.

Grease two 9x9 inch square baking pans.

Divide dough into two pieces and place them into the prepared pans. Crimp the edges halfway up the sides of the pans to prevent the topping from running underneath. With a fork poke wholes into he bottom of the dough. Divide the topping into two equal parts and spread over the dough in each pan. Let the cakes stand for 20 minutes.

Preheat oven to 375 degrees F (190 degrees C).

Bake cakes for 30 minutes. Do not overbake, the topping should stay gooey. After the cakes have cooled sprinkle tops with confectioners' sugar.

Key Lime Daiquiri Pound Cake

Ingredients

1 cup butter
1/2 cup shortening
2 cups white sugar
5 eggs
3 cups all-purpose flour
1/2 teaspoon baking powder
1 cup milk
2 tablespoons rum
1 tablespoon grated key lime zest
2 teaspoons key lime juice
1 1/2 teaspoons vanilla extract
1/2 teaspoon lemon juice

1/4 cup white sugar
1/4 cup butter
2 tablespoons key lime juice
3 tablespoons rum

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan. Mix together the flour and baking powder.

In a large bowl, cream together 1 cup butter, 1/2 cup shortening and 2 cups sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in 2 tablespoons rum, key lime zest, 2 teaspoons key lime juice, vanilla extract and lemon juice.

Pour batter into prepared pan. Bake in the preheated oven for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool in pan 10 minutes. Turn it out onto wire rack. While warm, prick top of cake with toothpick. Pour Key Lime Daiquiri Glaze over warm cake. Cool completely.

To make Key Lime Daiquiri Glaze: In small saucepan, combine 1/4 cup sugar, 1/4 cup butter and 2 tablespoons key lime juice. Bring to boil. Continue to boil, stirring constantly, for 1 minute. Remove from heat and stir in 3 tablespoons rum.

Lemon Sponge Cake I

Ingredients

1 cup cake flour
1/2 teaspoon salt
1 teaspoon baking powder
3 eggs
1 cup white sugar
1 tablespoon lemon juice
1/2 teaspoon lemon extract
6 tablespoons hot milk

Directions

Sift together flour, salt, and baking powder.

In a large bowl, beat eggs until fluffy and lemon coloured. Gradually beat in sugar. Stir in lemon juice and flavoring. Add sifted flour mixture gradually while beating; beat only enough to blend. Add hot milk quickly 1 tablespoon at a time, beating until blended. Pour into ungreased pan at once.

Bake 350 degrees F (175 degrees C) for 45 to 55 minutes, or until golden brown and firm to touch. Invert, and cool in pan. Then loosen sides, and turn out on cake rack to cool completely.

Raisin Pound Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup applesauce
1/2 cup water
1/4 cup vegetable oil
3 eggs
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
1/2 cup raisins

Directions

In a mixing bowl, combine dry cake mix, applesauce, water, oil, eggs, cinnamon, nutmeg and allspice. Beat on medium speed for 2 minutes. Stir in raisins. Pour into two greased 8-in. x 4-in. x 2-in. loaf pans.

Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 5-10 minutes before removing from pans to wire racks.

Peanut Crunch Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup peanut butter
1/2 cup packed brown sugar
1 cup water
3 eggs
1/4 cup vegetable oil
1/2 cup semisweet chocolate chips, divided
1/2 cup peanut butter chips, divided
1/2 cup chopped peanuts

Directions

In a mixing bowl, beat cake mix, peanut butter and brown sugar on low speed until crumbly. Set aside 1/2 cup. Add water, eggs and oil to remaining crumb mixture; blend on low until moistened. Beat on high for 2 minutes. Stir in 1/4 cup each chocolate and peanut butter chips. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Combine peanuts, reserved crumb mixture and the remaining chips; sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool completely.

Sock it to Me Cake V

Ingredients

3 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
1 cup butter
2 cups white sugar
6 eggs
1 (8 ounce) container sour cream
1 teaspoon vanilla extract
3 tablespoons ground cinnamon
3 tablespoons brown sugar
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking soda and salt. Set aside.

In a large bowl, cream together the butter and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream and vanilla. Beat in the flour mixture until well blended. Pour batter into prepared pan.

Pour half of batter into prepared tube pan. Sprinkle with cinnamon, brown sugar and nuts. Pour in remaining batter.

Bake in the preheated oven for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Blueberry Coffee Cake I

Ingredients

1 cup packed brown sugar
2/3 cup all-purpose flour
1 teaspoon ground cinnamon
1/2 cup butter

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1/2 cup milk
1 cup fresh blueberries
1/4 cup confectioners' sugar for dusting

Directions

Heat oven to 350 degrees F (175 degrees C). Coat a Bundt pan well with cooking spray.

Make the streusel topping: Mix 1 brown cup sugar, 2/3 cup flour, and cinnamon in a medium bowl. Cut in 1/2 cup butter or margarine; topping mixture will be crumbly. Set aside.

For the cake: Beat 1/2 cup butter or margarine in large bowl until creamy; add 1 cup white sugar, and beat until fluffy. Beat in egg and vanilla. Whisk together 2 cups flour, baking powder, and salt; add alternately with the milk to the creamed mixture, beating well after each addition.

Spread half the batter in the prepared pan. Cover with berries, and add remaining batter by tablespoons. Cover with streusel topping.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, until deep golden brown. Remove pan to wire rack to cool. Invert onto a plate after cake has cooled, and dust with confectioners' sugar.

Chess Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 eggs
1/2 cup butter, melted

1 (8 ounce) package cream cheese, softened
1/2 cup butter, melted
2 eggs
4 cups confectioners' sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 9 x 13 inch pan.

In a large bowl, mix together cake mix, 2 eggs, and 1/2 cup melted butter. Put into prepared pan.

In another bowl, Beat cream cheese until smooth. Blend in 1/2 cup melted butter and 2 eggs. Gradually beat in the confectioner's sugar. Pour over the crust mixture already in the pan.

Bake for 1 hour. Cool.

Apple Coffee Cake

Ingredients

1/2 cup butter flavored shortening
1 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 3/4 cups chopped, peeled tart apples

TOPPING:

3/4 cup packed brown sugar
1 teaspoon ground cinnamon
2 tablespoons cold butter or margarine
1/2 cup chopped walnuts

Directions

In a mixing bowl, cream shortening and sugar. Add eggs and vanilla; mix well. Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream. Stir in apples. Transfer to two greased 8-in. square baking dishes. For topping, combine brown sugar and cinnamon. Cut in butter until crumbly. Stir in nuts; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool completely. Cover and freeze for up to 6 months. Thaw overnight in the refrigerator.

Overnight Coffee Cake

Ingredients

3/4 cup butter, softened
1 cup sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground nutmeg
1/2 teaspoon salt
1 cup sour cream
3/4 cup packed brown sugar
1/2 cup chopped pecans or walnuts
1 teaspoon ground cinnamon
1 1/2 cups confectioners' sugar
3 tablespoons milk

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda, nutmeg and salt; add to the creamed mixture alternately with sour cream. Pour into a greased 13-in. x 9-in. x 2-in. baking dish.

In a small bowl, combine the brown sugar, pecans and cinnamon; sprinkle over coffee cake. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 10 minutes. Combine confectioners' sugar and milk; drizzle over warm coffee cake.

German Chocolate Sauerkraut Cake

Ingredients

2/3 cup butter
1 1/3 cups white sugar
3 eggs
1 teaspoon vanilla extract
1/2 cup unsweetened cocoa powder
2 1/4 cups sifted all-purpose flour
1 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups water
2/3 cup drained and chopped sauerkraut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8-inch pans, round or square.

Thoroughly cream together butter and sugar. Beat in eggs and vanilla.

Sift together cocoa, flour, baking powder, soda, and salt, and add alternately with water to egg mixture. Stir in the sauerkraut. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until a wooden pick comes out clean. Frost with your favorite chocolate or white frosting.

Steamed Pandan Tapioca Pearl Cakes

Ingredients

1 (8 ounce) package grated coconut
1/2 teaspoon salt
5 pandan leaves, chopped
3/4 cup water
3 cups water
1 (6.5 ounce) package small tapioca pearls
1 1/2 cups white sugar
3 tablespoons tapioca flour

Directions

Toss the coconut and salt together in a small bowl; set aside.

Blend the pandan leaves with 3/4 cup water in a blender or food processor until smooth; strain through a piece of cheesecloth. You should get about 1/2 cup pandan juice.

Bring 3 cups water and the tapioca pearls to a boil in a sauce pan; cook at a boil until the pearls are translucent and soft, about 10 minutes. Stir the sugar and tapioca flour into the mixture until the sugar is completely dissolved; add the pandan juice and stir until you have a thick batter. Remove from heat and pour into foil cups.

Bring a couple inches of water to boil in a large pot. Place a few of the cups at a time in a steamer insert and place over the boiling water. Steam until the cakes are cooked through, 10 to 15 minutes. Top the cakes with the coconut to serve.

Rainbow Cake

Ingredients

4 eggs, room temperature
1 cup white sugar
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 cup hot milk
2 tablespoons butter
1 teaspoon vanilla extract
3 drops red food coloring
3 drops green food coloring
3 drops yellow food coloring
1 egg white
1/2 cup apple jelly
1/2 cup white sugar
1/8 teaspoon salt
5 ounces sliced frozen strawberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch square pans.

Beat eggs in mixing bowl until frothy. Gradually beat in 1 cup sugar. Beat until light colored and thick.

In another bowl, mix flour, baking powder, and salt together. Fold into egg mixture.

Into hot milk, stir vanilla and butter until melted. Fold milk mixture into batter. Divide batter in 3 equal parts into separate bowls.

Add a few drops of red food colouring onto one batter. Stir to mix. Spread into a prepared pan. Add a few drops of yellow food colouring into another batter. Stir to mix. Spread into a prepared pan. Add a few drops of green food coloring into remaining batter. Stir to mix. Spread into remaining pan. To summarize, make three different coloured batters, and pour each into a prepared pan.

Bake in oven for about 10 to 15 minutes until an inserted wooden pick comes out clean. Let stand 8 to 10 minutes. Turn out onto racks to cool.

Trim cake layers of rough edges. Cut each layer into 2 even layers.

Mash apple or crabapple jelly with fork. Spread some over 1 pink layer on tray. Spread 1 green layer with jelly, and place on top. Spread yellow layer with jelly, and place on top of green strip. Repeat with remaining 3 layers in same order, making 6 layers. Spread jelly on top and sides if preferred, but it is not necessary. Trim edges if needed.

To Make Strawberry Fluff: Place 1 egg white, 1/2 cup sugar, thawed strawberries, and 1/8 teaspoon salt into top of double boiler. Beat with electric beater to mix well. Place over rapidly boiling water. Continue beating while it cooks until stiff peaks form when beater is lifted. Remove frosting from heat, and spread over cake.

Pineapple Sheet Cake II

Ingredients

2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
2 eggs
1 (20 ounce) can crushed
pineapple, with juice
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch sheet pan.

Sift together the flour, sugar and baking soda into a large bowl. Stir together the eggs, pineapple with juice and vanilla. Make a well in the flour mixture and pour in the pineapple mixture. Mix well and spread into prepared pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Gooney Butter Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1 cup butter
2 cups confectioners' sugar
8 ounces cream cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 9x13 inch cake pan.

Melt the butter slightly. Mix it with 2 of the eggs and cake mix. Pour batter into prepared pan. Mix the remaining 2 eggs with the cream cheese, and the confectioner's sugar. Pour this mixture evenly over the first mixture. Do not stir.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

Rose Petal Pound Cake

Ingredients

1 cup butter, softened
1 2/3 cups white sugar
5 eggs
2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon almond extract
1 1/2 ounces finely chopped almonds
1 teaspoon rosewater
2 drops red food coloring

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9 inch tube pan.

Cream butter well. In a separate bowl beat sugar and eggs together until doubled in volume. Add sifted flour and salt gradually. Fold in creamed butter thoroughly.

Divide batter into two equal parts. Into one part add the almond extract and the ground almonds. To the other part add the rosewater and the red food coloring. Spoon batters alternately into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes. Let cake cool then remove from pan and dust with confectioner's sugar.

Microwave Mississippi Mud Cake II

Ingredients

1 cup margarine
1/4 cup unsweetened cocoa powder
4 eggs
2 cups white sugar
1 1/2 cups all-purpose flour
1 cup chopped walnuts
1 teaspoon vanilla extract
2 cups miniature marshmallows
4 cups confectioners' sugar
1/3 cup unsweetened cocoa powder
2/3 cup milk

Directions

In 9x13 inch microwave-safe cake dish, melt the margarine and 1/4 cup cocoa together. Stir in the eggs. Mix in the 2 cups sugar, flour, nuts and vanilla.

Bake in microwave oven on high, for 11 minutes, rotating dish after 5 minutes. Remove from microwave and sprinkle marshmallows on top.

To make the frosting: In microwave-safe bowl, combine confectioners' sugar, cocoa, and milk. Cook in microwave for 2 minutes, stir and pour over cake.

Spiced Banana Cake

Ingredients

1/2 cup butter, softened
1 cup packed light brown sugar
1/2 cup white sugar
1 1/4 teaspoons ground allspice
1/2 teaspoon ground nutmeg
2 eggs
1 1/2 teaspoons vanilla extract
1 1/4 cups all-purpose flour
3/4 cup rolled oats
3/4 teaspoon baking soda
3/4 teaspoon baking powder
1/4 teaspoon salt
1/3 cup sour cream
1 cup mashed bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

Combine flour, oats, baking soda, baking powder and salt in a medium size bowl.

In a large bowl, cream the butter or margarine. Add brown sugar, sugar, allspice and nutmeg; beat until light and fluffy. Mix in eggs and vanilla extract. Add 1/3 of the dry ingredients to the butter mixture; mix well. Add the sour cream; mix well. Add another 1/3 of the dry ingredients; mix well. Add half of the bananas; mix well. Repeat with remaining 1/3 of the dry ingredients and remaining bananas. Pour batter into prepared pans.

Bake until cake tests done, about 30 minutes. Let it cool in the pan for 5 minutes, and then turn onto wire rack to cool. Frost with Allspice Cream Cheese Frosting.

Royal Rhubarb Coffee Cake

Ingredients

1/3 cup butter, softened
1 cup sugar
1 egg
1 teaspoon vanilla extract
2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
2 1/2 cups diced fresh or frozen
rhubarb, thawed
TOPPING:
3/4 cup packed brown sugar
1/4 cup butter, melted
1 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add egg and vanilla; beat well. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Spoon rhubarb over top to within 1/2 in. of edges. Combine topping ingredients; sprinkle over rhubarb. Bake at 350 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack.

Lemon Streusel Cake

Ingredients

1 (18.25 ounce) package lemon cake mix with pudding
1/2 cup butter
3/4 cup milk
2 eggs
FILLING:
1/4 cup sugar
1 (8 ounce) package cream cheese, softened
1 tablespoon lemon juice
1 teaspoon grated lemon rind
TOPPING:
1/2 cup chopped walnuts

Directions

Cut butter into cake mix until crumbly; remove 1 cup mixture for topping. To remaining mixture, add milk and eggs; beat on high with mixer for 2 minutes. Pour into greased and floured 13-in. x 9-in. x 2-in. pan. Set aside. Cream together sugar, cream cheese, lemon juice and rind; blend well. Drop by teaspoonfuls onto the batter and spread across batter to edges of pan. Add nuts to reserved crumb mixture; sprinkle over batter. Bake at 350 degrees F for 30-35 minutes or until cake is light golden brown. Store in refrigerator.

Easy Platz (Coffee Cake)

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
2 teaspoons baking powder
1 teaspoon salt
2/3 cup margarine
2 eggs, beaten
2/3 cup milk
1 cup blackberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan.

In a large bowl, combine flour, sugar, baking powder and salt. Cut in margarine until mixture resembles coarse crumbs. Set aside 3/4 cup of crumb mixture, to be used as a topping for the cake. Mix eggs and milk together and then blend into remaining mixture in bowl.

Spread batter into prepared pan. Sprinkle blackberries evenly over the top. Sprinkle reserved crumb mixture over fruit.

Pour batter into prepared pan. Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Raspberry Cream Cheese Coffee Cake

Ingredients

2 1/4 cups all-purpose flour
3/4 cup sugar
3/4 cup cold butter
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup sour cream
1 egg, beaten
1 1/2 teaspoons almond extract

FILLING:

1 (8 ounce) package cream cheese, softened
1/2 cup sugar
1 egg
1/2 cup raspberry jam
1/2 cup slivered almonds

Directions

In a large mixing bowl, combine flour and sugar. Cut in butter until mixture is crumbly. Remove 1 cup and set aside. To the remaining crumbs, add baking powder, baking soda and salt. Add the sour cream, egg and almond extract; mix well. Spread in the bottom and 2 in. up the sides of a greased 9-in. springform pan.

For the filling, in a small bowl, beat cream cheese, sugar and egg in a small bowl until blended. Pour over batter; spoon raspberry jam on top. Sprinkle with almonds and reserved crumbs.

Bake at 350 degrees F for 55-60 minutes. Let stand for 15 minutes. Carefully run a knife around the edge of pan to loosen; remove sides from pan.

Chocolate Applesauce Cake III

Ingredients

2 cups unbleached all-purpose flour
2 tablespoons unsweetened cocoa powder
1 1/2 teaspoons baking soda
1/2 teaspoon salt
1/2 cup butter
1 1/2 cups white sugar
2 eggs
2 teaspoons vanilla extract
2 cups unsweetened applesauce
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, cocoa, baking soda and salt. Set aside.

In a large bowl, cream the butter and sugar together until light and fluffy, using an electric mixer set on medium speed. Beat in the eggs one at a time. Blend in the vanilla extract. Beat in the flour mixture alternately with the applesauce.

Pour the batter into a 9x13 inch baking pan. Sprinkle with the chocolate chips and chopped walnuts. Bake at 350 degrees F (175 degrees C) for 35 minutes or until a toothpick inserted into the center of the cake comes out clean. Cool in the pan on a wire rack.

Carrot and Walnut Cake

Ingredients

3 cups all-purpose flour
1 cup vegetable oil
1 1/2 cups confectioners' sugar
1 cup chopped walnuts
1 cup grated carrots
1 cup milk
6 eggs
1 teaspoon baking soda
1 teaspoon vanilla extract
3 teaspoons baking powder
2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cardamom

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 or 10 inch tube pan.

Sift the flour, baking soda, and baking powder together and set aside.

Beat the eggs with the ground cinnamon, ground nutmeg, and ground cardamom together for 5 minutes. Stir in the confectioner's sugar and mix well. Beat in the vegetable oil and continue beating for 5 minutes.

Alternately add the flour mixture and the milk, 1 tablespoon at a time, to the egg mixture. With a spoon stir in the carrots and the walnuts. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Enjoy it with a glass of milk or a cup of tea.

Mocha Layer Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package JELL-O
Chocolate Instant Pudding
4 eggs
1 (8 ounce) container
BREAKSTONE'S or KNUDSEN
Sour Cream
1/2 cup cooking oil
1/2 cup GENERAL FOODS
INTERNATIONAL Suisse Mocha
Cafe
1/2 cup water
1 (8 ounce) package BAKER'S
Semi-Sweet Baking Chocolate,
divided
1/4 cup GENERAL FOODS
INTERNATIONAL Suisse Mocha
Cafe
2 cups thawed COOL WHIP
Whipped Topping
2 tablespoons butter
1 tablespoon light corn syrup
1 tablespoon water

Directions

Heat oven to 350 degrees F.

Beat cake mix, dry pudding mix, eggs, sour cream, oil and 1/2 cup each flavored instant coffee and water in large bowl with mixer on low speed just until moistened, stopping frequently to scrape bottom and side of bowl. Beat on medium speed 2 minutes or until well blended. Chop 4 chocolate squares; stir into batter. Pour into 2 greased and floured 9-inch round pans.

Bake 40 to 45 minutes or until toothpick inserted in centers comes out clean. Cool in pans 10 minutes. Remove from pans to wire racks; cool completely.

Stir remaining 1/4 cup flavored instant coffee into COOL WHIP. Stack cake layers on plate, spreading COOL WHIP mixture between layers. Microwave butter, corn syrup and remaining chocolate and water in medium microwavable bowl on HIGH 1-1/2 minutes; stir until chocolate is completely melted. Spread over top of cake, allowing glaze to drip down side.

Easy Pistachio English Toffee Ice Box Cake

Ingredients

1 (9 inch) angel food cake
2 (3.4 ounce) packages instant pistachio pudding mix
4 cups cold milk
1 (8 ounce) tub frozen whipped topping, thawed
3 (1.4 ounce) bars chocolate covered English toffee, chopped

Directions

Tear angel food cake into bite-size pieces (1 to 2 square inches) and place in the bottom of a 9x13 inch pan.

Prepare pudding with milk as directed on package. Gently stir whipped topping into pudding; pour mixture over angel food cake pieces. Sprinkle with crushed toffee bars.

Refrigerate at least 2 hours or overnight before serving.

Snow Tunnel Cake

Ingredients

1 (18.25 ounce) package angel food cake mix
1 (12 ounce) container frozen whipped topping, thawed
1 1/2 cups milk
1 (3.9 ounce) package instant chocolate pudding mix

Directions

Prepare and bake the cake as directed on the package. Allow to cool. Remove from pan. Slice a 1 inch layer off the top. Gently hollow out a trench about 1 1/2 inches wide and 2 inches deep. Tear the removed cake into small pieces and set aside.

In a medium bowl, combine milk and pudding mix. Beat on low for 2 minutes. Fold cake pieces and 1 3/4 cups of whipped topping into pudding. Fill trench with pudding mixture. Replace top of cake. Spread remaining whipped topping over top and sides of cake.

Idaho Potato Cake

Ingredients

1 cup butter or margarine,
softened
2 cups sugar
2 eggs
1 cup cold mashed potatoes
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 cup baking cocoa
1 teaspoon baking soda
1 cup milk
1 cup chopped nuts

Directions

In a mixing bowl, cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Blend in potatoes and vanilla. Combine flour, cocoa and baking soda; add alternately with milk, blending well after each addition. Stir in nuts. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 40-45 minutes or until cake tests done. Cool on a wire rack.

Shoofly Coffee Cake

Ingredients

2 cups buttermilk pancake mix
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
2/3 cup milk
1/3 cup molasses
1/4 cup sugar
2 tablespoons cold butter or
margarine

Directions

In a bowl, combine the pancake mix, cinnamon and ginger. Set aside 1/3 cup for topping. In another bowl, combine milk and molasses. Stir into dry ingredients just until moistened. Transfer to a greased 9-in. pie plate. In a small bowl, combine sugar and reserved pancake mix mixture. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake at 350 degrees F for 25-30 minutes or until a toothpick comes out clean. Serve warm.

Raspberry Angel Cake

Ingredients

3 cups boiling water
2 (3 ounce) packages JELL-O
Raspberry Flavor Gelatin
1 (12 ounce) package frozen red
raspberries (do not thaw)
1 (7.5 ounce) package round angel
food cake, cut into thin slices
1 cup thawed COOL WHIP
Whipped Topping

Directions

Add boiling water to gelatin mixes in medium bowl; stir 2 min. until completely dissolved. Add raspberries; stir until thawed. Pour into 9-inch round pan sprayed with cooking spray.

Arrange cake slices in concentric circles over gelatin, with slices overlapping as necessary to completely cover gelatin.

Refrigerate 3 hours or until gelatin is firm. Unmold onto plate; top with COOL WHIP.

Mayonnaise Cake III

Ingredients

2 cups hot water
2 cups mayonnaise
2 teaspoons vanilla extract
2 cups white sugar
4 cups all-purpose flour
2 teaspoons baking soda
6 tablespoons unsweetened
cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Sift together flour, sugar, cocoa and baking soda. Add mayonnaise, water, and vanilla. Beat 2 minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C), 30-35 minutes or until done.

Zebra Cake

Ingredients

1 (3.4 ounce) package instant vanilla pudding mix
1 (3.9 ounce) package instant chocolate pudding mix
2 cups milk
1 (8 ounce) container frozen whipped topping, thawed
16 graham crackers
1 cup semisweet chocolate chips

Directions

In separate bowls, prepare each pudding mix, using only one cup of milk per box. Let stand for about 5 minutes until slightly firm, then fold 1/2 of the whipped topping into each one.

Place a layer of graham crackers in the bottom of an 8x8 inch pan. Spread half of the chocolate pudding over them, then layer more graham crackers over the top. Spread half of the vanilla pudding over the crackers, then cover with more crackers. Repeat, alternating the chocolate and vanilla.

Chill at least 6 hours or overnight. This will cause the graham crackers to fluff up and taste like cake. Melt chocolate chips over a double boiler or in the microwave oven, then drizzle over the top. Cut into squares and serve.

Poppy Seed Bundt Cake I

Ingredients

1/4 cup poppy seeds
1 cup buttermilk
1 cup butter
1 1/2 cups white sugar
4 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 tablespoons ground
cinnamon
1/2 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C), grease a 10 inch bundt pan. Mix together cinnamon and 1/2 cup sugar. Sprinkle part of the cinnamon sugar mixture evenly over greased pan. This will form a thin crust over the cake. Set aside the remaining cinnamon sugar mixture.

Soak poppy seed in buttermilk for 6 to 8 hours or overnight. Cream butter and 1 1/2 cup sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla.

Sift flour, salt and soda together. Add to butter mixture alternately with the poppy seed mixture. Blend well.

Put the batter in the pan in layers, sprinkling the reserved cinnamon sugar mixture between each layer. If you spread your batter thin, you should get three layers of cinnamon sugar.

Bake at 350 degrees F (175 degrees C) for 50 minutes or until a toothpick inserted comes out clean. Set cake on rack to cool for one hour.

Italian Wedding Cakes

Ingredients

1 cup white sugar
2 eggs
1 cup milk
4 tablespoons baking powder
1 tablespoon almond extract
1 pinch salt
1/2 cup melted shortening
3 1/2 cups all-purpose flour
2 cups confectioners' sugar
1 tablespoon almond extract
8 teaspoons water
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine 1 cup sugar, 2 eggs and 1 cup milk. Add baking powder, 3 1/2 cups flour, and salt. Then add warmed, melted shortening and almond flavoring.

Flour a cookie sheet (no grease) and drop cookie batter from a teaspoon onto sheet. Bake for 10-15 minutes. Cookies will be cake-like. Be sure to bake them on center rack.

To Make Frosting: Mix together confectioners' sugar, 1 tablespoon almond flavoring, water and 2 tablespoons of melted butter. Stir and frost cooled cookies.

Marble Cake I

Ingredients

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup white sugar
1/2 cup butter, softened
2 eggs
1 teaspoon vanilla extract
1 cup milk
2 tablespoons unsweetened
cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round pan.

Place flour, baking powder, salt, sugar, butter or margarine, eggs, vanilla, and milk into mixing bowl. Beat slowly to moisten, then beat with an electric mixer at medium speed for about 2 minutes until smooth. Reserve 3/4 cup batter; pour the remainder into pan.

Stir cocoa into the 3/4 cup reserved batter. Drop by spoonfuls over top of white batter. Using a knife, swirl the cocoa batter into the white batter to incorporate it in a marble effect.

Bake in preheated oven for 30 to 35 minutes, until an inserted wooden pick comes out clean.

Jam Cake

Ingredients

- 1 cup butter
- 2 cups white sugar
- 3 eggs
- 1 teaspoon baking soda
- 3 cups all-purpose flour
- 1 cup buttermilk
- 1 cup blackberry preserves
- 1 cup chopped pecans
- 1 cup shredded coconut
- 1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 10 inch tube pan and set aside.

Cream together the butter and sugar. Add eggs separately, beating well after each.

Sift together soda and flour; add alternately with buttermilk to creamed mixture. Mix well.

Add jam, pecans, coconut and raisins. Mix well and pour into prepared pan. Bake for one hour or until toothpick inserted in center comes out clean.

Minnehaha Cake

Ingredients

1 1/2 cups white sugar
1/2 cup butter
2 eggs
1 cup milk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder
1 1/2 cups packed brown sugar
2 egg whites
5 tablespoons water
1/4 teaspoon salt
1 teaspoon vanilla extract
1/2 tablespoon raisins for
decorating
1/8 cup toasted almonds, for
decoration
1/2 cup toasted pecans
1/4 cup red and green candied
cherries

Directions

Beat together the white sugar and butter. Add the eggs and 1 teaspoon vanilla. In a separate bowl, combine the flour and baking powder. Add the flour mixture alternately with the milk.

Pour into greased and floured 9 x 13 pan. Bake at 350 degrees F (175 degrees C) for 30 minutes or until tests done.

To Make Frosting: Beat together with an electric mixer the brown sugar, egg whites, water and salt. Place in a double boiler over rapidly boiling water, stirring constantly. Cook 10 minutes or until frosting will stand in peaks. Remove from heat and add 1 teaspoon vanilla. Beat until thick. Spread on cake. Decorating: Place one large raisin in each corner. Then place toasted almonds, toasted pecans, red and green cherries all over the cake.

Tomato Soup Spice Cake

Ingredients

2 cups all-purpose flour
1 1/3 cups sugar
4 teaspoons baking powder
1 1/2 teaspoons ground allspice
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1/2 cup vegetable shortening
2 eggs
1/4 cup water
Cream Cheese Frosting:
1 (8 ounce) package cream
cheese, softened
2 tablespoons milk
1 teaspoon vanilla
1 (16 ounce) package
confectioners' sugar

Directions

Preheat oven to 350 degrees F. Grease 13x9 inch baking pan.

Mix flour, sugar, baking powder, allspice, baking soda, cinnamon and cloves in bowl. Add soup, shortening, eggs and water. Beat until mixed, using mixer at low speed. Beat 4 minutes, using high speed. Pour into prepared pan.

Bake 40 minutes or until done. Cool in pan on wire rack. Frost with Cream Cheese Frosting.

Cream Cheese Frosting: Combine the cream cheese, milk and vanilla in a medium bowl. Using a mixer at medium speed, beat until creamy. Slowly add the confectioners' sugar, mixing until smooth and of spreading consistency. (Add a little more milk if needed.) Makes 3 cups.

Easy Plain Cake

Ingredients

4 eggs
3/4 cup white sugar
1 cup butter, melted
3 cups self-rising flour
1 cup raisins (optional)
1 cup semi-sweet chocolate chips (optional)
3 apples - peeled, cored and diced (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Add sugar into melted butter, stir until sugar is melted and blended with butter. Beat in eggs. Stir in self-rising flour bit by bit until mixture is well blended. Stir in one of the optional ingredients, if desired, according to your own taste to add special flavor to your cake.

Bake for 25 minutes in a preheated oven.

Chocolate Eclair Cake

Ingredients

1 (16 ounce) package graham crackers
2 (3.5 ounce) packages instant vanilla pudding mix
4 cups milk
1 (16 ounce) package frozen whipped topping, thawed
1 (16 ounce) package prepared chocolate frosting

Directions

Line the bottom of a 9x13 inch baking pan with graham crackers. In a large bowl, combine the milk and vanilla pudding according to directions on box. Fold in the whipped topping. Spread a layer of the pudding mixture over the graham crackers. Alternate the graham cracker and pudding layers up to the top of the pan. Cook the container of prepared frosting, uncovered in the microwave for 1 minute on half power. Pour over the top of the cake. Refrigerate for at least 12 hours before serving.

Chocolate Macaroon Cake

Ingredients

1 egg white
2 teaspoons vanilla extract
2 1/4 cups white sugar
2 cups shredded coconut
1 tablespoon all-purpose flour
1/2 cup unsweetened cocoa powder
3/4 cup hot, brewed coffee
3 eggs
1 teaspoon baking soda
1/2 cup sour cream
1/2 cup shortening
1 teaspoon salt
2 cups sifted all-purpose flour
2 cups white sugar
4 tablespoons unsweetened cocoa powder
1/2 cup butter
1/4 cup corn syrup
1/2 cup milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch bundt pan.

To Make Filling: Beat egg white with 1 teaspoon vanilla until soft mounds form. Add 1/2 cup sugar gradually beating until stiff peaks form. Stir in coconut and 1 tablespoon flour.

Dissolve the cocoa in the hot coffee. Separate the three eggs. Set aside the yolks. Beat the egg whites until soft mounds form. Gradually beat in 1/2 cup sugar until meringue stands in stiff peaks.

Combine the sour cream and the baking soda. Beat 1 1/4 cups of the sugar, shortening, egg yolks, 1 1/2 teaspoons salt, 1 teaspoon vanilla and 1/2 of the of the cocoa mixture until light and creamy, about 4 minutes. Stir in 2 cups flour, the sour cream mixture and the remaining cocoa mixture, blend well. Fold in the beaten egg whites.

Turn 1/2 of the chocolate batter into the prepared pan. Place 1/2 of the coconut mixture on top. Cover with the remaining chocolate batter, then the remaining coconut mixture.

Bake at 350 degrees F (175 degrees C) for 55 to 65 minutes. Let cake cool completely before removing from pan and icing.

To Make Icing: In a saucepan over medium heat mix 2 cups sugar, 4 tablespoons cocoa together, the butter or margarine, corn syrup and the milk together. Bring to boil and let boil for 1 minute. Remove from heat, let cool and beat until of spreading consistency. Stir in 1 teaspoon vanilla. Do not overcook!

Chinese Sticky Rice Cake

Ingredients

1 (16 ounce) box sweet rice flour (mochiko)
1 cup canola oil
2 1/2 cups milk
1 1/2 cups white sugar
1 teaspoon baking powder
3 eggs, beaten
1/2 (18.75 ounce) can sweetened red bean paste
2 tablespoons toasted sesame seeds

Directions

Preheat an oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking pan.

Mix rice flour, canola oil, milk, sugar, and baking powder in a large bowl. Stir in the beaten eggs. Pour the mixture into the baking pan. Drop small spoonfuls of the red bean paste into the flour mixture about 1 to 2 inches apart, making sure that the red bean paste is covered by the flour mixture. Sprinkle with toasted sesame seeds.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 55 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Upside Down Pumpkin Cake

Ingredients

1 (29 ounce) can pumpkin puree
2 teaspoons ground cinnamon
1/2 teaspoon ground cloves
salt to taste
1 3/4 cups white sugar
3 eggs
1 (12 fluid ounce) can evaporated milk
1 (18.25 ounce) package yellow cake mix with pudding
1 cup chopped pecans
1 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a mixing bowl, blend pumpkin, cinnamon, cloves, salt, sugar, eggs and milk. Pour mixture into a 9x13 inch baking dish. Sprinkle dry cake mix and nuts over the batter. Pour melted butter over the cake.

Bake in a preheated 350 degrees F (175 degrees C) oven for 60 minutes and let cool. The cake will be "liquidy" at first, but will solidify as it cools.

Chocolate Yum-Yum Cake

Ingredients

1/2 cup butter or margarine
2 (1 ounce) squares unsweetened
baking chocolate
1 cup sugar
1/2 cup raisins
1 1/2 cups water
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
Pinch salt
1 1/2 teaspoons vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking soda
ICING:
1/2 cup confectioners' sugar
1/4 teaspoon vanilla extract
1 teaspoon milk

Directions

In a large saucepan over low heat, melt butter and chocolate, stirring constantly. Add sugar, raisins, water, cinnamon and cloves; bring to a boil. Boil for 5 minutes, stirring occasionally. Remove from the heat; pour into a mixing bowl and cool for 15 minutes. Add salt and vanilla. Combine flour and baking soda; add to chocolate mixture and mix well. Pour into a greased and floured 8-cup fluted tube pan. Bake at 350 degrees F for 45 minutes or until a wooden pick inserted near the center comes out clean. Cool in pan for 10 minutes before removing to a wire rack to cool. Combine icing ingredients; spoon over cooled cake.

Sage Cakes

Ingredients

1 cup sifted all-purpose flour
1 teaspoon white sugar
1/2 teaspoon salt
2 egg yolks
1 cup buttermilk
3 tablespoons chopped fresh sage
2 egg whites
2 tablespoons vegetable oil
1/2 cup grated Romano cheese

Directions

In a medium bowl, stir together the flour, sugar and salt. Stir in the egg yolks, buttermilk and sage all at once. Let the batter stand at room temperature for 30 minutes.

In a clean bowl, beat egg whites with an electric mixer until they can hold a stiff peak. Fold egg whites into the sage batter.

Heat the oil in a large skillet over medium-high heat. Drop spoonfuls of batter into the skillet to make small pancakes. Flip when bubbles appear on the surface and cook until light brown on both sides. Repeat with remaining batter. Add more oil to the skillet if needed. Sprinkle Romano cheese over the pancakes while still warm.

Quick Coffee Cake

Ingredients

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
6 tablespoons white sugar
1/2 teaspoon salt
1/3 cup shortening
1/2 cup milk
1 egg
1/2 teaspoon vanilla extract
2 tablespoons butter, melted
1/2 cup brown sugar
2 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease and flour a 9 inch square pan.

In a large bowl mix together the flour, baking powder, sugar and salt. Cut in the shortening with a pastry blender to the size of small peas.

In a separate small bowl, beat the egg well, then stir in the milk and vanilla. Add the egg-milk mixture to the flour mixture all at once. Stir carefully until just blended.

Pour batter into prepared pan and spread evenly. Drizzle top with melted butter.

In a small bowl mix together brown sugar, 2 tablespoons flour and 1/2 teaspoon cinnamon. Sprinkle on top of cake. Pour batter into prepared pan. Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Georgia's Tennessee Jam Cake

Ingredients

- 1 cup butter, softened
- 2 cups white sugar
- 8 eggs
- 2 teaspoons baking soda
- 2 tablespoons water
- 2 cups seedless blackberry jam
- 3 1/2 cups all-purpose flour
- 1 1/2 teaspoons ground cloves
- 2 teaspoons ground nutmeg
- 1 tablespoon ground cinnamon
- 1 teaspoon salt
- 1 cup buttermilk
- 1 cup chopped black walnuts (optional)
- 1/2 cup golden raisins (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease three 8 or 9 inch round cake pans and set aside.

In a large bowl, beat butter and sugar until light and fluffy. Add eggs one at a time, mixing until each one is blended in. Dissolve the baking soda in the water; stir into the batter along with the blackberry jam. Combine the flour, cloves, nutmeg, cinnamon and salt; stir into the batter by hand, alternating with the buttermilk. Fold in the black walnuts and raisins if using. Divide the batter equally between the three pans, and spread in an even layer.

Bake in the preheated oven until the top of the cakes spring back when lightly touched, about 35 minutes. Cool in the pans until cool enough to handle, then invert the cakes over a wire rack and remove pans to cool completely.

Strawberry Cake I

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package strawberry flavored gelatin
2/3 cup vegetable oil
4 eggs
3 tablespoons all-purpose flour
4 ounces frozen strawberries
1/2 cup buttermilk

Directions

Thaw and drain the frozen strawberries.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease on 9x13 inch cake pan.

Combine the white cake mix, strawberry gelatin, oil, eggs, flour, thawed strawberries, and buttermilk and mix until just combined. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for about 25 to 35 minutes or until a toothpick inserted in the center comes out clean.

Gob Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
3 teaspoons baking soda
6 tablespoons unsweetened cocoa powder
1 teaspoon salt
2/3 cup vegetable oil
3 tablespoons distilled white vinegar
2 teaspoons vanilla extract
2 cups water
1/2 cup butter, softened
1/2 cup shortening
2/3 cup milk
1 teaspoon vanilla extract
1 cup white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C).

Mix the flour, 2 cups of the sugar, baking soda, 6 tablespoons of the cocoa, salt, vegetable oil, vinegar, 2 teaspoons vanilla, and the water together. Stir until just combined. Pour batter into an ungreased 13x9 inch baking pan.

Bake at 325 degrees F (165 degrees C) for 30 to 35 minutes. Let cake cool on a wire rack.

To Make Icing: Beat together the butter or margarine, vegetable shortening, 1 cup sugar, milk, and 1 teaspoon vanilla. Continue beating for 10 minutes. Spread over cooled cake.

Bride's Cake

Ingredients

1 1/2 pounds butter
5 1/4 cups all-purpose flour
3/8 teaspoon baking soda
3/4 teaspoon ground mace
4 1/2 tablespoons lemon juice
4 1/2 cups white sugar
1 1/2 tablespoons vanilla extract
15 eggs
3/8 teaspoon salt
1 1/2 teaspoons cream of tartar

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour three round tube pans, one 10 inch, one 8 inch, and one 5 inch.

Sift the flour, baking soda, ground mace, and 2 1/4 cups of the sugar into a large bowl.

Using your hands, rub in the butter into the flour mixture.

Separate the eggs. Add the lemon juice and the vanilla to the egg yolks and beat well. Add the egg yolk mixture a little at a time to the flour mixture using your hands to combine the ingredients.

In a large bowl whip the egg whites with the salt and the cream of tartar until stiff. Gradually beat in the remaining 2 1/4 cups of the sugar till the whites are very stiff and glossy. Fold in the beaten egg whites into the batter in four portions, folding in very gently with your hands until no white lumps are visible. Spoon batter into the prepared pans.

Bake at 300 degrees F (150 degrees C) for 2 1/2 hours for the 10 inch pan, 2 1/4 hours for the 8 inch pan, and 1 1/2 hours for the 5 inch pan. Cakes are done when they shrink from the sides of the pans. Remove the 5 inch cake from the oven and let stand in pan for one hour before turning out. When the 8 inch cake is done turn off the oven and let it stand for 1/2 hour more in oven, remove it then 15 minutes later remove the 10 inch cake. Let the 8 and 10 inch cakes stand on cooling rack for 1/2 hour before turning out. Allow cakes to cool overnight before frosting. If the cake tiers are to be separated by pillars, the holes left by the tube pans may be covered by rounds of cardboard before they are iced. Use Decorator Frosting and decorate as desired.

Beer Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 cup beer
1/4 cup vegetable oil
4 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and flour a 10 inch Bundt pan.

Combine cake mix and pudding mix in a large bowl. Add beer and vegetable oil and mix lightly. Add 4 eggs. Beat at high speed until mixture is thick, creamy and smooth. Pour into greased and floured Bundt pan.

Bake at 350 degrees F (175 degrees C) for 55 minutes. Cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. Frost as desired.

Elegant Light Fruit Cake

Ingredients

2 cups ground almonds
3 cups red candied cherries
1 1/2 cups green candied cherries
1 (8 ounce) package diced
candied citron
6 cups golden raisins
8 ounces candied pineapple,
diced
1 cup all-purpose flour
1 cup shortening
1 cup all-purpose flour
2 2/3 cups white sugar
8 egg yolks
4 teaspoons almond extract
2/3 cup brandy
2/3 cup milk
4 1/2 cups all-purpose flour
8 egg whites
1 1/2 teaspoons cream of tartar

Directions

Preheat oven to 300 degrees F (150 degrees C). Place a pan of water in oven. Grease thoroughly and line with heavy brown paper one set of tier pans (one 9 inch, one 7 inch, and one 5 inch).

In a large bowl combine ground almonds and fruits. Dredge with one cup flour.

In a large bowl, cream together 1 cup flour and shortening. Gradually blend in white sugar. Beat in egg yolks and almond flavoring; beat until very light and fluffy. Mix together brandy and milk; add alternately with 4 1/2 cups flour to creamed mixture. Make 3 dry and 2 liquid additions, combining lightly after each.

In another bowl, beat egg whites with cream of tartar to form stiff but moist peaks. Fold into batter. Fold in floured fruit mixture.

Bake for 2 1/2 to 3 1/2 hours, depending on size of pan. Bake each cake until it tests done with a toothpick. Remove from pans, and lift off paper. Cool.

Southern-Style Chocolate Pound Cake

Ingredients

1 cup butter
1/2 cup shortening
3 cups white sugar
5 eggs
1/2 teaspoon vanilla extract
1 cup milk
3 cups all-purpose flour
1/2 cup Dutch process cocoa powder
1/2 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) loaf pans. Sift together the flour, cocoa and baking powder. Set aside.

In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pans.

Bake in the preheated oven for 75 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Mincemeat Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon baking soda
1 cup buttermilk
2 cups all-purpose flour
1 (9 ounce) package condensed mincemeat, crumbled
1 recipe Caramel Cream Frosting

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour two 8 inch, round, cake pans.

Cream butter or margarine in a large mixing bowl. Gradually add sugar, beating well. Add eggs one at a time, beating mixture well after each addition.

Dissolve soda in buttermilk, stirring well. Mix flour into creamed mixture alternately with buttermilk mixture, beginning and ending with flour. Mix well after addition. Stir in crumbled mincemeat. Spoon batter into prepared pans.

Bake for 45 to 50 minutes, or until a wooden pick inserted in center comes out clean. Cool cake in pan for 10 minutes. Remove layers from pans, and cool completely. Fill and frost the cake with Caramel Cream Frosting.

Nana's Old Fashioned Jelly Cake

Ingredients

1 cup margarine, softened
2 cups white sugar
4 eggs
3 cups self-rising flour
1 cup whole milk
1 teaspoon vanilla extract
2 cups raspberry jelly

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, mixing well after each. Stir in the flour and milk, alternating so the dough does not become too stiff or too runny. Mix in vanilla. Pour the batter into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, until the center springs back when pressed lightly. Spread the raspberry jelly over the cake while it is warm, but not hot, so it will soak into the cake.

Chocolate Picnic Cake

Ingredients

2 (1 ounce) squares unsweetened chocolate
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 cup sugar
3/4 cup cold water
1/3 cup vegetable oil
1 cup semisweet chocolate chips

Directions

In a microwave, melt chocolate; cool for 10 minutes. Combine the flour, baking soda and salt; set aside. In a mixing bowl, beat the egg and sugar. Beat in the water and oil. Stir in melted chocolate and dry ingredients; mix until blended.

Pour into a greased 8-in. square baking pan. Sprinkle with chocolate chips. Bake at 350 degrees F for 32-38 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

White Almond Wedding Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 cup all-purpose flour
1 cup white sugar
3/4 teaspoon salt
1 1/3 cups water
1 cup sour cream
2 tablespoons vegetable oil
1 teaspoon almond extract
1 teaspoon vanilla extract
4 egg whites

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 11x13 inch cake pan.

Stir together the white cake mix, flour, sugar, and salt in a large bowl until well mixed. Pour in the water, sour cream, vegetable oil, almond and vanilla extracts, and egg whites, and beat with an electric mix on low until all the ingredients are mixed and moistened but some lumps still remain, 4 minutes.

Pour the batter into the prepared cake pan, and bake in the preheated oven until the top is a light golden brown and a toothpick inserted into the center of the cake comes out clean, about 25 minutes. Allow to cool before frosting.

Tomato Soup Cake I

Ingredients

1 (10.75 ounce) can condensed tomato soup
1 teaspoon baking soda
1 cup white sugar
1 egg
1/3 cup butter
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 1/2 cups self-rising flour
1 cup raisins

Directions

Combine the tomato soup and the soda in a bowl, and let it stand.

Cream sugar, egg, butter, salt, cinnamon, and cloves. Mix in tomato soup and soda mixture, and then flour. Stir in the raisins, and pour the batter in a greased baking dish.

Bake at 325 degrees F (165 degrees C) for 1 hour, or until done. Cool the cake, and top with cream cheese icing.

Chocolate Chocolate Chip Dream Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
2 (3.5 ounce) packages non-
instant chocolate pudding mix
2 eggs
2 1/2 cups semisweet chocolate
chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch cake pan.

Make chocolate pudding according to package directions.

Combine chocolate cake mix, chocolate pudding, and eggs and beat for 2 minutes at medium speed of an electric mixer. Pour batter into prepared pan and cover top with the semisweet chocolate chips.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes.

Oatmeal Cake III

Ingredients

1 1/4 cups boiling water
1 cup quick-cooking oats
1/2 cup butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
1 teaspoon ground cinnamon
1 teaspoon baking soda
1 1/2 teaspoons salt
1 1/3 cups all-purpose flour

1/2 cup butter
1 cup packed brown sugar
4 tablespoons evaporated milk
1 cup flaked coconut
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Pour boiling water over oats. Set aside.

Sift together flour, salt, soda and cinnamon. Set aside.

Cream 1/2 cup butter, sugar, 1 cup brown sugar and eggs until fluffy. Add flour mixture and mix in. Add softened oats. Pour batter into a 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Remove cake from oven. Set oven temperature to broil.

In a saucepan, combine milk, 1/2 cup butter and 1 cup brown sugar.

Heat until melted, then add coconut and chopped nuts. Spread on warm cake.

Place cake under broiler for 2 to 3 minutes.

Casserole Carrot Cake

Ingredients

1 cup all-purpose flour
1 cup sugar
1 1/4 teaspoons ground cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground cloves
1/4 teaspoon ground ginger
1/2 cup vegetable oil
2 eggs
1 1/2 cups grated or finely
chopped carrots
1 (8 ounce) can crushed
pineapple, well drained
3/4 cup chopped pecans
1 (16 ounce) container cream
cheese frosting

Directions

In a mixing bowl, combine the first eight ingredients. Add oil; mix well. Add eggs, one at a time, beating well after each. Stir in carrots, pineapple and pecans. Transfer to a greased 8-in. round microwave-safe casserole dish. Microwave, uncovered, at 70% power for 12-14 minutes, rotating a half turn once or until a moist area about 1-1/2 in. in diameter remains in the center (when touched, cake will cling to your finger while area underneath will be almost dry). Cool completely on a wire rack. Invert onto a serving plate. Frost cake. Store in the refrigerator.

Grandmom Andersons' Crab Cakes

Ingredients

1 egg
1 tablespoon butter
1 small onion, minced
1 strip celery, minced
1 pound fresh crabmeat
1 teaspoon Worcestershire sauce
1 1/2 cups milk
5 slices day-old bread
3 eggs, beaten
3 cups dry bread crumbs
oil for frying

Directions

Place one egg in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Melt the butter in a skillet over medium heat. Cook and stir the onion and celery until the onions are translucent; remove and let cool. In a mixing bowl combine the cooled onion mixture with crabmeat. Mix thoroughly. Refrigerate for 15 minutes.

Remove crab mixture from refrigerator and add hard cooked egg and Worcestershire sauce.

Pour milk into a separate bowl. Dip the bread slices, one at a time, quickly into the milk and squeeze most of it out. Add soaked bread to the crab mixture. Refrigerate for 30 minutes or until firm.

In a wide shallow bowl, beat the 3 eggs. Place bread crumbs in a separate bowl. Remove crab mixture from refrigerator, shape into hamburger shaped patties. Dip each one into the beaten egg and then into the bread crumbs, coating well.

In a medium skillet, heat canola oil over medium heat and fry crab cakes until they are a nice golden brown.

Berry-Glazed Chocolate Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (3.9 ounce) package instant chocolate pudding mix
4 eggs
3/4 cup water
1/2 cup apple juice
1/2 cup vegetable oil
1 teaspoon rum extract
1 cup semisweet chocolate chips
RASPBERRY GLAZE:
1/4 cup seedless raspberry jam
2 tablespoons apple juice
1/2 teaspoon rum extract
CHOCOLATE ICING:
2 tablespoons baking cocoa
1/4 cup heavy whipping cream
2 tablespoons butter, melted
1 cup confectioners' sugar
1 teaspoon vanilla extract

Directions

In a large mixing bowl, combine the first seven ingredients; beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in chocolate chips. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 45-50 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a small saucepan, combine the glaze ingredients. cook and stir over low heat until smooth. Brush over cake. Let stand for 10 minutes or until set.

Place cocoa in a small saucepan. Stir in cream and butter until smooth. Cook and stir over low heat for 2 minutes or until thickened. Remove from heat; stir in confectioners' sugar and vanilla until smooth. Cool slightly; drizzle over cake. Let stand until set.

Seven-Up[®] Cake I

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant coconut cream pudding mix
4 eggs
3/4 cup vegetable oil
10 fluid ounces lemon-lime flavored carbonated beverage

1 (20 ounce) can crushed pineapple
1/2 cup butter
1 egg, beaten
1 tablespoon all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in 4 eggs, oil and the lemon-lime soda. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Make cooked pineapple topping: Into large saucepan, combine crushed pineapple, butter, 1 beaten egg, and flour. Cook over low heat until thick. Pour over cake. Keep in the refrigerator.

Eggless Chocolate Cake II

Ingredients

4 1/2 cups sifted all-purpose flour
3 cups white sugar
1 cup unsweetened cocoa powder
1 cup vegetable oil
3 cups water
3 teaspoons baking soda
1/2 teaspoon salt
3 tablespoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C), grease and flour a 9x13 inch pan.

In a large bowl, sift together flour, cocoa powder, soda and salt. Add sugar and mix together.

Add oil, water and vanilla and mix thoroughly.

Pour into a 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 1 hour or until toothpick inserted in center comes out clean.

Chocolate Cake V

Ingredients

1 cup unsweetened cocoa powder
2 cups hot brewed coffee
2 1/2 cups white sugar
1 cup vegetable oil
4 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon baking powder
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a small bowl, dissolve the cocoa in the hot coffee; set aside. Sift together the flour, baking soda, baking powder and salt. Set aside.

In a large bowl, combine the sugar, oil, eggs and vanilla. Beat in the flour mixture alternately with the cocoa mixture. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Pie Snacking Cake

Ingredients

1 1/2 cups white sugar
2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup vegetable oil
3 eggs, beaten
1 3/4 cups apple pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 baking pan.

In large bowl, combine the sugar, flour, salt, baking soda and cinnamon. Make a well in the center and stir in the oil, eggs and pie filling. Stir until just combined. Spoon batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes or until cake tests done.

Spicy Black Bean Cakes

Ingredients

Lime Sour Cream:

1/2 cup reduced fat sour cream
2 teaspoons fresh lime juice
1 small fresh jalapeno pepper,
minced
salt to taste

Bean Cakes:

2 tablespoons olive oil, divided
4 green onions, thinly sliced
6 cloves garlic, pressed
2 fresh jalapeno peppers, finely
diced
1 tablespoon ground cumin
2 (14.5 ounce) cans black beans,
drained and rinsed
salt and black pepper to taste
2 cups grated raw sweet potato
1 egg, lightly beaten
1/2 cup plain dried bread crumbs

Directions

To prepare lime sour cream, mix the sour cream, lime juice, 1 small minced jalapeno, and salt together in a small bowl. Cover, and refrigerate.

Heat 1 tablespoon olive oil in a small skillet over medium heat. Cook green onions until softened, about 1 minute. Stir in garlic, 2 diced jalapenos, and cumin; cook until fragrant, about 30 seconds.

Transfer contents of skillet to a large bowl. Stir in black beans, and mash with a fork. Season with salt and pepper to taste. Mix in sweet potatoes, egg, and bread crumbs. Divide into 8 balls, and flatten into patties.

In the oven, set cooking rack about 4 inches from heat source. Set oven to broil. Lightly grease baking sheet with 1 tablespoon oil.

Place bean patties on baking sheet, and broil 8 to 10 minutes. Turn cakes over, and broil until crispy, about 3 minutes more. Serve with lime sour cream.

NILLA Chocolate Peanut Butter No-Bake Cake

Ingredients

1 cup cold milk
1/4 cup peanut butter
1 pkg. (4 serving size) JELL-O
Chocolate Instant Pudding
1 1/2 cups thawed COOL WHIP
Whipped Topping
55 NILLA Wafers, divided
2 squares BAKER'S Semi-Sweet
Chocolate
2 cups whole strawberries

Directions

Add milk to peanut butter in medium bowl, beating with wire whisk until well blended. Add dry pudding mix. Beat 2 minutes or until well blended. Stir in the whipped topping.

Reserve 5 of the wafers for later use. Spread about 1 teaspoon of the pudding mixture onto each of the remaining 50 wafers. Stack wafers together, standing them on edge around outer edge of round serving platter to form a ring. Spread with the remaining pudding mixture. Refrigerate 6 hours or overnight.

Crush remaining 5 wafers; sprinkle over dessert. Make chocolate curls. Top with the chocolate curls. Fill center of ring with strawberries. Store leftover dessert in refrigerator.

Hot Water Chocolate Cake

Ingredients

2 cups white sugar
2 cups all-purpose flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
1/2 cup butter
1 cup water
1/2 cup buttermilk
2 eggs, beaten
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan. Mix together the sugar, flour, cocoa, baking powder, baking soda and salt. Set aside.

In a large saucepan bring butter and water to a boil. Remove from heat. Stir in flour mixture. Pour in buttermilk, eggs and vanilla; mix thoroughly.

Pour cake batter into prepared 9x13 inch baking pan. Bake in preheated oven for 25 minutes or until a toothpick inserted in center comes out clean. Remove cake from oven and frost immediately.

Black Pepper Pound Cake

Ingredients

1 cup butter, softened
3 cups sugar
3 teaspoons coarsely ground pepper
2 teaspoons lemon extract
6 eggs
3 cups all-purpose flour
1 cup heavy whipping cream
confectioners' sugar

Directions

In a large mixing bowl, cream butter and sugar. Beat in pepper and extract. Add eggs, one at a time, beating very well after each addition. Add flour alternately with cream; mix well.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 325 degrees F for 70-75 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar if desired.

Chocolate Chip Oatmeal Cake

Ingredients

1 3/4 cups boiling water
1 cup rolled oats
1 cup packed brown sugar
1 cup white sugar
1/2 cup butter
2 eggs
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 tablespoon unsweetened cocoa powder
1/2 teaspoon salt
1 cup semisweet chocolate chips
1/2 cup chopped walnuts

Directions

Mix water and oatmeal in mixing bowl, and let sit 10 minutes.

Add sugars, butter or margarine, and eggs. Mix well.

Add flour, baking soda, cocoa, and salt. Blend.

Pour into greased and floured 10 x 15 x 1 inch jelly roll pan. Top with chocolate chips and chopped nuts.

Bake in a preheated 350 degrees F (175 degrees C) oven for 20 minutes.

Simply The Best Chocolate Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
2 cups milk
1 (5 ounce) package chocolate
pudding and pie filling mix (not
instant)
1 cup semisweet chocolate chips
1 cup chopped pecans

Directions

Prepare pudding mix in a 2 quart saucepan as directed on box, using 2 cups milk. Stir dry cake mix into hot pudding. Stir in nuts and chocolate chips. Spread batter into a 9 x 13 inch ungreased pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes, or until cake springs back when touched.

Cookies and Peppermint Ice Cream Cake

Ingredients

30 cream-filled chocolate sandwich cookies (such as Oreo®)
1/2 cup butter
2 cups confectioners' sugar
9 tablespoons unsweetened cocoa powder
1 tablespoon vegetable oil
2 eggs, beaten
1/2 gallon peppermint ice cream

Directions

In batches of 5 cookies at a time, pulverize the cookies in a blender until fine. Set the last batch of 5 crumbled cookies aside; place the remaining cookies into the bottom of a 9x13-inch pan, and smooth into a crust.

Melt butter in a saucepan over low heat, and stir in the confectioners' sugar, cocoa, and vegetable oil into a smooth mixture. Pour in the beaten eggs, and whisk constantly until the mixture is hot (do not boil) and thickened to a fudgy consistency, about 5 minutes. Pour the thickened fudge over the crushed cookie crust, smooth into a layer, and freeze cake at least 30 minutes.

Set the peppermint ice cream out to soften for about 10 minutes. Cut the softened ice cream into slices, and place the ice cream slices over the fudge filling. Smooth the ice cream out into an even layer, and sprinkle reserved crushed cookies on top for garnish. Freeze the dessert for 1 to 2 hours before serving.

Black Magic Cake

Ingredients

1 3/4 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1 teaspoon salt
2 eggs
1 cup strong brewed coffee
1 cup buttermilk
1/2 cup vegetable oil
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans or one 9x13 inch pan.

In large bowl combine flour, sugar, cocoa, baking soda, baking powder and salt. Make a well in the center.

Add eggs, coffee, buttermilk, oil and vanilla. Beat for 2 minutes on medium speed. Batter will be thin. Pour into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until toothpick inserted into center of cake comes out clean. Cool for 10 minutes, then remove from pans and finish cooling on a wire rack. Fill and frost as desired.

Chocolate Candy Bar Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 1/2 cups milk
3 eggs
3/4 cup vegetable oil
1 (3.5 ounce) package instant vanilla pudding mix

1 (8 ounce) package cream cheese
1/2 cup white sugar
1 cup confectioners' sugar
1 (12 ounce) container frozen whipped topping, thawed
1 cup chopped pecans
4 (1.5 ounce) bars milk chocolate candy, coarsely chopped

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour 3 (8 inch) pans.

In a large bowl, combine cake mix, milk, eggs, oil and instant vanilla pudding mix. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pans.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a large bowl, beat the cream cheese with the white sugar and confectioners' sugar until smooth. Fold in the whipped topping, pecans and chopped chocolate. Spread between layers and on top and sides of cake.

Pink Lady Cake

Ingredients

4 eggs
1 cup vegetable oil
1/2 cup water
1 (16 ounce) package sliced frozen strawberries
1 (18.25 ounce) package white cake mix
3 tablespoons all-purpose flour
1 (3 ounce) package strawberry gelatin mix
2 cups confectioners' sugar

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, beat eggs and add oil, water and 1/2 of strawberries; mix well. Beat in cake mix, flour and gelatin mix. Pour mixture into greased and floured pan

Bake in preheated oven for 75 minutes, until a toothpick inserted in center comes out clean.

To make icing: In a medium bowl, mix sugar and remaining strawberries; frost cake while warm.

Chill in refrigerator before serving.

Mississippi Mud Cake IV

Ingredients

1 cup butter or margarine,
softened
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1/3 cup unsweetened cocoa
powder
2 teaspoons baking powder
1/4 teaspoon salt
1 cup chopped walnuts
6 cups miniature marshmallows
1/2 cup butter or margarine,
softened
1/3 cup unsweetened cocoa
powder
3 1/2 cups confectioners' sugar
1/2 cup evaporated milk
1/8 teaspoon salt
1 cup chopped walnuts
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium-size mixing bowl, mix the flour, baking powder, 1/3 cup cocoa powder and 1/4 teaspoon salt together and set aside.

In a large bowl, cream together 1 cup of butter and 2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in the 2 teaspoons vanilla. Add the flour mixture and mix until combined. Finally, fold in 1 cup chopped nuts.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until a toothpick inserted into the cake comes out clean. Remove from oven and spread marshmallows on top. Return to oven for 10 minutes or until marshmallow are melted. Allow to cool before frosting.

To Make Frosting: In a medium mixing bowl, combine 1/2 cup butter, 1/3 cup cocoa, confectioners sugar, evaporated milk, vanilla and pinch of salt. Mix until smooth and spread on cake, then sprinkle with 1 cup chopped nuts.

Bridal Shower Cake

Ingredients

3/4 cup butter
2 cups white sugar
3 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon salt
1 cup milk
1 teaspoon vanilla extract
5 egg whites

Directions

Grease two eight inch round cake pans. Preheat the oven to 375 degrees F (190 degrees C).

Cream butter and sugar until light and fluffy. Sift flour with baking powder and salt, and add to creamed mixture alternately with milk. Beat well. Stir in vanilla.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Divide batter into prepared pans.

Bake for about 25 minutes. Cool. Cover with white butter icing, and decorate as desired. Makes 15 to 20 servings.

Cherry Chip Cake

Ingredients

2 cups all-purpose flour
1 teaspoon ground cinnamon
3/4 cup white sugar
1/8 teaspoon salt
3/4 cup vegetable oil
2 eggs
2 teaspoons vanilla extract
1 teaspoon baking soda
1 (21 ounce) can cherry pie filling
6 ounces semisweet chocolate chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter and flour a bundt pan or 10-inch tube pan.

In a bowl, combine the flour, sugar, oil, eggs, vanilla, baking soda, cinnamon, and salt. Mix well. Stir in the cherries and their liquid and the chocolate chips. Pour the batter into the prepared pan.

Bake for about 1 hour, until a cake tester inserted in the center comes out clean. Cool on rack and remove from the pan to cool completely.

Clove Apple Cake

Ingredients

6 tablespoons butter or margarine,
softened
3/4 cup sugar
1 teaspoon ground cloves
2 eggs
1 1/3 cups all-purpose flour
1 teaspoon baking powder
1/2 cup milk
1 1/2 cups chopped, peeled tart
apples

CUSTARD SAUCE:

1/4 cup sugar
2 tablespoons all-purpose flour
2 cups milk
1 egg, beaten
3 tablespoons butter or margarine,
softened
1/2 teaspoon vanilla extract
Additional ground cloves (optional)

Directions

In a mixing bowl, cream butter, sugar and cloves. Add eggs, one at a time, beating well after each addition. Combine flour and baking powder; add to creamed mixture alternately with milk. Fold in apples. Transfer to a greased and floured 9-in. round baking pan. Bake at 375 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Meanwhile, in a saucepan, combine sugar, flour and milk until smooth. Bring to a boil over medium-heat; cook and stir for 2 minutes or until thickened and bubbly. Remove from the heat. Stir a small amount into egg; return all to pan. bring to a gentle boil. Reduce heat; cook and stir for 2 minutes. Remove from the heat; whisk in butter and vanilla. Serve over warm cake. Sprinkle with ground cloves if desired.

Nonfat Sour Cream Cake Bread

Ingredients

3/4 cup fat free sour cream
1/2 teaspoon salt
3 tablespoons light brown sugar
2 egg whites
1/2 cup skim milk
1 tablespoon vanilla extract
3 1/4 cups unbleached all-
purpose flour
2 1/4 teaspoons active dry yeast

Directions

Combine sour cream, sugar, egg whites, milk, vanilla, salt, and yeast in medium bowl. Mix until smooth.

Pile the flour in a large flat pan and make a well in the center. Pour the sour cream mixture into the center and draw in the flour until a soft dough is formed. Gradually work in a little flour until the dough is pliant and soft but not sticky. Knead until smooth but add a minimum of flour to keep the dough from sticking.

Place in a pan and leave to rise until doubled in bulk. Beat down, knead briefly, then place in a lightly sprayed 9 inch bundt cake pan. Leave to rise until doubled in bulk.

Bake bread in a preheated 425 degrees F (220 degrees C) oven for 25 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C) and bake until golden brown on top. If necessary, cover with foil to keep from darkening. Immediately remove from cake pan and place on rack to cool.

Amaretto Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
4 eggs
1 (5.1 ounce) package instant vanilla pudding mix
2 tablespoons amaretto liqueur
1/2 cup water
1/2 cup vegetable oil
1/4 teaspoon almond extract
1/2 cup amaretto liqueur
1 cup sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, eggs, instant vanilla pudding, water, oil, almond extract, and 2 tablespoons of the amaretto; blend together well. Pour batter into the prepared pan.

Bake in preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of cake comes out clean. Remove cake from oven and while it is still warm, poke holes in the surface. Drizzle with the Amaretto Glaze, insuring that some of the glaze fills the holes. Let the cake cool for at least 2 hours before removing from the pan.

To make Amaretto Glaze: Sift the confectioners' sugar, and combine it with the remaining 1/2 cup amaretto. Blend until smooth. You may add more amaretto as needed.

Easy Lemon Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package lemon flavored gelatin
3/4 cup vegetable oil
4 eggs
3/4 cup water
1/4 teaspoon lemon extract
1 cup confectioners' sugar
4 tablespoons lemon juice

Directions

Combine gelatin mix and cake mix. Mix well.

Add next 4 ingredients - oil, eggs, water and lemon extract. Mix lightly.

Bake according to instructions on back of cake box.

To Make Frosting: Combine confectioners' sugar and lemon juice.

When cake is done, and while still hot, ice with frosting.

Chocolate Cake II

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1/2 cup vegetable oil
1 cup milk
2 eggs
1 teaspoon vanilla extract
1 cup hot, strong coffee

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together the flour, sugar, cocoa, baking powder, and baking soda. Add the oil, milk, eggs, and vanilla, mix until smooth. Stir in the hot coffee last. Spread evenly into the prepared pan.

Bake in the preheated oven for 25 to 35 minutes, or until a toothpick inserted into the cake comes out clean.

Chocolate Scotch Whiskey Cake

Ingredients

1/4 cup raisins
1/4 cup Scotch whiskey
7 (1 ounce) squares German
sweet chocolate, chopped
1/2 cup butter
3 egg yolks
3 egg whites
2/3 cup white sugar
4 1/2 tablespoons cake flour
2/3 cup finely ground almonds
1 pinch salt

3 (1 ounce) squares German
sweet chocolate, chopped
3 tablespoons confectioners'
sugar
3 tablespoons butter

Directions

Preheat oven to 375 degrees F (190 degrees C). In a small bowl, combine raisins and scotch whiskey and set aside. Cut a round of parchment paper the size of the bottom of the cake pan. Butter the sides of the pan and one side of the paper. Then lay the paper, butter side up, in the pan and dust thoroughly with flour.

Place 7 ounces chocolate in the top of a double boiler with 3 tablespoons of water. Stir until melted and smooth. Remove from heat and stir in 1/2 cup butter in small pieces. In a large bowl, beat the egg yolks with the sugar until the mixture is a pale creamy yellow. Combine with the chocolate mixture. In a small bowl, combine the flour and the ground almonds and add to the batter. Stir in the raisins and whiskey.

In a clean large bowl, whip the egg whites with a pinch of salt until they are stiff but not dry. Stir a third of the egg whites into the chocolate mixture to lighten it, then fold all back into the remaining egg whites. Pour the cake mixture into the pan.

Bake at 375 degrees F (190 degrees C) for 20 minutes. The outside should be firm, but the center should remain moist. Let the cake sit for 10 minutes in the pan, then unmold it on a cake rack and let it cool for a few hours or overnight. Peel off the paper before icing it.

To make the frosting: Melt 3 ounces chocolate in the top of a double boiler. Stir in the confectioners sugar and then 3 tablespoons butter a little at a time. Blend well and spread immediately on the cake. Allow icing to set for about half an hour before serving the cake.

Mocha Bundt Cake

Ingredients

3/4 cup unsalted butter, softened
2 cups white sugar
3/4 cup unsweetened cocoa powder
4 egg yolks
1 teaspoon baking soda
2 tablespoons cold water
1/2 cup strong brewed coffee
1 cup coffee flavored liqueur, divided
2 tablespoons vanilla extract
1 1/3 cups all-purpose flour
4 egg whites
1 cup confectioners' sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. In a large measuring cup dissolve baking soda in water, then add coffee, 1/2 cup of the coffee liqueur, and vanilla.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the cocoa, then the egg yolks one at a time. Alternately beat in the flour and the coffee mixture just until incorporated.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly but carefully fold in remaining whites until no streaks remain.

Pour batter into a 10 inch Bundt pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool for 10 minutes in the pan, then turn out onto a wire rack. Pierce warm cake all over with a fork and drizzle glaze a spoonful at a time over cake until it is absorbed. Wrap cake tightly with plastic wrap to preserve moisture.

To make the glaze: In a small bowl combine confectioner's sugar and remaining 1/2 cup of coffee liqueur.

Ginger-Peach Cake

Ingredients

2 cups cake flour
4 tablespoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1/4 cup unsalted butter, softened
1/2 cup white sugar
2 eggs
2 teaspoons vanilla extract
1 teaspoon lemon zest
1 tablespoon sour cream
1/2 cup milk
6 fresh mint leaves, thinly sliced
2 fresh basil leaves, thinly sliced
1 tablespoon grated fresh ginger root
6 fresh peaches - peeled, pitted and chopped

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 10-inch Bundt pan.

Sift together the cake flour, baking powder, cinnamon, nutmeg, and salt. Cream the butter and sugar with an electric mixer until light and fluffy. Add the eggs one at a time, beating well. Beat in the vanilla and lemon zest. Add half of the flour mixture and beat on medium speed to combine. Blend in the sour cream and milk; stir in the remaining flour mixture. Fold in the mint, basil, ginger, and peaches and mix until thoroughly combined. Pour the batter into the prepared pan.

Bake in the preheated oven until browned and a toothpick inserted in the cake comes out clean, 50 to 60 minutes. Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely.

Italian Wedding Cake

Ingredients

1/2 cup buttermilk
1 teaspoon baking soda
1 teaspoon salt
1/2 cup shortening
1/2 cup margarine
2 cups white sugar
5 egg yolks
1/4 teaspoon almond extract
1 teaspoon vanilla extract
2 cups all-purpose flour
5 egg whites
1/2 cup drained crushed pineapple
1/2 cup flaked coconut
1 cup chopped pecans

3/4 cup butter, softened
1 (8 ounce) package cream cheese, softened
4 cups confectioners' sugar
2 teaspoons vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch pans. Combine the buttermilk, baking soda and salt. Set aside.

In a large bowl, cream together the shortening, margarine and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in 1 teaspoon vanilla and almond extract. Beat in the buttermilk mixture alternately with the flour, mixing just until incorporated. In a separate bowl, beat the egg whites until they form stiff peaks. Gently fold the egg whites into the batter. Stir in pineapple, coconut and 1 cup pecans.

Pour batter evenly into prepared pans. Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow cake layers to cool 10 minutes in pans, then turn out onto wire racks to cool completely.

To make the frosting: Cream together the butter, cream cheese and confectioners' sugar until blended. Stir in 2 teaspoons vanilla and 1 cup pecans. If frosting is too stiff to spread, stir in milk a teaspoon at a time until it reaches desired consistency.

Sweet Corn Cakes

Ingredients

1/2 cup butter, softened
1/3 cup masa harina
1/4 cup water
1 1/2 cups frozen corn kernels,
thawed
1/4 cup cornmeal
1/3 cup white sugar
2 tablespoons heavy cream
1/4 teaspoon salt
1/2 teaspoon baking powder

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a medium bowl, beat butter with an electric mixer until creamy. Beat in the masa harina and water until well combined.

Put the corn in a blender or food processor and coarsely chop on low speed. Stir the corn and the cornmeal into the butter mixture. In another bowl, mix together the sugar, cream, salt and baking powder. Combine the two mixtures until well blended. Pour the batter into an ungreased 8x8 pan.

Cover the pan with foil and place into a 9x13 inch pan filled 3/4 inch high with hot water. Bake in preheated oven for 50 to 60 minutes, until a toothpick inserted into center of the cake comes out clean. Remove small pan from water and let sit for 10 minutes before serving.

Yummy Rainbow Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 1/4 cups water
1/4 cup vegetable oil
3 egg whites
1/2 cup multicolored sprinkles (jimmies)
1 (8 ounce) container frozen whipped topping, thawed
2 cups mini candy-coated chocolate pieces

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

Combine cake mix, water, oil and egg whites and beat for 2 minutes until blended. Fold in sprinkles. Pour batter into prepared pans. Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow cake layers to cool in pans for 30 minutes.

Frost cake layers with whipped topping and assemble on platter. Cover top of the cake with as many chocolate candies as possible, and surround the bottom of the cake with remaining candies.

Tandy Cake

Ingredients

4 eggs
2 cups white sugar
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 cup milk
2 tablespoons margarine
1 1/4 cups peanut butter
2 pounds milk chocolate candy bar, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch pan. Sift together the flour and baking powder; set aside.

In a large bowl, combine eggs, sugar and vanilla. Beat on high speed of an electric mixer until light and lemon-colored. Beat in the flour mixture. Microwave milk and margarine about 2 minutes, or until it begins to bubble. Stir into batter.

Pour batter into 10x15 inch pan. Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean.

When cake is cool, plop peanut butter all over and spread evenly to the edges. Refrigerate to set, about 1 hour.

In a microwave safe dish, melt chocolate and spread evenly over peanut butter layer. Refrigerate to allow chocolate to harden.

Orange Oatmeal Cake

Ingredients

1 cup butter, softened
1/2 cup packed brown sugar
1/2 cup white sugar
1 egg
1/2 cup orange juice
2 teaspoons vanilla extract
1 tablespoon orange zest
1 1/2 cups all-purpose flour
3/4 cup rolled oats
1/4 teaspoon salt
1 teaspoon ground ginger
1 teaspoon baking powder
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

In a large bowl, cream the butter or margarine with the white sugar and the brown sugar. Beat in the egg, then the orange juice, vanilla, and grated orange rind.

In another bowl, stir together the flour, oats, salt, ginger, and baking powder. Beat into the orange mixture and then stir in the nuts. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until cake tests done. Transfer to a cooling rack and allow cake to cool. Makes 10 to 16 servings.

Five Flavor Pound Cake II

Ingredients

1 cup butter
1/2 cup vegetable oil
5 eggs
3 cups white sugar
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup milk
2 teaspoons coconut extract
2 teaspoons rum flavored extract
2 teaspoons butter flavored extract
1 teaspoon lemon extract
2 teaspoons vanilla extract
1/2 cup water
1 cup white sugar
1 teaspoon almond extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a tube pan.

Sift the flour with the baking powder and salt.

Cream butter or margarine, oil, and sugar until fluffy. Add eggs one at a time, beating well after each addition. Mix in flour mixture alternately with milk, beginning and ending with flour. Mix well. Stir in 1 teaspoon each coconut flavoring, butter flavoring, rum extract, lemon extract, and vanilla extract. Pour batter into prepared pan.

Bake for 1 1/2 hours or until cake tests done.

In a small saucepan, combine water, sugar, and 1 teaspoon each coconut flavoring, butter flavoring, rum extract, vanilla extract, and almond extract. Boil until the sugar has dissolved completely. Spoon over hot cake. Cool cake.

Aunt Kaye's Rhubarb Dump Cake

Ingredients

1 pound rhubarb, cut into 1/4 inch slices
1 cup white sugar
1 (3 ounce) package strawberry flavored gelatin mix
1 (18.25 ounce) package yellow cake mix
1 cup water
1/4 cup margarine, melted

Directions

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish.

Spread the rhubarb evenly in the bottom of the buttered baking dish. Sprinkle the sugar over the rhubarb, followed by the gelatin mix, and finally the cake mix. Pour the water and melted margarine over the top. Do not stir.

Bake for 45 minutes in the preheated oven, or until the rhubarb is tender.

Apple Gingerbread Cake

Ingredients

1 (14.5 ounce) package
gingerbread cake mix
1 1/4 cups water
1 egg
1 cup chopped, peeled apple
1/2 cup chopped pecans
2 tablespoons brown sugar

Directions

In a large mixing bowl, beat the cake mix, water and egg until combined. Add apple; stir to combine. Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Combine the pecans and brown sugar; sprinkle over the top.

Bake at 350 degrees F for 23-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Icelandic Christmas Cake

Ingredients

1 cup white sugar
3/4 cup butter
2 eggs
2 1/2 cups all-purpose flour
2 teaspoons baking powder
3/4 cup milk
1/2 cup raisins
1/2 teaspoon lemon extract
1/2 teaspoon cardamom flavored
extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 11 inch loaf pan.

Cream the butter or margarine and the sugar until light and fluffy. Add the eggs one at time beating well after each one. Stir in the milk, lemon and cardamom flavorings. Stir in the flour and the baking powder.

Sift a little flour over the raisins then stir them into the batter. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes.

Butter Brickle Cake

Ingredients

2 cups all-purpose flour
1 1/3 cups white sugar
1 tablespoon baking powder
1 teaspoon salt
1 cup milk
1/2 cup butter flavored shortening
1 1/2 teaspoons vanilla extract
3 egg whites, beaten
1/4 cup butter
2 cups confectioners' sugar
2 tablespoons evaporated milk
2 tablespoons hot water
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

Sift the flour, white sugar, baking powder and salt together. Mix in the shortening, milk and vanilla. Beat until well combined. Add the egg whites and beat for 2 minutes. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes. Let cool then ice.

To Make Icing: Melt butter in a saucepan until it begins to brown. Remove from heat and add the confectioners' sugar, evaporated milk or half and half, hot water and 1-1/2 teaspoons vanilla extract. Beat at medium speed for three minutes. Then pour icing over cake and allow icing to set. Enjoy!

Darling Husbands' Cake

Ingredients

1/3 cup butter
1 cup white sugar
1 egg
2 cups all-purpose flour
1/4 teaspoon salt
1 1/2 teaspoons baking powder
1/2 cup chopped walnuts
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground nutmeg
1 (10.75 ounce) can condensed tomato soup
1 cup chopped raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. Sift together flour, salt, baking powder, baking soda, cinnamon, allspice and nutmeg. Set aside.

Cream butter until it is soft and creamy. Add sugar and continue beating until light and fluffy. Add egg and beat well.

Add flour mixture and tomato soup. mix gently until blended, but don't overmix. Fold in nuts and raisins.

Spread batter into a 9 inch square pan. Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until toothpick inserted into cake comes out clean.

Washington Apple Cake

Ingredients

3 eggs
2 cups white sugar
1 cup vegetable oil
2 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon vanilla extract
1 cup chopped walnuts
4 cups thinly sliced apples

2 (3 ounce) packages cream cheese, softened
1/4 cup butter, melted
2 cups confectioners' sugar
1 teaspoon lemon juice

Directions

Preheat oven to 350 degrees. Butter a 9x13 inch pan. Spread apples evenly over the bottom of the pan.

Beat eggs with mixer until thick and light. Combine sugar and oil and add to eggs.

Stir together flour, cinnamon, soda and salt. Add to egg mixture and beat in. stir in nuts and vanilla. Batter will be very thick.

Spread batter over apples in the pan. Bake at 350 degrees F (175 degrees C) for 1 hour, or until a toothpick inserted into the center comes out clean. Remove from the oven and cool. Spread with Cream Cheese Icing.

To make Cream Cheese Icing: Beat cream cheese until fluffy. Beat in 1/4 cup melted butter, then beat in confectioners sugar and lemon juice. Spread over cooled cake. Refrigerate.

Corn and Crab Cakes

Ingredients

2 (6 ounce) cans crabmeat,
drained
1 (8.25 ounce) can cream style
corn
1/2 teaspoon hot pepper sauce,
such as Tabasco
2 medium scallions (green onions),
trimmed and finely chopped
1 1/2 cups seasoned bread
crumbs, divided

Directions

Mix crabmeat, corn, hot sauce, scallions and 3/4 cup bread crumbs in a medium mixing bowl until well blended.

Spread the remaining breadcrumbs on a sheet of foil and divide the crab mixture into 8 even portions (about 1/3 cup each). Roll each portion in bread crumbs until the surface is well coated, and form into 1/2-inch thick patties.

Heat a large non-stick frying pan over medium-high heat. Pour in some canola or vegetable oil (about 3 tablespoons). When the oil is hot, brown the crab cakes on both sides, about 4 minutes per side.

Candy Cane Coffee Cake

Ingredients

1 tablespoon active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1/2 cup butter or margarine, softened
1/2 cup sour cream
2 eggs
3 tablespoons sugar
1/4 teaspoon salt
3 cups all-purpose flour
FILLING:
2 (8 ounce) packages cream cheese, softened
1/2 cup sugar
2 egg yolks
2 teaspoons vanilla extract
TOPPINGS:
1 tablespoon confectioners' sugar
1 (12 ounce) jar cherry jam

Directions

In a small bowl, dissolve yeast in warm water. In a mixing bowl, combine the butter, sour cream, eggs, sugar and salt. Add yeast mixture and flour; beat until smooth (do not knead). Place in a greased bowl, turning once to grease top. Cover and refrigerate overnight.

For filling, in a mixing bowl, beat cream cheese, sugar, egg yolk and vanilla until blended. Punch dough down. Turn onto a lightly floured surface; divided in half. Roll out each portion into a 16-in. x 10-in. rectangle on a greased baking sheet. Spread filling down center of each rectangle. On each long side, cut 1-1/2-in.-wide strips about 3 in. into center. Starting at one end, fold alternating strips at an angle across filling. Pinch ends to seal. Curve one end, forming a candy cane. Cover and let rise until doubled, about 1 hour.

Bake at 350 degrees F for 20-25 minutes or until golden brown. Carefully remove from pans to wire racks to cool. Sprinkle with confectioners' sugar. Stir jam, then spoon over top of leaves, creating candy cane stripes. Refrigerate leftovers.

Apple Cake II

Ingredients

1 cup self-rising flour
1/2 cup butter
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
5/8 cup chopped walnuts
1 cup chopped raisins
1 1/2 cups grated apple
3 eggs
1/4 cup pineapple juice
1 tablespoon grated lime zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x5 inch loaf pan.

Place the flour in a bowl and mix well, then rub in the butter and stir in the cinnamon and nutmeg.

Stir in the walnuts, raisins, and apples. Add the grated lime rind, eggs, and juice. Beat well until thoroughly combined. Spoon the mixture into the prepared pan and smooth the top.

Bake at 350 degrees F (175 degrees C) for about 1-1/4 hours, or until the cake is well-risen and firm to the touch. Turn out and cool on wire rack.

Black Forest Angel Food Cake

Ingredients

1 (9 inch) angel food cake
2 (3.5 ounce) packages instant chocolate fudge pudding mix
1 (12 ounce) container frozen whipped topping (such as Cool Whip®), thawed
3 cups milk
1 1/2 teaspoons almond extract
1 (20 ounce) can cherry pie filling

Directions

Use a long serrated knife to cut the angel food cake in half, width-wise. Hollow out each cake half; use the bits of cake to fill the hole in the center, making 2 cake bowls.

Whisk the pudding mix, whipped topping, milk, and almond extract in a large bowl; beat well. Pour pudding mixture evenly into the cake bowls.

Evenly spoon cherry pie filling around the top edge of each cake. Chill cakes in refrigerator for 30 minutes before serving.

Spintz Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking powder
2 teaspoons baking soda
1/2 teaspoon salt
3/4 cup unsweetened cocoa powder
2 cups white sugar
2 eggs
1/2 cup vegetable oil
1 cup milk
2 1/2 teaspoons vanilla extract
1 cup strong, hot, brewed coffee
1 cup smooth peanut butter
1 teaspoon butter, softened
1/3 cup confectioners' sugar
2 teaspoons vanilla extract
3 tablespoons heavy cream
4 cups confectioners' sugar
4 tablespoons unsalted butter
1/2 cup unsweetened cocoa powder
1 egg white
2 teaspoons vanilla extract
1 pinch salt
5 tablespoons heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C), and grease and flour two 9 inch round pans.

Sift together the flour, baking soda, baking powder, 1/2 teaspoon salt, and 3/4 cup cocoa.

In a large bowl, mix together the white sugar, oil, and 2 eggs. Add the milk and 2 1/2 teaspoons vanilla; mix well. Mix in the sifted ingredients, and then add the hot coffee. Pour the thin batter into the pans.

Bake for 30 minutes. Remove the pans from the oven. Cover immediately with a piece of foil, and then a towel. Cool for 10 minutes. Remove the cakes from the pan. Place on a wire rack, and cover again with the foil and towel (the steam created by covering makes these cakes extra moist). Cool completely.

To Make Filling: In a small bowl, cream the peanut butter, 1/4 cup plus 2 tablespoons confectioners' sugar, and 1 teaspoon butter or margarine. Beat well. Stir in 3 tablespoons cream and 2 teaspoons vanilla. Set filling aside until cakes cool.

To Make Frosting: In a mixing bowl, combine 4 cups confectioners' sugar, 4 tablespoons butter or margarine, 1/3 cup plus 2 tablespoons cocoa, egg white, 2 teaspoons vanilla, pinch of salt, and 5 tablespoons cream. Beat with mixer on high until frosting is very creamy, about 2 minutes. Fill and frost the cooled cake.

Oooh Baby Chocolate Prune Cake

Ingredients

9 (1 ounce) squares bittersweet chocolate
2/3 cup unsalted butter
3 eggs
3/4 cup white sugar
1/3 cup all-purpose flour
3/4 cup finely ground almonds
1/2 cup prunes, pitted and chopped
1/2 cup brandy
3 tablespoons water

Directions

Soak prunes overnight in brandy. Melt chocolate and butter or margarine with water.

In a large bowl, beat egg yolks and sugar until pale. Stir in chocolate mixture. Gently mix in flour and ground nuts. Stir in prunes.

In another bowl, beat egg whites to stiff peaks. Carefully fold into cake mixture. Pour into a greased 9 inch round cake tin.

Bake at 375 degrees F (175 degrees C) for 30 - 40 minutes. Remove from oven, and cool on a wire rack. Frost with Chocolate Ganache Frosting.

OREOB® and Fudge Ice Cream Cake

Ingredients

1/2 cup hot fudge ice cream topping, warmed
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed, divided
1 pkg. (4 serving size) JELL-O Chocolate Flavor Instant Pudding & Pie Filling
8 OREO Chocolate Sandwich Cookies, chopped
12 vanilla ice cream sandwiches, unwrapped

Directions

Pour fudge topping into medium bowl. Add 1 cup of the whipped topping; stir with wire whisk until well blended. Add dry pudding mix; stir 2 min. or until well blended. Gently stir in chopped cookies; set aside.

Arrange 4 of the ice cream sandwiches, side-by-side, on 24-inch-long piece of foil; top with half of the whipped topping mixture. Repeat layers. Top with remaining 4 ice cream sandwiches. Frost top and sides of dessert with remaining whipped topping. Bring up foil sides. Double fold top and ends to loosely seal packet.

Freeze at least 4 hours before serving. Store leftover dessert in freezer.

Cranberry Swirl Coffee Cake

Ingredients

1/3 cup chopped walnuts
1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 (16 ounce) can whole berry
cranberry sauce, divided
GLAZE:
3/4 cup confectioners' sugar
2 tablespoons milk
1/2 teaspoon vanilla extract

Directions

Sprinkle walnuts into a greased 10-in. fluted tube pan. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each. Stir in almond extract. Combine the dry ingredients; add to creamed mixture alternately with sour cream. Spread half of the batter over walnuts. Top with half of the cranberry sauce. Repeat layers. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

In a small bowl, combine glaze ingredients until smooth; drizzle over cake.

Five Minute Lemon-Poppy Seed Cake

Ingredients

1/4 cup all-purpose flour
1/4 cup white sugar
3 tablespoons buttermilk
3 tablespoons vegetable oil
1/2 teaspoon baking soda
1 tablespoon poppy seeds
1 teaspoon lemon extract
1 egg

Directions

Whisk flour, sugar, buttermilk, vegetable oil, baking soda, poppy seeds, and lemon extract together in a bowl until smooth. Beat in the egg. Pour batter into a large microwave-safe glass or ceramic mug or cereal bowl.

Heat in the microwave on high until a toothpick inserted into the center comes out clean, about 3 minutes.

Lemon Raspberry White Chocolate Mousse Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (10 ounce) package frozen raspberries
2 tablespoons cornstarch
8 (1 ounce) squares white chocolate, chopped
3 cups heavy cream
1 teaspoon vanilla extract

1/2 cup fresh raspberries, garnish

Directions

Prepare and bake cake mix according to package directions for two 9 inch round pans. Cool cakes completely, then split each in half to make 4 layers.

To make Raspberry Filling: In a blender or food processor, puree raspberries. In a saucepan, heat pureed raspberries until boiling. Mix cornstarch with a small amount of water and stir into raspberries. Cook, stirring constantly, for 5 minutes, or until thickened. Set aside to cool.

To make White Chocolate Mousse: In the top of a double boiler, heat white chocolate with 1 cup of the cream, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm. Whip the remaining 2 cups cream until soft peaks form. Stir in the vanilla. Fold 1/3 of the whipped cream into the white chocolate mixture, then quickly fold in the remaining whipped cream. Do not over-mix, or the mousse will become grainy.

Place 1 cake layer on serving plate and spread with white chocolate mousse. Place the next layer on top and spread with raspberry filling. Repeat next layer of cake with mousse. Cover with the final layer of cake. Frost top and sides with mousse. Pipe a border with remaining mousse. Garnish with fresh berries.

Eccles Cakes

Ingredients

1 pound shortdough pastry
1/3 cup white sugar
2 tablespoons butter
3/4 cup currants
1 ounce candied mixed citrus peel
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1 egg white, beaten
1/8 cup white sugar

Directions

In a medium saucepan, combine 1/3 cup sugar and 2 tablespoons butter. cook over medium heat until melted. Add currants, candied peel, nutmeg and allspice. Continue to cook until heated through. Remove from heat and allow to cool.

Preheat oven to 425 degrees F (220 degrees C).

On a lightly floured surface, roll out pastry to a thickness of 1/8 inch. Cut into 4 inch rounds. Place a small spoonful of filling onto center of each pastry circle, draw the edges together over the fruit and pinch to seal. Turn over, then press gently with a rolling pin to flatten the cakes.

Make a small hole or 2 small slash marks in the center of each pastry. Brush with beaten egg white, and sprinkle with sugar. Arrange on cookie sheet.

Bake in preheated oven for 15 minutes, or until lightly browned around edges.

Carrot Cake Muffins with Cinnamon Glaze

Ingredients

2 1/4 cups all-purpose flour
1 tablespoon baking powder
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground allspice
1/4 teaspoon salt
1 cup brown sugar
2/3 cup white sugar
1 cup flaked coconut
2 eggs
1/2 cup vegetable oil
1/2 cup buttermilk
3 carrots, grated
1 (8 ounce) can crushed pineapple, with juice
1 tablespoon vanilla extract

1 cup sifted confectioners' sugar
1 teaspoon ground cinnamon
2 tablespoons buttermilk

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease 2 muffin pans, or use paper liners.

In a large bowl, mix together flour, baking powder, 2 teaspoons cinnamon, 1/4 teaspoon nutmeg, allspice and salt. Mix in brown sugar, white sugar and coconut. In a separate bowl, combine eggs, oil, 1/2 cup buttermilk, carrots, pineapple, and vanilla. Make a well in the middle of the flour mixture and add the egg/buttermilk mixture. Mix until batter is moistened. Fill muffin cups 3/4 full.

Bake in preheated oven for 20 to 25 minutes, or until the tops spring back when lightly tapped. Allow to cool.

In a small bowl, combine confectioners' sugar, 1 teaspoon cinnamon and 2 to 3 tablespoons buttermilk. Mix until smooth, then refrigerate until thickened. Drizzle over cooled muffins.

Pear Cake

Ingredients

4 eggs
1 1/2 cups packed brown sugar
3/4 cup butter, melted
2 teaspoons vanilla extract
1 1/2 cups all-purpose flour
1 1/2 cups whole wheat flour
1 cup rolled oats
1 tablespoon baking powder
1/2 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
1 1/2 cups coarsely grated
unpeeled pears

Directions

Stir together the flours, oats, baking powder, baking soda, cinnamon, and salt.

In a large bowl, beat the eggs. Gradually beat in the brown sugar until the mixture is thick. Beat in the melted butter or margarine and the vanilla. Beat flour mixture into the liquid mixture, and then stir in the grated pears. Turn the batter into a greased and floured tube pan.

Bake at 325 degrees F (165 degrees C) for 70 minutes, or until it tests done with a toothpick. Transfer cake to a rack to cool.

Carrot Cake XII

Ingredients

2 eggs
1 cup white sugar
2/3 cup vegetable oil
1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 teaspoons ground cinnamon
1 (15 ounce) can carrots, drained
and pureed
1 (20 ounce) can crushed
pineapple, drained
1 cup chopped walnuts
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking soda, salt and cinnamon. Set aside.

In a large bowl, beat eggs, sugar and oil until smooth. Beat in flour mixture. Stir in pureed carrots, pineapple, walnuts and coconut. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Fourteen K Carrot Cake

Ingredients

2 cups sifted all-purpose flour
2 teaspoons baking powder
1 1/2 teaspoons baking soda
1 1/2 teaspoons salt
2 teaspoons ground cinnamon
2 cups white sugar
1 1/2 cups vegetable oil
4 eggs
2 (4.5 ounce) jars carrot baby food
1/2 cup crushed pineapple,
drained
1/2 cup chopped walnuts
1/2 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch cake pan.

Mix together the flour, baking powder, baking soda, salt, ground cinnamon. Stir in the white sugar. Add the oil and the eggs and mix well. Stir in the carrots, pineapple, chopped nuts, and the coconut. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes or until a toothpick inserted in the center comes out clean.

Blizzard Cake

Ingredients

1 gallon vanilla ice cream
1 (20 ounce) package chocolate sandwich cookies with creme filling
1 (12 ounce) container frozen whipped topping, thawed

Directions

Soften ice cream. Crush cookies by placing them in a large zip lock bag and rolling over them with a rolling pin. Mix softened ice cream and crushed cookies together. Fold in the whipped topping and pour into one 9x13 inch glass pan. Freeze for 2 hours then serve.

Peanut Butter Cake V

Ingredients

1/2 cup all-purpose flour
1/2 cup packed brown sugar
1/4 cup creamy peanut butter
3 tablespoons butter

2 cups all-purpose flour
1 cup packed brown sugar
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 cup milk
2 eggs
1/2 cup peanut butter
1/4 cup butter, softened

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan. Make the streusel topping: In a small bowl, combine 1/2 cup flour and 1/2 cup brown sugar. Cut in 1/4 cup peanut butter and 3 tablespoons butter until mixture resembles coarse crumbs. Set aside.

In a large bowl, mix together 2 cups flour, 1 cup brown sugar, baking powder, baking soda and salt. Make a well in the center and pour in the milk, eggs, 1/2 cup peanut butter and 1/4 cup butter. Mix well and pour into prepared pan. Spread evenly, then sprinkle streusel over top.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Tres Leches Cake

Ingredients

1 cup white sugar
5 egg yolks
5 egg whites
1/3 cup milk
1 teaspoon vanilla extract
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1 (14 ounce) can sweetened condensed milk
1 (12 fluid ounce) can evaporated milk
1 pint heavy whipping cream
10 maraschino cherries

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour bottom of a 9 inch springform pan.

Beat the egg yolks with 3/4 cup sugar until light in color and doubled in volume. Stir in milk, vanilla, flour and baking powder.

In a small bowl, beat egg whites until soft peaks form. Gradually add remaining 1/4 cup sugar. Beat until firm but not dry. Fold egg whites into yolk mixture. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes or until cake tester inserted into the middle comes out clean. Allow to cool 10 minutes.

Loosen edge of cake with knife before removing side of pan. Cool cake completely; place on a deep serving plate. Use a two prong meat fork or cake tester to pierce surface of cake.

Mix together condensed milk, evaporated milk and 1/4 cup of the whipping cream. Discard 1 cup of the measured milk mixture or cover and refrigerate. Pour remaining milk mixture over cake slowly until absorbed. Whip the remaining whipping cream until it thickens and reaches spreading consistency. Frost cake with whipped cream and garnish with cherries.

Berry-Filled Lemon Cake

Ingredients

1 1/4 cups water
3/4 cup liquid egg substitute
1/4 cup plain nonfat yogurt
1 tablespoon grated lemon peel
1 (18.25 ounce) package light
yellow cake mix
1/2 cup confectioners' sugar
3 teaspoons lemon juice
2 cups sliced strawberries

Directions

In a mixing bowl, combine water, egg substitute, yogurt and lemon peel; add cake mix. Beat on medium speed for 2 minutes. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 40-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

Combine sugar and lemon juice; drizzle over cake. Fill center of cake with strawberries.

Banana Oatmeal Crumb Cake

Ingredients

1/2 cup butter, softened
2/3 cup packed brown sugar
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
3/4 cup all-purpose flour
1 1/3 cups rolled oats
1/4 teaspoon salt
1 teaspoon baking soda
3/4 cup rolled oats
1/3 cup packed brown sugar
2 tablespoons butter, melted
2 tablespoons chopped walnuts
1/2 teaspoon ground cinnamon

Directions

Stir together flour, 1 1/3 cups oats, salt, and baking soda.

In a large bowl, cream 1/2 cup butter or margarine with 2/3 cup brown sugar. Beat in the eggs, then the bananas and vanilla. Beat the flour mixture into the banana mixture. Turn the batter into a greased and floured 8 inch square pan.

Mix 3/4 cup oats, 1/3 cup brown sugar, melted butter or margarine, walnuts, and cinnamon together until crumbly. Sprinkle evenly over the top of the batter.

Bake in preheated oven at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until it tests done. Transfer to a rack to cool.

Christmas Nut Cake

Ingredients

1 1/2 pounds blanched whole almonds
1 pound Brazil nuts
1/2 pound walnut halves
1/2 pound pecan halves
1 1/2 pounds pitted dates
1/3 pound red candied cherries
1/3 pound green candied cherries
1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking powder
3/4 teaspoon salt
4 eggs
2 teaspoons vanilla extract

Directions

Preheat oven to 275 degrees F (135 degrees C). Line two 5x9 inch loaf pans with greased parchment paper.

Combine the almonds, Brazil nuts, walnuts, pecans, dates, red and green cherries; mix well.

Sift together the flour, sugar, baking powder and salt. Combine with nut mixture and mix well.

Beat eggs and vanilla, add to nut and flour mixture and mix well.

Press into 2 lined loaf pans and bake for 1 1/2 to 2 hours. Set aside for 5 minutes and remove from pans. Completely cool on wire rack.

Cocoa Apple Cake

Ingredients

3 eggs
2 cups white sugar
1 cup butter, softened
1/2 cup water
2 1/4 cups all-purpose flour
2 tablespoons cocoa
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 cup semisweet chocolate chips
2 cups grated apple
1 tablespoon vanilla extract

Directions

Cream together until fluffy the eggs, sugar, butter or margarine, and water.

In another bowl, sift together the flour, cocoa, baking soda, and spices.

Add dry ingredients to creamed mixture and mix well.

Fold in chocolate chips, apple, and vanilla extract. Stir until these ingredients are evenly distributed.

Spoon into greased, floured 10 inch bundt or loose bottom tube pan.

Bake at 325 degrees F (165 degrees C) for 60 to 70 minutes until cake tests done.

Old Fashioned Crumb Cake

Ingredients

1 cup white sugar
1 1/2 cups all-purpose flour
1/2 cup butter, cut into pieces
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 teaspoon baking soda
1 pinch salt
1 cup buttermilk
1 egg, lightly beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 7x11 inch baking pan or casserole dish.

Combine sugar, flour and butter. Use a fork to cut butter in until mixture resembles coarse crumbs. Set aside 1/2 cup of this mixture to use as topping.

To the remaining flour mixture, add cinnamon, cloves, baking soda and salt. Lightly stir in the buttermilk and egg. Pour batter into prepared pan. Sprinkle cake with reserved topping.

Bake in preheated oven for 25 minutes, until a toothpick inserted into center of the cake comes out clean.

Chantilly Cake Frosting

Ingredients

1 cup evaporated milk
1 cup white sugar
3 egg yolks, beaten
1/2 cup butter
1 teaspoon vanilla extract
1 1/3 cups flaked coconut
1 cup chopped macadamia nuts

Directions

Combine milk, sugar, egg yolks, butter and vanilla in a saucepan.

Cook on medium heat until thick, approximately 12 minutes. Stir constantly.

Remove from heat, and add coconut and macadamia nuts. Continue to stir until cool and thick enough to spread on your cake.

Frost. This will cover a 9x13 inch rectangular cake or a two 8 inch layer round cake.

Apple Oat Snack Cake

Ingredients

1 cup boiling water
1/2 cup old-fashioned oats
1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/4 teaspoon salt
3/4 cup sugar
3/4 cup packed brown sugar
1/3 cup unsweetened applesauce
1 egg
1 1/2 teaspoons vanilla extract
1 medium apple, peeled and chopped

TOPPING:

1/2 cup old-fashioned oats
1/4 cup all-purpose flour
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
3 tablespoons cold butter

Directions

In a bowl, combine boiling water and oats; set aside. In a large bowl, combine the flour, baking soda, cinnamon and salt. In a mixing bowl, combine the sugars and applesauce; beat well. Add the egg, vanilla and oat mixture; mix well. Stir into dry ingredients just until combined. Fold in apple.

Pour into an 8-in. square baking dish coated with nonstick cooking spray. For the topping, combine the oats, flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs; sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Hazelnut Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1 teaspoon vanilla extract
1/4 cup water
3 cups heavy whipping cream
1 1/2 cups semisweet chocolate chips
1 cup finely chopped toasted hazelnuts
12 hazelnuts

Directions

Prepare cake mix according to package directions, using required ingredients, plus pudding mix, vanilla, and an additional 1/4 cup of water. Spread batter evenly among three greased and floured 9 inch cake pans. Bake at temperature specified on cake mix box for 18 to 22 minutes, or until a toothpick inserted in the center comes out clean. Let cakes cool completely, then chill in refrigerator for 30 minutes.

In a double boiler over simmering water, melt chocolate chips. Gradually add 1/4 cup of the whipping cream, stirring constantly until smooth. Remove from heat and let cool to room temperature. Beat 3/4 cup of whipping cream until soft peaks form. Fold the whipped cream into the cooled chocolate mixture. Stir in 1/2 cup of the finely chopped hazelnuts. Chill 30 minutes.

Beat remaining 2 cups of whipping cream until soft peaks form, then fold in the remaining 1/2 cup of chopped hazelnuts. Chill until ready to frost cake.

Place 1 cake layer on cake plate. Spread 1/2 of the chilled chocolate mixture over top. Add another cake layer. Spread with other 1/2 of chocolate mixture. Top with last cake layer. Frost entire cake with hazelnut-whipped cream. Place 12 whole hazelnuts around top outer edge of cake as a garnish. This cake should be kept in the refrigerator.

Honey Bun Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
3/4 cup vegetable oil
4 eggs
1/2 cup white sugar
1 cup sour cream
1/2 cup raisins
1/2 cup chopped walnuts
1 cup packed light brown sugar
2 tablespoons ground cinnamon
2 cups confectioners' sugar
2 tablespoons butter
2 tablespoons milk

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour one 13x9 inch cake pan.

Beat eggs and white sugar together. Stir in the sour cream, oil, and cake mix, beat well.

Mix the raisins, chopped nuts, light brown sugar, and ground cinnamon together.

Pour 1/2 of the cake batter into the prepared pan. Top with all of the raisin mixture then pour the remaining cake batter over the top.

Bake at 300 degrees F (150 degrees C) for 45 to 55 minutes. Let cake cool slightly then spread icing over top.

To Make Icing: Mix the confectioner's sugar, butter or margarine, and milk together. Blend until smooth and spread over warm cake.

Chocolate Chocolate Chip Sour Cream Pound

Ingredients

2 3/4 cups all-purpose flour
1/4 teaspoon baking soda
1/4 teaspoon salt
2 tablespoons unsweetened cocoa powder
1 cup sour cream
2 teaspoons vanilla extract
1 cup unsalted butter
2 1/2 cups white sugar, divided
6 eggs, separated
1/4 teaspoon cream of tartar
1/2 cup semisweet chocolate chips

Directions

Before you begin, bring all of the cold ingredients to room temperature: set out the sour cream, butter, and the eggs (separate the eggs while they are still cold) for about half an hour before making the cake batter.

Preheat an oven to 325 degrees F (165 degrees C). Grease and lightly flour a 10-inch tube pan. Sift together the flour, baking soda, salt, and cocoa powder. Combine the sour cream and vanilla extract in a separate bowl.

Beat the butter with an electric mixer in a large bowl until creamy, about 30 seconds. Gradually add 2 cups of sugar and beat on high speed until light and fluffy. The mixture should be noticeably paler in color. Add the room-temperature egg yolks one at a time, allowing each yolk to blend into the butter mixture before adding the next.

Pour in one third of the flour mixture and mix on low speed until combined. Blend in half of the sour cream mixture. Continue adding the flour mixture alternately with the sour cream, mixing until just incorporated. Fold in the chocolate chips.

Beat the egg whites and cream of tartar in a clean mixing bowl with clean beaters until soft peaks form. Gradually add the remaining 1/2 cup sugar and beat until medium-stiff peaks are formed (lift your beater or whisk straight up: the tip of the peak formed by the egg whites should curl over slightly.) Use a whisk or rubber spatula to fold 1/3 of the meringue mixture into the cake batter to lighten it.

Fold the remaining egg white mixture into the batter until combined. Pour the batter into the prepared pan and spread it evenly. Bake the cake for about 1 hour and 15 minutes, or until the cake springs back when you touch it lightly and a toothpick inserted in the cake comes out clean.

Let the cake cool in the pan for ten minutes before inverting the cake onto a wire rack to cool completely.

Granny Cake II

Ingredients

2 eggs
1 cup white sugar
1 (20 ounce) can crushed pineapple, with juice
2 cups cake flour
1 teaspoon baking soda
1 cup brown sugar

1/2 cup butter
3/4 cup evaporated milk
1 cup white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour and baking soda; set aside.

In a large bowl, combine eggs, 1 cup white sugar and pineapple with juice. Beat in the flour mixture. Pour into prepared pan. sprinkle brown sugar over top of batter.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Remove from oven and prick top with a fork. Pour on topping while still hot.

To make the topping: To Make Topping: In a small saucepan combine the butter, evaporated milk, 1 cup white sugar, and 1 teaspoon vanilla. Cook over medium low heat, stirring occasionally until sugar is dissolved. Mixture will be thin. Pour over hot cake.

Fresh Apple Walnut Cake

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
3 apples - peeled, cored and sliced
1 cup white sugar
1 cup brown sugar
1 1/4 cups vegetable oil
2 eggs
2 teaspoons vanilla extract
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking soda, cinnamon and salt. Set aside.

Combine the apples and the white sugar; set aside. In a large bowl, mix together the brown sugar, oil, eggs and vanilla. Stir in the apple mixture, then the flour mixture. Fold in the walnuts.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Banana Cake V

Ingredients

1 1/4 cups white sugar
1/2 cup butter
2 eggs, beaten
1 teaspoon baking soda
1/4 cup sour cream
1 cup mashed bananas
1 1/2 cups cake flour
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan.

In a large bowl, cream butter and sugar until light. Add eggs and beat well. Dissolve soda in the sour cream and add it to the butter mixture. Beat well. Add the mashed bananas and mix in. Add cake flour and mix well. Stir in vanilla extract.

Pour batter into a 9x9 inch pan and bake at 350 degrees F (175 degrees C) for 45 minutes or until done.

Blueberry Pound Cake

Ingredients

2 tablespoons butter
1/4 cup white sugar
2 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
2 cups fresh blueberries
1/4 cup all-purpose flour

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch tube pan with 2 tablespoons butter. Sprinkle pan with 1/4 cup sugar. Mix together 2 3/4 cups flour, baking powder and salt. Set aside.

In a large bowl, cream together 1 cup butter and 2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually beat in the flour mixture. Dredge blueberries with remaining 1/4 cup flour, then fold into batter. Pour batter into prepared pan.

Bake in the preheated oven for 70 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Easy Chocolate Chip Pound Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.9 ounce) package instant chocolate pudding mix
1/2 cup white sugar
3/4 cup water
3/4 cup vegetable oil
4 eggs, beaten
1 cup sour cream
1/2 cup milk chocolate chips
1/8 cup confectioners' sugar for dusting

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, stir together the cake mix, instant pudding and sugar. Add the water, oil, eggs, and sour cream, mix until well blended. Finally, fold in the chocolate chips. Pour into the prepared Bundt pan.

Bake for 50 to 60 minutes in the preheated oven. Cake is done when a toothpick inserted comes out clean. Cool in pan for 10 minutes before inverting onto a wire rack to cool completely. Dust with confectioners' sugar before cutting and serving.

Chocolate Caramel Nut Cake II

Ingredients

4 eggs
3/4 teaspoon baking soda
16 fun size bars chocolate-coated
caramel-peanut nougat candy
1/4 teaspoon salt
1 cup unsalted butter
1/4 cup water
2 cups white sugar
2 tablespoons peanut butter
3 teaspoons vanilla extract
2 cups all-purpose flour
1 1/4 cups buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour two 9 inch square cake pans.

In the top of a double boiler, combine the cut up candy bars, water, and peanut butter. Heat and a stir until well melted and blended. Set mixture aside to cool.

Mix together the flour, baking soda, and salt. Set aside.

Separate the egg whites from the yolks. Beat the egg whites until stiff peaks are formed. Set aside.

In a large bowl, cream butter or margarine thoroughly. Gradually add the sugar and beat in the 4 unbeaten egg yolks, vanilla, and cooled candy bar mixture. Mix until smooth and add 1/4 cup of the buttermilk. Stir in the flour mixture alternately with the remaining 1 cup of buttermilk, mix only until just blended. Gently fold in the stiffly beaten egg whites. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 45 minutes. Let cakes cool in pans for 5 minutes then turn out onto a cake rack to finish cooling. Serve with ice cream or whipped cream, if desired.

Pie Cake

Ingredients

1 1/2 cups white sugar
2 cups sifted all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 cup vegetable oil
3 eggs, beaten
1 cup chopped walnuts (optional)
1 (21 ounce) can cherry pie filling

Directions

Grease and flour a 9 x 13 inch pan. Preheat oven to 350 degrees F (175 degrees C).

Toss sugar, sifted flour, salt, soda, and cinnamon together in a large bowl.

Fold in oil, eggs, chopped nuts, and pie filling. Pour batter into prepared pans.

Bake for 45 to 50 minutes, or until cake tests done.

Brown Sugar Pound Cake I

Ingredients

2 cups light brown sugar
1 cup white sugar
1 1/2 cups butter
5 eggs
1 teaspoon vanilla extract
1 cup milk
3 cups all-purpose flour
1/2 teaspoon baking powder
1 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan. Mix together the flour and baking powder; set aside.

In a large bowl, cream together the butter, brown sugar and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the chopped pecans. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 75 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Ho Ho Ho Rum Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs, beaten
1/2 cup cold water
1/2 cup light rum
1/2 cup vegetable oil
1 (16 ounce) package chocolate frosting
1/8 cup light rum
1/2 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch tube or Bundt pan.

Combine the cake mix, pudding mix, eggs, water, rum and oil. Mix until smooth and pour into prepared pan.

Bake for 1 hour or until a cake tester inserted in the center comes out clean. Cool for 25 minutes in pan before removing; remove and allow to cool completely.

Prepare the frosting by blending together the frosting and rum. Ice the cake and sprinkle 1/2 cup chopped pecans over the top. Seal in airtight container.

Key Lime Cake I

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
2 teaspoons grated key lime zest
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
1/4 teaspoon salt
3/4 cup key lime juice

Directions

Cream together the butter or margarine and 3/4 cup sugar. Beat until light and fluffy. Separate the eggs. Beat in the egg yolks one at a time, and add the key lime zest.

Sift together the flour, baking powder, baking soda, and salt. Add these dry ingredients to the egg butter mixture, alternating with 1/2 cup key lime juice.

Beat the egg whites until stiff, and fold into the batter.

Pour batter into a well greased 10 inch Bundt pan. Bake for 30 to 35 minutes at 350 degrees F (175 degrees C), or until cake tests done. Cool cake for 10 minutes in pan, and then invert onto cooling rack.

To Make Key Lime Glaze: Combine 1/4 cup sugar and 1/4 cup key lime juice. Simmer over medium low heat until a light syrup forms; this should take approximately 5 minutes. Use glaze immediately. Pour over still warm cake.

Mountain Apple Cake

Ingredients

Cake:

3 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
2 teaspoons ground cinnamon
3 eggs
1 1/2 cups vegetable oil
2 teaspoons vanilla extract
2 cups white sugar
3 cups Granny Smith apples,
thinly sliced
3/4 cup chopped pecans
3/4 cup chopped black walnuts

Topping:

1 cup brown sugar
1/2 cup milk
1/2 cup butter
1 teaspoon vanilla extract

Icing:

1 teaspoon mayonnaise
1 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift together flour, salt, baking soda, and cinnamon; set aside. Grease and flour an 8 inch Bundt pan.

Whisk together eggs, oil, and 2 teaspoons vanilla extract until smooth. Mix in sifted dry ingredients until moistened, then fold in sliced apples, pecans, and walnuts. Pour batter into prepared Bundt pan.

Bake cake in preheated oven until golden brown on top, and a toothpick inserted in the center comes out clean, about 1 1/2 hours. Stir together brown sugar, milk, butter, and 1 teaspoon vanilla extract in a saucepan. Simmer for 2 minutes, then pour over cake in the Bundt pan as soon as it comes out of the oven. Allow cake to cool in pan set over a wire rack until it is room temperature, about 4 hours.

Whisk together mayonnaise, 1 teaspoon vanilla extract, and confectioners' sugar until smooth. Unmold cake and place onto a serving plate, spread icing over the top.

Cinnamon-Raisin Coffee Cake

Ingredients

2/3 cup white sugar
1/2 cup vegetable oil
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 (8 ounce) container plain yogurt
1/2 cup raisins
TOPPING:
1/2 cup walnuts, chopped
1/3 cup packed brown sugar
2 teaspoons ground cinnamon

Directions

In a mixing bowl, beat sugar, oil, eggs and vanilla until smooth. Combine flour, baking soda and salt; add to the sugar mixture alternately with yogurt. Stir in raisins. Pour half of the batter into a greased 9-in. square baking pan. Combine topping ingredients; sprinkle half over batter. Top with remaining batter and topping. Cut through batter with a knife to swirl the topping.

Bake at 350 degrees for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Lane Cake Filling

Ingredients

1/2 cup butter, softened
1 1/4 cups white sugar
8 egg yolks
1/2 cup water
1 teaspoon brandy flavoring
1 cup chopped pecans
1 cup raisins
1/2 cup candied cherries,
chopped
1/2 cup flaked coconut

Directions

Put butter or margarine and the sugar into the top of a double boiler away from the heat. Beat together. Add egg yolks and beat well. Stir in water and brandy flavoring. Place over boiling water. Cook and stir until thickened. Add pecans, raisins, cherries and coconut. Stir until all ingredients are well combined. Remove from heat. Allow filling to cool before using.

Orange-Pumpkin Poppy Seed Cake

Ingredients

1 (18.25 ounce) package orange cake mix
3 eggs
2/3 cup orange juice
1 (15 ounce) can 100% pure pumpkin
2 tablespoons poppy seeds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.

Beat the cake mix, eggs, and orange juice together in a mixing bowl on low speed until moistened. Increase speed to medium and beat in the pumpkin. Stir in the poppy seeds. Pour the batter into the prepared pans, dividing evenly.

Bake in preheated oven until the top springs back when lightly touched, 28 to 31 minutes. Cool in pans for 10 minutes, then remove and place on wire racks to cool completely.

Fuzzy Navel Cake II

Ingredients

1 (15 ounce) can sliced peaches,
with juice
1 cup white sugar
1/2 cup peach schnapps
1/4 cup orange juice
1 (18.25 ounce) package yellow
cake mix
1 (3 ounce) package instant vanilla
pudding mix
4 eggs
2/3 cup vegetable oil
1 1/2 cups confectioners' sugar
1/4 cup melted margarine

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. In a blender, puree peaches with juice, schnapps, white sugar and orange juice until smooth.

In a medium bowl, mix together the cake mix, pudding mix, eggs, oil and 1 1/2 cups of the peach mixture.

Pour batter into prepared pan. Bake in the preheated oven for 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Frost cake while still hot.

To make the frosting: Mix together the confectioners' sugar, margarine and remaining 1/4 cup of the peach mixture. Pour over hot cake.

Funnel Cakes III

Ingredients

1 egg
2/3 cup milk
1/4 teaspoon salt
2 tablespoons white sugar
1 1/3 cups sifted all-purpose flour
3/4 teaspoon baking powder
1 quart vegetable oil for frying
1/4 cup confectioners' sugar for dusting

Directions

Beat egg. Mix in milk. Sift flour, salt, sugar, and baking powder; beat into egg mixture until smooth.

Pour oil into a heavy pan until it is 1 inch deep. Heat to 375 degrees F (190 degrees C).

Pour batter through funnel into oil with a circular motion to form a spiral. Fry until lightly brown; turn over to brown the other side. Cook to golden brown, and remove to drain on paper towels. Sprinkle with confectioner's sugar while still warm.

Tunnel of Fudge Cake IV

Ingredients

1 3/4 cups margarine, softened
1 3/4 cups white sugar
6 eggs
2 cups confectioners' sugar
2 1/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
2 cups chopped walnuts

3/4 cup confectioners' sugar
1/4 cup unsweetened cocoa powder
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream together the butter and white sugar until light and fluffy. Beat in the eggs one at a time. Gradually blend in 2 cups confectioners' sugar. Beat in the flour and 3/4 cup cocoa powder. Stir in the chopped walnuts. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 65 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 1 hour, then turn out onto a wire rack and cool completely.

For the glaze: In a small bowl, combine 3/4 cup confectioners' sugar and 1/4 cup cocoa. Stir in milk, a tablespoon at a time, until desired drizzling consistency is achieved. Spoon over cake.

Eggnog Pound Cake

Ingredients

1/4 cup dried blueberries
1/4 cup chopped dried cherries
1/4 cup dried cranberries
2 tablespoons brandy
3 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/8 teaspoon freshly grated nutmeg
1 cup unsalted butter, softened
2 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup eggnog

2 tablespoons brandy
2 tablespoons water
3/4 cup white sugar

Directions

In a small bowl, combine dried blueberries, dried cherries, dried cranberries, and 2 tablespoons brandy. Soak for 15 minutes.

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan or Bundt pan. Sift together the flour, baking powder, salt, and nutmeg; set aside.

In a large bowl, cream together the butter and 2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the eggnog, mixing just until incorporated. Fold in soaked fruit mixture. Spread batter into prepared pan.

Bake in the preheated oven for 55 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack.

In a small bowl, mix together brandy, water, and 3/4 cup sugar. With pastry brush, brush entire surface of cake with glaze. Cool completely before serving.

Pumpkin Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
3/4 cup white sugar
1/2 cup vegetable oil
1 cup pumpkin
1/4 cup water
1 teaspoon ground cinnamon
4 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan, or two 9 inch cake pans.

In a large bowl, mix together the yellow cake mix, sugar, vegetable oil, pumpkin, water, cinnamon and eggs. Beat until well blended. Transfer to the baking dish or cake pans.

Bake in the preheated oven 45 minutes.

Half-hour Pudding Cake (Montreal Pudding)

Ingredients

1 cup all-purpose flour
1/3 cup white sugar
1 teaspoon baking powder
1/2 cup raisins
1/2 cup milk
1 cup packed brown sugar
2 cups boiling water
1 tablespoon butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter one 2 quart casserole dish.

Sift the flour, white sugar and baking powder together. Add the raisins and stir in the milk. Spoon batter into the prepared dish.

Combine the brown sugar, boiling water, butter and vanilla. Gently pour over the batter. Do not stir.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve warm.

Scripture Cake

Ingredients

1/2 cup butter, Judges 5:25
1 1/2 cups white sugar, Jeremiah 6:20
3 eggs, Isaiah 10:14
2 cups all-purpose flour, 1 Kings 4:22
2 teaspoons baking powder, Luke 13:21
1 teaspoon ground cinnamon, 1 Kings 10:10
1 teaspoon ground mace, 1 Kings 10:10
1 teaspoon ground cloves, 1 Kings 10:10
1/2 teaspoon salt, Leviticus 2:13
1/2 cup water, Genesis 43:24
1 tablespoon honey, Proverbs 24:13
1 cup figs, 1 Samuel 30:11
1 cup raisins, 1 Samuel 30:11
1/2 cup almonds, Genesis 43:11

Directions

Blend butter, sugar, spices and salt. Beat egg yolks and add. Sift in baking powder and flour, then add water and honey.

Put fruit and nuts through food processor and flour well. Fold in stiffly beaten egg whites. Pour into a 13 x 9-inch pan and bake at 375 degrees F (190 degrees C) for one hour.

Cherry Cream Cheese Cake

Ingredients

1 (8 ounce) package cream cheese, softened
1 cup butter, softened
1 1/2 cups white sugar
1 1/2 teaspoons vanilla extract
4 eggs
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/8 teaspoon salt
1 cup candied cherries, halved
1/4 cup all-purpose flour
1/2 cup chopped pecans

Directions

Preheat oven to 325 degrees F (165 degrees C).

Cream the cream cheese, butter or margarine, sugar, and vanilla together until smooth. Beat in eggs one at a time. Sift together 2 1/4 cup flour, baking powder, and salt; fold into cream cheese mixture. Dredge cherries in 1/4 cup flour, and fold into batter.

Sprinkle pecans over the bottom of an ungreased 10 inch angel food tube pan. Bottom should be completely covered. Add a few more pecans if necessary. Spoon batter into pan on top of nuts.

Bake for about 75 minutes, or until an inserted wooden pick comes out clean. Allow cake to cool in pan. Run knife around outside edge and center tube. Ease cake out of pan, and onto plate.

Pumpkin Spice Cake with Cinnamon Cream

Ingredients

1 (15 ounce) can canned pumpkin puree
1 teaspoon ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground nutmeg
1 (18.25 ounce) package yellow cake mix with pudding
1/4 cup vegetable oil
2 eggs
1 teaspoon vanilla extract

1/2 cup butter, softened
4 (3 ounce) packages cream cheese, softened
2 cups confectioners' sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Whisk together the pumpkin, cinnamon, cloves and nutmeg. Set aside.

In a large bowl, mix together the cake mix and oil. Beat in the eggs, then fold in the pumpkin mixture. Stir in the vanilla.

Pour batter into prepared pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make cream cheese frosting: Cream together the butter and cream cheese until light and fluffy. Beat in the confectioners' sugar, mixing until smooth. Stir in the cinnamon and vanilla. Spread frosting over cooled cake.

Cream Cheese Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
3 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream
FILLING:
2 (3 ounce) packages cream cheese
2 tablespoons confectioners' sugar
2 tablespoons lemon juice
CINNAMON-NUT TOPPING:
1/4 cup finely chopped pecans
2 tablespoons sugar
1/2 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream butter and sugar. Add eggs and vanilla; beat well. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with sour cream. Set batter aside.

In a small mixing bowl, beat cream cheese, confectioners' sugar and lemon juice until smooth. Spoon half of the batter into a greased and floured 10-in. tube pan. Top with filling and remaining batter. Combine topping ingredients; sprinkle over batter.

Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack.

Maraschino Party Cake

Ingredients

1/2 cup shortening
1 1/3 cups sugar
4 egg whites
1/4 cup maraschino cherry juice
2 1/4 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1/2 cup milk
16 maraschino cherries, chopped
1/2 cup chopped nuts
FROSTING:
1 1/2 cups sugar
2 egg whites
1/3 cup water
1/3 cup corn syrup
1/4 teaspoon cream of tartar
1 teaspoon vanilla extract
Additional maraschino cherries
(optional)

Directions

In a large mixing bowl, cream shortening and sugar. Add egg whites and cherry juice; mix well. Combine the flour, baking powder and salt; add to the creamed mixture alternately with the milk. Stir in cherries and nuts.

Place the batter in two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, combine the sugar, egg whites, water, corn syrup and cream of tartar in a heavy saucepan over low heat or double boiler over simmering water. With a portable mixer, beat on low speed for 1 minute. Continue beating on low over low heat until frosting reaches 160 degrees F, about 8-10 minutes.

Pour into a mixing bowl; add vanilla. Beat on high until stiff peaks form, about 7 minutes. Spread between the layers and over the top and sides of cake. Garnish with cherries if desired.

Japanese Fruit Cake II

Ingredients

1 cup butter
2 cups sugar
6 egg yolks
3 cups all-purpose flour
4 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon nutmeg
1 teaspoon ground cloves
1 cup milk
2 cups raisins
2 cups flaked coconut
1 cup chopped pecans

6 egg whites

2 cups sugar
1/4 cup all-purpose flour
1 1/2 cups water
2 lemons, peeled and seeded
2 oranges, peeled and seeded
2 cups flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 4 (9 inch) round cake pans. Toss together the raisins, coconut and pecans in 1 cup of the flour until coated. Set aside.

Cream butter and 2 cups sugar until light and fluffy. Beat in yolks one at a time. Sift together remaining 2 cups flour, baking powder, cinnamon, nutmeg and cloves. Add to creamed mixture, alternating with milk, mix until blended. Fold in raisin, pecan and coconut mixture.

In a clean bowl, whip egg whites until stiff peaks develop. Fold into batter until no streaks remain.

Divide batter into four 9 inch baking pans (about 1 1/2 to 2 cups per pan). Bake in preheated oven for 25 to 30 minutes or until a toothpick inserted in center comes out clean. Cool in pans 10 minutes, then turn out onto wire racks to finish cooling.

To make the filling: Mix 2 cups sugar and 1/4 cup flour in a saucepan, add water and stir until dissolved. Chop lemons and oranges into small pieces and add to saucepan. Bring to a boil and cook until thick, about 10 minutes. Add 2 cups coconut. Allow to cool.

Assemble cake with filling between layers, and ending with filling on top.

Tea Cakes

Ingredients

1 cup butter (no substitutes),
softened
1 1/2 cups sugar
3 eggs
1 tablespoon vanilla extract
3 cups all-purpose flour
1 tablespoon baking powder
1/4 teaspoon salt

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder and salt; gradually add to the creamed mixture (the dough will be soft). Drop by teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 375 degrees F for 7-8 minutes or until the edges are golden brown. Remove to wire racks to cool.

Mocha Sponge Cake

Ingredients

1 tablespoon instant espresso powder
1 tablespoon unsweetened cocoa powder
3 tablespoons hot water
1 tablespoon coffee flavored liqueur
1 tablespoon chocolate liqueur
1 cup sifted cake flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
3 egg whites
3 egg yolks
1 cup white sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 9 inch round cake pans. Dissolve the espresso powder and cocoa powder in the hot water; set aside to cool slightly.

In a large glass or metal bowl, whip egg whites to soft peaks. Gradually sprinkle in 1/4 cup sugar while continuing to whip until stiff, but not dry.

In a separate bowl, whip egg yolks with remaining sugar until thick and pale, about 5 minutes. Stir in the espresso mixture, then sift in the flour, baking powder and salt. Gently stir until incorporated. Fold 1/3 of the egg whites into the batter until very well mixed, then gently fold in the remaining egg whites. A few streaks are okay. Divide the batter between the two prepared pans, and spread evenly.

Bake for 25 to 30 minutes in the preheated oven, until the top of the cake springs back when lightly pressed.

Caramel Nougat Cake II

Ingredients

2 cups cake flour
1 teaspoon baking powder
1/8 teaspoon salt
3/4 cup shortening
1 1/2 cups white sugar
1 1/2 teaspoons vanilla extract
1 cup milk
5 egg whites
4 (2.15 ounce) milk chocolate
covered caramel and nougat bars

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 8 inch round cake pans.

Sift cake flour and combine with baking powder, and salt. Set mixture aside.

With an electric mixer, beat shortening, sugar, and vanilla until fluffy. Add flour mixture and milk alternately to the shortening mixture.

Beat egg whites until stiff peaks form. Fold egg whites into flour mixture then fold in chopped candy bars. Pour batter into prepared pans.

Bake at 375 degrees F (190 degrees C) for 20 minutes. Let cakes cool in pans for 10 minutes then remove from pans. Drizzle with melted caramel if desired.

Coconut Cream Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 egg whites
1 1/4 cups water
2/3 cup flaked coconut, divided
1 (14 ounce) can fat free sweetened condensed milk
1 teaspoon coconut extract
1 1/2 cups reduced-fat whipped topping

Directions

In a mixing bowl, beat the dry cake mix, egg whites, water and 1/3 cup coconut on low speed for 2 minutes. Transfer to a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Cool on a wire rack for 10 minutes.

Meanwhile, combine milk and extract. Using a large meat fork, punch holes in cake. Gently spread half of the milk mixture over cake. let stand for 3 minutes. Spread remaining milk mixture over cake. Cool for 30 minutes. Toast the remaining coconut. Spread whipped topping over cake; sprinkle with coconut. Cover and chill for at least 4 hours. Refrigerate leftovers.

Jam Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
2/3 cup chopped pecans
(optional)
1/2 cup raisins (optional)
1/2 cup shortening
1 cup white sugar
3 eggs
1 cup blackberry preserves
3/4 cup buttermilk
1/4 cup butter
8 ounces cream cheese
1 pound confectioners' sugar
1/2 teaspoon vanilla extract

Directions

Grease and flour two 8 or 9 inch round pans. Preheat oven to 350 degrees F (175 degrees C).

Mix flour with soda, salt, cinnamon, and cloves. Add nuts and raisins to dry ingredients if using.

In a separate bowl, cream shortening and sugar. Add eggs one at a time, beating continuously. Add jam. Add flour mixture alternately with milk. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Cool, and frost with Cream Cheese Frosting.

To make Cream Cheese Frosting: mix together until creamy 1/4 cup butter, cream cheese, confectioners' sugar, and vanilla.

Mamon (Sponge Cakes)

Ingredients

2 1/2 cups all-purpose flour
1 cup white sugar
1 tablespoon baking powder
1 teaspoon salt
1/2 cup vegetable oil
8 egg yolks
2 tablespoons grated orange peel
1 teaspoon vanilla extract
1/3 cup orange juice
1/3 cup water
8 egg whites
1/2 teaspoon cream of tartar
1/2 cup white sugar

Directions

Preheat an oven to 325 degrees F (165 degrees C). Grease 16 muffin cups.

Stir the flour, 1 cup sugar, baking powder, and salt together in a large bowl. Make a well in the center of the flour mixture and add the oil, egg yolks, grated orange peel, vanilla extract, orange juice, and water. Mix well by hand until smooth with no lumps.

Beat the egg whites with the cream of tartar until foamy in a large glass or metal mixing bowl. Gradually add the 1/2 cup sugar, continuing to beat until soft peaks form. Lift your beater or whisk straight up: the egg whites will form soft mounds rather than a sharp peak. Fold the flour mixture into the egg whites. Pour the resulting batter into the prepared muffin cups to about 2/3 full.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 40 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Pistachio Pudding Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 pkg. (4 serving size) JELL-O Pistachio Flavor Instant Pudding & Pie Filling
4 eggs
1 1/4 cups water
1/4 cup oil
1/2 teaspoon almond extract
7 drops green food coloring
2 tablespoons powdered sugar (optional)

Directions

Preheat oven to 350 degrees F. Place all ingredients except powdered sugar in large bowl. Beat with electric mixer on low speed 1 minute. Beat on medium speed 4 minutes.

Pour into greased and floured 10-inch fluted tube or tube pan.

Bake 50 to 55 minutes or until toothpick inserted near center comes out clean. Cool in pan on wire rack 15 minutes; remove from pan. Cool completely. Sprinkle with powdered sugar just before serving.

Italian Cream Cake II

Ingredients

1/2 cup margarine, softened
1/2 cup shortening
2 cups white sugar
5 egg yolks
2 cups all-purpose flour
1 teaspoon baking soda
1 cup buttermilk
1 teaspoon vanilla extract
1 1/3 cups flaked coconut
1 cup chopped pecans
5 egg whites
8 ounces cream cheese
1/2 cup margarine, softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 8 inch round cake pans.

Beat egg whites until they form stiff peaks.

In a large bowl, cream 1/2 cup margarine and shortening till light. Add white sugar, and beat till fluffy. Beat in egg yolks. Stir together flour and baking soda, and add alternately with buttermilk into the creamed mixture; mix well after each addition. Stir in 1 teaspoon vanilla, coconut, and 1 cup pecans. Fold in stiffly beaten egg whites. Spoon into prepared pans.

Bake for 25 to 40 minutes. Cool in pans for 10 minutes. Remove to wire rack to cool completely.

Combine cream cheese, 1/2 cup margarine, confectioners' sugar, and 1 teaspoon vanilla in mixer bowl. Beat till smooth. Add coconut if desired. Frost the cooled cake. The remaining 1/2 cup pecans can be stirred into frosting or sprinkled onto the cake after it is frosted.

Brown Sugar Spice Cake

Ingredients

vegetable cooking spray
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
(Regular or B Healthy Request®)
1/2 cup water
2 eggs
1 (18.25 ounce) package spice
cake mix
1 1/4 cups hot water
3/4 cup packed brown sugar
1 teaspoon ground cinnamon
vanilla ice cream

Directions

Spray the inside of a 4-quart slow cooker with the cooking spray.

Combine the soup, water, eggs and cake mix in a medium bowl and mix according to the package directions. Pour the batter into the cooker.

Stir the water, brown sugar and cinnamon in a small bowl. Pour over the batter.

Cover and cook on HIGH for 2 hours or until a knife inserted in the center comes out clean.

Spoon the cake into bowls, spooning the sauce from the bottom of the cooker. Serve warm with the ice cream.

Pennsylvania Dutch Funny Cake

Ingredients

2 cups sugar, divided
1/2 cup baking cocoa
1 1/2 cups milk, divided
2 (9 inch) unbaked pastry shells
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1 egg
2 tablespoons shortening
1 teaspoon vanilla extract
Whipped cream

Directions

In a small saucepan, combine 1 cup of sugar and cocoa. Blend in 1/2 cup milk. Cook and stir over medium heat until mixture comes to a boil. Cook and stir until thickened, about 2 minutes. Pour into unbaked pastry shells, tipping to coat the pastry halfway up the sides; set aside. In a mixing bowl, combine flour, baking powder, salt and remaining sugar. Add egg, shortening, vanilla and remaining milk; beat until smooth. Starting at the edge, spoon batter into the pastry shells, completely covering the chocolate. Bake at 350 degrees F for 40 minutes or until a toothpick inserted near the center comes out clean. Serve warm or chilled with whipped cream if desired.

Wacky Buckwheat Spice Cake

Ingredients

1/2 cup all-purpose flour
1/2 cup buckwheat flour
1/2 cup cornstarch
3/4 cup white sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 1/4 teaspoons ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon ground allspice
1/8 teaspoon dry mustard powder
1 pinch ground black pepper
1 tablespoon molasses
1/4 cup vegetable oil
1 tablespoon distilled white vinegar
1 teaspoon vanilla
1 cup cold water

Directions

Preheat an oven to 350 degrees F (175 degrees C). Whisk together the all-purpose flour, buckwheat flour, cornstarch, white sugar, baking soda, salt, cinnamon, ginger, allspice, dry mustard, and ground black pepper in a large mixing bowl.

Stir together the molasses, oil, vinegar, vanilla, and cold water in a measuring cup. Make a well in the center of the dry ingredients; pour the wet ingredients into the well. Mix the batter together until just blended. Pour the batter into an ungreased 8x8 inch baking pan.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, 30 to 40 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Chocolate Mocha Cake II

Ingredients

3/4 cup shortening
1 1/2 cups white sugar
2 eggs
2 1/4 cups all-purpose flour
3/4 teaspoon salt
1/4 teaspoon baking powder
1 1/2 teaspoons baking soda
1 1/4 cups strong, hot, brewed coffee
1/2 cup unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

Cream the sugar and the shortening together until light. Add the eggs, one at a time, beating well after each one.

Sift the flour, salt, baking soda, and baking powder together. Set aside.

Mix coffee and cocoa together until smooth. Add alternately with the flour mixture to the creamed mixture. Beat for 2 minutes then pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Frost when cooled.

Cream Cheese Coffee Cake II

Ingredients

2 (3 ounce) packages cream cheese, softened
3 tablespoons confectioners' sugar
2 tablespoons lemon juice
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
1 (8 ounce) container sour cream

1/2 cup finely chopped walnuts
2 tablespoons white sugar
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. In a small bowl, beat cream cheese, confectioners' sugar and lemon juice until smooth; set aside. In a medium bowl, stir together flour, baking powder, baking soda, and salt; set aside.

In a large bowl, cream together the butter and 1 cup white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the sour cream, mixing just until incorporated. Pour half of batter into prepared pan. Spoon cream cheese mixture on top of batter to within 1/2 inch of pan edge. Spoon remaining batter over filling, spreading to pan edge. In a small bowl, combine chopped nuts, 2 tablespoons white sugar and 1/2 teaspoon cinnamon. Sprinkle over batter in pan.

Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a serving plate and serve warm.

Vanilla Wafer Cake I

Ingredients

1/2 cup shortening
1 cup white sugar
3 eggs, beaten
1/2 teaspoon baking powder
1/3 cup milk
1/2 cup flaked coconut
1 (16 ounce) package vanilla wafers, crushed
1/2 cup white sugar
1/2 cup packed brown sugar
1/2 cup evaporated milk
6 tablespoons butter
1/2 teaspoon vanilla extract
1/2 cup chopped walnuts

Directions

Cream shortening and 1 cup white sugar together. Blend in beaten eggs. Combine crushed vanilla wafers and baking powder: mix into the creamed mixture alternately with milk. Stir in nuts and coconut. Pour batter into two greased and floured 8 inch round pans.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes. Cool layers on wire racks.

In a small sauce pan, mix 1/2 cup white sugar and 1/2 cup brown sugar together well. Mix in evaporated milk and butter or margarine. Cook over medium heat to the soft ball stage, 234 - 240 degrees F (112 - 115 degrees C). Pour mixture into a mixing bowl. Stir in 1/2 teaspoon vanilla. Beat with an electric mixer on low speed until the icing is spreadable. Frost the cooled cake.

Chocolate Cake IV

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3 ounce) package fruit flavored
gelatin mix
3/4 cup boiling water
1/2 cup cold water

2 (3.9 ounce) packages instant
chocolate pudding mix
2 (1.3 ounce) envelopes whipped
topping mix
3 cups cold milk

Directions

Prepare and bake cake mix according to package directions for a 9x13 inch pan. Poke holes in cake while still hot with a fork. Make gelatin with 1 cup of boiling water, then stir in cold water. Slowly pour liquid gelatin over hot cake. Cool cake completely in the freezer before frosting.

To make the frosting: Using an electric mixer, beat together the instant pudding, whipped topping and milk until thickened. Pour over completely cooled cake. Keep cake in freezer until ready to serve.

Poke Cake III

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package fruit flavored gelatin mix
1 cup boiling water
1 (21 ounce) can cherry pie filling
1 (16 ounce) container frozen whipped topping, thawed

Directions

Prepare and bake cake mix according to package directions for one 9x13 inch cake. Remove cake from oven. Poke holes at once down through cake with a fork. Holes should be at 1 inch intervals.

While the cake cools, combine the gelatin with boiling water. Pour gelatin mixture over the cake. Top with the cherry pie filling, then cover with whipped topping. Refrigerate cake for one hour before serving.

Dundee Cake

Ingredients

1 cup raisins
1 cup dried currants
1/3 cup diced candied mixed fruit peel
1/3 cup candied cherries, quartered
2 tablespoons grated orange zest
1/3 cup all-purpose flour
1 cup butter, softened
1 cup white sugar
4 eggs
1 2/3 cups all-purpose flour
1 teaspoon baking powder
1 ounce ground almonds
1/2 cup whole almonds
1 tablespoon corn syrup

Directions

Combine raisins, currants, mixed peel, cherries, and orange rind. Dredge with 1/3 cup flour.

Cream butter or margarine and sugar until fluffy. Beat in eggs 1 at a time until light. Combine 1 2/3 cups flour, baking powder, and ground almonds; fold into batter mixture. Mix in fruit. Spread in foil lined 8 x 3 inch round pan. If using a different size pan fill 3/4 full.

Bake at 325 degrees F (165 degrees C) for about 1 1/2 hours, until an inserted wooden pick comes out clean. Remove cake from pan.

Toast almonds in 350 degrees F (175 degrees C) oven until lightly browned, about 5 minutes. Heat corn syrup, and brush over top surface of hot cake. Place almonds in whatever design you like. After cooling, cake will not be sticky.

Pecan Pound Cake

Ingredients

2 cups butter (no substitutes),
softened
2 cups sugar
9 eggs
1 tablespoon lemon juice
3 teaspoons vanilla extract
1 teaspoon grated lemon peel
3 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
4 cups chopped pecans
1 1/2 cups golden raisins
confectioners' sugar

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the lemon juice, vanilla and lemon peel. Combine the flour, baking powder and salt; gradually add to creamed mixture. Fold in pecans and raisins.

Pour into a greased 10-in. fluted tube pan. Bake at 350 degrees F for 1-1/4 to 1-1/2 hours or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely. Dust with confectioners' sugar if desired.

Graham Cracker Cake II

Ingredients

1 cup butter
2 cups white sugar
5 eggs
1 (16 ounce) package graham cracker crumbs
2 teaspoons baking powder
2/3 cup milk
1 cup flaked coconut
1 cup chopped pecans
1/2 cup butter
1 (3 ounce) package cream cheese
4 cups confectioners' sugar
1 (8 ounce) can crushed pineapple, drained

Directions

Cream 1 cup butter or margarine. Add white sugar gradually. Beat until mixture is light and fluffy. Add eggs, one at a time, beat after each addition. Add cracker crumbs and baking powder, alternately with milk. Blend in coconut and nuts.

Bake in preheated 350 degrees F (175 degrees C) oven in 3 - 9 inch pans for 25 to 30 minutes.

To Make Cream Cheese Glaze: Cream 1/2 cup butter and cream cheese. Add confectioners' sugar, then pineapple. Mix well. Fill and frost layers.

Gold and Silver Cake

Ingredients

1 cup butter
2 cups white sugar
3 eggs, separated
4 cups sifted all-purpose flour
4 teaspoons baking powder
1 1/3 cups milk
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream 1/2 cup butter and 1 cup sugar; add egg yolks, mixing well. Combine 2 cups flour and 2 teaspoons baking powder. Add flour mixture alternately with 2/3 cup milk to creamed mixture. Pour into two greased and floured 9 inch round pans.

Bake for 20 to 25 minutes, until done. Cool.

Cream 1 cup sugar and 1/2 cup butter. Combine 2 cups flour and 2 teaspoons baking powder; add to creamed mixture alternately with 2/3 cup milk. Beat egg whites, and fold into batter. Stir in flavoring. Pour into two greased and floured 9 inch round pans.

Bake for 20 to 25 minutes. Cool.

Spread your choice of frosting between layers, alternating yellow and white layers. Frost outside of cake.

Rum Cranberry Applesauce Bundt Cake

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground allspice
1/2 cup butter, softened
1/4 cup white sugar
3/4 cup packed brown sugar
2 eggs
1/3 cup dark rum
1 teaspoon vanilla extract
1 1/4 cups applesauce
1 cup dried cranberries

3 tablespoons butter, melted
1/4 cup packed brown sugar
1 cup confectioners' sugar
2 tablespoons dark rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray 9 or 10 inch Bundt pan lightly with cooking spray and dust with flour.

In a medium bowl, combine flour, baking soda, salt, cinnamon, and allspice.

In a large mixing bowl, cream 1/2 cup butter, white sugar, and 3/4 cup brown sugar. Mix in eggs, 1/3 cup rum, and vanilla. Mix in flour mixture in three additions alternately with applesauce, ending with flour. Stir in dried cranberries. Spoon batter into prepared pan.

Bake in preheated oven for 45 to 55 minutes, or until a toothpick inserted into the cake comes out clean. Cool cake in pan for 15 minutes, remove from pan, and cool completely on a wire rack.

In a small saucepan, melt 3 tablespoons butter. Stir in 1/4 cup brown sugar, confectioners' sugar, and 2 tablespoons rum. Heat until smooth; if mixture is too thick, add water and maybe a little more rum. Drip glaze over cooled cake.

Cherry-Cheese Cake

Ingredients

1 (18.25 ounce) package white cake mix
2 (8 ounce) packages cream cheese, softened
4 cups confectioners' sugar
1 pint whipping cream, whipped
2 (21 ounce) cans cherry pie filling

Directions

Prepare cake mix according to package directions. Pour into two greased 13-in. x 9-in. x 2-in. baking pans. Bake at 350 degrees F for 20 minute or until a wooden pick inserted near the center comes out clean. Cool.

In a mixing bowl, beat the cream cheese and sugar until fluffy; fold in the whipped cream. Spread over each cake. Top with pie filling. Chill 4 hours or overnight.

One - Two - Three - Four Cake II

Ingredients

- 1 cup butter
- 2 cups white sugar
- 3 cups cake flour
- 4 egg yolks
- 4 egg whites
- 2 teaspoons baking powder
- 1 cup milk
- 1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round pans.

In a large bowl, cream butter and 1 cup of the sugar. In a separate bowl, beat egg yolks well, then add to butter mixture.

Sift together flour and baking powder. Add alternately with the milk to the butter-sugar mixture. Beat well. Add vanilla.

Beat egg whites until stiff but not dry. Add 1 cup sugar to the egg whites. Fold into cake batter.

Divide evenly into three prepared 9 inch round pans. Bake at 350 degrees F (175 degrees C) for 25 minutes.

Potato Cake

Ingredients

2 cups mashed potatoes
1 egg, beaten
1/2 cup all-purpose flour
salt to taste
1 pinch garlic salt
1 tablespoon butter
1 cup shredded Cheddar cheese

Directions

In a medium size mixing bowl combine mashed potatoes, egg, flour, salt and garlic. Mix well.

Melt butter in a large frying pan over a low heat. Drop pancake-size (4 inch circles) lumps of mashed potatoes into the frying pan. Pat to flatten to 1/2 to 1 inch thickness. Sprinkle some cheddar cheese onto the mashed potato cake. Spoon more potato mixture over the cheese. Flip the potato cake over when the bottom is browned (about 10 minutes). Brown the other side (about 10 minutes).

Strawberry Meringue Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 1/3 cups orange juice
4 eggs, separated
1 1/2 teaspoons grated orange peel
1/4 teaspoon cream of tartar
1 1/4 cups sugar, divided
2 cups whipping cream
2 pints fresh strawberries, divided

Directions

In a mixing bowl, combine cake mix, orange juice, egg yolks and orange peel. Beat on medium speed for 4 minutes. Pour into two greased and floured 9-in. round baking pans; set aside. In a mixing bowl, beat egg whites and cream of tartar on medium until foamy. Gradually beat in 1 cup sugar, a tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Spread the meringue evenly over cake batter. Bake at 350 degrees F for 35 minutes or until meringue is lightly browned. Cool in pans on wire racks (meringue will crack).

Beat cream until stiff peaks form. Mash 1/2 cup of strawberries with remaining sugar; fold into whipped cream. Loosen edges of cakes from pans with a knife. Using two large spatulas, carefully remove one cake to a serving platter, meringue side up. Carefully spread with about two-thirds of the cream mixture. Slice the remaining berries; arrange half over cream mixture. Repeat layers. Store in the refrigerator.

Blueberry Potato Cake

Ingredients

1 large potato, peeled and cubed
1 cup shortening
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
2 cups blueberries

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Bring a small pot of water to boil, add potato and let it boil until tender (approximately 10 minutes). Drain well, then mash. Set aside 1 cup.

Sift together the flour, baking powder and salt. Stir in the blueberries to coat them in the flour mixture. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Mix in the warm mashed potato. Beat in the eggs one at a time, then stir in the vanilla. Stir in the flour mixture with the blueberries, mixing just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Banana Split Cake V

Ingredients

2 cups all-purpose flour
1 3/4 cups margarine, softened
1/2 cup chopped pecans
2 eggs
2 cups confectioners' sugar
6 bananas
1 (20 ounce) can crushed
pineapple, drained
2 pints fresh strawberries
1 (16 ounce) container frozen
whipped topping, thawed

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl, combine flour, 3/4 cup margarine and chopped pecans. Press into the bottom of a 9x13 inch pan. Bake in preheated oven for 20 minutes. Remove from oven and allow to cool.

In a large bowl, combine 1 cup margarine, eggs and confectioners' sugar. Beat with an electric mixer for 6 minutes or until fluffy. Spread over cooled crust. Slice bananas and arrange on filling. Slice strawberries and layer over bananas. Cover with whipped topping and garnish with a sprinkling of chopped nuts.

Ugly Duckling Cake II

Ingredients

2 cups all-purpose flour
1 cup white sugar
3/4 teaspoon salt
1 1/2 teaspoons baking soda
2 eggs
1 (16 ounce) can fruit cocktail
1 cup white sugar
1 cup milk
1/2 cup butter
1 cup flaked coconut

Directions

Sift together flour, 1 cup sugar, salt, and baking soda. Beat 2 eggs and pour over dry mixture. Add fruit cocktail. Stir together.

Grease and flour pan. Bake at 325 degrees F (165 degrees C) for 45 minutes.

Over low heat, cook together 1 cup sugar, 1 cup milk, 1/2 cup butter or margarine and coconut. Pour over cake while still hot.

Apple German Chocolate Cake

Ingredients

1 (21 ounce) can apple pie filling
1 (18.25 ounce) package German
chocolate cake mix
3 eggs
3/4 cup coarsely chopped walnuts
1/2 cup miniature semisweet
chocolate chips

Directions

Place pie filling in a blender; cover and process until the apples are in 1/4-in. chunks. Pour into a mixing bowl; add dry cake mix and eggs. Beat on medium speed for 5 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with nuts and chocolate chips.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool completely on a wire rack before cutting.

Chocolate Pumpkin Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (15 ounce) can pumpkin
2 eggs
2 tablespoons vegetable oil
1 (16 ounce) container cream
cheese frosting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, mix the cake mix, pumpkin, eggs and oil for 3 minutes using a mixer on medium speed. Pour into the prepared pan and spread evenly.

Bake for 35 to 40 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool, then frost with cream cheese frosting.

Banana Split Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (3.5 ounce) packages instant vanilla pudding mix
1 (8 ounce) package cream cheese
1 1/2 cups milk
3 ripe bananas
2 (8 ounce) cans crushed pineapple, drained
1 (16 ounce) package frozen whipped topping, thawed
1 (4 ounce) jar maraschino cherries, drained
1/4 cup chopped walnuts

Directions

Bake cake as directed on package. Cool completely.

In a medium bowl, combine pudding, cream cheese and milk. Beat until smooth. Spread on cake.

Slice bananas thin and arrange on top of pudding mixture. Spread drained pineapple on top of bananas.

Cover entire cake with whipped topping. Garnish with cherries and chopped walnuts.

Pineapple Upside-Down Cake IV

Ingredients

3 tablespoons butter
1 (20 ounce) can crushed
pineapple with juice
8 maraschino cherries
1/4 cup walnut halves
2/3 cup packed brown sugar
1/3 cup shortening
1/2 cup white sugar
1 egg
1 teaspoon vanilla extract
1 1/4 cups sifted cake flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup reserved pineapple juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Drain pineapple and reserve 1/2 cup of the juice.

Melt butter in a 9 inch round pan. Arrange cherries and walnut halves in the pan according to how many servings you want. Sprinkle with brown sugar, and then pineapple.

Cream together shortening and granulated sugar until light and fluffy. Add egg and vanilla, and beat well. Sift together flour, baking powder and salt. Add alternately with reserved pineapple syrup, beating after each addition.

Spread batter in pan over pineapple. Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes. Let stand 5 minutes in the pan, then invert onto plate. Serve warm.

Pennsylvania Dutch Pound Cake

Ingredients

1 cup butter
1 (16 ounce) package
confectioners' sugar
4 egg yolks
2 teaspoons lemon juice
1 teaspoon vanilla extract
1 cup milk
3 cups cake flour
1 teaspoon baking powder
4 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour and baking powder. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the yolks one at a time, then stir in the lemon juice and vanilla. Beat in the flour mixture alternately with the milk.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan.

Bake in the preheated oven for 75 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Cranberry Pecan Cake

Ingredients

3 cups frozen cranberries
1 cup pecans
1 cup white sugar
2 eggs
1 cup white sugar
1 cup all-purpose flour
1/2 cup butter, melted
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 2 quart rectangular baking dish.

Spread the cranberries evenly over the bottom of the baking dish, and sprinkle the pecans over the cranberries. Spoon 1 cup of sugar over the cranberries and pecans.

Place the eggs into the work bowl of an electric mixer, and beat on high speed about 1 minute, until the eggs are foamy. Beat in 1 cup of sugar, the flour, melted butter, and milk, and beat on Low until just mixed. The batter will be thick. Spread the batter evenly over the cranberry-pecan mixture.

Bake in the preheated oven until the cake is lightly brown and a toothpick inserted near the center comes out clean, 40 to 45 minutes. Carefully invert the cake onto a serving plate, so the cranberry-pecan layer is on top. Let cool 30 minutes before serving.

Fresh Pineapple Upside Down Cake

Ingredients

3/4 cup butter
3/4 cup packed dark brown sugar
3/4 cup unsweetened pineapple juice
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup white sugar
3 eggs
1/2 teaspoon vanilla extract
1 fresh pineapple - peeled, cored and cut into rings

Directions

Preheat oven to 400 degrees F (205 degrees C).

Melt the butter. Brush a little bit of the butter on the inside of a 9 inch cake pan.

Mix 5 tablespoons of the butter with the dark brown sugar and 1/4 cup of the pineapple juice. Place this mixture in the bottom of the cake pan. Arrange the pineapple rings on the brown sugar mixture in a decorative pattern (be creative). Set pan aside.

Stir together the flour, salt, white sugar, and baking powder.

Separate the eggs. Beat the whites until stiff but not dry.

Beat two of the egg yolks until lemony yellow. Stir in the remaining 1/2 cup pineapple juice, vanilla, and remaining melted butter. Add this mixture to the flour mixture. Gently fold in the egg whites. Pour batter over the top of the brown sugar and pineapple rings.

Bake at 400 degrees F (205 degrees C) for 30 minutes. Let cake cool in pan for 10 minutes then cover pan tightly with a serving dish and invert so that the pineapple side is up.

Cake Doughnuts

Ingredients

2 eggs
2 1/2 cups sugar
1/2 cup sour cream
5 tablespoons butter or margarine,
melted
1 teaspoon vanilla extract
10 cups all-purpose flour
3 teaspoons baking soda
1 teaspoon salt
1/2 teaspoon ground nutmeg
2 1/2 cups buttermilk
Oil for deep-fat frying
Confectioners' sugar

Directions

In a large bowl, beat eggs; add sugar, sour cream, butter and vanilla. Combine flour, baking soda, salt and nutmeg; add to sour cream mixture alternately with buttermilk. Turn onto a lightly floured surface; roll to 1/4-in. thickness. Cut with a 2-1/2-in. doughnut cutter. In an electric skillet or deep-fat fryer, heat oil to 375 degrees F. Fry doughnuts, a few at a time, until golden, about 2 minutes; turn once with a slotted spoon. Drain on paper towels. Dust with confectioners' sugar.

Lemon Poppy Seed Dessert Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
3/4 cup vegetable oil
1 1/4 cups water
1/2 cup poppy seeds

1 (21 ounce) can lemon pie filling

1 (3.4 ounce) package instant lemon pudding mix
1 cup milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix and vanilla pudding mix. Make a well in the center and pour in eggs, oil water and poppy seeds. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely. Spread lemon pie filling over the cooled cake.

In a large bowl, mix instant lemon pudding with milk. Mix well and let stand about 5 minutes until fairly set. Fold in thawed whipped topping. Spread over pie filling. Refrigerate for at least 4 hours before serving.

Cherry Coffee Cake

Ingredients

1 1/2 cups cherries, pitted and halved
2 tablespoons all-purpose flour
2 cups all-purpose flour
1 teaspoon salt
2 teaspoons baking powder
1 teaspoon ground cinnamon
2/3 cup vegetable oil
2 eggs
1 cup white sugar
1 teaspoon vanilla extract
1 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and lightly flour a 10 inch tube pan. Place cherries in a bowl and toss gently with 2 tablespoons flour. Set aside.

Stir together the flour, salt, baking powder, and cinnamon in a medium bowl. Beat together the oil, eggs, sugar, vanilla extract, and milk until smooth in a large mixing bowl. Stir in the flour mixture until smooth. Fold in the cherries. Pour batter into prepared pan.

Bake in preheated oven until toothpick inserted into cake comes out clean, about 60 minutes. Cool in pan 10 minutes, then turn out onto a serving plate or wire rack.

Grandma's Cranberry Orange Cake

Ingredients

2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
1 cup white sugar
1/3 cup orange juice
2 eggs
1 cup buttermilk
2 tablespoons cranberry-flavored
liqueur
3/4 cup vegetable oil
1 cup chopped dates
1 cup fresh cranberries
2 tablespoons grated orange zest

1 cup orange juice
3/4 cup white sugar

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking soda, baking powder and salt; set aside.

In a large bowl, mix together 1 cup of white sugar, 1/3 cup of orange juice, eggs, buttermilk, cranberry liqueur, and vegetable oil using an electric mixer. Add the dry ingredients and mix just until moistened. Fold in the chopped dates, cranberries and orange zest. Pour the batter into the prepared pan and spread evenly.

Bake for 1 hour in the preheated oven, or until a knife inserted into the crown of the cake comes out clean. Let the cake cool in the pan set over a wire rack for 15 to 20 minutes.

Remove the cake from the pan and place on a serving plate. In a small saucepan, stir together 1 cup of orange juice and 3/4 cup of white sugar. Bring to a boil, stirring until the sugar has dissolved. Use a turkey baster or large spoon to drizzle the sauce over the cake. Poke the cake with a fork or skewer to help it absorb all of the sauce, or until the cake is thoroughly moistened.

Banana Cake X

Ingredients

2 tablespoons lemon juice
2/3 cup milk
2 large very ripe bananas, mashed
1 (18.25 ounce) package butter
cake mix
1 teaspoon baking soda
1/2 cup butter, softened
3 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Put 1 tablespoon lemon juice in a measuring cup with 2/3 cup milk. Set aside. Mash bananas with a fork, adding the remaining 1 tablespoon lemon juice to them as you mash. Set aside.

In a large bowl, combine cake mix and baking soda. Stir to combine. Add bananas, softened butter, milk mixture, eggs and vanilla. Beat at low speed until moistened (about 30 seconds). Beat at medium speed for 4 minutes. Pour into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until center of cake springs back when lightly tapped. A toothpick stuck in the center may leave a slight crumb. Allow to cool on a wire rack.

Boiled Fruit Cake

Ingredients

1 cup water
4 cups candied mixed fruit
1 cup white sugar
3/4 cup butter
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon mixed spice
2 eggs, beaten

Directions

Preheat the oven to 300 degrees F (150 degrees C). Grease a 9x5 inch loaf pan, and line with parchment paper or aluminum foil.

Combine the water, mixed fruit, sugar and butter in a saucepan over medium heat. Bring to a boil, stirring occasionally, and boil gently for about 10 minutes. Sift the flour, baking soda and mixed spice into a large bowl. Pour in the boiled mixture, and stir until well blended. Mix in the eggs. Pour into the greased loaf pan.

Bake for 90 minutes in the preheated oven, until a skewer or knife inserted into the top comes out clean. Cool cake in the pan for at least 10 minutes before removing.

Peach Upside-Down Cake

Ingredients

1/3 cup butter or margarine,
melted
1/2 cup packed brown sugar
1 (29 ounce) can peach halves,
drained
1/4 cup flaked coconut
2 eggs
2/3 cup sugar
1/2 teaspoon almond extract
1 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Pour butter into a 9-in. round baking pan; sprinkle with brown sugar. Drain peaches, reserving 6 tablespoons of syrup. Arrange peach halves, cut side down, in a single layer over the sugar. Sprinkle coconut around peaches; set aside. In a mixing bowl, beat eggs until thick and lemon-colored; gradually beat in sugar. Add extract and reserved syrup. Combine flour, baking powder and salt; add to egg mixture and mix well. Pour over peaches. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert cake onto a serving plate. Serve warm.

American Beauty Cake with Deanna's Frosting

Ingredients

1 3/4 cups all-purpose flour
1 1/2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking powder
1/2 teaspoon baking soda
1 1/3 cups buttermilk
1/2 cup butter, softened
3 eggs
2 teaspoons vanilla extract
2 cups beets, peeled and shredded

1 cup milk
5 tablespoons all-purpose flour
1 cup white sugar
1/3 cup butter
1/2 cup shortening

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix 1 3/4 cup flour, 1 1/2 sugar, cocoa, baking powder and soda.

Whisk in buttermilk, 1/2 cup butter, eggs, and vanilla. Stir in shredded beets and pour batter into cake pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a toothpick inserted in the center of cake comes out clean.

For the frosting: Combine milk and 5 tablespoons flour in a small saucepan, heat to a boil. Stir constantly for 2 to 3 minutes. Stir in 1 cup sugar, 1/3 cup butter and shortening. Cool resulting mixture to room temperature and beat for 10 to 12 minutes until light and fluffy. Spread on cooled cake. This frosting is also excellent on spice or applesauce cake.

GA Peach Pound Cake

Ingredients

1 cup butter or margarine,
softened
2 cups white sugar
4 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 cups fresh peaches, pitted and
chopped

Directions

Preheat oven to 325 degrees F (165 degrees C). Butter a 10 inch tube pan and coat with white sugar.

In a large bowl, cream together the butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Reserve 1/4 cup of flour for later, and sift together the remaining flour, baking powder and salt. Gradually stir into the creamed mixture. Use the reserved flour to coat the chopped peaches, then fold the floured peaches into the batter. Spread evenly into the prepared pan.

Bake for 60 to 70 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Allow cake to cool in the pan for 10 minutes, before inverting onto a wire rack to cool completely.

Groom's Cake

Ingredients

9 cups raisins, finely chopped
6 cups golden raisins
3 cups dried currants
1 1/2 pounds chopped candied citron
1/2 pound candied lemon peel
1/2 pound chopped candied orange peel
3 1/3 cups all-purpose flour
4 teaspoons ground cinnamon
4 teaspoons ground allspice
1 1/2 teaspoons ground mace
2 teaspoons ground nutmeg
2 cups butter
2 1/4 cups packed brown sugar
12 eggs, separated
1 cup brandy
4 (1 ounce) squares semisweet chocolate
1 cup molasses
1/4 teaspoon baking soda
1 cup hot water

Directions

In a large bowl, sift 3 cups flour with spices. In another bowl, mix raisins, sultana raisins, currants, citron, and citrus rinds; dredge with 1/3 cup flour. Stir raisin mixture into the flour.

In a very large bowl, cream the butter or margarine. Beat in sugar, a small amount at a time. Add beaten egg yolks, flour mixture, brandy, chocolate and molasses. Beat egg whites until stiff, and fold them into the batter. Dissolve baking soda in hot water and stir gently into batter. Grease and flour 5 bread pans, and pour batter into prepared pans.

Bake at 275 degrees F (135 degrees C) for 4 hours. Cool. Cut into 275 to 300 slices; wrap each slice.

Blueberry Coffee Cake

Ingredients

2 cups all-purpose flour
1 cup sugar
1 tablespoon baking powder
1/4 teaspoon salt
1/2 cup shortening
2 eggs
1 cup milk
2 cups fresh or frozen blueberries
1 1/3 cups flaked coconut

Directions

In a bowl, combine flour, sugar, baking powder and salt. Cut in shortening until crumbly.

In a small bowl, combine eggs and milk; stir into crumb mixture just until moistened. Fold in blueberries. Pour the batter into two greased 9-in. round baking pans. Sprinkle with coconut.

Bake at 375 degrees for 25 minutes or until a toothpick inserted near the center comes out clean. Serve warm.

Hoe Cake

Ingredients

1 1/2 tablespoons shortening
2 cups self-rising flour
1 cup milk
2 pinches garlic salt

Directions

Preheat oven to 425 degrees F (220 degrees C). Grease a well-seasoned cast iron skillet with the shortening, and place it in the oven as it heats.

Whisk together the flour and milk in a bowl, to make a thick but still runny batter.

Remove the hot greased skillet from the preheated oven, and quickly sprinkle a pinch of garlic salt over the bottom of the skillet. Immediately pour in the batter, and sprinkle the top with a pinch of garlic salt.

Return the skillet to the oven, and bake in the preheated oven until the cake has risen and the top is golden brown, about 20 minutes.

A Little Country Pumpkin Cake

Ingredients

Ingredients for Cake:

2 cups boiling water
1/2 cup raisins
2 cups granulated sugar
1 cup melted CRISCO® All-Vegetable Shortening or CRISCO® Stick
1 (16 ounce) can solid-pack pumpkin (not pumpkin pie filling)
4 eggs
2 cups all-purpose flour
1 tablespoon ground cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon ground ginger
3/4 teaspoon salt
1/4 teaspoon ground cloves

Ingredients for Frosting:

1/4 cup CRISCO® Butter Flavor All-Vegetable Shortening or CRISCO® Butter Flavor Stick
2 cups Confectioners' sugar
3 tablespoons milk
1 tablespoon vanilla extract
Chopped nuts

Directions

Heat oven to 350 degrees F. Grease 10-inch round cake pan with CRISCO® Butter Flavor Shortening or CRISCO® Shortening. Flour lightly.

For cake, pour boiling water over raisins in colander. Drain. Press lightly to remove excess water.

Combine granulated sugar, melted CRISCO® Shortening, pumpkin and eggs in large bowl. Beat at medium-high speed of electric mixer 5 minutes.

Combine flour, cinnamon, baking powder, baking soda, ginger, salt and cloves in medium bowl. Add to pumpkin mixture, 1 cup at a time, beating at low speed after each addition until blended. Stir in raisins with spoon. Pour into pan.

Bake for 55 to 60 minutes or until toothpick inserted in center comes out clean. Cool 10 to 15 minutes before removing from pan. Place cake, top side up, on wire rack. Cool completely. Place cake on serving plate.

For frosting, melt CRISCO® Butter Flavor All-Vegetable Shortening in small saucepan on low heat. Transfer to medium bowl. Add confectioners' sugar. Beat at low, then high speed until blended. Add milk and vanilla. Beat at high speed until smooth and frosting is of desired spreading consistency.

Frost top and side of cake. Press nuts into side of cake and around outside top edge.

Ginger and Cream Cake Roll

Ingredients

1 1/4 cups all-purpose flour
1 1/4 teaspoons baking soda
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1 dash ground nutmeg
1 teaspoon ground allspice
1 egg
1/2 cup warm water
1/3 cup white sugar
1/3 cup molasses
1/3 cup melted butter
1/4 cup confectioners' sugar
1 cup sweetened whipped cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a 10x15 inch jellyroll pan with parchment paper and lightly grease. Sift together flour, baking soda, ginger, cinnamon, nutmeg, and allspice.

Beat together egg and water in a large bowl, then whisk in white sugar, and molasses. Fold in the sifted dry ingredients until smooth, then pour batter into prepared pan.

Bake in preheated oven until the cake springs back to the touch, about 15 minutes. When done, remove from oven, and allow to cool for 15 minutes. Then cover pan with a moistened towel, and refrigerate until cold, about 2 hours.

To assemble, remove cake from the jelly roll pan, and invert onto a fresh sheet of parchment paper; remove and discard the old parchment paper. Sprinkle evenly with confectioners' sugar, then spread evenly with whipped cream. Roll up from narrow end to narrow end, forming a firm spiral log. Wrap in the parchment paper and chill until ready to serve.

Hot Milk Sponge Cake III

Ingredients

1 cup milk
1 tablespoon butter
4 eggs
1 2/3 cups white sugar
1/4 teaspoon salt
2 teaspoons vanilla extract
1/2 teaspoon almond extract
2 cups all-purpose flour
4 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour and baking powder. Set aside. Heat milk and butter in a small saucepan until just boiling, then remove from heat and set aside.

Beat eggs until thick and pale yellow in color. Beat in sugar, salt, vanilla and almond extract. Reduce mixer speed to medium and add hot milk in a steady stream. Quickly beat in flour mixture. Spread batter into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until the center springs back when lightly tapped.

Simple Scratch Cake

Ingredients

4 cups all-purpose flour
2 teaspoons baking soda
4 eggs
2 cups white sugar
2 cups sour cream
1 (14 ounce) can sweetened condensed milk
2 tablespoons vinegar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour 2 9-inch cake pans or a 9x12 inch baking dish.

Sift the flour and baking soda together in a bowl, and set aside.

Place the eggs, sugar, sour cream, sweetened condensed milk, and vinegar in a large bowl, and beat to combine. Stir in the flour mixture, about 1 cup at a time, mixing between additions to avoid lumps. Pour the batter into the prepared cake pans or baking dishes.

Bake in the preheated oven for 20 to 25 minutes, until a toothpick inserted into the center comes out clean. Cool in the pans for 10 minutes before removing to cool completely on a wire rack. When the cake is completely cool, run a paring knife between the cake and the edge of the pan. Hold the cake pan on its side and gently tap the sides of the pan against the counter to loosen it. Cover the cake pan with a plate or cooling rack, and invert it to tip the cake out of the pan and onto the plate.

Aunt Dee Dee's Apple Coffee Cake

Ingredients

1 (21 ounce) can apple pie filling
2 teaspoons ground cinnamon
3 cups all-purpose flour
1 cup white sugar
1 1/2 cups milk
1/2 cup butter, softened
3 teaspoons baking powder
1 teaspoon salt
3 eggs
1/4 cup packed brown sugar
1/4 cup chopped walnuts
2 tablespoons butter, melted

3/4 cup confectioners' sugar
1 tablespoon butter, melted
3/4 teaspoon vanilla extract
2 1/2 teaspoons hot water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 pan.

Mix pie filling and cinnamon, set aside.

Beat flour, white sugar, milk, 1/2 cup softened butter, baking powder, salt and eggs in mixing bowl on low speed for 30 seconds. Beat on medium speed for 2 minutes.

Pour half of the batter into prepared pan. Spoon half of the pie filling over the batter. Spread remaining cake batter over pie filling, and top with the remaining half of the pie filling.

Mix brown sugar and nuts together and sprinkle over top of cake. Drizzle with 2 tablespoons melted butter.

Bake at 350 degrees F (175 degrees C) for 45 to 55 minutes. Allow cake to cool 20 minutes.

Combine confectioners sugar, 1 tablespoon butter, 3/4 teaspoon vanilla, 2 to 3 teaspoons hot water. Beat until smooth. Drizzle over cake.

Homemade Angel Food Cake

Ingredients

18 egg whites
2 teaspoons cream of tartar
1 pinch salt
1 1/2 cups white sugar
1 cup cake flour
1/2 cup confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Sift cake flour and confectioners sugar together 5 times and set aside.

In a large clean bowl, whip egg whites with a pinch of salt until foamy. Add cream of tartar and continue beating until soft peaks form. Gradually add sugar while beating, and continue to beat until very stiff. Add vanilla.

Quickly fold in flour mixture. Pour into a 10 inch tube pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes.

German Apple Pudding Cake

Ingredients

2 cups apple - peeled, cored and chopped
1 cup white sugar
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
3/4 cup chopped walnuts
3/4 cup raisins

1/2 cup brown sugar
1/2 cup white sugar
2 tablespoons all-purpose flour
1 cup water
1/2 cup butter
1 teaspoon vanilla extract
1/2 cup chopped walnuts
1/2 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan. In a large bowl, mix apples and sugar together. Let stand until sugar is thoroughly dissolved, about 8 minutes.

Stir egg and vanilla into apple mixture. Sift together flour, baking soda and cinnamon; stir into apple mixture. Fold in nuts and raisins. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Pour topping over cake while cake is still hot.

For the Topping: In a saucepan, combine 1/2 cup brown sugar, 1/2 cup white sugar and 2 tablespoons flour. Stir in the water. Cook over medium heat, stirring, until mixture boils and thickens. Remove from heat and stir in butter, vanilla, chopped walnuts and raisins. Stir until butter melts, then pour over cake.

Wellesley Fudge Cake II

Ingredients

1/2 cup butter
1 7/8 cups white sugar
4 egg yolks
1 cup all-purpose flour
1 cup unsweetened cocoa powder
1 1/3 tablespoons baking powder
1/2 teaspoon salt
4 egg whites
1 cup milk
2 teaspoons vanilla extract

2 cups semisweet chocolate chips
3/4 cup sour cream
1 teaspoon vanilla extract
1 pinch salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour three 9 inch round cake pans.

In a large bowl, cream together the butter and sugar. Beat in the egg yolks, one at a time. Stir in 2 teaspoons vanilla. Combine the flour, cocoa, baking powder and salt, stir into the creamed mixture alternately with the milk.

In a large clean glass or metal bowl, whip egg whites until soft peaks form. Fold 1/3 of whites into batter to lighten it, then quickly fold in remaining whites until no streaks remain. Divide batter into the 3 prepared pans.

Bake for 20 to 25 minutes in the preheated oven, until a toothpick inserted into the center of the cake comes out clean. Cool in pans on a wire rack.

To make the frosting: Melt the chocolate chips in the top of a double boiler, stirring occasionally until smooth. Remove from heat and stir in the sour cream, 1 teaspoon vanilla and pinch of salt. Frosting can be used warm to fill and frost the 3 layers.

Waldorf Astoria Cake Frosting

Ingredients

1 (16 ounce) package
confectioners' sugar
1 cup shortening
2/3 cup milk
1/8 teaspoon salt
1 teaspoon butter flavored extract
1 teaspoon clear imitation vanilla
extract

Directions

In a large bowl, combine confectioners sugar, shortening, milk, salt, butter flavored extract and vanilla. Beat until smooth and fluffy.

Goosey Butter Cake II

Ingredients

1/2 cup butter
1 (18.25 ounce) package yellow
cake mix
3 eggs
1 (8 ounce) package cream
cheese
1/2 teaspoon almond extract
4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch cake pan.

Melt the butter or margarine. Stir melted butter or margarine along with 1 egg into the cake mix. Press into prepared pan.

In a large bowl mix cream cheese, almond extract, confectioner's sugar, and the remaining 2 eggs beat for 3 minutes with an electric mixer set on medium high speed. Spread over top of cake mixture.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes and until browned on top. Allow cake to cool before cutting.

Chocolate Oatmeal Cake

Ingredients

1 1/2 cups boiling water
1 cup quick-cooking oats
1 cup semisweet chocolate chips
1/2 cup stick margarine, softened
3/4 cup sugar
3/4 cup packed brown sugar
2 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
COFFEE FROSTING:
2 teaspoons instant coffee granules
1/4 cup half-and-half cream, warmed
1/2 cup stick margarine, softened
1 teaspoon vanilla extract
1/8 teaspoon salt
4 cups confectioners' sugar

Directions

In a bowl, combine the water and oats. Sprinkle with chocolate chips (do not stir); let stand for 20 minutes. In a mixing bowl, cream margarine and sugars. Add eggs, one at a time, beating well after each addition. Beat in oat mixture.

Combine flour, baking soda and salt; add to the creamed mixture and mix well. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, dissolve coffee granules in cream; set aside. In a small mixing bowl, cream margarine; add vanilla and salt. Gradually beat in sugar. Beat in enough of the coffee mixture to achieve spreading consistency. Frost the cake.

Pineapple Mojo Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (8 ounce) can crushed pineapple, juice reserved
1/4 cup butter, room temperature
1/2 cup brown sugar
1/2 cup chopped walnuts
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease two 8 inch round cake pans.

Prepare cake mix according to package directions, replacing the water with reserved pineapple juice. In a bowl, cream together the butter, brown sugar and cinnamon. Stir in the pineapple and nuts.

Divide the pineapple mixture evenly between the prepared pans, then cover each pineapple layer with the cake mix batter.

Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool cakes for 5 minutes, then turn one layer out onto a plate scraping off any pineapple that may be stuck. Next, invert second cake layer onto the first so there is pineapple in the middle and on top of the cake. May be served warm with whipped cream, if desired.

Rhubarb Spice Cake with Lemon Sauce

Ingredients

2 tablespoons butter
1 cup white sugar
1 egg
3/4 cup milk
2 cups sifted all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
2 cups rhubarb, cut into 1/2 inch pieces

2 cups white sugar
4 tablespoons cornstarch
2 1/2 cups water
4 tablespoons butter
2 1/2 teaspoons grated lemon zest
2 tablespoons lemon juice
1/4 teaspoon lemon extract
1 drop yellow food coloring

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, salt, cinnamon, nutmeg and cloves. Set aside.

In a large bowl, cream together 2 tablespoons butter and 1 cup sugar until light and fluffy. Beat in the egg. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Stir in the chopped rhubarb. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Serve with Lemon Sauce.

To make the Lemon Sauce: In a saucepan, mix together 2 cups sugar and 4 tablespoons cornstarch. Stir in the water. Cook over medium heat, stirring constantly, until mixture is thickened. Remove from heat and stir in 4 tablespoons butter, lemon zest and lemon juice. Stir in 1 or 2 drops yellow food coloring if desired.

Plantation Ham Cakes

Ingredients

2 cups ground ham
1 onion, finely chopped
1 (10 ounce) package chopped frozen broccoli, thawed and drained
3 eggs, beaten
2 teaspoons anise seed
2 teaspoons dried basil
3 cloves garlic, minced
1 teaspoon salt
2 teaspoons ground black pepper
3/4 cup cornmeal
1/2 cup grated Asiago cheese
2 tablespoons olive oil

Directions

In a large bowl combine the ground ham, onion, broccoli and beaten eggs. Mix with hands for 1 full minute, or until eggs are evenly absorbed into meat.

Sprinkle anise seed, basil, garlic, salt, pepper, cornmeal and cheese over meat mixture and mix again with hands for 1 full minute, until all ingredients are evenly distributed.

Heat oil in a large skillet over medium heat. Scoop about 3 ounces of ham mixture into hands and form patties about 1/2 inch thick. Lay patties in skillet and cook for 3 to 5 minutes each side, or until browned. Drain on paper towels. Repeat until all of the mixture has been used, then serve hot.

Angelo Cake

Ingredients

4 cups self-rising flour
2 cups corn flour
2 cups white sugar
1 cup butter
4 eggs
2 cups milk

Directions

Cream together butter or margarine and sugar. Add eggs one at a time until creamy.

Mix flour and corn starch together.

Add flour mixture a little at a time to egg mixture. Alternate with milk until mixture is very light and creamy. Pour batter into a greased and floured 9 inch round pan.

Bake in a preheated 350 degree F (175 degree C) oven for 70 to 90 minutes or until a toothpick inserted in the center comes out clean.

Carry Cake with Strawberries and Whipped Cream

Ingredients

1 cup butter
1 1/4 cups milk
4 eggs
1/2 teaspoon salt
2 cups white sugar
2 1/4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon vanilla extract
2 quarts fresh strawberries, halved lengthwise

2 (8 ounce) packages cream cheese, at room temperature
1/2 cup white sugar
1 teaspoon vanilla extract
1/8 teaspoon salt
2 cups heavy cream

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch tube pan.

In a small saucepan, combine the butter and milk. Warm until butter has melted, but do not boil. In a medium bowl, beat the eggs with 1/2 teaspoon of salt and 2 cups sugar. Stir in the warmed milk and butter and vanilla. Combine the flour and baking soda; stir into the batter just until blended. Pour into the prepared pan.

Bake for 55 minutes in the preheated oven, or until a knife inserted into the crown of the cake comes out clean. Cool in the pan for at least 15 minutes before removing and placing on a wire rack to cool completely.

In a mixing bowl fitted with a whisk attachment, combine the cream cheese, sugar, vanilla and salt. Beat at medium speed until smooth. Pour the heavy cream in a slow steady stream while the mixture is whipping until the mixture has fluffed up and can hold a stiff peak. Don't let it get grainy looking though. Scrape the bottom of the bowl with a spatula occasionally to remove any lumps.

Slice the cooled cake horizontally into three layers. Arrange strawberries on the bottom layer with the top ends facing outward. Fill in the remaining space with more berries. Spoon some of the whipped cream over the berries and spread evenly. Place another layer of cake on top and repeat the process. Place the top layer on the cake and cover with the remaining cream. Arrange remaining berries over the cream.

Rich Yellow Cake

Ingredients

4 cups cake flour
4 teaspoons baking powder
1/4 teaspoon salt
1 cup unsalted butter, softened
1 3/4 cups white sugar
6 egg yolks, beaten
2 teaspoons vanilla extract
1 1/2 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour two 8 inch round cake pans then line them with parchment paper.

Sift the flour with the baking powder and salt and set aside.

Cream the butter until fluffy. Add the sugar gradually and beat until light and fluffy. Beat in the egg yolks and add the vanilla. Add flour mixture to butter mixture, alternating with milk. Stir the batter until smooth. Pour the batter into the prepared cake pans.

Bake at 350 degrees F (175 degrees C) for 45 minutes. This cake rises very well so only fill the cake pans 2/3 full. Cool cakes in pans for 10 minutes, then cool thoroughly on a wire rack. Frost as desired.

Cranberry Upside-Down Cake

Ingredients

1 (20 ounce) can pineapple tidbits
1/2 cup butter or margarine,
melted
1 cup packed brown sugar
1 cup fresh or frozen cranberries
1/2 cup walnut halves
1 (18.25 ounce) package yellow
cake mix
3 eggs
1/4 cup vegetable oil

Directions

Drain pineapple, reserving juice. Add water to juice to measure 1 -1/4 cups; set aside.

Pour butter into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with brown sugar, cranberries and walnuts. Top with pineapple.

In a mixing bowl, combine dry cake mix, eggs, oil and reserved pineapple juice. Beat on medium speed for 2 minutes. Pour into prepared pan. Bake at 350 degrees F for 25-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a large serving platter (top will have an uneven appearance).

Tofu Chocolate Cake

Ingredients

3/4 cup all-purpose flour
1 1/4 cups ground almonds
3/4 cup packed brown sugar,
divided
1/2 cup butter
1 1/2 pounds tofu
2/3 cup vegetable oil
1/2 cup orange juice
1/2 cup chocolate liqueur
1/2 cup unsweetened cocoa
powder
1 teaspoon almond extract

Directions

Preheat the oven to 325 degrees F (165 degrees C). Lightly grease a 9 inch springform pan.

In a medium bowl, mix together the flour, ground almonds and 1 tablespoon of the brown sugar. Knead in the butter to form a dough. Press the dough firmly into the bottom of the prepared pan.

Using a blender, combine the tofu, remaining sugar, oil, orange juice, chocolate liqueur, cocoa, and almond extract. Blend until smooth and creamy. Spread the batter in an even layer over the prepared crust.

Bake for 1 hour and 15 minutes in the preheated oven. Allow cake to cool to room temperature, then refrigerate overnight. This cake must be thoroughly cold to set properly, otherwise it will be runny like a pudding.

Choco-Scotch Marble Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant butterscotch pudding mix
4 eggs
1 cup sour cream
1/3 cup vegetable oil
1/2 cup butterscotch chips
1 (1 ounce) square unsweetened chocolate, melted

FROSTING:
1 1/2 cups butterscotch chips, melted
1 (1 ounce) square unsweetened chocolate, melted
5 tablespoons half-and-half cream
2 tablespoons finely chopped pecans

Directions

In a large mixing bowl, combine cake mix, pudding mix, eggs, sour cream and oil; beat on low speed for 2 minutes. Divide batter in half; stir butterscotch chips into half and chocolate into the other half. Spoon half of the butterscotch batter in a greased 10-in. fluted tube pan; top with half of the chocolate batter. Repeat layers. Cut through batter with a knife to swirl.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

For frosting, combine butterscotch chips and chocolate in a small mixing bowl. Beat in enough cream until the frosting is smooth and reaches desired spreading consistency. Spread over top of cake. Sprinkle with pecans.

Black Joe Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
6 tablespoons unsweetened cocoa
1 cup vegetable oil
2 tablespoons vinegar
2 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, sift together the flour, sugar, baking soda and cocoa. Measure and combine water, oil, vinegar and vanilla. Pour liquid ingredients into flour mixture and beat until smooth. Pour into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Ricotta Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 pounds ricotta cheese
3/4 cup white sugar
4 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Prepare the cake according to the directions on the package.

In a medium bowl, combine ricotta, sugar, eggs and vanilla. Mix until smooth. Drop by spoonfuls on top of uncooked cake.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hours, or until a toothpick inserted into the cake comes out clean. Sprinkle cooled cake with confectioners sugar. Keep refrigerated.

Banana Snack Cake

Ingredients

1 cup white sugar
1 cup butter
2 eggs
1/2 cup buttermilk
1 cup mashed bananas
1 teaspoon vanilla extract
2 cups all-purpose flour
1 cup quick cooking oats
1 1/2 teaspoons baking soda
1 teaspoon salt
1/2 cup chopped walnuts
1/2 cup flaked coconut
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, mix flour, oats, baking soda and salt together and set aside.

In a large bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, mixing well with each addition. Mix in buttermilk, bananas and vanilla. Add flour mixture and mix well. Finally, fold in the nuts, coconut and 1 cup of the chocolate chips.

Pour batter into a 9x13 inch pan. Sprinkle top with remaining 1 cup of chocolate chips. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into the cake comes out clean.

Eggless Milkless Butterless Cake

Ingredients

1 cup white sugar
2 tablespoons shortening
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon salt
1 cup raisins
1 1/2 cups water
1 teaspoon baking soda
2 cups all-purpose flour
1 teaspoon baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 8 or 9 inch square cake pan.

In a saucepan over medium high heat combine; the sugar, shortening, ground cinnamon, ground nutmeg, ground allspice, salt, raisins, and water bring to a boil and continue boiling for 5 minutes. Remove from heat and let cool.

Sift the flour, baking powder and baking soda together. Add the flour mixture to the cooled raisin mixture. Stir until just combined. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

Pralines, Coffee and Cream Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 eggs
1 cup coffee flavored liqueur
1/2 cup vegetable oil
1 cup butter
1 cup packed brown sugar
1 1/2 cups chopped pecans
1 (3.5 ounce) package instant vanilla pudding mix
1 1/2 cups milk
8 ounces cream cheese
1 (12 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch pan.

Combine cake mix, eggs, coffee liqueur and oil in large bowl and mix on medium speed for approximately 2 minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for approximately 25 minutes (may vary). Done when cake springs back to the touch or toothpick inserted in center comes out clean. Set aside on cooling rack.

To make pralines: combine butter and brown sugar in small saucepan. Heat on medium to medium high, stirring constantly. Bring to boil for 2 minutes, again stirring constantly. Pour in pecans and remove from heat. Stir, then immediately pour pralines over cake. Cool cake in refrigerator.

To make frosting: combine pudding mix, milk, cream cheese, and nondairy whipped topping, and beat with electric mixer until well mixed. Spread on cake. Ready to serve!

Berry Berry Cake

Ingredients

1/3 cup PHILADELPHIA 1/3 Less Fat Cream Cheese, softened
3/4 cup sugar, divided
2 egg whites
2 teaspoons lemon zest
1 cup flour, plus
2 teaspoons flour, divided
1/2 teaspoon baking soda
1/3 cup BREAKSTONE'S FREE or KNUDSEN FREE Fat Free Sour Cream
3 cups mixed fresh blueberries and raspberries, divided
1 1/2 cups thawed COOL WHIP FREE Whipped Topping

Directions

Heat oven to 350 degrees F.

Beat reduced-fat cream cheese and 1/2 cup sugar in large bowl with mixer until well blended. Add egg whites and zest; mix well. Mix 1 cup flour and baking soda. Add to cream cheese mixture alternately with sour cream, beating well after each addition. (Do not overmix.) Spread onto bottom and 1 inch up side of 9-inch springform pan sprayed with cooking spray.

Toss 2 cups berries with remaining sugar and flour; spoon over cream cheese mixture in bottom of pan to within 1/2 inch of edge.

Bake 40 to 45 min. or until toothpick inserted in center comes out clean. Run knife around rim of pan to loosen cake; cool before removing rim. Spoon remaining berries over cake. Serve topped with COOL WHIP. Refrigerate leftovers.

Golden Cake Batter Bread

Ingredients

4 1/4 cups all-purpose flour
1/2 cup white sugar
1 teaspoon salt
2 1/4 teaspoons active dry yeast
1 cup milk
1/2 cup margarine
2 eggs
2 teaspoons vanilla extract

Directions

In a large bowl combine 2 cups flour, sugar, salt, and yeast.

Heat the milk with the butter or margarine until it reaches 115 degrees F (43 degrees C). Beat together with the eggs and vanilla. Then add the liquid mixture to the flour mixture. Beat at low speed with an electric mixer until flour is moistened. Increase speed to medium, and beat for 2 minutes. By hand stir in the remaining flour to make a medium stiff batter. Cover, and let rise for 1 hour.

Punch dough down, and place it in a greased 10 inch tube pan, cover and let rise for 45 minutes.

Bake in a preheated 350 degrees F (175 degrees C) for 40 to 45 minutes. Let cool in pan for 5 minutes, then remove.

Brown Sugar Pudding Cake

Ingredients

SAUCE:

1 cup packed brown sugar
1 tablespoon all-purpose flour
2 tablespoons butter, melted
1/4 teaspoon salt
2 cups boiling water

PUDDING:

2 tablespoons butter, melted
1/2 cup packed brown sugar
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup chopped nuts
1/2 cup milk

Directions

Combine all sauce ingredients. Pour into a 1-1/2-qt. baking dish; set aside. For pudding, beat butter and sugar in a mixing bowl. Combine flour, baking powder, salt and nuts; add alternately with milk to butter mixture. Spoon into baking dish. Bake at 350 degrees F for 40-45 minutes.

Fabulously Sweet Pear Cake

Ingredients

- 4 fresh pears
- 1 cup white sugar
- 1 cup packed brown sugar
- 1 cup chopped pecans
- 1 cup vegetable oil
- 2 eggs
- 3 cups all-purpose flour
- 1/2 teaspoon salt
- 2 teaspoons baking soda
- 1 teaspoon vanilla extract

Directions

Peel and slice pears thin. Mix sliced pears with white sugar, brown sugar, and nuts and let sit for one hour. After sitting puree pear mixture in a blender.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

By hand stir in until just blended; the flour, salt, and baking soda. Add dry ingredients to pear mixture and add oil, vanilla and eggs. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 1 hour and 15 minutes.

Orange Poppy Seed Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 tablespoons poppy seeds
1 cup fat-free sour cream
3/4 cup egg substitute
1 (6 ounce) can frozen orange juice concentrate, thawed
1/3 cup water
1/4 teaspoon almond extract
2 tablespoons sugar
1/2 teaspoon ground cinnamon
GLAZE:
1 3/4 cups confectioners' sugar
2 tablespoons fat-free milk
1 tablespoon orange juice

Directions

In a large bowl, combine the cake mix and poppy seeds. In a small mixing bowl, combine the sour cream, egg substitute, orange juice concentrate, water and almond extract; beat until smooth. Stir into cake mix just until combined. Coat a 10-in. fluted tube pan with nonstick cooking spray. Combine the sugar and cinnamon; sprinkle evenly in pan. Pour batter into pan.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Combine glaze ingredients; drizzle over cooled cake.

Greek Lemon Cake

Ingredients

3 cups cake flour
1 teaspoon baking soda
1/4 teaspoon salt
6 eggs
2 cups white sugar
1 cup butter, softened
2 teaspoons grated lemon zest
2 tablespoons lemon juice
1 cup plain yogurt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 10 inch tube pan.

Sift the flour, baking soda, and salt together. Set mixture aside.

Separate the eggs. In a large bowl beat the egg whites until soft peaks form. Gradually add 1/2 cup of the sugar, beating until stiff glossy peaks form. Set aside.

Cream butter or margarine, 1 1/2 cups sugar, egg yolks, lemon zest, and lemon juice together until fluffy. Add flour mixture alternately with the yogurt to the egg yolk mixture. Gently fold in the egg whites and pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes. Let cake cool in pan for 10 minutes, then turn out onto a rack to finish cooling. Serves 12.

Grandpop's Special Chocolate Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa powder
2 teaspoons baking soda
1 teaspoon baking powder
1 pinch salt
1 cup milk
1/2 cup vegetable oil
1 teaspoon vanilla extract
1 cup hot, brewed coffee
2 eggs

Directions

In a large bowl, sift together flour, sugar, cocoa, baking powder, soda, and salt.

Add oil, milk, vanilla, coffee, and eggs; beat well. Batter will be thin. Pour into two 9 inch greased and floured round pans.

Bake at 325 degrees F (165 degrees C) for 25 minutes, or when top springs back when done. Cool layers on wire racks.

Microwave Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
3 eggs
1 (21 ounce) can apple pie filling
1/2 cup applesauce

Directions

Mix the box of cake mix, eggs, pie filling and applesauce till moist. Use a microwave safe bundt pan or substitute a microwave safe bowl that has a microwave safe cup or cone placed in the middle of it (to mimic a bundt pan). Pour mixture into the bowl around the cup.

Bake on high for 6 minutes 30 seconds, turn and bake for another 6 minutes 30 seconds on high. Remove from oven and cover bowl with a dish and let stand for 5 minutes (this finishes the cooking process).

Turn cake over onto dish and remove cone (cup) for a delicious quick dessert. Good hot with vanilla ice cream or whipped topping.

Beehive Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 1/4 cups water
3 eggs
1/2 cup honey
1/3 cup vegetable oil
1 (16 ounce) can vanilla frosting
9 drops yellow food coloring
1 chocolate wafer

Directions

Bake the small cake at 350 degrees F for 30-35 minutes, the medium cake for 40-45 minutes and the large cake for 55-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes before removing from dishes to wire racks to cool completely.

In a mixing bowl, beat frosting and food coloring. Place large cake on a serving plate; spread with frosting. Top with medium cake; frost. Add small cake; frost top and sides of entire cake. Using a wooden spoon and beginning at bottom of cake, make circles in frosting around cake to form the beehive. Position chocolate wafer at the base for the entrance.

Sour Cream Coffee Cake IV

Ingredients

1/2 cup shortening
1 cup white sugar
2 eggs
1 cup sour cream
2 cups all-purpose flour, sifted
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt

1/4 cup white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round pan. Sift together the flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream together the shortening and 1 cup sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the sour cream, mixing just until incorporated. Pour half of the batter into prepared pan. Mix together 1/4 cup sugar and 1 teaspoon cinnamon. Sprinkle half of mixture over batter in the pan. Cover with remaining batter, then top with remaining cinnamon sugar.

Bake in the preheated oven for 35 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Decadence Cake I

Ingredients

12 ounces semisweet chocolate chips
4 (1 ounce) squares unsweetened chocolate
1 1/2 cups butter, melted
1 3/4 cups white sugar
1/2 cup water
7 eggs
2 cups whipped cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch round pan and line bottom with parchment paper.

Chop chocolate squares and place in a large bowl with chocolate chips. Add melted butter. Heat water and 1 1/2 cups sugar in a saucepan until boiling, then pour over chocolate. Stir until smooth.

In a separate bowl, whip eggs with remaining 1/4 cup sugar until thick. Fold into chocolate mixture. Pour batter into 10 inch pan.

Place 10 inch pan on a cookie sheet in the oven and fill the cookie sheet with water.

Bake at 350 degrees F (175 degrees C) for 40 to 50 minutes. Remove from oven. Cool and refrigerate for several hours. Be extremely careful not to burn yourself on the hot water when removing the sheet pan from the oven.

Dip the pan in hot water to remove cooled cake. Garnish with whipped cream and serve.

Chocolate Cake Shot

Ingredients

1 fluid ounce hazelnut liqueur
1/2 fluid ounce vodka
1 lemon, cut into wedges
white sugar

Directions

In a shot glass, combine 1 part hazelnut liqueur and 1 part vodka. Coat a wedge of lemon with sugar. Suck the lemon wedge, and with the juice still in your mouth, drink the shot.

Cream Cheese Pound Cake I

Ingredients

1 1/2 cups butter
1 (8 ounce) package cream
cheese
3 cups white sugar
1 tablespoon vanilla extract
1 teaspoon almond extract
6 eggs
3 cups cake flour

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch tube pan.

Cream together the butter, cream cheese, and sugar until light. Stir in the vanilla and the almond extracts. Add the flour and the eggs alternately, beginning and ending with the flour. Pour batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 1 hour and 15 minutes or until a toothpick inserted in the center comes out clean.

Cake in a Mug

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
2 2/3 cups confectioners' sugar
1/4 cup powdered lemonade mix

Directions

Check your coffee mugs to make sure each one holds 1 1/2 cups water.

Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 to 4 1/2 cups of dry mix and will make 8 coffee cup cake mixes. Divide mix into 8 small plastic bags (about 1/2 cup each). Place mix into a corner of each bag and tie it there with a twist tie.

Make glaze mix: in a medium bowl, combine confectioners sugar with powdered flavoring mix. Divide into 8 small plastic bags and close bag with a twist tie. Attach each glaze mix to the cake mix bags with a twist tie. Place one of each bag into each cup.

Attach the following instructions to each cup: Generously spray inside of cup with cooking spray. Empty contents of cake mix packet in cup. Add 1 egg, 1 tablespoon of oil, 1 tablespoon water to dry mix. Mix 15 seconds, carefully mixing in all dry mix. Microwave on full power for 2 minutes. While cake is cooking, place ingredients from Glaze mix into a very small container and add 1 1/2 teaspoon water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.

Eggless, Milkless, Butterless Cake IV

Ingredients

1 cup brown sugar
1 1/4 cups water
1 cup raisins
1/3 cup shortening
1/2 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
2 cups all-purpose flour
5 teaspoons baking powder

Directions

In a saucepan, combine brown sugar, water, raisins, shortening, nutmeg and cinnamon. Bring to a boil, and continue boiling for 3 minutes. Remove from heat and allow to cool.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch square pan. Sift together flour and baking powder.

In a large bowl, combine the raisin mixture with the flour mixture. Pour into prepared pan.

Bake for 45 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean.

Fourteen Layer Chocolate Cake

Ingredients

1/2 cup shortening
1/2 cup butter
2 cups white sugar
6 eggs
3 cups milk
3 cups self-rising flour
2 teaspoons vanilla extract

3 cups white sugar
1 cup butter
1/2 cup unsweetened cocoa powder
1/4 cup water
2 cups evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 4 or 5 - 8 inch round cake pans.

In a large bowl, cream together the shortening, 1/2 cup butter and 2 cups sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Add the flour alternately with the 3 cups milk; beat well. Pour 1/4 cup of batter into each prepared pan, and spread evenly. You will need to bake the layers in two or three batches.

Bake for 5 to 7 minutes in the preheated oven, just until the layers are dried out. Do not brown.

To make the frosting: In a saucepan over medium heat, combine 3 cups sugar, 1 cup butter, cocoa, water and 2 cups evaporated milk. Bring the mixture to a rolling boil, stirring frequently, then boil for 2 minutes. Remove from heat and beat for one minute with an electric mixer. Stack cake layers with icing in between, letting the icing run down the sides of the cake. Smooth the sides and top with the remaining icing.

Lemon Pudding Cake I

Ingredients

4 eggs, separated
1/3 cup lemon juice
1 teaspoon lemon zest
1 tablespoon butter
1 1/2 cups white sugar
1/2 cup sifted all-purpose flour
1/2 teaspoon salt
1 1/2 cups milk

Directions

Beat together egg yolks, lemon juice, lemon rind, and butter or margarine until thick and lemon colored. Combine sugar, flour, and salt; add alternately with milk to the yolk mixture, beating well after each addition.

Beat egg whites until stiff. Blend egg whites into batter on low speed of electric mixer. Pour into 8 inch square baking dish.

Place a pan of hot water in the oven, and set the baking dish into the pan. Bake at 350 degrees F (175 degrees C) for 45 minutes.

Apple Ugly Cake

Ingredients

2 cups white sugar
3 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons salt
2 teaspoons ground cinnamon
1 1/3 cups vegetable oil
2 eggs
2 teaspoons vanilla extract
1/2 cup raisins
4 cups chopped, peeled apple

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch pan.

In a large bowl, stir together the sugar, flour, baking soda, salt, and cinnamon. Make a well in the center, and pour in the oil, eggs and vanilla. Mix until well blended. Fold in the raisins and apples. Spread evenly in the prepared pan.

Bake for 1 1/2 hours in the preheated oven, until firm and lightly browned.

Orange Party Cake with Chocolate Coating

Ingredients

1/2 cup margarine, softened
1 1/4 cups white sugar
2 eggs
6 tablespoons grated orange zest
3/4 cup fresh orange juice
1/2 cup milk
2 cups cake flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1/4 teaspoon orange food coloring
1 (.25 ounce) package unflavored gelatin
2 tablespoons cold water
2 cups heavy whipping cream
1/2 cup confectioners' sugar
1/3 cup orange juice
4 (1 ounce) squares semisweet chocolate
1 1/2 tablespoons butter

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and line with buttered wax paper two 8 inch round pans.

Cream together margarine and 1 1/4 cup white sugar until light and fluffy. Beat in eggs and orange rind until thoroughly combined. Stir in 1/2 cup orange juice and milk. Combine flour, baking powder, salt, and baking soda; stir into creamed mixture, and beat with an electric mixer at medium speed for 2 minutes. Blend in orange food coloring. Pour batter into prepared pans.

Bake for 25 minutes. Cool 10 minutes, and then remove layers from pans. Peel off wax paper, and cool completely on wire racks. Split each layer of cake, making 4 thin layers. Sprinkle layers with 1/4 cup orange juice.

Sprinkle gelatin on the cold water in a small cup; let stand 5 minutes. Place cup in boiling water bath, and stir until gelatin is dissolved. Remove from heat, and set aside for a minute. Whip cream with confectioners' sugar until just starting to thicken. Continue beating while you add the orange juice. Slowly pour in gelatin, and combine thoroughly. Beat until stiff. Fill layers with orange flavored whipped cream.

In a double boiler, combine squares of chocolate and butter or margarine; stir until melted. Let cool until chocolate thickens somewhat. Pour chocolate on top of cake, letting it drizzle down the sides. Refrigerate cake for 24 hours. Let cake sit at room temperature at least 1 hour before serving.

Corned Beef Hash Cakes

Ingredients

1 tablespoon vegetable oil
1 small onion, chopped
2 cups leftover mashed potatoes
salt and pepper to taste
1 cup shredded cooked corned
beef

Directions

Heat oil in a large skillet over medium heat. Fry onion in oil until translucent. Transfer to a medium bowl, and mix with mashed potatoes and corned beef. Season with salt and pepper. Form into 8 patties. Fry patties in the skillet over medium-high heat until golden brown on both sides.

Black Forest Dump Cake I

Ingredients

1 (20 ounce) can crushed
pineapple, with juice
1 cup flaked coconut
1 (3.5 ounce) package instant
vanilla pudding mix
1 (21 ounce) can cherry pie filling
1 (18.25 ounce) package
chocolate cake mix
1/2 cup butter

Directions

Spread pineapple in a 9 x 13 inch pan. Sprinkle a layer of angel flake coconut on top of the pineapple, and then a layer of dry pudding mix. Spread the cherry pie filling evenly over pudding mix, and sprinkle dry cake mix over pie filling. Cut butter into thin slices, and arrange on top of cake mix

Bake at 350 degrees F (175 degrees C) for one hour. Cool.

Fabulous Oatmeal-Bran Cake

Ingredients

1 1/2 cups boiling water
1/2 cup rolled oats
1/2 cup whole bran cereal
1 cup white sugar
1 cup packed light brown sugar
1/2 cup shortening
2 eggs
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 1/2 cups all-purpose flour

Directions

Pour boiling water over oats and bran cereal, and let stand 10 minutes.

Combine the remaining ingredients, and add oat mixture to them. Pour into two 8 or 9 inch pans.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. To make muffins bake about 15 minutes, or until toothpick comes out clean.

Alaska Sheet Cake

Ingredients

2 cups all-purpose flour, plus
2 tablespoons all-purpose flour
1 teaspoon salt
1 cup butter
1 cup water
3 eggs
2 cups white sugar
1/2 cup buttermilk
1 1/2 teaspoons baking soda
1/2 teaspoon baking powder
1 teaspoon vanilla extract
1 teaspoon almond extract
(optional)

Icing:

1/2 cup butter
5 tablespoons milk
1 (16 ounce) package
confectioners' sugar, sifted
1 cup chopped pecans
1 teaspoon vanilla extract

Directions

Preheat oven to 400 degrees F (200 degrees C), and grease and flour a 10x15 inch sheet pan.

Stir together the flour and salt in a large mixing bowl.

Place 1 cup butter with the water in a saucepan, and bring to a boil over medium heat. Remove from the heat, and set aside to cool.

Beat eggs in a separate mixing bowl, and stir in the sugar, buttermilk, boiled butter mixture, baking soda, baking powder, vanilla extract, and almond extract until well combined.

Pour the egg mixture into the flour mixture, and stir until the batter is well mixed. Pour the batter into the prepared baking sheet.

Bake in the preheated oven until a toothpick inserted in the center of the cake comes out clean, about 15 minutes. Let the cake cool before icing.

To make icing, place 1/2 cup of butter and the milk into a saucepan, and bring to a boil over medium-low heat. Remove from the heat, and beat in the confectioners' sugar, chopped pecans, and vanilla extract. Ice the cooled cake with the warm frosting.

Pat's Award Winning Carrot Cake

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
3 teaspoons ground cinnamon
1 1/2 teaspoons salt
1 1/2 cups vegetable oil
2 cups white sugar
4 eggs
2 teaspoons vanilla extract
1 cup chopped pecans
3 (4 ounce) jars carrot baby food
1/2 cup grated carrot
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking soda, cinnamon and salt. Set aside.

In a large bowl, beat the oil and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture. Stir in chopped pecans, Baby food carrots, grated carrots and coconut. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Guava Chiffon Cake

Ingredients

2 1/4 cups all-purpose flour
2/3 cup white sugar
1 tablespoon baking powder
1 teaspoon salt
1/2 cup vegetable oil
1/2 cup water
6 fluid ounces guava nectar
5 egg yolks
2 teaspoons vanilla extract
2 teaspoons grated lemon zest
3 drops red food coloring
8 egg whites
1/2 teaspoon cream of tartar
1/2 cup white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Prepare three 9 inch cake pans by lightly greasing them, dusting with flour, and shaking out the excess.

Sift together the flour with 2/3 cups of sugar, the baking powder, and salt into a large bowl. In a separate bowl, beat together the oil, water, nectar, yolks, vanilla, and lemon zest until well combined. Pour the yolks into the flour, and mix until the batter is smooth, mix in food coloring until desired shade is reached. Beat together egg whites with the cream of tartar in a clean bowl until soft peaks form. Gradually add the 1/2 cup of sugar, and beat until stiff. Gently fold whites into batter. Pour into prepared cake pans.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 25 minutes. Run a metal spatula or small knife around the edges of the cake to loosen, and allow to cool in the pans for 10 minutes before inverting onto a cooling rack.

Hickory Nut Cake

Ingredients

1 1/2 cups white sugar
1/2 cup shortening
2 cups sifted all-purpose flour
2 tablespoons baking powder
1/2 teaspoon ground nutmeg
1/4 teaspoon salt
1 cup finely chopped hickory nuts
1 cup milk
3 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch round cake pans. Sift flour, baking powder, nutmeg and salt together and set aside.

In a large bowl, cream sugar and shortening until light and fluffy. Add flour mixture alternately with milk. Stir in nuts.

In a separate clean bowl, whip the egg whites until stiff peaks form. Quickly but gently fold into the batter.

Divide batter into 2 - 9 inch pans. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until a toothpick inserted into the cake comes out clean.

Black Russian Cake I

Ingredients

1 (18.25 ounce) package moist yellow cake mix
1 (5.9 ounce) package instant chocolate pudding mix
4 eggs
1/2 cup white sugar
1 cup vegetable oil
1/4 cup vodka
1/4 cup coffee flavored liqueur
3/4 cup water
1/4 cup coffee flavored liqueur
1 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine the cake mix, pudding mix, eggs, white sugar, oil, vodka, 1/4 cup liqueur, and water. Beat for four minutes. Pour batter into prepared Bundt pan.

Bake at 350 degrees F (175 degrees C) for 40 minutes, or until toothpick inserted in center of cake comes out clean. Cool on a rack.

Make a glaze by combining 1/4 cup coffee liqueur and 1/2 cup confectioners' sugar. Turn cake over on a cake plate. Poke cake several times with a fork. Cover with glaze, and dust with remaining 1/2 cup confectioners' sugar.

Apple Dapple Cake

Ingredients

1 cup vegetable oil
1/2 cup butter, softened
1 1/2 cups white sugar
3 eggs
3 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon vanilla extract
2 cups diced apple without peel
1 cup flaked coconut
1 cup raisins
1 cup chopped walnuts
1 cup brown sugar (optional)
1/2 cup butter
1/4 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour one 10 inch tube pan.

Combine oil, butter or margarine, and sugar together. Beat well with a mixer. Add eggs, flour, baking soda, salt, and vanilla; mix well. Stir in apples, coconut, raisins, and walnuts. Pour batter in prepared pan.

Bake for 90 minutes. Remove cake from oven. Let it cool in the pan for a few minutes, and then remove from pan.

If desired, make glaze. In a small saucepan, heat brown sugar, butter or margarine, and milk. Bring mixture to boil, and stir for 1 minute. Pour over warm cake.

Cake-Topped Blueberry Dessert

Ingredients

3 cups fresh or frozen blueberries
1/2 cup packed brown sugar
1 tablespoon butter or stick margarine
3 tablespoons shortening
1/2 cup sugar
1 egg
1 teaspoon grated orange peel
1 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/3 cup orange juice

Directions

In a saucepan, combine the blueberries, brown sugar and butter; cook for 5 minutes or until saucy. Pour into an 8-in. square baking dish coated with nonstick cooking spray. In a mixing bowl, cream shortening and sugar. Beat in egg and orange peel. Combine the flour, baking powder and salt; add to the creamed mixture alternately with orange juice, beating just until combined.

Drop batter by spoonfuls over blueberry mixture. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center of cake comes out clean. Serve warm.

Cooky Corn Cake

Ingredients

1 (14.75 ounce) can cream-style corn
1/2 cup packed dark brown sugar
3/4 cup white sugar
3 eggs
1 cup vegetable oil
1 tablespoon baking powder
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1/2 cup chopped walnuts
1/2 cup raisins
4 tablespoons unsalted butter
1/2 cup packed dark brown sugar
1/4 cup heavy whipping cream
2 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 13x9 inch pan.

Combine the creamed corn with the white sugar and 1/2 cup of the dark brown sugar. Stir in the eggs and the oil.

Combine the baking powder, flour, baking soda, salt and ground cinnamon. Add the nuts and raisins.

Add the flour mixture to the corn mixture and stir until just combined. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Let cake cool completely then frost.

To Make Frosting: Bring the butter and 1/2 cup dark brown sugar to a boil. Remove from the heat. Add the heavy cream and the confectioners' sugar. Mix until of frosting consistency. Add more confectioners' sugar if necessary. Use to frost cooled cake.

German Sweet Chocolate Cake I

Ingredients

4 (1 ounce) squares German sweet chocolate
1/2 cup water
2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup butter, softened
2 cups white sugar
4 egg yolks
1 teaspoon vanilla extract
1 cup buttermilk
4 egg whites

12 fluid ounces evaporated milk
1 1/2 cups white sugar
3/4 cup butter
4 egg yolks
1 1/2 teaspoons vanilla extract
1 (8 ounce) package flaked coconut
1 1/2 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Line bottom of 9x13 pan with parchment paper.

Microwave chocolate and water on high for 1 1/2 to 2 minutes. Stir halfway through. Stir until all is melted and smooth.

In a medium bowl, mix together flour, soda and salt. Set aside.

In a large bowl, cream 1 cup butter and 2 cups sugar until light and fluffy. Add 4 egg yolks one at a time, beating well after each addition. Stir in chocolate and 1 teaspoon vanilla. Add flour mixture alternately with buttermilk. Beat after each addition until smooth.

In a separate bowl, beat egg whites on high until soft peaks form. Gently fold into batter. Pour into 9x13 inch pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until toothpick inserted into center of cake comes out clean. Cool completely, then frost with coconut-pecan frosting.

Combine milk, 1 1/2 cup sugar, 3/4 cup butter, 4 egg yolks and 1 1/2 teaspoons vanilla in large saucepan. Cook and stir on medium heat for about 12 minutes, or until thick and golden brown. Remove from heat. Stir in coconut and pecans. Cool to room temperature, and spreading consistency.

Glazed Lemon Supreme Pound Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3 ounce) package lemon flavored gelatin mix
1 teaspoon lemon extract
3/4 cup apricot nectar
4 eggs
1/2 cup vegetable oil
1/4 cup lemon juice
1 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, combine cake mix, gelatin, lemon extract, apricot nectar, eggs and oil. Mix to combine, then beat on high speed for 3 minutes. Pour batter into a 10 inch tube pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the cake comes out clean.

While cake is baking, make the glaze: In a small bowl, combine lemon juice and confectioners sugar; stir until smooth. Remove cake from oven, and with cake still in pan, pour glaze over top of hot cake, tipping pan to allow excess glaze to run down sides of pan. Allow cake to cool in pan 10 minutes. Remove from pan and cool completely on wire rack.

Chocolate Black Tea Cake

Ingredients

4 eggs, separated
1 cup butter
1 2/3 cups white sugar
1 cup brewed black tea, cold
2 cups all-purpose flour
1 1/2 tablespoons baking powder
1/3 cup dry bread crumbs
1/3 cup unsweetened cocoa powder
1 cup chopped hazelnuts

Directions

Preheat the oven to 360 degrees F (180 degrees C). Grease and flour a 9 inch Bundt pan.

In a large bowl, cream together the egg yolks, butter and white sugar until light and fluffy. Gradually beat in the black tea. Toss together the flour, baking powder, bread crumbs, cocoa powder, and hazelnuts; fold into the tea mixture until just incorporated.

In a large clean glass or metal bowl, whip the egg whites until stiff peaks form. Fold the egg whites into the tea batter. Pour the batter into the prepared pan.

Bake for 60 to 70 minutes in the preheated oven, or until a toothpick inserted into the center, comes out clean. Cool cake in the pan for at least 20 minutes before turning out onto a wire rack to cool completely.

Holly's Black Forest Cake

Ingredients

2 cups all-purpose flour
1 3/4 cups white sugar
1 teaspoon baking powder
3/4 teaspoon baking soda
1/4 teaspoon salt
1 1/3 cups water
1/2 cup shortening
2 1/2 teaspoons vanilla extract
2 eggs
3 (1 ounce) squares unsweetened chocolate, melted
1/3 cup butter
4 1/2 cups sifted confectioners' sugar
1/4 cup milk
1/2 cup unsweetened cocoa powder
1 (16.5 ounce) can pitted dark sweet cherries, drained with juice reserved
1 tablespoon cornstarch
6 teaspoons orange liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2-8 or 9 inch round cake pans.

In a medium sized bowl combine flour, white sugar, baking powder, baking soda and salt. Add water, shortening, and 1 teaspoon vanilla. Beat with an electric mixer on low to medium speed until combined. Then beat on high speed for 2 minutes. Add eggs and melted chocolate and beat 2 minutes more. Pour batter into prepared pans.

Bake for 30 to 35 minutes. Cool cakes on a wire rack for 10 minutes. Remove cakes from pans and let cool thoroughly on a wire rack.

To Make Frosting: Beat butter until fluffy. Gradually add 2 cups of confectioner's sugar and the cocoa. Beat well then add the milk, and 1 1/2 teaspoons vanilla extract. Beat in the remaining confectioner's sugar and any additional milk as needed for spreadability.

To Make Filling: Drain cherries reserving 2/3 cup of the liquid. In a medium sauce pan combine reserved liquid and cornstarch, add fruit. Cook over medium heat and stir until thickened and bubbly. Cook and stir for more 2 minutes and then stir in the orange or cherry liqueur. Remove from heat cover and cool without stirring.

Arrange one cake layer on a serving dish and spread the cooled cherry filling over the top (reserve some cherries for a garnish for top of cake). Place second layer on top filling and frost sides and top of cake with frosting.

Applesauce Spice Cake

Ingredients

1 1/4 cups boiling water
1 cup rolled oats
1/4 cup vegetable oil
1/4 cup applesauce
2 eggs
2/3 cup white sugar
3/4 cup packed brown sugar
1 1/3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup raisins
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Combine rolled oats with boiling water and let stand for 20 minutes. Grease and flour a 9 inch square pan. In a medium bowl, sift flour, baking soda, cinnamon and nutmeg together and set aside.

In a large bowl, combine oatmeal, oil and applesauce. Add eggs, sugar and brown sugar and mix well. Add the flour mixture and mix well. Finally, fold in the raisins and nuts. Pour into the 9 inch square pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes, or until a toothpick inserted into the cake comes out clean.

Ms. Noonie's Good Nut Cake

Ingredients

1 cup unsalted butter
4 eggs
2 cups white sugar
1 pinch salt
2 cups cake flour
1 cup self-rising flour
4 cups chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease tube pan with butter.

In a medium bowl, mix cake flour, self rising flour, salt and nuts. Set aside.

Cream butter and sugar. Add eggs and beat until creamy. Add flour mixture and beat until smooth.

Pour into tube pan. Bake at 325 degrees F (165 degrees C) for 1 1/2 hours. Allow to cool before removing from pan.

Chocolate Cherry Cake I

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (21 ounce) can cherry pie filling
3 eggs
1 cup white sugar
5 tablespoons butter
1/3 cup milk
1 cup semisweet chocolate chips

Directions

Combine cake mix, cherry pie filling, and three eggs. Mix until well blended.

Bake in well greased and floured 9 x 13 pan. Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes.

To Make Frosting: Combine sugar, butter or margarine, and milk. Bring to a boil, stirring constantly, and cook 1 minute.

Remove from heat.

Stir in chocolate pieces until melted and smooth.

Frost when cake is cool.

Wonderful Banana Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 very ripe bananas, mashed
1 teaspoon baking soda

Directions

Prepare yellow cake mix according to package directions.

Mash the bananas with the baking soda and stir into the cake mix batter. Pour batter into one greased and floured 9x13 inch baking pan.

Do not preheat oven. Place uncooked cake in oven and turn oven on to 350 degrees F (175 degrees C). Bake for 1 hour. Let cake cool thoroughly and then refrigerate.

Cinnamon Chocolate Cake

Ingredients

2 cups all-purpose flour
2 cups sugar
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
1 cup water
1/2 cup vegetable oil
1/2 cup butter or margarine
1/4 cup baking cocoa
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract
1 teaspoon baking soda

FROSTING:

1/2 cup butter or margarine
1/3 cup whipping cream
1/4 cup baking cocoa
1 1/2 teaspoons ground cinnamon
3 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup finely chopped walnuts

Directions

In a mixing bowl, combine the first four ingredients. In a saucepan, combine water, oil, butter and cocoa; bring to a boil over medium heat. Pour over dry ingredients; mix well. Add eggs, buttermilk, vanilla and baking soda; mix well. Pour into a greased and floured 15-in. x 10-in. x 1-in. baking pan. Bake at 375 degrees F for 15-20 minutes or until a toothpick inserted near the center comes out clean. Meanwhile, for frosting, combine the butter, cream, cocoa and cinnamon in a saucepan. Cook and stir over medium heat until butter is melted and mixture is heated through. Remove from the heat; beat in sugar and vanilla until smooth. Stir in walnuts. Carefully spread over hot cake. Cool completely.

Mini Coffee Cakes

Ingredients

1/3 cup butter, softened
1/4 cup sugar
1 egg
1 1/2 cups all-purpose flour
1 (3.4 ounce) package instant vanilla pudding mix
1 tablespoon baking powder
1/4 teaspoon salt
1 1/4 cups milk
1/2 cup chopped walnuts
TOPPING:
1/2 cup chopped walnuts
1/3 cup packed brown sugar
2 tablespoons butter, melted
1/4 teaspoon ground cinnamon

Directions

In a mixing bowl, cream butter and sugar. Beat in egg. combine flour, pudding mix, baking powder and salt; add to the creamed mixture alternately with milk. Beat until blended. Stir in walnuts. Fill paper-lined muffin cups two-thirds full. Combine topping ingredients; sprinkle over batter. Bake at 375 degrees F for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack.

Christmas Cake

Ingredients

2 (8 ounce) containers candied cherries
1 (8 ounce) container candied mixed citrus peel
2 cups raisins
1 cup dried currants
1 cup dates, pitted and chopped
2 (2.25 ounce) packages blanched slivered almonds
1/2 cup brandy
1/2 cup all-purpose flour
2 cups all-purpose flour
1/2 teaspoon baking soda
1 teaspoon ground cloves
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup butter
2 cups packed brown sugar
6 eggs
3/4 cup molasses
3/4 cup apple juice

Directions

In a medium bowl, combine cherries, citrus peel, raisins, currants, dates, and almonds. Stir in brandy; let stand 2 hours, or overnight. Dredge soaked fruit with 1/2 cup flour.

Preheat oven to 275 degrees F (135 degrees C). Grease an 8x8x3 inch fruit cake pan, line with parchment paper, and grease again. In a small bowl, mix together 2 cups flour, baking soda, cloves, allspice, cinnamon, and salt; set aside.

In a large bowl, cream butter until light. Gradually blend in brown sugar and eggs. Mix together molasses and apple juice. Beat into butter mixture alternately with flour mixture, making 4 dry and 3 liquid additions. Fold in floured fruit. Turn batter into prepared pan.

Bake in preheated oven for 3 to 3 1/2 hours, or until a toothpick inserted into the center of cake comes out clean. Remove from pan, and lift off paper. Cool cake completely, then wrap loosely in waxed paper. Store in an airtight container.

Tex-Mex Sheet Cake

Ingredients

2 cups all-purpose flour
1 1/2 cups brown sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 cup margarine
1 cup water
1/4 cup unsweetened cocoa powder
1 tablespoon instant coffee granules
1/3 cup sweetened condensed milk
2 eggs
1 teaspoon vanilla extract

1/4 cup margarine
1/4 cup unsweetened cocoa powder
1 tablespoon instant coffee granules
2/3 cup sweetened condensed milk
1 cup confectioners' sugar
1 cup slivered, toasted almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 10x15 inch jelly roll pan. Combine the flour, baking soda, brown sugar, cinnamon and salt. Set aside.

In a small saucepan, melt 1 cup margarine. Stir in water, 1/4 cup cocoa and 1 tablespoon instant coffee. Bring mixture to a boil, then remove from heat.

Make a well in the center of the dry ingredients. Pour in the cocoa mixture, then stir in 1/3 cup sweetened condensed milk, eggs and vanilla. Mix until blended.

Pour batter into prepared pan. Bake in the preheated oven for 15 to 20 minutes, or until the cake springs back when lightly touched. Allow to cool.

For the coffee glaze: In a small saucepan, melt 1/4 cup margarine. Mix in 1/4 cup cocoa, 1 tablespoon instant coffee and sweetened condensed milk, and confectioners' sugar. Stir until blended. Fold in the almonds. Spread glaze over warm cake.

Grandma's Applesauce Cake

Ingredients

3/4 cup raisins
1 cup hot water
1/2 cup shortening
2 cups sugar
1 egg
1 1/2 cups applesauce
2 1/2 cups all-purpose flour
1/2 cup chopped walnuts
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
2 teaspoons baking soda
1/2 cup boiling water
confectioners' sugar

Directions

Place raisins and hot water in a small bowl; set aside. In a large mixing bowl, combine remaining ingredients except last three. Dissolve baking soda in boiling water; add to batter. Mix well. Drain softened raisins and fold into batter. Pour into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Bake at 300 degrees F for 40 minutes. If desired, dust top with confectioners' sugar. Serve warm or cold. Store in an airtight container.

Better Than Sex Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (15 ounce) can crushed pineapple with juice
3 bananas, sliced
1 (3.5 ounce) package instant vanilla pudding mix
1 (16 ounce) package frozen whipped topping, thawed
1 1/4 cups flaked coconut
16 ounces chopped walnuts
1/2 cup white sugar

Directions

Bake yellow cake mix according to package directions for one 9x13 inch cake.

Combine the crushed pineapple (undrained) with the white sugar and cook for 5 minutes over medium heat. Set aside to cool.

Mix instant vanilla pudding according to package directions.

Once cake is cool spread the cooled pineapple mixture over the top followed by the vanilla pudding, sliced bananas, and whipped topping. Sprinkle the flaked coconut and chopped nuts over the top of the cake. Let cake chill for at least 1 hour before serving.

Stars and Stripes Grand Finale Cake

Ingredients

2 pints fresh strawberries, hulled and sliced

1/2 cup white sugar

1 (.25 ounce) envelope plain unflavored gelatin

2 pints fresh blueberries

1/2 cup white sugar

1 (.25 ounce) envelope plain unflavored gelatin

2 (10.75 ounce) loaves angel food cake, sliced 1 inch thick

2 (8 ounce) tubs frozen whipped topping, thawed

Directions

Mix half of the strawberries, 1/2 cup of sugar, and 1 envelope of gelatin in a bowl. Set aside at room temperature to allow the juices to develop and the sugar and gelatin to dissolve, about 15 minutes. Heat in the microwave for 2 minutes on full power, or until gelatin has dissolved. Stir to blend in the gelatin and then mix in the remaining strawberries.

In a separate bowl, mash 1 cup of the blue berries with the back of a fork. Stir in 1/2 cup of sugar, and 1 envelope of gelatin. Set aside at room temperature to allow the juices to develop and the sugar and gelatin to dissolve. Heat in the microwave for about 2 minutes to melt the gelatin, then stir to blend. Mix in the remaining blueberries.

Cover the bottom and sides of a springform or a tall, removable bottom tube pan tightly with aluminum foil to keep the juices from seeping out.

Pour all of the strawberry mixture into the bottom of the cake pan, cover completely with slices of angel food cake, tearing or cutting pieces to fit in a tight layer. Spread 1 container of whipped topping over the first cake layer. Make a second layer of angel food cake, like the first, and pour the blueberry mixture evenly over the top. Arrange the angel food cake in a third layer on top of the blueberries, spread the remaining container of whipped topping on top. Finish the dessert with a final layer of angel food cake.

The layered cake will be higher than the edges of your pan. Carefully lay a large piece of aluminum foil over the cake and place a baking sheet on top. Invert the cake, press the cake firmly onto the baking sheet. Weigh down the mold, using pie weights or bags of dry beans or rice; refrigerate 8 hours, or overnight.

Soak a kitchen towel in very hot water, wring out excess water, and wrap the towel around the cake pan; let stand for 1 minute. Remove the towel. Holding the pan and plate together, shake the cake back and forth to release it from the sides of the pan. Open the springform ring carefully, or pull back the sides of the tube pan. Do not force the cake to release. If it continues to stick, repeat the procedure with the hot towel.

Fruit Cocktail Cake II

Ingredients

1 1/2 cups white sugar
2 eggs
2 (15.25 ounce) cans fruit cocktail
2 cups self-rising flour
1 teaspoon baking soda
1 cup white sugar
1/2 cup evaporated milk
1/4 cup butter
1 teaspoon vanilla extract
1/2 cup chopped walnuts
1/2 cup flaked coconut

Directions

Cream 1 1/2 c sugar with the eggs. Add fruit cocktail (including liquid). Add the flour and baking soda--mixing well with beater. Pour into a greased and floured 9 inch round cake pan.

Bake at 350 degrees F (175 degrees C) about 15-20 minutes. Usually bakes best in thick aluminum cake pans.

To Make Frosting: Mix well the cup of sugar, canned milk and stick of margarine. Cook slowly till mixture blends. Cook about 2 minutes more; remove from heat. Add vanilla, chopped nuts and coconut. Stir mixture until thick. Spread on cake.

Banana Raisin Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon salt
2 cups diced bananas
1 cup corn oil
1 1/2 teaspoons vanilla extract
3 eggs
1 cup raisins
1/2 cup water
1/2 cup chopped walnuts

Directions

Measure flour, sugar, soda, cinnamon, and salt, and sift together.

Dice bananas and add to dry ingredients with oil ,vanilla, eggs, raisins, water, and nuts. Pour into a greased 10-inch tube pan.

Bake at 350 degrees F (175 degrees C) for 1 1/2 hour or until done. Cool on rack before removing.

Chocolate Walnut Cake

Ingredients

4 (1 ounce) squares unsweetened chocolate, chopped
1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/8 teaspoon salt
1/4 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/4 cup shortening
1 1/2 cups white sugar
4 egg yolks
1 teaspoon vanilla extract
1 cup milk
1 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, salt, cinnamon and allspice. Set aside.

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the egg yolks one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk. Stir in walnuts.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Secret Midnight Moon Better than Chocolate Sex

Ingredients

2 cups self-rising flour
2 cups white sugar
1 cup water
1/2 cup butter
1/2 cup shortening
4 tablespoons unsweetened cocoa powder
1/2 cup buttermilk
1 teaspoon baking soda
1 teaspoon vanilla extract
2 eggs
1/2 cup whiskey
4 fluid ounces strong brewed coffee

1/2 cup butter
1/3 cup buttermilk
3 tablespoons unsweetened cocoa powder
3/4 cup confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch pan with cooking spray.

Combine flour and white sugar in a large bowl and set aside.

Put 1/2 cup buttermilk into a large glass and add baking soda, stir until combined, set aside.

In medium sauce pan over medium heat combine water, shortening, 1/2 cup butter and 4 tablespoons cocoa. Stir until shortening and butter are melted. Allow to boil on medium heat for 5 minutes.

Add chocolate mixture to dry ingredients and mix until well combined. Add buttermilk baking soda mixture, stir until blended. Add eggs and mix. Add the whiskey and the espresso and keep mixing. Add 1 teaspoon vanilla and mix well. Pour into a 9 x 13 inch pan that has been sprayed with cooking spray.

Bake at 350 degrees F (175 degrees C) for 25 minutes.

To Make Frosting: Combine 1/2 cup butter, 1/3 cup buttermilk, and 3 tablespoons cocoa in medium sauce pan, allow to come to a boil over medium heat. Remove from heat and add confectioners sugar and mix well, add 1 teaspoon vanilla and chopped nuts. Pour over hot cake. Allow cake to cool. The longer this sets, the better it gets!

The Best Chocolate Cake You Ever Ate

Ingredients

2 cups white sugar
2 cups all-purpose flour
1/2 cup butter
1/2 cup vegetable oil
1 cup water
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 cup buttermilk
2 eggs
1 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/2 cup butter
1/4 cup unsweetened cocoa powder
1/4 cup milk
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 9 x 13 inch pan.

Sift 2 cups white sugar and 2 cups flour together; set aside.

In a sauce pan; combine 1/2 cup butter or margarine, oil, water, and 1/4 cup cocoa. Bring mixture to a boil, remove from heat and add to dry ingredients.

Dissolve baking soda in buttermilk; add with eggs, salt, cinnamon and 1 teaspoon vanilla to cocoa, flour mixture and stir well.

Pour batter into a 9 x 13 inch pan. Bake at 375 degrees F (190 degrees C) for 20 minutes.

To Make Frosting: Five minutes before cake is done combine 1/2 cup butter, 1/4 cup cocoa and 1/4 cup milk in saucepan and bring to a boil.

Remove from heat and stir in confectioners' sugar, 1 teaspoon vanilla, and chopped pecans. Pour frosting over hot cake. Cake remains moist and may be frozen. Serves 20.

Susan's Butter Cake

Ingredients

3 cups cake flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 cup butter, softened
1 1/2 cups white sugar
1/2 cup brown sugar
4 eggs
2 tablespoons vanilla extract
1 cup sour cream
1 cup white sugar
1/2 cup butter
1/4 cup water
1 tablespoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking powder, baking soda and salt. Set aside.

In a large bowl, cream together 1 cup butter, 1 1/2 cups white sugar and 1/2 cup brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the sour cream, mixing just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 75 minutes, or until a toothpick inserted into the center of the cake comes out clean. Remove cake from oven and immediately prick cake all over with a wooden pick 20 to 30 times. Pour butter sauce over cake. Allow cake to cool completely as cake is very fragile when warm. Run a knife around the edges of the pan and invert cooled cake onto a serving dish. Dust with powdered sugar.

To make the Butter Sauce: Heat 1 cup sugar, 1/2 cup butter, 1/4 cup water and 1 tablespoon vanilla over medium heat until sugar dissolves, about 10 minutes. Do not boil.

Richest Ever Chocolate Pound Cake

Ingredients

4 eggs
1 cup butter, softened
2 cups white sugar
1 cup semisweet chocolate chips
1/2 cup hot water
1 cup buttermilk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt

Directions

Separate the eggs and beat the egg whites until stiff, and set aside. In a large bowl, cream the butter with the sugar. Melt the chocolate in the hot water. Beat in the egg yolks, then the melted chocolate, buttermilk, and vanilla.

In a bowl, stir together the flour, baking soda, and salt. Beat into the chocolate mixture. Stir in about 1/3 of the egg whites to lighten the batter and then fold in the rest gently but thoroughly.

Turn the batter into a greased and floured tube pan. Bake in a preheated 350 degrees F (175 degrees C) oven for 1 hour, or until the cake tests done with a toothpick. Let cool on a rack. Makes 16 servings.

Yum Yum Cake II

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1 tablespoon unsweetened cocoa powder
1 cup butter
1 1/2 cups white sugar
3 eggs
1 cup buttermilk
1 teaspoon vanilla extract

1 cup buttermilk
2 cups white sugar
1/2 cup butter
2 teaspoons vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan.

Sift together the flour, salt, baking soda and cocoa, set aside. In a large bowl, cream together the 1 1/2 cup of sugar and 1 cup butter until smooth. Add eggs one at a time, beating well after each addition. Combine the 1 cup buttermilk and 1 teaspoon vanilla, add alternately to the mixture with the dry ingredients. Pour into the prepared pan.

Bake for about 45 minutes in the preheated oven. Prepare the topping while the cake is baking.

In a small saucepan, combine the remaining 1 cup of buttermilk, 2 cups sugar and margarine. Bring to a boil over medium high heat, and boil for 5 minutes. Remove from the heat and cool for a few minutes before adding vanilla. As soon as the cake comes out of the oven, slowly pour the hot topping over the entire cake. It may seem like too much, but the cake will absorb it.

Grandma's Eggless, Butterless, Milkless Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
6 tablespoons unsweetened cocoa powder
2 teaspoons baking soda
2 teaspoons baking powder
2/3 cup vegetable oil
2 cups water
2 tablespoons distilled white vinegar
2 teaspoons vanilla extract

Directions

In a large bowl, combine all the dry ingredients together.

Combine all the wet ingredients together in another bowl.

Pour the liquid ingredients all at once into the dry ingredients, and beat until smooth.

Pour batter into a greased 9 x 13 inch pan.

Bake in a preheated 350 degrees F (175 degrees C) oven for 20-25 minutes. Let cool in pan. When cool sprinkle with confectioners' sugar.

Honey Syrup Date Cake

Ingredients

1 1/2 cups unbleached all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
2 teaspoons ground ginger
1 tablespoon grated orange zest
1/2 cup dates, pitted and chopped
1/2 cup chopped dried apricots
1/2 cup raisins
1/2 cup chopped walnuts
1 tablespoon cornmeal
2 eggs
1/3 cup vegetable oil
1/3 cup orange juice
1/2 cup molasses

1/2 cup honey
1/3 cup orange juice
1 tablespoon butter
1 tablespoon orange-flavored liqueur, such as Cointreau ® (optional)

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a 9x5 inch loaf pan.

Combine flour, baking powder, baking soda, salt, cinnamon, ginger, and orange zest in a bowl. Set aside. Combine dates, apricots, raisins, walnuts, and cornmeal in a separate bowl. Set aside. Beat eggs, vegetable oil, 1/3 cup of orange juice, and molasses in a large bowl. Gradually pour the flour mixture into the egg mixture, mixing until just incorporated. Fold in the dried fruit mixture; mixing just enough to evenly combine. Pour the batter into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 45 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

To prepare the syrup: Mix honey, 1/3 cup of orange juice, and butter in a microwave-safe glass or ceramic bowl for 1 minute. Stir in the orange-flavored liqueur. Poke holes throughout the cake then pour syrup over the cake.

Basic Pound Cake

Ingredients

2 egg whites
1 egg yolk
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
2/3 cup milk
1 tablespoon vanilla extract
3/4 cup butter
1/2 cup white sugar
1/4 cup confectioners' sugar
1/4 cup brown sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8x4 inch loaf pans. Sift together the flour, baking powder and baking soda, set aside.

In a medium bowl, cream together the butter, white sugar, confectioners sugar and brown sugar until smooth. Add egg whites and egg yolks, beating after each addition. Stir in the vanilla. Stir in the dry ingredients alternately with the milk. Divide the batter evenly between the two pans.

Bake for 60 to 70 minutes in the preheated oven, until a toothpick inserted in the center of the cake comes out clean. Cool in the pan for 10 minutes before inverting onto a wire rack to cool completely.

Buttermilk Chocolate Cake with Fudge Icing

Ingredients

1 cup buttermilk
2 teaspoons baking soda
2 cups white sugar
2 eggs
3 tablespoons unsweetened cocoa powder
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water
2 cups all-purpose flour

1 cup white sugar
1/2 cup unsweetened cocoa powder
1/4 cup milk
1/4 cup butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, combine the buttermilk and baking soda. Set aside in a warm place.

In a large bowl, mix together 2 cups sugar, eggs, 3 tablespoons cocoa powder, oil and 2 teaspoons vanilla until blended. Stir in the boiling water, then gradually beat in the flour. Stir in the buttermilk mixture.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Fudge Icing: In a saucepan, combine 1 cup sugar, 1/2 cup cocoa powder, milk, butter and 1 teaspoon vanilla extract. Bring to a boil, and cook for 1 minute. Remove from heat. Using an electric mixer, beat icing for 3 minutes, or until it thickens to spreading consistency. Pour over completely cooled cake.

Peach Coffee Cake II

Ingredients

1 cup white sugar
1/2 cup butter, softened
1 cup sour cream
1 teaspoon vanilla extract
2 eggs, lightly beaten
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
4 cups peeled, pitted and sliced peaches

1/4 cup all-purpose flour
1/4 cup white sugar
1/4 cup chopped pecans
1 teaspoon ground cinnamon
3 tablespoons cold butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, cream together 1 cup sugar and 1/2 cup butter. Beat in sour cream, vanilla, and eggs. Mix in flour, baking powder, baking soda, and salt. Spread 1/2 the batter into the baking pan. Layer with peaches, and top with remaining batter.

In a small bowl, mix 1/4 cup flour, 1/4 cup sugar, pecans, and cinnamon. Cut in cold butter until the mixture resembles coarse crumbs. Sprinkle evenly over the batter.

Bake 45 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

Hummingbird Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 teaspoon salt
1 1/2 cups canola oil
3 eggs
1 (8 ounce) can crushed
pineapple, drained
2 cups mashed bananas
1 cup chopped black walnuts

1 (8 ounce) package cream
cheese, softened
1/4 pound butter, softened
1 pound confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch cake pans.

Sift together the flour, sugar, baking soda and salt. Set aside.

In a large bowl, combine the oil, eggs, pineapple, bananas and nuts. Add flour mixture, and mix together by hand.

Pour batter into prepared pans and bake for 1 hour or until a toothpick inserted in center comes out clean. Remove from oven and allow to cool on racks.

Prepare the frosting by blending together the cream cheese, butter, sugar and vanilla until smooth. Evenly spread frosting on middle, sides and top of cake.

Sour Cream Poppy Seed Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1/2 cup vegetable oil
4 eggs
1 cup sour cream
1/2 cup orange juice
1/4 cup poppy seeds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in oil, eggs, sour cream and juice. Beat on low speed until blended. Scrape bowl, and beat 2 minutes on medium speed. Stir in the poppy seeds.

Pour batter into prepared pan. Bake in the preheated oven for 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool 15 minutes in the pan. Remove from pan, then sprinkle with confectioners' sugar before serving.

Sausage Cake

Ingredients

- 1 pound pork sausage
- 1 1/2 cups packed brown sugar
- 1 1/2 cups white sugar
- 2 eggs, beaten
- 3 cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground ginger
- 1 teaspoon pumpkin pie spice
- 1 cup cold, strong, brewed coffee
- 1 cup raisins
- 1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C) grease and flour a 9 inch Bundt pan. Pour boiling water over raisins and let stand 5 minutes. Drain well and dry raisins with a cloth towel.

In large bowl, combine sausage, brown sugar and white sugar. Stir until mixture is well blended. Add eggs and beat well.

In a separate bowl, sift together flour, ginger, baking powder and pumpkin pie spice.

Stir baking soda into coffee.

Add flour mixture and coffee alternately to sausage mixture, beating well after each addition. Fold raisins and walnuts into cake batter.

Pour batter into greased and floured 9 inch Bundt pan. Bake at 350 degrees F (175 degrees C) for 1 1/2 hours or until toothpick inserted into cake comes out clean. Cool in pan 15 minutes, then turn out onto wire rack.

Virginia Whiskey Cake

Ingredients

1/4 cup butter, softened
1/4 cup white sugar
3 egg yolks
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon ground nutmeg
1/2 cup port wine
1/8 cup brandy
3/4 cup candied mixed fruit
3 egg whites
1/2 cup bourbon whiskey

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease an 9x5 inch loaf pan.

In a medium bowl, cream together the butter and sugar until light and fluffy. Gradually beat in the egg yolks until well blended. Combine the flour, baking powder, and nutmeg; stir into the batter alternately with the port wine and brandy. Fold in the candied fruit.

In a separate clean dry bowl, whip egg whites to soft peaks. Fold 1/4 of the egg whites into the batter to lighten, then fold in the remaining whites. Pour into the prepared loaf pan.

Bake for 1 hour in the preheated oven, or until a toothpick inserted into the center of the loaf comes out clean. Cool cake in the pan, and pour the bourbon over it. When the bourbon has soaked in, remove it from the pan, and wrap with aluminum foil. Let it sit for at least 1 day before serving.

Jesse and Steve's Fresh Strawberry Cake

Ingredients

1/2 cup butter, softened
1 1/4 cups turbinado sugar
2 eggs
1 1/2 teaspoons vanilla extract
1/2 teaspoon salt
4 tablespoons sour cream
1 teaspoon baking soda
1 cup mashed strawberries
1 1/2 cups all-purpose flour
2 tablespoons butter, softened
1 cup confectioners' sugar
1 tablespoon milk
1 tablespoon fresh lemon juice
1 teaspoon grated lemon zest
1/4 cup toasted slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large bowl, cream together 1/2 cup butter and the turbinado sugar. Add the eggs, and beat for 1 minute. Stir in the vanilla and salt.

In a small bowl, stir together the sour cream and the baking soda until the baking soda has dissolved. Add the sour cream mixture and the flour to the egg mixture. Beat well, then stir in the mashed strawberries.

Pour the batter into the prepared pan. Bake in preheated oven for 30 minutes, or until top springs back when lightly touched.

While cake is cooling, make the icing: Cream together 2 tablespoons butter and confectioners' sugar. Add the milk, lemon juice, and lemon zest, and beat until smooth. Spread icing on warm (not hot!) cake, and sprinkle with slivered almonds.

New England Blueberry Coffee Cake

Ingredients

1 1/2 cups all-purpose flour
1/2 cup sugar
1 tablespoon baking powder
1 teaspoon cinnamon
1/2 teaspoon salt
1 1/2 cups fresh blueberries
1 egg
1/2 cup milk
1/4 cup butter or margarine,
melted
TOPPING:
1/4 cup butter or margarine,
melted
3/4 cup packed brown sugar
1 tablespoon all-purpose flour
1/2 cup chopped walnuts

Directions

In a large mixing bowl, combine flour, sugar, baking powder, cinnamon and salt. Gently fold in blueberries. In a small bowl, whisk together the egg, milk and butter. Add to the flour mixture and stir carefully. Spread into a greased 8-in. x 8-in. baking pan. Combine all topping ingredients and sprinkle over batter. Bake at 425 degrees F for 20-25 minutes or until top is light golden brown. Serve warm or at room temperature.

Fabulous Fudge Ribbon Cake

Ingredients

1 (8 ounce) package cream cheese
1/4 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 1/3 cups white sugar
1 1/4 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 cup milk
3 tablespoons shortening
1 egg
1/2 teaspoon vanilla extract
3 (1 ounce) squares unsweetened chocolate, melted
3 (1 ounce) squares semisweet chocolate
1 tablespoon butter
1 tablespoon water
1/2 teaspoon vegetable oil

Directions

In a small bowl, beat together cream cheese, 1/4 cup sugar, 1 egg, and 1/2 teaspoon vanilla until smooth.

In a separate bowl, combine flour, 1 1/3 cup sugar, baking powder, soda, salt, milk, shortening, 1 egg, 1/2 teaspoon vanilla, and 3 squares melted unsweetened chocolate in large mixing bowl. Beat for 1/2 minute with an electric mixer on low speed. Beat 2 minutes on medium speed.

Grease a 9 inch square pan. Pour half of the batter into the pan. Spread cream cheese mixture evenly over the batter, and top with remaining cake batter to cover completely.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes, or until cake tester inserted in center comes out clean. Cool.

Melt 3 squares semisweet chocolate with butter, water, and oil; blend until smooth. Spread evenly over cooled cake.

Apricot Danish Coffee Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 eggs
1 1/2 cups sour cream
1 (15 ounce) can apricot halves, drained
1 tablespoon butter
1/2 cup slivered almonds
1 (8 ounce) package cream cheese
2 tablespoons milk
2/3 cup confectioners' sugar
2 teaspoons water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jellyroll pan. Set aside 1/2 cup of the dry cake mix.

In a medium bowl, mix together eggs and sour cream. Stir in the package of cake mix. Batter will be lumpy. Spread batter into the prepared pan. Using the back of a spoon, make 15 wells in the batter, 3 rows of 5. In another bowl, beat together the cream cheese and milk until fluffy. Place one tablespoon of the cream cheese mixture into each well. Place 1 apricot half, cut side up, onto each blob of cream cheese.

In a small bowl, combine the 1/2 cup of reserved cake mix with the butter. stir in the butter until the mixture is crumbly. Stir in the slivered almonds, and sprinkle the mixture evenly over the Danish.

Bake for 30 to 35 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. To make the glaze, stir together the confectioners' sugar and water until smooth, adding another teaspoon of water if necessary. Drizzle over the Danish when cool.

No Bake Apple Spice Cake

Ingredients

2 (3.4 ounce) packages instant vanilla pudding mix
1 quart milk
1 (8 ounce) container frozen whipped topping, thawed
1 pinch nutmeg
4 individual packages cinnamon graham crackers
2 (21 ounce) cans apple pie filling
1 (16 ounce) can prepared vanilla frosting
1 pinch cinnamon

Directions

In a bowl, mix the pudding mix, milk, whipped topping, and a pinch of nutmeg.

Layer the bottom of a 9x13 inch pan with 1 package cinnamon graham crackers. Top with 1/2 the pudding mixture. Layer with another package graham crackers. Spread the apple pie filling over the crackers. Top with another package graham crackers. Layer with remaining pudding mixture, and top all with remaining package of graham crackers.

In the microwave, heat the vanilla frosting for about 10 seconds on High, until easily spread. Mix in cinnamon. Spread over the top layer of graham crackers in the pan. Cover, and refrigerate at least 12 hours.

Black Walnut Cake

Ingredients

1 cup butter, softened
1/2 cup shortening
3 cups sugar
5 eggs
3 cups all-purpose flour
1/2 teaspoon baking powder
1 teaspoon ground cinnamon
1 cup milk
1/2 teaspoon vanilla extract
1/2 cup chopped black walnuts

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, cream together the butter, shortening, and sugar until light and fluffy. Beat in the eggs one at a time, mixing just until the yellow disappears. Combine the flour, baking powder, and cinnamon; stir into the creamed mixture alternately with the milk. Stir in the vanilla and walnuts, and pour into the prepared pan.

Bake for 1 hour and 30 minutes, or until a knife or toothpick inserted into the crown comes out clean. Cool in the pan for about 15 minutes before turning out of the pan onto a wire rack to cool completely.

Carrot Cake V

Ingredients

2 cups white sugar
1 cup vegetable oil
4 eggs
2 (4.5 ounce) jars carrot baby food
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1 1/2 teaspoons baking soda
2 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 (8 ounce) package cream cheese, softened
1/2 cup butter, softened
1 tablespoon vanilla extract
4 cups confectioners' sugar
1 1/4 cups chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round pans.

In a large bowl, combine sugar and oil; beat well. Add eggs, carrots, and 1 teaspoon vanilla; beat mixture until smooth. Combine flour, salt, soda, and spices; add to creamed mixture, beating well. Pour batter into prepared pans.

Bake for 30 minutes, or until cake tests done. Cool in pans for 10 minutes, and then transfer layers to wire racks.

To Make Cream Cheese Frosting: Combine cream cheese and butter or margarine, beating until light and fluffy. Add 1 tablespoon vanilla and confectioners' sugar; beat until smooth. Stir in chopped pecans. Fill and frost the cake with cream cheese frosting. Garnish with pecans, if desired.

Golden Rum Cake

Ingredients

1 cup chopped walnuts
1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1/2 cup water
1/2 cup vegetable oil
1/2 cup dark rum
1/2 cup butter
1/4 cup water
1 cup white sugar
1/2 cup dark rum

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sprinkle chopped nuts evenly over the bottom of the pan.

In a large bowl, combine cake mix and pudding mix. Mix in the eggs, 1/2 cup water, oil and 1/2 cup rum. Blend well. Pour batter over chopped nuts in the pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the cake comes out clean. Let sit for 10 minutes in the pan, then turn out onto serving plate. Brush glaze over top and sides. Allow cake to absorb glaze and repeat until all glaze is used.

To make the glaze: in a saucepan, combine butter, 1/4 cup water and 1 cup sugar. Bring to a boil over medium heat and continue to boil for 5 minutes, stirring constantly. Remove from heat and stir in 1/2 cup rum.

Cake Mix Cookies IV

Ingredients

2 eggs
1 (18.25 ounce) package white
cake mix
1/2 cup vegetable oil

Directions

Mix together cake mix, eggs and oil in a large bowl.

Make little balls with the dough and set on ungreased cookie sheets.

Bake at 350 degrees F (175 degrees C) for 4 - 10 minutes.

Donna's Pound Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/4 cup white sugar
1 cup vegetable oil
1 (8 ounce) container sour cream
4 eggs
1 tablespoon lemon extract

Directions

Pre-heat oven to 325 degrees F (165 degrees C). Grease and flour a 9 or 10 inch tube cake pan.

In a large bowl, combine cake mix and sugar. Make a well in the center, and pour in oil, sour cream, eggs and lemon extract. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake 40-45 minutes, or until cake when tested with a toothpick comes out clean. Cool in pan 15 minutes. Flip out and finish cooling on rack. Store in covered container.

Walnut-Coconut Coffee Cake

Ingredients

1 cup vegetable oil
1 cup sugar
1 cup packed brown sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
1 cup buttermilk
1 cup flaked coconut
1 cup chopped walnuts
confectioners' sugar

Directions

In a large mixing bowl, combine the oil, sugars, eggs and vanilla; mix well. Combine the flour, baking soda, salt and cinnamon; add to the egg mixture alternately with buttermilk. Stir just until moistened. Stir in coconut and walnuts just until combined.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 45-55 minutes or until toothpick inserted near the center comes out clean. Cool on a wire rack. Dust with confectioners' sugar if desired.

Amalgamation Cake II

Ingredients

1 (18.25 ounce) package white cake mix
8 egg yolks
2 tablespoons all-purpose flour
2 cups white sugar
1 cup butter
2 cups chopped walnuts
2 cups chopped pecans
2 1/2 cups raisins
1 (14 ounce) package flaked coconut

1 cup white sugar
1/2 cup hot water
2 egg whites

Directions

Bake white cake mix, following package directions, in two layers (either 8 or 9 inch).

Filling: In a double boiler, combine egg yolks, flour, 2 cups sugar and butter. Cook, stirring, until thick.

Add walnuts, pecans, raisins and coconut. Mix well. Spread filling between layers, on sides and top of cooled cake.

Icing: Combine sugar and water in a saucepan; stir until well blended. Boil slowly without stirring until mixture will spin a long thread when a little is dropped from a spoon (hold the spoon high above saucepan), or reaches 238 - 242 degrees F (114 - 117 degrees C).

In a large bowl, beat egg whites with a mixer until they are stiff, but still moist. Pour hot syrup slowly over egg whites while beating. Continue until mixture is very fluffy, and will hold its shape. Spread over cake.

Mississippi Mud Cake II

Ingredients

1 1/4 cups butter, softened
1/2 cup unsweetened cocoa powder
2 cups white sugar
4 eggs
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 cups chopped walnuts
2 teaspoons vanilla extract
1 (7 ounce) jar marshmallow creme
1/2 cup milk
3 cups confectioners' sugar
1/3 cup unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch cake pan.

In a large sauce pan over low heat, melt 1 cup of the butter or margarine and the cocoa. Stir often. Remove from heat and add white sugar, beat well. Beat in eggs one at a time.

Combine flour, baking powder, and salt and stir into the egg mixture. Stir in the chopped nut and teaspoon of the vanilla. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 45 minutes. Remove cake from oven and spread the marshmallow cream over the cake. Spoon chocolate icing over marshmallow topping while the cake is still hot and spread. The cake will get "muddied" by the spreading action.

To Make Icing: Beat together the remaining 1/4 cup butter or margarine, 1/3 cup cocoa, 1 teaspoon vanilla, the milk and the confectioner's sugar. Once well combined spoon over the still hot cake.

Raisin-Spice Snack Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant butterscotch pudding mix
4 eggs
3/4 cup water
1/2 cup vegetable oil
1/4 cup honey
3/4 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 cup raisins
3/4 cup chopped pecans

Directions

In a large mixing bowl, combine the first nine ingredients. Beat on medium speed for 2 minutes. Stir in raisins. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with pecans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Lincoln Log Cake

Ingredients

4 eggs, separated
3/4 cup sugar, divided
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
FROSTING:
1 cup sugar
3 tablespoons cornstarch
1/8 teaspoon salt
1 cup water
2 (1 ounce) squares unsweetened
chocolate, grated
8 teaspoons butter (no
substitutes)
1 teaspoon vanilla extract

Directions

In a large mixing bowl, beat egg yolks until thick and lemon-colored. Gradually beat in 1/4 cup sugar and vanilla. In a small mixing bowl, beat egg whites until soft peaks form. Gradually add remaining sugar, beating until stiff peaks form. Fold into egg yolk mixture. Combine the flour, baking powder and salt; fold into egg mixture.

Line a greased 15-in. x 10-in. x 1-in. baking pan with waxed paper and grease the paper. Spread batter evenly into pan. Bake at 375 degrees F for 12-15 minutes or until top springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in towel, jelly-roll style, starting with a short side. Cool completely on a wire rack.

For frosting, combine the sugar, cornstarch, salt and water in a saucepan until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Add the chocolate, butter and vanilla; stir until melted.

While frosting is warm, unroll cake and spread half of frosting over cake to within 1/2 in. of edges. Roll up. Spread remaining frosting over outside of roll. Using tines of a fork, drag along sides of cake to resemble tree bark. Refrigerate for at least 1 hour before slicing.

Chocolate Chip Snack Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1 cup water
1/2 cup vegetable oil
1 (12 ounce) package miniature semisweet chocolate chips
1 (4 ounce) bar German sweet chocolate, grated, divided
confectioners' sugar

Directions

In a mixing bowl, combine the first five ingredients; beat for 5 minutes. Stir in chocolate chips and half of the grated chocolate. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Sprinkle with remaining grated chocolate while slightly warm. Cool completely. Dust with confectioners' sugar.

Salted Peanut Cake

Ingredients

1/2 cup shortening
1 cup sugar
1 egg
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 cup buttermilk
1 pound salted peanuts, ground

FROSTING:

1/2 cup all-purpose flour
1 cup milk
1 cup butter or margarine,
softened
1 cup confectioners' sugar
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream shortening and sugar. Add egg; beat well. Combine the flour, baking soda and baking powder; add to creamed mixture alternately with buttermilk. Set aside 3/4 cup peanuts for topping. Stir remaining peanuts into batter. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Meanwhile, for the frosting, combine the flour and the milk in a saucepan until smooth. Bring to a boil over medium heat, stirring frequently. Cook and stir for 2 minutes or until thickened. Remove from the heat; cool completely. In a mixing bowl, cream the butter and confectioners' sugar until fluffy. Add the cooled flour mixture and the vanilla; beat until fluffy, about 4 minutes. Spread over the cake; sprinkle with the reserved peanuts.

Dr. Bird Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 teaspoon ground cinnamon
1 teaspoon salt
3 eggs
1 cup vegetable oil
2 cups banana, coarsely chopped
1 (8 ounce) can crushed
pineapple, with juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, mix together the flour, sugar, baking soda, cinnamon and salt. Make a well in the center and pour in the eggs, oil, bananas and pineapple. Mix well and pour into prepared pan.

Bake in the preheated oven for 70 to 80 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

The Cake That Doesn't Last

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
3 eggs
1 1/2 cups vegetable oil
1 teaspoon vanilla extract
1 (8 ounce) can crushed
pineapple, drained
2 cups banana, mashed
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, mix flour, sugar, baking soda, salt and cinnamon. Make a well in the center and pour in the eggs, oil, vanilla, pineapple, mashed banana and chopped walnuts. Mix well and pour into prepared pan.

Bake in the preheated oven for 75 minutes, or until a toothpick inserted into the center of the cake comes out clean. Serve hot or cold.

Welsh Cakes

Ingredients

4 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
6 tablespoons butter, softened
6 tablespoons lard
1 1/2 cups white sugar
2 cups raisins
4 eggs
8 tablespoons milk

Directions

Sift flour, baking powder and salt into bowl. Put in butter and lard and mix until resembles fine breadcrumbs. Stir in sugar and currants or raisins. Beat the eggs lightly and add to flour mixture with just enough milk to make a firm dough similar to shortcrust pastry.

Chill dough 1 to 2 hours.

Roll the dough to 1/4 inch on floured surface and cut with 3 inch rounds. Bake the cakes on a greased griddle or frying pan (I use my electric skillet with just a little non-stick spray) over low heat until golden brown. Cool and sprinkle with sugar. These also freeze well.

Key Lime Cake III

Ingredients

1 (18.25 ounce) package lemon cake mix
1 1/3 cups vegetable oil
4 eggs
1 (3 ounce) package lime flavored gelatin mix
3/4 cup orange juice

1/2 cup butter
1 (8 ounce) package cream cheese
3 tablespoons fresh lime juice
4 cups confectioners' sugar

Directions

Combine cake mix, gelatin mix, oil, eggs and orange juice. Pour into three 8 inch cake pans. Bake according to instructions on box. Allow to cool, then frost.

To make the frosting: In a large bowl, beat the butter and cream cheese until light and fluffy. Add lime juice and confectioners sugar. Mix well.

Caramel Pear Cake

Ingredients

3 medium-ripe pears, peeled and sliced
28 caramels*
1 1/2 cups water, divided
2 tablespoons butter or margarine
1 (18.25 ounce) package yellow cake mix
1/3 cup vegetable oil
3 eggs
Whipped cream

Directions

Arrange pear slices in rows in a greased 13-in. x 9-in. x 2-in. baking dish; set aside. In a saucepan, melt the caramels with a 1/2 cup water; stir in butter until smooth. Pour over pears. In a mixing bowl, combine the cake mix, oil, eggs and remaining water. Beat on medium speed for 2 minutes. Pour over the caramel layer.

Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center of cake comes out clean. Cool for 5 minutes before inverting onto a serving platter. SErve with whipped cream.

Raisin-Nut Chocolate Cake

Ingredients

1 cup chopped walnuts
1 cup raisins
1 cup miniature marshmallows
1 (18.25 ounce) package
chocolate cake mix
4 eggs
1 cup mayonnaise*
1 cup water

Directions

In a bowl, combine the walnuts, raisins and marshmallows; set aside. In a mixing bowl, combine cake mix, eggs, mayonnaise and water. Beat on low speed for 30 seconds. Beat on medium for 2 minutes. Stir in nut mixture.

Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Bee Sting Cake (Bienenstich) I

Ingredients

2 (.25 ounce) packages active dry yeast
1/4 cup warm water
3/4 cup unsalted butter, softened
3/4 cup white sugar
2 eggs, room temperature
3 egg yolks
1/2 teaspoon salt
1/2 cup warm milk
2 teaspoons vanilla extract
1/2 cup sour cream, room temperature
4 cups all-purpose flour
2 tablespoons unsalted butter, melted

2/3 cup packed light brown sugar
6 tablespoons unsalted butter
3/8 cup heavy whipping cream
3/8 cup honey
1/4 cup lemon juice
5/8 cup sliced almonds

2 cups pastry cream

Directions

Combine the yeast, and the warm water; set aside to proof for 5 minutes.

Cream 3/4 cup butter and sugar until light. Beat in the eggs and yolks one at a time. Add the vanilla, milk, sour cream, and yeast. Beat until smooth. Add the flour a little at a time to form a soft dough. Add all of the flour, and continue to beat until elastic, about 8 minutes. Place dough into an oiled bowl, cover and place in a warm spot until doubled in size, about 50 minutes. Can be placed in the refrigerator overnight instead.

Beat down the dough, and divide into two pieces. Place each in a buttered 9 inch square pan. Brush the top of each with 1 tablespoon of the melted butter. Cover and let rise until doubled.

For the glaze, place the brown sugar, 6 tablespoons butter, cream, and honey in a saucepan over medium heat. Bring to a boil, and stir until the sugar dissolves. Boil for 30 seconds. Remove from heat; add the lemon juice and almonds. Let cool slightly. Drizzle the warm glaze, not hot, over each of the cakes.

Bake at 375 degrees F (190 degrees C) for 30 minutes, or until the nuts are golden. Cool on a rack.

Split the cakes lengthwise using a serrated knife, and fill with the pastry cream. Sandwich cakes back together and serve.

Pound Cake III

Ingredients

1 cup butter
1/2 cup shortening
3 cups white sugar
5 eggs
1 tablespoon vanilla extract
1 1/4 cups milk
3 cups all-purpose flour, sifted
1 teaspoon baking powder
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk. Pour batter into prepared pan.

Bake in the preheated oven for 80 to 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Texas Sheet Cake VI

Ingredients

1 cup hot brewed coffee
1 cup butter
5 tablespoons unsweetened cocoa powder
2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
1/2 teaspoon salt
3 eggs
1 (8 ounce) container sour cream
1 teaspoon vanilla extract

1/2 cup butter
6 tablespoons milk
6 tablespoons unsweetened cocoa powder
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 12x18 inch sheet pan. In a saucepan, combine coffee, 1 cup butter and 5 tablespoons cocoa. Bring to a boil, reduce heat and stir until smooth. Remove from heat and set aside.

In a large bowl, combine flour, white sugar, baking soda and salt. Make a well in the center and pour in eggs, sour cream and 1 teaspoon vanilla. Mix well, then beat in cocoa mixture. Spread into prepared pan.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Frost while still warm.

To make the Frosting: In a saucepan, combine 1/2 cup butter, milk and 6 tablespoons cocoa. Bring to a boil, reduce temperature and stir until smooth. Remove from heat and blend in the confectioners' sugar. Stir in 1 teaspoon vanilla and chopped pecans. Spread on cake while still warm.

Better Than Sex Cake II

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 (14 ounce) can sweetened
condensed milk
6 ounces caramel ice cream
topping
3 (1.4 ounce) bars chocolate
covered toffee, chopped
1 (8 ounce) container frozen
whipped topping, thawed

Directions

Bake cake according to package directions for a 9x13 inch pan; cool on wire rack for 5 minutes. Make slits across the top of the cake, making sure not to go through to the bottom.

In a saucepan over low heat, combine sweetened condensed milk and caramel topping, stirring until smooth and blended. Slowly pour the warm topping mixture over the top of the warm cake, letting it sink into the slits; then sprinkle the crushed chocolate toffee bars liberally across the entire cake while still warm. (Hint: I crush my candy bars into small chunks as opposed to crumbs - I like to have pieces I can chew on!)

Let cake cool completely, then top with whipped topping. Decorate the top of the cake with some more chocolate toffee bar chunks and swirls of caramel topping. Refrigerate and serve right from the pan!

Almond Pound Cake

Ingredients

1 cup butter, softened
2 cups white sugar
6 eggs, room temperature
1 3/4 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons almond extract
8 ounces almond paste
1 cup confectioners' sugar
4 tablespoons milk
1/2 cup blanched almonds
4 drops red food coloring
4 drops green food coloring

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, cream butter and sugar together until well mixed with an electric mixer. Add eggs, one at a time, and beat until mixture is light and fluffy. Blend in flour and salt. Mix in almond extract. Turn batter into prepared pan.

Bake for 60 minutes, or until a toothpick when inserted in the center of the cake comes out clean. Cool in pan for 10 minutes. Remove from pan, and transfer to a wire rack to continue cooling.

Break off tablespoon-sized pieces of the almond paste, and shape into holly leaves. Using the tip of a knife, score the shaped holly leaf to resemble veins in the leaves. Mix green food coloring with a small amount of water and brush the holly leaves, repeating until desired color is reached. Set aside on waxed paper. Break off 2 tablespoons of almond paste, and knead in several drops of red food coloring. When color of almond paste is a bright red, break off smaller pieces. Roll into balls to resemble holly berries. Place on waxed paper.

In a small bowl, combine 1 cup confectioners' sugar and milk. Mix until smooth. When the cake has cooled, drizzle with the confectioners' sugar glaze. Top with blanched almonds, and garnish with the marzipan holly leaves and berries.

Crunchy-Topped Spice Cake

Ingredients

3 eggs
1/2 cup butter or margarine,
melted
1 (15 ounce) can solid pack
pumpkin
1 (18.25 ounce) package spice
cake mix
1 1/2 cups finely chopped
walnuts, divided
1 cup butterscotch chips

Directions

In a mixing bowl, combine the eggs, butter and pumpkin. Add cake mix; beat on medium speed for 2 minutes. Stir in 3/4 cups walnuts. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with butterscotch chips and remaining nuts.

Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Coffee Cake

Ingredients

3 cups all-purpose flour
2 cups sugar
1 cup cold butter or margarine
4 teaspoons baking cocoa
3 teaspoons ground cinnamon
1 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon ground nutmeg
1/8 teaspoon salt
1/8 teaspoon ground cloves
1 cup raisins
1/2 cup chopped nuts
2 cups buttermilk

Directions

In a large bowl, combine the flour and sugar; cut in butter until crumbly. Set aside 1-1/4 cups for topping. To the remaining mixture, add cocoa, cinnamon, baking soda, baking powder, nutmeg, salt and cloves; mix well. Stir in raisins and nuts. Make a well in the center; pour in buttermilk and stir just until moistened.

Transfer to a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with reserved crumb mixture. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Tea Cakes III

Ingredients

1 cup butter
1 cup confectioners' sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
1/2 teaspoon salt
1 cup rolled oats
1/8 cup chopped pecans
1/3 cup confectioners' sugar for decoration

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a medium bowl, cream the confectioners' sugar and margarine together. Beat in the vanilla and salt until batter is fluffy and smooth. Stir in the flour, rolled oats and pecans. Roll into 1 inch balls and place on unprepared cookie sheets.

Bake for 20 to 25 minutes in the preheated oven. When cookies are still slightly warm, roll in confectioners sugar.

Sunny Sponge Cake

Ingredients

6 egg whites
3 egg yolks
1 1/2 cups all-purpose flour
1 1/4 teaspoons baking powder
1/4 teaspoon salt
1 cup sugar, divided
2 teaspoons hot water
1/2 cup orange juice, warmed
1 1/4 teaspoons vanilla extract
3/4 teaspoon grated orange peel
1/4 teaspoon grated lemon peel
3/4 cup reduced-fat whipped
topping

Directions

Let egg whites and egg yolks stand at room temperature for 30 minutes. Sift together the flour, baking powder and salt; set aside.

In a large mixing bowl, beat egg yolks until slightly thickened. Gradually add 3/4 cup sugar and hot water, beating until thick and pale yellow. Blend in the orange juice, vanilla and orange and lemon peels. Add reserved flour mixture to egg yolk mixture.

In another mixing bowl and with clean beaters, beat the egg whites on medium speed until soft peaks form. Gradually beat in sugar, about 1 tablespoon at a time, on high until stiff glossy peaks form and sugar is dissolved. Fold a fourth of egg whites into the batter, then fold in remaining whites.

Spoon batter into an ungreased 10-in. tube pan. Bake on the lowest rack at 350 degrees F for 20-25 minutes or until cake springs back when lightly touched. Immediately invert pan; cool completely. Run a knife around sides and center tube of pan. Invert cake onto a serving plate. Serve with whipped topping.

Silver White Cake

Ingredients

2 1/4 cups cake flour
1 1/2 cups white sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
1/2 cup shortening
1 cup milk
1 teaspoon vanilla extract
4 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour baking pan; 9x13 inch, or 2 round 9 inch pans.

In a large bowl, measure flour, sugar, baking powder, salt, shortening, milk and the vanilla into a large mixing bowl. Beat 2 minutes on high speed, scraping bowl occasionally.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour batter into pan(s), Bake 9x13 inch cake for 35 to 40 minutes. If using 9 inch rounds, bake 30 to 35 minutes. A toothpick inserted into the cake will come out clean.

Mahogany Devil's Food Cake

Ingredients

2 tablespoons butter or stick margarine, softened
2 cups sugar
2 eggs
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1/2 cup baking cocoa
2 teaspoons baking soda
1/2 teaspoon salt
1 cup 1% buttermilk
1 cup hot water
FROSTING:
1 1/4 cups sugar
3 egg whites
1/4 cup water
2 tablespoons light corn syrup
1/2 teaspoon cream of tartar
1 teaspoon vanilla extract
1/2 teaspoon almond extract

Directions

Coat three 9-in. round baking pans with nonstick cooking spray and sprinkle with flour; set aside. In a mixing bowl, beat butter and sugar until crumbly, about 2 minutes. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, cocoa, baking soda and salt; add to creamed mixture alternately with buttermilk. Add water; mix well. Pour into prepared pans. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. cool for 10 minutes; remove from pans to wire racks to cool completely.

For frosting, in a heavy saucepan, combine the sugar, egg whites, water, corn syrup and cream of tartar. With a portable mixer, beat mixture on low speed for 1 minute. Continue beating on low over low heat until a candy thermometer reads 160 degrees F, about 5 minutes. Pour into a large mixing bowl; add extract. Beat on high until stiff peaks form, about 7 minutes. Spread frosting between layers and over top and sides of cake.

German Chocolate Cake II

Ingredients

Cake:

4 (1 ounce) squares German chocolate
1/2 cup hot water
2 cups white sugar
1 cup shortening
4 egg yolks
1 cup buttermilk
1 teaspoon vanilla extract
2 1/2 cups all-purpose flour
1 pinch salt
1 teaspoon baking soda
4 egg whites

Coconut Pecan Frosting:

1 egg yolk
1 1/4 cups white sugar
1 cup flaked coconut
3/4 cup chopped pecans
2 cups heavy whipping cream
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 4 - 9 inch round pans. Melt the chopped German chocolate in 1/2 cup hot water, and set aside.

In a large bowl, cream together the 2 cups sugar and shortening. Beat in 4 egg yolks until smooth. Next, stir in the buttermilk and vanilla. Sift together the flour, salt and baking soda; mix into creamed mixture. Then, stir in the melted chocolate. In another bowl, whip egg whites to stiff peaks, fold into the batter. Divide the batter evenly between the four pans, and spread evenly.

Bake for 20 to 25 minutes in the preheated oven. Cool cake in pans on wire racks. When cool, fill and ice with the coconut pecan icing.

To make the icing: In a medium bowl, whip 1 egg yolk, heavy cream and 1 1/4 cup sugar until smooth. Cook in the top of a double boiler, until the mixture thickens. Remove from heat and stir in the coconut, pecans and butter. Cool before icing the cake.

Apple Cake with Lemon Sauce

Ingredients

CAKE:

3 eggs
1 3/4 cups sugar
1 cup vegetable oil
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon salt
2 cups peeled apples, cut into 1/2 inch pieces
1 cup pecans, chopped
1 cup seedless raisins

LEMON SAUCE:

1 large lemon
2 egg yolks
1 cup sugar
2 1/2 tablespoons cornstarch
1/2 teaspoon salt
1 1/2 cups water
4 teaspoons butter or margarine

Directions

For cake, beat eggs; add sugar, oil and vanilla. In separate bowl, mix flour, soda, cinnamon and salt. Add flour mixture to egg mixture all at once; blend and stir. Add apples, nuts and raisins to mixture; blend well. Pour batter into well-greased 11-in. x 7-in. x 2-in. pan (13-in. x 9-in. x 2-in. pan may be used); decrease baking time by 15-20 minutes. Bake at 375 degrees F for 55 minutes, or until cake tests done when wooden pick is inserted in center. For sauce, grate peel from lemon; measure out 1-1/2 teaspoons rind. Squeeze lemon; measure 3 tablespoons juice. Set aside. Beat egg yolks lightly; set aside. In separate bowl, blend sugar, cornstarch and salt. Measure water into saucepan; gradually stir in sugar mixture. Cook, stirring, until mixture boils clear and thickens. Remove from heat. Beat small amount of hot mixture into egg yolks. Return yolk mixture to saucepan; cook and stir about 2 minutes. Remove from heat; add lemon zest, juice and butter. Pour sauce over cake.

Light Cinnamon Coffee Cake

Ingredients

1/2 cup fat-free milk
1/4 cup canola oil
1/4 cup egg substitute
3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/2 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt

TOPPING:

1/2 cup packed brown sugar
1/2 cup chopped walnuts
1 tablespoon all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon melted margarine

Directions

In a mixing bowl, beat milk, oil and egg substitute. Combine the dry ingredients; add to milk mixture and beat until smooth. Spoon into 8-in. square baking pan coated with nonstick cooking spray. Combine the topping ingredients; sprinkle over batter. Bake at 375 degrees F for 25-28 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Tea Cakes I

Ingredients

2 eggs
1 1/2 cups white sugar
1/2 cup shortening
4 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt

Directions

Preheat oven to 400 degrees F (200 degrees C).

Mix shortening and sugar well. Add eggs. Mix dry ingredients together and add to shortening mixture until dough is stiff and doesn't seem sticky (you may not need to add all of the flour).

Roll out on a floured board. Cut into shapes. Decorate with sprinkles or colored sugar. Re-roll trimmings and cut into shapes until all of the dough has been used.

Bake on lightly greased cookie sheets for 8 to 9 minutes.

Party Cake Topping

Ingredients

1 (3.4 ounce) package instant vanilla pudding mix
1 cup cold milk
1 (8 ounce) package cream cheese, softened
1 (8 ounce) container frozen whipped topping, thawed
1 (15 ounce) can crushed pineapple, drained

Directions

In a large bowl, combine pudding mix and milk. Beat until smooth. Blend in cream cheese. Fold in the whipped topping, then fold in the crushed pineapple.

Seven-Up[®] Sheet Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs
3/4 cup vegetable oil
1 1/4 cups lemon-lime flavored carbonated beverage
1 1/2 cups white sugar
2 tablespoons all-purpose flour
2 eggs
1/2 cup butter
1 (20 ounce) can crushed pineapple with juice
1 (3.5 ounce) package flaked coconut

Directions

Grease a 9 x 13 pan, and preheat oven to 350 degrees F (175 degrees C).

Combine cake mix, pudding mix, slightly beaten eggs, and vegetable oil in a mixing bowl. Beat on medium speed until batter is light and fluffy. Add 7-UP[®], and beat in well. Pour batter into prepared pan.

Bake for 35 to 40 minutes, or till done. While cake is baking, prepare the topping; it will take about 15 minutes to prepare.

In a medium non-aluminum saucepan, combine sugar and flour. Stir in 2 eggs, butter or margarine, and pineapple. Cook over low heat, stirring constantly, until thickened. Remove from heat, and stir in coconut. Spread topping over warm cake.

Classic Olive Oil Cake with Blueberry

Ingredients

4 eggs
1 3/4 cups sugar, divided
1/4 cup milk
2 cups all-purpose flour
2 teaspoons baking powder
1 1/4 cups BertolliB® Extra Light
„ÿ Tasting Olive Oil, divided
2 (6 ounce) containers fresh
blueberries
Juice of 1 lemon
1 teaspoon grated lemon peel

Directions

Preheat oven to 350 degrees F. Spray 13- x 9-inch baking pan with nonstick cooking spray; set aside.

Beat eggs with 1-1/4 cups sugar in medium bowl with electric mixer on medium-high speed until eggs are pale and thick, about 5 minutes. Slowly beat in milk. Slowly add flour blended with baking powder and mix just until blended. Add 1 cup BertolliB® Extra Light„ÿ Tasting Olive Oil and beat just until blended. Turn into prepared pan.

Bake in center of oven 30 minutes or until toothpick inserted in center comes out clean. Cool on wire rack 10 minutes; remove from pan and cool completely.

Meanwhile, for blueberry sauce, combine blueberries, remaining 1/2 cup sugar, remaining 1/4 cup BertolliB® Extra Virgin Olive Oil and lemon juice in 2-quart saucepan. Cook over medium heat, stirring occasionally, 5 minutes or until blueberries start to burst. Remove from heat; stir in lemon peel. Let cool to room temperature. Serve blueberry sauce with cake.

White Cake with Lemon Filling

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
1/2 cup shortening
1 teaspoon salt
2/3 cup milk
3 1/2 teaspoons baking powder
1/2 cup milk
4 egg whites
1 teaspoon vanilla extract
3/4 cup white sugar
2 tablespoons all-purpose flour
2 tablespoons grated orange zest
1/2 cup fresh orange juice
1/2 lemon, juiced
1 egg
1 cup whipped cream

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease two 9 inch round cake layer pans.

Place 2 cups of the flour, 1 1/2 cups sugar, the shortening, salt, and 2/3 cup of the milk in a mixing bowl and beat for 2 minutes with an electric mixer at medium speed. Stir in the baking powder. Add the egg whites remaining milk and 1 teaspoon of the vanilla and beat for 2 more minutes. Pour batter into the prepared pans.

Bake at 375 degrees F (190 degrees C) for 25 to 30 minutes. Let cakes cool then spread Lemon Filling between the layers and frost with Boiled Icing.

To Make Lemon Filling: In a saucepan over medium heat combine 3/4 cups of the sugar, 2 tablespoons of the flour, the orange and lemon juice, and the remaining egg. Cook until mixture has thickened. Remove from heat and let cool completely before folding in the whipped cream. Spread between cooled cake layers.

Elegant Southern Jam Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 cup water
1/4 cup vegetable oil
4 eggs

1/2 cup white sugar
2 tablespoons water
2 egg whites
1 1/2 cups marshmallow creme
1 cup seedless fruit preserves

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round cake pans.

In a large bowl, combine cake mix, pudding mix, 1 cup of water, oil and eggs. Beat for 2 minutes on high speed. Pour batter into greased and floured pans.

Bake for 25 to 35 minutes, or until toothpick inserted in center comes out clean. Cool 15 minutes in pans. Remove from pans and cool completely on wire racks.

Meanwhile, in a small heavy saucepan, combine sugar, 2 tablespoons of water and egg whites. Cook over low heat, beating continuously with electric hand mixer at high speed, until soft peaks form. Remove from heat. Add marshmallow creme and beat until stiff peaks form.

To assemble cake, split each layer in half horizontally to form 4 layers. Place 1 layer on serving plate. Spread with 1/3 cup of the preserves. Top with second cake layer and spread with 1/3 cup preserves, do third layer the same way. Top with fourth layer (DO NOT spread preserves on top of fourth layer).

Frost sides and top with frosting. Swirl small dollops of preserves in frosting. Store in refrigerator.

The Popcorn Cake

Ingredients

14 cups popped popcorn
1 cup semisweet chocolate chips
1 cup peanuts
1/2 cup margarine
1/2 cup peanut butter
5 cups miniature marshmallows

Directions

Line a 10 inch tube pan or other 12 cup pan with aluminum foil.

In a very large bowl, combine popcorn, chocolate chips and peanuts and mix well.

In a medium saucepan over low heat, melt margarine. Stir in peanut butter. Stir in marshmallows and continue stirring until marshmallows melt and the mixture is smooth. Remove from the heat. Stir marshmallow mixture into popcorn mixture until well coated.

Press mixture into prepared pan. Allow to cool completely before removing and cutting into slices to serve.

Butternut Spice Cake

Ingredients

1/2 cup finely chopped butternuts
2 cups cake flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
2/3 cup butter
1 1/3 cups packed brown sugar
2 eggs
1 cup buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch tube pan. Sprinkle the bottom and halfway up the sides of the pan evenly with finely chopped butternuts (pecans or walnuts).

Sift together cake flour, baking soda, cinnamon, allspice, nutmeg, and salt. Cream the butter. Blend in lightly packed brown sugar and beat until light and fluffy. Beat in eggs. Stir dry ingredients into creamed mixture alternately with buttermilk. Blend in the finely chopped butternuts or pecans or walnuts.

Put gently into baking pan. Bake for 45 to 50 minutes, or until cake springs back when you touch it lightly. Cool in pan for about 10 minutes. Put on cake rack to cool completely. Leave upside down and sprinkle with confectioners' sugar over cake before serving.

Unbelievably Easy Slow Cooker Black Forest Cake

Ingredients

1/2 cup butter
1 (8 ounce) can crushed
pineapple, drained and juice
reserved
1 (21 ounce) can cherry pie filling
1 (18.25 ounce) package
chocolate cake mix

Directions

Melt the butter in a small saucepan, and mix with reserved juice from the can of pineapple. Set the mixture aside.

Spread the crushed pineapple in a layer on the bottom of a slow cooker. Spoon the cherry pie filling in an even layer on top of the pineapple, and empty the dry cake mix into the slow cooker on top of the cherry filling. Stir the butter and pineapple juice mixture, and pour it over the dry cake mix.

Set the slow cooker to Low, and cook for 3 hours. Spoon the dessert into bowls, and let cool about 5 minutes to cool the hot pie filling before eating.

Best Moist Chocolate Cake

Ingredients

1 cup margarine
1 3/4 cups white sugar
3 eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups milk
2 1/2 cups all-purpose flour
6 tablespoons unsweetened
cocoa powder
1 1/2 teaspoons baking soda
1 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, cocoa, baking soda and salt. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Chocolate Chip Cake Bars

Ingredients

1 (18.25 ounce) package yellow cake mix
2 eggs
1/4 cup packed brown sugar
1/4 cup butter or margarine, melted
1/4 cup water
2 cups semisweet chocolate chips, divided
1/2 cup chopped pecans or walnuts
1 tablespoon shortening

Directions

In a mixing bowl, combine the first five ingredients. Beat on medium speed for 2 minutes. Stir in 1-1/2 cups of chocolate chips and nuts. Spread in a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 375 degrees F for 20-25 minutes or until lightly browned and a toothpick inserted near the center comes out clean. Cool on a wire rack. Melt shortening with the remaining chocolate chips; drizzle over the top. Cut into bars.

Blackberry Wine Cake I

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package blackberry gelatin
4 eggs
1/2 cup vegetable oil
1 1/2 cups blackberry wine
1/2 cup chopped pecans
1 cup confectioners' sugar
1/2 cup butter, softened

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour on 9 or 10 inch tube pan. Put chopped pecans in bottom of pan.

Combine the cake mix, blackberry gelatin, eggs, oil, and 1 cup blackberry wine. Beat for 2 minutes then pour batter over top of pecans.

Bake at 325 degrees F (165 degrees C) for 40 to 45 minutes or until cake tests done. Pour 1/2 of blackberry wine glaze over top of cake while still warm. Let set for 10 minutes then remove cake from pan. Allow cake to cool fully before pouring the remaining glaze on top.

To Make Blackberry Wine Glaze: Mix together the confectioner's sugar, 1/2 cup blackberry wine, and the softened butter or margarine. Beat until smooth.

Salmon and Shrimp Cakes from Chef Bubba

Ingredients

10 ounces shrimp, peeled, deveined and minced
1 cup finely chopped red bell pepper
3 tablespoons extra virgin olive oil, divided
1 pound salmon fillets
1 3/4 cups dry whole wheat bread crumbs
5 tablespoons grated Parmesan cheese
1 1/2 teaspoons ground black pepper
1 teaspoon dried basil
1/2 teaspoon dried thyme
2 tablespoons chopped fresh chives
1 fresh jalapeno pepper, seeded and chopped
2 eggs, well beaten
1 (8 ounce) package cream cheese, softened

Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a medium baking sheet.

In a medium skillet over medium low heat, cook and stir shrimp and red bell pepper until shrimp is partially cooked. Remove from heat, and set aside. Heat 1 tablespoon olive oil in the skillet over medium heat, and cook salmon just until no longer pink. Remove from heat, cool, and finely chop.

In a medium bowl, mix whole wheat bread crumbs, Parmesan cheese, black pepper, basil, and thyme. Stir in shrimp, red bell pepper, salmon, remaining olive oil, chives, and jalapeno. Thoroughly blend eggs and cream cheese into the mixture.

Divide the mixture into about 4 patties 3/4 inch thick, and arrange on the prepared baking sheet. Bake 20 to 25 minutes in the preheated oven, until lightly browned.

Bundt Dutch Apple Cake

Ingredients

3 apples - peeled, cored and cut into thin wedges
5 tablespoons white sugar
2 teaspoons ground cinnamon

3 cups all-purpose flour
3 teaspoons baking powder
2 cups white sugar
4 eggs
1 cup vegetable oil
2 1/2 teaspoons vanilla extract
2/3 cup fresh orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. In a medium bowl, combine the apples, 5 tablespoons sugar and cinnamon. Set aside.

Sift together the flour and baking powder; set aside. In a large bowl, mix together the eggs and sugar. Stir in the oil, vanilla and orange juice, mixing until blended. Make a well in the center of the dry ingredients and pour in the orange juice mixture. Stir just until combined.

Layer batter and apple mixture in the prepared pan, beginning and ending with the batter. Bake in the preheated oven for 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Valerie's Cherry Choco-Chip Cake

Ingredients

1 (18.25 ounce) package cherry cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 cup plain yogurt
4 eggs
1/3 cup vegetable oil
1 cup chopped pecans
1/2 cup mini semi-sweet chocolate chips

1/4 cup white sugar
1/4 cup chopped pecans
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine cake mix, pudding mix, oil, eggs, and sour cream or yogurt in large mixing bowl. With mixer at low speed, blend just to moisten, scraping sides of bowl often. Then beat at medium speed for 4 minutes.

Stir in miniature chocolate chips and 1 cup pecans. Pour batter into 2 greased and floured (or substitute granulated sugar for flour) 9 x 5-inch loaf pans.

Combine 1/4 cup sugar, 1/4 cup pecans and 1 teaspoon cinnamon. Sprinkle equally on the batter. Bake for 40 to 45 minutes or until cake tester inserted in center comes out clean. Cool in pans on wire rack for 15 minutes. Remove from pans and finish cooling on wire racks.

Black Forest Dump Cake II

Ingredients

1 (21 ounce) can cherry pie filling
1 (16.5 ounce) can pitted dark
sweet cherries
1 (18.25 ounce) package
chocolate cake mix
1 cup chopped walnuts
3/4 cup butter, cut into pieces

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray 9x13 baking dish with cooking spray.

Dump cherry pie filling into dish and spread evenly. Repeat with cherries, including juice. Sprinkle cake mix over the top - DO NOT STIR. Sprinkle with chopped nuts. Distribute butter pieces evenly over the top.

Bake in the preheated oven for 45 minutes.

Caramel Cake II

Ingredients

1 3/4 cups white sugar
1/3 cup hot water
3 cups sifted cake flour
3 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter
3 eggs
1 teaspoon vanilla extract
2/3 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Line two 9 inch pans with parchment paper. Sift flour, baking powder, and salt together 3 times. Set aside.

Make caramel syrup. In a heavy skillet, heat 1/2 cup of the sugar, stirring constantly as sugar melts. Continue to cook and stir until melted sugar becomes dark brown. remove from heat. Add hot water very slowly and stir until dissolved. Set aside to cool.

In a large bowl, cream butter with remaining 1 1/4 cups sugar until light and fluffy. Add eggs one at a time, beating thoroughly after each. Add vanilla and 3 tablespoons of the caramel syrup. Add flour mixture and milk alternately and beat until smooth.

Pour batter into two 9 inch pans. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until a toothpick inserted into cake comes out clean.

Carrot Cake III

Ingredients

4 eggs
1 1/4 cups vegetable oil
2 cups white sugar
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
3 cups grated carrots
1 cup chopped pecans

1/2 cup butter, softened
8 ounces cream cheese, softened
4 cups confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, beat together eggs, oil, white sugar and 2 teaspoons vanilla. Mix in flour, baking soda, baking powder, salt and cinnamon. Stir in carrots. Fold in pecans. Pour into prepared pan.

Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To Make Frosting: In a medium bowl, combine butter, cream cheese, confectioners' sugar and 1 teaspoon vanilla. Beat until the mixture is smooth and creamy. Stir in chopped pecans. Frost the cooled cake.

Strawberry Orange Rhubarb Cake

Ingredients

6 stalks rhubarb, cut into 1/2 inch pieces
1 pint strawberries, hulled and sliced
1 1/3 cups white sugar, divided
1/3 cup butter, softened
1 egg
2 teaspoons grated orange zest
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/8 teaspoon salt
3/4 cup buttermilk

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9 inch square baking dish.

Place the rhubarb and strawberries into a bowl. Stir in 2/3 cup of sugar until fruit is coated. Pour into the prepared pan and spread out to cover the bottom. In a medium bowl, beat the remaining sugar with the butter until light and fluffy, about 3 minutes. Mix in the egg, orange zest and vanilla. Combine the flour, baking powder, baking soda and salt; stir into the batter, alternating with the buttermilk. Pour the batter over the fruit in the dish.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 55 minutes.

Honey Cake I

Ingredients

4 eggs, separated
3/4 cup white sugar
1 cup honey
1/3 cup vegetable oil
3 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
3 teaspoons instant coffee granules
1 cup hot water

Directions

Mix coffee in hot water, and then cool.

In a large bowl, beat the yolks with the sugar until creamy. Add the oil and then the honey, beating after each addition. Beat until the mixture is smooth and creamy.

Sift and then measure 3 cups of flour. Combine with salt, baking powder, baking soda, and spices. Add these dry ingredients alternately with the coffee to the honey mixture, stirring only until blended. Do not overmix.

Whip egg whites until stiff. Fold in three additions into the batter. Pour into 2 greased 8 inch square pans.

Bake at 325 degrees F (165 degrees C) for 35 to 40 minutes, or until a toothpick inserted into the middle of cake comes out clean.

Tomato Cakes

Ingredients

1 (14.5 ounce) can peeled and
diced tomatoes with juice
1/4 onion, chopped
30 saltine crackers, crushed
1 pinch salt and pepper to taste
3 tablespoons vegetable oil

Directions

Place the tomatoes, onion and crackers into a large bowl. Season with salt and pepper, and mix thoroughly. Cover, and let stand for about 15 minutes. This will allow the crackers to soak up the juices from the tomato. The mixture should set up to be a stiff paste.

Heat oil in a large skillet over medium-high heat. Form the tomato mixture into patties, and place in the hot oil. Fry the patties, flipping only once, until golden on both sides.

Harvest Loaf Cake

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon baking soda
1 1/2 teaspoons salt
3/4 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon ground cloves
1/2 cup butter
1 cup white sugar
2 eggs
3/4 cup canned pumpkin
3/4 cup semisweet chocolate chips
3/4 cup chopped walnuts

1/4 cup confectioners' sugar
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cinnamon
2 tablespoons heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. In a medium bowl, mix flour, soda, salt, 3/4 teaspoon nutmeg, ginger and cloves. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Beat in the eggs. Add flour mixture alternately with pumpkin. Stir in chocolate chips and 1/2 cup of the walnuts. Pour batter into loaf pan. Sprinkle remaining nuts on top.

Bake at 350 degrees F (175 degrees C) for 65 to 70 minutes or until toothpick inserted into center of cake comes out clean. While still warm, drizzle with glaze. Cool for 6 hours before serving.

to make the glaze: In a medium bowl, combine confectioners sugar, nutmeg and cinnamon. Mix and add 1 to 2 teaspoons cream until drizzling consistency.

Granny Cake I

Ingredients

2 eggs
1 (20 ounce) can crushed pineapple with juice
2 cups all-purpose flour
1 cup white sugar
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon vanilla extract
1/2 cup packed light brown sugar
1/2 cup chopped walnuts
1/2 cup butter
1/2 cup white sugar
1/2 cup evaporated milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix the eggs, undrained crushed pineapple, flour, 1 cup of the white sugar, baking soda, salt, and 1 teaspoon of the vanilla together and stir until just combined. Pour batter into one ungreased 9x13 inch baking pan.

Combine the light brown sugar and the chopped nuts. Sprinkle over the top of the cake batter. Bake at 350 degrees F (175 degrees C) for 25 to 35 minutes or until cake tests done. Remove cake from oven and pour topping over hot cake.

To Make Topping: In a small saucepan combine the butter or margarine, the evaporated milk, the remaining 1/2 cup of the white sugar, and 1 teaspoon of the vanilla. Cook over medium low heat, stirring occasionally until sugar is dissolved. Mixture will be thin. Pour over hot cake.

Lemon Gold Cake

Ingredients

2 1/2 cups sifted cake flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
1 tablespoon lemon zest
1 3/4 cups white sugar
6 egg yolks
1 1/8 cups milk

Directions

Line two 9 inch round pans with parchment paper. Preheat oven to 350 degrees F (175 degrees C).

Measure sifted flour, baking powder, and salt; sift together three times.

Cream butter or margarine and lemon rind together. Gradually add sugar, creaming until light and fluffy. Add egg yolks one at a time, beating thoroughly after each addition. Add sifted ingredients alternately with milk to the creamed mixture, a small amount at a time; beat after each addition until smooth.

Bake for 25 to 30 minutes. Cool on wire racks.

Banana Cake III

Ingredients

1 cup white sugar
2 cups all-purpose flour
2 teaspoons baking soda
1/2 cup water
1 cup mashed bananas
1 pinch salt
1 cup mayonnaise
1 (8 ounce) package cream cheese
1 cup butter, softened
4 cups confectioners' sugar
2 teaspoons vanilla extract
3/4 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9 inch round pans.

Combine sugar, flour, baking soda, water, mashed bananas, salt, and mayonnaise. Mix together, and pour into the cake pans.

Bake cake about 45 minutes, or until a toothpick inserted in the center comes out clean. Remove from oven, and cool on wire racks.

In a mixing bowl, blend cream cheese and butter or margarine together. Gradually add sugar and vanilla, and mix well. Stir in nuts. Fill and frost the cake.

Orange Delight Cake

Ingredients

2 cups cake flour
1 1/3 cups white sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
3/4 teaspoon salt
2 teaspoons orange zest
2/3 cup shortening
1/3 cup orange juice
1/3 cup water
2 eggs
2 tablespoons lemon juice
2 egg whites
1 1/2 cups white sugar
5 tablespoons water
1/8 teaspoon salt
1 1/2 teaspoons light corn syrup
1/8 teaspoon cream of tartar
1 teaspoon vanilla extract
2 tablespoons grated orange zest
1/2 cup chopped walnuts

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease and flour two 8 inch cake pans.

Sift together into a large bowl the cake flour, 1 1/3 cups sugar, baking powder, baking soda, and 3/4 teaspoons salt. Add grated orange rind, shortening, orange juice, and 1/3 cup water. Beat on medium speed for 2 minutes with an electric mixer, scraping bowl while beating. Add two whole eggs and beat batter for 2 more minutes. Beat in the lemon juice. Pour batter into prepared pans.

Bake at 375 degrees F (190 degrees C) for 30 to 40 minutes. Remove cakes from pans and let cool. Frost with Double Boiler Icing or whipped cream. Sprinkle cake with grated orange rind and finely chopped nuts or coconut.

To Make Double Boiler Icing: In the top of a double boiler put; the 2 egg whites, 1 1/2 cups of the sugar, 5 tablespoons water, 1/8 teaspoon salt, light corn syrup, and cream of tartar. Place over boiling water and beat until blended. Cook mixture beating constantly until mixture will stand in peaks. Remove from heat and add the vanilla. Continue beating until of spreading consistency, about 5 minutes. Spread onto cooled cake.

White Mountain Cake

Ingredients

3/4 cup shortening
1 3/4 cups white sugar
3 cups cake flour
1/2 teaspoon salt
4 teaspoons baking powder
1 cup milk
5 egg whites
1 teaspoon vanilla extract
1/2 teaspoon almond extract

Directions

Sift and measure flour. Add salt and baking powder, and sift again.

In a large bowl, cream shortening. Add sugar gradually, and cream until fluffy. Add sifted ingredients alternately with milk and flavoring. Beat thoroughly after each addition.

Beat egg whites until stiff, and fold into mixture. Pour batter into greased 9 inch round pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes.

Ice Cream Tiramisu Cake

Ingredients

1 cup white sugar
2/3 cup water
1 1/2 cups brewed espresso
1/3 cup coffee flavored liqueur
1 (9 inch) sponge cake
1/4 cup finely ground espresso
beans
2 pints espresso ice cream
2 pints coffee ice cream

Directions

In a small saucepan over medium heat, combine sugar and water. Bring to a boil, then remove from heat and stir in espresso and coffee liqueur. Let cool completely.

Split the sponge cake in half horizontally to make two layers. Place bottom layer in a serving dish. Brush with 3/4 cup coffee syrup. Sprinkle 2 tablespoons ground espresso evenly over surface of cake. Beat the espresso ice cream with the paddle attachment of an electric mixer until spreadable. Spread over bottom cake layer. Place the top cake layer over the ice cream. Brush with remaining coffee syrup. Place in freezer 30 minutes.

Beat the coffee ice cream until spreadable. Spread the ice cream over the frozen cake, and swirl to make pretty. Return cake to freezer until firm.

Poppy Seed Cake III

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
2 cups white sugar
4 eggs
1/2 teaspoon vanilla extract
1 cup vegetable oil
13 fluid ounces evaporated milk
1/4 cup poppy seeds

Directions

Preheat oven to 350 degrees F. Grease and flour a 10 inch tube pan.

In a large bowl, mix flour, baking soda, salt and sugar. Make a well in the center and add eggs, vanilla, oil and milk. Mix well and fold in the poppy seeds. Pour into a 10 inch tube pan.

Bake at 350 degrees F (175 degrees C) for 1 hour, or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan, then turn out onto a wire rack and cool completely.

Mocha Cake V

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package instant vanilla pudding mix
1/3 cup vegetable oil
1 cup sour cream
4 eggs
1/2 cup coffee flavored liqueur
1 cup semisweet chocolate chips

1/4 cup semisweet chocolate chips
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in oil, sour cream and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in the coffee liqueur and chocolate chips.

Pour batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool. Spread with Chocolate Glaze.

For Chocolate Glaze: In a saucepan, melt together the butter and chocolate chips, stirring frequently. Cool slightly, then quickly spoon over cake.

Plum Cake

Ingredients

3 eggs
1/2 cup butter, softened
1/2 cup white sugar
1 teaspoon lemon zest
1 cup all-purpose flour
1/2 teaspoon baking powder
1 1/4 cups plums, pitted and sliced

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour one 9 inch tube pan.

Separate the eggs. In a small bowl, beat the egg whites until stiff peaks form, and set aside.

In a large bowl, cream the butter or margarine with the sugar. Beat in the egg yolks and the lemon zest.

Stir together the flour and baking powder and then beat the flour mixture into the creamed mixture. Gently fold in the egg whites. Spread the batter evenly into the prepared pan. There will only be a little over an inch of batter. Arrange the plums, skin side down, attractively over the batter.

Bake at 375 degrees F (175 degrees C) for 40 minutes or until cake tests done. Transfer to a cooling rack and allow to cool before serving. Makes 6 servings.

Raisin Cake

Ingredients

1 cup packed brown sugar
1 1/4 cups water
1/3 cup shortening
1/4 teaspoon ground cloves
1/2 teaspoon ground nutmeg
2 teaspoons ground cinnamon
2 cups raisins
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt

Directions

In a saucepan, combine brown sugar, water, shortening, cloves, nutmeg, cinnamon and raisins. Bring to a boil, and continue boiling for 3 minutes. Remove from heat and allow to cool.

Preheat oven to 325 degrees F (165 degrees C). Grease and flour an 8x4 inch loaf pan. Sift together flour, baking powder, baking soda and salt.

In a large bowl, combine the raisin mixture with the flour mixture. Pour into prepared pan.

Bake at 325 degrees F (165 degrees C) for 55 minutes, or until toothpick inserted into cake comes out clean.

Cherry Glazed Sponge Cake

Ingredients

1 cup margarine
1 1/2 cups white sugar
4 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1 (21 ounce) can cherry pie filling
2 tablespoons confectioners'
sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch jellyroll pan.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in eggs, one at a time, then stir in almond extract. Fold in flour until just blended. Spread batter into prepared pan. With the tip of a knife, mark squares in the batter. Spoon equal portions of pie filling in the center of each square.

Bake in preheated oven for 35 to 40 minutes, or until golden brown, and a toothpick inserted into the center comes out clean. Allow to cool, then dust with confectioners' sugar.

Chocolate Caramel Nut Cake

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 cup semisweet chocolate chips
1 (5 ounce) can evaporated milk
14 ounces individually wrapped caramels
3/4 cup butter
1 cup walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13x9 inch cake pan.

Make cake mix according to package directions. Pour 1/2 of the batter into the prepared pan and bake at 350 degrees F (175 degrees C) for 20 minutes.

In a saucepan over medium low heat melt caramels, margarine, and milk. Pour over top of baked cake. Top with chocolate chips and 1/2 of the walnuts. Pour remaining cake batter over top and sprinkle with the remaining walnuts. Bake at 350 degrees F (175 degrees C) for 20 to 25 minutes more.

Saucy Cherry Cake

Ingredients

1 cup all-purpose flour
1 cup white sugar
1 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon shortening
2 eggs
1/2 cup chopped walnuts
1 (16 ounce) can pitted sour red pie cherries
1/3 cup white sugar
1 tablespoon cornstarch

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease the bottom only of one 9x9 inch square baking pan. Drain the sour cherries, reserving the liquid.

Combine the flour, 1 cup of the sugar, baking powder and salt. Beat in the shortening and eggs at medium speed until well blended. Fold in the nuts and 1 cup of the drained cherries. Spread the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Serve cake warm or cooled with Cherry Sauce spooned over the top.

To Make Cherry Sauce: In a small saucepan combine 1/3 cup sugar, corn starch, remaining cherries and the reserved juice. Cook over medium heat, stirring occasionally mixture is thick and clear.

Key Lime Rum Cake

Ingredients

3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 cup shortening
1 cup butter
2 cups white sugar
5 eggs
2 tablespoons rum, or amount
desired
2 teaspoons Key lime juice
1 tablespoon grated Key lime zest
1 1/2 teaspoons vanilla extract
1 cup milk

1/4 cup white sugar
1/4 cup butter
2 tablespoons Key lime juice
3 tablespoons rum

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

Stir the flour and baking powder together in a mixing bowl.

Cream the shortening with 1 cup butter and 2 cups sugar in a large mixing bowl until light colored and fluffy. Beat in the eggs, one at a time until mixture is light colored. Stir in 2 tablespoons rum, 2 teaspoons Key lime juice, Key lime zest, and vanilla extract until thoroughly blended. Stir in the flour mixture alternating with the milk. Pour the batter into the prepared pan.

Bake in preheated oven until a toothpick inserted into the center comes out clean, about 90 minutes.

Meanwhile, make the glaze by creaming 1/4 cup sugar with 1/4 cup butter in a small saucepan until light colored and fluffy. Stir in 2 tablespoons Key lime juice until evenly blended. Bring to a boil, stirring constantly. Remove from the heat and stir in 3 tablespoons rum.

Cool the cake in its pan for 10 minutes. Turn out onto a wire rack or serving plate. While the cake is still warm, use a toothpick to prick the top in many places. Pour the glaze evenly over the top of the cake so it drizzles down all sides. Cool the cake completely before serving.

Chocolate Italian Cream Cake

Ingredients

1/2 cup butter
1/2 cup shortening
2 cups white sugar
5 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1/4 cup unsweetened cocoa powder
1 cup buttermilk
1 teaspoon vanilla extract
1 cup shredded coconut
1 cup chopped pecans
1 cup cream cheese
1/2 cup butter
1/4 cup unsweetened cocoa powder
4 cups sifted confectioners' sugar
1 cup chopped pecans
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour three 8-inch round cake pans. Separate the eggs.

Cream 1/2 cup of the butter, shortening and sugar together. Add egg yolks, one at a time, beating after each addition. Stir in 1 teaspoon of the vanilla.

Sift soda, flour and 1/4 cup cocoa together. Add alternately with buttermilk to the creamed mixture, beginning and ending with dry ingredients. Stir in the coconut and 1 cup of the chopped pecans.

Beat the egg whites until stiff peaks form and fold into the batter. Pour batter into the prepared cake pans.

Bake at 325 degrees F (165 degrees C) for 25 to 30 minutes. Let cakes cool completely before frosting between layers and on sides.

To Make Frosting: Cream the cream cheese and butter together. Sift confectioner's sugar and 1/4 cup cocoa, beating in a little at a time until well-creamed. Add 1 teaspoon vanilla and 1 cup pecans.

Kentucky Butter Cake

Ingredients

3 cups unbleached all-purpose flour
2 cups white sugar
1 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon baking soda
1 cup buttermilk
1 cup butter
2 teaspoons vanilla extract
4 eggs

3/4 cup white sugar
1/3 cup butter
3 tablespoons water
2 teaspoons vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, mix the flour, 2 cups sugar, salt, baking powder and baking soda. Blend in buttermilk, 1 cup of butter, 2 teaspoons of vanilla and 4 eggs. Beat for 3 minutes at medium speed. Pour batter into prepared pan.

Bake in preheated oven for 60 minutes, or until a wooden toothpick inserted into center of cake comes out clean. Prick holes in the still warm cake. Slowly pour sauce over cake. Let cake cool before removing from pan.

To Make Butter Sauce: In a saucepan combine the remaining 3/4 cups sugar, 1/3 cup butter, 2 teaspoons vanilla, and the water. Cook over medium heat, until fully melted and combined, but do not boil.

Graham Streusel Coffee Cake

Ingredients

1 1/2 cups graham cracker
crumbs
3/4 cup packed brown sugar
3/4 cup chopped pecans
1 1/2 teaspoons ground cinnamon
2/3 cup butter or margarine,
melted
1 (18.25 ounce) package yellow
cake mix
1/2 cup confectioners' sugar
1 tablespoon milk

Directions

Combine the first five ingredients; set aside. Prepare cake mix according to package directions. Pour half of the batter into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with half of the graham cracker mixture. Carefully spoon the remaining batter on top. Sprinkle with the remaining graham cracker mixture. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Combine confectioners' sugar and milk; drizzle over cake.

Banana Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
1 large ripe banana, mashed
FROSTING:
1/2 cup butter or margarine
1/4 cup water
5 1/2 cups confectioners' sugar,
divided
1/4 cup baking cocoa
1 small ripe banana, mashed
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, prepare cake mix according to package directions, omitting 1/4 cup of the water. Beat on low speed until moistened. Add banana; beat on high for 2 minutes. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool completely. In a saucepan, heat butter and water until butter is melted; set aside. In a mixing bowl, combine 4 cups confectioners' sugar and cocoa. Add butter mixture, banana and vanilla; beat until smooth. Add enough remaining sugar until frosting reaches desired spreading consistency. Frost the cake.

Grandma's Old Fashioned Tea Cakes

Ingredients

1 cup butter
1 3/4 cups white sugar
2 eggs
3 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1 teaspoon vanilla extract

Directions

In a medium bowl, cream together the butter and sugar until smooth. Beat in the eggs one at a time, then stir in the vanilla. Combine the flour, baking soda, salt and nutmeg; stir into the creamed mixture. Knead dough for a few turns on a floured board until smooth. Cover and refrigerate until firm.

Preheat the oven to 325 degrees F (165 degrees C). On a lightly floured surface, roll the dough out to 1/4 inch in thickness. Cut into desired shapes with cookie cutters. Place cookies 1 1/2 inches apart onto cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Golden Rice Cakes with Sweet Potato-Ginger

Ingredients

3 tablespoons canola oil
2 cloves garlic, minced
2 cups dry jasmine rice
2 1/2 cups water
1 teaspoon salt

1 sweet potato
1 (14 ounce) can coconut milk
1/2 cup orange juice
1 tablespoon minced fresh ginger root
salt and pepper to taste
1 carrot, coarsely chopped
1/2 red bell pepper, chopped
4 green onions, chopped
2 eggs, beaten
2 green onions, thinly sliced

Directions

In a saucepan with a tight-fitting lid heat 1 tablespoon of the canola oil with the garlic over medium heat for 1 minute, stirring constantly. Add the jasmine rice and stir constantly for 1 minute more. Add the 2-1/2 cups water and 1 teaspoon salt. Bring rice to a boil, then reduce the heat to low, cover the pan, and cook the rice for 15 minutes. Transfer the rice to a large bowl, and let it cool for 15 minutes

While the rice cooks, cut the sweet potato into thirds. Place the pieces in a pot, and cover them with cold water. Bring the potatoes to a boil, and cook them until they are tender, about 20 minutes. Drain and let them cool.

In a saucepan bring the coconut milk, the water or orange juice, and the minced ginger almost to a boil, then turn the heat to low and cook for 5 minutes. Remove the pan from the heat.

Peel the skin off the cooled sweet potato. Puree the sweet potato flesh with the coconut-ginger liquid in a blender or food processor. Pour the sweet-potato puree back into the saucepan and add salt and pepper.

Mince the carrot, the red pepper, and the coarsely chopped scallions in a food processor. Add 1/2 of the jasmine rice and the 2 beaten eggs; run the machine in spurts until the mixture has a mealy consistency. Put this mixture back into the bowl with the rest of the jasmine rice and mix well. Put half of this mixture into a clean bowl.

Heat two skilletts or a large griddle over medium-high heat. Divide the remaining canola oil between the skilletts or spread it on the griddle. Divide the rice mixture in each bowl into thirds. Form each of the six parts into a ball then place each ball in a skillet or on the griddle. Pat the ball down to form a cake about 1 1/2 inches thick. Fry the cakes for 3 to 4 minutes per side, or until they are golden brown.

Reheat the sauce, and ladle it into plates. Place a rice cake on each plate, and top with the finely chopped scallions.

Peanut Butter Coffee Cake

Ingredients

1/2 cup packed brown sugar,
divided
2 1/2 cups all-purpose flour
3/4 cup JIF® Creamy Peanut
Butter
2 tablespoons butter or margarine,
melted
1/4 cup CRISCO® All-Vegetable
Shortening
1 cup packed brown sugar
2 eggs
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon baking soda
1 cup milk

Directions

Preheat oven to 375 degrees F.

Mix 1/2 cup brown sugar, 1/2 cup flour, 1/4 cup JIF® peanut butter and the melted butter or margarine until crumbly; set aside.

Cream 1/2 cup JIF® and the shortening together well. Slowly beat in 1 cup brown sugar. Add eggs, one at a time, beating till fluffy

Thoroughly stir together 2 cups flour, baking powder, salt, and soda. Add alternately with milk to creamed mixture, beating after every addition.

Spread batter in a greased 13 x 9 x 2-inch baking pan. Top with crumbly mixture.

Bake for 30 to 35 minutes or until toothpick inserted in center comes out clean.

Chocolate Plum Pudding Cake

Ingredients

2/3 cup raisins
3/4 cup all-purpose flour
3/4 cup whole wheat flour
1/3 cup unsweetened cocoa powder
2 teaspoons baking soda
1/4 teaspoon salt
1 tablespoon ground cinnamon
1/2 teaspoon ground nutmeg
3/4 cup butter, softened
1 1/2 cups white sugar
3 eggs
2 cups applesauce
1/2 cup coarsely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Place raisins in a small saucepan, and cover with boiling water. Soak for 5 minutes, then drain. Grease and flour a 9 inch tube pan.

Sift together the all-purpose flour, whole wheat flour, cocoa, baking soda, salt, cinnamon, and nutmeg. Set aside.

In a large bowl, cream butter and sugar until light and fluffy. Blend in the eggs, then the applesauce. Beat in the flour mixture. Stir in raisins and walnuts. Spread batter evenly into prepared tube pan.

Bake in preheated oven for 80 minutes, or until a toothpick inserted in the center of cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely; chill.

Marble Cake II

Ingredients

1 cup shortening
3 cups white sugar
3 eggs
1 teaspoon vanilla extract
1 cup buttermilk
3 cups all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 (5.5 ounce) can chocolate syrup

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking soda and salt. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Pour half of the batter into prepared pan. Blend chocolate sauce with remaining batter. Pour chocolate mixture over top of other batter and fold in gently with spatula for a marble effect.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Lemon Meringue Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 1/4 cups water, or as needed
3 eggs
1/3 cup vegetable oil
1 (21 ounce) can lemon pie filling
3 egg whites
1/2 cup white sugar

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour 3 8-inch cake pans.

Mix the cake mix, water, eggs, and vegetable oil as directed on the package, and pour batter into prepared cake pans.

Bake the layers in the preheated oven until a toothpick inserted into the center of a cake comes out clean, 30 to 35 minutes. Let cool in pan at least 20 minutes or until completely cool.

When the cake is completely cool, run a paring knife between the cake and the edge of the pan. Hold the cake pan on its side and gently tap the sides of the pan against the counter to loosen it. Cover the cake pan with a plate or cooling rack, and invert it to tip the cake out of the pan and onto the plate.

To fill and decorate, lay a cake layer onto an oven-safe plate, and spread half the lemon filling over the bottom layer. Place a second layer gently on the lemon filling, and spread the rest of the filling on the top of the second layer. Top with third layer.

Beat the egg whites in a bowl until they form stiff peaks, then gradually add the sugar and continue to beat until the mixture forms a fluffy, shiny meringue. Spread the meringue all over the cake like a frosting, spreading it into decorative peaks and swirls. Place the decorated cake back into the hot oven, and bake until the peaks and swirls of meringue are lightly browned, about 10 minutes. Refrigerate 4 hours to overnight, then serve cold.

Mimi's 300 Dollar Chocolate Cake

Ingredients

1/2 cup butter
1/2 cup vegetable oil
4 tablespoons unsweetened cocoa powder
1 cup water
2 cups all-purpose flour
2 cups white sugar
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract

1/2 cup butter
6 tablespoons heavy cream
4 tablespoons unsweetened cocoa powder
1 (16 ounce) package confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a saucepan, combine 1/2 cup butter, oil, 4 tablespoons cocoa, and 1 cup water. Boil for 1 minute.

In a large bowl, mix flour and white sugar. Beat in chocolate mixture. Beat in eggs, buttermilk and 1 teaspoon vanilla. Pour batter into prepared pan.

Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Frosting: In saucepan, combine 1/2 cup butter, 6 tablespoons cream, and 4 tablespoons cocoa. Boil for 1 minute. Place confectioners' sugar in a large bowl. Pour in chocolate mixture and beat until desired consistency is achieved. Beat in vanilla.

Fluffy Banana Cake

Ingredients

2 bananas, broken into chunks
2 cups sifted all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup shortening
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1/4 cup buttermilk
4 cups whipped heavy cream

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch layer cake pans. Sift together flour, baking powder, soda, and salt; set aside.

In a large bowl, combine the shortening, sugar, eggs, and vanilla. Beat well. Blend in the buttermilk. Add sifted flour mixture alternately with mashed banana to the egg mixture while beating. Pour batter into prepared pans.

Bake cake for 30 to 35 minutes. Remove from pans, and cool on wire racks. Fill and frost the cake with whipped cream.

Eggless Coffee Cake

Ingredients

1 1/2 cups sifted unbleached all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup white sugar
3 teaspoons egg replacer (dry)
4 tablespoons water
1 cup sour cream substitute
1/2 teaspoon vanilla extract
1/4 cup fresh blueberries
1/4 cup chopped walnuts (optional)
5 tablespoons white sugar
2 tablespoons soy margarine
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x9 inch baking pan.

In a large mixing bowl resift flour with the baking powder, baking soda, salt and 3/4 cup of sugar. In a separate bowl combine the egg replacer and water (2 eggs' worth) and mix in sour cream substitute and vanilla. Pour the 'egg' mixture into the flour mixture and beat until smooth. Spread batter in baking pan. Sprinkle blueberries (optional) and/or walnuts (optional) over the batter, and stir slightly so that they stay in the top layer.

In a small bowl, combine the 5 tablespoons sugar, margarine and cinnamon. Mix with a fork until mixture resembles cornmeal (not smooth). Sprinkle topping over batter.

Bake in preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool slightly before serving.

Throw it Together Cake

Ingredients

1 1/2 cups white sugar
2 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1/4 teaspoon ground cloves
2 eggs
1/3 cup vegetable oil
1 cup chopped pecans
1 (21 ounce) can apple pie filling

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together the sugar, flour, baking soda, cinnamon and cloves. Add the eggs and oil, mix until well blended, then stir in the pecans and apple filling. Spread the batter evenly into the prepared pan.

Bake in the preheated oven for 55 to 60 minutes, or until a toothpick inserted into the cake comes out clean. Allow to cool.

Midnight Moon Cake

Ingredients

1/2 cup shortening
1 1/4 cups white sugar
2 eggs
1 cup hot water
1/2 cup unsweetened cocoa powder
1 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon vanilla extract
1 1/2 cups confectioners' sugar
1 teaspoon lemon zest
2 fluid ounces lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and line with parchment paper one 9 inch round cake pan.

Cream shortening, add white sugar gradually and cream until fluffy. Blend in the well beaten eggs.

In a separate bowl, slowly add hot water to cocoa and mix until smooth, dissolving cocoa completely.

In a third bowl, sift together the flour, salt, baking soda, and baking powder; add to creamed mixture alternately with the cocoa mixture. Blend in vanilla. Pour batter into one 9 inch round pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until cake tester comes out clean. Let cake cool then ice with Lemon Icing.

To Make Icing: Combine confectioner's sugar with enough lemon juice to make the icing spreadable without being runny or stiff (about 1/4 cup). Stir in the grated zest. Pour icing over top of cake. See the full moon.

Queen Elizabeth Cake II

Ingredients

1 pound dates, pitted and chopped
1 cup boiling water
1 teaspoon baking soda
1 cup white sugar
1 cup butter
2 eggs
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch pan. In a saucepan, combine dates, boiling water and baking soda. Let stand while mixing the batter.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour, baking powder and chopped walnuts. Stir in the date mixture. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Blueberry Loaf Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup sugar
2 eggs
1/2 cup milk
1 teaspoon vanilla extract
1 3/4 cups all-purpose flour
1 teaspoon baking powder
1 cup fresh or frozen blueberries
TOPPING:
2 teaspoons sugar
1 teaspoon ground cinnamon

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs, milk and vanilla. Combine flour and baking powder; add to creamed mixture just until combined. Gently fold in blueberries. Pour into a greased 9-in. x 5-in. x 3-in. loaf pan. Combine sugar and cinnamon; sprinkle over top. Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Pear Preserves Cake

Ingredients

1 cup butter, softened
2 cups white sugar
5 egg yolks
1 cup buttermilk
1 teaspoon baking soda
2 1/2 cups all-purpose flour
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1 teaspoon ground nutmeg
1 cup chopped pecans
1/2 cup all-purpose flour
1 cup pear preserves
5 egg whites

3 cups white sugar
1 1/2 cups milk
1 1/2 cups white sugar
3/4 cup butter, softened

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) pans. Sift together 2 1/2 cups flour, cinnamon, allspice and nutmeg; set aside. Toss pecans in 1/2 cup flour; set aside.

In a large bowl, cream together 1 cup butter and 2 cups sugar until light and fluffy. Beat in the yolks one at a time. Dissolve baking soda in buttermilk. Beat in the flour mixture alternately with the buttermilk. Fold in the pecan mixture and the pear preserves.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Make Frosting: In a large saucepan, combine 3 cups sugar and milk. Cook over low heat, stirring frequently, until sugar is dissolved. Remove from heat and set aside. Place remaining 1 1/2 cup sugar in a cast iron skillet, cook over medium heat, stirring constantly, until sugar dissolves and becomes a golden syrup. Remove from heat and carefully stir in butter. Gradually pour syrup mixture into milk mixture in saucepan. Cook over medium heat, stirring constantly, until the mixture reaches soft ball stage (240 degrees F/ 115 degrees C). Remove from heat and beat at medium speed of electric mixture for about 5 minutes or until thick enough to spread. Spread immediately on cooled cake.

Orange Sponge Cake Roll

Ingredients

7 egg whites
1 cup cake flour
1/8 teaspoon salt
4 egg yolks
3/4 cup sugar
1 tablespoon grated orange peel
1 tablespoon lemon juice
1/2 teaspoon vanilla extract
2 tablespoons confectioners' sugar, divided (optional)
1 1/4 cups orange marmalade or 100% apricot spreadable fruit

Directions

Let egg whites stand at room temperature for 30 minutes. Sift flour and salt; set aside. Coat a 15-in. x 10-in. x 1-in. baking pan with nonstick cooking spray; line with waxed paper and coat the paper with nonstick cooking spray.

In a mixing bowl, beat yolks until slightly thickened. Gradually add sugar, beating until thick and lemon-colored. Add orange peel; juice and vanilla. Add sifted flour mixture; mix well (batter will be thick). In another mixing bowl, beat egg whites on high speed until soft peaks form; fold into batter.

Spread into prepared pan. Bake at 350 degrees F for 12-15 minutes or until cake springs back when lightly touched in center. Cool in pan on a wire rack for 5 minutes. Turn cake onto a kitchen towel dusted with 1 tablespoon confectioners' sugar. Gently peel off waxed paper. Roll up cake in the towel jelly-roll style, starting with a short side. Cool completely on a wire rack.

Unroll cake; spread marmalade evenly over cake to within 1/2 in. of edges. Roll up again. Cover and refrigerate for 1 hour. Sprinkle with remaining confectioners' sugar.

Cinnamon-Apple Angel Food Cake

Ingredients

1 1/2 cups egg whites
1 1/2 teaspoons cream of tartar
1/4 teaspoon salt
1 cup sugar
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 1/2 cups confectioners' sugar
1 cup cake flour

GLAZE:

1/3 cup butter or margarine
2 cups confectioners' sugar
1/2 teaspoon ground cinnamon
3 tablespoons apple juice or cider

Directions

In a mixing bowl, beat egg whites, cream of tartar and salt on medium speed until soft peaks form. Add sugar, 2 tablespoons at a time, beating well after each addition; beat until smooth and glossy and stiff peaks form. Add extracts on low speed. Combine confectioners' sugar and flour; gently fold into egg mixture. Pour into an ungreased 10-in. tub pan. Bake on the lowest rack at 375 degrees F for 35-40 minutes or until top crust is golden brown and cracks feel dry. Immediately invert cake in pan to cool completely. Loosen sides of cake from pan and remove.

For glaze, melt butter in a saucepan. Stir in the confectioners' sugar and cinnamon. Add apple juice slowly until glaze is thin enough to drizzle. Drizzle over cake.

Streusel Coffee Cake

Ingredients

1/2 cup butter or margarine
3/4 cup sugar
1 teaspoon vanilla extract
3 eggs
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sour cream
STREUSEL TOPPING:
1 cup chopped pecans
1 cup packed brown sugar
1/2 teaspoon ground cinnamon
6 tablespoons butter or margarine,
softened
ICING:
1 cup sifted confectioners' sugar
1 tablespoon butter or margarine,
softened
1/2 teaspoon vanilla extract
3 tablespoons milk

Directions

In a mixing bowl, cream butter for 30 seconds. Add sugar and vanilla; beat until well combined. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder and soda; add to creamed mixture alternately with sour cream. Spoon half of batter into a greased 10-in. tube pan. Combine topping ingredients; sprinkle half over batter. Add remaining batter and topping. Bake at 350 degrees F for 45 minutes or until done. Cool in pan on wire rack for 10 minutes before removing from pan to cool completely. For icing, combine all ingredients; drizzle over cake.

Grandma's Sour Cream Pound Cake

Ingredients

2 cups butter, softened
3 cups white sugar
6 eggs
1 teaspoon vanilla extract
3 cups all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 pinch ground mace
1 cup sour cream
1 tablespoon confectioners' sugar
for dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan or 9 inch tube pan.

In a large bowl, cream together the butter and white sugar until smooth. Beat in the eggs one at a time, mixing well after each, then stir in the vanilla. Combine the flour, baking soda, salt, and mace; mix into the batter just until smooth. Stir in sour cream. Spoon batter into the prepared pan, and spread evenly.

Bake for 1 hour and 20 minutes in the preheated oven. Cool for at least 10 minutes before inverting pan onto a plate, and tapping out the cake. Dust with confectioners' sugar before serving.

Fast Fruit Cocktail Cake

Ingredients

1 cup all-purpose flour
1 cup sugar
1 teaspoon baking soda
1 teaspoon salt
1 (15.25 ounce) can fruit cocktail,
undrained
1 egg, beaten
1/2 cup packed brown sugar
1/2 cup chopped walnuts
Whipped cream

Directions

In a large bowl, combine the first six ingredients; stir until smooth. Pour into a greased 9-in. square baking pan. Combine brown sugar and nuts; sprinkle over top. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Serve with whipped cream if desired.

Ultimate Mayonnaise Cake

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
4 tablespoons unsweetened
cocoa powder
2 teaspoons baking soda
1/8 teaspoon salt
1 cup water
1 teaspoon vanilla extract
1 cup mayonnaise
2 cups semi-sweet chocolate
chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl mix together flour, sugar, cocoa, baking soda and salt. Make a well in the center and pour in the water, vanilla and mayonnaise. Mix well, then stir in the chocolate chips.

Pour batter into prepared pan. Bake in the preheated oven for 40 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Orange Cake

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
2 eggs
1/2 cup orange juice
2 tablespoons water
1 1/2 teaspoons orange peel
1/8 teaspoon almond extract
1 1/4 cups cake flour
1 3/4 teaspoons baking powder
1/2 teaspoon salt
FROSTING:
1 1/4 cups confectioners' sugar
1 tablespoon butter or margarine,
softened
1 tablespoon orange juice

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add the orange juice, water, orange peel and almond extract; mix well. In another bowl, combine the flour, baking powder and salt; add to creamed mixture. Beat for 2 minutes. Pour into a greased 8-in. square baking dish. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Remove to a wire rack to cool completely.

For the frosting, combine the confectioners' sugar, butter and enough orange juice to achieve spreading consistency. Frost cake.

Swedish Wedding Cakes

Ingredients

1/4 cup margarine
2/3 cup white sugar
1 egg, beaten
1 (8 ounce) package dates, pitted
and finely chopped
1 teaspoon vanilla extract
2 cups crispy rice cereal
3/4 cup walnuts, finely chopped
1 cup sweetened flaked coconut

Directions

Combine the margarine, sugar, egg, and dates in a saucepan. Cook over medium heat until thick, about 7 to 10 minutes. Remove from heat; stir in vanilla.

Combine the crispy rice cereal and the walnuts in a large bowl. Stir in the date mixture; mix well.

Working quickly, form the cereal and date mixture into 1 inch balls. Roll balls in coconut. Store in an airtight container in a cool place. Do not refrigerate.

Clara's White German Chocolate Cake

Ingredients

4 (1 ounce) squares white chocolate, chopped
2 1/2 cups sifted cake flour
1 teaspoon baking powder
1/2 teaspoon salt
1 cup butter
2 cups white sugar
4 egg yolks
1 teaspoon vanilla extract
1 cup buttermilk
1 cup chopped pecans
1 cup flaked coconut
4 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) pans. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the yolks one at a time, then stir in the melted chocolate and vanilla. Beat in the flour mixture alternately with the buttermilk. Stir in the nuts and coconut.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Divide batter into prepared pans.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Easy Lemon Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
2 (3.4 ounce) packages JELL-O Lemon Flavor Instant Pudding
1 1/2 cups cold milk
1 (8 ounce) tub COOL WHIP Whipped Topping, thawed

Directions

Prepare cake batter and bake as directed on package for 2 (8- or 9-inch) round cake layers. Cool 10 min. Remove to wire racks; cool completely.

Beat pudding mixes and milk with whisk 2 min. Immediately spread over tops of cake layers.

Stack cake layers. Frost with COOL WHIP. Keep refrigerated.

Cheese Cake Cups

Ingredients

16 vanilla wafer cookies
2 (8 ounce) packages cream
cheese, softened
3/4 cup white sugar
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Line muffin pans with cupcake papers.

Place one wafer cookie in the bottom of each cupcake paper. In a medium bowl, cream together cream cheese and sugar. Beat in eggs and vanilla until smooth. Pour over wafers in cupcake papers.

Bake in preheated oven 15 minutes, until golden and set.

Raisin Buttermilk Coffee Cake

Ingredients

1 cup packed brown sugar
1 cup chopped nuts
1/3 cup butter or margarine,
melted
2 tablespoons all-purpose flour
4 teaspoons ground cinnamon

BATTER:

1/2 cup butter or margarine,
softened
1 1/2 cups sugar
2 eggs
3 cups all-purpose flour
4 teaspoons baking powder
1/2 teaspoon salt
2 cups buttermilk
1 cup raisins

Directions

In a bowl, combine the first five ingredients until mixture resembles coarse crumbs; set aside. In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the dry ingredients; add to creamed mixture alternately with buttermilk. Stir in raisins. Spread half of the batter into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with half of the crumb mixture. Carefully spread with remaining batter and sprinkle with remaining crumb mixture. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean.

Mediterranean Fish Cakes

Ingredients

4 tablespoons olive oil, divided
6 ounces fresh bay scallops
1/2 medium onion
4 cloves garlic
5 sun-dried tomatoes, chopped
1 egg
1 bunch fresh parsley
6 basil leaves
2 fresh hot chile peppers, seeded
1 tablespoon Italian seasoning
1/2 cup bread crumbs
1 (9 ounce) can tuna, drained
1 (6.5 ounce) can shrimp, drained
4 tablespoons all-purpose flour

Directions

Heat 1 tablespoon olive oil in a skillet over medium-high heat. Stir in scallops; cook, turning until white on all sides. Drain, and set scallops aside to cool.

Place into a food processor the onion, garlic, sun-dried tomatoes, egg, and 1 tablespoon olive oil. Then add parsley, basil leaves, chiles, and Italian seasoning. Pulse on medium setting until finely chopped. Place scallops, tuna, and shrimp into food processor, and pulse on low. Gradually pour in breadcrumbs, continuing to pulse until the mixture becomes firm and slightly sticky but is not pureed to a paste (the seafood should maintain some texture).

Form the mixture into palm-size patties, about 1 inch thick. Place on a plate, cover, and refrigerate for 1 hour.

Heat 2 tablespoons olive oil in a large skillet over medium heat. Dredge patties lightly in flour; shake off excess flour, and place patties in skillet. Cook until golden brown on both sides.

Quick Chocolate Chip Cake

Ingredients

- 1 1/4 cups water
- 1 cup quick cooking oats
- 1/2 cup butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 1 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1 cup flaked coconut
- 1 1/2 cups semisweet chocolate chips
- 1/2 cup chopped walnuts (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking pan.

In a large saucepan, bring the water to a boil. Remove from the heat and add the quick oats. Cover and let stand for a few minutes, until the water is absorbed. While still warm, stir in the butter, white sugar, and brown sugar. Mix until the butter is melted, then stir in the eggs. Combine the flour, baking soda, salt and cinnamon, stir into the oatmeal mixture. Fold in the coconut, 1 cup of the chocolate chips and the nuts. Pour into the prepared pan, and sprinkle the remaining chocolate chips over the top.

Bake for 35 minutes in the preheated oven, until the cake springs back when lightly touched.

Sour Cream Chocolate Chip Cake I

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs, beaten
1 cup sour cream
1 teaspoon baking soda
1 1/2 teaspoons baking powder
1 1/2 cups all-purpose flour
1 teaspoon vanilla extract
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch pan.

In a small bowl, mix flour, baking powder, baking soda and chocolate chips. Set aside.

In a large bowl, cream butter and sugar until light. Add eggs and mix thoroughly. Add sour cream and mix well. Add flour mixture and mix thoroughly.

Pour batter into 9 inch pan and bake at 350 degrees F (175 degrees C) for 30 minutes or until golden brown and springy on the top.

Large White Birthday Cake

Ingredients

3 cups sifted cake flour
4 teaspoons baking powder
3/4 teaspoon salt
1/2 cup shortening
1 1/2 cups white sugar
5 egg yolk, beaten
1 1/2 teaspoons vanilla extract
1 1/4 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 x 13 inch pan.

Sift together cake flour, baking powder, and salt.

In a large bowl, combine shortening, sugar, yolks, and vanilla; beat with mixer. Add sifted flour mixture alternately with milk in three parts; continue to beat until just blended. Pour batter into prepared pan.

Bake for about 35 minutes. Remove from pan, and cool on a wire rack. Ice with Fluffy Boiled Icing. Sprinkle with coconut and chopped maraschino cherries if you wish.

Best Chocolate Cake

Ingredients

1/2 cup butter
1/2 cup shortening
1 cup water
1/4 cup unsweetened cocoa powder
2 cups all-purpose flour
2 cups white sugar
1/2 cup milk
1 tablespoon distilled white vinegar
2 eggs
1 teaspoon baking soda
1 teaspoon vanilla extract
6 tablespoons butter
4 tablespoons milk
3 tablespoons unsweetened cocoa powder
3 cups sifted confectioners' sugar
1 teaspoon vanilla extract

Directions

Bring to a boil the 1/2 cup butter or margarine, 1/2 cup shortening, water and 1/4 cup cocoa. Remove from heat and add flour, sugar, 1/2 cup milk and vinegar. Mix well. Then add: eggs, baking soda and 1 teaspoon vanilla.

Mix well until lumps are gone. Pour into greased 9 x 13 inch pan. Bake at 400 degrees F (205 degrees C) for 20 minutes or until toothpick comes out clean.

To Make Fudge Frosting: Combine in saucepan , 6 tablespoon butter or oleo, 4 tablespoons milk and cocoa. Bring to rolling boil. Remove from heat and add 3 cups confectioners' sugar and 1 teaspoon vanilla. Beat until smooth. Spread on cooled cake.

Apple Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
3 eggs
3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1 1/2 cups milk
1 (21 ounce) can apple pie filling
2 teaspoons ground cinnamon
TOPPING:
1/2 cup chopped walnuts
1/4 cup packed brown sugar
2 tablespoons butter, melted
GLAZE:
3/4 cup confectioners' sugar
1 tablespoon butter, softened
3/4 teaspoon vanilla extract
2 teaspoons water

Directions

In a large mixing bowl, cream butter and sugar. Beat in eggs. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Pour half into a greased 13-in.x 9-in.x 2-in. baking dish. Combine pie filling and cinnamon; spoon over batter. Drop remaining batter over filling; spread gently.

Combine topping ingredients; sprinkle over batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Combine glaze ingredients; drizzle over warm or cooled coffee cake.

Banana Split Cake II

Ingredients

1 (16 ounce) package vanilla wafers, crushed
1 cup margarine, melted
1 (20 ounce) can crushed pineapple, drained
6 bananas
1 (8 ounce) package cream cheese
2 cups confectioners' sugar
1 (12 ounce) container frozen whipped topping, thawed
1/4 cup chopped walnuts
8 maraschino cherries

Directions

Combine the crushed vanilla wafers and melted margarine. Pat into the bottom of one 9x13 inch pan.

Beat the cream cheese and confectioners' sugar together until light and fluffy. Spread over the top of the vanilla wafer crust. Spoon crushed pineapple over the cream cheese layer. Then layer sliced bananas over the pineapple. Cover with the non-dairy whipped topping and sprinkle top with chopped walnuts and maraschino cherries.

Citrus Carrot Cake

Ingredients

- 1 cup butter, softened
- 1 cup white sugar
- 1 cup packed brown sugar
- 4 eggs
- 2 tablespoons orange zest
- 1 tablespoon lemon zest
- 2 tablespoons orange juice
- 3 tablespoons fresh lemon juice
- 4 cups grated carrots
- 1 1/2 cups all-purpose flour
- 1 1/2 cups whole wheat flour
- 2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/4 teaspoon salt
- 1 cup coarsely chopped walnuts
- 1 cup raisins

Directions

Stir together the flours, baking powder, cinnamon, and salt.

In a large bowl, cream the butter or margarine with the sugars. Beat in the eggs, and then the citrus peels and juices. Stir in the carrots. Beat the flour mixture into the carrot mixture. Stir in the walnuts and raisins. Turn the batter into a greased and floured tube pan.

Bake at 350 degrees F (175 degrees) for about 90 minutes, or until it tests done with a toothpick. Transfer to a rack to cool.

Chocolate Chocolate Chip Cake Cookies

Ingredients

1 cup unsalted butter
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
2/3 cup unsweetened cocoa powder
1 cup chopped walnuts
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large mixing bowl, cream together the butter and sugar until light and fluffy. This should take about 10 minutes! Add the eggs one at a time and mix to incorporate. Add the vanilla and mix thoroughly.

In a 1 gallon plastic food bag, place the all-purpose flour, baking soda, kosher salt and cocoa powder. Seal the bag and massage the ingredients to combine. The mixture will appear homogenous with no separate ingredients showing.

Add the flour and cocoa mix to the creamed butter and sugar. Mix together until the dough appears completely combined - about 3 minutes. Add all the walnuts and chocolate chips and stir them into the dough. Drop by two teaspoonfuls onto an ungreased cookie sheet. Or roll into balls, place about two inches apart on the sheet, and flatten slightly with your fingers.

Bake for 11 minutes at 350 degrees F (175 degrees C). The cookies will appear to be just barely firm with a sheen to their surfaces. Allow to cool on the sheet for about one minute before removing to a cooling rack to cool completely. Store in airtight containers.

Banana Split Cake VI

Ingredients

2 cups cornflakes cereal crumbs
1/2 cup margarine, softened

2 eggs
1 tablespoon vanilla extract
1 cup margarine
2 cups confectioners' sugar
6 banana
2 (15 ounce) cans crushed
pineapple, drained
1 (16 ounce) container frozen
whipped topping, thawed
chopped walnuts

Directions

Combine 1/2 cup margarine with cornflake crumbs, then press into the bottom of a 13x9 inch pan. Chill in the refrigerator for 30 minutes.

Mix together eggs, vanilla extract, 1 cup margarine and confectioners' sugar until smooth. Pour mixture over the chilled cornflake crust. Slice bananas lengthwise and place over the egg mixture. Spoon pineapple over the bananas, then spread whipped topping over the top to cover. Sprinkle with chopped nuts. Refrigerate overnight before serving.

Lemon Loaf Cake

Ingredients

1/2 cup butter
1/2 cup white sugar
2 eggs
1/2 cup sour cream
1 teaspoon vanilla extract
1 teaspoon freshly grated lemon peel
1 1/2 cups all-purpose flour
1/4 cup cornstarch
1/2 teaspoon salt
1/2 teaspoon baking soda

3 tablespoons lemon juice
2 cups confectioners' sugar

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in the sour cream, vanilla, and lemon peel. Beat for an additional 2 minutes. Batter will look curdled. Combine flour, cornstarch, salt, and baking soda in a separate bowl. Pour the flour mixture into the egg mixture, mixing until just incorporated. Pour the batter into a prepared 8x4 inch loaf pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, 30 to 35 minutes. Cool in the pans for 5 minutes before removing to cool completely on a plate.

To make glaze: Whisk together the lemon juice and powdered sugar. Pour glaze over entire cake and allow cake to cool while the glaze is soaked in.

Anne's Low-Sugar Chocolate Cake

Ingredients

1/2 cup unsweetened cocoa powder
1/2 cup boiling water
2 1/2 cups cake flour
1 teaspoon baking soda
2 teaspoons baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
3/4 cup margarine
1/2 cup granular sucrose sweetener
2 teaspoons vanilla extract
1 cup cold water
3 egg whites
1/2 teaspoon cream of tartar
1/3 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans. Stir the boiling water into the cocoa powder, and set aside to cool. In a separate bowl, sift together the cake flour, baking soda, baking powder, cinnamon and salt.

In a medium bowl, cream together the margarine and the granular sucrose until light and fluffy. Beat in the vanilla, the cold water, and the cooled cocoa mixture.

In a large glass or metal mixing bowl, beat egg whites until foamy. Gradually add the cream of tartar and sugar, continuing to beat until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Pour batter into prepared pans. Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Cocoa Cola Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 cup regular cola
2 eggs
1/2 cup buttermilk
1/2 cup butter or margarine, melted
1/4 cup baking cocoa
1 teaspoon vanilla extract
1 1/2 cups miniature marshmallows

FUDGE FROSTING:
1/4 cup baking cocoa
1/2 cup butter or margarine, cubed
1/3 cup regular cola
4 cups confectioners' sugar
1 cup chopped pecans, toasted

Directions

In a large mixing bowl, combine the first seven ingredients. Beat on medium speed for 2 minutes. Fold in marshmallows. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 15 minutes.

Meanwhile, for frosting, combine cocoa and butter in a saucepan. Cook over low heat until butter is melted. Stir in cola until blended. Bring to a boil, stirring constantly. Remove from the heat; stir in confectioners' sugar until smooth. Fold in pecans. Spread over cake. Let stand for 20 minutes before cutting.

Raspberry Nut Butter Cake

Ingredients

6 eggs
1 cup butter, softened
1 1/2 cups white sugar
3/4 cup seedless raspberry jam
1 tablespoon vanilla extract
1/4 cup dark rum
1 cup all-purpose flour
1 teaspoon baking powder
3/4 cup ground walnuts
3/4 cup ground pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 inch tube pan.

Separate the eggs. In a bowl, beat the egg whites until stiff. Set aside.

In a large bowl, beat the butter with the sugar until thoroughly creamed. Beat in the egg yolks, then the jam, vanilla extract, and dark rum.

In a small bowl, stir together the flour and baking powder. Beat the flour mixture into the creamed mixture, then stir in the nuts. Stir about 1/3 of the beaten egg whites into the batter to lighten it and then fold in the rest gently but thoroughly. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 65 to 70 minutes or until a toothpick inserted near the center comes out clean. Transfer to a rack to cool. Makes about 12 servings.

Honey Bun Cake

Ingredients

1 (18.25 ounce) package yellow or white cake mix
4 egg whites
1 cup sour cream
2/3 cup unsweetened applesauce
1/2 cup packed brown sugar
2 teaspoons ground cinnamon
1 1/2 cups confectioners' sugar
2 tablespoons milk
1 teaspoon vanilla extract

Directions

In a large mixing bowl, combine dry cake mix, egg whites, sour cream and applesauce. Beat on low speed until moistened. Beat on medium for 2 minutes.

Pour half into a greased 13-in. x 9-in. x 2-in. baking pan. Combine brown sugar and cinnamon; sprinkle over batter. Cover with remaining batter; cut through with a knife to swirl. Bake at 325 degrees F for 35-40 minutes or until a toothpick comes out clean. Cool on a wire rack.

For glaze, combine confectioners' sugar, milk and vanilla until smooth; drizzle over warm cake.

Cinnamon Coffee Cake

Ingredients

- 1 cup brown sugar
- 1 cup white sugar
- 2 1/4 cups all-purpose flour
- 3/4 cup butter, melted
- 1 teaspoon vanilla extract
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1 egg
- 1 cup buttermilk
- 1/4 cup confectioners' sugar

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease and flour a 9x5 inch baking pan.

In a large bowl, combine brown sugar, white sugar and flour. Stir in melted butter until mixture resembles coarse crumbs. Add vanilla extract. Mix in baking soda, baking powder, cinnamon and ginger. Reserve 1/4 cup this mixture to be used as topping.

In a separate bowl, beat together egg and buttermilk; stir slowly into flour mixture. Pour batter into prepared pan. Sprinkle batter with reserved topping.

Bake in preheated oven for 20 to 30 minutes, until a toothpick inserted into center of the cake comes out clean. Sprinkle with powdered sugar and serve.

Orange Refrigerator Cake

Ingredients

1 (4.6 ounce) package cook and serve vanilla pudding mix
1 (.25 ounce) envelope unflavored gelatin
1 cup orange juice
1 tablespoon grated orange peel
2 (10.75 ounce) loaves angel food cake
2 cups heavy whipping cream, whipped

Directions

Prepare pudding according to package directions; set aside. In a small sauce-pan, sprinkle gelatin over orange juice; let stand for 1 minute. Cook and stir over low heat until gelatin is completely dissolved. Stir into pudding. Add orange peel. Transfer to a large bowl. Cover and refrigerate for 2 hours or until cooled.

Cut one angel food cake in half width-wise. Save one half for another use. Cut remaining half into eight slices. Cut second loaf into 16 slices.

Arrange half of the cake slices in an ungreased 13-in. x 9-in. x 2-in. dish. Fold whipped cream into pudding; spread half over the cake slices. Repeat layers. Cover and refrigerate overnight or until set.

Pork-n-Beans Cake

Ingredients

2 cups white sugar
1 cup vegetable oil
3 eggs
1 (15 ounce) can baked beans with pork
2 cups all-purpose flour
1 teaspoon ground cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup raisins (optional)
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour five 16 ounce cans OR two 8 x 4 inch loaf pans.

In a large bowl, mix sugar, oil, eggs, and beans until smooth.

In a separate bowl combine flour, cinnamon, baking powder, and soda. Add to bean mixture, stirring just until combined. Stir in raisins and vanilla. Fill cans 2/3 full with batter, or divide batter into prepared loaf pans.

Place cans or pans on a baking sheet. Bake for 45 to 50 minutes, or until a tester inserted in the center of the cake comes out clean. Cool completely on wire racks before removing bread from cans or pans.

Sam's Famous Carrot Cake

Ingredients

3 eggs
3/4 cup buttermilk
3/4 cup vegetable oil
1 1/2 cups white sugar
2 teaspoons vanilla extract
2 teaspoons ground cinnamon
1/4 teaspoon salt
2 cups all-purpose flour
2 teaspoons baking soda
2 cups shredded carrots
1 cup flaked coconut
1 cup chopped walnuts
1 (8 ounce) can crushed pineapple
with juice
1 cup raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x12 inch pan.

In a medium bowl, sift together flour, baking soda, salt and cinnamon. Set aside.

In a large bowl, combine eggs, buttermilk, oil, sugar and vanilla. Mix well. Add flour mixture and mix well.

In a medium bowl, combine shredded carrots, coconut, walnuts, pineapple and raisins.

Using a large wooden spoon or a very heavy whisk, add carrot mixture to batter and fold in well.

Pour into prepared 8x12 inch pan, and bake at 350 degrees F (175 degrees C) for 1 hour. Check with toothpick.

Allow to cool for at least 20 minutes before serving.

Hazelnut Bundt Cake

Ingredients

1/2 cup butter or margarine,
softened
3/4 cup sugar
2 eggs
1/4 teaspoon almond extract
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 cup finely ground hazelnuts
1/4 cup miniature semisweet
chocolate chips

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs and extract. Combine flour and baking powder. Stir in nuts and chocolate chips; add to creamed mixture and stir until well mixed.

Pour into a greased 6-cup fluted tube pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Chocolate Picnic Cake

Ingredients

1 (5 ounce) package non-instant
chocolate pudding mix
1 (18.25 ounce) package
chocolate cake mix
1 cup semisweet chocolate chips
1 1/2 cups chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large saucepan, prepare the pudding according to the instructions on the box. Remove from heat. Mix cake mix into the hot pudding and stir until blended.

Pour batter into prepared pan, and sprinkle with the chocolate chips and walnuts. Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool before serving.

Taffy Apple Cake

Ingredients

1 1/2 cups butter, softened
4 1/2 cups sifted confectioners' sugar
1 tablespoon vanilla extract
6 eggs
3 1/4 cups all-purpose flour
2 teaspoons ground cinnamon
1 teaspoon ground allspice
16 individually wrapped caramels, unwrapped
1 1/2 cups apples - peeled, cored and diced

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch tube or bundt pan.

Unwrap and cut each caramel into 8 pieces.

In a large mixer bowl cream the butter, confectioners' sugar and vanilla until light and fluffy. Add the eggs, one at a time, beating well after each one.

Gradually add the flour, ground cinnamon and ground allspice to the egg mixture. Blend at low speed until thoroughly combined. By hand stir in the caramel pieces and the chopped apples. Pour the batter into the prepared pan.

Bake at 325 degrees F (165 degrees C) for 85 to 90 minutes or until cake tester comes out clean. Cool upright in pan for 15 minutes before inverting onto a serving platter. Serve cake warm or cool. If desired top slices with ice cream and caramel sauce. Alternately bake in a 9x13 inch cake pan for 75 to 80 minutes.

Carrot Spice Cake with Apricot Curd

Ingredients

Non-stick baking spray
1 (14.5 ounce) can no-salt-added sliced carrots, not drained
1/4 cup no-salt-added tomato paste
1/4 cup 2% milk
1 (18.25 ounce) package spice cake mix
3/4 teaspoon ground cinnamon, divided
1 cup raisins
3 large eggs
2 (15 ounce) cans apricot halves in juice or extra-light syrup, not drained
1/4 cup cornstarch
1 tablespoon reduced-fat cream cheese, softened
1 tablespoon unsalted butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F. Spray a 10-inch Bundt pan with baking spray; set aside. Puree carrots with their liquid, tomato paste and milk in a blender until smooth.

Mix cake mix, 1/2 teaspoon cinnamon and raisins in the large bowl of an electric mixer. Add pureed carrot mixture and eggs, and beat on low speed for 30 seconds and on high for 2 minutes, until the batter is thick and smooth.

Pour and scrape batter into the prepared pan and bake in the oven for 45 minutes until a tester inserted into the center comes out with a few moist crumbs clinging to it. Cool in the pan on rack for 20 to 30 minutes, until cool enough to touch. Remove cake from pan and cool on rack until room temperature.

While the cake is baking, prepare the apricot curd. Drain 1 can apricots. Puree the drained and undrained apricots and cornstarch in a blender until smooth. Pour into a large saucepan and cook over medium heat, stirring constantly, until boiling and thick, about 5 minutes. Stir in cream cheese, butter, vanilla and remaining cinnamon until smooth; cool completely. Cut into 12 wedges and serve wedges of cake with sauce.

Macadamia Pineapple Dream Cake

Ingredients

1 cup all-purpose flour
1 1/4 teaspoons baking powder
1/4 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
3 eggs
1 teaspoon vanilla extract
1/4 cup milk
3/4 cup chopped macadamia nuts

1 (8 ounce) can crushed pineapple
in heavy syrup
1 tablespoon cornstarch

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and line with waxed paper two 8 inch cake pans.

Drain and reserve syrup from pineapple. Add enough water to syrup to make 1/2 cup liquid. Place liquid in small saucepan, and mix in cornstarch. Cook and stir over medium heat until thickened, about 2 minutes; stir in reserved pineapple. Spoon filling into a small bowl. Cover with plastic wrap, and refrigerate until chilled.

Whisk together flour, baking powder, and salt in a small bowl.

In large bowl, cream the butter or margarine. Add 1/2 cup sugar, and beat until fluffy. Beat in egg yolks and vanilla. Add flour mixture alternately with milk in two parts, mixing after each addition. Spread batter into prepared pans. Sprinkle with all but 2 tablespoons macadamia nuts.

In another bowl, beat egg whites until soft peaks form. Gradually add remaining 1/2 cup sugar, and beat until stiff peaks form. Spread egg whites evenly over batter.

Bake for 35 minutes, or until tester inserted in the center of the layers comes out clean. Remove from oven; cool in pans on wire racks. Loosen edges with spatula and turn out of pans. Peel off waxed paper. Place one layer, cake side down, on plate. Spread with pineapple filling. Place second layer, meringue side down over filling.

Chocolate Sheet Cake II

Ingredients

2 cups all-purpose flour
2 cups white sugar
1 teaspoon baking soda
2 eggs
1 teaspoon vanilla extract
1/2 cup buttermilk
1/2 cup butter
1/2 cup vegetable oil
1 cup water
1/2 cup unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 11x17 inch sheet cake pan.

In a large bowl, sift together the flour, sugar and baking soda. Stir in the eggs, vanilla and buttermilk. Set aside. In a saucepan combine butter, oil, cocoa and water. Bring to a boil and stir until smooth. Slowly blend into the flour mixture. Pour into prepared pan.

Bake in the preheated oven for 15 to 20 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Apple Pie Coffee Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 (21 ounce) can apple pie filling
3 eggs
3/4 cup fat-free sour cream
1/4 cup water
2 tablespoons canola oil
1 teaspoon almond extract
2 tablespoons brown sugar
1 1/2 teaspoons ground cinnamon
GLAZE:
2/3 cup confectioners' sugar
2 teaspoons fat free milk

Directions

Set aside 1 tablespoon cake mix. Set aside 1-1/2 cups pie filling. In a mixing bowl, combine eggs, sour cream, water, oil, extract and remaining cake mix and pie filling. Beat on medium speed for 2 minutes. Pour half into a 10-in. fluted tube pan coated with nonstick cooking spray.

Combine the brown sugar, cinnamon and reserved cake mix; sprinkle over batter. Spoon reserved pie filling over batter to within 3/4 in. of edges; top with remaining batter. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack.

In a small bowl, combine glaze ingredients. drizzle over cooled cake.

Chop Suey Cake

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
2 cups white sugar
2 teaspoons ground cinnamon
2 eggs
1 (20 ounce) can crushed
pineapple with juice
1 cup chopped walnuts
1 cup confectioners' sugar
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix together the flour, sugar, baking soda and cinnamon. Add the eggs, pineapple and nuts, mix until well blended. Pour into the prepared pan.

Bake for 45 minutes in the preheated oven, until a toothpick inserted comes out clean. In a small bowl, stir together the confectioners sugar and milk until smooth, spread over cooled cake.

Honeyed Apple Cake

Ingredients

2/3 cup butter, softened
3/4 cup packed brown sugar
3 eggs
3/4 cup honey
2 teaspoons lemon zest
1/2 cup strong brewed coffee
2 cups all-purpose flour
1 1/2 cups whole wheat flour
2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg
2 cups apples - peeled, cored and diced
1/2 cup coarsely chopped walnuts

Directions

In a large bowl, cream the butter or margarine with the brown sugar. Beat in the eggs, then the honey, lemon rind, and coffee.

In another bowl, stir together the flours, baking powder, baking soda, salt, cinnamon and nutmeg. Beat into the creamed mixture. Stir in the apples and walnuts.

Turn the batter into a greased and floured tube pan. Bake the cake into a preheated 350 degrees F (175 degrees C) oven for 1 hour and 10 minutes, or until it tests done with a toothpick. Let cool on a rack. Makes 16 servings.

Sweet and Spicy Chocolate Cake

Ingredients

1 1/3 cups all-purpose flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking powder
1 cup chopped dried apricots
1 cup boiling water
5 ounces almond paste
3/4 cup white sugar
4 eggs
2/3 cup whole milk
3 ounces bittersweet chocolate, chopped
2/3 cup finely chopped crystallized ginger
3/4 cup unsalted butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x5 inch loaf pan. Sift together flour, cocoa, and baking powder.

Soak chopped apricots in boiling water for 1 to 2 minutes. Drain, and pat dry with paper towels.

In a large mixing bowl, mix almond paste and sugar with an electric mixer until the mixture looks sandy. Beat in eggs one at a time; beat for 2 minutes after each addition. Continue beating for about 10 minutes; mixture should look thick and creamy.

Mix in milk, and then flour mixture. Mix only to combine the dry with the wet ingredients. Do not overbeat. Fold in apricots, chocolate, crystallized ginger, and melted butter. Transfer batter to prepared loaf pan.

Bake in preheated oven for about 1 hour, until done. Cool for 10 minutes in pan. Remove from pan, and place on a wire rack to cool completely.

Chocolate Holiday Cake

Ingredients

CAKE:

1/2 cup butter
1/2 cup vegetable oil
3 (1 ounce) squares unsweetened chocolate
1 cup water
2 cups all-purpose flour
1 teaspoon baking soda
2 cups sugar
2 eggs, beaten
1/2 cup sour milk*
1 teaspoon vanilla extract

FILLING:

1 (5 ounce) can evaporated milk
3/4 cup sugar
1/4 cup water
1/4 cup chopped seedless raisins
1/2 cup chopped dates
1 teaspoon vanilla extract
1/2 cup chopped pecans

CHOCOLATE ICING:

1 (6 ounce) package semisweet chocolate chips
1/2 cup sour cream
Dash salt
Whipped cream

Directions

In a small saucepan, combine butter, oil and chocolate. Cook over low heat, stirring until chocolate melts. Add water; cool 15 minutes. In another bowl, combine remaining cake ingredients and beat well (*To sour milk, add 1-1/2 teaspoons vinegar to milk; let stand 5 minutes.) Fold chocolate mixture into batter. Pour into two greased and floured 8-in. cake pans. Bake at 350 degrees F for 30-35 minutes or until cakes test done. Cool in pans 5 minutes. Meanwhile, for filling, combine milk, sugar and water in a small saucepan. Cook over medium heat, stirring to dissolve sugar. Add raisins and dates. Cook until thickened, stirring constantly, about 5 minutes. Remove from heat; add vanilla and nuts. Cool. For frosting, melt chips in top of a double boiler over hot water. Remove from heat. Stir in sour cream and salt; beat with a spoon until smooth. Cool 5 minutes or until frosting is of spreading consistency. Place one cake layer, upside down, on a plate. Spread filling on top and place other layer over. Frost entire cake. Chill 1 hour before serving. Serve with a dollop of whipped cream if desired.

Dark Chocolate Cake II

Ingredients

2 cups all-purpose flour
2 cups white sugar
3/4 cup unsweetened cocoa
2 teaspoons baking soda
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs
1 cup cold brewed coffee
1 cup milk
1/2 cup vegetable oil
2 teaspoons vinegar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine the flour, sugar, cocoa, baking soda, baking powder and salt. Make a well in the center and pour in the eggs, coffee, milk, oil and vinegar. Mix until smooth, batter will be thin. Pour into prepared pan.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Poor Mans Cake III

Ingredients

1 cup packed brown sugar
2 cups raisins
2 cups water
3/4 cup shortening
2 teaspoons baking soda
1 teaspoon salt
4 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground cloves
3 cups all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C) grease and flour a 9x13 inch pan.

In a saucepan mix brown sugar, raisins, water and shortening. Bring to a boil and boil 3 minutes. Remove from heat and let cool.

In a large bowl, combine flour, baking soda, salt, cinnamon, nutmeg and cloves. When raisin mixture is cool, add to dry ingredients and mix well to combine.

Bake at 350 degrees F (175 degrees C) for 30 or 40 minutes. Do not over bake or it will be too dry. Test after 30 minutes. A toothpick inserted into the center of cake should come out clean.

Banana Split Snack Cake

Ingredients

1/3 cup butter or margarine,
softened
1 cup sugar
1 egg
1 medium ripe banana, mashed
1/2 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/3 cup chopped walnuts
2 cups miniature marshmallows
1 cup semisweet chocolate chips
1/3 cup maraschino cherries,
quartered

Directions

In a mixing bowl, cream butter and sugar. Beat in the egg, banana and vanilla. Combine flour, baking powder and salt; stir into creamed mixture. Add walnuts. Spread evenly into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 20 minutes. Sprinkle with the marshmallows, chocolate chips and cherries. Bake 10 minutes longer or until lightly browned. Cool on a wire rack. Cut into squares.

Cherry Angel Food Cake

Ingredients

1 cup sifted cake flour
1 cup egg whites
1/4 teaspoon salt
1 teaspoon cream of tartar
1 1/4 cups white sugar
3/4 teaspoon vanilla extract
1/4 teaspoon almond extract
1/3 cup maraschino cherries,
drained and sliced

Directions

Preheat oven to 325 degrees F (165 degrees C). Make sure your 10 inch tube pan is clean and dry. Sift flour three times and set aside.

In a large glass or metal mixing bowl, beat egg whites with salt and cream of tartar until foamy. Gradually add sugar, continuing to beat until stiff peaks form. Blend in vanilla and almond extract. Fold the flour into the whites until no streaks remain. Pour half of the batter into pan. Sprinkle with half of the cherries. Fill pan with remaining batter and top with remaining cherries.

Bake in the preheated oven for 50 minutes. Invert pan and allow to hang until cake cools.

Ice Cream Tunnel Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 quart vanilla ice cream, slightly
softened
1/2 cup mint chocolate chips
1/2 cup light corn syrup
1 tablespoon whipping cream
1/2 teaspoon vanilla extract

Directions

Prepare cake mix according to package directions. Pour batter into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack. Cool completely.

Slice top fourth off cake; set aside. Using a sharp knife, carefully hollow out bottom, leaving a 1-in. shell (save removed cake for another use). Place cake shell in freezer for 1 hour. Fill tunnel with ice cream; replace cake top. Cover and freeze for at least 6 hours.

Just before serving, melt chips and corn syrup in a microwave; stir until smooth. Stir in cream and vanilla. Spoon over cake.

Ricotta Cheese Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
24 ounces ricotta cheese
3/4 cup white sugar
3 eggs
1/4 teaspoon vanilla extract
1/8 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 9x13 inch pan.

Make yellow cake mix according to package directions. Pour batter into the greased 9x13 inch pan.

Mix together the ricotta cheese, sugar, eggs and vanilla extract and spoon over cake batter.

Bake at 350 degrees F (175 degrees C) for about 45 minutes. Sprinkle cake with confectioners' sugar when cool.

Red Velvet Cake I

Ingredients

2 tablespoons unsweetened cocoa powder
2 ounces red food coloring
1 cup buttermilk
1 teaspoon salt
1 teaspoon vanilla extract
1/2 cup shortening
1 1/2 cups white sugar
2 eggs
2 1/2 cups all-purpose flour, sifted
1 1/2 teaspoons baking soda
1 teaspoon white vinegar

1 cup milk
5 tablespoons all-purpose flour
1 cup white sugar
1 cup butter
1 teaspoon vanilla extract

Directions

Grease two 9 inch round pans. Preheat oven to 350 degrees F (175 degrees C). Make a paste of cocoa and food coloring. Set aside.

Combine the buttermilk, salt and 1 teaspoon vanilla. Set aside. In a large bowl, cream together the shortening and 1 1/2 cups sugar until light and fluffy. Beat in the eggs one at a time, then stir in the cocoa mixture. Beat in the buttermilk mixture alternately with the flour, mixing just until incorporated. Stir together baking soda and vinegar, then gently fold into the cake batter.

Pour batter into prepared pans. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely before frosting. Refrigerate until ready to serve.

To Make Icing: In a saucepan, combine the milk and 5 tablespoons flour. Cook over low heat, stirring constantly, until mixture thickens. Set aside to cool completely. Cream together butter, 1 cup sugar and 1 teaspoon vanilla until light and fluffy, then stir in the cooled milk and flour mixture, beating until icing reaches spreading consistency.

Refreshing Limoncello Cake

Ingredients

cooking spray
1 cup plain yogurt
2 eggs
1/3 cup canola oil
2 tablespoons lemon juice
2 tablespoons lemon zest
1 cup sugar
1/4 cup limoncello liqueur
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1 pinch salt (optional)
3/4 cup confectioners' sugar
3 tablespoons limoncello liqueur

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare an 8-inch cake pan with cooking spray.

Whisk together the yogurt, eggs, canola oil, lemon juice, lemon zest, sugar, and 4 tablespoons limoncello in a large bowl. In a separate large bowl, mix the flour, baking powder, baking soda, and salt. Gently stir the dry ingredients into the wet. Do not over mix or the cake will be tough. Pour batter into prepared pan.

Bake in the preheated oven until top is golden and a toothpick inserted in the center of the cake comes out clean, about 35 minutes. Remove from oven and allow to cool slightly.

Stir the powdered sugar and 3 tablespoons of limoncello together in a small bowl until smooth. Poke small holes all over the top of the still-warm cake with a fork or toothpick. Spoon the glaze over the cake and spread with the back of a spoon. The glaze will seep into the cake and add moisture.

Cake Batter Ice Cream

Ingredients

1 cup milk
1/2 cup white sugar
2 egg yolks, beaten
1 teaspoon vanilla extract
2 cups heavy whipping cream
3/4 cup white cake mix, sifted

Directions

Whisk together milk, sugar, egg yolks, vanilla, cream, and cake mix in a saucepan until well blended. Cook over medium-low heat until mixture reaches 160 degrees F (70 degrees C), stirring frequently. Remove from heat and place in the refrigerator or freezer until liquid is cold.

Pour the chilled mixture into an ice cream maker and freeze according to manufacturer's directions until it reaches "soft-serve" consistency. Transfer ice cream to a one- or two-quart lidded plastic container; cover surface with plastic wrap and seal. For best results, ice cream should ripen in the freezer for at least 2 hours or overnight.

Russian Tea Cakes II

Ingredients

6 tablespoons butter
1/2 cup white sugar
1 egg yolk
1 tablespoon cream
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 teaspoon baking powder
1/3 cup chopped almonds
1/3 cup confectioners' sugar for decoration

Directions

Cream the butter and sugar together. Add the yolk, cream and vanilla. Beat well. Add the nuts, flour and baking powder.

Chill the dough for about 1 hour.

Preheat oven to 350 degrees F (180 degrees C).

Mold dough into little round balls. Place on ungreased cookie sheets and bake for 12 minutes.

As you take the balls off of the cookies sheet, drop them into a bowl of confectioner's sugar. Roll them around until they are completely covered. Remove and cool on a rack.

Mafioso Chocolate Cake

Ingredients

1/2 cup Dutch process cocoa powder
3/4 cup boiling water
1 cup sour cream
1/2 teaspoon baking soda
2 cups sifted cake flour
1/2 cup butter
2 cups white sugar
3 egg whites
1 1/2 teaspoons vanilla extract
6 tablespoons butter, softened
3/4 cup Dutch process cocoa powder
2 2/3 cups confectioners' sugar
1/2 cup milk
1 teaspoon vanilla extract

Directions

In a small bowl, mix together 1/2 cup cocoa and 3/4 cup boiling water; set aside.

In another small bowl, dissolve baking soda in the sour cream by stirring them together.

In a large bowl, cream the 1/2 cup butter and 2 cups sugar. Gradually mix in the sour cream mixture and cocoa mixture alternately with the dry ingredients. Beat until fluffy. Beat the egg whites until stiff and fold in the egg whites and 1 1/2 teaspoons of vanilla.

Grease a 9 x 13 inch pan and pour the batter into it. Bake at 300 degrees F (150 degrees C) for 50 minutes. Frost with La Famiglia Chocolate Frosting (below).

To Make La Famiglia Chocolate Frosting: Cream 6 tablespoons butter or margarine in a small bowl. Add 3/4 cup cocoa and confectioner's sugar alternately with milk; beat until spreading consistency. More or less milk can be used depending on the texture you want. Blend in the vanilla. This yields about 2 cups of frosting.

Pineapple Meringue Cake

Ingredients

1/4 cup butter, softened
1/2 cup white sugar
2 egg yolks
1/2 teaspoon vanilla extract
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
2 egg whites
1 teaspoon vanilla extract
1/2 teaspoon rum flavored extract
1/2 cup white sugar
1/2 cup chopped pecans
1 cup heavy whipping cream
2 tablespoons confectioners' sugar
1 teaspoon vanilla extract
1 (8 ounce) can crushed pineapple, drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round pans.

In a large bowl, cream butter and 1/2 cup sugar until light and fluffy. Add egg yolks and 1/2 teaspoon vanilla. Beat well. Stir together flour, baking powder, and salt. Add to butter mixture alternately with milk. Pour into two 8 inch round cake pans.

Wash and dry beaters and bowl thoroughly. In a large, bowl beat egg whites, 1 teaspoon vanilla, and the rum extract until soft peaks form. Gradually add the remaining 1/2 cup sugar. Continue beating until stiff peaks form. Drop small spoonfuls of meringue over unbaked batter in pans, then carefully spread out to cover. Sprinkle pecans over meringue and press lightly into surface.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes or until a wooden toothpick inserted in center comes out clean. Cool cakes in pans for 10 minutes.

Carefully remove from pans. Turn cake layers meringue side up and let cool thoroughly. About 1 to 2 hours before serving, make the filling: Combine whipping cream, confectioners sugar, and the remaining vanilla. Beat until soft peaks form. Fold in pineapple.

Place one layer, meringue side up, on cake plate. Spread filling over. Place second layer on top with meringue side up. Chill 1 to 2 hours. Store in refrigerator.

Chocolate Snack Cake

Ingredients

1 cup boiling water
1/4 cup butter or margarine
1 egg
1 teaspoon vanilla extract
1 cup all-purpose flour
1 cup sugar
3 tablespoons baking cocoa
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
confectioners' sugar

Directions

In a mixing bowl, beat water and butter until butter is melted. Beat in egg and vanilla. Combine flour, sugar, cocoa, baking powder, baking soda and salt; add to the egg mixture. Beat for 2 minutes.

Pour into a greased 8-in. square baking pan. Bake at 350° for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack. Dust with confectioners' sugar.

Apple Coffee Cake Pizza

Ingredients

2 1/2 cups all-purpose flour
2 tablespoons sugar
1 (.25 ounce) package active dry yeast
3/4 teaspoon salt
1/3 cup water
1/3 cup milk
3 tablespoons butter or margarine
1 egg

CHEESE TOPPING:
2 (3 ounce) packages cream cheese, softened
3 tablespoons sugar
1/2 teaspoon ground cinnamon

APPLE TOPPING:
1/2 cup sugar
2 tablespoons all-purpose flour
1 teaspoon ground cinnamon
5 medium apples, peeled and chopped
1/4 cup butter or margarine, cubed

STREUSEL:
1/2 cup all-purpose flour
1/2 cup sugar
1/2 cup old-fashioned oats
1/2 cup butter or margarine, softened
1 tablespoon ground cinnamon

GLAZE:
2 cups confectioners' sugar
2 tablespoons lemon juice

Directions

In a large mixing bowl, combine 1-1/2 cups flour, sugar, yeast and salt. In a saucepan, heat the water, milk and butter to 120 degrees F -130 degrees F. Add to dry ingredients; beat just until moistened. Beat in egg until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Press into two greased 12-in. pizza pans; build up edges. In a small mixing bowl, combine the cheese topping ingredients. Spread over dough to within 1/2 in. of edges. In a saucepan, combine the apple topping ingredients; simmer, uncovered, until apples are tender. Spoon over cream cheese layer.

Combine streusel ingredients; sprinkle over apples. Let stand for 15 minutes. Bake at 375 degrees F for 30-35 minutes or until crust is browned. Combine glaze ingredients; drizzle over warm pizzas. Cool on wire racks.

Aunt Janet's Pumpkin Dump Cake

Ingredients

1 (15 ounce) can pumpkin
1 (12 fluid ounce) can nonfat
evaporated milk
4 eggs
1 cup white sugar
1 teaspoon ground nutmeg
1 teaspoon ground ginger
1 teaspoon ground cloves
2 teaspoons ground cinnamon
1/2 teaspoon salt
1 (18.25 ounce) package yellow
cake mix
1/2 cup butter, melted
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, whisk together the pumpkin, sugar, salt, nutmeg, ginger, cloves and cinnamon. Stir in the milk, then beat in the eggs one at a time. Pour pumpkin mixture into the prepared pan.

Sprinkle the yellow cake mix over the pumpkin mixture, then sprinkle on the pecans. Drizzle melted butter over all. Bake in the preheated oven for 55 minutes, or until the edges are lightly browned. Allow to cool.

Bible Cake

Ingredients

4 1/2 cups all-purpose flour (1 Kings 4:22)
1 cup milk, Judges 5:25
2 cups white sugar, Jeremiah 6:20
2 cups figs (Nahum 3:12),
chopped
2 cups raisins, 1 Samuel 30:11
2 cups almonds, Numbers 17:8
2 teaspoons honey, 1st Samuel 14:25
1/2 teaspoon salt, Leviticus 2:13
2 teaspoons baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine flour, milk, sugar, figs, raisins, almonds, honey, salt and baking soda. Mix thoroughly.

Pour into prepared 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 40 minutes, or until edges fall away from pan.

Nasty Cake

Ingredients

1 (18.25 ounce) box devil's food cake mix
1/2 cup butter
1 cup evaporated milk
1 cup light corn syrup
1 cup white sugar
1 teaspoon baking soda

Directions

Prepare batter and bake cake as directed on the package.

About 5 minutes before the cake is finished baking, melt the butter in a large saucepan to allow for foaming, and stir in the evaporated milk. Bring the mixture to a boil over medium heat, and stir in the corn syrup and sugar. Bring back to a boil, stir to dissolve sugar, turn off the heat, and add the baking soda. Stir continuously until the baking soda is mixed in and stops foaming, about 2 minutes.

Remove the cake from the oven, and poke holes in the hot cake with a butter knife or the end of a wooden spoon. Pour the syrup over the hot cake, and let cool before cutting.

Caramel Pudding Cake

Ingredients

1/2 cup butter, softened
1/2 cup sugar
1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup milk
1/2 cup raisins
1 cup packed brown sugar
2 cups cold water

Directions

In a small mixing bowl, cream butter and sugar until light and fluffy. Combine the flour, baking powder and salt; add to creamed mixture with milk. Stir until smooth. Stir in raisins.

Spread in a greased 8-in. square baking pan. Combine brown sugar and cold water; pour over batter. Bake at 350 degrees F for 40 minutes or until golden brown. Serve warm.

Thai Steamed Banana Cake

Ingredients

1 (3.5 ounce) package flaked coconut
1/4 teaspoon salt
1/2 cup rice flour
3/4 cup tapioca flour
1/2 tablespoon arrowroot starch
2 cups coconut cream
1/2 cup white sugar
1 pound ripe bananas, mashed
1/8 teaspoon salt
1/2 cup coconut milk

Directions

Toss the coconut with 1/4 teaspoon salt in a bowl; set aside.

Sift the rice flour, tapioca flour, and arrowroot starch together in a large bowl; stir the coconut cream into the mixture until the flours are incorporated into the cream, at least 10 minutes. Stir the sugar into the mixture until completely dissolved. Add the mashed banana and mix well. Add 1/8 teaspoon salt and coconut milk; again, mix well. Pour the batter into a square baking tin or individual aluminum foil cups. Top with the reserved coconut.

Bring about 1-1/2 inches of water to boil in a steamer fitted with a large basket. Steam the cake over the boiling water until cooked through, 20 to 25 minutes.

Pumpkin Upside Down Cake

Ingredients

1 (29 ounce) can pumpkin
1 cup white sugar
3 eggs
1 (12 fluid ounce) can evaporated milk
1 tablespoon pumpkin pie spice
1 (18.25 ounce) package yellow cake mix
1 cup butter, melted
2 cups frozen whipped topping, thawed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Line a 9x13 inch baking pan with parchment paper or aluminum foil.

In a large bowl, stir together the pumpkin, sugar and eggs. Mix in the evaporated milk and pumpkin pie spice; pour into the prepared pan.

Sprinkle the dry cake mix over the pumpkin and then drizzle melted butter over the cake mix.

Bake for 1 hour in the preheated oven, or until a knife inserted into the cake comes out clean. Cool, then invert onto a serving dish. Serve with whipped topping.

Aunt Maria's Pudding Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
3/4 cup vegetable oil
3/4 cup cream sherry
4 eggs
1 teaspoon vanilla extract
1/2 teaspoon almond extract
1 tablespoon poppy seeds

Directions

Preheat oven to 350 degrees (175 degrees C). Lightly grease and flour one 10 inch tube or bundt pan.

Mix together the yellow cake mix, vanilla pudding, vegetable oil, cream sherry, eggs, vanilla extract, almond extract, and poppy seeds, beat at medium speed with an electric mixer for approximately 7 minutes. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes.

Variations: Poppy seeds may not work with these variations: 1) chocolate cake mix with chocolate pudding, 2) white cake mix with pistachio pudding and a dash of green food coloring (nice for St. Patrick's Day or Christmas), 3) yellow cake mix with lemon pudding, and 4) 3/4 cup oil and 3/4 cup beer (not everyone's first choice!)

Picnic Cake

Ingredients

24 large marshmallows
1 1/2 cups all-purpose flour
3/4 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
1/2 cup margarine, softened
1 1/2 cups white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup buttermilk
1 cup chopped nuts (optional)
1 cup mashed very ripe banana

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 pan. Place marshmallows in a single, even layer in the bottom of the pan.

Sift together flour, salt, baking soda, and baking powder. Set aside.

In a large bowl, cream together the margarine and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. By hand, stir in the flour mixture alternately with the buttermilk, mixing just until incorporated. Fold in nuts and bananas.

Pour batter over marshmallows, making sure that marshmallows are covered, and that the batter reaches all sides of the pan.

Bake on center rack of oven for 45 minutes. Marshmallows will rise to top and make a topping. The cake may look slightly underbaked because of the marshmallow topping. Allow the cake to cool before serving.

The Extreme Cherry Cake

Ingredients

1 cup butter
2 cups white sugar
6 eggs
1 tablespoon vanilla extract
1/2 teaspoon red food color
3 cups all-purpose flour
1 tablespoon baking powder
1/4 cup maraschino cherry juice
14 maraschino cherries, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch round pans. Sift together the flour and baking powder. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla and red food color. Beat in the flour mixture alternately with the cherry juice. Stir in the cherries. Pour batter into prepared pans.

Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Mocha Cake IV

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
4 eggs
1/2 cup vegetable oil
2/3 cup coffee flavored liqueur
1/2 cup water
2 tablespoons coffee flavored
liqueur
2 1/2 cups confectioners' sugar
1/3 cup heavy cream
2 1/2 cups confectioners' sugar
2 teaspoons instant coffee
powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt cake pan.

In a large bowl, stir together the cake mix and instant pudding. Add the eggs, oil, coffee flavored liqueur, and water, mix until well blended. Pour into the prepared pan.

Bake for 50 to 60 minutes in the preheated oven, until the cake springs back when lightly touched. Cool in the pan for 10 minutes before inverting onto a wire rack to cool completely.

In a small saucepan, heat cream and instant coffee, until hot enough to dissolve coffee crystals. Pour into a bowl. Stir in the confectioners' sugar and coffee flavored liqueur. Pour over warm cake. Let cool before serving.

Whipped Cream Cake II

Ingredients

1 3/4 cups cake flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
1 1/2 cups heavy cream
1 1/3 cups white sugar
2 eggs
1 teaspoon vanilla extract

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour two 8 inch pans. Sift together the cake flour, baking powder and salt. Set aside.

Using an electric mixer, whip the cream with the sugar until stiff peaks form. Beat in the eggs, then stir in the vanilla. Fold in the flour mixture, mixing just until incorporated.

Pour batter into prepared pans. Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Ice Box Cake II

Ingredients

1 (16 ounce) package large marshmallows
2 (15 ounce) cans crushed pineapple
4 bananas
1/4 cup chopped walnuts
1 cup heavy whipping cream, whipped
2 cups graham cracker crumbs

Directions

Line one 9x13 inch baking pan with the graham cracker or vanilla wafer crumbs. Reserve a few crumbs as a garnish for the top.

Drain the pineapple, saving the juice. Melt the marshmallows in the pineapple juice over low heat. Once melted set aside to cool.

Cut up the bananas into chunks. Mix the bananas, chopped nuts, and crushed pineapple into the cooled marshmallow mixture.

Fold the fruit mixture into the whipped cream. Spoon batter into the graham cracker or vanilla wafer lined pan. Sprinkle the reserved crumbs on top. Chill well before serving. Makes about 14 to 18 servings.

Garden Club Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package instant pistachio pudding mix
3 eggs
1 cup vegetable oil
1 cup caffeinated citrus-flavored soda
1 cup chopped pecans (optional)

1 (3 ounce) package instant pistachio pudding mix
1 1/2 cups milk
2 cups frozen whipped topping, thawed

Directions

Preheat oven to 325 F (165 degrees C) and grease the 9 x 13 inch glass baking dish or pan.

In a large bowl, combine the cake mix and pudding mix. Add oil, eggs and lime flavored soda. Blend well, then stir in nuts. Pour into greased pan.

Bake at 325 degrees F (165 degrees C) for 35 to 45 minutes or until tooth pick inserted into center of cake comes out clean. Allow cake to cool completely then frost with Green Thumb Frosting.

Green Thumb Frosting: Beat pudding mix and cold milk for 2 minutes. Stir in whipped topping until blended. Spread over cake and refrigerate until served. Cake taste improved when refrigerated a few hours before serving. Best if refrigerated overnight!

Pound Cake I

Ingredients

1 cup butter
1 cup white sugar
5 egg yolks
1 teaspoon vanilla extract
1 teaspoon lemon extract
2 cups all-purpose flour
1 teaspoon baking powder
5 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x4-inch loaf pan. Sift together flour and baking powder.

In a large mixing bowl, cream the sugar and butter. Beat in the egg yolks. Beat in flour mixture. Stir in the vanilla and lemon extracts.

In a large glass or metal mixing bowl, beat egg whites until soft peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Mohawk Milk Cake

Ingredients

1 cup milk
1/2 cup butter
2 cups white sugar
4 eggs
2 tablespoons baking powder
2 cups all-purpose flour
1 teaspoon vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9 inch Bundt pan. Sift together the flour and baking powder. Set aside.

In a saucepan heat milk and butter until butter is melted. Remove from heat and set aside.

In a large bowl, cream together the sugar and eggs until light and lemon colored. Stir in the vanilla. Beat in the flour mixture and the milk. Mix thoroughly and pour into prepared 9 inch Bundt pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool 10 minutes in the pan, then turn out onto a wire rack and cool completely.

Veggie Griddle Cakes

Ingredients

2 eggs
1/2 cup vanilla fat-free yogurt
1 1/4 cups biscuit baking mix
1 tablespoon vegetable oil
1 onion, diced
1/2 cup chopped green bell pepper
1/2 cup chopped red bell pepper
1 teaspoon chopped fresh parsley
1 small tomato, diced

Directions

In a medium bowl blend eggs, yogurt and biscuit baking mix.

Heat oil in a medium skillet over medium heat. Saute onion, green bell pepper and red bell pepper, until tender; stir into batter.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each pancake. Brown on both sides and serve hot, garnished with parsley and tomatoes.

Fresh Coconut Cake

Ingredients

3 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon salt
1/2 cup shortening
1/2 cup butter, softened
2 cups white sugar
4 eggs
2 cups grated fresh coconut
1 cup milk
1 teaspoon vanilla extract
1 cup white sugar
1/8 teaspoon cream of tartar
1 pinch salt
1/4 cup water
2 egg whites
1 teaspoon vanilla extract
2/3 cup butter, softened
2 cups coconut, drained and meat
grated

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round baking pans. Reserve coconut juice and add enough cow's milk to make 1 cup. Set aside.

In a small bowl, sift together flour, baking powder and salt. Set aside.

In a large bowl, cream shortening and 1/2 cup butter until light and fluffy. Add 2 cups sugar gradually while mixing. Add 4 eggs one at a time, beating well after each addition. Add flour mixture alternately with coconut milk mixture. Add vanilla. Fold in coconut.

Divide batter evenly between three 9 inch pans. Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes.

To Make Icing: In a saucepan, combine 1 cup sugar, cream of tartar, pinch of salt and water. Bring to a boil and cook until a little of the syrup dropped into cold water forms a soft ball that holds its shape. (on a candy thermometer, 240 degrees F, or 115 degrees C).

In a medium bowl, whip egg whites at high speed until stiff but not dry. Add syrup slowly to egg whites, beating constantly. Add 1 teaspoon vanilla and incorporate.

In a large bowl, cream 2/3 cup butter well. Add egg white mixture 2 or 3 tablespoons at a time, beating well after each addition.

Spread Icing between, around and on top of each layer. Sprinkle grated coconut on top of each frosted layer.

Chocolate Fudge Cake

Ingredients

1/2 cup butter or margarine,
softened
1 1/4 cups packed brown sugar
1 egg
1 teaspoon vanilla extract
3/4 cup water
1/2 cup milk
1 1/2 cups all-purpose flour
6 tablespoons baking cocoa
1 1/2 teaspoons cream of tartar
1 teaspoon baking soda
1 teaspoon baking powder
1/4 teaspoon salt
FROSTING:
1/2 cup butter or margarine,
softened
1 cup confectioners' sugar
1/4 cup baking cocoa
1 tablespoon milk
1 (16 ounce) can vanilla frosting

Directions

Grease a 13-in. x 9-in. x 2-in. baking pan; line with parchment paper. Grease the paper; set aside. In a mixing bowl, cream butter and brown sugar. Beat in egg and vanilla. Combine water and milk. Combine the flour, cocoa, cream of tartar, baking soda, baking powder and salt; add to creamed mixture alternately with milk mixture.

Pour into prepared pan. Bake at 350 degrees F for 22-27 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a wire rack. Remove and discard parchment paper. Cool cake completely.

For frosting, in a mixing bowl, cream butter, confectioners' sugar and cocoa until smooth. Beat in enough milk to achieve spreading consistency. Transfer cake to a serving platter or covered board. Spread with chocolate frosting; decorate with vanilla frosting.

Moist, Tender Spice Cake

Ingredients

2 1/2 cups bleached all-purpose flour
1/4 cup cornstarch
4 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
1 cup milk
3 large eggs
2 teaspoons vanilla extract
1 cup unsalted butter, softened until easily spreadable
2 cups dark brown sugar

Directions

Adjust oven rack to middle position and heat oven to 350 degrees. Grease and lightly flour a metal or disposable foil 9-by-13-inch pan. Whisk dry ingredients and spices in a large bowl. Mix milk, eggs and vanilla extract in a 2-cup measuring cup.

Beat softened butter into dry ingredients, first on low, then medium, until mixture forms pebble-sized pieces. Add about 1/3 of the milk mixture and beat on low until smooth. Add remaining milk mixture in two stages; beat on medium speed until batter is just smooth. Add the sugar; beat until just incorporated, about 30 seconds. Pour batter into cake pan.

Bake until a cake tester or toothpick inserted into the cake's center comes out clean, about 40 minutes. Set pan on a wire rack; let cool for 5 minutes. Run a knife around the pan perimeter and turn cake onto rack. Let cool.

Peanut Butter Sheet Cake

Ingredients

2 cups all-purpose flour
2 cups sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 cup water
3/4 cup butter or margarine
1/2 cup chunky peanut butter*
1/4 cup vegetable oil
2 eggs
1/2 cup buttermilk
1 teaspoon vanilla extract
GLAZE:
2/3 cup sugar
1/3 cup evaporated milk
1 tablespoon butter or margarine
1/3 cup chunky peanut butter*
1/3 cup miniature marshmallows
1/2 teaspoon vanilla extract

Directions

In a large mixing bowl, combine flour, sugar, baking soda and salt; set aside. In a saucepan, bring water and butter to a boil; stir in peanut butter and oil until blended. Add to dry ingredients; mix well. Combine eggs, buttermilk and vanilla; add to peanut butter mixture. Mix well.

Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F 16-20 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, combine sugar, milk and butter in a saucepan. Bring to a boil, stirring constantly; cook and stir for 2 minutes. Remove from the heat; stir in the peanut butter, marshmallows and vanilla until marshmallows are melted. Spoon over warm cake and carefully spread over the top. Cool completely.

Toffee Coffee Cake

Ingredients

1/2 cup butter or margarine,
softened
1 cup packed brown sugar
1/2 cup sugar
2 cups all-purpose flour
1 cup buttermilk
1 egg
1 teaspoon baking soda
1 teaspoon vanilla extract
3 (1.4 ounce) bars chocolate
English toffee candy bars,
chopped
1/4 cup chopped pecans

Directions

In a mixing bowl, blend butter, sugars and flour; set aside 1/2 cup. To the remaining butter mixture, add buttermilk, egg, baking soda and vanilla; mix well. Pour into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Combine chopped candy and pecans with the reserved butter mixture; sprinkle over coffee cake. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Apple Walnut Cake

Ingredients

4 cups apples, cored and chopped
2 cups white sugar
3 eggs
1/2 cup vegetable oil
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Combine apples and sugar. Make sure apples are measured exactly or cake will be too heavy and mushy. Let stand a few minutes.

In a large bowl, beat eggs slightly, then beat in oil and vanilla. Mix in flour, soda, cinnamon and salt. Stir in apple mixture and chopped walnuts. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Salmon Cakes II

Ingredients

1 (14.75 ounce) can salmon, drained and flaked
1 small onion, minced
1 egg
1/2 cup fresh bread crumbs
1 tablespoon Worcestershire sauce
1/8 teaspoon hot pepper sauce
1/4 teaspoon ground black pepper
1/4 cup shredded Cheddar cheese
2 tablespoons chopped fresh parsley
2 tablespoons all-purpose flour for coating
1/4 cup butter
3 tablespoons olive oil

Directions

Combine salmon, onion, egg, bread crumbs, Worcestershire sauce, hot pepper sauce, black pepper, cheese and parsley; mix well. Shape into four patties. Dust lightly with flour. Chill for 20 minutes.

In a large skillet heat butter and olive oil over medium high heat. Cook the patties until browned on both sides, about 10 minutes. Drain briefly on paper towels before serving.

Swedish Apple Cake

Ingredients

Cake

1 1/2 cups white sugar
1/2 cup shortening
2 eggs
1 teaspoon vanilla
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon nutmeg
1/4 teaspoon salt
3 cups apples - peeled, cored and chopped
1/2 cup chopped walnuts

Topping

3 tablespoons milk
2 tablespoons margarine
1 1/2 cups brown sugar, packed

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an 8x8 inch baking dish.

To make the cake, cream the sugar and shortening together in a mixing bowl. Beat in the eggs and vanilla. Sift the flour, baking soda, cinnamon, nutmeg, and salt together in a second bowl. Gradually stir the flour mixture into the egg mixture. Fold in the apples and walnuts until evenly blended. Spoon the batter into the prepared baking dish.

To make the topping, place the milk, margarine, and brown sugar in a saucepan over medium-low heat. Stir to dissolve the brown sugar, and cook until the margarine melts. Pour over the cake.

Bake in preheated oven until the top springs back when lightly touched, about 40 minutes. Cool to room temperature before serving.

Double Chocolate Marble Cake

Ingredients

6 eggs
1 cup butter
1 cup white sugar
1 cup packed brown sugar
1 teaspoon vanilla extract
1 cup sour cream
2 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1/4 teaspoon salt
1 teaspoon baking soda
1/3 cup unsweetened cocoa powder
1/2 cup white sugar

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease an flour one 10 inch tube pan.

To make marbling mixture: Combine 1/3 cup of the cocoa and 1/2 cup of the white sugar and mix well.

In a large bowl, beat the egg whites until stiff, and set aside.

In another bowl, cream the butter with 1 cup of the sugar and the brown sugar. Beat in the egg yolks, then the vanilla and sour cream.

In another bowl, stir together the flour, cocoa, salt, and baking soda. Beat into the creamed mixture. Stir about 1/3 of the egg whites into the batter to lighten it and then fold in the rest gently but thoroughly. Spread about 1/4 of the batter into a greased and floured tube pan and sprinkle with about 1/3 of the cocoa-sugar mixture. Continue repeating layers, ending with the batter. With a knife, lightly swirl the batter and cocoa mixture together

Bake at 325 degrees F (175 degrees C) for 1 3/4 hours, or until it tests done with a toothpick. Let cool on a rack. Makes 16 to 20 servings.

Coconut Pecan Cake

Ingredients

1 (18.25 ounce) package moist white cake mix
1 1/4 cups water
4 eggs
1/2 cup vegetable oil
2 cups shredded coconut
1 cup chopped pecans
4 tablespoons butter
2 cups shredded coconut
1 (8 ounce) package cream cheese
2 teaspoons milk
3 1/2 cups confectioners' sugar
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees). Grease and flour two 8 inch round pans or one 9 x 13 inch pan.

In a large bowl, blend cake mix with the water, eggs, and oil. Beat with an electric mixer at medium speed for 4 minutes. Stir in 2 cups coconut and nuts. Pour into prepared pans.

Bake for 35 minutes, or until done. Cool completely.

Melt 2 tablespoons butter or margarine in a skillet. Add 2 cups coconut, and stir constantly over low heat until golden brown. Spread toasted coconut on absorbent paper towel to cool.

Cream 2 tablespoons butter or margarine with softened cream cheese. Add milk and sugar alternately, beating well. Add vanilla, and stir in 1 3/4 cups of the toasted coconut. Ice the cake, and sprinkle with remaining coconut.

Strawberry Cake IV

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package strawberry flavored gelatin
2/3 cup water
2/3 cup vegetable oil
4 eggs
1/2 (10 ounce) package frozen strawberries
4 tablespoons margarine, melted
4 cups confectioners' sugar
1/2 (10 ounce) package frozen strawberries
4 tablespoons milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, stir together cake mix and gelatin mix. Make a well in the center and pour in water, oil, and eggs. Stir in half of the container of strawberries. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Strawberry Frosting: In a large bowl combine margarine, confectioners' sugar and the remaining half of the frozen strawberries. Beat on high speed until creamy. Add milk a tablespoon at a time until desired spreading consistency is achieved. Spread on cooled cake.

Chocolate Pinwheel Cake

Ingredients

4 (1 ounce) squares unsweetened chocolate
1 3/4 cups sifted cake flour
1 1/2 cups white sugar
2 tablespoons baking powder
1 teaspoon salt
1/4 teaspoon baking soda
1 teaspoon vanilla extract
1 1/4 cups evaporated milk
2 eggs
1/2 cup shortening

1 (1 ounce) square unsweetened chocolate
2/3 cup shortening
1/2 cup white sugar
1/4 cup evaporated milk
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon water

Directions

Preheat oven to 350 degrees F (175 degrees C). Line two 9 inch pans with parchment paper. Cut 9 inch circles, so bottoms will be smooth. Springform pans are preferred.

Melt 2 squares chocolate in saucepan over low heat. Set aside.

In a medium bowl, sift together cake flour, 1 1/2 cup sugar, baking powder, 1 teaspoon salt and soda.

In a large bowl, with electric mixer, blend 1/2 cup shortening, 1 1/4 cup evaporated milk and 1 teaspoon vanilla. Add flour mixture and beat with mixer 2 minutes at medium speed.

Add 2 eggs and mix until eggs are just blended. Add the melted 2 squares of chocolate (drizzle in while blending). Beat 1 minute at medium speed. Divide batter into two 9 inch pans.

Melt remaining 2 squares of unsweetened chocolate. Drizzle melted chocolate in ring shape onto batter, about 1 to 2 inches from edge. Using a butter knife or thin spatula, swirl chocolate into pinwheel pattern with a large circular motion. Don't swirl too much as you want chunks to remain. Press knife or spatula all the way to bottom of pan as you swirl.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes, or until a toothpick inserted into center of cake comes out clean. Cool completely.

To make the filling: Melt 1 square of chocolate. In a large bowl, combine 2/3 cup shortening, 1/3 cup sugar, 1/4 cup evaporated milk 1/4 teaspoon salt, 1 teaspoon vanilla and water. Add melted chocolate and beat on high speed for 10 minutes.

Using a long serrated knife, divide each cooled cake into 2 layers. Spread filling between layers. Use prettiest pinwheel layer as top layer.

Chocolate Cream Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1/2 cup butter, softened
1/2 cup shortening
1 1/4 cups sugar
3/4 cup milk
1 teaspoon vanilla extract
GLAZE:
1 cup sugar
1/3 cup baking cocoa
3 tablespoons cornstarch
1 cup cold water
3 tablespoons butter
1 teaspoon vanilla extract

Directions

Prepare and bake cake according to package directions, using a greased and floured 13-in. x 9-in. x 2-in. baking pan. Cool for 10 minutes before inverting onto a wire rack. Cool completely.

For filling, in a large mixing bowl, cream the butter, shortening and sugar until light and fluffy. In a small saucepan, heat milk to 140 degrees F; add to the creamed mixture. Beat until sugar is dissolved. Stir in vanilla.

Split cake into two horizontal layers; spread filling over bottom cake layer. Top with remaining cake layer.

For glaze, in a large saucepan, combine the sugar, cocoa and cornstarch. Gradually add water. Bring to a boil; cook and stir for 2 minutes or until thickened.

Remove from the heat; stir in butter and vanilla until glaze is smooth. Cool to lukewarm. Spread over top of the cake. Let stand until set. Refrigerate leftovers.

Marble Bundt Cake

Ingredients

2 tablespoons melted butter
2 cups white sugar
6 eggs
1 teaspoon whiskey
1 lemon, zested and juiced
1 cup plain yogurt
1 teaspoon vanilla extract
1 pinch salt
2 cups all-purpose flour
2 1/2 teaspoons baking powder
2 teaspoons unsweetened cocoa powder
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch bundt pan.

Use an electric mixer to beat the butter and sugar together. Beat in the eggs, one at a time. Mix in whiskey, lemon zest, lemon juice, yogurt, vanilla, and a pinch of salt. Stir the flour into the batter a little bit at a time. Allow batter to rest for 5 minutes.

Stir the baking powder into the batter. Remove 3/4 cup batter from bowl. Pour remaining batter into prepared bundt pan. Stir the cocoa powder into the reserved batter. Pour chocolate batter evenly into the center of the batter in the pan.

Bake cake in preheated oven until the top is golden, and the cake springs back when pressed lightly, about 40 minutes. Allow cake to cool before removing from bundt pan.

Chocolate Sauerkraut Cake II

Ingredients

3/4 cup drained and chopped sauerkraut
1 1/2 cups buttermilk
2/3 cup butter
1 3/4 cups packed light brown sugar
2 teaspoons vanilla extract
2 eggs
2/3 cup unsweetened cocoa powder
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon baking soda
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift cocoa, flour, baking powder, baking soda and salt together and set aside. In a separate small bowl, combine buttermilk with sauerkraut and set aside.

In a large bowl, cream butter, brown sugar and vanilla until light and fluffy. Add eggs and beat in. Add flour mixture alternately with sauerkraut mixture. Beat only until blended.

Pour batter into 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for about 45 minutes, or until toothpick inserted into cake comes out clean. Cool cake and frost with your favorite chocolate frosting.

Sponge Cake Cookies

Ingredients

1 cup butter or margarine,
softened
1 1/2 cups sugar
8 eggs
2 tablespoons lemon extract
4 cups all-purpose flour
1/4 cup baking powder

FROSTING:

1/2 cup butter or margarine,
softened
3 3/4 cups confectioners' sugar
1 teaspoon lemon extract
1/8 teaspoon salt
3 tablespoons milk
Food coloring
4 cups flaked coconut

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in extract. Combine flour and baking powder; gradually add to the creamed mixture.

Drop by teaspoonfuls 3 in. apart onto ungreased baking sheets. Bake at 400 degrees F for 6-8 minutes or until the edges are lightly browned. Remove to wire racks to cool.

In a mixing bowl, cream butter, sugar, extract and salt. Add enough milk to achieve spreading consistency. Tint with food coloring if desired. Frost cooled cookies. Sprinkle with coconut if desired.

Sour Cream Streusel Coffee Cake

Ingredients

3 tablespoons dry bread crumbs
3 1/4 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
3/4 cup butter
2 1/2 cups white sugar
3 eggs
2 teaspoons vanilla extract
1 (8 ounce) container sour cream

1/4 cup brown sugar
1 tablespoon ground cinnamon
1/4 cup chopped pecans

1 cup confectioners' sugar
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 10 inch tube pan with non-stick cooking spray and dust with bread crumbs. Sift together the flour, baking soda and salt. Set aside. In a small bowl, mix streusel ingredients - brown sugar, cinnamon and chopped pecans; set aside.

In a large bowl, cream together the butter and white sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the sour cream, mixing just until incorporated. Spoon half of the batter into prepared pan. Sprinkle half of the streusel mixture over the batter. Repeat with remaining batter and streusel mixture.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

In a small bowl, combine confectioners' sugar with milk, a tablespoon at a time, until desired consistency is achieved. Drizzle over the cake.

Blueberry Snack Cake

Ingredients

2 cups all-purpose flour
1 1/2 cups sugar
1/2 cup cold butter or margarine
1 teaspoon baking powder
1 cup milk
2 eggs, separated
2 cups fresh blueberries or frozen blueberries*

Directions

In a mixing bowl, combine flour and sugar. Cut in butter until crumbly. Set aside 3/4 cup for topping. Add the baking powder, milk and egg yolks to remaining mixture; mix well. Beat egg whites until soft peaks form; fold into batter.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with blueberries and reserved crumb mixture. Bake at 350 degrees F for 30-35 minutes or until golden brown and a toothpick inserted near the center comes out clean.

Chocolate Cake in a Jar II

Ingredients

3/4 cup butter, softened
3 cups white sugar
4 eggs
1 tablespoon vanilla extract
2 cups unsweetened applesauce
3 cups all-purpose flour
3/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1/2 teaspoon baking powder
1/8 teaspoon salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Wash 8 (pint) straight sided, wide mouth canning jars in hot soapy water. Rinse well, dry and let them come to room temperature. Grease insides of jar well.

In a medium bowl, sift flour, baking soda, baking powder and salt. Set aside.

In a large bowl, cream butter with half of the butter until fluffy. Add eggs and remaining sugar and beat in. Add vanilla and applesauce and combine.

Add the flour mixture in three increments, mixing well after each addition.

Pour 1 cup of batter into each jar and carefully remove any batter from the rims.

Bake at 325 degrees F (165 degrees C) for 40 minutes.

While cakes are baking, sterilize lids and rings by boiling them in a saucepan of water. Keep them in the hot water until ready to use.

When the cakes have finished baking, remove jars from oven. Make sure jar rims are clean. (If they're not, jars will not seal correctly). While jars are still hot, place lids on jars, and screw rings on tightly. Jars will seal as they cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Unsealed jars should be stored in the refrigerator and eaten within 2 weeks. Sealed jars may be placed in a freezer.

Steamed Green Tea Cake with Black Sesame

Ingredients

1 1/2 cups cake flour
1/2 teaspoon baking powder
2 teaspoons powdered green tea

6 egg yolks
1 1/4 cups white sugar
2 1/2 tablespoons water
1 1/2 teaspoons vanilla extract
6 egg whites

2 teaspoons black sesame seeds,
garnish

Directions

Set a bamboo steamer large enough to contain a 9x9 inch pan over simmering water. Sift together the cake flour, baking powder and green tea powder. Set aside.

In a large bowl, combine the egg yolks, sugar, water and vanilla extract. Using an electric mixer, beat on medium speed until mixture has tripled in volume. Fold in the flour mixture, mixing just until combined.

Beat the egg whites until they form stiff peaks. Gently fold whites into the egg yolk mixture. Pour batter into the cake pan.

Place cake pan in steamer. Stretch a kitchen towel over the cake pan without touching the surface, then cover with steamer lid. Steam cake for 20 minutes, or until a toothpick inserted in the center comes out clean. Cool on wire rack. Sprinkle with black sesame seeds and cut into pieces before serving.

Oma's German Marble Cake

Ingredients

1 cup butter
1 3/4 cups sugar
5 egg yolks
3 1/2 cups all-purpose flour
1 cup milk
2 teaspoons baking powder
5 egg whites
2 tablespoons sweet cocoa

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 10 inch tube pan.

In a large bowl, cream the butter with the sugar. Beat in egg yolks. Continue beating for 10 minutes.

Gradually stir in flour, alternating with splashes of milk, until all of the flour and milk are mixed in. Stir in baking powder.

In a separate bowl, beat egg whites. Fold egg whites into batter.

Reserve 1/4 of the batter, and pour the rest into a greased, floured tube pan.

Mix cocoa into the remaining 1/4 of the batter. Then turn into tube pan, and fold under with a fork to produce a marbled appearance.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Ben Lippen School Coffee Cake (Mrs. Hathaway's)

Ingredients

1/4 cup butter
1/3 cup white sugar
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/4 teaspoon salt
2 teaspoons baking powder
2/3 cup milk

2 tablespoons all-purpose flour
2 tablespoons butter
5 tablespoons white sugar
1/2 teaspoon ground cinnamon

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together 1/4 cup butter and 1/3 cup of sugar until smooth. Beat in egg and vanilla until well blended. Combine 1 1/2 cups of flour, salt and baking powder; stir into the creamed mixture alternately with the milk. Spread evenly in a 9x9 inch baking pan.

In a small bowl, stir together 2 tablespoons flour, 5 tablespoons sugar, and cinnamon. Add 2 tablespoons of butter, and pinch into the dry mixture using your fingers until the mixture is crumbly. Sprinkle over the top of the cake.

Bake for 25 minutes in the preheated oven, until a knife inserted into the center comes out clean.

Nutmeg Cake

Ingredients

3 eggs
1/2 cup butter, softened
1 1/2 cups white sugar
1 cup buttermilk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
2 teaspoons ground nutmeg
1/4 teaspoon salt
1/2 cup packed brown sugar
3 tablespoons cream
1/4 cup butter
1 1/2 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9 inch round layer pans.

In a small bowl beat eggs well. In large bowl, cream 1/2 cup of the butter or margarine and the white sugar until light and fluffy. Mix in the beaten eggs and stir until well combined.

Mix together the flour, baking powder, baking soda, ground nutmeg, and salt. Add the flour mixture alternately with the buttermilk combined with the vanilla to the creamed mixture in three parts, beginning and ending the flour mixture. Spread batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes or until a toothpick inserted in the center of the cakes comes out clean. Let cakes cool then ice with Caramel Icing.

To Make Caramel Icing: In a medium sauce pan heat the brown sugar, cream or milk, and 1/4 cup butter until it boils. Boil for 2 minutes then remove from heat. Let cool. Stir in confectioner's sugar and beat until smooth. Add more cream or milk or confectioner's sugar as needed to achieve desired spreading consistency. Makes about 1 1/3 cups.

Old Fashioned Pineapple Upside-Down Cake

Ingredients

4 eggs
1/2 cup butter
1 cup packed light brown sugar
1 (20 ounce) can sliced pineapple
10 maraschino cherries, halved
1 cup sifted cake flour
1 teaspoon baking powder
1/4 teaspoon salt
1 cup white sugar
1 tablespoon butter, melted
1 teaspoon almond extract

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a 10 inch heavy skillet with a heat-resistant handle (I use a cast iron skillet), melt 1/2 cup butter or margarine over very low heat. Remove from heat, and sprinkle brown sugar evenly over pan. Arrange pineapple slices to cover bottom of skillet. Distribute cherries around pineapple; set aside.

Sift together flour, baking powder, and salt.

Separate the eggs into two bowls. In a large bowl, beat egg whites just until soft peaks form. Add granulated sugar gradually, beating well after each addition. Beat until stiff peaks form. In a small bowl, beat egg yolks at high speed until very thick and yellow. With a wire whisk or rubber scraper, using an over-and-under motion, gently fold egg yolks and flour mixture into whites until blended. Fold in 1 tablespoon melted butter or margarine and almond extract. Spread batter evenly over pineapple in skillet.

Bake for 30 to 35 minutes, or until surface springs back when gently pressed with fingertip. Loosen the edges of the cake with table knife. Cool the cake for 5 minutes before inverting onto serving plate.

Orange Juice Cake

Ingredients

1 (3.5 ounce) package instant vanilla pudding mix
1 (18.25 ounce) package yellow cake mix
4 eggs
1/2 cup vegetable oil
1 cup cold water
1/2 cup butter
3/4 cup white sugar
3/4 cup orange juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a large bundt pan.

Combine the cake mix, pudding mix, water, oil, and eggs together. Mix with an electric mixer on medium speed for 2 minutes. Pour batter into bundt pan.

Bake for 30 minutes, or until knife inserted in cake comes out clean.

Combine the butter or margarine, sugar, and orange juice in a saucepan. Boil this mixture for about 2 minutes. While still warm, poke holes in the top of the cake with a fork. Pour orange juice mixture over cake. When the cake is saturated place it on a plate, and dust top with confectioners' sugar.

Popcorn Cake II

Ingredients

18 cups popped popcorn
1 1/2 cups gumdrops
1 cup whole peanuts
1 (10.5 ounce) package miniature marshmallows
1/2 cup butter

Directions

Butter one 10 inch tube or bundt pan.

Toss the popcorn with the gumdrops and cashews.

Melt the marshmallows with the butter or margarine. Pour over the popcorn mixture and mix well. Press the mixture into the prepared pan. Butter hands before pressing firmly into pan. Chill and remove from pan.

Christmas Cheese Cake

Ingredients

1 (3 ounce) package ladyfinger cookies
3 (8 ounce) packages cream cheese
1 cup white sugar
4 eggs
1 1/2 pints sour cream
1 tablespoon vanilla extract
1 tablespoon almond extract
1 (21 ounce) can cherry pie filling

Directions

Preheat oven to 375 degrees F (190 degrees C). Line the sides of one 10 inch springform pan with lady fingers then line the bottom with lady fingers (cutting lady fingers, if necessary).

Cream the cream cheese and sugar together. Add the eggs, one at a time, beating after each addition. Stir in the extracts and fold in the sour cream. Pour batter into the prepared pan. Cover tops of lady fingers with foil.

Bake at 375 degrees F (190 degrees C) for 50 to 60 minutes, until almost set in the middle. Remove cake from oven and let stand for 1/2 hour, then remove sides of pan. Place in the refrigerator for at least 24 hours. Before serving top with canned pie filling.

Russian Tea Cakes I

Ingredients

1 cup butter
1 teaspoon vanilla extract
6 tablespoons confectioners'
sugar
2 cups all-purpose flour
1 cup chopped walnuts
1/3 cup confectioners' sugar for
decoration

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, cream butter and vanilla until smooth. Combine the 6 tablespoons confectioners' sugar and flour; stir into the butter mixture until just blended. Mix in the chopped walnuts. Roll dough into 1 inch balls, and place them 2 inches apart on an ungreased cookie sheet.

Bake for 12 minutes in the preheated oven. When cool, roll in remaining confectioners' sugar. I also like to roll mine in the sugar a second time.

Apricot Cranberry Cake

Ingredients

3 cups biscuit/baking mix
3/4 cup sugar
2 eggs, beaten
1 cup plain yogurt
1/4 cup orange juice
1/4 cup vegetable oil
1 1/2 teaspoons almond extract
2 cups fresh or frozen cranberries
3/4 cup chopped dried apricots
1/2 cup chopped almonds
GLAZE:
1 cup confectioners' sugar
4 teaspoons orange juice
1/2 teaspoon vanilla extract

Directions

In a bowl, combine the biscuit mix and sugar. In another bowl, combine the eggs, yogurt, orange juice, oil and almond extract. Stir into biscuit mixture just until combined. Fold in the cranberries, apricots and almonds.

Transfer to a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 50-55 minutes or until toothpick inserted near the center comes out clean. Cool for 10 minutes before removing to wire rack to cool completely. In a bowl, combine the glaze ingredients until smooth. Drizzle over cooled cake.

Cassata Cake Ricotta Cheese Filling

Ingredients

2 1/4 cups confectioners' sugar
2 pounds whole milk ricotta
cheese
1/2 teaspoon ground cinnamon
1 1/2 teaspoons vanilla extract
2 (1 ounce) squares semisweet
chocolate
1/2 cup candied lemon peel

Directions

Beat the ricotta cheese well and add the confectioner's sugar and the cinnamon. Add the vanilla and grate the chocolate in using the coarse side of a grater. Stir in the candied lemon peel and mix. Chill until ready to use.

Apple Cake in a Jar

Ingredients

2/3 cup shortening
2 2/3 cups white sugar
4 eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 1/2 teaspoons salt
2 teaspoons baking soda
3 cups all-purpose flour
2/3 cup water
3 cups grated apple
2/3 cup raisins
2/3 cup chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease the insides of 8 straight-sided wide-mouth pint canning jars. Sift together flour, baking soda, salt, nutmeg and cinnamon. Set aside.

Cream shortening and sugar until fluffy. Add eggs and beat in well. Add flour alternately with water and mix until smooth. Fold in apples, raisins and nuts.

Fill jars 1/2 full of batter, being careful to keep the rims clean. Wipe off any batter that gets on the rims. Bake at 325 degrees F (165 degrees C) for 45 minutes. Meanwhile, sterilize the lids and rings in boiling water.

As soon as cake is done, remove from oven one at a time, wipe rims of jars and put on lid and ring. Jars will seal as cakes cool. Place the jars on the counter and listen for them to "ping" as they seal. If you miss the "ping", wait until they are completely cool and press on the top of the lid. If it doesn't move at all, it's sealed.

Jars should be eaten or kept in refrigerator for up to a week.

One - Two - Three - Four Cake III

Ingredients

- 1 cup shortening
- 2 cups white sugar
- 3 cups all-purpose flour
- 4 eggs
- 1 cup milk
- 4 teaspoons baking powder
- 1 teaspoon vanilla extract
- 1 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C) Grease and flour three 9 inch round pans. Sift flour and baking powder together, and set aside. In a separate bowl, add vanilla and almond extract to milk and set aside.

Cream shortening and sugar until light and fluffy. Add eggs one at a time, beating well with each addition. Add flour mixture alternately with milk. Mix until smooth and divide into three 9 inch round pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until toothpick inserted into cake comes out clean.

Chocolate Custard Cake

Ingredients

3 (1 ounce) squares unsweetened chocolate
1/2 cup milk
2/3 cup packed brown sugar
2 eggs, separated
1 3/4 cups cake flour
1 teaspoon baking soda
1 teaspoon baking powder
1/2 teaspoon salt
1/2 cup butter
2/3 cup white sugar
3/4 cup milk
1 teaspoon vanilla extract

Directions

In a saucepan, combine chocolate, 1/2 cup milk, brown sugar, and egg yolks. Cook over low heat, stirring constantly, until custard is thick and smooth. Cool.

Stir together flour, soda, baking powder, and salt.

In a large bowl, cream butter or margarine. Blend in white sugar, beating until light and fluffy. Mix together 3/4 cup milk and vanilla. Stir flour mixture into creamed mixture alternately with flavored milk. Make 3 dry and 2 liquid additions, combining lightly after each. Stir in cooled chocolate custard.

Beat egg whites to form stiff but moist peaks. Fold into cake batter, and beat by hand for 1 minute. Turn batter into two greased and floured 8 inch round cake pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until cake springs back when lightly touched. Cool layers for 5 minutes, and then remove from pans. Cool completely.

Funnel Cakes II

Ingredients

1 2/3 cups all-purpose flour
1/4 teaspoon salt
3/4 teaspoon baking soda
1/2 teaspoon cream of tartar
1 quart oil for frying
2 tablespoons white sugar
1 egg
1 cup milk
1/4 cup confectioners' sugar for dusting

Directions

In a mixing bowl, beat together egg and milk. Beat in flour, salt, baking soda, cream of tartar, and white sugar until smooth.

Heat about 1 inch cooking oil in frying pan to 375 degrees F (190 degrees C).

Pour 1/2 cup batter through funnel into oil with a circular motion to form a spiral. Fry until lightly brown; turn over to brown the other side. Cook to golden brown, and remove to drain on paper towels. Sprinkle with confectioner's sugar while still warm.

Santa's Favorite Cake

Ingredients

1 (18.25 ounce) package white cake mix
3 egg whites
1 1/3 cups buttermilk
2 tablespoons vegetable oil
1 (9 ounce) package yellow cake mix
1/2 cup buttermilk
1 egg
1 1/2 tablespoons unsweetened cocoa powder
2 tablespoons red food coloring
1 teaspoon cider vinegar

1 (8 ounce) package cream cheese, softened
1 cup margarine, softened
2 (16 ounce) packages confectioners' sugar
2 teaspoons peppermint extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake pans.

In a large bowl, combine white cake mix, 3 egg whites, 1 1/3 cups buttermilk, and 2 tablespoons vegetable oil. Mix with an electric mixer for 2 minutes on high speed. In a separate bowl, combine yellow cake mix, 1/2 cup buttermilk, 1 egg, cocoa, red food coloring, and vinegar. Use an electric mixer to beat for 2 minutes on high speed.

Spoon white batter alternately with red batter into the prepared cake pans. Swirl batter gently with a knife to create a marbled effect.

Bake in preheated oven for 22 to 25 minutes, or until a wooden pick inserted into the centers comes out clean. Let cool in pans for at least 10 minutes before turning out onto a wire rack to cool completely.

In a large bowl, beat cream cheese and margarine until smooth. Gradually blend in sugar until incorporated and smooth. Stir in peppermint extract. Spread peppermint cream cheese frosting between layers, and on top and sides of cake.

Poppy Seed Lemon Cake

Ingredients

1/4 cup butter, softened
1 cup packed brown sugar
2 eggs
4 egg whites
1 cup fat-free plain yogurt
1/4 cup canola oil
2 tablespoons lemon juice
3 1/2 cups all-purpose flour
2 tablespoons grated lemon peel
4 teaspoons poppy seeds
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup fat-free milk
GLAZE:
1 cup confectioners' sugar
2 1/2 tablespoons lemon juice
1/2 teaspoon poppy seeds

Directions

Coat a 10-in. fluted tube pan with nonstick cooking spray and dust with flour; set aside. In a large mixing bowl, beat butter and brown sugar until crumbly, about 2 minutes. Add eggs and egg whites, one at a time, beating well after each addition. Beat in the yogurt, oil and lemon juice. Combine the flour, lemon peel, poppy seeds, baking powder, baking soda and salt; add to the creamed mixture alternately with milk. Pour into prepared pan.

Bake at 350 degrees F for 50-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before inverting onto a wire rack. Cool 10 minutes longer. Place rack on waxed paper. For glaze, combine confectioners' sugar and lemon juice; brush over warm cake. Sprinkle with poppy seeds. Cool completely before cutting.

Southern Tea Cakes

Ingredients

1 cup shortening
1 3/4 cups sugar
2 eggs
1/2 cup milk
1/2 teaspoon vanilla extract
3 cups self-rising flour

Directions

In a mixing bowl, cream together shortening and sugar. Beat in eggs. Add milk and vanilla; beat well. Stir in flour; mix well. Drop by tablespoonsful 2-1/2 in. apart onto greased baking sheets. Bake at 350 degrees F for 15-20 minutes.

Lucky Cakes

Ingredients

2 cups white sugar
1/2 cup shortening
2 eggs
1 cup milk
1 teaspoon distilled white vinegar
1 teaspoon vanilla extract
4 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1/2 teaspoon baking powder
1/2 cup unsweetened cocoa powder
1 cup boiling water
1/2 cup margarine
1/2 cup shortening
1 cup milk
1 teaspoon vanilla extract
1 (3.5 ounce) package instant vanilla pudding mix
1 cup confectioners' sugar

Directions

Preheat oven to 450 degrees F (230 degrees C).

Cream together 2 cups sugar, 1/2 cup shortening and eggs. Combine 1 cup milk plus 1 teaspoon vinegar. Add to mixture with vanilla, blending well. Set aside.

Mix together flour, baking soda, salt, baking powder, and cocoa in a separate bowl. Gradually add to creamed mixture until well blended. Finally add the boiling water and mix well.

Drop by rounded teaspoonful on to ungreased cookie sheets. Bake for 5 minutes. Remove to baking rack to cool.

Cream margarine and shortening. Add 1 cup milk and 1 teaspoon vanilla, continuing to beat. Slowly add pudding mix and 1 cup confectioners' sugar.

Assemble cookies by spreading filling on one side of cookie and then placing another on top.

Chocolate Buttermilk Cake

Ingredients

1 cup semisweet chocolate chips
1/4 cup water
2 1/4 cups cake flour
1 teaspoon baking soda
1/4 teaspoon salt
3/4 cup butter, softened
2 teaspoons vanilla extract
1 3/4 cups white sugar
3 eggs
1 cup buttermilk

1 cup semisweet chocolate chips
1/4 cup honey
2 tablespoons water
1/8 teaspoon salt
2 cups heavy whipping cream

Directions

Grease three 9 inch cake pans. Line bottoms with parchment paper. Preheat oven to 375 degrees F (190 degrees C).

In a small pan over low heat, combine 1 cup chocolate chips and 1/4 cup water. Stir until chocolate chips have melted, and mixture is smooth. Allow to cool to room temperature.

Sift together flour, soda and 1/4 teaspoon salt. Set aside.

In a large bowl, cream the butter or margarine with the sugar. Add vanilla. Add eggs one at a time, beating well after each addition. Beat in chocolate mixture. Stir flour mixture into creamed mixture alternately with buttermilk. Blend until smooth. Divide batter into three 9 inch pans, and smooth tops.

Bake for 25 minutes, or until pick inserted in center comes out clean. Cool cakes in pans for 10 to 15 minutes, then invert on wire racks; turn right side up to cool completely.

Place 1 cake layer upside down on cake platter. Spread with 1/2 inch layer chocolate whipped cream. Repeat with another cake layer. Top with remaining cake layer. Frost with remaining cream.

To Make Chocolate Whipped Cream Frosting: In small saucepan over low heat stir 1 cup chocolate chips, honey, 2 tablespoons water and 1/8 teaspoon salt until chocolate is melted and mixture is smooth; cool completely. In medium bowl beat cream until it holds its shape. Gradually fold about 3 large tablespoons cream into chocolate mixture, then fold chocolate mixture into remaining whipped cream until blended.

Chocolate Marvel Cake

Ingredients

1 cup strong brewed coffee
1 cup fat-free milk
2 (4 ounce) jars pureed prunes
baby food
4 egg whites
2 teaspoons vanilla extract
2 cups all-purpose flour
2 cups sugar
3/4 cup baking cocoa
2 teaspoons baking soda
1 teaspoon baking powder
1/4 teaspoon salt

FROSTING:

6 tablespoons margarine,
softened
2 2/3 cups confectioners' sugar
1/4 cup baking cocoa
2 tablespoons fat-free milk
2 tablespoons strong brewed
coffee
1 teaspoon vanilla extract

Directions

In a mixing bowl, combine coffee, milk, baby food, egg whites and vanilla; beat until well blended. Combine flour, sugar, cocoa, baking soda, baking powder and salt; add to coffee mixture. Beat for 2 minutes or until well blended (batter will be thin). Pour into two 9-in. round cake pans that have been coated with nonstick cooking spray and lightly floured. Bake at 350 degrees F for 30-35 minutes or until cake pulls away from sides of pan. Cool for 10 minutes; remove from pans to wire racks to cool completely.

For frosting, in a mixing bowl, cream margarine, sugar and cocoa. Gradually add the milk, coffee and vanilla; beating well. Frost between layers and top and sides of cake.

Sauerkraut Cake

Ingredients

1/2 cup butter
1 1/2 cups white sugar
3 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1/2 cup unsweetened cocoa powder
1 cup water
8 ounces sauerkraut - drained, rinsed and finely chopped
1 cup semisweet chocolate chips
4 tablespoons butter
1/2 cup sour cream
1 teaspoon vanilla extract
2 3/4 cups sifted confectioners' sugar
1/4 teaspoon salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch baking pan.

In a large mixing bowl, cream 1/2 cup of the butter and all of the white sugar until light. Beat in eggs one at a time, mixing well after each one. Stir in 1 teaspoon of the vanilla.

Sift together flour, baking powder, baking soda, 1/4 teaspoon of the salt, and cocoa. Add to creamed mixture alternately with the water beating after each addition. Stir in the sauerkraut. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Let cake cool in pan and then frost with Sour Cream Chocolate Frosting.

To Make Frosting: Melt semi-sweet chocolate chips and the 4 tablespoons of butter. Blend in the sour cream, 1 teaspoon vanilla, 1/4 teaspoon salt. Gradually add confectioner's sugar until frosting is of spreading consistency. Beat well. Spread onto cooled cake.

Persimmon Brunch Cake

Ingredients

1 1/4 cups persimmon pulp
1 teaspoon baking soda
1/2 cup butter, softened
1 cup white sugar
2 cups sifted all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/2 cup chopped pecans
1 teaspoon orange zest
1/2 teaspoon lemon zest
1/4 cup confectioners' sugar for dusting

Directions

Whirl the pulp in a blender until smooth. Blend together the persimmon pulp and baking soda in a small bowl.

In a large bowl, cream together the butter or margarine and sugar until fluffy. Add the puree to the creamed mixture. Sift together the flour, baking powder, salt, cinnamon, nutmeg and cloves; gradually blend the flour mixture into the persimmon mixture. Stir in nuts and rinds. Batter will be stiff. Spoon into a greased and floured 8 inch square cake pan.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until a toothpick inserted in the center comes out clean. Cool the cake in the pan for 10 minutes, and turn out on a rack to continue cooling an additional 20 or 30 minutes before serving. Sprinkle with confectioners' sugar, and serve warm.

Sour Cream Pear Cake

Ingredients

1 tablespoon butter
2 tablespoons cinnamon sugar
3 1/2 cups cake flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/4 teaspoon salt
3/4 cup butter, softened
1 1/3 cups white sugar
4 eggs
2 teaspoons vanilla extract
1 1/4 cups sour cream
3 medium pears, cored and finely chopped
3/4 cup packed light brown sugar
1/4 teaspoon ground cinnamon
1 teaspoon ground ginger
1 cup chopped pecans
1/2 cup caramel ice cream topping

Directions

Preheat the oven to 350 degrees F (175 degrees C). Generously butter a 9 inch Bundt or tube pan. Sprinkle cinnamon sugar into the pan, and tilt to coat the buttered surface. Shake out the excess.

In a medium bowl, stir together the cake flour, baking powder, baking soda and salt. Set aside.

In a separate bowl, cream together 3/4 cup of butter and white sugar until light and fluffy. Beat in the eggs, one at a time, mixing well after each. Stir in the vanilla and sour cream, mixing just until blended. Gradually stir in the flour mixture until fully incorporated. Fold in the chopped pears using a rubber spatula.

In a small bowl, stir together the brown sugar, cinnamon, ginger and pecans. Spoon 1/3 of the batter into the prepared pan. Sprinkle with 1/3 of the pecan mixture. Repeat layers two more times, ending with the pecan mixture on top.

Bake for 50 to 60 minutes in the preheated oven, until the top of the cake springs back when lightly pressed, or a knife inserted into the crown comes out clean. Cool the cake in the pan for 15 minutes, then run a knife around the outside edge of the cake. Carefully invert onto a cooling rack. If the cake won't come out of the pan, tap it firmly with a knife on the bottom and sides of the pan. Set aside to cool completely.

When cool, transfer the cake to a serving plate using two spatulas. Drizzle with the caramel ice cream topping before serving.

Butter Cake

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 8 inch square baking pan. Line bottom with wax paper or dust lightly with flour.

Sift together the flour, salt, and baking powder.

Cream the butter and blend in the white sugar, eggs, and vanilla. Beat until light and fluffy. Add the sifted dry ingredients to the creamed mixture alternately with the milk. Stir until just blended. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 50 to 55 minutes or until cake springs back when lightly touched. Remove from pan and allow it to cool.

Variation: Blueberry Cake; Add 1/4 teaspoon nutmeg to your dry ingredients and stir in 1 cup fresh blueberries into the batter before you bake it. Cut it into squares while it is still hot.

Dried Apple Stack Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 cup dried apples
1 cup chopped pecans
1/2 cup shredded or flaked coconut
1/3 cup currants
3 eggs
1/4 cup brown sugar
1 teaspoon vanilla extract
1/2 cup butter
2 cups apple butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease bottoms of two 9 inch round layer cake pans.

In a large bowl, mix the spice cake mix, dried apples, pecans, coconut, currants, eggs, brown sugar, vanilla extract and butter. Pour the mixture into the cake pans.

Bake in the preheated oven 25 to 30 minutes, or until a toothpick inserted in the center comes out clean. Cool on a wire rack.

Split each cake layer into four sections. Spread apple butter between the sections and reassemble layers.

Lemon Sheet Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
4 eggs
1 (15.75 ounce) can lemon pie filling
1 (3 ounce) package cream cheese, softened
1/2 cup butter or margarine, softened
2 cups confectioners' sugar
1 1/2 teaspoons vanilla extract

Directions

In a large mixing bowl, beat the cake mix and eggs until well blended. Fold in pie filling. Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 18-20 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a small mixing bowl, beat cream cheese, butter and confectioners' sugar until smooth. Stir in vanilla. Spread over cake. Store in the refrigerator.

Polish Style Chocolate Cake

Ingredients

3/4 cup butter
1/4 cup shortening
2 cups white sugar
2 eggs
1 3/4 cups all-purpose flour
3/4 cup unsweetened cocoa powder
3/4 teaspoon baking soda
3/4 teaspoon baking powder
1 3/4 cups milk
1 teaspoon vanilla extract
1 (8 ounce) container frozen whipped topping, thawed
3 bananas

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, cocoa, baking soda and baking powder. Set aside.

In a large bowl, cream together the butter, shortening and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then add the vanilla. Add the flour mixture alternately with the milk. Mix to combine.

Pour batter into a 9x13 inch pan. Bake for 30 minutes in the preheated oven, or until a toothpick inserted into the cake comes out clean. Allow to cool.

Spread whipped topping over cooled cake and place sliced bananas on top. Store in refrigerator.

Tea Cakes II

Ingredients

4 eggs
1 cup butter flavored shortening
2 cups white sugar
2 teaspoons baking powder
6 cups all-purpose flour

Directions

Cream together eggs, butter, sugar and baking powder. Stir in the flour. Dough will be stiff.

Shape in walnut sized balls and flatten with the bottom of a glass.

Place on an ungreased cookie sheet and bake at 350 degrees F (175 degrees C) for 8 minutes. If you brown them, you've overbaked them. These may also be rolled out and cut with cookie cutters.

Chocolate Macaroon Tunnel Cake

Ingredients

1/2 cup shortening
1 3/4 cups white sugar
1 egg yolk
2 teaspoons vanilla extract
4 eggs
2 cups sifted all-purpose flour
1/2 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon salt
3/4 cup cold water
1/2 cup sour cream

COCONUT MACAROON FILLING:

1 egg white
1/4 cup white sugar
1 cup flaked coconut
1 tablespoon all-purpose flour
1 teaspoon vanilla extract

VANILLA GLAZE:

2 cups sifted confectioners' sugar
1 tablespoon butter, softened
1 teaspoon vanilla extract
2 tablespoons milk, or as needed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, blend together the shortening, 1 3/4 cups white sugar, egg yolk and vanilla until smooth. Beat in eggs one at a time using an electric mixer. Combine 2 cups flour, cocoa, baking soda and salt; stir into the egg mixture alternately with the sour cream and water. Pour batter into the prepared Bundt pan.

In a separate bowl with clean beaters, whip the egg white until soft peaks form. Gradually sprinkle in 1/4 cup white sugar while continuing to whip to firm peaks. Fold in the coconut, 1 tablespoon of flour and 1 teaspoon of vanilla by hand using a spatula or wooden spoon. Drop this mixture by teaspoonfuls over the chocolate batter in the pan. Be careful not to let the filling touch the sides of the pan.

Bake for 55 to 65 minutes in the preheated oven, or until a knife inserted into the cake comes out clean. Cool for 15 minutes in the pan, then invert onto a wire rack to allow the cake to cool completely. Remove cake from pan, and drizzle with vanilla glaze.

To make vanilla glaze, mix together the confectioners' sugar, butter and milk in a small bowl, gradually adding milk until the mixture is thick but pourable. Drizzle over cooled cake.

Peanut Chocolate Cake

Ingredients

1/2 cup butter or margarine,
softened
2 1/4 cups packed brown sugar
3 eggs
3 (1 ounce) squares unsweetened
chocolate, melted and cooled
2 teaspoons vanilla extract
2 1/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
1 cup sour cream
1 cup water
FROSTING:
1 cup butter or margarine
1 cup peanut butter*
4 cups confectioners' sugar
1/4 cup milk
2 teaspoons vanilla extract
1 cup finely chopped peanuts

Directions

In a large mixing bowl, combine butter and brown sugar; beat in eggs, chocolate and vanilla. Combine the flour, baking soda and salt; add to creamed mixture alternately with the sour cream.

Gradually beat in water. Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, cream the butter, peanut butter, confectioners' sugar, milk and vanilla in a mixing bowl until smooth; set aside. Split each cake into two layers. Place a bottom layer on a serving plate; spread with about 1/2 cup frosting.

Repeat layers twice. Top with the remaining cake. Frost top and sides of cake. Gently press peanuts into sides of cake.

Fudgy Cream Cheese Tunnel Cake

Ingredients

1 1/4 cups semisweet chocolate chips
2 (8 ounce) packages cream cheese, softened
3/4 cup white sugar
3 tablespoons heavy cream
1 (18.25 ounce) package chocolate cake mix
3/4 cup cold, brewed coffee
1/4 cup vegetable oil
3 eggs
2/3 cup chopped pecans
1/2 cup heavy whipping cream
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and lightly flour a 10-inch tube or Bundt pan, tapping out excess.

In a small saucepan over medium heat, melt 1 1/4 cups chocolate chips.

In a bowl, beat together the cream cheese, sugar, 3 tablespoons heavy cream, and melted chocolate until smooth.

In a separate bowl, beat together the cake mix, coffee, oil, and eggs until just mixed. Pour into the prepared pan. Sprinkle with nuts. Mound the cream cheese mixture around the pan, but do not spread to the edges.

Bake in the preheated oven for 55-65 minutes, until a toothpick inserted in the center comes out clean. Cool 1 hour in the pan before inverting.

To prepare the glaze, heat 1/2 cup heavy cream in small saucepan over medium heat until the edges are bubbly. Mix in 1/2 cup chocolate chips, and stir until melted and smooth. Simmer one minute, until slightly thickened. Pour glaze over the cake, letting it to flow down the sides. Cool completely, allowing the glaze to set. Store in the refrigerator.

Cream Cheese Pound Cake II

Ingredients

1 (8 ounce) package cream cheese
1 1/4 cups butter, softened
3 1/2 cups white sugar
7 egg yolks
2 teaspoons butter flavored extract
2 2/3 cups all-purpose flour
1/4 teaspoon salt
1/4 teaspoon baking powder
7 egg whites

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking powder and salt. Set aside.

In a large bowl, cream butter, cream cheese, and sugar until light and fluffy. Beat in egg yolks one at a time. Beat in the butter flavoring. Beat in the flour mixture.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Fold the egg whites into the batter. Pour into greased and floured Bundt pan.

Bake at 350 degrees F (175 degrees C) for about 1 hour, or until a toothpick comes out clean.

Banana Split Cake

Ingredients

1 1/2 cups HONEY MAID Graham Cracker Crumbs
1 cup sugar, divided
1/3 cup butter, melted
2 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
1 (20 ounce) can crushed pineapple, drained
6 medium bananas, divided
2 cups cold milk
2 pkg. (4 serving size) JELL-O Vanilla Flavor Instant Pudding & Pie Filling
2 cups thawed COOL WHIP Whipped Topping, divided
1 cup PLANTERS Chopped Pecans

Directions

Mix crumbs, 1/4 cup of the sugar and the butter; press firmly onto bottom of 13x9-inch pan. Freeze 10 min.

Beat cream cheese and remaining 3/4 cup sugar with electric mixer on medium speed until well blended. Spread carefully over crust; top with pineapple. Slice 4 of the bananas; arrange over pineapple.

Pour milk into medium bowl. Add dry pudding mixes. Beat with wire whisk 2 min. or until well blended. Gently stir in 1 cup of the whipped topping; spread over banana layer in pan. Top with remaining 1 cup whipped topping; sprinkle with pecans. Refrigerate 5 hours. Slice remaining 2 bananas just before serving; arrange over dessert. Store leftover dessert in refrigerator.

Cake Mix Cookies I

Ingredients

1 (18.25 ounce) package yellow cake mix
1/3 cup vegetable oil
2 eggs
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

Pour cake mix into a large bowl. Stir in the oil and eggs until well blended. Mix in chocolate chips. Drop dough by teaspoonfuls onto the prepared cookie sheets.

Bake for 8 to 10 minutes in the preheated oven. Remove from pan to cool on wire racks.

Chocolate Mayonnaise Cake II

Ingredients

2 cups all-purpose flour
1 cup white sugar
4 tablespoons unsweetened
cocoa powder
1 teaspoon baking powder
1 teaspoon baking soda
1 cup mayonnaise
1 cup water
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 11x7 inch pan.

Sift together flour, sugar, cocoa, baking powder, and soda. Add mayonnaise, cold water, and vanilla. Beat 2 minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C), 30-35 minutes. Frost if desired.

Coconut Lamb Cake

Ingredients

1 (18.25 ounce) package white cake mix

1 egg white

3/4 cup white sugar

1 pinch salt

3 tablespoons water

1 teaspoon light corn syrup

1/2 teaspoon vanilla extract

1 cup flaked coconut

Directions

Preheat oven to 450 degrees F (230 degrees C). grease and flour a lamb mold. Prepare cake mix as directed on the package.

Pour batter into the face half of well-greased lamb mold. cover with back of mold and wire or tie mold together. Place mold face down on baking sheet.

Bake for 15 minutes at 450 degrees F (230 degrees C). Reduce heat to 350 degrees F (175 degrees C) and bake 35 minutes longer.

Remove mold from oven and remove the back of the mold. Allow lamb to cool in face half of mold for about 5 minutes. Loosen cake from sides of mold and remove carefully. Stand lamb cake upright on cake rack until cool. When cool, frost with snow frosting and cover with coconut.

To make Snow Frosting: In the top of a small double boiler, Combine egg white, sugar, dash of salt, water and light corn syrup. Beat with rotary egg beater about 1 minute or until thoroughly mixed. Cook over rapidly boiling water, beating constantly with rotary egg beater 4 minutes, or until frosting will stand in stiff peaks. Remove from boiling water, add 1/2 teaspoon vanilla and beat 1 minute, or until thick enough to spread.

Eggnog Cake

Ingredients

2 cups all-purpose flour
1 tablespoon baking powder
1 teaspoon salt
1 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 cup white sugar
1/4 cup butter
1/4 cup shortening
2 eggs
1 teaspoon rum flavored extract
3/4 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x4 inch loaf pan. Sift together the flour, baking powder, salt, nutmeg, and ginger; set aside.

In a large bowl, cream together sugar, butter, and shortening until light and fluffy. Blend in the eggs one at a time, then stir in the rum extract. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 65 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Easiest Applesauce Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 cup applesauce
1/4 cup vegetable oil
4 eggs
1/2 cup water

Directions

Preheat oven at 350 degrees F (180 degrees C). Grease and flour three 8x4 inch loaf pans.

In a large bowl, stir together cake mix, instant pudding mix, nutmeg, and cinnamon. Add the applesauce, oil, eggs and water. Blend for 3 to 4 minutes using an electric mixer. Divide the batter evenly between the prepared pans.

Bake for 50 to 55 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean.

Creamy Peach Coffee Cake

Ingredients

2 1/4 cups all-purpose flour
3/4 cup sugar
3/4 cup cold butter
3/4 cup sour cream
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 egg
1 teaspoon almond extract
FILLING:
1 (8 ounce) package cream
cheese, softened
1/4 cup sugar
1 egg
3/4 cup peach preserves
1/2 cup sliced almonds

Directions

In a mixing bowl, combine the flour and sugar; cut in butter until mixture resembles coarse crumbs. Set aside 1 cup for topping. To the remaining crumb mixture, add the sour cream, baking powder, baking soda, egg and extract; beat until blended. Press onto the bottom and 2 in. up the sides of a greased 9-in. springform pan.

In a small mixing bowl, combine the cream cheese, sugar and egg. Spoon into prepared crust. Top with preserves. Sprinkle with reserved crumb mixture; top with almonds. Place pan on a baking sheet. Bake at 350 degrees F for 45-50 minutes or until filling is set and crust is golden brown. Cool on a wire rack for 15 minutes. Carefully run a knife around edge of the pan to loosen; remove sides of pan. Cool for 1-1/2 hours before slicing. Store in the refrigerator.

Easy Chocolate Banana Cake

Ingredients

1 (18.25 ounce) package white cake mix
1/3 cup vegetable oil
4 eggs
8 ounces sour cream
8 tablespoons unsweetened cocoa powder
1/2 cup semisweet chocolate chips
1 banana, peeled and mashed

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour one 9x13 inch pan.

Mix together cake mix, oil, eggs, sour cream, cocoa, chocolate chips, and banana, and beat for two minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 minutes. Let cool in pan and dust with powdered sugar if desired. ENJOY!

Whippee Ripple Strawberry Cake

Ingredients

1 (18.25 ounce) package
strawberry cake mix
3 cups frozen whipped topping,
thawed
3 egg whites
1 cup water
1 package strawberry frosting mix
1 tablespoon water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

Blend together cake mix, egg whites, 2 cups whipped topping and 1 cup of water. Pour 1/2 the batter into the prepared pan. Sprinkle 1 1/2 cups of the dry frosting mix over batter. Spread remaining batter over frosting mix.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until cake tests done. Let cake cool then frost with Strawberry Frosting.

To Make Frosting: Blend remaining frosting mix with remaining whipped topping and 1 tablespoon water until easy to spread. Frost cooled cake in pan. If desired you can add 1/2 cup strawberry slices, fresh or frozen (drained) to the prepared frosting.

Peanut Butter Cake IV

Ingredients

1 1/2 cups self-rising flour
1 1/2 cups white sugar
1 cup milk
2/3 cup vegetable oil
3 eggs
2 tablespoons creamy peanut butter
1 tablespoon vanilla extract

1 cup crunchy peanut butter
1 (16 ounce) package confectioners' sugar
1 teaspoon vanilla extract
2 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8 inch square pan.

In a large bowl, mix together the flour and sugar. Make a well in the center and pour in the milk, oil, eggs, 2 tablespoons peanut butter and vanilla. Mix well and pour into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a large bowl, combine 1 cup peanut butter and confectioners' sugar. Beat in vanilla, then milk to desired consistency. Spread on cake.

Chocolate Pound Cake III

Ingredients

1 1/2 cups butter, softened
3 cups white sugar
5 eggs
2 teaspoons vanilla extract
2 teaspoons instant coffee
granules dissolved in 1/4 cup hot
water
1 cup buttermilk
2 cups all-purpose flour
3/4 cup unsweetened cocoa
powder
1/2 teaspoon baking powder
1 teaspoon salt

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Mix together the flour, cocoa, baking powder, and salt. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the dissolved coffee and buttermilk. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 20 minutes, then turn out onto a wire rack and cool completely.

Mexican Wedding Cakes II

Ingredients

1 cup butter, softened
8 tablespoons confectioners'
sugar
2 cups all-purpose flour
2 cups chopped walnuts
1/2 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (180 degrees C).

Mix all the ingredients together with a mixer until well blended. Roll dough into round small balls.

Bake for 10-12 minutes.

Cool completely then roll in additional confectionary sugar.

Amazin' Raisin Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1 cup mayonnaise
1/3 cup milk
2 eggs
2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1/4 teaspoon ground cloves
3 cups apple - peeled, cored, and chopped
1 cup raisins
1 cup coarsely chopped walnuts
2 cups heavy cream
1/2 cup confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch pans.

In large bowl with mixer at low speed, beat together flour, sugar, mayonnaise, milk, eggs, baking soda, cinnamon, nutmeg, salt, and cloves, scraping bowl frequently, for 2 minutes. Batter will be thick. Stir in the chopped apples, raisins and walnuts.

Spread batter into prepared pan. Bake in the preheated oven for 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Cool in pans on wire racks for 10 minutes. Remove and cool on wire racks.

In a large bowl, whip the cream and confectioners' sugar until stiff peaks form. Fill and frost the cake.

Zebra Cake

Ingredients

1 (9 ounce) package chocolate wafers
2 cups whipped cream

Directions

Dab 1/2 teaspoon whipped cream on each wafer. Stack wafers together on a serving plate to make a log 14 inches long. Frost log with remaining whipped cream. Cover with plastic wrap and freeze 4 to 6 hours. Let thaw in refrigerator for one hour. To serve, slice at a 45 degree angle for the full zebra stripe effect.

Date Crumb Cake

Ingredients

2 cups all-purpose flour
1 cup sugar
3/4 cup shortening
2 eggs, lightly beaten
1 cup buttermilk
1 teaspoon baking powder
1 teaspoon baking soda
3/4 cup chopped dates
1/2 cup chopped walnuts

Directions

In a mixing bowl, combine flour and sugar. Cut in shortening until mixture resembles coarse crumbs; set aside 1 cup for topping. To the remaining crumb mixture, add eggs, buttermilk, baking powder and baking soda; beat until smooth. Fold in dates and walnuts.

Transfer to a greased 13-in. x 9-in. x 2-in. baking pan; sprinkle with reserved crumb mixture. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Easy Chocolate Bundt Cake Glaze

Ingredients

1 (14 ounce) can sweetened condensed milk
1 cup semisweet chocolate chips
1 teaspoon vanilla extract

Directions

In a saucepan over medium heat, combine the sweetened condensed milk and chocolate chips. Cook, stirring constantly, until the chips are melted and the mixture is smooth. Do not allow it to bubble. Remove from the heat and stir in vanilla. Cool slightly before drizzling over a cake. If you want to make this ahead, it can be cooled and reheated in the microwave.

Tropical Coffee Cake

Ingredients

1 cup sugar
1/2 cup vegetable oil
2 eggs
1 cup sour cream
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 (8 ounce) can crushed
pineapple, drained
TOPPING:
1/2 cup flaked coconut
3 tablespoons sugar
1/2 teaspoon ground cinnamon

Directions

In a mixing bowl, blend the sugar and oil. Add eggs, one at a time, beating well after each addition. Beat in sour cream. Combine the flour, baking powder and salt; add to the sour cream mixture. Stir in pineapple.

Transfer to a greased 9-in. square baking dish. Combine the topping ingredients; sprinkle over batter. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Fresh Apple Cake

Ingredients

1 1/2 cups vegetable oil
2 cups white sugar
3 eggs, beaten
2 teaspoons vanilla extract
3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
2 1/2 cups apples - peeled, cored
and diced
1 cup chopped walnuts
1 cup raisins (optional)
1 (16 ounce) container cream
cheese frosting
1/4 cup finely chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease one 10 inch tube pan.

Beat together the oil, eggs, vanilla and sugar.

Sift together the flour, baking soda, salt, cinnamon and nutmeg. Add to egg mixture; stir in apples, nuts and raisins.

Pour into prepared pan and bake at 325 degrees F (165 degrees C) for 1 1/2 hrs or until a cake tester inserted in the center comes out clean. Cool and frost with cream cheese icing. Sprinkle top with 1/4 cup fine chopped nuts.

Sylvia's Birthday Cake

Ingredients

3 cups high protein wheat flour
1/2 cup white sugar
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
4 eggs
1/2 teaspoon vanilla extract
3/4 cup vegetable oil
2 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch round cake pan.

In a large bowl, combine flour, sugar, baking powder, soda and salt. Make a well in the center and add eggs, vanilla, oil and water. Mix until smooth. Pour batter into 10 inch round cake pan.

Bake in preheated oven for 25 to 35 minutes, or until a toothpick inserted into cake comes out clean. Allow to cool before frosting.

Guadalupe River Bottom Puddin' Cake

Ingredients

1 cup all-purpose flour
1/2 cup butter, softened
1 cup finely chopped walnuts
1 (8 ounce) package cream cheese, softened
1 cup confectioners' sugar
1 (8 ounce) container frozen whipped topping, thawed, divided
2 (3.9 ounce) packages instant chocolate pudding mix
2 cups milk
1 teaspoon vanilla extract
1 (1.5 ounce) bar chocolate candy bar, grated

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, combine flour, butter and nuts until crumbly. Press into the bottom of a 9x13 inch baking dish. Bake in preheated oven for 25 minutes, or until golden. Set aside to cool.

In a large bowl, beat cream cheese and confectioners' sugar until smooth. Fold in 1 cup whipped topping. Spread over crust. Beat together chocolate pudding mix, milk and vanilla until creamy. Spread over cream cheese layer. Spread remaining 2 cups whipped topping over pudding layer. Refrigerate 2 hours, or until chilled. Garnish with shaved chocolate before serving.

Pumpkin Sheet Cake

Ingredients

1 (15 ounce) can solid pack pumpkin
2 cups sugar
1 cup vegetable oil
4 eggs, lightly beaten
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
FROSTING:
1 (3 ounce) package cream cheese, softened
5 tablespoons butter or margarine, softened
1 teaspoon vanilla extract
1 3/4 cups confectioners' sugar
3 teaspoons milk
Chopped nuts

Directions

In a mixing bowl, beat pumpkin, sugar and oil. Add eggs; mix well. Combine flour, baking soda, cinnamon and salt; add to pumpkin mixture and beat until well blended. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350 degrees F for 25-30 minutes or until cake tests done. Cool.

For frosting, beat the cream cheese, butter and vanilla in a mixing bowl until smooth. Gradually add sugar; mix well. Add milk until frosting reaches desired spreading consistency. Frost cake. Sprinkle with nuts.

Popcorn Cake I

Ingredients

4 quarts popped popcorn
1 pound candy-coated chocolate pieces
1 cup peanuts
1/3 cup vegetable oil
1/2 cup butter
1 pound marshmallows

Directions

Mix popcorn, M&Ms, and peanuts in large bowl.

Heat oil, butter, and marshmallows in pan until melted. Pour over popcorn and blend together with heavy spoon or hands.

Spray Bundt cake pan with vegetable spray. Press mixture lightly into pan and refrigerate until cool.

To remove cake from pan, put pan in warm water, then turn upside down until cake comes out.

Tangerine Orange Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package instant lemon pudding mix
3/4 cup tangerine juice
1/2 cup vegetable oil
4 eggs
1 teaspoon lemon extract

1/3 cup tangerine juice
2/3 cup white sugar
1/4 cup butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch Bundt pan or line a muffin pan with paper cups.

In a medium bowl, stir together the cake mix and instant pudding. Add the tangerine juice, oil, eggs and lemon extract, mix until well blended. Pour into the prepared pan or pans.

Bake for 35 to 40 minutes in the preheated oven, until the cake springs back to the touch. For cupcakes, bake for 15 to 17 minutes. Let cool in the pan for 10 minutes before removing from pan to cool completely.

In a small saucepan, combine the remaining tangerine juice, sugar and butter over medium heat. Stir frequently until the mixture is smooth. Drizzle over cooled cake or cupcakes.

War Cake

Ingredients

1 cup packed brown sugar
1 1/4 cups water
1 cup raisins
1 cup chopped walnuts
1/2 cup chopped candied citron
1/3 cup shortening
1/2 teaspoon salt
1 teaspoon ground nutmeg
1 teaspoon ground cinnamon
2 cups all-purpose flour
5 teaspoons baking powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan.

In a large saucepan over medium heat, combine brown sugar and water. Add raisins, nuts, candied citron, shortening, salt, nutmeg, and cinnamon; bring to a boil and boil 3 minutes. Remove from heat and cool.

Sift in flour and baking powder; stir until well blended. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 45 minutes or until a toothpick inserted in center comes out clean. Remove from oven and cool on a wire rack. Leave in pan and cut into squares. .

Kitty Litter Cake

Ingredients

1 (18.25 ounce) package German chocolate cake mix
1 (18.25 ounce) package white cake mix
2 (3.5 ounce) packages instant vanilla pudding mix
1 (12 ounce) package vanilla sandwich cookies
3 drops green food coloring
1 (12 ounce) package tootsie rolls

Directions

Prepare cake mixes and bake according to package directions (any size pan).

Prepare pudding according to package directions and chill until ready to assemble.

Crumble sandwich cookies in small batches in a food processor, scraping often. Set aside all but 1/4 cup. To the 1/4 cup add a few drops of green food coloring and mix.

When cakes are cooled to room temperature, crumble them into a large bowl. Toss with 1/2 of the remaining cookie crumbs, and the chilled pudding. You probably won't need all of the pudding, you want the cake to be just moist, not soggy.

Line kitty litter box with the kitty litter liner. Put cake mixture into box.

Put half of the unwrapped tootsie rolls in a microwave safe dish and heat until softened. Shape the ends so that they are no longer blunt, and curve the tootsie rolls slightly. Bury tootsie rolls randomly in the cake and sprinkle with half of the remaining cookie crumbs. Sprinkle a small amount of the green colored cookie crumbs lightly over the top.

Heat 3 or 4 of the tootsie rolls in the microwave until almost melted. Scrape them on top of the cake and sprinkle lightly with some of the green cookie crumbs. Heat the remaining tootsie rolls until pliable and shape as before. Spread all but one randomly over top of cake mixture. Sprinkle with any remaining cookie crumbs. Hang the remaining tootsie roll over side of litter box and sprinkle with a few green cookie crumbs. Serve with the pooper scooper for a gross Halloween dessert.

Semolina Cake

Ingredients

1 cup all-purpose flour
1/4 cup semolina flour
1 teaspoon baking powder
1 1/2 cups butter
3/4 cup white sugar
10 eggs, separated
1/2 cup orange juice
2 tablespoons grated orange zest
2 teaspoons vanilla extract
2 tablespoons brandy
2/3 cup almonds, coarsely
chopped
2/3 cup almonds, finely chopped
1/2 cup sliced almonds
1 tablespoon brandy (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9x13-inch baking pan. Sift together the flour, semolina flour, and baking powder. Set aside.

Cream the butter and sugar until light and fluffy. Add the egg yolks one at a time, beating well after each addition, until incorporated. Stir in the orange juice, orange zest, vanilla extract, and brandy.

Beat the egg whites in a clean, dry bowl until medium peaks form. Fold 1/3 of the beaten egg whites into the butter-sugar-egg yolk mixture until combined. Gently stir in 1/3 of the flour mixture. Continue adding the remaining egg whites alternately with the flour, folding in until just combined.

Stir in the coarsely chopped and finely chopped almonds. Pour batter into the prepared baking pan and sprinkle with sliced almonds.

Bake in preheated oven for 30 minutes. Reduce the heat to 350 degrees F (175 degrees C) and bake until a toothpick inserted into the center of the cake comes out clean, about 15 minutes. Remove from oven and sprinkle with the tablespoon of brandy, if desired. Allow to cool completely before serving.

Daffodil Cake

Ingredients

6 egg whites
1/2 teaspoon cream of tartar
1/2 teaspoon vanilla extract
2/3 cup sugar
1/2 cup cake flour
1/2 teaspoon baking powder
1/2 teaspoon salt
YELLOW CAKE:
6 egg yolks
2 tablespoons warm water
1/2 cup cake flour
1/2 cup sugar
1 teaspoon baking powder
1/8 teaspoon salt
1/2 teaspoon vanilla extract
FROSTING:
1/2 cup sugar
4 teaspoons all-purpose flour
Pinch salt
1 cup pineapple juice
1 (8 ounce) carton frozen whipped
topping, thawed

Directions

Place egg whites in a mixing bowl; let stand at room temperature for 30 minutes. Add cream of tartar and vanilla; beat on medium speed until foamy. Gradually beat in sugar, 1 tablespoon at a time, until soft peaks form. Combine the flour, baking powder and salt; fold into egg white mixture. Set aside.

In another large mixing bowl, beat egg yolks and water until thick and lemon-colored. Combine the flour, sugar, baking powder and salt; gradually beat into egg yolk mixture. Beat in vanilla.

Alternately spoon yellow batter and white batter into an ungreased 10-in. tube pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Immediately invert pan; cool completely.

For frosting, combine sugar, flour and salt in a saucepan. Stir in pineapple juice until blended. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool. Fold in whipped topping. Remove cake from pan to a serving plate. Spread frosting over top and sides of cake. Store in the refrigerator.

Easy Eggless Chocolate Cake

Ingredients

1 1/2 cups cake flour
1 cup white sugar
3 tablespoons unsweetened cocoa powder
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1 cup water
1/3 cup vegetable oil
1 tablespoon distilled white vinegar
1 teaspoon vanilla extract
1/2 cup unsweetened cocoa powder
1 (14 ounce) can sweetened condensed milk
2 tablespoons butter

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 8 x 8 inch square pan.

Sift the flour, sugar, 3 tablespoons cocoa, baking powder, baking soda and salt together. Make a well in the center and add the water, oil, vinegar and vanilla. Beat until smooth and pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes.

To Make Frosting: Combine the 1/2 cup cocoa powder, sweetened condensed milk and butter in the top half of a double boiler and cook until thick. Spread warm mixture over the top of a slightly cooled cake.

Gypsy Jamboree Cake

Ingredients

1 tablespoon apple cider vinegar
3/4 cup milk
1 1/4 cups white sugar
1/2 cup vegetable shortening
3 eggs
1 1/2 cups all-purpose flour
2 tablespoons unsweetened cocoa powder
1/2 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon salt
1 teaspoon vanilla extract
1 teaspoon lemon extract

1/3 cup butter or margarine,
softened
1 egg yolk
1/8 teaspoon salt
3 1/2 cups confectioners' sugar
2 tablespoons hot water
2 tablespoons unsweetened cocoa powder

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour two 8 inch diameter cake pans.

Place the vinegar in a measuring cup, and pour in the milk to equal 3/4 cup. Set aside.

Beat the sugar with the shortening in a mixing bowl. Add the eggs one at a time, and continue beating until batter is smooth.

Combine the flour, cocoa, baking powder, cinnamon, nutmeg, and salt in another mixing bowl, and stir to blend. Stir the flour mixture into the egg mixture, alternating with the milk mixture. Stir in the lemon and vanilla extracts. Pour batter into prepared cake pans, dividing evenly.

Bake in preheated oven until a toothpick or small knife inserted in the center comes out clean, about 30 minutes. Cool 10 minutes. Run a small knife around the inside of the pans before inverting to remove the cakes. Allow cakes to cool completely before frosting.

To make the icing, beat the butter, egg yolk, and salt together in a mixing bowl. Gradually sift in the confectioners' sugar, alternating with the hot water, stirring until smooth. Do not add the cocoa until step 7.

To frost the cake, place one layer on a cake plate. Use about half the icing to cover sides and top of the cake. Stir the cocoa into the remaining icing and blend well. Place the second cake layer on top of the first, and frost with the chocolate icing, meeting the plain icing halfway down the side of the cake.

Coriander Cakes

Ingredients

3/4 cup butter, softened
1 cup white sugar
3 eggs
4 cups all-purpose flour
1/4 teaspoon baking soda
2 teaspoons ground coriander
seed
1/2 cup milk

Directions

Preheat oven to 450 degrees F (230 degrees C). Grease cookie sheets.

Cream butter and sugar together. Add the eggs, mixing well. Set aside.

Sift flour, baking soda and coriander together. Add alternate batches of flour mixture and the milk to the butter/eggs/sugar mixture. Mix well. Knead on floured board until smooth.

Roll out dough and cut into 2 inch circles. Bake for 15 minutes or until light brown. Cool on racks.

Orange Party Cake I

Ingredients

1 (18.25 ounce) package white cake mix
1 (6 ounce) package orange flavored gelatin mix
4 eggs
3/4 cup vegetable oil
3/4 cup water
4 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a medium bowl, stir together the gelatin mix and cake mix. Add the eggs, oil, water and vanilla, mix on high speed of an electric mixer for 3 minutes. Pour the batter into the prepared pan.

Bake for 35 to 40 minutes in the preheated oven, until cake springs back when lightly touched. Be careful not to overbake.

Tarred Roof Cake

Ingredients

2 eggs, beaten
1 cup sugar
1 cup all-purpose flour
1 pinch salt
2 teaspoons baking powder
1 teaspoon vanilla extract
1/2 cup milk, warmed
1 1/2 tablespoons butter, melted
1 (16 ounce) container prepared vanilla frosting
2 (1 ounce) squares bittersweet chocolate, melted

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking pan.

In a large bowl, mix together the eggs, sugar, flour, salt, baking powder and vanilla. Stir in the warm milk and butter until well blended. Pour into the prepared pan, and spread evenly.

Bake for 35 to 40 minutes in the preheated oven, until a toothpick inserted into the center comes out clean. Cool cake completely before frosting.

Spread vanilla frosting over the top of the cake, then drizzle with the bittersweet chocolate. Let the chocolate cool and harden before serving.

Eclair Cake

Ingredients

2 (3.5 ounce) packages instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed
3 cups milk
1 (16 ounce) package graham cracker squares
1 (16 ounce) package prepared chocolate frosting

Directions

In a medium bowl, thoroughly blend the pudding mix, whipped topping, and milk.

Arrange a single layer of graham cracker squares in the bottom of a 13x9 inch baking pan. Evenly spread half of the pudding mixture over the crackers. Top with another layer of crackers and the remaining pudding mixture. Top with a final layer of graham crackers.

Spread the frosting over the whole cake up to the edges of the pan. Cover, and chill at least 4 hours before serving.

Quick Cake

Ingredients

1 1/2 cups sifted pastry flour
1 cup white sugar
1/4 cup unsweetened cocoa powder
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 cup water
1/3 cup vegetable oil
1/4 cup white vinegar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Have ready an un-greased 8 inch square pan.

Sift together the flour, sugar, cocoa, baking powder, baking soda and salt into an un-greased pan. Make a well in the center and pour in the water, oil, vinegar and vanilla. Mix until blended.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Grandma's Famous Salmon Cakes

Ingredients

1 (14.75 ounce) can salmon,
drained and flaked
2 eggs, beaten
1 small onion, diced
1 teaspoon ground black pepper
3 tablespoons vegetable oil

Directions

Pick through the salmon and remove any bones. In a mixing bowl, beat the eggs and add the diced onion, salmon and pepper. Mix thoroughly.

Shape into 2 ounce patties; about 7 or 8 patties. In a large skillet over medium heat, heat the oil. Fry each patty for 5 minutes on each side or until crispy and golden brown.

Lemon Bundt Cake

Ingredients

1 (18.25 ounce) package lemon cake mix
1 (3.4 ounce) package instant lemon pudding mix
4 eggs
1 cup water
1/3 cup vegetable oil
1 tablespoon butter or margarine, melted
1/4 cup orange juice
1 cup confectioners' sugar

Directions

In a mixing bowl, combine dry cake and pudding mixes, eggs, water and oil. beat on medium speed for 2 minutes. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 6-8 minutes.

Meanwhile, for glaze, combine butter and orange juice in a small bowl; stir in confectioners' sugar until smooth. Remove cake from pan to a serving platter; poke holes in cake with a meat fork. Slowly drizzle with glaze. Cool completely.

Cake Mix Cookies III

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 egg
3/4 cup vegetable oil
1/4 cup packed light brown sugar
2 cups butterscotch chips

Directions

Combine all ingredients in the order given. (Do not use mixer.) Drop by teaspoon onto an ungreased cookie sheet.

Bake at 350 degrees F (175 degrees C) for about 7 minutes. Do not let them get brown around the edges! Cool on the cookie sheet at least 10 minutes before trying to remove them, they will break!

Coco-Cola Cake III

Ingredients

2 cups white sugar
2 cups all-purpose flour
1 cup cola-flavored carbonated beverage
3 tablespoons unsweetened cocoa powder
1 cup butter
1/2 cup buttermilk
1 teaspoon baking soda
2 eggs
1 1/2 cups miniature marshmallows
6 tablespoons cola-flavored carbonated beverage
3 tablespoons unsweetened cocoa powder
1/2 cup butter
4 cups confectioners' sugar
1 cup chopped walnuts
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 13 x 9 inch baking pan.

Sift the flour, white sugar and baking soda together.

In a saucepan over medium heat bring 1 cup of the butter, 3 tablespoons of the cocoa, and 1 cup of the cola drink to a boil. Pour into the flour mixture and stir in the marshmallows, buttermilk and the beaten eggs. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes. Remove cake from oven and top with Coco-Cola Topping while cake is still warm.

To Make Coco-Cola Topping: In a saucepan bring 1/2 cup of the butter or margarine, 6 tablespoons of the cola drink and 3 tablespoons of the cocoa to a boil. Remove from the heat and stir in the confectioners' sugar, chopped nuts and vanilla. Spread topping over cake while still warm.

Chocolate Chip Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
1 cup milk
1 cup vegetable oil
4 eggs
1 cup miniature semisweet chocolate chips
5 tablespoons grated German sweet chocolate, divided
2 tablespoons confectioners' sugar

Directions

In a mixing bowl, combine cake and pudding mixes, milk, oil and eggs. Beat on low speed until moistened. Beat on medium for 2 minutes. Stir in chocolate chips and 3 tablespoons grated chocolate. Pour into a greased and floured 10-in. fluted tube pan.

Bake at 350 degrees F for 55-65 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Combine confectioners' sugar and remaining grated chocolate; sprinkle over cake.

Chocolate Eclair Cake

Ingredients

2 (3 ounce) packages instant vanilla pudding mix
3 cups milk
1 (8 ounce) container frozen whipped topping, thawed
1 (16 ounce) package chocolate graham crackers
1/4 cup milk
1/3 cup unsweetened cocoa powder
1 cup white sugar
2 tablespoons butter
1 teaspoon vanilla extract

Directions

In a large bowl, combine pudding mix and 3 cups milk; mix well. Fold in whipped topping and beat with mixer for 2 minutes.

In a buttered 9x13 inch baking dish, spread a layer of graham crackers on the bottom of the dish.

Spread 1/2 of the pudding mixture over crackers, then top with graham crackers. Spread remaining pudding over crackers; top second pudding layer with another layer of crackers.

To make topping: In a medium saucepan over medium-high heat, combine 1/4 cup milk, cocoa and sugar and allow to boil for 1 minute; remove from heat and add butter and vanilla. Mix well and cool.

Pour sauce over graham cracker layer and refrigerate until set; serve.

Welfare Cake

Ingredients

3 cups all-purpose flour
2 cups white sugar
1/2 cup unsweetened cocoa powder
2 teaspoons salt
1 tablespoon baking soda
1/2 cup vegetable oil
2 tablespoons distilled white vinegar
1 1/2 teaspoons vanilla extract
2 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine flour, sugar, cocoa, salt and baking soda. Make a well in the center, and pour in the oil, vinegar, water and vanilla.

Mix well, then pour into a 9x13 inch pan. Bake at 350 degrees F (175 degrees C) for 40 minutes, or until a toothpick inserted into the center comes out clean.

German Lemon Cake

Ingredients

1 1/8 cups butter, softened
1 1/4 cups white sugar
5 eggs
3 tablespoons rum (optional)
1 cup all-purpose flour
1 cup cornstarch
1/3 cup lemon juice
1 cup confectioners' sugar

Directions

Preheat the oven to 350 degrees (175 degrees C). Grease a 9x5 inch loaf pan.

In a large bowl, beat the butter and sugar together until light and fluffy. Beat in the eggs, one at a time, mixing well after each one. Stir in the rum, then mix in the flour and cornstarch. Pour into the prepared loaf pan.

Bake for 1 hour and 15 minutes in the preheated oven, or until a knife inserted into the crown comes out clean. Cool for at least 10 minutes before removing from the pan.

While the cake is baking, mix together the lemon juice and confectioners' sugar. When the cake comes out of the oven, poke with a long fork or knitting needle all over. Pour the glaze over the top, and let it soak in. Cut into slices to serve.

Boston Cream Sponge Cake

Ingredients

5 eggs
1 cup sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour

CUSTARD:

3/4 cup sugar
2 tablespoons cornstarch
1 1/2 cups milk
6 egg yolks, beaten
1 teaspoon vanilla extract
1/2 cup butter (no substitutes),
softened

CHOCOLATE FROSTING:

2 tablespoons butter, softened
1 (1 ounce) square unsweetened
baking chocolate, melted and
cooled
1 cup confectioners' sugar
3 tablespoons whipping cream
1 teaspoon vanilla extract

Directions

In a mixing bowl, beat eggs until light and fluffy. Gradually add sugar and salt, beating until thick and lemon-colored. Add vanilla; mix well. Fold in flour, 2 tablespoons at a time. Pour into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 17-20 minutes or until cake springs back when lightly touched. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For custard, combine sugar and cornstarch in a saucepan. Gradually stir in milk until smooth. Bring to a boil; cook and stir for 2 minutes. Remove from the heat. Stir a small amount of hot mixture into egg yolks; return all to the pan. Bring to a gentle boil, stirring constantly. Remove from the heat; stir in vanilla. Cool completely. In a mixing bowl, cream butter. Gradually beat in custard.

To assemble, split each cake into two horizontal layers. Place bottom layer on a serving plate; top with a third of the filling. Repeat layers twice. Top with remaining cake layer. In a small mixing bowl, combine frosting ingredients. Spread over top of cake. Refrigerate.

Rainbow Citrus Cake

Ingredients

3 1/2 cups all-purpose flour
5 teaspoons baking powder
1 teaspoon salt
3/4 cup shortening
2 1/4 cups white sugar
4 eggs
1 1/2 cups milk
2 teaspoons vanilla extract
2 teaspoons grated lemon zest
2 teaspoons grated orange zest
2 teaspoons grated lime zest
2 drops yellow food coloring
2 drops orange food coloring
2 drops green food coloring

1 recipe Lemon Custard Filling

1 recipe Orange Cream Frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 3 (9 inch) pans. Sift together the flour, baking powder, and salt. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk. Divide batter into 3 bowls.

In first bowl, stir in lemon zest and yellow food coloring; pour into prepared pan. In second bowl, Stir in orange zest and orange food coloring; pour into second prepared pan. In third bowl Stir in lime zest and green food coloring; pour into third prepared pan.

Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 5 minutes, then turn out onto a wire rack and cool completely.

Assemble the cake: Put layers together with Lemon Filling. Frost sides and top with Orange Cream Frosting. Refrigerate until serving.

Cracker Crumb Cake

Ingredients

6 egg whites
1 teaspoon cream of tartar
1 teaspoon vanilla extract
2 cups white sugar
36 saltine crackers, finely crushed
2 cups chopped pecans

1 (20 ounce) can crushed pineapple
1 (8 ounce) tub frozen whipped topping, thawed

Directions

Preheat the oven to 325 degrees F (165 degrees C). Butter a 9x13 inch baking pan.

In a large glass or metal bowl, whip egg whites with cream of tartar and vanilla until soft peaks form. Gradually add sugar while continuing to whip to stiff peaks. Fold in cracker crumbs and pecans until evenly blended. Spread evenly in the prepared pan.

Bake for 30 minutes in the preheated oven, until the cake springs back when pressed in the center. Cool completely before frosting.

To make frosting: Mix together the crushed pineapple and whipped topping. Spread over cooled cake, and refrigerate until serving.

Auntie's Buttermilk Cake

Ingredients

3/4 cup shortening
1 1/2 cups white sugar
2 3/4 cups cake flour
1/2 teaspoon salt
4 egg whites
1 teaspoon vanilla extract
1 tablespoon buttermilk
1 teaspoon baking powder
1 1/2 cups buttermilk
1/2 teaspoon baking soda
1 teaspoon almond extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease and flour 1- 13 x9 inch square cake pan.

Cream shortening and sugar together and add 1 tablespoon buttermilk.

Sift flour three times and add baking powder and salt.

Combine 1 1/2 cups buttermilk with 1/2 teaspoon baking soda. Alternate adding buttermilk to shortening mixture with flour.

Beat egg whites until stiff and fold into batter. Stir in the vanilla and almond extracts. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Once cool frost with frosting of your choice. If you want you can add orange extract to the frosting, about 1 teaspoon.

Beat and Bake Orange Cake

Ingredients

2 cups all-purpose flour
1/2 teaspoon salt
3 teaspoons baking powder
1 1/2 cups white sugar
1/2 cup milk
1/2 cup orange juice
1/2 cup vegetable oil
3 eggs, beaten
1 1/2 teaspoons grated orange
zest
6 tablespoons butter, softened
2 cups confectioners' sugar
2 tablespoons orange juice
1 teaspoon vanilla extract
1 teaspoon grated orange zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 8 inch round cake pans. In a measuring cup, combine milk, 1/2 cup orange juice, oil, beaten eggs and 1 1/2 teaspoon orange zest. Set aside.

Sift flour, salt and baking powder into a large bowl. Mix in sugar. Make a well in the center and pour in the milk mixture. Stir until thoroughly combined.

Divide batter into 2 - 8 inch pans. Bake in the preheated oven for 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make Orange Butter Frosting: Cream butter until smooth. Gradually beat in confectioners' sugar. Beat until light and fluffy. Beat in 2 tablespoons orange juice to bring to spreading consistency. Stir in vanilla and 1 teaspoon orange zest.

Welsh Tea Cakes

Ingredients

2 cups all-purpose flour
3/4 cup white sugar
1 teaspoon baking powder
1/2 cup butter
1/2 cup raisins
1/4 cup milk
1 egg
1/4 teaspoon salt
1/2 teaspoon ground nutmeg

Directions

Combine dry ingredients in a mixing bowl. With a pastry blender, cut in butter until mixture resembles coarse meal. Stir in raisins.

Place egg in a 1 cup measure; beat lightly with a fork. Add milk to the 1/4 cup mark; pour into flour mixture and stir with fork to make a soft dough; (a little more milk may be needed). On a floured surface, shape dough into a ball and knead lightly 5-6 times.

Roll to 1/4 inch thickness and with a floured small biscuit cutter, cut into rounds. Bake at 350 degrees F (175 degrees C) on greased cookie sheet until slightly browned.

Caramel Banana Cake Roll

Ingredients

1 cup cake flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
2 eggs
3/4 cup sugar, divided
1/2 cup mashed ripe banana
1 teaspoon vanilla extract
1 teaspoon grated lemon peel
3 egg whites
1 tablespoon confectioners' sugar

FILLING:
4 ounces reduced fat cream cheese
1/2 cup packed brown sugar
1/2 teaspoon vanilla extract
1 cup reduced-fat whipped topping
1 tablespoon confectioners' sugar
2 tablespoons fat-free caramel ice cream topping

Directions

Line a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray with waxed paper and coat the paper with nonstick cooking spray; set aside.

Combine the flour, baking soda, salt and baking powder. In a large mixing bowl, beat eggs for 5 minutes; add 1/2 cup sugar, banana, vanilla and lemon peel. In a small mixing bowl, beat egg whites on medium speed until soft peaks form. Gradually beat in remaining sugar, a tablespoon at a time, on high until stiff peaks form. Add flour mixture to banana mixture; mix gently until combined. Fold in egg white mixture.

Spread into prepared pan. Bake at 375 degrees F for 10-12 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in towel jelly-roll style, starting with a short side. Cool completely on a wire rack.

For filling, in a mixing bowl, beat cream cheese and brown sugar until smooth and sugar is dissolved. Beat in vanilla; fold in whipped topping. Unroll cake; spread filling over cake to within 1/2 in. of edges. Roll up again; place seam side down on a serving platter. Cover and refrigerate for at least 1 hour before serving. Before serving, sprinkle with confectioners' sugar, then drizzle with ice cream topping. Refrigerate leftovers.

Raspberry Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package raspberry gelatin
1 (10 ounce) package frozen sweetened raspberries, thawed
4 eggs
1/2 cup vegetable oil
1/4 cup hot water
FROSTING:
1 (12 ounce) container frozen whipped topping, thawed
1 (10 ounce) package frozen sweetened raspberries, thawed

Directions

In a large bowl, combine dry cake mix and gelatin powder. Add raspberries with juice, eggs, oil and water. Beat until well blended. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool.

For frosting, fold whipped topping into raspberries. Spread over cake. Refrigerate for 2 hours before serving. Store in the refrigerator.

Peanut Butter Cake VI

Ingredients

2 1/4 cups all-purpose flour
2 cups packed brown sugar
1 cup creamy peanut butter
1/2 cup margarine, softened
1 cup milk
3 eggs, lightly beaten
1 teaspoon vanilla extract
1 teaspoon baking powder
1 teaspoon baking soda
1 cup semisweet chocolate chips

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease the bottom of a 9x13 inch pan.

In a large bowl, combine flour and brown sugar. Cut in peanut butter and margarine until crumbly. Reserve 1 cup of crumb mixture. To the remaining crumb mixture, pour in milk, eggs, vanilla, baking powder and baking soda. mix well and pour into pan. Sprinkle top with reserved crumb mixture and chocolate chips.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Apple Dump Cake

Ingredients

1 (21 ounce) can apple pie filling
1 (18.25 ounce) package apples
and cinnamon muffin mix
1/2 cup butter
1/2 teaspoon ground cinnamon,
or to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan

Mix apple pie filling with ground cinnamon to taste. Pour mixture into pan. Sprinkle apples and cinnamon mixture over top of apples.

In a small saucepan melt the butter or margarine and pour evenly over the top of the cake. Sprinkle with additional cinnamon if desired.

Bake at 350 degrees F (175 degrees C) for 20 minutes or until golden brown. Serve hot with ice cream!

Chocolate Party Cake

Ingredients

1 (.25 ounce) envelope unflavored gelatin
2 tablespoons cold water
2 (1 ounce) squares unsweetened chocolate
1/2 cup sugar
1/2 cup hot water
4 egg yolks, lightly beaten
1 teaspoon vanilla extract
2 cups whipping cream, whipped
1/2 cup chopped almonds, toasted
1 (10 inch) prepared angel food cake
FROSTING:
1 cup whipping cream
1 tablespoon confectioners' sugar
1 teaspoon vanilla extract
1/2 cup chopped almonds, toasted

Directions

In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Cook and stir over low heat until gelatin is dissolved; set aside.

In a heavy saucepan over low heat, cook and stir chocolate, sugar and hot water until chocolate is melted. Remove from the heat. Stir a small amount of hot chocolate mixture into egg yolks; return all to the pan, stirring constantly. Cook and stir over low heat until thermometer reads 160 degrees F. Remove from heat. Stir in gelatin mixture and vanilla until smooth. Cool to room temperature. Fold in whipped cream. Stir in almonds.

Using a serrated knife, cut cake into cubes. Arrange a third of the cubes in a greased 10-in. tube pan with removable bottom. Spoon a third of the chocolate mixture over top. Repeat layers twice. Tap pan on work surface so chocolate mixture fills in spaces. Cover and refrigerate for 8 hours or overnight.

For frosting, in a mixing bowl, beat cream until it begins to thicken. Add confectioners' sugar and vanilla; beat until stiff peaks form. Carefully run a knife around edge of pan to loosen. Invert cake onto serving plate; remove pan. Frost top and sides of cake. Sprinkle with almonds. Store in the refrigerator.

Cinnamon Supper Cake

Ingredients

1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/4 cup shortening
3/4 cup sugar
1 egg
1 teaspoon vanilla extract
1/2 cup milk

1 tablespoon butter
3/4 cup confectioners' sugar
1 tablespoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease and flour a 9 inch round cake pan. Sift together the flour, baking powder, and salt; set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the egg, then stir in the vanilla and milk. Beat in the flour mixture, just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. While cake is still warm, spread with butter, and sift confectioners' sugar and cinnamon over the top.

Barb's Chocolate Cake

Ingredients

2 eggs
1 cup white sugar
2 tablespoons butter, softened
1 cup vegetable oil
1/2 cup unsweetened cocoa powder
1/2 cup buttermilk
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 1/2 teaspoons baking powder
1 1/2 teaspoons baking soda
1/4 teaspoon salt
1 cup boiling water
1 cup semisweet chocolate chips
1/2 cup butter, softened
1 cup confectioners' sugar
2/3 cup unsweetened cocoa powder
1 teaspoon vanilla extract
2 tablespoons milk
1 tablespoon strong brewed coffee

Directions

In a large mixing bowl, add the following ingredients one at a time, beating well after each addition: eggs, white sugar, 2 tablespoons butter or margarine, oil, 1/2 cup cocoa, buttermilk and vanilla. (Instead of buttermilk you can use 3 tablespoons softened butter or margarine, 1/2 cup milk and 1 tablespoon vinegar.)

Sift the flour, baking powder, baking soda, and salt; add to the sugar and egg mixture. Blend well. Fold in the boiling water.

Place batter in two greased and floured 8 inch round cake pans. Sprinkle 1/2 cup chocolate chips over each pan. Bake at 350 degrees F (175 degrees C) for 25 minutes. Cool.

To Make the Icing: Begin by beating together 1/2 cup butter or margarine, confectioners' sugar and 2/3 cup cocoa; add 1 teaspoon vanilla, milk and coffee. Beat until very smooth. Add more confectioners' sugar until you obtain the consistency you want. Spread on cake.

Lemon Pound Cake III

Ingredients

3 cups all-purpose flour
3 teaspoons baking powder
1 teaspoon salt
1/4 teaspoon nutmeg
1 cup butter flavored shortening
2 cups white sugar
3 eggs
1/2 cup sour cream
1 1/4 teaspoons vanilla extract
1 1/4 teaspoons lemon extract
1 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan. Sift together the flour, baking powder, salt and nutmeg. Set aside.

In a large bowl, cream together the shortening and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the sour cream, vanilla and lemon extract. Beat in the flour mixture alternately with the milk, mixing just until incorporated. Pour batter into prepared pan.

Bake in the preheated oven for 45 to 50 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Sneaky Mommy's Chocolate Zucchini Cake

Ingredients

2 1/2 cups whole wheat flour
1/4 cup unsweetened cocoa powder
1 teaspoon baking soda
1 teaspoon cinnamon
1/2 teaspoon baking powder
1/2 teaspoon ground cloves
2 eggs
1 cup sugar
1/2 cup unsweetened applesauce
1/2 cup vegetable oil
3/4 cup apple juice concentrate, thawed
1 teaspoon vanilla extract
1/2 cup milk
2 cups shredded, unpeeled zucchini
1/2 cup shredded carrot
1 cup chopped raisins
1/3 cup chopped dates

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish. Whisk together the flour, cocoa powder, baking soda, cinnamon, baking powder, and cloves in a bowl; set aside.

Beat together the eggs, sugar, applesauce, vegetable oil, apple juice concentrate, and vanilla extract in a mixing bowl until smooth. Stir in the dry mixture alternately with the milk, then add the zucchini, carrot, raisins, and dates; stir until just moistened. Pour into the prepared baking dish.

Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, 35 to 45 minutes. Cool in the pan set over a wire rack.

Apple Stack Cake

Ingredients

2 cups white sugar
1 cup shortening
2 eggs
1 teaspoon baking soda
3 teaspoons baking powder
6 cups all-purpose flour
1 teaspoon salt
1/2 cup buttermilk
2 teaspoons vanilla extract
2 pounds dried apples, cooked
and mashed
1 3/4 cups packed brown sugar
4 teaspoons ground cinnamon
1 teaspoon ground cloves
1 teaspoon ground allspice

Directions

Preheat oven to 450 degrees F (230 degrees C). Grease and flour six 8-inch pans.

In a large bowl mix together white sugar, shortening, eggs, soda, baking powder, flour, salt, buttermilk, and vanilla. Divide batter into 6 equal parts. Press into prepared pans.

Bake at 450 degrees F (230 degrees C) for ten minutes.

To Make Filling: To the cooked and mashed apples, add the brown sugar, cinnamon, cloves, and allspice, and mix. Layer 1 cake, spread filling between layer on top and sides. Do this with each of the 6 layers. Let stand at least 12 hours before cutting.

Johnny Cake

Ingredients

1 cup cornmeal
1/2 cup milk
1/2 cup shortening
1/2 cup white sugar
1 1/3 cups cake flour
2 1/2 teaspoons baking powder
1 teaspoon salt
1 egg
1 cup milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease thoroughly an 8 inch square cake pan.

Combine cornmeal and milk. Sift flour, baking powder, and salt. Stir together the egg and milk.

Cream shortening, and blend in sugar. Stir flour mixture and egg mixture alternately into creamed mixture alternately. Blend in cornmeal mixture.

Bake for 40 to 45 minutes. Serve hot, with maple syrup.

Lazy Daisy Cake

Ingredients

2 eggs
1 cup sugar
1 teaspoon vanilla extract
1 cup cake flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup milk
2 tablespoons butter or margarine

FROSTING:
3/4 cup packed brown sugar
1/2 cup butter or margarine,
melted
2 tablespoons light cream
1 cup shredded coconut

Directions

In a large mixing bowl, beat eggs, sugar and vanilla on high until thick and lemon-colored, about 4 minutes. Combine flour, baking powder and salt; add to egg mixture. Beat on low just until combined. Heat milk and butter in a small saucepan until butter melts. Add to batter; beat thoroughly (the batter will be thin). Pour into a greased 9-in. square baking pan. Bake at 350 degrees F for 20-25 minutes or until cake tests done. Cool slightly. For frosting, blend all ingredients well; spread over warm cake. Broil about 4 in. from the heat for 3-4 minutes or until the top is lightly browned.

Caramel Nougat Bar Cake

Ingredients

1 (18.25 ounce) package devil's food cake mix
1 (5.9 ounce) package instant chocolate pudding mix
3 eggs
1/3 cup vegetable oil
1 1/4 cups water
8 ounces caramel candy
1 (8 ounce) package cream cheese
1 (16 ounce) package milk chocolate frosting

Directions

Preheat oven to 350 degrees F (175 degrees C) Grease and flour a Bundt pan.

Melt caramel candy in a small saucepan or a microwave oven.

Add 1/2 of the box of pudding to the cake mix, then prepare according to instructions on box. Pour 1/2 of the batter into a Bundt pan.

Drizzle melted caramels over batter, then pour the remaining cake batter over the caramel.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until a toothpick inserted into the middle of cake comes out clean. Cool completely, then frost.

To make the frosting: Beat milk chocolate frosting, cream cheese and remaining 1/2 of the pudding mix. Frost cake. Chill cake at least 1 hour and serve with a big glass of milk. Yummy!

Michelle's Punch Bowl Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (16 ounce) package frozen whipped topping, thawed
1 (5 ounce) package instant vanilla pudding mix
1 (20 ounce) can crushed pineapple, drained

Directions

Prepare the cake mix as directed by the manufacturer. Bake in a 9x13 inch pan, or two 8 inch round pans. When the cake is cool, split in half, horizontally. Prepare the vanilla pudding according to package directions.

Crumble half of the cake into the bottom of the punch bowl. Then put a layer of 1/3 of the whipped topping, a layer of 1/2 of the pudding, then a layer of 1/2 the can of pineapple. Repeat the layers in the same amounts, and top with the remaining whipped topping. Keep refrigerated until serving.

Pineapple Angel Food Cake II

Ingredients

1 (18.25 ounce) package angel
food cake mix
1 (8 ounce) can crushed pineapple
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, mix together the cake mix, pineapple and vanilla. Pour batter into prepared pan and bake for 35 minutes or until a toothpick inserted in the middle comes out clean. Allow to cool.

Jewish Coffee Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
2 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
1 cup sour cream
1 teaspoon vanilla extract
1 cup chopped walnuts
1/2 cup confectioners' sugar
2 teaspoons ground cinnamon
2 tablespoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan. Combine the flour, baking soda and baking powder; set aside.

In a medium bowl, cream together the sugar, butter and eggs until smooth. Add the flour mixture and beat until smooth. Finally, stir in the sour cream and vanilla. In a separate bowl, combine the nuts, confectioners' sugar and cinnamon.

Spread half of the batter into the 9x9 inch pan. Sprinkle a layer of the nut mixture, then spread the remaining batter and top with the rest of the nut mixture. Spread the melted butter over the top.

Bake for 1 hour in the preheated oven, until cake springs back to the touch.

Surprise Cinnamon Chiffon Cake

Ingredients

1 1/8 cups all-purpose flour
3/4 cup sugar, divided
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
3 eggs, separated
6 tablespoons water
1/4 cup canola oil
1/2 teaspoon vanilla extract
1/8 teaspoon cream of tartar

FILLING:

1 1/4 cups heavy whipping cream
1/4 cup confectioners' sugar
1/4 teaspoon vanilla extract
1 1/2 cups sliced fresh strawberries

Directions

In a small mixing bowl, combine flour, 1/2 cup sugar, baking powder, cinnamon and salt. Whisk the egg yolks, water, oil and vanilla; add to dry ingredients. In another small mixing bowl, beat egg whites and cream of tartar on medium speed until soft peaks form. Gradually add remaining sugar, 1 tablespoon at a time, beating on high until stiff peaks form. Fold into batter.

Gently spoon into an ungreased 7-in. tube pan. Cut through batter with a knife to remove air pockets. Bake on the lowest oven rack at 350 degrees F for 40-50 minutes or until top springs back when lightly touched. Immediately invert pan; cool completely, about 1 hour.

Run a knife around side and center tube of pan. Remove cake. Cut a 3/4-in. slice from top of cake; set aside. Using a sharp knife, carve a tunnel out of cake, leaving a 1-in.-thick wall on all sides; carefully remove cake from tunnel. (Discard cake from tunnel or save for another use.)

For filling, in a small mixing bowl, beat cream, confectioners' sugar and vanilla until soft peaks form. Set aside two-thirds of mixture. Fold remaining cream mixture into the strawberries; spoon into tunnel. Replace cake top. Frost top and sides of cake with reserved cream mixture.

Cod Fish Cakes

Ingredients

2 large potatoes, peeled and halved
1 pound cod fillets, cubed
1 tablespoon butter
1 tablespoon grated onion
1 tablespoon chopped fresh parsley
1 egg
3 tablespoons oil for frying

Directions

Place the potatoes in a large pot of water, bring the water to a boil. Let the potatoes cook until they are almost tender.

Add the fish to the pot and let the fish and potatoes cook until they are both soft. Drain well and transfer the potatoes and fish to a large mixing bowl.

Add butter, onion, parsley, and egg to the bowl; mash the mixture together. Mold the mixture into patties.

Heat oil in a large skillet over a medium-high heat. Fry the patties on both sides until golden brown. Drain on paper towels before serving.

Poor Man's Cake I

Ingredients

1 1/2 cups raisins
1 cup water
1/2 cup cold water
1/4 cup shortening
1 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon salt
1 1/2 teaspoons baking soda
2 cups sifted all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder, baking soda and salt. Set aside.

In a saucepan, combine raisins and 1 cup water. Bring to a boil, then reduce heat and simmer for 15 minutes. Remove from heat and stir in 1/2 cup cold water and 1/4 cup shortening.

In a large bowl, combine sugar, cinnamon, nutmeg, allspice, salt, baking soda and flour. Stir in raisin mixture until well blended. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 25 minutes.

Soda Pop Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 1/2 cups boiling water
1 (6 ounce) package strawberry flavored gelatin
16 fluid ounces strawberry flavored carbonated beverage
1 (5 ounce) package instant vanilla pudding mix
1 1/2 cups milk
1 (8 ounce) container frozen whipped topping, thawed

Directions

Prepare cake according to package instructions for a 9x13 inch pan. remove from oven and poke holes in the cake with a wooden skewer or toothpick.

In a medium bowl, combine boiling water with strawberry gelatin. Stir until dissolved and allow to cool slightly. Pour in the strawberry flavored carbonated beverage. Pour slowly over cake, allowing it to soak in. Refrigerate until cool.

To make the Frosting: In a medium bowl combine pudding and milk. Beat until well blended and thickened. Fold in the thawed whipped topping. Spread on cake. Refrigerate for several hours before serving.

Caramel Spice Cake

Ingredients

3/4 cup shortening
1 1/3 cups packed brown sugar
1 cup white sugar
3 eggs
2 teaspoons vanilla extract
1 1/2 cups buttermilk
3 cups all-purpose flour
2 teaspoons baking powder
3/4 teaspoon baking soda
3/4 teaspoon salt
1 teaspoon ground cinnamon
3/4 teaspoon ground nutmeg
3/4 teaspoon ground cloves
1/2 teaspoon ground allspice
1 cup chopped pecans
B
1/4 cup butter
1/2 teaspoon salt
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
3 cups confectioners' sugar, sifted
1/4 cup buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (9 inch) pans. Sift together the flour, baking powder, baking soda, salt, cinnamon, 3/4 teaspoon nutmeg, cloves and allspice. Set aside.

In a large bowl, cream together the shortening, brown sugar and 1 cup white sugar until light and fluffy. Beat in the eggs one at a time, then stir in 2 teaspoons vanilla. Beat in the flour mixture alternately with 1 1/2 buttermilk, mixing just until incorporated. Stir in pecans. Pour batter into prepared pans.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

To make the frosting: In a large bowl, combine butter, 1/2 teaspoon salt, 1 teaspoon vanilla and about 1 cup of the confectioners' sugar. Beat well, then gradually beat in the remaining confectioners' sugar alternately with 1/4 cup buttermilk. Beat until smooth and creamy and spread on cake.

Aargau Carrot Cake

Ingredients

3 eggs
3/4 cup white sugar
1 1/2 teaspoons grated lemon
zest
2 tablespoons fresh lemon juice
1 cup grated carrots
1 cup ground almonds
1/4 cup all-purpose flour
1 teaspoon baking powder
1 pinch salt

3/4 cup confectioners' sugar
1 tablespoon lemon juice

Directions

Prepare the 9 inch cake pan by rubbing the inside well with a drop of cooking oil and then scattering a little flour over it. Preheat oven to 360 degrees F (180 degrees C).

Separate the eggs and beat the yolks into the sugar thoroughly. Add lemon juice and grated rind, carrots, almonds, flour, baking powder and salt. Mix well.

Beat egg whites until stiff and fold into cake mixture. Pour batter into 9 inch cake pan.

Bake at 360 degrees F (180 degrees C) for 45 minutes.

This cake is often iced with 3/4 cup confectioners sugar into which is beaten 1 tablespoon lemon juice. Little marzipan carrots are the traditional decoration.

Lemon Custard Pudding Cake

Ingredients

6 tablespoons butter, melted
6 tablespoons all-purpose flour
2 cups white sugar
4 eggs
1 1/2 cups milk
1 1/2 tablespoons grated lemon
zest
2 tablespoons lemon juice
1/4 cup confectioners' sugar for
dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 2 quart baking dish. Separate the eggs.

In a large bowl, combine the flour, butter and 1 1/2 cups of the white sugar.

Beat the egg yolks and add to the sugar mixture along with the milk and lemon zest. Mix well and add the lemon juice.

In another bowl beat egg whites until stiff, slowly adding the remaining 1/2 cup white sugar. Fold the egg whites into the batter. Pour batter into the prepared dish.

Place the dish in a shallow pan of hot water and bake at 350 degrees F (175 degrees C) for 55 to 60 minutes or until lightly browned. Serve warm or chilled with confectioners' sugar dusted on top.

Neapolitan Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 cup water
1/4 cup vegetable oil
3 eggs
8 drops red food coloring
1/4 cup chocolate syrup
1 tablespoon baking cocoa
confectioners' sugar

Directions

In a large mixing bowl, combine the cake mix, water, oil and eggs. Beat on medium speed for 2 minutes. Divide batter into three equal portions. Pour one portion into a greased 10-in. fluted tube pan. Stir red food coloring into another portion; carefully spoon into pan. Stir chocolate syrup and cocoa into remaining batter; carefully spoon into pan. Do no swirl.

Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from the pan to a wire rack to cool completely. Dust with confectioners' sugar if desired.

Rhubarb Cake IV

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon vanilla extract
1/2 cup milk
1 1/4 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon mixed spice
1/2 teaspoon ground nutmeg
6 rhubarb, chopped

1/4 cup brown sugar
1/2 teaspoon mixed spice
1/4 teaspoon ground nutmeg
3/4 cup slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour an 8x12 inch pan. Sift together the flour, baking powder, 1 teaspoon mixed spice and 1/2 teaspoon nutmeg. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture alternately with the milk. Spread batter into prepared pan. Sprinkle the chopped rhubarb over the batter. In a small bowl, mix together the brown sugar, 1/2 teaspoon mixed spice, 1/4 teaspoon nutmeg and slivered almonds. Sprinkle over top.

Bake in the preheated oven for 50 to 60 minutes, or until the cake springs back when lightly tapped. Serve warm or cold.

Pineapple Upside-Down Cake I

Ingredients

6 tablespoons unsalted butter
1 cup packed brown sugar
1 tablespoon honey
12 slices canned pineapple
1/4 cup unsweetened pineapple juice
1/2 cup dried currants
1/4 cup sliced almonds
1/4 cup dark rum
1/4 cup buttermilk
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon salt
1/8 teaspoon ground cloves
6 tablespoons unsalted butter
1 cup packed brown sugar
2 eggs
1 tablespoon vanilla extract
1/2 teaspoon almond extract
1/4 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Make Topping: Combine 6 tablespoons of the unsalted butter or margarine, 1 cup of the packed brown sugar, and the honey in a medium sized saucepan. Cook over medium heat, stirring with a wooden spoon, until well blended and smooth. Pour into an ungreased 13x9 inch baking pan, tilting to evenly coat the bottom of the pan. Arrange pineapple slices in a decorative pattern in pan and sprinkle with dried currants and 1/4 cup of the sliced almonds

In a small bowl combine rum, pineapple juice, and buttermilk. In another small bowl mix flour, baking powder, cinnamon, nutmeg, salt, and cloves together.

In a large bowl cream 6 tablespoons of the butter and 1 cup of the packed brown sugar together until smooth. Add eggs one at a time, beating well after each addition. Beat in vanilla and almond extracts, scraping down the sides of the bowl. In three additions, beat in on low speed of an electric mixer the flour and the rum mixtures alternately, beating for about 45 seconds after each addition. Scrape down sides of bowl when needed. Spoon batter over the pineapple in the pan, spreading evenly.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes or until a wooden pick inserted into the center comes out clean. Remove pan from oven and let stand for about 10 minutes. Turn pan upside down onto a serving platter and let stand in pan for 10 more minutes. Remove pan and garnish with sliced almonds, if desired.

Chocolate Chocolate Chip Cake

Ingredients

1 cup shortening
2 cups sugar
4 (1 ounce) squares unsweetened chocolate, melted and cooled
2 teaspoons vanilla extract
5 eggs
2 1/4 cups cake flour
1 teaspoon baking soda
1 teaspoon salt
1 cup buttermilk
2 cups semisweet chocolate chips

FROSTING:
2/3 cup butter, softened
5 1/3 cups confectioners' sugar
1 cup baking cocoa
1 cup milk
2 teaspoons vanilla extract

Directions

In a large mixing bowl, cream shortening and sugar until light and fluffy. Add chocolate and vanilla; mix well. Add eggs, one at a time, beating well after each addition. Combine the flour, baking soda and salt; add to creamed mixture alternately with buttermilk. Fold in the chocolate chips.

Pour into three greased and floured 9-in. round cake pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, in a large mixing bowl, cream butter until light and fluffy. Combine sugar and cocoa; add to creamed mixture alternately with milk. Add vanilla; beat well. Spread frosting between layers and over top and sides of cake.

Asparagus Bundt Cake

Ingredients

3 cups all-purpose flour
2 cups sugar
2 teaspoons baking soda
1 teaspoon ground cinnamon
1/2 teaspoon salt
1 1/2 cups vegetable oil
3 eggs, beaten
1 pound fresh asparagus, grated and drained
1 (8 ounce) can crushed pineapple, undrained
1 tablespoon grated orange peel
2 teaspoons vanilla extract
1 1/2 cups chopped pecans

ICING:

1 (3 ounce) package cream cheese, softened
2 3/4 cups confectioners' sugar
2 teaspoons grated orange peel
1 teaspoon vanilla extract
3 tablespoons milk

Directions

In a large bowl, combine the first five ingredients. Add oil, eggs, asparagus, pineapple, orange peel and vanilla; mix well. Fold in pecans. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350 degrees F for 1 hour or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove from pan to a wire rack to cool completely.

For icing, beat cream cheese and sugar in a small mixing bowl until smooth. Add orange peel, vanilla and enough milk until icing reaches desired consistency. Spoon over cake, allowing icing to drip down sides.

Orange Slice Cake I

Ingredients

3 1/2 cups all-purpose flour
1/2 teaspoon salt
1 cup butter
2 cups white sugar
4 eggs
1 teaspoon baking soda
1/2 cup buttermilk
16 ounces orange-flavored fruit
slice jelly candies, chopped
1 cup chopped dates
2 cups chopped walnuts
1 cup flaked coconut
1 cup orange juice
2 cups confectioners' sugar

Directions

Sift flour and salt together.

Cream butter or margarine and sugar well. Add eggs, flour mixture, soda, and buttermilk; mix well. Fold in orange slices, dates, nuts, and coconut. Pour batter into a greased and floured tube pan.

Bake at 300 degrees F (150 degrees C) for 1 3/4 to 2 hours. Remove cake from oven. Mix together juice and confectioner's sugar; pour over hot cake while still in pan. Cool cake in pan for 20 minutes. Turn out onto cake plate. Cool completely.

Lemon Cheese Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 cup milk
1/3 cup vegetable oil
3 eggs
6 egg yolks
1 1/2 cups white sugar
1 cup butter
1/4 cup all-purpose flour
1 cup fresh lemon juice
4 tablespoons grated lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 9 inch round cake layer pans.

Combine the cake mix, instant vanilla pudding, milk, vegetable oil and the 3 whole eggs. Mix until blended. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes or until cakes test done. Set aside cakes to cool.

To Make Lemon Cheese Filling: In the top half of a double boiler combine the egg yolks, white sugar, butter or margarine, flour, grated lemon rind and lemon juice. Cook stirring constantly over medium heat until mixture is thick enough to spread. Let cool before spreading between cooled cake layers.

Jewish Apple Cake from Bubba's Recipe Box

Ingredients

1 teaspoon ground cinnamon
3/4 cup white sugar
5 large Rome Beauty apples,
peeled, cored, and chopped
3 cups all-purpose flour
1 teaspoon salt
1 tablespoon baking powder
4 eggs
2 cups white sugar
1 cup vegetable oil
1/4 cup orange juice
1 tablespoon vanilla extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

Mix cinnamon, 3/4 cup of sugar, and apples in a bowl; set aside. Combine flour, salt, and baking powder in a bowl. Beat the eggs and 2 cups of sugar with an electric mixer until fluffy. Pour in the flour mixture alternately with the oil. Beat in the orange juice and vanilla until smooth and thoroughly mixed. Pour half of the batter into the prepared pan. Layer half of the apples on top. Pour the remaining batter over, then finish by topping with the rest of the apples.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 1 hour and 30 minutes to 1 hour and 45 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Tres Leches (Milk Cake)

Ingredients

1 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 cup unsalted butter
1 cup white sugar
5 eggs
1/2 teaspoon vanilla extract

2 cups whole milk
1 (14 ounce) can sweetened condensed milk
1 (12 fluid ounce) can evaporated milk
1 1/2 cups heavy whipping cream
1 cup white sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

Sift flour and baking powder together and set aside.

Cream butter or margarine and the 1 cup sugar together until fluffy. Add eggs and the 1/2 teaspoon vanilla extract; beat well.

Add the flour mixture to the butter mixture 2 tablespoons at a time; mix until well blended. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Pierce cake several times with a fork.

Combine the whole milk, condensed milk, and evaporated milk together. Pour over the top of the cooled cake.

Whip whipping cream, the remaining 1 cup of the sugar, and the remaining 1 teaspoon vanilla together until thick. Spread over the top of cake. Be sure and keep cake refrigerated, enjoy!

Cherry Nut Cake II

Ingredients

1 1/2 cups butter
4 cups all-purpose flour
1 pound chopped pecans
1 pound candied cherries
1 teaspoon baking powder
2 teaspoons vanilla extract
2 cups white sugar
6 eggs
1 pound candied pineapple
1 1/2 cups golden raisins
1/4 teaspoon salt
1 Golden Delicious apple - peeled, cored and sliced

Directions

Preheat oven to 250 degrees F (120 degrees C). Grease one 10 inch tube pan. Line the bottom of the pan with parchment paper and dust pan with flour.

Cream the light butter together with the white sugar. Add eggs one at a time mixing well after each one. Mix in the vanilla extract. Stir in 3 cups of the flour, baking powder, and salt and blend well.

Toss candied cherries, chopped pecans, candied pineapple, and white raisins with the remaining 1 cup flour. Stir fruit and nut mixture into the batter and pour into prepared pan.

Bake at 250 degrees F (120 degrees C) for 3 hours. Let cake cool for 20 minutes before removing from pan.

After cake is cold, cut a piece of waxed paper to fit the top of the cake. Put the apple slices on top of the waxed paper and put cake into a closed container. Store cake in a cool dry area for about 3 days or until the cake takes up the juice from the apple slices. Remove apple slice and waxed paper and serve.

One Bowl Chocolate Cake II

Ingredients

1 3/4 cups all-purpose flour
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking soda
1 teaspoon salt
1 1/2 cups white sugar
1/2 cup butter, softened
2 eggs
1 1/2 teaspoons vanilla extract
1 1/2 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Sift together the flour, cocoa, baking soda and salt, set aside. In a medium bowl, cream together the sugar and butter until smooth. Stir in the eggs and vanilla. Gradually mix in the dry ingredients, alternately with the milk. Once all of the ingredients have been incorporated, mix on high speed of an electric mixer for 2 to 3 minutes. Pour batter into the prepared pan.

Bake for 30 to 35 minutes in the preheated oven, until a toothpick inserted comes out clean.

Toffee Cake

Ingredients

1 (10 inch) angel food cake
1 (12 ounce) container frozen
whipped topping, thawed
6 (1.4 ounce) bars chocolate
covered English toffee

Directions

Split angel food cake in half horizontally.

Stir together the whipped topping and the crushed toffee bars. Use to fill and frost cake. Cover and refrigerate cake.

Chocolate Icebox Cake

Ingredients

8 (1 ounce) squares German
sweet chocolate, chopped
3 tablespoons water
2 egg yolks, beaten
2 tablespoons confectioners'
sugar
1 cup heavy whipping cream
2 egg whites
1 (12 ounce) package ladyfingers

Directions

Line two 8 x 4 x 3 inch loaf pans with waxed paper.

Beat the egg whites until stiff. Beat the whipping cream until soft peaks form.

Melt chocolate in a double boiler. Blend in water. Remove from heat, and add egg yolks; beat vigorously until smooth. Add sugar, and mix well. Fold whipped cream into chocolate mixture. Fold in stiffly beaten egg whites.

Separate ladyfingers. Line bottom of each pan with single ladyfingers. Cut remaining ladyfingers in half crosswise, and use to line the sides of the pans. Fill with chocolate mixture. Chill 12 to 24 hours. Unmold. Serve with additional whipped cream if desired.

Chocolate Cherry Cake III

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (21 ounce) can cherry pie filling
1 teaspoon almond extract
2 eggs
1 cup white sugar
5 tablespoons butter
1/3 cup milk
1 cup semisweet chocolate chips

Directions

Heat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 inch pan.

In a large bowl, combine cake mix, cherry pie filling, almond extract, and 2 eggs by hand; stir until well blended. Pour batter into prepared pan.

Bake for 25 to 30 minutes, or until it tests done. Cool.

In a small saucepan, combine sugar, butter or margarine, and milk. Boil, stirring constantly, for 2 minutes. Remove from heat, and stir in chocolate chips until smooth. Immediately pour over partially cooled cake.

Maple Nut Cake

Ingredients

1/2 cup butter, softened
1 cup white sugar
2 eggs
1 teaspoon maple flavored extract
1 1/2 cups all-purpose flour
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 8x8 inch square pan.

Cream the butter or margarine add the sugar and continue creaming until light and fluffy. Beat in the eggs one at a time. Stir in the maple flavoring.

Combine the flour, baking powder, and salt. Add the flour mixture in 3 parts alternately with the milk to the butter mixture, beginning and ending with flour. Stir in the walnuts and pour in the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes or until a toothpick inserted in the center comes out clean. Let cake cool then frost with Maple Butter Icing.

Cranberry Banana Coffee Cake

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground cinnamon
1/4 teaspoon salt
1/4 teaspoon ground allspice
2 medium ripe bananas, mashed
1 cup whole berry cranberry
sauce
TOPPING:
1/2 cup packed brown sugar
1/2 cup chopped pecans
2 tablespoons all-purpose flour
2 tablespoons butter or margarine,
melted

Directions

In a large mixing bowl, cream the butter and sugar. Beat in eggs and vanilla. Combine the dry ingredients; add to the creamed mixture alternately with bananas. Spread into a greased 13-in. x 9-in. x 2-in. baking pan. Top with cranberry sauce.

In a small bowl, combine brown sugar, pecans and flour; stir in butter. Sprinkle over cranberries. Bake at 350 degrees F for 45-50 minutes or until a toothpick inserted near the center comes out clean. Cool in pan on a wire rack.

Doctor Bird Cake

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon ground cinnamon
2 cups white sugar
1 teaspoon salt
2 cups banana, mashed
1 cup corn oil
1 1/2 teaspoons vanilla extract
3 eggs
1 (8 ounce) can crushed
pineapple, with juice
1/2 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

Into a large bowl, sift together the flour, sugar, baking soda, cinnamon and salt. Make a well in the flour mixture. Add the mashed bananas, oil, vanilla, eggs and pineapple with juice. Fold in nuts.

Pour batter into prepared pan. Bake in the preheated oven for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely on wire rack.

Neiman Marcus Cake I

Ingredients

1 (18.25 ounce) package
chocolate cake mix
3 eggs
1/2 cup butter
1 cup semisweet chocolate chips
1 cup chopped walnuts
4 cups confectioners' sugar
1 (8 ounce) package cream
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 13x9 inch baking pan.

Combine the chocolate cake mix, 1 of the eggs, and the butter or margarine and mix until smooth. Pat mixture into the prepared pan. Sprinkle the semi sweet chocolate chips and the chopped nuts evenly over the cake.

Mix together the confectioner's sugar, cream cheese, and the remaining 2 eggs until well blended. Pour over the semi-sweet chocolate chips and the chopped nuts.

Bake at 350 degrees F (175 degrees C) for about 40 minutes. Let cake cool a little before cutting. Serve warm or cooled.

Caramel Cake I

Ingredients

1 3/4 cups all-purpose flour
1 cup packed brown sugar
1/2 cup butter, softened
2 eggs
1/2 cup milk
1/2 teaspoon salt
1 3/4 teaspoons baking powder
1 teaspoon vanilla extract
2 cups packed brown sugar
1 cup heavy whipping cream
3 tablespoons butter
1 teaspoon vanilla extract
1/4 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x13 inch baking pan.

Sift the flour before measuring then resift with the 1 cup of the packed brown sugar.

Add the butter or margarine, eggs, milk, salt, baking powder and 1 teaspoon of the vanilla to the flour mixture and beat on medium high speed of an electric mixer for 2 to 3 minutes. (Use the whisk attachment for best results.) Spread batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes or until a cake tester comes out clean. Remove cake from oven and place on a wire rack for 10 minutes then remove pan and place cake on a serving dish. Once cake is cooled completely frost with Caramel Icing.

To Make Caramel Icing: In a saucepan over medium heat stir the 2 remaining cups of brown sugar, and the cream until the sugar is dissolved. Cover and cook for 3 minutes. Uncover and cook without stirring till a candy thermometer reads 238 to 240 degrees F (113 to 115 degrees C). Stir in the remaining butter with a wooden spoon. Remove the icing from the heat and let cool to 110 degrees F (55 degrees C). Add the remaining 1 teaspoon vanilla. Beat the icing until it is thick and creamy. If it becomes heavy, thin it out with cream until the right consistency appears. Spread over the top of the cooled cake and top with chopped pecans.

Mexican Wedding Cakes I

Ingredients

3/4 cup sifted confectioners' sugar
1 cup butter, softened
2 teaspoons vanilla extract
1 teaspoon ground cinnamon
1 cup ground blanched almonds
2 1/2 cups sifted all-purpose flour

Directions

Cream together confectioner's sugar and butter. Add vanilla, cinnamon and almonds.

Knead in flour by hand until completely mixed.

Chill dough for about an hour.

Preheat oven to 350 degrees F (180 degrees C). Grease cookie sheets.

Roll out dough to one inch thickness. Cut into 1 inch pieces, and roll quickly and gently into a ball. Place 2 inches apart on cookie sheets. Bake for about 15 minutes.

When baked, dip or roll in confectioner's sugar. Store airtight in layers with waxed paper in between.

Gluten-free Mexican Wedding Cakes

Ingredients

1/2 cup butter
1 teaspoon gluten free vanilla extract
1 cup confectioners' sugar
1/2 cup white rice flour
1/4 cup cornstarch
1/4 cup tapioca flour
1/4 teaspoon unflavored gelatin (optional)
1 cup chopped hazelnuts
1 cup chopped walnuts or hazelnuts
confectioners' sugar for dusting

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the butter and vanilla until well blended. Sift together the confectioners' sugar, rice flour, cornstarch, tapioca starch and gelatin. Stir into the butter mixture until all of the dry ingredients have been absorbed. Mix in the ground hazelnuts and chopped hazelnuts. Form teaspoonfuls of dough into balls, and shape into crescents. Place cookies at least 2 inches apart onto ungreased cookie sheets.

Bake for 8 to 10 minutes in the preheated oven, until golden brown. For crispier cookies, reduce heat to 325 degrees F (165 degrees C), and bake slightly longer. When cookies have cooled completely, dust with additional confectioners' sugar.

Aunt Rosie's Gob Cake

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
1/4 cup vegetable oil
1 1/2 cups milk
4 eggs
2 cups confectioners' sugar
1/2 cup milk
1/2 cup shortening
1/2 cup butter
1 teaspoon vanilla extract
3 tablespoons all-purpose flour

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10x15 inch pan. Line a second 10x15 inch pan with parchment paper.

In a large bowl, combine cake mix, pudding mix, 1/4 cup oil, 1 1/2 cup milk and 4 eggs. Beat 4 minutes on high speed. Divide batter into the two 10x15 inch pans.

Bake in preheated oven for 12 to 15 minutes, or until a toothpick inserted into cake comes out clean. Allow to cool.

To make the filling: In a large bowl, combine 2 cups confectioners' sugar, 1/2 cup milk, shortening, butter, vanilla and flour. Beat on high speed for 5 minutes, or until it achieves the consistency of whipped cream.

Spread filling over the layer in the greased pan. Loosen the sides of the other layer by running a knife around the edge between the cake and the pan. Flip the cake onto the frosted layer. Remove the pan and parchment paper from the top layer and serve.

OreoB,,ý Cookie Cake II

Ingredients

24 chocolate sandwich cookie crumbs
1/3 cup semisweet chocolate chips
1/3 cup all-purpose flour
1/4 cup margarine
1 (18.25 ounce) package butter cake mix

1 cup confectioners' sugar
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch pan with cooking spray. In a large bowl, combine chopped cookies, chocolate chips, flour and margarine. Set aside.

Mix cake according to directions on package. Pour half of cake batter in pan. Sprinkle approximately 2 cups of the cookie mixture on top.

Pour rest of cake batter over layer of cookies. Sprinkle remainder of cookie mixture on top.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until toothpick inserted into center of cake comes out clean.

To make the glaze: In a small bowl, mix 1 cup confectioners' sugar with 2 to 3 tablespoons milk. Drizzle glaze over warm cake.

Marbled Peppermint Angel Cake

Ingredients

1 1/2 cups egg whites
1 1/2 teaspoons cream of tartar
1 1/2 teaspoons vanilla extract
1 teaspoon peppermint extract
1/4 teaspoon salt
1 1/2 cups sugar, divided
3/4 cup all-purpose flour
6 drops red food coloring
GLAZE:
2 cups confectioners' sugar
1/4 cup milk
1/4 teaspoon peppermint extract
6 drops red food coloring
1/4 cup crushed peppermint candies

Directions

In a mixing bowl, beat egg whites, cream of tartar, extracts and salt on high speed. Gradually add 3/4 cup of sugar, beating until stiff peaks form and sugar is dissolved. Combine flour and remaining sugar; gradually fold into the batter, 1/4 cup at a time. Divide batter in half; tint half with red food coloring. Alternately spoon plain and pink batters into an ungreased 10-in. tube pan. Cut through the batter with a knife to remove air pockets. Bake at 350 degrees F for 30-40 minutes or until cake springs back when lightly touched. Immediately invert pan; cool completely. Run a knife around sides of cake and remove from the pan. For glaze, combine confectioners' sugar, milk, extract and food coloring if desired. Drizzle over cake. Sprinkle with crushed candies.

Light and Chewy Cake Cookies

Ingredients

1 (18.25 ounce) package reduced fat white cake mix
1/2 cup low-fat sweetened condensed milk
1/2 cup egg substitute
1/2 cup peanut butter chips
1/2 cup semisweet chocolate chips

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray cookie sheets with non-stick cooking spray.

Mix ingredients in the order given. Drop by tablespoons onto cookie sheets about 2 inches apart.

Bake for 3 1/2 to 4 minutes, then switch racks and bake another 3 1/2 to 4 minutes. Remove from oven and let cool on racks.

German Apple Cake II

Ingredients

2 eggs
1 cup vegetable oil
2 cups white sugar
2 cups all-purpose flour
1 teaspoon baking soda
2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon vanilla extract
4 cups apples - peeled, cored and diced
1/2 cup chopped walnuts

2 (3 ounce) packages cream cheese
3 tablespoons butter, softened
1 1/2 cups confectioners' sugar
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. In a medium bowl, mix together flour, baking soda, cinnamon and salt. Set aside.

In a large bowl, combine eggs, oil and sugar. Beat until foamy. Add flour mixture and beat well. Add vanilla and stir in chopped apples and walnuts. Pour into a 9x13 inch pan.

Bake for 45 to 50 minutes, or until a toothpick inserted into the cake comes out clean. Allow cake to cool, then spread with cream cheese frosting.

To make the frosting: In a medium bowl, combine cream cheese, softened butter, confectioners sugar and 1 teaspoon vanilla. Beat until smooth, then spread on cake.

Lemon Pound Cake I

Ingredients

1 cup unsalted butter
3/4 cup white sugar
3 eggs
1 cup cake flour
2 tablespoons dry milk powder
1 tablespoon corn syrup
1/2 lemon, juiced
1/4 teaspoon salt
1/2 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
1/2 teaspoon baking powder
1/4 teaspoon ground mace
(optional)

Directions

Allow butter to reach room temperature. Cream sugar and butter together until light and fluffy. Add eggs one at a time and mix well. Add in flour, powdered milk, and corn syrup. Beat each in well. Add juice of half a lemon, salt, vanilla, nutmeg and mace. Make sure everything is well blended, and pour into a greased loaf pan.

Bake at 325 degrees F (165 degrees C) for 45 minutes, checking for doneness by inserting a toothpick and seeing if it comes out clean. You almost want to underbake this.

Fresh Apple Cake III

Ingredients

3 cups all-purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 1/4 cups vegetable oil
2 cups white sugar
3 eggs, beaten
2 teaspoons vanilla extract
3 cups apple - peeled, cored and diced
3/4 cup chopped walnuts

1/2 cup margarine
1 cup light brown sugar
2/3 cup evaporated milk
chopped walnuts

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour two 8 inch pans. Mix together the flour, baking soda and salt. Set aside.

In a large bowl, whisk together the oil, sugar, eggs and vanilla. Stir in the flour mixture, then fold in the apples and walnuts.

Pour batter into prepared pan. Bake in the preheated oven for 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a saucepan, melt the butter and brown sugar over medium heat. Stir in the evaporated milk. Bring mixture to a boil, then cook for 3 minutes, stirring constantly. Remove from heat. Allow mixture to cool, then fill and frost cake layers. Sprinkle with walnuts, if desired.

Sour Milk Spice Cake

Ingredients

1 cup white sugar
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 cup vegetable oil
1 cup sour milk
3/4 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch baking pan.

Combine and sift sugar, flour, soda, salt, cinnamon and cloves. Make a well in the center and pour in the milk and oil. Mix until combined, then add nuts.

Pour into a 9x9 inch pan and bake at 350 degrees F (175 degrees C) for 45 minutes.

Toasted Butter Pecan Cake

Ingredients

1 1/4 cups butter, softened
2 cups chopped pecans
3 cups sifted all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups white sugar
4 eggs
1 cup milk
2 teaspoons vanilla extract
1/4 cup butter
1 teaspoon vanilla extract
1/4 teaspoon salt
4 cups sifted confectioners' sugar
1/2 cup cream

Directions

Grease and flour the bottoms of three 9 inch layer pans. Preheat oven to 350 degrees F (175 degrees C).

Melt 1/4 cup butter or margarine in a heavy skillet over medium heat. Add pecans, and brown for 10 to 15 minutes, stirring frequently.

Cream 1 cup butter or margarine in large mixing bowl. Gradually add 2 cups white sugar, and cream until light and fluffy with mixer on high speed. Blend in eggs one at a time, beating well on medium speed after each addition. Sift together flour, baking powder, and 1/2 teaspoon salt. At low speed add sifted ingredients alternately with milk and vanilla extract, beginning and ending with dry ingredients. Blend well after each addition. Stir in 1 1/3 cups of the toasted pecans. Pour batter into pans.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, until cake is golden brown and springs back when lightly touched in center.

To Make Frosting: Cream 1/4 cup butter in mixing bowl. Add 1 teaspoon vanilla extract, 1/4 teaspoon salt, confectioners' sugar and cream. Beat until smooth and of spreading consistency. If necessary, thin with additional cream. Blend remaining 2/3 cup pecans into frosting. Fill and frost the cake.

Cranberry Swirl Coffee Cake

Ingredients

1/2 cup butter
1 cup white sugar
2 eggs
1 teaspoon almond extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1 (8 ounce) can whole cranberry sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 or 10 inch tube pan.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the almond extract. Combine the flour, baking powder, baking soda, and salt; stir into the creamed mixture alternately with the sour cream.

Pour 1/3 of the batter into the prepared tube pan. Swirl 1/2 of the cranberry sauce into the batter. Repeat, ending with the batter on top.

Bake 55 minutes in the preheated oven, until golden brown.

Crumb Cake I

Ingredients

2 cups white sugar
3 cups all-purpose flour
1 cup shortening
3 teaspoons baking powder
3 eggs
1 cup milk
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 13 x 9 inch cake pan or two 8 inch round cake pans.

Mix sugar and flour together. With two knives or a pastry blender cut the shortening into the flour and sugar until the mixture resembles coarse crumbs (as if you were making pie dough). Reserve 1/2 cup of this mixture as crumbs for top of cake.

To the remaining flour mixture stir in the baking powder, eggs, milk, and vanilla and mix well. Pour batter into prepared pan. Sprinkle reserved crumb mixture over top.

Bake at 350 degrees F (175 degrees C) for about 45 minutes (35 minutes if using two 8 inch round cake pans) or until center of cake springs back when lightly touched or a toothpick inserted in the center comes out clean.

Pig Pickin' Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (11 ounce) can mandarin oranges, juice reserved
4 eggs
1/4 cup vegetable oil
1 (16 ounce) package frozen whipped topping, thawed
1 (15 ounce) can crushed pineapple, drained
1 (3.5 ounce) package instant vanilla pudding mix

Directions

Mix together cake mix, canned oranges with juice, eggs, and oil. Pour batter into three greased and floured 8 inch round pans. Layers will be thin.

Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until cake tests done. Cool layers on wire racks.

Mix together whipped topping, drained pineapple, and instant pudding mix. Fill and frost the cooled cake. Refrigerate until ready to eat.

Green Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (20 ounce) can crushed pineapple
1 (3.4 ounce) package instant pistachio pudding mix
1 (8 ounce) container frozen whipped topping, thawed

Directions

Make cake mix as directed on box except that in the place of water put pineapple juice. Bake according to the cake mix directions and take right from oven and place in freezer. Cake is ready to frost when cool on the bottom to touch.

Mix crushed pineapple, instant pistachio pudding, and whipped topping together with a spoon, do not use an electric mixer. Frost cake and refrigerate for at least one hour. You must keep this cake refrigerated until ready to serve and then also keep any leftovers refrigerated.

Lemon Fiesta Cake

Ingredients

10 tablespoons butter
1 1/2 cups white sugar
3 eggs
1 tablespoon grated lemon zest
2 1/2 cups sifted all-purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
1 cup buttermilk
3/4 teaspoon lemon extract
1/2 cup golden raisins

1/3 cup white sugar
1/3 cup butter
1 1/2 tablespoons water
2 tablespoons fresh lemon juice

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a Bundt pan.

Cream 1/2 cup plus 2 tablespoons butter and 1 1/2 cups sugar until fluffy. Add eggs one at a time beating after each addition. Blend in the lemon peel.

In a separate bowl, mix flour, salt, soda and baking powder. Add flour mixture alternately with buttermilk to creamed butter mixture. Add lemon extract and raisins.

Bake at 325 degrees F (165 degrees C) for 50 minutes cool 5 minutes, then turn out onto serving plate. Prick hot cake with skewer or fork and pour on lemon topping.

Combine 1/3 cup sugar, 1/3 cup butter and water in a saucepan and heat until butter melts. Add lemon juice . Spoon over hot cake.

Big Soft Sugar Cookie Cakes

Ingredients

1 cup margarine
2 cups white sugar
2 eggs
1 cup milk
5 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 (16 ounce) can vanilla ready to spread frosting
colored candy sprinkles

Directions

Preheat the oven to 375 degrees F (190 degrees C).

In a large bowl, cream together the margarine and sugar until smooth. Beat in the eggs one at a time mixing well after each. Combine the flour, baking powder and baking soda; stir into the sugar mixture alternately with the milk. Drop by heaping tablespoonfuls onto ungreased cookie sheets. Space cookies at least 3 inches apart.

Bake for 12 to 15 minutes in the preheated oven, or until light brown. Remove from cookie sheets to cool on wire racks. When completely cool, frost with vanilla frosting and sprinkle with candy sprinkles.

Baked Maryland Lump Crab Cakes

Ingredients

1/4 cup bread crumbs
1 teaspoon baking powder
1 teaspoon dried parsley
1 teaspoon mustard powder
1/8 teaspoon black pepper
2 teaspoons seafood seasoning,
such as Old Bay[®]
1 tablespoon mayonnaise
2 tablespoons butter, melted
1 teaspoon Worcestershire sauce
3/4 cup cholesterol-free egg
product
1 pound lump crab meat

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a baking sheet.

Combine bread crumbs, baking powder, parsley, mustard powder, pepper, and seafood seasoning; set aside. Stir together mayonnaise, butter, Worcestershire, and egg product until smooth. Fold in crab meat, then fold in bread crumb mixture until well blended.

Shape mixture into 12 crab cakes, about 3/4 inch thick, and place onto prepared baking sheet.

Bake in preheated oven for 15 minutes, then turn the crab cakes over, and bake an additional 10 to 15 minutes, until nicely browned.

Chocolate Earthquake Cake I

Ingredients

1 cup chopped walnuts
1 (3.5 ounce) package flaked coconut
1 (18.25 ounce) package German chocolate cake mix
1/2 cup butter
8 ounces cream cheese
4 cups confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease one 9x12 inch cake pan. Cover the bottom of the cake pan with the chopped nuts and the flaked coconut.

Prepare cake mix according to package directions. Pour batter over chopped nuts and coconut.

Melt butter or margarine, add cream cheese and confectioner's sugar. Stir until blended. Spoon over unbaked batter.

Bake at 350 degrees F (175 degrees C) for 40 to 42 minutes. Please note: you cannot test for doneness, as the cake will appear sticky even when it is done. The icing sinks into the batter as it bakes, forming the white ribbon inside. Makes 16 servings.

Yellow Angel Food Cake

Ingredients

1 1/2 cups white sugar
1/2 cup water
6 eggs, separated
1 cup all-purpose flour
1 teaspoon cream of tartar

Directions

Whip the egg whites until foamy. Add cream of tartar, and continue beating until stiff. In a separate bowl, beat the egg yolks until lemon coloured.

Boil the sugar and water until it reaches the thread stage, 230 - 234 degrees F (110 - 112 degrees C). Beat syrup into egg whites. Fold in egg yolks. Fold in flour. Pour batter into an ungreased tube pan.

Bake at 350 degrees F (175 degrees C) for 1 hour. Cool.

Banana Rum Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/4 teaspoon baking soda
2/3 cup dark rum
2/3 cup water
2 eggs
1 cup mashed bananas
1/3 cup chopped pecans

1/3 cup butter, softened
3 cups confectioners' sugar
2 teaspoons vanilla extract
2 tablespoons dark rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9-inch cake pans.

In a large bowl, combine cake mix, baking soda, rum, water, eggs, bananas and nuts. Bring together, then beat on medium speed 2 to 4 minutes.

Divide into prepared pans. Bake at 350 degrees F (175 degrees C) for 25 to 30 minutes, or until toothpick inserted into center of cake comes out clean. Cool completely.

For the frosting: Combine 1/3 cup butter or margarine with the confectioners sugar. Blend thoroughly. Stir in vanilla and 2 tablespoons rum. Beat until smooth.

Cream Cheese Coffee Cake I

Ingredients

1/3 cup packed dark brown sugar
2 teaspoons unsweetened cocoa powder
1/3 cup chopped semisweet chocolate
1 teaspoon ground cinnamon
1/3 cup raisins
1/3 cup golden raisins
1/2 cup toasted walnuts, chopped

3/4 cup unsalted butter
1/2 (8 ounce) package cream cheese
1 cup packed brown sugar
1/3 cup white sugar
5 eggs
1 1/2 teaspoons vanilla extract
1 cup plain yogurt
3 1/4 cups all-purpose flour
1/4 teaspoon salt
1 tablespoon baking powder
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Generously grease a 12 cup Bundt cake pan or a 9 or 10 inch tube pan.

Soak raisins in warm water until plump. Drain and dry. Chop coarsely. Mix with 1/3 cup dark brown sugar, cocoa, chocolate, cinnamon, and chopped nuts. You can also mince filling ingredients in a food processor for another texture.

Cream the unsalted butter with 1 cup brown sugar and white sugar until fluffy. Add cream cheese, and cream until blended. Add eggs and vanilla, and mix thoroughly. Blend in yogurt or sour cream. Fold in flour, salt, baking powder, soda. Mix well on low speed of mixer. Spread one third batter in prepared pan. Top with some of the filling mixture. Layer in this fashion until filling and batter are used up.

Bake until done, 50 to 60 minutes. Cool in pan 10 minutes before removing.

Angel Food Cake Roll

Ingredients

1 (16 ounce) package angel food cake mix
5 teaspoons confectioners' sugar
1 (8 ounce) container reduced fat strawberry yogurt
1 (1 ounce) package instant sugar-free vanilla pudding mix
3 drops red food coloring
2 cups reduced-fat whipped topping

Directions

Line a 15-in. x 10-in. x 1-in. baking pan with waxed paper. Prepare cake according to package directions. Pour batter into prepared pan. Bake at 350 degrees F for 15-20 minutes or until cake springs back when lightly touched. Cool for 5 minutes. Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up jelly-roll style in the towel, starting with a short side. Cool on a wire rack.

In a bowl, whisk the yogurt, pudding mix and food coloring if desired. Fold in whipped topping. Unroll cake; spread filling evenly over cake to within 1/2 in. of edges. Roll up. Cover and freeze. Remove from freezer 30 minutes before slicing.

Boterkoek (Dutch Butter Cake)

Ingredients

1 cup butter, softened
1 1/2 cups white sugar
2 eggs, beaten
1 tablespoon almond extract
2 1/2 cups all-purpose flour
2 teaspoons baking powder
16 almond halves (optional)

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease two 8 inch round cake pans, or 9 inch pie plates.

In a large bowl, use an electric mixer to beat butter and sugar until light and fluffy. Add eggs, reserving just enough to brush over the tops, about 1 tablespoon. Stir in the almond extract. Combine the flour and baking powder; stir into the batter by hand using a sturdy spoon. The dough will be stiff.

Press evenly into the two prepared pans. Press almond halves into the top where each slice would be. Brush the tops with a thin layer of the reserved egg.

Bake in the preheated oven for about 30 minutes, or until the top is golden brown. Cut into wedges to serve.

Makeover Old-Fashioned Banana Cake

Ingredients

3 cups all-purpose flour
1 1/2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon ground cinnamon
1/4 teaspoon baking soda
2 eggs
2 egg whites
1/2 cup unsweetened applesauce
1/2 cup canola oil
1 1/2 teaspoons vanilla extract
1 (8 ounce) can unsweetened crushed pineapple, undrained
2 cups banana, diced
1 (10 ounce) jar maraschino cherries, drained
1/2 cup chopped walnuts
1 1/2 teaspoons confectioners' sugar

Directions

In a large mixing bowl, combine the first six ingredients. In a small bowl, combine the eggs, egg whites, applesauce, oil and vanilla. Beat into dry ingredients just until combined. Stir in pineapple. Fold in the bananas, cherries and walnuts.

Coat a 10-in. fluted tube pan with nonstick cooking spray and dust with flour. Add the batter. Bake at 350 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. Dust with confectioners' sugar.

Root Beer Float Cake II

Ingredients

1 (18.25 ounce) package white cake mix
1 1/4 cups root beer
1/4 cup vegetable oil
2 eggs

1 (1.3 ounce) envelope whipped topping mix
1/2 cup root beer

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

In a large bowl, combine cake mix, 1 1/4 cup root beer, oil, and eggs. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Pour batter into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the frosting: In a large mixing bowl, combine the whipped topping mix and 1/2 cup root beer. Beat until soft peaks form. Spread on top of cake.

Apricot Brandy Pound Cake III

Ingredients

3 cups sifted all-purpose flour
1/4 teaspoon baking soda
1/2 teaspoon salt
1 cup sour cream
1/2 teaspoon rum flavored extract
1 teaspoon orange extract
1/4 teaspoon almond extract
1/2 teaspoon lemon extract
1 teaspoon vanilla extract
1/2 cup apricot brandy
1 cup butter
3 cups white sugar
6 eggs

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan. Mix together the flour, baking soda and salt. Set aside.

Combine the sour cream, rum flavoring, orange extract, almond extract, lemon extract, vanilla extract and apricot brandy. Set aside. In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the flour mixture alternately with the sour cream and flavorings mixture, stirring just until incorporated.

Pour batter into prepared pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Fruit Cocktail Cake VII

Ingredients

2 eggs
1 1/2 cups white sugar
1 (15.25 ounce) can fruit cocktail
with juice
1 3/4 cups all-purpose flour
1 1/2 teaspoons baking soda

1 cup white sugar
1/2 cup butter
2/3 cup evaporated milk
1 cup flaked coconut
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, and baking soda; set aside.

In a large bowl, combine the eggs, sugar and fruit cocktail. Beat in the flour mixture. Spread batter into prepared pan.

Bake in the preheated oven for 30 to 35 minutes, or until a toothpick inserted into the center of the cake comes out clean. Prick the top with a fork and spread on topping while still hot.

To make the topping: In a saucepan, combine 1 cup sugar, butter, evaporated milk and coconut. bring to a rolling boil over medium heat.

Pineapple Upside-Down Cake II

Ingredients

1/2 cup unsalted butter, melted
2/3 cup packed brown sugar
3 cups fresh pineapple - peeled,
cored and cut into 1 inch chunks
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/2 cup unsalted butter, softened
2/3 cup white sugar
2 eggs
1 teaspoon vanilla extract
3/4 cup milk

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a small bowl stir together the melted butter and the brown sugar; spread the mixture evenly in a well buttered 9 inch round cake pan. Pat the pineapple very dry between several sheets of paper towel, and arrange it evenly on top of the sugar mixture.

Sift together flour, baking powder, salt, and cinnamon.

In a large mixing bowl, cream the softened butter with the sugar until the mixture is light and fluffy. Add the eggs, one at a time, beating well after each addition. Stir in the vanilla. Add the flour mixture in three parts alternately with the milk, beginning and ending with the flour mixture. Beat well after each addition. Spread the batter evenly into the prepared pan.

Place the cake in the middle of the oven. Bake for 45 to 55 minutes, or until a tester comes out clean. Let the cake cool in the pan on a rack for 15 minutes. Run a thin knife around the edge, and invert the cake onto a plate. Serve the cake warm or at room temperature.

Coconut Cream Pound Cake

Ingredients

1 cup butter, softened
1 (8 ounce) package cream
cheese, softened
3 cups white sugar
6 eggs
1 teaspoon coconut extract
3 cups all-purpose flour
1/2 teaspoon baking powder
2 cups flaked coconut

Directions

Preheat the oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, cream together the butter and cream cheese until well blended. Add sugar, and beat until light and fluffy. Blend in the eggs one at a time, then stir in the coconut extract. Mix in flour and baking powder until just moistened, then stir in coconut. Spoon batter into the prepared pan.

Bake for 1 hour and 20 minutes in the preheated oven, until a knife inserted into the cake comes out clean. Allow the cake to cool in the pan for 10 minutes before inverting onto a cooling rack.

Mexican Wedding Cake

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
2 cups white sugar
2 eggs
1 (20 ounce) can crushed pineapple with juice
1 cup white sugar
1/2 cup butter
1 cup evaporated milk
1 cup flaked coconut
1 teaspoon vanilla extract
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan. Combine the flour, baking soda, salt and 2 cups sugar; set aside.

Beat the eggs and add them to the flour mixture. Then stir in the crushed pineapple and juice until just blended. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 minutes, or until a toothpick inserted into cake comes out clean.

To Make Frosting: In a medium saucepan bring to a boil the 1 cup white sugar, butter, and evaporated milk. Boil for 2 minutes, watching carefully to be sure it doesn't burn. Stir the mixture frequently while cooking. Remove from the heat and stir in the vanilla, coconut and pecans. Beat until it cools to lukewarm then pour over the cooled cake.

Apple Walnut Cake

Ingredients

1 cup butter, softened
2 cups sugar
3 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1 1/2 teaspoons baking powder
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/4 teaspoon ground mace
3 cups chopped, peeled baking
apples
2 cups chopped walnuts

Directions

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla. Combine flour, baking powder, cinnamon, salt and mace; gradually add to creamed mixture. Stir in apples and nuts. (Batter will be very stiff.)

Spoon into a greased and floured 10-in. tube pan bake at 325 degrees F for 1 hour and 25 minutes or until cake tests done. Cool 10 minutes in pan before removing to a wire rack to cool completely.

Hot Fudge Sundae Cake

Ingredients

1 cup all-purpose flour
3/4 cup white sugar
2 tablespoons unsweetened cocoa powder
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1 cup chopped walnuts
1 cup packed brown sugar
1/4 cup unsweetened cocoa powder
1 3/4 cups hot water
1 pint vanilla ice cream

Directions

Preheat oven to 350 degrees F (175 degrees C).

In ungreased 9 x 9 inch square pan stir together flour, sugar, 2 Tablespoons cocoa, baking powder and salt. Mix in milk, oil, and vanilla with fork until smooth. Stir in nuts.

Spread evenly in pan. Sprinkle with brown sugar and 1/4 cup cocoa. Pour hot water over batter. Bake 40 minutes.

Let stand 15 minutes; cut into squares. Invert each square onto dessert plate. Top with ice cream and spoon sauce over each serving. Makes 9 servings.

Pecan Cranberry Coffee Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 cup plain yogurt
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon baking soda
1/4 teaspoon salt
1 (16 ounce) can whole berry cranberry sauce, drained
TOPPING:
1 cup chopped pecans
1/3 cup packed brown sugar
1/4 cup sugar
1 teaspoon ground cinnamon

Directions

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Combine the yogurt and vanilla. Combine the flour, baking powder, baking soda and salt; gradually add to the creamed mixture alternately with yogurt mixture.

Set aside 1-1/2 cups batter; pour remaining batter into a greased 11-in. x 7-in. x 2-in. baking dish. Top with half of the cranberry sauce. Combine topping ingredients; sprinkle half over cranberry sauce. Top with reserved batter and remaining cranberry sauce and topping. Bake at 325 degrees F for 50-60 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Chocolate Lovers' Favorite Cake

Ingredients

1 (18.25 ounce) package devil's
food cake mix
1 (3.9 ounce) package instant
chocolate pudding mix
2 cups sour cream
1 cup melted butter
5 eggs
1 teaspoon almond extract
2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 10 inch Bundt pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in sour cream, melted butter, eggs and almond extract. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Blend in chocolate chips. Pour batter into prepared pan.

Bake in preheated oven for 50 to 55 minutes. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Carrot Cake Cookies

Ingredients

Cookie Dough:

3 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup softened butter
1/2 cup vegetable shortening
1 cup white sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla extract
1 (8 ounce) can crushed pineapple, drained with juice reserved
1/2 cup grated carrot
1/2 cup golden raisins
1/2 cup chopped walnuts

Frosting:

1 (8 ounce) package cream cheese, softened
1 tablespoon softened butter
2 cups powdered sugar
1 tablespoon juice from canned pineapple

Directions

Preheat an oven to 375 degrees F (190 degrees C). Lightly grease 4 cookie sheets.

Whisk the flour, baking powder, baking soda, cinnamon, and salt together in a mixing bowl; set aside.

To make the cookie dough, beat 1/2 cup butter, shortening, white sugar, and brown sugar with an electric mixer in a large bowl until smooth. Add 1 egg and allow to blend into the butter mixture before adding the second egg and the vanilla. Mix in the flour mixture until just incorporated. Fold in the crushed pineapple, carrot, raisins, and chopped walnuts, mixing just enough to evenly combine. Drop onto the prepared baking sheets by the heaping teaspoonful, allowing 2 inches of space between the cookies.

Bake in the preheated oven until the edges are golden, 10 to 12 minutes. Allow the cookies to cool on the baking sheet for 1 minute before removing to a wire rack to cool completely.

To make the frosting, beat the cream cheese and 1 tablespoon of butter with an electric mixer in a bowl until smooth. Add the confectioners' sugar and pineapple juice. Beat until no lumps remain. Spread the frosting on the cooled cookies, and allow to dry completely before storing.

White Cake with Raspberry Sauce

Ingredients

1 (18.25 ounce) package white cake mix
4 ounces cream cheese, softened
1 cup confectioners' sugar
1 cup whipping cream, whipped
1 (18 ounce) jar strawberry glaze
1/2 cup water
2 1/2 cups fresh or frozen unsweetened raspberries

Directions

Prepare and bake cake according to package directions, using a 13-in. x 9-in. x 2-in. baking pan. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and confectioners' sugar until smooth. Fold in whipped cream. Spread over cooled cake. Refrigerate until serving. Just before serving, combine strawberry glaze and water in a bowl; gently fold in raspberries. Serve over cake.

Gingerbread Pear Cake

Ingredients

2 tablespoons butter, melted
1/4 cup dark corn syrup
1/4 cup brown sugar
1 (16 ounce) can pear halves, well drained
1/2 cup pecan halves
1 (14.5 ounce) package gingerbread cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Mix the melted butter, corn syrup, and brown sugar in a 9-inch round cake pan.

Slice pear halves in half lengthwise. Place a pecan in the center of each pear quarter. Place pears cut side down in the cake pan, arranging them like spokes radiating from the center of the pan. Sprinkle any remaining pecans around the pears.

Prepare the cake mix according to package directions, and pour over the pears and pecans in the cake pan.

Bake 40 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Cool slightly before turning out onto a serving dish.

Apple Cake IV

Ingredients

5 apple - peeled, cored and sliced
2 cups all-purpose flour
1/2 teaspoon salt
4 teaspoons ground cinnamon
4 teaspoons baking powder
4 eggs
2 cups white sugar
1 cup vegetable oil
2 teaspoons vanilla extract
1 cup chopped walnuts

4 teaspoons white sugar
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C) lightly grease and flour a 9x13 inch pan.

Sift together flour, salt, cinnamon and baking powder. Set aside.

In a large bowl, beat eggs and sugar for 15 minutes on high speed with an electric mixer. Add oil and blend in.

Add four mixture and mix well. Add vanilla. Fold in apples and nuts. Pour batter into 9x13 inch pan.

In a small bowl, mix 4 teaspoons sugar with 1 teaspoon cinnamon. Sprinkle over cake.

Bake at 350 degrees F (175 degrees C) for 50 to 60 minutes or until a toothpick inserted into center of cake comes out clean.

Aunt T's D.W.I. Rum Cake

Ingredients

2 cups all-purpose flour
1 teaspoon baking soda
1 pinch salt
1 teaspoon ground allspice
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 1/2 cups white sugar
1/2 cup vegetable oil
3 eggs
1/2 cup milk
1/4 cup dark rum
3/4 cup chopped black walnuts
B
1 cup butter
1/4 cup water
1 cup white sugar
10 fluid ounces dark rum

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour a 10 inch Bundt pan. Mix together the flour, baking soda, salt, allspice, cinnamon and nutmeg. Set aside.

In a medium bowl, whisk together 1 1/2 cups sugar, oil, eggs, milk and 1/4 cup rum until blended. Make a well in the center of the dry ingredients. Pour in the rum mixture, stirring until combined. Stir in the walnuts.

Pour batter into prepared pan. Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool in the pan. Pierce cake from 15 to 20 times with a wooden skewer to prepare the cake for the rum glaze.

Rum Glaze: In a saucepan, melt 1 cup of butter in water, then bring to a slow boil. Stir in 1 cup sugar and continue to boil for 5 minutes, stirring constantly. Let mixture cool for 5 minutes, then mix in 10 ounces rum. Let cool 15 minutes, then apply the rum glaze to the cake.

To apply Rum Glaze: Gradually drizzle a small amount of the rum glaze over the top of the skewered cake while it is still in the pan. When the top of the cake cannot absorb any more glaze, turn it out of the pan and onto a plate to repeat the procedure on the bottom of the cake. Let the cake sit until the glaze has soaked in, then repeat the procedure from the beginning, putting the cake back into the pan to glaze the top. It may take 24 hours for the cake to completely absorb all of the rum glaze.

Cranberry Cake

Ingredients

3 tablespoons butter, softened
1 cup sugar
1 egg
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon ground nutmeg
1 cup milk
2 cups cranberries
2 tablespoons grated orange or
lemon peel
CREAM SAUCE:
1 1/3 cups sugar
1 cup whipping cream
2/3 cup butter

Directions

In a mixing bowl, cream butter and sugar. beat in egg. Combine the flour, baking powder and nutmeg; add to the creamed mixture alternately with milk. Stir in cranberries and orange peel.

Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Meanwhile, in a saucepan, combine sauce ingredients. Cook and stir over medium heat until heated through. cut warm cake into squares; serve with cream sauce.

Poppy Seed Cake I

Ingredients

3/4 cup poppy seeds
3/4 cup water
3/4 cup butter
1 1/2 cups white sugar
1/2 cup nonfat dry milk powder
2 cups sifted all-purpose flour
2 teaspoons baking powder
4 egg whites

Directions

Soak poppy seeds in water for 2 hours. Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 8 inch round cake pans. Sift nonfat dry milk, flour and baking powder together, and set aside.

Cream butter and sugar together until light and fluffy.

Add 1/4 of the flour mixture to the creamed butter mixture and beat well. Continue to add the flour mixture alternately with the poppy seeds and water, beating well after each addition.

Beat egg whites until stiff and gently fold into batter. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Cool, then fill and top with Almond Custard Filling before serving, if desired.

Irish Cream Bundt Cake

Ingredients

1 cup chopped pecans
1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
4 eggs
1/4 cup water
1/2 cup vegetable oil
3/4 cup Irish cream liqueur
1/2 cup butter
1/4 cup water
1 cup white sugar
1/4 cup Irish cream liqueur

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Sprinkle chopped nuts evenly over bottom of pan.

In a large bowl, combine cake mix and pudding mix. Mix in eggs, 1/4 cup water, 1/2 cup oil and 3/4 cup Irish cream liqueur. Beat for 5 minutes at high speed. Pour batter over nuts in pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the cake comes out clean. Cool for 10 minutes in the pan, then invert onto the serving dish. Prick top and sides of cake. Spoon glaze over top and brush onto sides of cake. Allow to absorb glaze repeat until all glaze is used up.

To make the glaze: In a saucepan, combine butter, 1/4 cup water and 1 cup sugar. Bring to a boil and continue boiling for 5 minutes, stirring constantly. Remove from heat and stir in 1/4 cup Irish cream.

Maryland Crab Cakes I

Ingredients

1 pound crabmeat
2 slices white bread, crusts
trimmed
1 egg, beaten
1 tablespoon mayonnaise
1 teaspoon Dijon-style prepared
mustard
1 teaspoon Worcestershire sauce
1 tablespoon Old Bay Seasoning
TM
2 tablespoons butter

Directions

Pick the crab meat to remove any remaining pieces of shell.

Pick bread into small pieces and place in medium-size bowl with crabmeat. Add egg, mayonnaise, mustard, Worcestershire sauce, and Old Bay seasoning. Mix ingredients by hand to avoid overworking the crabmeat, you want to keep the lumps of meat as much as possible. Form into patties; this should make 6 good-size cakes.

Heat 2 tablespoons of butter in a skillet, then fry cakes for about 4 minutes each side or until brown crust forms on both sides of the crab cake.

Strawberry Chocolate Mousse Cake

Ingredients

1 cup chocolate cookie crumbs
3 tablespoons butter, melted
2 pints fresh strawberries, halved
2 cups semisweet chocolate chips
1/2 cup water
2 tablespoons light corn syrup
2 1/2 cups heavy whipping cream
1 tablespoon white sugar

Directions

In a bowl, mix crumbs and butter to blend thoroughly. Press evenly onto bottom of 9 inch springform pan. Stand strawberry halves about pan, touching, side-by-side, pointed ends up, with cut sides against the side of pan; set aside.

Place chocolate chips in blender container. In small saucepan over medium heat, mix water and corn syrup. Bring to a boil and simmer for 1 minute. Immediately pour over chocolate chips and blend until smooth. Cool to room temperature.

While chocolate cools, in a large mixer bowl, beat 1 1/2 c of the cream to form stiff peaks. With a rubber spatula, fold cooled chocolate into whipped cream to blend thoroughly. Pour into prepared pan. Level top. Points of strawberries might extend about the chocolate mixture. Cover and refrigerate for 4 to 24 hours.

Up to 2 hours before serving, in a medium mixing bowl, beat remaining 1 c cream to form soft peaks. Add sugar. Beat to form stiff peaks. Remove side of pan. Place cake on serving plate. Pipe or dollop whipped cream onto top of cake. Arrange remaining halved strawberries on whipped cream. To serve, cut into wedges with thin knife, wiping blade between cuts.

Cherry Marble Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/4 cup vegetable oil
3 eggs
1/2 cup water
1 (21 ounce) can cherry pie filling

Directions

In a greased 13-in. x 9-in. x 2-in. baking pan, combine cake mix and oil. Combine eggs and water; stir into cake mix until blended. Drop tablespoons of pie filling into batter; cut through batter with a knife to swirl.

Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean (top will have an uneven appearance). Cool on a wire rack.

Dorsey's Fish & Oyster House Crab Cakes

Ingredients

1 1/2 teaspoons Old Bay Seasoning
2 tablespoons biscuit baking mix
1 tablespoon dried parsley
2 tablespoons mayonnaise
1 tablespoon prepared mustard
1 egg, beaten
1/4 teaspoon Worcestershire sauce
1 pound crabmeat
2 quarts vegetable oil for frying

Directions

Mix together Old Bay seasoning, baking mix, and parsley in a medium size mixing bowl. Stir mayonnaise, mustard, egg, and Worcestershire sauce into dry ingredients. Mix in crab meat gently. Form mixture into 6 to 8 balls.

Heat 1 inch oil in a large, heavy bottomed skillet to 365 degrees F (185 degrees C). Place balls in pan, and flatten slightly with a spatula. Flip the crab cakes over after 3 minutes, or when the crab cake is browned on one side. Continue frying until done. Drain on paper towels.

Strawberry Refrigerator Cake

Ingredients

1 (18.25 ounce) package
strawberry cake mix
2 (10 ounce) packages frozen
strawberries
1 (3.5 ounce) package instant
vanilla pudding mix
1 cup milk
2 cups frozen whipped topping,
thawed
1 pint fresh strawberries

Directions

Prepare cake mix as directed on package. Allow to cool. Poke holes on top of cake. Puree thawed strawberries with juice in a blender or food processor and spoon over top of baked cake.

To Make Topping: Prepare pudding mix as directed on package using one cup of milk. Fold whipped topping into pudding mixture and spread over cake. Refrigerate for at least 4 hours.

Arrange fresh strawberries decoratively on top of cake and serve.

Sunshine Cake

Ingredients

5 eggs
1 cup white sugar
5 tablespoons boiling water
1 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon lemon extract
1 teaspoon vanilla extract

Directions

Separate eggs. Sift the flour, baking powder, and salt together three times.

In a large mixing bowl, beat yolks until lemon colored. mix in sugar a little at a time. Stir in the lemon extract, vanilla extract and boiling water until smooth. Stir in the flour mixture just until moistened. Whip the egg whites to soft peaks, and fold into the batter.

Pour the batter into an ungreased 9 inch tube pan. Bake at 350 degrees F (175 degrees C) for 45 to 50 minutes. Remove the cake from the oven, and invert the pan over a bottle. Cool and remove from pan.

Mocha Cake I

Ingredients

1 (18.25 ounce) package dark chocolate cake mix
4 eggs
1 cup sour cream
1 cup coffee flavored liqueur
3/4 cup vegetable oil
1 cup semisweet chocolate chips
1 (16 ounce) package prepared chocolate frosting
1 1/2 tablespoons coffee-flavored liqueur

Directions

In a large bowl, combine cake mix, eggs, sour cream, 1 cup coffee liqueur, and vegetable oil. Using an electric mixer, beat at low speed to blend. Increase speed, and beat 3 to 5 minutes. Stir in the chocolate chips. Pour batter into greased and floured 10 inch Bundt pan.

Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until tester inserted in center comes out clean. Cool cake in pan on rack for 30 minutes. Remove from pan, and cool completely.

Microwave frosting 15 to 25 seconds, just until soft. Stir with spoon, and add 1 1/2 tablespoons coffee liqueur. Stir well. Drizzle frosting over cooled cake.

Funnel Cakes V

Ingredients

2 quarts oil for frying
4 cups all-purpose flour
1 cup light brown sugar
1 tablespoon baking powder
1/2 teaspoon salt
3 eggs
2 1/4 cups milk
1/2 teaspoon lemon extract
1/4 cup confectioners' sugar,
sifted
1 teaspoon ground cinnamon

Directions

In a heavy frying pan, heat the oil to 375 degrees F (190 degrees C). In a medium bowl, sift together the flour, brown sugar, baking powder and salt. Set aside.

Whisk together the eggs, milk and lemon extract. Fold in the flour mixture, stirring until well blended. In a separate bowl, sift together the confectioner's sugar and cinnamon. Set aside.

Blocking the spout with your finger, fill the funnel with 3/4 cup of the batter. Place your hand over the hot oil and carefully remove your finger. Scribble and criss-cross the batter into the oil, then fry until golden on both sides. Using a slotted spatula, lift the funnel cake out of the oil and drain on paper towels. Repeat this procedure with the remaining batter, and sprinkle with the cinnamon sugar mixture while still warm.

Pear Coffee Cake

Ingredients

- 2 cups sugar
- 1 1/2 cups vegetable oil
- 3 eggs
- 3 cups all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda
- 2 teaspoons vanilla extract
- 2 cups flaked coconut
- 1 cup chopped dates
- 3 cups chopped peeled pears
- 1 cup pecans, chopped

Directions

In a mixing bowl, cream together sugar and oil. Add eggs, one at a time, beating well after each addition. Sift together flour, cinnamon, salt and baking soda; add to creamed mixture. Add vanilla. By hand, stir in coconut, dates, pears and pecans (batter will be thick). Spoon into a greased and floured fluted tube pan. Bake at 325 degrees F for 1-1/2 to 2 hours or until cake tests done. Cool on rack until cake comes away from sides of pan; remove from pan to a wire rack to cool completely.

Yellow Cake Made from Scratch

Ingredients

2 cups all-purpose flour
1 1/2 cups white sugar
1/2 cup shortening
1 cup milk
3 1/2 teaspoons baking powder
1 teaspoon salt
1 teaspoon vanilla extract
3 eggs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan. Mix together the flour, baking powder and salt; set aside.

In a large bowl, cream sugar and shortening until light and fluffy. Add eggs one at a time, beating thoroughly after each addition. Add flour mixture alternately with milk, beating just to combine. finally, stir in vanilla. Pour batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 40 to 45 minutes, or until a toothpick inserted into the cake comes out clean. Frost and enjoy.

Pumpkin Spice Cake I

Ingredients

1 1/4 cups shortening
2 eggs, beaten
1 cup packed brown sugar
1 1/4 cups white sugar
1 (15 ounce) can pumpkin puree
3 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
3 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon ground ginger
1/2 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Sift together the flour, baking soda, salt cinnamon, nutmeg, allspice and ginger. Set aside.

In a large bowl, cream together the shortening, eggs, brown sugar and white sugar until light and fluffy. Beat in the pumpkin puree. Beat in the flour mixture. Stir in the chopped pecans. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 65 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Chocolate Mint Mayonnaise Cake

Ingredients

1/2 cup unsweetened cocoa powder
1 cup white sugar
2 cups all-purpose flour
2 teaspoons baking soda
1/4 teaspoon salt
1 cup water
1 cup mayonnaise
1 teaspoon vanilla extract
1 (4.5 ounce) package chocolate covered thin mints
6 tablespoons unsweetened cocoa powder
2 cups white sugar
2/3 cup milk
1/2 cup butter
1 pinch salt
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch cake pans.

Sift together the flour, baking soda, salt, 1 cup white sugar, and 1/2 cup cocoa. Add mayonnaise, 1 teaspoon vanilla, and water. Beat with an electric mixer on medium speed for 3 to 4 minutes. Pour batter into prepared pans.

Bake at 350 degrees F (175 degrees C) for 25 minutes. Turn oven off, remove cake layers and allow to cool for 10 minutes in pans. Invert 1 layer onto a serving plate and the other layer onto a cooling rack. Top layer on plate with enough unwrapped mints to fully cover top. Return cake to oven for 3 to 5 minutes to soften chocolate mints, then spread evenly with a spatula. Top with second cake layer and allow to cool before frosting.

To Make Fudge Frosting: Combine 6 tablespoons cocoa, 2 cups white sugar, 2/3 cup milk, 1/2 cup butter, and a pinch of salt in a saucepan over medium high heat. Stirring constantly bring mixture to a boil and reduce heat to low, allowing mixture to boil gently for 3 minutes without stirring.

Remove from heat and let cool for 3 minutes before beating in 1 teaspoon vanilla extract. Beat with an electric mixer until just barely thick enough to spread without running off the cake. Spread over top of cooled cake.

Banana Upside-Down Cake

Ingredients

4 tablespoons butter, melted
1/2 cup brown sugar
1/2 cup chopped pecans
4 bananas, sliced
1 (18.25 ounce) package banana
cake mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 (8 inch) pans. Combine butter and brown sugar, divide and spread evenly between the 2 pans. Sprinkle pecans evenly over both brown sugar mixtures, arrange banana slices evenly over each.

Prepare cake mix according to package instructions. Divide batter into the 2 pans.

Bake in the preheated oven for 40 to 45 minutes, or until a toothpick inserted into the center of the cake comes out clean. Turn cakes upside down on a platter or plate, gently tap bottom and carefully remove pans, replacing caramel mixture that sticks to pan.

Banana Angel Food Cake

Ingredients

1 1/2 cups egg whites
1/2 teaspoon cream of tartar
1/4 teaspoon baking powder
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1/4 cup rolled oats
3 ripe bananas, mashed
1 cup cake flour
2 cups confectioners' sugar
1/4 teaspoon salt

Directions

Preheat oven to 325 degrees F (165 degrees C).

Beat egg whites until stiff but not dry.

Combine cream of tartar, baking powder, vanilla, cinnamon, oats, and mashed bananas.

In a separate bowl combine the flour, confectioner's sugar, and salt.

Fold the banana mixture into the egg whites. Then fold the flour mixture into the egg white/banana mixture. Pour batter into one 9 or 10 inch round cake pan, coated with a non-stick cooking spray.

Bake at 325 degrees (165 degrees C) for 1 hour, until cake is firm and lightly golden. Cool for five minutes then slip out of pan onto a serving dish. Garnish with a light dusting of confectioner's sugar.

Moist Passover Apple Cake

Ingredients

2 tablespoons vegetable shortening, room temperature
3 eggs, separated
1/2 cup vegetable oil
1/4 cup orange juice
1 cup white sugar
1 cup matzo cake meal
1/2 teaspoon salt
3/4 cup white sugar
1/2 teaspoon ground cinnamon
4 Granny Smith apples - peeled, cored, and quartered

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8-inch square baking dish with vegetable shortening.

Beat egg whites in a metal, glass, or ceramic bowl with an electric mixer until stiff peaks form. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Set aside.

Place the egg yolks, oil, and orange juice into a mixing bowl; beat with an electric mixer until creamy and thick, about 5 minutes. Stir in 1 cup of sugar, mixing well, then lightly stir in the matzo cake meal and salt. Use a rubber spatula or wire whisk to fold about 1/3 of the beaten egg whites into the matzo meal mixture. Gently run the spatula through the center of the mixture, then around the sides of the bowl, repeating until fully incorporated. Add the remaining egg whites, folding until just incorporated.

Mix together 3/4 cup of sugar with cinnamon in a bowl. Spread half the batter into the prepared baking pan; distribute the apple quarters evenly over the batter. Sprinkle the apple pieces with about 1/2 cup of the sugar-cinnamon mixture, spread the remaining batter over the apples; sprinkle the remaining sugar-cinnamon mixture over the top of the cake.

Bake in the preheated oven until the cake is golden brown, about 45 minutes. Cut into squares while still warm.

Lemon and Herb Risotto Cake

Ingredients

1 leek, thinly sliced
2 1/2 cups chicken stock, divided
1 cup uncooked short-grain white rice
1 1/2 teaspoons grated lemon zest
2 tablespoons chopped fresh chives
2 tablespoons chopped fresh parsley
3/4 cup shredded part-skim mozzarella cheese
salt and freshly ground black pepper to taste
2 sprigs fresh parsley, for garnish
1 lemon - cut into wedges, for garnish

Directions

Place the leek and 3 tablespoons of the chicken stock in a large saucepan. Bring to a boil, and cook for about 5 minutes, until leek is tender. Add the rice, and the remaining chicken stock, and bring to a boil. Reduce heat to low, cover, and simmer for about 20 minutes, or until all of the liquid has been absorbed.

Meanwhile, preheat the oven to 400 degrees F (200 degrees C). Lightly grease a 9 inch springform pan.

When the rice is tender, remove the pan from the heat, and stir in the lemon zest, chives, parsley and mozzarella cheese. Season with salt and pepper. Spoon into the springform pan, and spread evenly. Cover the top of the pan with aluminum foil.

Bake for 30 to 35 minutes in the preheated oven, or until firm and lightly browned. Run a thin spatula or knife around the outer edge of the pan, and invert the cake onto a serving plate. Serve hot or cold, sliced into wedges. Garnish with parsley and lemon wedges.

Marron Layer Cake

Ingredients

2 cups white sugar
4 eggs
1 cup vegetable oil
1 cup white wine
2 1/2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1 teaspoon vanilla extract
3/4 cup sweetened chestnut puree
4 tablespoons unsalted butter
4 (1 ounce) squares semi-sweet chocolate
3 tablespoons cream
1 teaspoon vanilla extract
3/4 cup confectioners' sugar
8 marrons glaces (candied chestnuts)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour two 9 inch round layer cake pans.

Beat eggs and white sugar together with an electric mixer. Add oil, wine, flour, salt, baking powder, and 1 teaspoon vanilla. Beat for about 1 to 1 1/2 minutes.

Pour batter into pans and bake for about 30 to 35 minutes or until cake tests done.

Cool cakes in pans for 10 minutes. Turn them out on wire rack and let cool for at least 2 to 3 hours before frosting.

Using a cake slicer or a serrated knife cut each layer in half lengthwise. Arrange one layer on serving dish and spread with one third of the chestnut puree, top with second layer spread 1/3 of chestnut puree on top, top with third layer and spread remaining chestnut puree. Arrange last layer on top and set cake aside.

To Make Icing: Melt butter and chocolate together in the top part of a double boiler. Once melted remove from heat and whisk in cream, confectioners' sugar, and 1 teaspoon vanilla. Pour warm chocolate icing over top of cake and garnish with whole candied chestnuts.

Peach Upside Down Cake I

Ingredients

1/4 cup butter
1/2 cup packed light brown sugar
1/4 teaspoon ground nutmeg
5 fresh peaches - peeled, pitted
and halved
1/2 cup butter, softened
1/2 cup white sugar
1 egg
1 1/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk

Directions

Melt 1/4 cup butter or margarine in an 8 inch square pan. Sprinkle with brown sugar and nutmeg. Arrange peach halves, cut side down, in pan.

In a large bowl, cream the butter and sugar until light and fluffy. Beat in egg. Stir together flour, baking powder and salt. Add flour mixture to creamed mixture alternately with milk, beating well after each addition. Spread batter over peaches.

Bake at 375 degrees F (190 degrees C) for 35 to 40 minutes, or until lightly browned on top. Remove cake from oven, and let stand in pan for 5 minutes; invert onto serving platter. Serve with whipped cream.

Butterscotch Spice Cake

Ingredients

1 (18.25 ounce) package spice cake mix
1 (3.4 ounce) package instant butterscotch pudding mix
4 eggs
1 cup water
1/2 cup vegetable oil

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In large mixing bowl, combine spice cake, butterscotch pudding mix, eggs, water and oil. Beat with an electric mixer for 4 minutes.

Pour into prepared Bundt pan, and bake at 350 degrees F (175 degrees C), for 55 to 60 minutes, or until cake tests done. Allow cake to cool 15 minutes before serving.

Sad Cake

Ingredients

2 cups biscuit baking mix
2 1/4 cups packed brown sugar
4 eggs
1/2 cup vegetable oil
1 cup flaked coconut
1 cup chopped pecans
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan.

Mix thoroughly together the biscuit mix, brown sugar, eggs, flaked coconut, chopped pecans, and vanilla. Pour batter into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Allow cake to cool before cutting.

Coconut Pecan Cake

Ingredients

4 eggs
3 cups sugar, divided
1 cup vegetable oil
3 teaspoons coconut extract,
divided
3 cups all-purpose flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup buttermilk
1 cup flaked coconut
1 cup chopped pecans
1/2 cup water
2 tablespoons butter or margarine
confectioners' sugar

Directions

In a mixing bowl, combine eggs, 2 cups sugar, oil and 2 teaspoons extract; mix well. Combine flour, baking powder and salt; add to egg mixture alternately with buttermilk just until moistened. Stir in coconut and pecans. Spoon into a greased 10-in. fluted tube pan. Bake at 350 degrees F for 60-70 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, in a saucepan, combine the water, butter and remaining sugar. Bring to a boil; cook for 5 minutes. Remove from the heat; add remaining extract. Slowly pour hot syrup over hot cake. Cool in pan for 4 hours before removing to a serving plate. Dust with confectioners' sugar if desired.

Cinnamon Pudding Cake

Ingredients

2 cups all-purpose flour
1 cup white sugar
2 teaspoons baking powder
1/2 teaspoon salt
3 teaspoons ground cinnamon
1 cup milk

1 3/4 cups packed brown sugar
1 1/2 cups water
2 tablespoons butter

1/2 cup chopped walnuts
3/4 cup apple - peeled, cored and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease the bottom of a 9 inch square baking dish.

In a large bowl, mix together the flour, sugar, baking powder, salt and cinnamon. Make a well in the center and pour in the milk. Mix well and pour into prepared pan.

In a saucepan, combine brown sugar, water and butter. Bring to a boil and pour over batter in the pan. Sprinkle top with nuts and chopped apples.

Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Serve warm.

Simple and Delicious Sponge Cake

Ingredients

1/2 cup margarine
1/2 cup white sugar
2 eggs
1 cup self-rising flour

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease an 8 inch cake pan and line with a circle of parchment paper.

Beat the margarine and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the eggs one at a time, allowing each egg to blend into the margarine mixture before adding the next. Fold in the flour until only small lumps remain; pour into the prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack.

Banana Cake Cookies

Ingredients

1/2 cup shortening
1 cup packed brown sugar
2 eggs
1 cup mashed bananas
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon ground cloves
1/2 cup chopped pecans
3 cups sifted confectioners' sugar
1 tablespoon butter, melted
3/4 teaspoon vanilla extract
3 tablespoons milk

Directions

Preheat oven to 350 degrees F (180 degrees C).

Cream shortening; add brown sugar, beating well. Add eggs and banana; beat well.

Sift together flour, baking powder, baking soda, salt, and spices. Add to creamed mixture; mix well. Stir in pecans.

Drop dough by rounded tablespoonfuls, 2 inches apart onto greased cookies sheets. Bake for 12 minutes. Remove to wire racks to cool. Dip half of cooled cookies into Powdered Sugar Icing.

To Make Icing: Combine 3 cups confectioner's sugar, 1 tablespoon melted butter or margarine, and 3/4 teaspoon vanilla extract. Add milk to yield desired consistency (you may need to add a little extra), beating until smooth.

Luscious Lemon Poke Cake

Ingredients

2 (9 inch) baked round white cake layers, cooled
2 cups boiling water
2 (3 ounce) packages JELL-O Brand Lemon Flavor Gelatin
1 cup cold milk
1 (3.4 ounce) package JELL-O Lemon Flavor Instant Pudding & Pie Filling
3 cups thawed COOL WHIP Whipped Topping

Directions

Place cake layers, top-sides up, in 2 clean 9-inch round cake pans. Pierce cakes with large fork at 1/2-inch intervals.

Add boiling water to gelatin mix; stir 2 min. until completely dissolved. Carefully pour over cake layers. Refrigerate 3 hours.

Beat milk and pudding mix with whisk 2 min. Gently stir in COOL WHIP; set aside. Dip 1 cake pan in warm water 10 sec.; unmold onto serving plate. Spread with about 1 cup pudding mixture. Unmold second cake layer; carefully place on first cake layer. Frost top and side of cake with remaining pudding mixture. Refrigerate 1 hour before serving. Refrigerate leftovers.

Cherry Dream Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3 ounce) package cherry gelatin
1 1/2 cups boiling water
1 (8 ounce) package cream cheese, softened
2 cups whipped topping
1 (21 ounce) can cherry pie filling

Directions

Prepare cake mix according to package directions, using a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350 degrees F for 30-35 minutes or until a toothpick comes out clean.

Dissolve gelatin in boiling water. Cool cake on a wire rack for 3-5 minutes. Poke holes in cake with a meat fork; gradually pour gelatin over cake. cool for 15 minutes. Cover and refrigerate for 30 minutes.

In a mixing bowl, beat cream cheese until light. Fold in whipped topping. Carefully spread over cake. Top with the pie filling. Refrigerate for at least 2 hours before serving.

Mom's Chocolate Cake

Ingredients

2 cups white sugar
1/2 cup shortening
2 eggs
3/4 cup unsweetened cocoa powder
1 cup milk
2 cups all-purpose flour
1 1/2 teaspoons baking powder
1 cup hot, brewed coffee
2 teaspoons baking soda
2 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

Cream the sugar and shortening together until light and fluffy. Add the eggs and mix well. Stir in the cocoa, milk, flour, baking powder, boiling coffee, baking soda and vanilla extract. Mix until just combined. Pour the batter into the prepared pan.

Bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until a toothpick inserted into the cake comes out clean.

Pineapple Upside-down Cake Martinis

Ingredients

2/3 cup pineapple juice, chilled
1/3 cup vanilla flavored vodka
1 dash grenadine syrup
2 pineapple wedges
2 maraschino cherries

Directions

Pour the pineapple juice, vodka and grenadine into a shaker full of ice. Shake, then strain into two martini glasses. Garnish with a piece of pineapple and a cherry on a skewer.

Creme de Menthe Cake II

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant pistachio pudding mix
1/3 cup vegetable oil
4 eggs
1/2 cup creme de menthe liqueur
1 (8 ounce) container sour cream
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl, stir together cake mix and pudding mix. Make a well in the center and pour in oil, eggs, liqueur and sour cream. Beat on low speed until blended. Scrape bowl, and beat 4 minutes on medium speed. Stir in chocolate chips. Pour batter into prepared pan.

Bake in the preheated oven for 50 to 55 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Marbled Tea Cake

Ingredients

1 3/4 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup butter
3/4 cup white sugar
2 eggs
1/2 cup milk
2 teaspoons vanilla extract
2 teaspoons instant coffee granules
2 tablespoons boiling water
2 tablespoons cinnamon sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease an 8x8 inch baking pan.

Sift the flour, baking powder, and salt into a large bowl. Use an electric mixer to beat the butter and sugar in a separate large bowl until light and fluffy. One at a time, beat the eggs into the butter mixture. Beat in 1/2 of the flour mixture, the milk, and the remaining flour. Mix well after each addition. Stir in vanilla extract.

Transfer about 1/3 of the batter to a small bowl. Dissolve the instant coffee granules in 2 tablespoons of boiling water. Stir the coffee liquid into the small bowl of batter.

Spoon 1/2 of the vanilla batter into the prepared baking pan, top with the coffee batter. Spoon the remaining vanilla batter over the coffee layer. Use a butter knife to gently swirl the batters together.

Bake in the preheated oven until a toothpick inserted in the center comes out clean, 35 to 40 minutes. Cool on wire rack for 30 minutes. Dust cooled cake with cinnamon sugar.

Chocolate Oat Snack Cake

Ingredients

1 3/4 cups boiling water
1 cup quick-cooking oats
1/2 cup butter or margarine,
softened
1 cup sugar
1 cup packed brown sugar
2 eggs
1 3/4 cups all-purpose flour
2 tablespoons baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 (11.5 ounce) package milk
chocolate chips, divided
1 cup chopped walnuts

Directions

In a bowl, combine water and oats; let stand for 10 minutes. In a large mixing bowl, cream butter and sugars. Add the eggs, one at a time, beating well after each addition. Beat in oat mixture. Combine the flour, cocoa, baking soda and salt; gradually add to creamed mixture. Stir in 1 cup chips.

Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Sprinkle with walnuts and remaining chips. Bake at 350 degrees F for 40-45 minutes or until a toothpick comes out clean. Cool on a wire rack.

Brandy Almond Cake

Ingredients

1 cup butter
1 1/2 cups white sugar
4 eggs, separated
3 cups self-rising flour
1 cup milk
1 teaspoon almond extract

2 cups water
1 cup white sugar
1/2 cup brandy
1 teaspoon vanilla extract

Directions

Preheat an oven to 300 degrees F (150 degrees C). Grease and flour an 8 inch round baking pan.

Beat the butter and 1 1/2 cups of sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color. Add the room-temperature egg yolks one at a time, allowing each egg yolk to blend into the butter mixture before adding the next. Pour in the flour alternately with the milk, mixing until just incorporated. Stir in the almond extract. Beat egg whites until stiff peaks form in a large glass or metal mixing bowl. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape. Fold the egg whites into the batter; mixing just enough to evenly combine. Pour the batter into prepared pan.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 90 minutes. Cool in the pan for 10 minutes before removing to cool completely on a wire rack. Cut any excess cake so that it is flush with the sides of the pan.

Bring the water and 1 cup of sugar to a boil for 8 to 10 minutes. Reduce heat to a simmer, then add brandy and 1 teaspoon vanilla extract. Simmer for 2 to 3 minutes and remove from heat. Allow syrup to cool to room temperature. Prick holes in the cooled cake with a toothpick, then slowly saturate the cake with the brandy syrup.

Ginger-Pear Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/4 cup warm water (105 degrees to 115 degrees)
1 cup warm buttermilk (105 to 115 degrees F)
1/4 cup sugar
2 tablespoons butter or stick margarine, melted
1 teaspoon salt
3 cups all-purpose flour
FILLING:
1 1/2 cups diced peeled fresh pears
1/2 cup raisins
1/3 cup chopped walnuts
1 tablespoon ground cinnamon
1/2 teaspoon ground ginger
1/2 teaspoon grated lemon peel
1/4 teaspoon ground cloves
1 tablespoon butter or stick margarine, softened
1/4 cup sugar
1 egg, lightly beaten
GLAZE:
1 cup confectioners' sugar
1/4 teaspoon vanilla extract
3 teaspoons milk

Directions

In a mixing bowl, dissolve yeast in warm water. Add buttermilk, sugar, butter, salt and 1-1/2 cups flour. Beat in just until moistened. Add egg; beat for 2 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with nonstick cooking spray, turning once to coat top. Cover and let rise in a warm place until doubled, about 1 hour.

For filling, combine the first seven filling ingredients. Punch dough down. Turn onto a lightly floured surface. Roll into a 16-in. x 9-in. rectangle. Spread butter over dough. Sprinkle pear mixture to within 1/2 in. of edges. Sprinkle with sugar. Roll up jelly-roll style, starting with long side; pinch seams to seal. Place seam side down on a baking sheet coated with nonstick cooking spray. Pinch ends together to form a ring.

With scissors, cut from outside edge to two-thirds of the way toward center of ring at 1-in. intervals. Separate strips slightly; twist to allow filling to show. Cover and let rise in a warm place until doubled, about 50 minutes. Brush dough with egg. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool on a wire rack.

For glaze, combine confectioners' sugar, vanilla and enough milk to achieve drizzling consistency. Drizzle over ring.

Salad Dressing Chocolate Cake

Ingredients

2 cups all-purpose flour
1 cup white sugar
2 teaspoons baking soda
1 teaspoon vanilla extract
1/4 cup unsweetened cocoa powder
1 cup creamy salad dressing (such as Miracle Whip®)
1 cup lukewarm water

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Mix flour, sugar, baking soda, vanilla extract, cocoa powder, creamy salad dressing, and water in a large bowl. Pour into the greased baking dish.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 30 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Old-Fashioned Raisin Cake

Ingredients

1 large navel orange, cut into 8 wedges
1 cup raisins
1/2 cup pecans
1/2 cup butter or margarine, softened
1 cup sugar
2 eggs
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2/3 cup buttermilk
GLAZE:
1/2 cup confectioners' sugar
2 tablespoons orange juice

Directions

In a food processor, combine the orange, raisins and pecans. Cover and process until mixture is finely chopped; set aside. In a mixing bowl, cream butter and sugar. Beat in eggs and vanilla; mix well. Combine the flour, baking soda and salt; add to creamed mixture alternately with buttermilk. Stir in orange mixture. Pour into a greased and floured 1-in. fluted tube pan. Bake at 325 degrees F for 45-55 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; invert onto a wire rack.

In a small bowl, combine glaze ingredients until smooth; brush over warm cake. Cool completely before serving.

Nana V's Company Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (8 ounce) package cream cheese
1 (12 ounce) container frozen whipped topping, thawed

Directions

Prepare cake mix as directed on package.

For the frosting: In a large bowl, beat cream cheese until smooth, then fold in whipped topping and mix until smooth. Spread on top of cooled cake.

Top with sliced fresh fruits, such as strawberries, kiwi, peaches, pineapple, blueberries, etc.

Mexican Mocha Bundt Cake

Ingredients

1 (5.1 ounce) package instant vanilla pudding mix, divided
1 cup milk
1 (18.25 ounce) package chocolate cake mix (such as Pillsbury® Moist Supreme® Dark Chocolate flavor)
1/2 cup vegetable oil
4 eggs
1 cup milk
1 tablespoon ground cinnamon
1/3 cup coffee flavored liqueur
1 1/2 tablespoons instant espresso coffee granules, divided
1 cup chocolate chips
confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a Bundt pan.

Combine 1/2 package of vanilla pudding mix with 1 cup of milk in a bowl, and set aside.

Place 1/2 package of vanilla pudding mix, cake mix, vegetable oil, eggs, 1 cup of milk, cinnamon, coffee liqueur, and 1 tablespoon instant coffee granules into a mixing bowl. Beat with an electric mixer on low until just combined, about 30 seconds, then beat on high for 2 minutes. Gently fold in the chocolate chips.

Pour half the batter into the prepared cake pan. Spoon the vanilla pudding in an even layer over the top of the batter, sprinkle with 1/2 tablespoon of instant coffee granules, and cover with the rest of the batter.

Bake in the preheated oven until a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes. Let the cake cool in the pan for 5 minutes, and invert onto a plate. Cool for 5 more minutes, and dust with confectioners' sugar.

Moist Apple Cake

Ingredients

2 1/2 cups all-purpose flour
2 cups sugar
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon ground cinnamon
2 eggs
3/4 cup unsweetened applesauce
1/4 cup canola oil
1 teaspoon vanilla extract
3 cups chopped, peeled tart apples
1/2 cup chopped pecans
SAUCE:
3 tablespoons butter or stick margarine
1 cup packed brown sugar
1/3 cup fat-free milk
1 teaspoon vanilla extract

Directions

In a large mixing bowl, combine the flour, sugar, baking powder, baking soda, salt and cinnamon. In another mixing bowl, beat eggs until frothy. Add applesauce, oil and vanilla; beat until blended. Stir into flour mixture; mix well. Fold in apples and pecans.

Pour into a 13-in. x 9-in. x 2-in. baking pan coated with nonstick cooking spray. Bake at 350 degrees F for 40-45 minutes or until a toothpick inserted near the center comes out clean. In a small saucepan, melt butter. Add the brown sugar, milk and vanilla. Bring to a boil, stirring constantly. Pour over warm cake. Serve warm.

Three Milk Cake

Ingredients

6 eggs, separated
1 1/2 cups sugar
2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/2 cups water
1 teaspoon almond extract

TOPPING:

1 (14 ounce) can sweetened condensed milk
2 cups heavy whipping cream
1/2 cup light corn syrup
7 tablespoons evaporated milk
2 teaspoons vanilla extract

ICING:

1/2 cup heavy whipping cream
1/2 cup sugar
1 teaspoon vanilla extract
1 cup sour cream
2 tablespoons confectioners' sugar
1 teaspoon almond extract

Directions

In a large mixing bowl, beat egg whites until soft peaks form. Gradually beat in sugar until stiff peaks form. Add yolks, one at a time, beating until combined. Combine the flour, baking powder, baking soda and salt; add to egg mixture alternately with water. Stir in extract. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 350 degrees F for 35-45 minutes or until a toothpick comes out clean. Cool on a wire rack. Poke holes in cake with a fork. Chill overnight.

In a saucepan, combine the condensed milk, cream, corn syrup and evaporated milk. Bring to a boil over medium heat, stirring constantly; cook and stir for 2 minutes. Remove from the heat; stir in vanilla. Slowly pour over chilled cake, letting milk absorb into cake. Cover and refrigerate.

In a mixing bowl, beat cream until soft peaks form. Gradually beat in sugar until stiff peaks form. Stir in vanilla. In a bowl, combine the sour cream, confectioners' sugar and extract. Fold in whipped cream. Spread over cake. Refrigerate until serving.

Whiskey Cake I

Ingredients

1 (18.25 ounce) package moist white cake mix
1/2 cup chopped walnuts
1/4 cup butter
1/2 cup white sugar
1/2 cup whiskey

Directions

Mix cake batter as directed on box. Stir in nuts.

Bake cake as directed on box in a bundt pan.

Before taking cake out of oven, combine butter, sugar, and whiskey. Boil for 5 minutes. Remove syrup from heat, and pour over cake. Continue baking cake for 5 more minutes. Cool in pan for about 15 minutes, then turn out onto a wire rack to cool.

Applesauce Cake II

Ingredients

2 1/2 cups cake flour
2 cups white sugar
1 1/2 teaspoons salt
1/4 teaspoon baking powder
3/4 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground allspice
1 1/2 cups applesauce
1/2 cup water
1/2 cup shortening
2 eggs
1 cup raisins
1/2 cup chopped almonds
2 egg whites
1 cup packed brown sugar
1 tablespoon lemon juice
1/2 cup finely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch pan.

Beat flour, white sugar, salt, baking powder, cinnamon, cloves, allspice, applesauce, water, shortening, 2 eggs, raisins, and 1/2 cup chopped almonds with a mixer on low, scraping the bowl constantly, 30 seconds. Beat on high speed, scraping bowl occasionally, 3 minutes. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) until wooden pick inserted in center comes out clean, 60-65 minutes.

To Make Frosting: Just before cake is removed from the oven, beat egg whites until foamy. Beat brown sugar and lemon juice gradually into egg whites until stiff. Carefully spread over HOT cake. Sprinkle with nuts. Bake at 400 degrees F (205 degrees C) until brown, 8 to 10 minutes.

Chocolate Mousse Cake III

Ingredients

2 (12 ounce) packages ladyfingers
1 pint heavy whipping cream
2 cups semisweet chocolate chips
4 egg whites
2 eggs

Directions

Line bottom and sides of a 9 inch springform pan with ladyfingers. In the top of a double boiler over hot water, melt the chocolate chips, stirring frequently. When the chocolate has melted, mix in the 2 eggs thoroughly.

In a large bowl, whip the cream until it is thick. In a separate large bowl, with a clean whisk, whip the whites until stiff but not blocky.

Add 1/3 of the whipped egg whites to the melted chocolate and fold in. Quickly add this to remaining whites and fold in. Fold in the whipped cream until no streaks remain, being careful not to overmix.

Pour mousse into the cake-lined pan. Cover with plastic wrap and refrigerate for 4 hours.

Hornets Nest Cake

Ingredients

1 (4.6 ounce) package non-instant vanilla pudding mix
1 (18.25 ounce) package yellow cake mix
2 cups butterscotch chips
1 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Prepare pudding as directed on box. Allow to cool slightly. Mix in yellow cake mix. Stir well. Pour batter into 9x13 cake pan. Sprinkle top with butterscotch chips and chopped walnuts.

Bake in preheated oven for 35 to 40 minutes. Cut into squares and serve.

Coconut Layer Cake

Ingredients

3/4 cup shortening
3/4 teaspoon salt
1 1/2 cups white sugar
2 cups milk
3 eggs
1 teaspoon vanilla extract
3 cups sifted all-purpose flour
4 1/2 teaspoons baking powder
1 teaspoon almond extract
1 cup flaked coconut
1/3 cup corn syrup
2 tablespoons water
1/4 teaspoon cream of tartar
1/4 teaspoon salt
1 teaspoon vanilla extract
3/4 cup white sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease two 9 inch round layer cake pans.

Separate eggs reserve 2 of the egg whites for the frosting. Cream shortening, add 1 1/2 cups of the sugar, beaten egg yolks, and 1 egg white; continue beating until well combined.

Sift flour with baking powder and salt, mix with coconut and add alternately with milk and the almond extract to the shortening mixture. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Let cakes cool then remove from pans. Ice with Angel icing and sprinkle with shredded coconut on top and sides of cake after icing.

To Make Angel Icing: Place the 2 egg whites, 3/4 cup white sugar, corn syrup, water, cream of tartar and salt in a double boiler over hard boiling water. Start beating right away with a beater until the mixture stands in stiff peaks. Remove from heat and add vanilla or your choice of flavoring and keep beating until it is thick enough to spread easily. Spread over cooled cake.

Apple Nut Cake with Rum Sauce

Ingredients

2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/2 teaspoon salt
2 cups white sugar
1 cup margarine
2 eggs
2 teaspoons vanilla extract
1/2 teaspoon butter flavored extract
2 tablespoons water
4 apple - peeled, cored and diced
1 cup chopped pecans

1 cup water
1/2 cup margarine
2 teaspoons all-purpose flour
1/8 teaspoon salt
2 teaspoons vanilla extract
1/4 teaspoon butter flavored extract
2 teaspoons rum flavored extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together 2 cups flour, baking soda, cinnamon and salt. Set aside.

In a large bowl, cream 2 cups sugar and 1 cup margarine until light and fluffy. Beat in the eggs one at a time, then stir in 2 teaspoons vanilla, 1/2 teaspoon butter flavoring and 2 tablespoons water. Beat in the flour mixture, stirring just until incorporated. Finally, stir in chopped apples and pecans.

Pour batter into prepared 9x13 inch pan. Bake in the preheated oven for 40 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

To make the Rum Sauce: In a small saucepan, combine 1 cup water and 1/2 cup margarine. Bring to a boil. Mix 1 cup sugar, 2 teaspoons flour and 1/8 teaspoon salt and stir into the saucepan. Bring sauce to a boil, stir in 2 teaspoons vanilla, 1/4 teaspoon butter flavoring and 2 teaspoons rum flavoring. Pour sauce over the cake and serve.

Peanut Butter and Chocolate Candy Cake

Ingredients

- 4 eggs
- 1 teaspoon vanilla extract
- 1 pinch salt
- 2 cups white sugar
- 2 cups all-purpose flour
- 1 cup milk
- 2 teaspoons baking powder
- 2 teaspoons butter, melted
- 1 cup peanut butter
- 2 cups semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one sheet cake pan or one cookie sheet with 1 inch sides.

In a large bowl, beat eggs until lemon colored. Add vanilla and salt. Stir in sugar, flour, milk, baking powder, and melted butter or margarine.

Bake for 20 to 25 minutes. Do not overbake.

While the cake is still warm, spread with peanut butter. Immediately sprinkle with chocolate morsels, and put the pan back into the oven to melt the chocolate. Spread the chocolate evenly over the peanut butter. Refrigerate until chocolate is set. Alternatively, you can let the peanut butter cool and harden. Later, melt the chocolate, and spread it on the cake. It comes out in two distinct peanut butter and chocolate layers that way.

Red Velvet Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
4 eggs
1 ounce red food coloring
1/2 cup vegetable oil
1 cup water
1 tablespoon distilled white vinegar
1 tablespoon unsweetened cocoa powder
1 cup cold milk
1 (8 ounce) package cream cheese
1 (3.5 ounce) package instant vanilla pudding mix
1 (8 ounce) container frozen whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9 x 13 inch pan.

Mix together cake mix, 1 box pudding mix, eggs, oil, food coloring, water, vinegar, and cocoa. Pour into prepared pan.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Cool.

Beat together milk and cream cheese. Mix in 1 box pudding mix. Fold in whipped topping. Spread on cooled cake. Refrigerate.

Chocolate Lizzie Cake with Caramel Filling

Ingredients

2 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup butter
2 cups white sugar
4 eggs
1 cup buttermilk
4 1/2 (1 ounce) squares
unsweetened chocolate
1/2 cup boiling water
2 teaspoons vanilla extract
1/4 teaspoon lemon juice

1 1/8 cups butter
3 cups confectioners' sugar
1 teaspoon vanilla extract
1/4 teaspoon lemon juice
2 cups superfine sugar
1 cup milk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour four 8-inch round cake pans.

Mix the flour, baking soda, and salt in a bowl. In a large bowl, cream together the butter and sugar. Beat in eggs one at a time. Alternately beat in flour mixture and buttermilk until smooth.

Place unsweetened chocolate in a small bowl. Pour the boiling water over the chocolate, and stir until melted. Mix chocolate, vanilla, and lemon juice into the buttermilk batter. Divide batter evenly into the prepared cake pans.

Bake 15 minutes in the preheated oven, or until a toothpick inserted in the center comes out clean. Cool 10 minutes in pans, then turn out onto wire racks to cool completely.

Caramel Filling: Mix the butter, confectioners' sugar, vanilla, lemon juice, superfine sugar, and milk in a heavy saucepan. Stirring constantly, bring to a boil, and cook until temperature reaches 225 degrees F (110 degrees C) on a candy thermometer. Remove saucepan from heat, and set in a large bowl filled with ice water. Beat filling with an electric mixer until spreadable. At first this seems to be just hot, hard work, but the filling will suddenly start to thicken as it begins to cool. Transfer filling to a clean bowl, and it will continue to cool as you frost the top of each cake layer. Stack the frosted layers atop each other.

Coconut Coffee Liqueur Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 1/2 teaspoons instant coffee granules
1/2 cup coffee flavored liqueur
2 cups milk
1 (5 ounce) package instant vanilla pudding mix
1 1/2 cups heavy whipping cream
3 tablespoons white sugar
3 cups flaked coconut

Directions

Add instant coffee to cake mix and prepare cake according to instructions on package. Pour batter into 2 greased and floured 9 inch cake pans. Bake according to instructions on package. Allow to cool.

With a large serrated knife, split each layer horizontally to make 4 layers. Sprinkle 1/4 cup of the coffee liqueur on each of the 4 layers.

Make the pudding according to package directions, but add the remaining 1/4 cup of coffee liqueur. Spread 1/3 of pudding between each layer of cake as you assemble. Whip cream with sugar until stiff peaks form. Spread on top and sides of cake. Sprinkle with coconut.

Pineapple Upside-Down Cake VI

Ingredients

1 cup white sugar
1 tablespoon butter
1 (20 ounce) can pineapple rings
1/3 cup reserved pineapple juice
1/2 cup butter
2 cups white sugar
8 egg yolks
8 egg whites
1/4 teaspoon cream of tartar
3 cups cake flour
3 teaspoons baking powder
1/4 teaspoon salt
1/4 cup evaporated milk

Directions

Preheat oven to 350 degrees F (175 degrees C). Melt sugar in a small saucepan on the stovetop, then add butter. Pour this syrup into a 9x13 inch pan, followed by the pineapple juice. Arrange the pineapple rings on the syrup and set aside. Sift together flour, baking powder and salt. Set aside.

In a large bowl, cream butter and 1 cup of sugar until light and fluffy. Add egg yolks gradually, beating well. On low speed, add the sifted flour mixture alternately with the milk.

In a separate large bowl, whip egg whites and cream of tartar until soft peaks form. Gradually add 1 cup of sugar and beat until stiff, but not dry. Fold egg whites into batter until no streaks remain.

Pour batter over pineapple in the pan. Bake at 350 degrees F (175 degrees C) for 45 minutes, or until toothpick inserted into cake comes out clean. Invert immediately onto serving dish.

Earthquake Cake II

Ingredients

1 cup flaked coconut
1 cup chopped pecans
1 (18.25 ounce) package German
chocolate cake mix
1 (8 ounce) package cream
cheese
4 cups confectioners' sugar
1/2 cup butter
1 teaspoon vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease the bottom and sides of one 9 x 13 inch baking pan.

Layer coconut and pecans in the bottom of pan.

Prepare cake mix according to package instructions and pour over pecans and coconut.

Combine cream cheese, butter or margarine, vanilla and confectioners sugar and beat until smooth. Pour over cake mix.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Toothpick will not come out clean.

General Robert E. Lee Cake I

Ingredients

2 cups sifted all-purpose flour
1/2 teaspoon cream of tartar
1 1/2 teaspoons baking powder
8 eggs
2 cups white sugar
1 1/2 tablespoons grated lemon
zest
1/8 teaspoon salt
6 egg yolks
2 cups white sugar
3 tablespoons grated lemon zest
4 lemons, juiced
1/2 cup butter
1/4 cup butter
6 cups sifted confectioners' sugar
1 egg yolk
2 tablespoons lemon juice
4 tablespoons orange juice
1 1/2 tablespoons grated lemon
zest
3 tablespoons grated orange zest

Directions

Grease and flour four 9 inch cake pans. Preheat oven to 325 degrees F (165 degrees C). Sift together flour, cream of tartar, and baking powder four times. Set aside.

Beat 8 egg yolks with a rotary or electric beater until very thick, light, and creamy. Add the 2 cups sugar, a few tablespoons at a time, and continue beating until mixture is smooth and pale yellow. Stir in 1 grated lemon rind and juice of 1 lemon. Quickly fold in the flour mixture until well incorporated.

In a large glass or metal mixing bowl, whip the 8 egg whites until peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain.

Spoon into cake pans and bake for 20 to 25 minutes or until cake begins to pull away from sides of pans. Loosen edges with a knife and turn out on cake racks to cool while you prepare the filling and frosting.

To Make Lemon Jelly Filling: Mix 6 egg yolks with 2 cups sugar, grated rind of 2 lemons, and juice of 4 lemons. Cook over boiling water, stirring constantly, until sugar dissolves. Add 1/2 cup butter and continue cooking, stirring constantly, for 20 minutes or until filling is smooth and very thick. Cool, then spread between layers of cooled cake.

To Make Lemon-Orange Frosting: Beat the 1/4 cup butter until it has the appearance of thick cream, stir in 6 cups confectioners sugar, a little at a time, and continue working until mixture is very smooth. Beat in 1 egg yolk and 2 tablespoons lemon juice. Stir in enough orange juice to make a spreadable frosting, then add grated rind of 1 lemon and 2 grated orange rinds. Spread on sides and top of cake.

Sharon's Jamaican Fruit Cake

Ingredients

2 cups butter
2 cups white sugar
9 eggs
1/4 cup white rum (optional)
1 tablespoon lime juice
1 teaspoon vanilla extract
1 tablespoon almond extract
1 grated zest of one lime
2 pounds chopped dried mixed fruit
2 cups red wine
1 cup dark molasses
2 1/2 cups all-purpose flour
3 teaspoons baking powder
1/2 teaspoon ground nutmeg
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 - 9 inch round cake pans.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in eggs, then add rum, lime juice, vanilla, almond extract, and lime zest. Stir in mixed fruit, wine, and molasses. Sift together flour, baking powder, nutmeg, allspice, cinnamon, and salt. Fold into batter, being careful not to over-mix. Pour into prepared pans.

Bake in preheated oven for 80 to 90 minutes, or until a knife inserted into the center comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Mini Cinnamon Cakes

Ingredients

2 1/4 cups reduced fat buttermilk
baking mix
2/3 cup nonfat milk
4 tablespoons white sugar
2 1/2 tablespoons ground
cinnamon
1 cup chocolate syrup
3 tablespoons margarine

Directions

Preheat oven to 450 degrees F (230 degrees C).

Combine reduced fat buttermilk baking mix, fat free milk, sugar, ground cinnamon, and butter or margarine and stir until thick. Drop six very large spoonfuls onto an ungreased baking sheet. Before baking sprinkle very lightly with white sugar and ground cinnamon.

Bake at 450 degrees F (230 degrees C) for 8 to 14 minutes. Serve with chocolate syrup drizzled on top. They're also great with vanilla ice cream.

Champagne Cake II

Ingredients

1/4 cup butter
1 tablespoon white wine
16 large marshmallows
1 cup flaked coconut

4 cups confectioners' sugar
1/4 cup light corn syrup
1/4 cup water
1 1/2 teaspoons vanilla extract
1/8 teaspoon salt
1/2 teaspoon almond extract
2 drops red food coloring
6 large marshmallows

Directions

Prepare Champagne Cake I as directed, but bake in two 9 inch round pans. Allow to cool. When cool, put together with coconut filling.

Coconut Filling: Over boiling water in double boiler, melt 16 marshmallows, butter and wine. Remove from heat and add coconut.

Fondant Frosting: Sift powdered sugar in top of double boiler. Add corn syrup and water. Stir over boiling water until smooth. Add the vanilla, salt and almond flavoring. For pink champagne effect, add 2 or 3 drops red food coloring.

Keep frosting warm so it spreads evenly. With spoon, carefully pour fondant over top and sides of cake. Slice marshmallows into 4 rounds each, dip in fondant and place at random on top of cake.

Cake Balls

Ingredients

1 (18.25 ounce) package
chocolate cake mix
1 (16 ounce) container prepared
chocolate frosting
1 (3 ounce) bar chocolate flavored
confectioners coating

Directions

Prepare the cake mix according to package directions using any of the recommended pan sizes. When cake is done, crumble while warm into a large bowl, and stir in the frosting until well blended.

Melt chocolate coating in a glass bowl in the microwave, or in a metal bowl over a pan of simmering water, stirring occasionally until smooth.

Use a melon baller or small scoop to form balls of the chocolate cake mixture. Dip the balls in chocolate using a toothpick or fork to hold them. Place on waxed paper to set.

Chocolate Fudge Pound Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
4 eggs
1/2 cup vegetable oil
1 1/3 cups water
1 (16 ounce) container prepared
chocolate fudge frosting

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan.

In a large bowl, combine cake mix, eggs, oil and water. Beat on low speed until blended. Stir in chocolate frosting. Pour batter into prepared pan.

Bake in the preheated oven for 60 to 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

White Layer Cake

Ingredients

1/2 cup butter, softened
1 1/2 cups sugar
4 egg whites
2 teaspoons vanilla extract
2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/3 cups buttermilk
2 1/2 cups frosting of your choice

Directions

In a large mixing bowl, cream butter and sugar until light and fluffy. Add egg whites, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking powder, baking soda and salt; add to creamed mixture alternately with buttermilk, beating well after each addition.

Spread evenly into two greased and floured 9-in. round baking pans. Bake at 350 degrees F for 30-35 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. Spread frosting between layers and over the top and sides of cake.

Plum Good Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1 cup vegetable oil
3 eggs
2 (4 ounce) jars plum baby food
1 tablespoon red food coloring
1 cup chopped black walnuts
1 cup confectioners' sugar
1 tablespoon lemon juice

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease and flour a 10 inch tube pan.

In a large bowl mix together the flour, sugar, salt, baking powder, baking soda, cinnamon and cloves. Make a well in the center and pour in the oil, eggs, baby food and red food coloring. Mix well, then stir in chopped walnuts.

Pour batter into prepared pan. Bake in the preheated oven for 70 minutes, or until a toothpick inserted into the center of the cake comes out clean. Remove cake from pan while still hot and frost immediately.

To make the Frosting: In a small bowl combine 1 cup confectioners sugar and 1 tablespoon lemon juice. Stir until smooth.

Dark Chocolate Cake I

Ingredients

2 cups boiling water
1 cup unsweetened cocoa powder
2 3/4 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
1 cup butter, softened
2 1/4 cups white sugar
4 eggs
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 3 - 9 inch round cake pans. In medium bowl, pour boiling water over cocoa, and whisk until smooth. Let mixture cool. Sift together flour, baking soda, baking powder and salt; set aside.

In a large bowl, cream butter and sugar together until light and fluffy. Beat in eggs one at time, then stir in vanilla. Add the flour mixture alternately with the cocoa mixture. Spread batter evenly between the 3 prepared pans.

Bake in preheated oven for 25 to 30 minutes. Allow to cool.

Vanilla Wafer Cake IV

Ingredients

1 1/2 cups white sugar
3/4 cup butter
6 eggs
1/2 cup milk
1 (12 ounce) package vanilla wafers, crushed very fine
1 (8 ounce) package flaked coconut
1 cup ground pecans

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch Bundt pan. Mix together the coconut, ground pecans and crushed vanilla wafers; set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time. Beat in the crushed wafers alternately with the milk. Mix in the coconut and ground pecans. Pour batter into prepared pan.

Bake in the preheated oven for 60 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

GhirardelliB® Individual Chocolate Lava Cakes

Ingredients

Centers:

2 ounces Ghirardelli 60% Cacao Bittersweet Chocolate baking bar, broken or chopped into 1-inch pieces
1/4 cup heavy cream

Cakes:

4 ounces Ghirardelli 60% Cacao Bittersweet Chocolate baking bar, broken or chopped into 1-inch pieces
1/2 cup unsalted butter, cut into pieces
2 large whole eggs
2 large egg yolks
1/3 cup granulated white sugar
1/2 teaspoon pure vanilla extract
1/4 cup cake flour
Raspberries for garnish
Whipped cream for garnish

Directions

To make the centers, in the top of a double boiler or in a heatproof bowl over barely simmering water, melt the 2 ounces of chocolate with the cream. Whisk gently to blend.

Refrigerate for about 2 hours, or until firm. With your hands, form into six balls; refrigerate until needed.

Preheat the oven to 400 degrees F. Spray six 4-ounce ramekins or custard cups with cooking spray.

To make the cakes, in the top of a double boiler or in a heatproof bowl over barely simmering water, melt the 4 ounces of chocolate and the butter, stirring occasionally until smooth.

In a large bowl, with an electric mixer, whisk the whole eggs, egg yolks, sugar, and vanilla on high speed for about 5 minutes, or until thick and light. Fold the melted chocolate mixture and flour into the egg mixture just until combined. Spoon the cake batter into the ramekins. Place a chocolate ball in the middle of each ramekin.

Bake for about 15 minutes, or until the cake is firm to the touch. Remove from the oven and let sit for about 5 minutes. Run a small, sharp knife around the inside of each ramekin, place an upside-down plate on top, invert, and remove the ramekin. Garnish with raspberries and a dollop of whipped cream.

Flag Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 cup shortening
1 (2 pound) package confectioners' sugar
1/2 cup water
1/2 teaspoon salt
1/2 teaspoon vanilla extract
Blue and red food coloring

Directions

Prepare and bake cake according to package directions, using two greased 9-in. round baking pans. Cool for 10 minutes before removing from pans to wire racks.

For frosting, in a mixing bowl, combine the shortening, sugar, water, salt and vanilla. Beat on medium speed for 5-8 minutes or until fluffy. Place one cake on a serving plate; spread with 2/3 cup frosting. Top with remaining cake.

In a small bowl, combine 2/3 cup frosting and blue food coloring. In another bowl, combine 1-2/ cups frosting and red food coloring. Fill pastry or plastic bag with 1/4 cup white frosting; cut a small hole in the corner of the bag and set aside.

Frost cake top and sides with remaining white frosting. With blue frosting, frost a 3-in. section in the upper left corner of the cake. Pipe white starts over blue frosting. Fill another pastry or plastic bag with red frosting; cut a large hole in the corner of the bag. Pipe stripes across top of cake.

Easy Microwave Chocolate Cake

Ingredients

3 tablespoons butter, softened
1/4 cup white sugar
1 egg
1 teaspoon vanilla extract
1/4 cup milk
1/2 cup all-purpose flour
2 tablespoons cocoa powder
1/4 teaspoon baking powder
1 pinch salt

Directions

Spray a medium microwave-safe bowl with non-stick spray and set aside. In a mixing bowl, combine the butter, sugar, egg, vanilla extract, and milk; blend together. Combine the flour, cocoa powder, baking powder and salt; blend into the mixture until smooth. Pour into greased bowl.

Cover and cook in the microwave on high for 2 to 2 1/2 minutes, or until cake springs back when touched. Since all microwaves cook differently, adjust the cooking time to accommodate your machine. To serve, let the cake cool five minutes, then cover the bowl with a plate and turn both bowl and plate upside down so the cake falls onto the plate.

Aunt Lillian's Crumb Cake

Ingredients

1/2 cup butter, softened
1 cup sugar
2 eggs
1 cup sour cream
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 teaspoon baking soda
1/4 teaspoon salt
TOPPING:
1/2 cup sugar
1/4 cup chopped walnuts
2 tablespoons flaked coconut
2 teaspoons ground cinnamon

Directions

In a mixing bowl, cream the butter and sugar. Add eggs, one at a time, beating well after each addition. Add the sour cream and vanilla; mix well. Combine flour, baking soda and salt; add to the creamed mixture and mix well. Spread half into a greased 9-in. square baking pan.

Combine topping ingredients; sprinkle half over batter. Carefully spread remaining batter on top; sprinkle with remaining topping. Gently swirl topping through batter with a knife. Bake at 350 degrees F for 35-40 minutes or until a toothpick inserted near the center comes out clean. Cool.

Pineapple Pound Cake

Ingredients

1/2 cup shortening
1 cup butter
1 3/4 cups white sugar
6 eggs
3 cups sifted all-purpose flour
1 teaspoon baking powder
1/4 cup milk
1 teaspoon vanilla extract
3/4 cup crushed pineapple with juice
1/4 cup butter
1 1/2 cups confectioners' sugar
1 cup crushed pineapple, drained

Directions

Grease and flour a 10 inch tube pan. Sift together the flour, and baking powder. Set aside.

In a large bowl, cream together the shortening, 1 cup butter and sugar until light and fluffy. Add the eggs one at a time, beating well with each addition, then stir in the vanilla. Add the flour mixture alternately with milk; beat well. Stir in the 3/4 cup crushed pineapple.

Pour into 10 inch tube pan. Place in cold oven. Turn oven to 325 degrees F (175 degrees C) and bake for 90 minutes or until top springs back when touched. Remove from oven and let stand for 10 minutes. Remove carefully from pan.

To make the glaze: In a small saucepan, combine 1/4 cup butter, confectioners sugar and 1 cup crushed pineapple. heat and stir until melted. Pour over cake as soon as it comes out of the pan.

Ooey Goey Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1/2 cup melted butter
1 egg
8 ounces cream cheese
2 eggs
3 3/4 cups confectioners' sugar

Directions

Grease and flour one 13x9 inch pan. Preheat oven to 350 degrees F (175 degrees C).

Mix together cake mix, melted butter, and 1 egg. Press into prepared pan.

In separate bowl mix cream cheese, 2 eggs, and confectioners' sugar. Pour over first layer.

Bake at 350 degrees F (175 degrees C) for 40 minutes.

Brazilian-Style Moist Coconut Cake

Ingredients

3 cups all-purpose flour
1 tablespoon baking powder
3 egg whites
2 1/2 cups white sugar
3 egg yolks
1 cup orange juice

1 3/4 cups milk
1 (14 ounce) can coconut milk
1 (14 ounce) can sweetened condensed milk
1 cup flaked coconut

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13-inch pan. Sift together flour and baking powder.

Beat the egg whites to soft peaks, then continue beating while slowly adding the sugar until stiff peaks have formed. Fold in egg yolks until evenly mixed, then fold in the flour mixture alternately with the orange juice. Pour batter into the prepared pan.

Bake cake in preheated oven until the top has turned golden brown, and a toothpick inserted into the center comes out clean, about 40 minutes.

When the cake is done, remove from the oven, and use a fork to poke all over the top of the cake, in 1 inch intervals. In a small bowl, stir together the milk, coconut milk, and sweetened condensed milk. Evenly pour the milk mixture over the cake, then sprinkle with coconut flakes. Chill cake in the refrigerator until cold, about 3 hours.

Mix-In-The-Pan Cake

Ingredients

1 1/2 cups all-purpose flour
1 cup packed brown sugar
1/4 cup baking cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1/3 cup vegetable oil
1 tablespoon lemon juice
1 teaspoon vanilla extract
1 cup strong brewed coffee, room temperature

Directions

In a greased 8-in. square baking dish, combine the flour, brown sugar, cocoa, baking soda and salt. Make a well in the center; add oil, lemon juice and vanilla. Stir just until moistened. Add coffee; stir until batter is smooth.

Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

Banana Pecan Cake

Ingredients

1 1/2 cups sugar
3/4 cup shortening
2 eggs
1 cup mashed bananas
1 teaspoon vanilla extract
2 cups cake flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup buttermilk
1/2 cup chopped pecans
PECAN FILLING:
1/2 cup sugar
2 tablespoons all-purpose flour
1/2 cup light cream
2 tablespoons butter
1/2 cup chopped pecans
1/4 teaspoon salt
1 teaspoon vanilla extract
FLUFFY FROSTING:
1 egg white
1/4 cup shortening
1/4 cup butter, softened
1 teaspoon vanilla extract
2 cups confectioners' sugar

Directions

In a large mixing bowl, cream sugar and shortening. Add eggs, one at a time, beating well after each addition. Blend in bananas and vanilla. Sift flour; then sift together with baking powder, soda and salt. Add alternately with buttermilk to the creamed mixture. Stir in nuts. Pour into two greased and floured 9-in. round cake pans. Sprinkle coconut on top of each cake. Bake at 375 degrees F for 25-30 minutes or until cakes test done. Cool in pans 10 minutes; remove and cool completely. For filling, combine sugar, flour, cream and butter in a saucepan. Cook over medium heat until thick. Add nuts, salt and vanilla; cool. Spread filling on one cake layer with coconut side up. Place second layer, coconut side up, on top. For frosting, beat egg white, shortening, butter and vanilla until smooth and creamy. Add sugar and beat until light and fluffy. Frost sides of cake only. If desired, cake can be made without frosting.

Peach Cobbler Dump Cake I

Ingredients

2 (16 ounce) cans peaches in heavy syrup
1 (18.25 ounce) package yellow cake mix
1/2 cup butter
1/2 teaspoon ground cinnamon, or to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Empty peaches into the bottom of one 9x13 inch pan. Cover with the dry cake mix and press down firmly. Cut butter into small pieces and place on top of cake mix. Sprinkle top with cinnamon.

Bake at 375 degrees F (190 degrees C) for 45 minutes.

Pistachio Nut Cake I

Ingredients

1 cup chopped pecans
3/4 cup white sugar
2 tablespoons ground cinnamon
1 (18.25 ounce) package yellow cake mix
1 (3 ounce) package instant pistachio pudding mix
4 eggs
1 cup sour cream
3/4 cup vegetable oil
1 teaspoon vanilla extract

Directions

Grease bundt cake pan. Mix together chopped pecans, 3/4 cup sugar and ground cinnamon. Cover bottom and sides of the bundt pan with 1/4 of the above mixture.

Blend together in a large mixing bowl: cake mix, pudding mix, 4 eggs, sour cream, vegetable oil and vanilla. Alternate layers of batter and crumb mixture in the greased pan.

Bake in microwave oven 5 minutes on low. Turn pan around if not on turn table. Bake 12 minutes on high, turning pan 1/4 turn every 4 minutes. Cool 18 minutes before turning out onto a cake dish. Baking time may vary depending on the wattage of the oven. To test for doneness, press lightly on top of cake and if it springs back it is done. Sometimes the very top of the cake will remain moist, don't keep baking it until it is dry because the cake will be too done. Enjoy!

Boston Cream Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (5 ounce) package instant vanilla pudding mix
1 (16 ounce) package prepared chocolate frosting

Directions

Make cake according to package directions, using two 8 inch round pans. allow cake to cool completely.

Mix pudding according to package directions, spread between layers.

Place chocolate icing, uncovered, in microwave for 30 seconds until thin, pour over top of cake until it runs down sides. Refrigerate for 1 hour.

Blueberry Streusel Coffee Cake

Ingredients

1/2 cup butter or margarine,
softened
1 3/4 cups sugar
2 eggs
2 teaspoons vanilla extract
3 1/2 cups all-purpose flour
2 tablespoons baking powder
1 teaspoon salt
1 1/2 cups milk
3 cups fresh or frozen blueberries*
STREUSEL TOPPING:
3/4 cup sugar
1/2 teaspoon ground cinnamon
1/3 cup cold butter or margarine

Directions

In a mixing bowl, cream butter and sugar. Beat in eggs and vanilla. Combine the flour, baking powder and salt; add to creamed mixture alternately with milk. Fold in blueberries. Pour into a greased 13-in. x 9-in. x 2-in. baking pan.

For topping, combine sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over batter. Bake at 375 degrees F for 35-40 minutes or until a toothpick comes out clean. Cool in pan on a wire rack.

Delightful Carrot Cake

Ingredients

4 eggs
2 cups white sugar
3 (4 ounce) jars carrot baby food
1 teaspoon vanilla extract
1 1/2 cups vegetable oil
2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon ground cinnamon
1 teaspoon salt
1 (8 ounce) can crushed pineapple, drained
1 cup chopped walnuts
1 cup raisins

Directions

Preheat oven to 350 degrees F (190 degrees C). Grease and flour a 9x13 inch pan.

In a medium bowl, stir together the eggs, sugar, carrots, vanilla and oil. Combine the flour, baking soda, cinnamon and salt, stir into the carrot mixture. Fold in the pineapple, nuts and raisins. Pour into the prepared pan.

Bake for 45 to 50 minutes in the preheated oven, until cake springs back when lightly touched. When cool, frost with cream cheese frosting.

Tunnel of Fudge Cake I

Ingredients

1 3/4 cups butter, softened
1 1/2 cups white sugar
6 eggs
2 (7.25 ounce) packages
chocolate fudge frosting mix
2 cups all-purpose flour
2 cups chopped walnuts
2 tablespoons boiling water

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch Bundt pan. Measure 3/4 cup of the frosting mix for the chocolate glaze. Set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs one at a time, then stir in the remaining frosting mix and flour, mixing just until incorporated. Fold in the nuts.

Pour batter into prepared pan. Bake in the preheated oven for 60 minutes. The top of the cake will form a brownie like crust before it is done. Allow to cool for 60 minutes in the pan, then cool completely on a wire rack before glazing.

To make the chocolate glaze: Mix together reserved 3/4 cup frosting mix and 2 tablespoons boiling water, stirring until smooth. Thin with additional boiling water if necessary to reach desired consistency. Spoon glaze over the cooled cake.

Pineapple Upside-Down Cake VII

Ingredients

1/2 cup butter
1 1/2 cups brown sugar
1 (20 ounce) can sliced pineapple
10 maraschino cherries
1 (18.25 ounce) package white
cake mix

Directions

Melt the butter over medium high heat in the iron skillet. Remove from the heat and sprinkle the brown sugar evenly to cover the butter. Next, arrange pineapple rings around the bottom of the pan, one layer deep. Place a maraschino cherry into the center of each pineapple ring. Prepare the cake mix as directed by the manufacturer, substitute some of the pineapple juice for some of the liquid in the directions. Pour the batter over the pineapple layer.

Bake as directed by the cake mix directions. Cool for 10 minutes, then carefully turn out onto a plate. Do not let the cake cool too much or it will be stuck to the pan.

Spiced Yogurt Pound Cake

Ingredients

2 cups white sugar
1 cup butter, softened
2 1/4 cups all-purpose flour
1 cup plain yogurt
3 eggs
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1/2 teaspoon salt
1/2 teaspoon baking soda

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

In a large bowl, cream the butter or margarine with the sugar until light and fluffy.

Beat in the flour, yogurt, eggs, vanilla, cinnamon, allspice, nutmeg, ground cloves, salt and baking soda. Mix until combined then beat at high speed for 2 minutes.

Pour the batter into the prepared pan and bake at 350 degrees F (175 degrees C) for 30 to 35 minutes or until a toothpick inserted near the center comes out clean. Cool cake in pan on a wire rack for 15 minutes, remove from pan and continue to cool.

Cherry Almond Pound Cake

Ingredients

1 (18.25 ounce) package cherry chip cake mix
1 (21 ounce) can cherry pie filling
2 teaspoons almond extract
2 eggs
1 cup confectioners' sugar
1/4 teaspoon almond extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and lightly flour a bundt or tube pan.

Combine the cake mix, pie filling, almond extract, and eggs in a large bowl. Mix thoroughly by hand until well moistened. Pour batter into prepared pan.

Bake in preheated oven until a toothpick inserted in the center comes out clean, about 45 minutes. Cool on rack for 15 minutes; invert cooled cake onto serving plate. Cool completely.

Whisk together the confectioners' sugar and 1/4 teaspoon almond extract in a small bowl. Add drops of water until glaze is drizzling consistency. Spoon glaze over cooled cake.

Old-Fashioned Rhubarb Cake

Ingredients

1/2 cup butter or margarine
1 1/4 cups sugar, divided
1 egg
1 cup buttermilk
1 teaspoon vanilla extract
2 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
2 cups chopped rhubarb
1/2 teaspoon ground cinnamon
MILK TOPPING:
1 1/2 cups milk
1/3 cup sugar
1 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter and 1 cup sugar. Add egg; beat well. Combine buttermilk and vanilla; set aside. Combine flour, baking soda and salt; add alternately with buttermilk/vanilla to the creamed mixture. Stir in rhubarb. Spread in a greased 13-in. x 9-in. x 2-in. baking pan. Combine the remaining sugar with cinnamon; sprinkle over batter. Bake at 350 degrees F for 35 minutes or until cake tests done. For topping, combine all ingredients; pour over individual squares.

Sweetheart Fudge Cake

Ingredients

1 (18.25 ounce) package
chocolate fudge cake mix
1 teaspoon vanilla extract
1/4 cup currant jelly
3/4 cup whipping cream
3 (1 ounce) squares semisweet
chocolate, chopped
1 (16 ounce) can vanilla frosting
1 (8 ounce) carton frozen whipped
topping, thawed
2 pints fresh raspberries

Directions

Grease and flour two 9-in. heart-shaped or round baking pans. Prepare cake mix according to package directions; stir in vanilla. Pour into prepared pans. Bake at 350 degrees F for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 15 minutes before removing from pans to wire racks.

While cakes are still warm, poke several holes in cakes with a wooden skewer to within 1/4 in. of bottom. Brush jelly over top and sides of cakes. In a small saucepan, combine cream and chocolate; cook and stir over low heat until chocolate is melted. Brush over top and sides of cakes several times, allowing mixture to absorb between brushings. Cool completely.

In a mixing bowl, beat frosting until fluffy; fold in whipped topping. Place one cake on a serving plate; spread with frosting. Top with second cake; spread remaining frosting over top and sides. Garnish with raspberries. Refrigerate for 2 hours before cutting.

Chocolate Pudding Cake III

Ingredients

3/4 cup all-purpose flour
2/3 cup white sugar
1/2 cup unsweetened cocoa powder
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup milk
3 tablespoons vegetable oil
2/3 cup packed brown sugar
1/4 cup miniature semisweet chocolate chips
1 teaspoon vanilla extract
1 1/4 cups hot water

Directions

Preheat oven to 350 degrees F (175 degrees C).

In an 8x8 inch square pan, stir together the flour, white sugar, 1/4 cup of cocoa, baking powder and salt. Add milk and oil, mix well. Sprinkle brown sugar, remaining cocoa and chocolate chips over the mixture. Add the vanilla to the hot water, then pour the water over the top.

Bake for 30 to 35 minutes in the preheated oven, until the surface appears dry. Serve warm with a spoon or at room temperature.

Easy Red Velvet Cake

Ingredients

1 (18.25 ounce) package white cake mix
1 (3.5 ounce) package non-instant chocolate pudding mix
red food coloring, as desired
1/2 cup buttermilk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare cake according to package directions, substituting half of the water called for with buttermilk (approximately 1/2 cup). Stir in pudding mix and food coloring.

Pour into cake pan(s) and bake according to package directions.

Easy Surprise Cake

Ingredients

13 tablespoons butter, softened
1 cup white sugar
3 eggs
1 3/4 cups all-purpose flour
1 1/2 teaspoons baking powder

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 8-inch cake pans.

Place the butter and sugar into a mixing bowl, and mash together with a wooden spoon until the mixture is creamy and thoroughly combined. In a separate bowl, beat the eggs, and pour into the butter mixture. Stir until combined.

Sift the flour and baking powder together in a bowl, and lightly stir into the butter mixture. Pour half the batter into each prepared cake pan.

Bake in the preheated oven until a toothpick inserted into the middle of a cake comes out clean, 20 to 25 minutes. Cool in pans for 10 minutes before removing to finish cooling on wire racks.

Amish Friendship Cake

Ingredients

1/2 teaspoon active dry yeast
1 fluid ounce warm water
1 tablespoon white sugar
1 tablespoon distilled white vinegar
1/2 teaspoon salt
3 cups all-purpose flour
3 cups milk
1 cup sourdough starter
2/3 cup vegetable oil
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
3 eggs
1 cup white sugar
2 cups all-purpose flour
1/4 teaspoon salt
2 teaspoons vanilla extract
1 cup chopped walnuts

Directions

To Make Starter: Dissolve yeast in warm water. Add 1 tablespoon white sugar, 1 tablespoon vinegar, 1/2 teaspoon salt, 1 cup of the flour, and 1 cup of the milk in a non-metal bowl and stir with a non-metal spoon until creamy. Cover bowl with plastic wrap and let stand in a warm place for two days to ferment. It will become bubbly and have a sour odor. Do not place in refrigerator. On second day, third day, and fourth day: stir. On fifth day, add 1 cup flour, 1 cup sugar, 1 cup milk, and stir. On sixth, seventh, eighth, and ninth day: stir. On tenth day add 1 cup flour, 1 cup sugar, and 1 cup milk. Reserve 1 cup starter; pour remaining starter, 1 cup each, into 3 containers to give away to friends if desired. Starter is enough for 8 loaves.

To Make Cakes: Preheat oven to 350 degrees F (175 degrees C). Grease two 8 or 9 inch loaf pans.

Mix 1 cup of the starter, oil, baking powder, eggs, 1 cup of the sugar, 2 cups of the flour, 1/4 teaspoon of the salt, vanilla, and chopped nuts. Stir in the baking soda just before pouring the batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 45 minutes to 1 hour. Bananas, dates, or raisins can be added for variety.

Fresh Fig Cake

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 egg
2 cups all-purpose flour
1/2 teaspoon salt
2 teaspoons baking powder
1 cup evaporated milk
1 teaspoon vanilla extract
1/4 teaspoon almond extract
1 cup chopped fresh figs
1/4 cup packed brown sugar
1/4 cup water
2 cups chopped fresh figs
1 tablespoon lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray two 8-inch round cake pans with vegetable oil spray.

In a medium bowl, sift together flour, salt and baking powder. Set aside.

In a large mixing bowl, cream butter with the sugar until fluffy. Add egg and beat well. Add flour mixture alternately with the evaporated milk. Fold in vanilla and almond extracts and chopped figs.

Divide into two prepared 8 inch round cake pans. Bake at 350 degrees F (175 degrees C) for 30 minutes, or until a toothpick inserted into the center comes out dry.

To make the filling: In a saucepan, combine 2 cups figs, brown sugar, water and lemon juice. Bring to a boil. Reduce heat to a simmer and cook until thickened, about 20 minutes. Spread thinly between layers of cake and on top.

Lemon Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant lemon pudding mix
1 3/4 cups water
3 egg whites
3/4 cup nonfat milk
1/2 teaspoon lemon extract
1 (1 ounce) package instant sugar-free vanilla pudding mix
1 (8 ounce) container frozen light whipped topping, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 10x15 inch pan with non-stick cooking spray.

In a large bowl, mix together cake mix and pudding mix. Pour in water and egg whites. Beat on low speed for 1 minute. Increase speed to high and beat for 4 minutes. Pour batter into prepared 10x15 inch pan.

Bake in the preheated oven for 25 to 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool completely.

In a large bowl, combine milk, lemon extract and vanilla pudding mix. Beat on low for 2 minutes. Fold in whipped topping. Spread over cooled cake. Store cake in refrigerator.

High-Altitude Angel Food Cake

Ingredients

1 1/3 cups sifted cake flour
1 1/8 cups white sugar
1 1/2 cups egg whites
1 1/4 teaspoons cream of tartar
3/4 teaspoon salt
1 teaspoon vanilla extract
1/2 teaspoon lemon extract

Directions

Preheat the oven to 330 degrees F (165 degrees C).

In a large glass or metal bowl, whip egg whites with cream of tartar and salt until soft peaks form. Gradually sprinkle in the sugar while continuing to whip to medium peaks. Since this is a high-altitude recipe, whip them only until they form a peak that falls over. Stir in the vanilla and lemon extracts. Use a rubber spatula to fold in flour a fourth at a time. Spoon into a clean and dry 9 inch tube pan.

Bake for 25 minutes in the preheated oven, then increase the temperature to 375 degrees F (190 degrees C). Continue baking for another 3 minutes, or until the cake begins to shrink down a bit. Invert pan over a wire rack to cool. When cool, run a thin spatula or knife around the outer edge, and tap out firmly.

Delicious Chocolate Cornflake Cakes

Ingredients

3 1/2 tablespoons butter
4 tablespoons golden syrup
4 ounces semisweet chocolate,
chopped
2 3/4 cups cornflakes cereal

Directions

In a saucepan over low heat, combine the butter, golden syrup and chocolate. Cook and stir until butter and chocolate have melted and everything is well blended. Mix in the cornflakes cereal. Drop by heaping spoonfuls onto waxed paper or a buttered baking sheet. Place in the refrigerator until set, about 15 minutes.

Chocolate Pear Spice Cake

Ingredients

3 eggs
1 1/3 cups applesauce
3 tablespoons molasses
1/2 cup butter, melted
1 (18.5 ounce) package yellow cake mix
2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 tablespoon finely shredded orange peel
1 small Bosc pear, peeled and thinly sliced
1/2 cup pecans, chopped
1 (2.6 ounce) bar milk chocolate, coarsely chopped

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch springform pan.

Use an electric mixer to beat the eggs, applesauce, molasses, and butter in a large bowl. Beat in the cake mix along with the cinnamon, nutmeg, cloves, and orange peel. Mix on medium speed for 4 minutes. Pour batter into prepared pan. Top the unbaked cake with pear slices; sprinkle evenly with the pecans and chopped chocolate.

Bake in preheated oven until a toothpick inserted in the center comes out clean, about 55 to 60 minutes. Cool for 25 minutes before removing from pan.

Chocolate Zucchini Cake I

Ingredients

1/2 cup butter
1/2 cup vegetable oil
1 3/4 cups white sugar
2 eggs
1/2 cup sour milk
1 teaspoon vanilla extract
2 cups sifted all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon salt
4 tablespoons unsweetened cocoa powder
2 1/2 cups grated zucchini
1/4 cup ground walnuts
1/4 cup semisweet chocolate chips

Directions

Cream together butter or margarine, vegetable oil and sugar.

Add eggs, sour milk, and vanilla. Blend well.

In a separate bowl, sift dry ingredients together.

Blend dry ingredients into the butter mixture.

Add grated zucchini, and mix well.

Spread in a greased floured 9 x 13 inch pan. Sprinkle walnuts and chocolate chips on top.

Bake in a preheated 325 degrees F (165 degrees C) oven for 45 minutes.

Sayuri's Three-Sugar Pound Cake

Ingredients

1 3/4 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
2/3 cup milk
3 teaspoons vanilla extract
3/4 cup butter, softened
1/2 cup white sugar
1/4 cup confectioners' sugar
1/4 cup brown sugar
2 egg whites
1 egg yolk

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, baking powder and baking soda; set aside. In a measuring cup combine the milk and vanilla; set aside.

In a large bowl, cream together the butter and white, confectioners' and brown sugars until light and fluffy. Beat in the egg whites, then the yolk. Beat in the flour mixture alternately with the milk, mixing just until incorporated.

Spread batter evenly into prepared pan. Bake for 50 to 60 minutes in the preheated oven, until a toothpick inserted in the center of the cake comes out clean. Cool in the pan for 10 minutes before inverting onto a wire rack to cool completely.

Rainbow Sherbet Cake

Ingredients

1 (9 inch) angel food cake
1 pint orange sherbet, softened
1 pint raspberry sherbet, softened
1 pint lime sherbet, softened
1 (12 ounce) container frozen
whipped topping, thawed

Directions

Slice angel food cake crosswise to make four layers. Place the bottom layer on a serving plate, and spread orange sherbet evenly on top. Repeat with remaining cake layers and raspberry and lime sherbets. Finish with final layer of cake. Frost sides and top with whipped topping, and place in freezer for 1 hour, or until firm.

Buttermilk Coffee Cake

Ingredients

2 1/2 cups all-purpose flour
1 cup packed brown sugar
3/4 cup sugar
3/4 cup vegetable oil
1 teaspoon salt
1 egg, lightly beaten
1 cup buttermilk
1 teaspoon baking soda

TOPPING:

1 cup chopped pecans
1/4 cup packed brown sugar
1/4 cup sugar
1 tablespoon all-purpose flour
3/4 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg

Directions

In a mixing bowl, combine flour, sugars, oil and salt; mix well. Remove 1/2 cup and set aside. To remaining flour mixture, add egg, buttermilk and baking soda; mix well. Pour into a greased 15-in. x 10-in. x 1-in. baking pan. To reserved flour mixture add all topping ingredients; mix well. Sprinkle over batter. Bake at 350 degrees F for 25-30 minutes or until cake tests done.

Simple Spice Cake With a Hint of Grapefruit

Ingredients

1/2 cup white sugar
1/3 cup butter, room temperature
2 eggs, room temperature
1 1/2 cups all-purpose flour
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 1/4 teaspoons baking powder
1/4 teaspoon salt
1/2 cup milk
2 teaspoons grapefruit juice

2/3 cup white sugar
1/4 cup water
1 tablespoon grapefruit juice
1 pinch salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cream together the butter and sugar in a large bowl until light and fluffy, about 5 minutes. Add eggs one at a time, beating well after each addition then stir in the grapefruit juice. Mix in the flour, cinnamon, nutmeg, baking powder, and salt. Pour resulting batter into a 9x5 inch loaf pan.

Bake in preheated oven until a toothpick or small knife inserted in the crown comes out clean, about 45 minutes.

While the cake is baking, prepare the icing. Place the sugar in a bowl and gradually stir in the water. Add the grapefruit juice and salt; pour over warm cake. It should form a glaze as it cools.

Traditional Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
1/2 cup warm water
1 cup scalded milk
3 eggs
1/2 cup white sugar
1/2 teaspoon salt
4 cups all-purpose flour
1/2 cup butter, melted
1 cup white sugar
3 tablespoons ground cinnamon
1/2 cup butter, melted

Directions

Preheat oven to 400 degrees F (200 degrees C). Dissolve yeast in 1/2 cup lukewarm water.

In a large bowl, mix milk, eggs, 1/2 cup sugar and salt. Mix in 1/2 cup melted butter. Add dissolved yeast mixture. Add the flour and mix well.

Turn dough out on floured board. Knead until smooth, about 10 to 15 minutes. Place in greased bowl, and cover. Let rise in warm place until double in volume, about 1 1/2 to 2 hours. Punch dough down. Turn over, and let rise again for 45 minutes.

In a small bowl, combine 1 cup sugar and 3 tablespoons ground cinnamon. Form dough into walnut-sized balls. Dip each ball in melted butter, and roll in cinnamon sugar. Pile loosely into a 10 inch Bundt pan. Cover and let rise again until about double in volume.

Bake for 10 minutes at 400 degrees F (200 degrees C). Reduce temperature to 350 degrees F (175 degrees C), and continue baking an additional 30 minutes, or until golden brown.

Molten Chocolate Cakes With Sugar-Coated

Ingredients

1 cup unsalted butter or unsalted margarine*
8 ounces semisweet chocolate chips, or bars, cut into bite-size chunks
5 large eggs
1/2 cup sugar
Pinch of salt
4 teaspoons flour (or matzo meal, ground in a blender to a fine powder)
8 extra-large paper muffin cups (or use regular paper muffin cups, which will make 12 cakes)

Garnish:
1 (6 ounce) container raspberries, barely moistened and rolled in about
1/2 cup sugar right before serving

Directions

Melt butter and chocolate in a medium heat-proof bowl over a saucepan of simmering water; remove from heat. Beat eggs, sugar and salt with a hand mixer in a medium bowl until sugar dissolves. Beat egg mixture into chocolate until smooth. Beat in flour or matzo meal until just combined. (Batter can be made a day ahead; return to room temperature an hour or so before baking.)

Before serving dinner, adjust oven rack to middle position; heat oven to 450 degrees. Line a standard-size muffin tin (1/2 cup capacity) with 8 extra-large muffin papers (papers should extend above cups to facilitate removal). Spray muffin papers with vegetable cooking spray. Divide batter among muffin cups.

Bake until batter puffs but center is not set, 8 to 10 minutes. Carefully lift cakes from tin and set on a work surface. Pull papers away from cakes and transfer cakes to dessert plates.

Top each with sugared raspberries and serve immediately.

Blue Ribbon White Cake

Ingredients

5 tablespoons cornstarch
2 1/2 cups all-purpose flour
3 1/2 teaspoons baking powder
1 teaspoon salt
1 1/2 cups white sugar
2/3 cup vegetable oil
1/2 cup milk
3/4 cup water
1 tablespoon vanilla extract
4 egg whites
1/4 teaspoon cream of tartar
6 tablespoons butter
2 teaspoons orange zest
1/4 teaspoon salt
4 cups sifted confectioners' sugar
1/2 cup fresh orange juice
1 tablespoon fresh lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and line two 9-inch round cake pans with parchment paper. Then grease and flour the paper.

Sift together the cornstarch, flour, baking powder and salt.

Add the oil, milk, water and vanilla. Beat until it forms a very smooth batter.

In a separate bowl beat the egg whites until frothy, add the cream of tartar and beat until stiff peaks form. Gradually add the sugar and beat until very well blended.

Fold the egg whites into the batter. Pour batter into the prepared pans.

Bake at 350 degrees F (175 degrees C) for 35 to 40 minutes. Let cool then frost with Orange Frosting.

Cream the butter until light and fluffy. Add the orange zest and salt. Beat in the confectioners' sugar alternately with the orange and lemon juices. Continue to beat until light and fluffy. Use to frost cooled cake.

Buttermilk Pound Cake III

Ingredients

1/2 cup butter
3 cups white sugar
6 egg yolks
2 teaspoons lemon extract
1 cup buttermilk
3 cups all-purpose flour
1/4 teaspoon baking soda
6 egg whites

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease and flour a 10 inch tube pan. Mix together the flour and baking soda; set aside.

In a large bowl, cream together the butter and sugar until light and fluffy. Beat in the yolks one at a time, then stir in the lemon extract. Beat in the flour mixture alternately with the buttermilk, mixing just until incorporated. Pour batter into prepared pan.

In a large glass or metal mixing bowl, beat egg whites until stiff peaks form. Fold 1/3 of the whites into the batter, then quickly fold in remaining whites until no streaks remain. Pour batter into prepared pan.

Bake in the preheated oven for 90 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely.

Orange Raisin Cake

Ingredients

- 1 large orange
- 1 cup raisins
- 2 cups all-purpose flour
- 1 cup white sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 cup milk
- 1/2 cup shortening
- 2 eggs
- 1/3 cup white sugar
- 1 teaspoon ground cinnamon
- 1/3 cup chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan.

Squeeze the orange and reserve 1/3 cup of the juice. Grind the orange peel and pulp, raisins and 1/3 cup walnuts together. Set aside.

In a large bowl, combine flour, sugar, baking soda and salt. Add milk shortening and eggs. Beat for 3 minutes at medium speed. Stir in orange-raisin mixture.

Pour batter into prepared pan. Bake in the preheated oven for 35 to 40 minutes, or until a toothpick inserted into the center of the cake comes out clean.

For the topping: Drizzle reserved 1/3 cup orange juice over warm cake. In a small bowl combine 1/3 cup sugar, 1 teaspoon cinnamon and 1/4 cup walnuts; sprinkle over cake

Black Chocolate Cake

Ingredients

2 cups all-purpose flour
2 cups white sugar
2 teaspoons baking soda
2 teaspoons baking powder
1 cup unsweetened cocoa powder
1 pinch salt
2/3 cup shortening
2 cups boiling water
2 eggs, beaten
2 teaspoons vanilla extract

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch pan. Sift together the flour, sugar, baking soda, baking powder, cocoa and salt. Set aside.

Melt the shortening in the boiling water, then stir into the flour mixture until blended. Beat in the eggs, then stir in the vanilla.

Pour batter into prepared pan. Bake in the preheated oven for 30 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

Manuela's Fish Cakes

Ingredients

1 pound small potatoes, scrubbed
1/2 (3 ounce) fillet skinless,
boneless halibut fillets
1/2 pound skinless, boneless
salmon fillets
2 cups milk
2 eggs, divided
2 tablespoons butter
1 pinch ground nutmeg
1 dash Worcestershire sauce
salt and pepper to taste
1 cup dried bread crumbs,
seasoned
1 cup oil for frying

Directions

Place the potatoes into a saucepan with enough water to cover. Bring to a boil, and cook until tender, about 15 minutes.

Meanwhile, place the halibut and salmon into a skillet or large saucepan, and pour in the milk. Bring to a simmer, cover, and cook until fish flakes easily with a fork, about 5 minutes depending on the thickness of your fillets. Drain off milk, and set fish aside.

When potatoes are done, drain, and place in a large bowl. Mash potatoes with one of the eggs and the butter until fairly smooth. Season with nutmeg, Worcestershire sauce, salt and pepper. Mix in the fish, taking care not to break into too small of pieces.

Beat the remaining egg, and place on a plate. Place bread crumbs on a separate plate. Lightly flour your hands, and form the fish mixture into patties. Dip each patty into the egg, then coat with breadcrumbs. Place the fish cakes on a plate, and refrigerate for 30 minutes.

Heat 1/4 inch of oil in a large heavy skillet over medium to medium-high heat. Fry the fish cakes for about 3 minutes per side, or until golden brown. Drain on paper towels, and serve fresh and hot.

Earthquake Cake III

Ingredients

1 (16 ounce) container coconut
pecan frosting
1 (8 ounce) package cream
cheese
1 cup confectioners' sugar
1 egg
1 (18.25 ounce) package German
chocolate cake mix

Directions

Preheat oven to 350 degrees F.

Spread the entire can of frosting into the bottom of a 9x13 inch baking pan. Refrigerate while the filling is prepared. In a medium bowl, cream together the cream cheese and confectioners' sugar. Stir in the egg, and beat until light. Spread over the frosting. Prepare the cake mix as directed on box, pour over the filling layer, and spread evenly.

Bake 45 to 50 minutes in the preheated oven, until a toothpick inserted comes out clean. Let the cake cool in the pan for 5 minutes, then invert onto a serving plate. Wait 5 minutes before removing pan from over the cake.

Orange Loaf Cake

Ingredients

1 3/4 cups cake flour
1 cup sugar
2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup vegetable oil
1/2 cup orange juice
4 egg whites
2 tablespoons confectioners'
sugar

Directions

In a mixing bowl, combine the dry ingredients. Add oil and orange juice; beat until smooth. In another mixing bowl, beat egg whites until stiff peaks form. Fold into orange juice mixture. Coat a 9-in. x 5-in. x 3-in. loaf pan with nonstick cooking spray; dust with flour. Pour batter into pan. Bake at 350 degrees F for 1 hour or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to wire rack to cool completely. Dust with confectioners' sugar.

Fabulous Orange Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.4 ounce) package instant vanilla pudding mix
2 cups sour cream
2 eggs
1/4 cup vegetable oil
1/4 cup orange liqueur
1 cup white chocolate chips
1/8 cup confectioners' sugar for dusting

Directions

Preheat oven to 350 degrees F(175 degrees C). Grease a 9 inch Bundt pan.

In a medium bowl, stir together the cake mix and pudding mix. Add the sour cream, eggs, oil and orange liqueur. Mix until smooth and well blended, then fold in the white chocolate chips. Pour the mixture into the prepared pan.

Bake for 1 hour in the preheated oven, until cake springs back to the touch. Allow cake to cool for 10 minutes in the pan, then turn out onto a wire rack to cool completely. When cake is cool, dust with confectioners' sugar and serve.

Pina Colada Cake III

Ingredients

1 (18.25 ounce) package yellow cake mix
1 (3.5 ounce) package instant vanilla pudding mix
1 (14 ounce) can cream of coconut
1/2 cup rum
1/3 cup vegetable oil
4 eggs
1 (8 ounce) can crushed pineapple, drained
2 tablespoons rum

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10 inch fluted or tube pan.

In large mixing bowl, combine cake mix, pudding mix, 1/2 cup coconut creme, 1/2 cup rum, oil, and eggs. Beat with an electric mixer on medium speed for 2 minutes. Stir in pineapple. Pour into prepared pan.

Bake for 50 to 55 minutes. Cool 10 minutes. Remove from pan. With a table knife or skewer, poke holes about 1 inch apart in cake almost to bottom.

Combine remaining coconut creme and 2 tablespoons of rum. Slowly spoon over the cake. Chill thoroughly. Store in refrigerator.

Pudding Poke Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
2 (3.9 ounce) packages instant chocolate pudding mix
1 cup confectioners' sugar
4 cups milk

Directions

Prepare and bake cake mix according to package directions for one 9x13 inch cake. Remove cake from oven. Poke holes at once down through cake to pan with the round handle of a wooden spoon. Holes should be at 1 inch intervals.

Combine the pudding mix with the confectioners' sugar and gradually stir in the milk. Beat with an electric mixer at low speed for not more than 1 minute. Do not over beat. Quickly, before pudding thickens, pour about 1/2 of the thin pudding evenly over the warm cake and into the holes. (This will make the stripes in the cake.) Allow the remaining pudding to thicken slightly then spoon over the top, and spread to frost the top of the cake. Chill for at least 1 hour before serving. Store leftovers in the refrigerator.

Braided Date Coffee Cake

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F to 115 degrees F)
1/2 cup sugar
1/2 cup warm milk (110 to 115 degrees F)
1/4 cup vegetable oil
1 1/2 teaspoons salt
2 eggs
4 cups all-purpose flour
FILLING:
1 cup chopped dates
2/3 cup water
1/2 cup chopped pecans
1/4 cup sugar
1 teaspoon lemon juice
1/2 cup apricot preserves
ICING:
1 1/2 cups confectioners' sugar
3 tablespoons butter, softened
2 tablespoons boiling water
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, let yeast and water stand for 5 minutes. Add sugar, milk, oil, salt, eggs and 2 cups flour; beat on low 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl; turn once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

Combine first five filling ingredients in a saucepan. Cook and stir over medium heat until thickened, 7-8 minutes. Stir in preserves; let cool.

Punch dough down; divide into thirds. On a floured surface, roll each portion into a 15-in. x 6-in. rectangle. Place on greased baking sheets. Spread a third of filling down the center third of rectangles. On each long side, cut 1-1/2-in. wide strips 1-3/4 in into center. Starting at one end, fold alternating strips at an angle across filling. Cover and let rise for 30 minutes or until doubled. Bake at 375 degrees F for 15-20 minutes or until browned. Cool on wire racks. Combine icing ingredients; drizzle over braids.

Blueberry Dump Cake

Ingredients

1 (18.25 ounce) package yellow cake mix
4 cups fresh blueberries
1/2 cup white sugar
1/2 cup butter, melted
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix berries, sugar, and cinnamon in the bottom of a 9 x 13 inch pan. Cover berries with dry cake mix. Pour butter over cake mix, do not stir.

Bake for 30 minutes, or until light brown. Serve warm or cold. top with ice cream.

Holiday Left-Over Sweet Potato Cake

Ingredients

1 3/4 cups white sugar
3/4 cup vegetable oil
3 eggs
1 teaspoon vanilla extract
2 cups cooked, mashed sweet potatoes
2 cups all-purpose flour
3 teaspoons baking powder
2 teaspoons baking soda
1/4 teaspoon salt
2 teaspoons ground cinnamon
1/2 cup beer

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease and flour a 9x13 inch baking dish.

Stir together the sugar and vegetable oil in a large bowl until smooth. Beat in the eggs one at a time, then stir in the vanilla and sweet potatoes. Combine the flour, baking powder, baking soda, salt and cinnamon in a separate bowl; stir into the batter 1 cup at a time, alternating with the beer just until everything comes together. Spread the batter evenly in the prepared pan.

Bake for 35 minutes in the preheated oven, or until a knife inserted into the center of the cake comes out clean. Cool completely before frosting or serving.

Crawfish Cakes

Ingredients

1 beaten egg
1/2 cup mayonnaise
1 tablespoon Dijon mustard
1 tablespoon Worcestershire sauce
1 dash hot pepper sauce (such as Crystal ®)
1 pound cooked and peeled whole crawfish tails
1 sleeve buttery round crackers, crushed
1/4 cup canola oil

Directions

Mix together the egg, mayonnaise, mustard, Worcestershire sauce, and hot pepper sauce in a bowl.

Place the crawfish tail meat and crushed crackers in a large bowl, and mix in the mayonnaise mixture until thoroughly combined. Refrigerate the crawfish mixture until it can hold a shape, about 1 hour. Form the chilled mixture into 8 patties.

Heat the canola oil in a skillet over medium heat, and fry the patties until golden brown on each side, about 6 minutes per side. Drain on paper towels.

Carrot Pineapple Cake II

Ingredients

2 1/2 cups all-purpose flour
2 teaspoons baking soda
1 teaspoon baking powder
2 teaspoons ground cinnamon
1/2 teaspoon salt
1 cup butter
1 cup white sugar
1 cup light brown sugar
3 eggs
2 teaspoons vanilla extract
1 cup grated carrots
1 cup crushed pineapple, drained
1 cup coarsely chopped walnuts

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9 inch round pan. Sift together flour, baking soda, baking powder, cinnamon and salt. Set aside.

In a large bowl, cream together the butter, white sugar and brown sugar until light and fluffy. Beat in the eggs one at a time, then stir in the vanilla. Beat in the flour mixture, mixing just until incorporated. Stir in carrots, pineapple and chopped nuts.

Pour batter into a 9 inch pan. Bake in the preheated oven for 1 hour and 15 minutes, or until a toothpick inserted into the center of the cake comes out clean. Allow to cool.

JIF® Peanut Butter Bunny Crisp Cake

Ingredients

6 tablespoons butter or margarine
2 (10 ounce) packages
marshmallows
2 cups Jif® Creamy Peanut Butter
10 cups crisp rice cereal
CRISCO® No-Stick Cooking
Spray
Smucker's® Jelly Beans
Licorice, gum drops, or decorative
candy

Glaze (optional)
1/2 cup butter or margarine
1/2 cup brown sugar, packed
2 tablespoons milk
1 teaspoon vanilla
2 1/2 cups sifted powdered sugar

Directions

In a large saucepan, melt butter over low heat. Add marshmallows. Stir until completely melted and remove from heat.

Stir in JIF® and mix well to incorporate.

Add rice crisp cereal and stir until well coated.

Press into two 9-inch pans, well coated with CRISCO® No-Stick Cooking Spray, and allow to cool.

Cut ears and bow tie from one cake. This is done by cutting two football-shaped ears from the top and bottom of one cake layer, leaving a bow-tie-shaped piece in the middle.

Position two ears at top of whole round cake and place bow tie under face.

Apply optional glaze, if desired. Decorate with SMUCKER'S® Jelly Beans, marshmallows, licorice and gum drops or any of your favorite cake decorations.