

30 OF THE MOST POPULAR CAKES



Agnese Ležnina

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Аннотация

Эта замечательная книга рецептов содержит 30 самых популярных рецептов тортов для праздников. Независимо от того, являетесь ли вы опытным пекарем или только начинаете свой путь, эта коллекция рецептов обязательно вас вдохновит и поможет создать вкусные торты, которые поразят вашу семью и друзей. Праздники – это особое время года, когда мы собираемся с близкими, чтобы поделиться едой, подарками и воспоминаниями. А что может быть лучше, чем домашний торт? От классических вкусов, таких как ваниль и шоколад, до более уникальных комбинаций, таких как малина и фисташки. Каждый рецепт был тщательно отобран и протестирован, чтобы убедиться, что легко следовать указанием и получится отличный результат. Так что не стесняйтесь, проявляйте творчество на кухне и наслаждайтесь замечательными вкусами и ароматами этих вкусных тортов. Я надеюсь, что эта книга рецептов принесет вам радость и вдохновит создавать воспоминания, которые останутся с вами на всю жизнь.

Agnese Ležnina

30 of most popular cakes

Dear friends,

As someone who has a passion for baking and creating sweet treats, I'm thrilled to introduce you to this wonderful recipe book filled with the 30 most popular cake recipes to make for your holidays. Whether you're an experienced baker or just starting out, this collection of recipes is sure to inspire you and help you create delicious cakes that will impress your family and friends.

The holidays are a special time of year when we gather with loved ones to share food, gifts, and memories. And what better way to celebrate than with a homemade cake? From classic flavors like vanilla and chocolate, to more unique combinations like raspberry and pistachio, this recipe book has something for everyone.

Each recipe has been carefully selected and tested to ensure that it's easy to follow and produces a perfect result every time. So go ahead, get creative in the kitchen, and enjoy the wonderful flavors and aromas of these delicious cakes. I hope this recipe book brings you joy and inspires you to create memories that will last a lifetime.

Happy baking!

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01 Chocolate cake

-

2 cups all-purpose flour

-

2 cups granulated sugar

-

3/4 cup unsweetened cocoa powder

•

2 teaspoons baking powder

•

1 1/2 teaspoons baking soda

•

1 teaspoon salt

•

1 cup buttermilk

•

1/2 cup vegetable oil

•

2 large eggs

•

2 teaspoons vanilla extract

•

1 cup boiling water

Ingredients:

For the frosting:

•

1/2 cup unsalted butter, softened

•

2/3 cup unsweetened cocoa powder

•

3 cups powdered sugar

•

1/3 cup milk

•

1 teaspoon vanilla extract

01 Instructions:

Preheat your oven to 350°F (175°C). Grease two 9-inch round cake pans and set aside.

In a large mixing bowl, combine the flour, sugar, cocoa powder, baking powder, baking soda, and salt. Mix until well combined.

In a separate mixing bowl, whisk together the buttermilk, vegetable oil, eggs, and vanilla extract until well combined.

Gradually add the wet ingredients to the dry ingredients, stirring until just combined. Then, slowly pour in the boiling water and mix until well combined.

Divide the batter evenly between the two prepared cake pans.

Bake the cakes in the preheated oven for 30-35 minutes, or until a toothpick inserted into the center comes out clean.

Remove the cakes from the oven and let them cool in the pans for about 10 minutes before transferring them to a wire rack to cool completely.

While the cakes are cooling, make the frosting. In a large mixing bowl, cream together the butter and cocoa powder until smooth.

Gradually add the powdered sugar, milk, and vanilla extract, and mix until the frosting is smooth and creamy.

Once the cakes have cooled completely, place one cake layer

on a plate or cake stand. Spread a layer of frosting over the top of the cake.

Place the second cake layer on top of the frosting, then spread a layer of frosting over the top of the second cake layer.

Decorate the cake as desired, then slice and serve.

Enjoy your delicious chocolate cake!



02 Carrot cake

-

2 cups all-purpose flour

-

2 teaspoons baking powder

-
- 1 1/2 teaspoons baking soda

-
- 1 teaspoon ground cinnamon

-
- 1/2 teaspoon ground ginger

-
- 1/4 teaspoon ground nutmeg

-
- 1/2 teaspoon salt

-
- 4 large eggs

-
- 1 1/2 cups granulated sugar

-
- 1 cup vegetable oil

-
- 2 cups grated carrots (3-4 medium carrots)

-
- 1/2 cup chopped walnuts (optional)

-
- 1/2 cup raisins (optional)

Ingredients:

For the cream cheese frosting:

-
- 8 ounces cream cheese, softened

- 1/2 cup unsalted butter, softened

- 1 teaspoon vanilla extract

- 3 cups powdered sugar

02 Instructions:

Preheat your oven to 350°F (175°C) and grease and flour two 9-inch round cake pans.

In a medium bowl, whisk together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, and salt.

In a large bowl, beat the eggs until frothy. Gradually beat in the sugar, then beat in the oil.

Stir in the dry ingredients, mixing until just combined.

Stir in the grated carrots, walnuts, and raisins (if using).

Divide the batter evenly between the prepared pans and smooth the tops with a spatula.

Bake for 30-35 minutes, or until a toothpick inserted in the center of the cake comes out clean.

Allow the cakes to cool in the pans for 10 minutes, then turn them out onto wire racks to cool completely.

While the cakes cool, make the cream cheese frosting. In a large bowl, beat together the cream cheese, butter, and vanilla until light and fluffy.

Gradually beat in the powdered sugar until the frosting is smooth and creamy.

To assemble the cake, place one cake layer on a serving plate and spread with a generous layer of frosting.

Place the second cake layer on top and frost the top and sides of the cake with the remaining frosting.

If desired, decorate the cake with additional chopped walnuts or shredded carrots.

Chill the cake in the refrigerator for at least an hour before serving.

Enjoy your delicious carrot cake!



-
- 2 1/2 cups all-purpose flour

-
- 1 1/2 cups granulated sugar

-
- 1 teaspoon baking powder

-
- 1 teaspoon baking soda

-
- 1 teaspoon salt

-
- 1 teaspoon cocoa powder

-
- 1 1/2 cups vegetable oil

-
- 1 cup buttermilk

-
- 2 large eggs

-
- 1 teaspoon vanilla extract

-
- 2 tablespoons red food coloring

-
- 1 teaspoon white vinegar

-
- Cream cheese frosting (recipe below)

Ingredients:

For the cream cheese frosting:

- 8 ounces cream cheese, softened

- 1/2 cup unsalted butter, softened

- 1 teaspoon vanilla extract

- 3 cups powdered sugar

03 Instructions:

Preheat your oven to 350°F (175°C) and grease and flour two 9-inch round cake pans.

In a medium bowl, whisk together the flour, sugar, baking powder, baking soda, salt, and cocoa powder.

In a large bowl, beat together the oil, buttermilk, eggs, vanilla extract, red food coloring, and white vinegar.

Gradually add the dry ingredients to the wet ingredients, mixing until just combined.

Divide the batter evenly between the prepared pans and smooth the tops with a spatula.

Bake for 25-30 minutes, or until a toothpick inserted in the center of the cake comes out clean.

Allow the cakes to cool in the pans for 10 minutes, then turn them out onto wire racks to cool completely.

While the cakes cool, make the cream cheese frosting. In a

large bowl, beat together the cream cheese, butter, and vanilla until light and fluffy.

Gradually beat in the powdered sugar until the frosting is smooth and creamy.

To assemble the cake, place one cake layer on a serving plate and spread with a generous layer of frosting.

Place the second cake layer on top and frost the top and sides of the cake with the remaining frosting.

Chill the cake in the refrigerator for at least an hour before serving.

Enjoy your delicious Red Velvet Cake!



04 Cheesecake

-

1 1/2 cups graham cracker crumbs
(about 10-12 whole crackers)

-

1/4 cup granulated sugar

-

1/2 cup unsalted butter, melted

Ingredients:

For the filling:

-

4 (8-ounce) packages cream cheese, softened

•

1 1/4 cups granulated sugar

•

4 large eggs

•

1 teaspoon vanilla extract

•

1/2 cup sour cream

For the crust:

04 Instructions:

Preheat your oven to 325°F (165°C) and grease a 9-inch springform pan.

In a medium bowl, mix together the graham cracker crumbs, sugar, and melted butter until well combined.

Press the mixture into the bottom of the prepared pan, using a flat-bottomed glass or measuring cup to press the crust down evenly.

Bake the crust for 10 minutes, then remove it from the oven and let it cool while you prepare the filling.

In a large bowl, beat the cream cheese and sugar together until light and fluffy.

Beat in the eggs one at a time, then stir in the vanilla extract and sour cream.

Pour the filling over the cooled crust, smoothing the top with a spatula.

Bake the cheesecake for 45-50 minutes, or until the edges are set and the center is still slightly jiggly.

Turn off the oven and leave the cheesecake in the oven for an additional 30 minutes.

Remove the cheesecake from the oven and let it cool to room temperature.

Chill the cheesecake in the refrigerator for at least 4 hours (or overnight) before serving.

When ready to serve, run a knife around the edge of the cheesecake to loosen it from the pan, then release the springform and transfer the cheesecake to a serving plate.

Enjoy your delicious cheesecake!

You can also add a variety of toppings to your cheesecake, such as fruit compote, chocolate sauce, or whipped cream, if desired.



05 Angel food cake

-
- 1 cup cake flour
-
- 1 1/2 cups granulated sugar, divided
-

12 large egg whites, at room temperature

•

1/4 teaspoon salt

•

1 1/2 teaspoons cream of tartar

•

1 teaspoon vanilla extract

•

Optional toppings: whipped cream, fresh fruit, or fruit sauce

Ingredients:

05 Instructions:

Preheat your oven to 350°F (175°C).

Sift the cake flour and 3/4 cup of sugar together in a small bowl.

In a large bowl, beat the egg whites and salt together until frothy.

Add the cream of tartar and continue to beat until soft peaks form.

Gradually add the remaining 3/4 cup of sugar, 2 tablespoons at a time, while continuing to beat the egg whites until stiff peaks form.

Gently fold in the sifted flour mixture and vanilla extract until just combined.

Pour the batter into an ungreased 10-inch tube pan.

Use a knife to cut through the batter in the pan, to eliminate any large air pockets.

Bake the cake for 35-40 minutes, or until the top is golden brown and the cake springs back when touched lightly.

Remove the cake from the oven and immediately invert the pan onto a wire rack.

Let the cake cool completely in the pan upside down, about 1 hour.

Once the cake has cooled, use a knife to loosen the sides of the cake from the pan, then carefully remove the cake from the pan.

Serve the Angel Food Cake with your desired toppings, such as whipped cream and fresh fruit.

Enjoy your light and fluffy Angel Food Cake!



06 Pound cake

•

3 cups all-purpose flour

•

1/2 teaspoon baking powder

•

1/2 teaspoon salt

•

1 cup unsalted butter, at room temperature

•

2 1/2 cups granulated sugar

•

6 large eggs, at room temperature

•

1/2 cup whole milk, at room temperature

•

1 tablespoon vanilla extract

Ingredients:

06 Instructions:

Preheat your oven to 325°F (165°C) and grease a 10-inch bundt pan.

In a medium bowl, sift together the flour, baking powder, and salt.

In a large bowl, cream the butter and sugar together until light and fluffy.

Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.

Gradually add the flour mixture, alternating with the milk, beginning and ending with the flour mixture.

Pour the batter into the prepared bundt pan, smoothing the top with a spatula.

Bake the pound cake for 1 hour and 15 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Remove the cake from the oven and let it cool in the pan for 10-15 minutes.

Invert the cake onto a wire rack to cool completely.

Once the cake has cooled, dust it with powdered sugar, if desired.

Enjoy your classic Pound Cake, which is perfect for any occasion!



07 Vanilla cake

-
- 2 1/2 cups all-purpose flour
-
- 2 teaspoons baking powder
-

1/2 teaspoon baking soda

•

1/2 teaspoon salt

•

1 cup unsalted butter, at room temperature

•

1 3/4 cups granulated sugar

•

2 large eggs, at room temperature

•

2 teaspoons vanilla extract

•

1 1/2 cups buttermilk, at room temperature

Ingredients:

07 Instructions:

Preheat your oven to 350°F (175°C) and grease two 9-inch round cake pans.

In a medium bowl, sift together the flour, baking powder, baking soda, and salt.

In a large bowl, cream the butter and sugar together until light and fluffy.

Add the eggs one at a time, beating well after each addition.

Stir in the vanilla extract.

Gradually add the flour mixture, alternating with the buttermilk, beginning and ending with the flour mixture.

Divide the batter evenly between the two prepared cake pans.

Bake the cakes for 25-30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Remove the cakes from the oven and let them cool in the pans for 10-15 minutes.

Invert the cakes onto a wire rack to cool completely.

Once the cakes have cooled, you can frost and decorate them as desired.

Enjoy your delicious Vanilla Cake, which is perfect for any celebration or just as a sweet treat!



08 Tiramisu cake

-
- 1 1/2 cups all-purpose flour
-
- 1 1/2 teaspoons baking powder
-

1/4 teaspoon salt

•

1/2 cup unsalted butter, at room temperature

•

1 cup granulated sugar

•

3 large eggs, at room temperature

•

1/2 cup whole milk, at room temperature

•

2 teaspoons instant espresso powder

•

1 tablespoon coffee liqueur (such as Kahlua)

•

1 teaspoon vanilla extract

Ingredients:

For the Tiramisu filling:

•

8 oz. mascarpone cheese, at room temperature

•

1/2 cup heavy cream

•

1/4 cup granulated sugar

•

1 tablespoon coffee liqueur (such as Kahlua)

For the cake:

For the Tiramisu topping:

•

1/2 cup heavy cream

•

1 tablespoon granulated sugar

•

1 teaspoon instant espresso powder

•

Cocoa powder, for dusting

08 Instructions:

Preheat your oven to 350°F (175°C) and grease a 9-inch round cake pan.

In a medium bowl, sift together the flour, baking powder, and salt.

In a large bowl, cream the butter and sugar together until light and fluffy.

Add the eggs one at a time, beating well after each addition.

In a small bowl, dissolve the espresso powder in the milk.

Stir in the coffee liqueur and vanilla extract.

Gradually add the flour mixture to the butter mixture, alternating with the milk mixture, beginning and ending with the flour mixture.

Pour the batter into the prepared cake pan and bake for 25-30 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Remove the cake from the oven and let it cool in the pan for

10-15 minutes.

Invert the cake onto a wire rack to cool completely.

In a medium bowl, whisk the mascarpone cheese, heavy cream, sugar, and coffee liqueur together until smooth and creamy.

Once the cake has cooled, cut it into two layers.

Spread the Tiramisu filling over the bottom layer of the cake, then place the top layer on the filling.

In a small bowl, whisk the heavy cream, sugar, and espresso powder together until soft peaks form.

Spread the whipped cream over the top of the cake, then dust with cocoa powder.

Chill the Tiramisu Cake in the refrigerator for at least 2 hours before serving.

Enjoy your delicious Tiramisu Cake, which is perfect for any occasion and sure to impress your guests!



09 German chocolate cake

-

2 cups all-purpose flour

-

2 cups granulated sugar

-

3/4 cup unsweetened cocoa powder

-

2 teaspoons baking powder

-

1 1/2 teaspoons baking soda

-

1 teaspoon salt

-

1 cup buttermilk

-

1/2 cup vegetable oil

-

2 large eggs

-

2 teaspoons vanilla extract

-

1 cup hot water

Ingredients:

For the German Chocolate Frosting:

-

1 cup evaporated milk

•

1 cup granulated sugar

•

3 large egg yolks

•

1/2 cup unsalted butter

For the cake:

•

1 teaspoon vanilla extract

•

1 1/3 cups sweetened shredded coconut

•

1 cup chopped pecans

09 Instructions:

Preheat your oven to 350°F (175°C) and grease three 9-inch round cake pans.

In a large bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.

Add the buttermilk, vegetable oil, eggs, and vanilla extract to the bowl and beat with an electric mixer on low speed until just combined.

Increase the mixer speed to high and beat for 2 minutes.

Stir in the hot water.

Divide the batter evenly between the three prepared cake pans.

Bake the cakes for 30-35 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Remove the cakes from the oven and let them cool in the pans for 10-15 minutes.

Invert the cakes onto wire racks to cool completely.

In a medium saucepan, whisk together the evaporated milk, sugar, egg yolks, butter, and vanilla extract.

Cook the mixture over medium heat, stirring constantly, until it thickens and comes to a boil.

Remove the saucepan from the heat and stir in the shredded coconut and chopped pecans.

Let the German Chocolate Frosting cool to room temperature before assembling the cake.

Place one cake layer on a serving plate and spread a layer of the frosting on top.

Add the second cake layer on top of the frosting and spread another layer of the frosting on top.

Add the final cake layer on top of the frosting and spread the remaining frosting on top.

Chill the German Chocolate Cake in the refrigerator for at least 2 hours before serving.

Enjoy your delicious German Chocolate Cake, which is perfect for any special occasion and is sure to impress your guests!



10 **Lemon cake**

-
- 2 cups all-purpose flour
-
- 2 teaspoons baking powder
-
- 1/2 teaspoon baking soda
-
- 1/2 teaspoon salt
-
- 1/2 cup unsalted butter, softened
-
- 1 1/2 cups granulated sugar
-
- 3 large eggs
-
- 1/2 cup vegetable oil
-
- 1 tablespoon lemon zest
-
- 1/4 cup fresh lemon juice
-
- 1/2 cup buttermilk

Ingredients:

For the lemon glaze:

- 1/2 cup granulated sugar

- 1/2 cup fresh lemon juice

For the cake:

10 Instructions:

Preheat your oven to 350°F (175°C) and grease a 9x13 inch baking pan.

In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.

In a large bowl, cream together the butter and sugar until light and fluffy.

Beat in the eggs, one at a time, until well combined.

Mix in the vegetable oil, lemon zest, and lemon juice.

Gradually add the dry ingredients to the wet ingredients, alternating with the buttermilk, until everything is just combined.

Pour the batter into the prepared baking pan.

Bake the cake for 35-40 minutes, or until a toothpick inserted into the center of the cake comes out clean.

While the cake is baking, prepare the lemon glaze by whisking together the granulated sugar and lemon juice in a small saucepan.

Heat the saucepan over medium heat, stirring constantly, until the sugar has dissolved and the mixture has thickened slightly.

Once the cake is finished baking, remove it from the oven and let it cool in the pan for 10-15 minutes.

Prick the surface of the cake all over with a fork and then pour the lemon glaze over the cake.

Let the cake cool completely in the pan before serving.

Enjoy your delicious Lemon Cake, which is perfect for any occasion and is sure to be a hit with anyone who loves the tangy flavor of lemon!



11 Black forest cake

For the whipped cream frosting:

-

3 cups heavy cream, chilled

-

1/2 cup powdered sugar

-
- 1 tsp vanilla extract

-
- 1 3/4 cups all-purpose flour

-
- 2 cups granulated sugar

-
- 3/4 cup unsweetened cocoa powder

-
- 2 tsp baking soda

-
- 1 tsp baking powder

-
- 1 tsp salt

-
- 1 cup buttermilk

-
- 1/2 cup vegetable oil

-
- 2 large eggs

-
- 2 tsp vanilla extract

-
- 1 cup hot water

Ingredients:

For the cherry filling:

- 2 cans of cherry pie filling

- 1/4 cup cherry liqueur (optional)

For the chocolate cake:

For decoration:

- Chocolate shavings

- Maraschino cherries

11 Instructions:

Preheat your oven to 350°F (175°C). Grease and flour two 9-inch cake pans.

In a large mixing bowl, whisk together the flour, sugar, cocoa powder, baking soda, baking powder, and salt.

Add the buttermilk, vegetable oil, eggs, and vanilla extract. Mix on medium speed for 2-3 minutes.

Slowly pour in the hot water while mixing on low speed. Mix until just combined.

Divide the batter evenly between the two prepared pans.

Bake for 30-35 minutes, or until a toothpick inserted in the center of the cake comes out clean.

Remove the cakes from the oven and let them cool completely in the pans.

Once the cakes have cooled, level the tops with a serrated knife or a cake leveler.

To make the cherry filling, mix the cherry pie filling with the cherry liqueur (if using).

To make the whipped cream frosting, beat the heavy cream, powdered sugar, and vanilla extract together in a large mixing bowl until stiff peaks form.

To assemble the cake, place one cake layer on a serving platter.

Spread a layer of cherry filling over the cake layer, leaving about 1/2 inch around the edge.

Add a layer of whipped cream frosting over the cherry filling. Top with the second cake layer.

Frost the entire cake with the remaining whipped cream frosting.

Sprinkle the top of the cake with chocolate shavings and decorate with maraschino cherries.

Refrigerate the cake for at least 2 hours before serving to allow the flavors to meld.

Enjoy your delicious and classic Black Forest Cake!



12 Funfetti cake

-
- 2 cups all-purpose flour

-
- 2 teaspoons baking powder

-
- 1/2 teaspoon baking soda

-
- 1/2 teaspoon salt

-
- 1/2 cup unsalted butter, at room temperature

-
- 1 and 1/4 cups granulated sugar

-
- 3 large egg whites, at room temperature

-
- 2 teaspoons vanilla extract

-
- 1 cup whole milk, at room temperature

-
- 1/2 cup rainbow sprinkles

Ingredients:

For the frosting:

-
- 1 cup unsalted butter, at room temperature

- 4 cups powdered sugar

- 1/4 cup whole milk, at room temperature

- 2 teaspoons vanilla extract

- 1/4 teaspoon salt

- Additional rainbow sprinkles for decorating

For the cake:

12 Instructions:

Preheat your oven to 350°F (175°C). Grease and flour two 9-inch cake pans.

In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.

In a large bowl, cream together the butter and sugar until light and fluffy.

Beat in the egg whites and vanilla extract until well combined.

Add the flour mixture to the butter mixture in three parts, alternating with the milk, beginning and ending with the flour mixture. Mix until just combined.

Fold in the rainbow sprinkles.

Divide the batter evenly between the two prepared pans.

Bake for 25-30 minutes, or until a toothpick inserted in the center of the cake comes out clean.

Remove the cakes from the oven and let them cool in the pans for 10 minutes.

Turn the cakes out onto a wire rack and let them cool completely.

To make the frosting, cream the butter in a large bowl until light and fluffy.

Gradually beat in the powdered sugar until well combined.

Add the milk, vanilla extract, and salt, and beat until the frosting is smooth and fluffy.

To assemble the cake, place one cake layer on a serving platter.

Spread a thick layer of frosting on top of the first layer.

Add the second cake layer on top of the frosting.

Frost the entire cake with the remaining frosting.

Sprinkle additional rainbow sprinkles on top of the cake.

Refrigerate the cake for at least 30 minutes before serving to allow the frosting to set.

Enjoy your delicious Funfetti cake!



13 Coconut cake

-
- 2 cups all-purpose flour
-
- 1 tablespoon baking powder
-
- 1/2 teaspoon salt
-
- 1/2 cup unsalted butter, at room temperature
-
- 1 and 1/4 cups granulated sugar
-
- 2 large eggs, at room temperature
-

1 cup canned coconut milk

•

1 teaspoon vanilla extract

•

1/2 teaspoon coconut extract

•

1/2 cup sweetened shredded coconut

Ingredients:

For the frosting:

•

1/2 cup unsalted butter, at room temperature

•

8 oz cream cheese, at room temperature

•

4 cups powdered sugar

•

1/2 teaspoon vanilla extract

•

1/2 teaspoon coconut extract

•

1/2 cup sweetened shredded coconut, toasted

For the cake:

13 Instructions:

Preheat your oven to 350°F (175°C). Grease and flour two 9-inch cake pans.

In a medium bowl, whisk together the flour, baking powder,

and salt.

In a large bowl, cream together the butter and sugar until light and fluffy.

Beat in the eggs, one at a time, until well combined.

Add the coconut milk, vanilla extract, and coconut extract, and mix until well combined.

Add the flour mixture to the butter mixture in three parts, mixing until just combined.

Fold in the shredded coconut.

Divide the batter evenly between the two prepared pans.

Bake for 25-30 minutes, or until a toothpick inserted in the center of the cake comes out clean.

Remove the cakes from the oven and let them cool in the pans for 10 minutes.

Turn the cakes out onto a wire rack and let them cool completely.

To make the frosting, cream the butter and cream cheese together in a large bowl until light and fluffy.

Gradually beat in the powdered sugar until well combined.

Add the vanilla extract and coconut extract, and beat until the frosting is smooth and fluffy.

To assemble the cake, place one cake layer on a serving platter.

Spread a thick layer of frosting on top of the first layer.

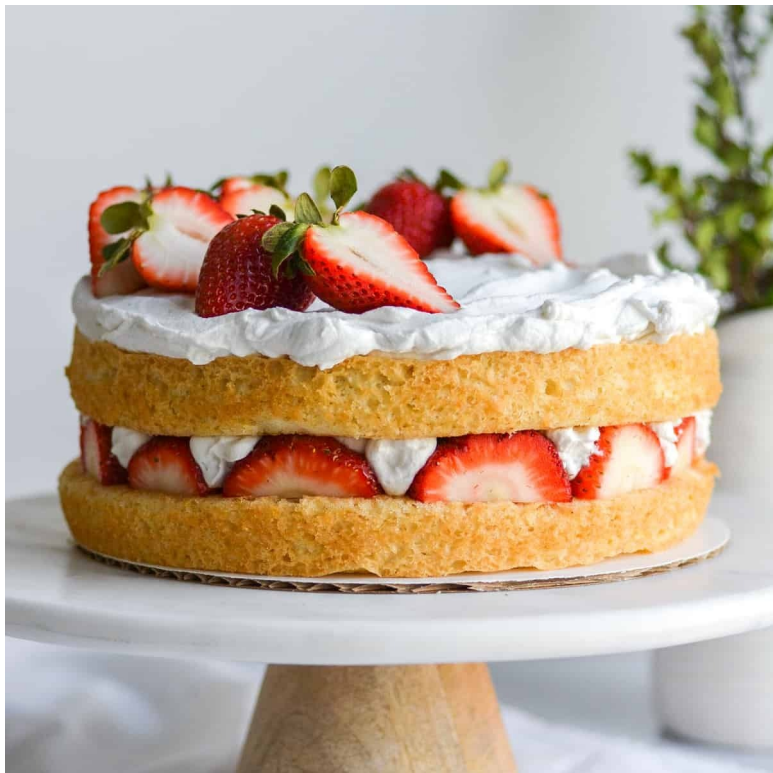
Add the second cake layer on top of the frosting.

Frost the entire cake with the remaining frosting.

Sprinkle the toasted shredded coconut on top of the cake.

Refrigerate the cake for at least 30 minutes before serving to allow the frosting to set.

Enjoy your delicious Coconut cake!



14 Strawberry shortcake

•

2 cups all-purpose flour

•

1/3 cup granulated sugar

•

1 tablespoon baking powder

•

1/2 teaspoon salt

•

1/2 cup unsalted butter, cold and cut into small pieces

•

2/3 cup milk

•

1 large egg

Ingredients:

For the filling:

•

1 lb fresh strawberries, hulled and sliced

•

2 tablespoons granulated sugar

•

1/2 teaspoon vanilla extract

•

1 1/2 cups heavy cream

•

2 tablespoons confectioners' sugar

For the shortcake:

14 Instructions:

Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.

In a large bowl, whisk together the flour, sugar, baking powder, and salt.

Using a pastry blender or two knives, cut in the cold butter until the mixture resembles coarse crumbs.

In a small bowl, whisk together the milk and egg.

Add the milk mixture to the flour mixture and stir until just combined.

Turn the dough out onto a lightly floured surface and knead gently for a few seconds until the dough comes together.

Pat the dough into a 1-inch thick round and cut out 6 rounds with a 3-inch biscuit cutter.

Place the rounds on the prepared baking sheet and bake for 18-20 minutes, or until golden brown.

While the shortcakes are baking, prepare the strawberry filling. In a medium bowl, toss the sliced strawberries with the granulated sugar and vanilla extract.

In a separate large bowl, beat the heavy cream and confectioners' sugar until soft peaks form.

To assemble the shortcakes, split each biscuit in half.

Spoon some of the strawberry filling onto the bottom half of each biscuit.

Top with a dollop of whipped cream, and then place the top half of the biscuit on top.

Add another spoonful of strawberry filling and another dollop of whipped cream.

Serve immediately, and enjoy your delicious Strawberry Shortcake!

Note: If you don't plan on serving the shortcakes right away, you can store the biscuits and whipped cream separately in the refrigerator for up to 2 days. Assemble the shortcakes just before serving for the best results.



15 Pineapple upside-down cake

-

1/2 cup unsalted butter, melted

-

1 cup light brown sugar

-

1 can (20 oz) pineapple rings, drained (reserve 1/2 cup of the juice)

•

Maraschino cherries

•

1 1/2 cups all-purpose flour

•

2 teaspoons baking powder

•

1/4 teaspoon salt

•

1/2 cup granulated sugar

•

1/2 cup unsalted butter, softened

•

2 large eggs

•

1/2 cup reserved pineapple juice

•

1 teaspoon vanilla extract

Ingredients:

15 Instructions:

Preheat your oven to 350°F (180°C). Grease a 9-inch round cake pan.

In a small bowl, mix together the melted butter and brown sugar until well combined.

Pour the mixture into the bottom of the prepared cake pan, spreading it out evenly.

Arrange the pineapple rings on top of the sugar mixture. You can also place a maraschino cherry in the center of each ring.

In a medium bowl, whisk together the flour, baking powder, and salt.

In a large bowl, cream the softened butter and granulated sugar until light and fluffy.

Beat in the eggs, one at a time, until well combined.

Gradually mix in the dry ingredients, alternating with the reserved pineapple juice, and mix until just combined.

Stir in the vanilla extract.

Pour the batter over the pineapple and sugar mixture in the pan, and spread it out evenly.

Bake for 40-45 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Let the cake cool in the pan for 5-10 minutes.

Carefully invert the cake onto a serving platter or plate, so that the pineapple rings are on top.

Serve warm or at room temperature, and enjoy your delicious Pineapple Upside-Down Cake!

Note: You can also make this recipe with fresh pineapple slices instead of canned, but you will need to peel, core, and slice the pineapple yourself.



16 Coffee cake

-

2 cups all-purpose flour

-

2 teaspoons baking powder

-

1/2 teaspoon baking soda

-

1/2 teaspoon salt

-

1/2 cup unsalted butter, softened

-

1 cup granulated sugar

•

2 large eggs

•

1 cup sour cream

•

1 teaspoon vanilla extract

Ingredients:

For the streusel topping:

•

1/2 cup all-purpose flour

•

1/2 cup packed light brown sugar

•

1 teaspoon ground cinnamon

•

1/4 cup unsalted butter, melted

•

1/2 cup chopped nuts (optional)

For the cake batter:

For the glaze:

•

1 cup confectioners' sugar

•

2-3 tablespoons milk

•

1/2 teaspoon vanilla extract

16 Instructions:

Preheat your oven to 350°F (180°C). Grease a 9-inch square baking pan.

In a medium bowl, whisk together the flour, baking powder, baking soda, and salt.

In a large bowl, cream the softened butter and granulated sugar until light and fluffy.

Beat in the eggs, one at a time, until well combined.

Gradually mix in the dry ingredients, alternating with the sour cream, and mix until just combined.

Stir in the vanilla extract.

In a small bowl, mix together the flour, brown sugar, cinnamon, melted butter, and chopped nuts (if using) until well combined.

Pour half of the batter into the prepared baking pan.

Sprinkle half of the streusel topping evenly over the batter.

Pour the remaining batter over the streusel.

Sprinkle the remaining streusel topping over the batter.

Bake for 40-45 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Let the cake cool in the pan for 10 minutes.

While the cake is cooling, make the glaze: In a small bowl, whisk together the confectioners' sugar, milk, and vanilla extract until smooth.

Drizzle the glaze over the warm cake.

Serve the coffee cake warm or at room temperature, and enjoy!

Note: You can also add chopped fruit, such as apples or blueberries, to the batter or the streusel topping for a different flavor.



17 Hummingbird cake

-

3 cups all-purpose flour

-

2 cups granulated sugar

•

1 teaspoon baking soda

•

1 teaspoon ground cinnamon

•

1/2 teaspoon salt

•

3 large eggs, beaten

•

1 1/2 cups vegetable oil

•

1 1/2 teaspoons vanilla extract

•

1 (8-ounce) can crushed pineapple, undrained

•

2 cups mashed ripe bananas

•

1 cup chopped pecans

Ingredients:

For the cream cheese frosting:

•

1 (8-ounce) package cream cheese, softened

•

1/2 cup unsalted butter, softened

•

1 (16-ounce) package confectioners' sugar

•
1 teaspoon vanilla extract

For the cake:

17 Instructions:

Preheat your oven to 350°F (180°C). Grease and flour three 9-inch cake pans.

In a large bowl, whisk together the flour, sugar, baking soda, cinnamon, and salt.

Add the beaten eggs, vegetable oil, and vanilla extract to the dry ingredients, and mix until well combined.

Stir in the crushed pineapple (with juice), mashed bananas, and chopped pecans.

Divide the batter evenly among the prepared cake pans.

Bake for 25-30 minutes, or until a toothpick inserted into the center of the cakes comes out clean.

Let the cakes cool in the pans for 10 minutes, then remove them from the pans and let them cool completely on wire racks.

While the cakes are cooling, make the cream cheese frosting: In a large bowl, beat the cream cheese and butter together until creamy.

Gradually add the confectioners' sugar and vanilla extract, and beat until well combined.

Once the cakes are completely cooled, spread the cream cheese frosting evenly between the layers, and over the top and sides of the cake.

Optional: top with additional chopped pecans for decoration.
Serve and enjoy!

Note: Hummingbird cake can be stored in the refrigerator for up to 5 days.



18 Marble cake

•

1 1/2 cups (3 sticks) unsalted butter, at room temperature

•

3 cups granulated sugar

•

5 large eggs, at room temperature

•

1 tablespoon vanilla extract

•

3 cups all-purpose flour

•

2 teaspoons baking powder

•

1/2 teaspoon baking soda

•

1/2 teaspoon salt

•

1 1/2 cups milk, at room temperature

•

1/2 cup unsweetened cocoa powder

•

1/2 cup boiling water

Ingredients:

18 Instructions:

Preheat the oven to 350°F (180°C). Grease and flour a 10-

inch bundt pan.

In a large mixing bowl, beat the butter and sugar together until light and fluffy.

Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.

In a separate bowl, whisk together the flour, baking powder, baking soda, and salt.

Add the dry ingredients to the butter mixture in three additions, alternating with the milk in two additions, beginning and ending with the dry ingredients. Mix until just combined.

In a small bowl, mix together the cocoa powder and boiling water to form a smooth paste.

Take one-third of the cake batter and mix it with the cocoa paste until it is evenly combined.

Spoon half of the vanilla cake batter into the prepared bundt pan, then add half of the chocolate batter in small spoonfuls on top. Swirl the batters together with a butter knife or spatula. Repeat with the remaining cake batters, ending with the chocolate batter and swirling again.

Bake for 55-60 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely.

Slice and serve, and enjoy the beautiful marbled pattern inside!

Note: If you don't have a bundt pan, you can also use two 9-

inch round cake pans or a 9x13-inch baking pan for this recipe. Adjust the baking time accordingly.



19 Oreo cake

•

2 cups all-purpose flour

•

1 cup granulated sugar

•

3/4 cup unsweetened cocoa powder

•

2 tsp baking powder

•

1 tsp baking soda

•

1/2 tsp salt

•

3 large eggs, at room temperature

•

1/2 cup vegetable oil

•

1 cup whole milk, at room temperature

•

1 tsp vanilla extract

•

1 cup hot water

•

1 1/2 cups crushed Oreo cookies (15-20 Oreos)

Ingredients:

For the frosting:

•

1 cup unsalted butter, at room temperature

•

4 cups powdered sugar

•

1 tsp vanilla extract

•

3-4 tbsp whole milk

•

8 Oreo cookies, crushed

For the cake:

19 Instructions:

Preheat the oven to 350°F (180°C). Grease and line two 9-inch round cake pans with parchment paper.

In a large mixing bowl, whisk together the flour, sugar, cocoa powder, baking powder, baking soda, and salt.

Add the eggs, oil, milk, and vanilla extract, and beat on medium speed for 2 minutes, until the batter is smooth and well combined.

Stir in the hot water until the batter is smooth.

Fold in the crushed Oreo cookies.

Divide the batter evenly between the two prepared pans.

Bake for 25-30 minutes, or until a toothpick inserted into the center of the cakes comes out clean.

Let the cakes cool in the pans for 10 minutes, then turn them out onto wire racks to cool completely.

To make the frosting, beat the butter in a large mixing bowl

until creamy.

Gradually add the powdered sugar, one cup at a time, beating well after each addition.

Add the vanilla extract and 3 tablespoons of milk, and beat until the frosting is light and fluffy.

If the frosting is too thick, add an additional tablespoon of milk.

Stir in the crushed Oreo cookies.

To assemble the cake, place one of the cake layers on a serving platter. Spread a layer of frosting over the top of the cake. Top with the second cake layer and spread the remaining frosting over the top and sides of the cake.

Crush a few extra Oreo cookies and sprinkle them over the top of the cake for decoration.

Serve and enjoy the rich, chocolatey, Oreo goodness!



20 Peanut butter cake

•

1 cup unsalted butter, at room temperature

•

1 cup smooth peanut butter

•

1 1/2 cups granulated sugar

•

4 large eggs, at room temperature

•

2 cups all-purpose flour

•

2 tsp baking powder

•

1/2 tsp baking soda

•

1/2 tsp salt

•

1 cup whole milk

Ingredients:

For the frosting:

•

1 cup unsalted butter, at room temperature

•

1 cup smooth peanut butter

- 4 cups powdered sugar

- 1/4 cup whole milk

- 1 tsp vanilla extract

For the cake:

20 Instructions:

Preheat the oven to 350°F (180°C). Grease and line two 9-inch round cake pans with parchment paper.

In a large mixing bowl, cream together the butter, peanut butter, and sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition.

In a separate bowl, whisk together the flour, baking powder, baking soda, and salt.

Gradually add the dry ingredients to the wet mixture, alternating with the milk, and mix until just combined.

Divide the batter evenly between the two prepared pans.

Bake for 25-30 minutes, or until a toothpick inserted into the center of the cakes comes out clean.

Let the cakes cool in the pans for 10 minutes, then turn them out onto wire racks to cool completely.

To make the frosting, cream together the butter and peanut butter in a large mixing bowl.

Gradually add the powdered sugar, one cup at a time, beating well after each addition.

Add the milk and vanilla extract, and beat until the frosting is light and fluffy.

If the frosting is too thick, add a little more milk.

Once the cakes are completely cool, place one cake layer on a serving plate and spread a layer of frosting on top.

Place the second cake layer on top of the frosting, and spread the remaining frosting over the top and sides of the cake.

Serve and enjoy the rich, peanut buttery goodness!



21 **Banana cake**

- 2 cups all-purpose flour

- 1 tsp baking soda

- 1/4 tsp salt

- 1/2 cup unsalted butter, at room temperature

- 1 cup granulated sugar

- 2 large eggs

- 1 1/2 cups mashed ripe bananas (about 3 medium bananas)

- 1/3 cup buttermilk

- 1 tsp vanilla extract

Ingredients:

For the frosting:

- 1/2 cup unsalted butter, at room temperature

- 1 package (8 oz) cream cheese, at room temperature

-
- 3 1/2 cups powdered sugar
-

1 tsp vanilla extract

For the cake:

21 Instructions:

Preheat the oven to 350°F (180°C). Grease and flour a 9x13 inch baking pan.

In a medium bowl, whisk together the flour, baking soda, and salt.

In a large mixing bowl, cream together the butter and sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition.

Add the mashed bananas, buttermilk, and vanilla extract, and mix until well combined.

Gradually add the dry ingredients to the wet mixture, and mix until just combined.

Pour the batter into the prepared pan and spread it evenly.

Bake for 35-40 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely.

To make the frosting, cream together the butter and cream cheese in a large mixing bowl.

Gradually add the powdered sugar, one cup at a time, beating well after each addition.

Add the vanilla extract, and beat until the frosting is light and fluffy.

Once the cake is completely cool, spread the frosting over the top of the cake.

Serve and enjoy the delicious, moist banana cake!



22 Apple cake

- 2 cups all-purpose flour

- 2 teaspoons baking powder

- 1/2 teaspoon baking soda

- 1/2 teaspoon salt

- 2 teaspoons ground cinnamon

- 1/2 teaspoon ground nutmeg

- 1/2 cup unsalted butter, at room temperature

- 1 cup granulated sugar

- 2 large eggs

- 1 teaspoon vanilla extract

- 1/2 cup milk

- 2 cups peeled and diced apples

Ingredients:

For the Topping:

•

1/2 cup all-purpose flour

•

1/2 cup light brown sugar

•

1 teaspoon ground cinnamon

•

1/4 cup unsalted butter, melted

For the cake:

22 Instructions:

Preheat the oven to 350°F (180°C). Grease and flour a 9x13 inch baking pan.

In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, and nutmeg.

In a large mixing bowl, cream together the butter and sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition.

Stir in the vanilla extract.

Gradually add the dry ingredients to the wet mixture, alternating with the milk, and mix until just combined.

Fold in the diced apples.

Pour the batter into the prepared pan and spread it evenly.

To make the topping, mix together the flour, brown sugar, cinnamon, and melted butter until crumbly.

Sprinkle the topping over the cake batter.

Bake for 40-45 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely.

Slice and serve this delicious, moist apple cake!



23 Spice cake

-
- 2 cups all-purpose flour

-
- 2 teaspoons baking powder

-
- 1 teaspoon baking soda

-
- 1/2 teaspoon salt

-
- 2 teaspoons ground cinnamon

-
- 1/2 teaspoon ground ginger

-
- 1/2 teaspoon ground nutmeg

-
- 1/4 teaspoon ground cloves

-
- 1/2 cup unsalted butter, at room temperature

-
- 1 cup granulated sugar

-
- 2 large eggs

-
- 1 teaspoon vanilla extract

- 1 cup buttermilk

Ingredients:

For the Frosting:

- 1/2 cup unsalted butter, at room temperature

- 8 ounces cream cheese, at room temperature

- 4 cups powdered sugar

- 1 teaspoon vanilla extract

For the cake:

23 Instructions:

Preheat the oven to 350°F (180°C). Grease and flour two 9-inch cake pans.

In a medium bowl, whisk together the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves.

In a large mixing bowl, cream together the butter and sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition.

Stir in the vanilla extract.

Gradually add the dry ingredients to the wet mixture, alternating with the buttermilk, and mix until just combined.

Divide the batter evenly between the two prepared pans.

Bake for 25-30 minutes, or until a toothpick inserted into the

center of the cake comes out clean.

Let the cakes cool in the pans for 10 minutes, then turn them out onto wire racks to cool completely.

To make the frosting, cream together the butter and cream cheese until smooth and fluffy.

Gradually add the powdered sugar and mix until well combined.

Stir in the vanilla extract.

Place one cake layer on a serving plate and spread a layer of frosting over the top.

Place the second cake layer on top and spread frosting over the top and sides of the cake.

Sprinkle with additional cinnamon, if desired.

Chill the cake for 1 hour before serving.

Enjoy this classic and delicious spice cake!



24 Blueberry cake

-

2 cups all-purpose flour

-

2 teaspoons baking powder

-

1/2 teaspoon salt

-

1/2 cup unsalted butter, softened

-

1 cup granulated sugar

-

2 large eggs

-

1 teaspoon vanilla extract

-

1/2 cup milk

-

2 cups fresh blueberries

Ingredients:

For the topping:

-

1/4 cup all-purpose flour

-

1/4 cup granulated sugar

- 1/4 cup unsalted butter, softened

- 1/2 teaspoon ground cinnamon

For the cake:

24 Instructions:

Preheat the oven to 375°F (190°C). Grease a 9-inch square baking pan.

In a medium bowl, whisk together the flour, baking powder, and salt.

In a large mixing bowl, cream together the butter and sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition.

Stir in the vanilla extract.

Gradually add the dry ingredients to the wet mixture, alternating with the milk, and mix until just combined.

Gently fold in the blueberries.

Pour the batter into the prepared pan.

In a small bowl, mix together the topping ingredients until crumbly.

Sprinkle the topping over the batter.

Bake for 45-50 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Let the cake cool in the pan for 10 minutes, then turn it out onto a wire rack to cool completely.

Serve and enjoy!

This blueberry cake is perfect for breakfast, brunch, or dessert, and it's sure to be a hit with blueberry lovers.



2 cups all-purpose flour

•

2 teaspoons baking powder

•

1/2 teaspoon salt

•

3/4 cup unsalted butter, softened

•

1 1/2 cups granulated sugar

•

3 large eggs

•

1 tablespoon vanilla extract

•

1 1/4 cups milk

•

Gel food coloring in red, orange, yellow, green, blue, and purple

Ingredients:

For the frosting:

•

2 cups unsalted butter, softened

•

6 cups powdered sugar

•

2 teaspoons vanilla extract

- 3-4 tablespoons milk

For the cake:

25 Instructions:

Preheat the oven to 350°F (175°C). Grease three 8-inch round cake pans.

In a medium bowl, whisk together the flour, baking powder, and salt.

In a large mixing bowl, cream together the butter and sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition.

Stir in the vanilla extract.

Gradually add the dry ingredients to the wet mixture, alternating with the milk, and mix until just combined.

Divide the batter evenly among six small bowls.

Using the gel food coloring, color each bowl of batter to make red, orange, yellow, green, blue, and purple cake layers.

Pour each color of batter into its own prepared cake pan.

Bake for 20-25 minutes, or until a toothpick inserted into the center of each cake comes out clean.

Let the cakes cool in the pans for 10 minutes, then turn them out onto wire racks to cool completely.

In a large mixing bowl, beat the butter until light and fluffy.

Gradually add the powdered sugar and beat until well combined.

Add the vanilla extract and 3 tablespoons of milk, and beat

until the frosting is light and fluffy. If the frosting is too thick, add another tablespoon of milk.

To assemble the cake, place one cake layer on a cake stand or serving plate and spread a layer of frosting on top.

Add the next cake layer and another layer of frosting, and continue until all of the cake layers have been added and frosted.

Use any remaining frosting to decorate the top and sides of the cake as desired.

Serve and enjoy your colorful and delicious Rainbow Cake!

Note: You can also add some sprinkles on top of the frosting to make it more fun and colorful.



26 Butter cake

•

1 cup unsalted butter, softened

•

2 cups granulated sugar

•

4 large eggs

•

3 cups all-purpose flour

•

1 tablespoon baking powder

•

1/2 teaspoon baking soda

•

1/2 teaspoon salt

•

1 cup whole milk

•

2 teaspoons vanilla extract

Ingredients:

26 Instructions:

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

In a large mixing bowl, cream together the butter and sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition.

In a separate bowl, whisk together the flour, baking powder, baking soda, and salt.

Gradually add the dry ingredients to the butter mixture, alternating with the milk, and mix until just combined.

Stir in the vanilla extract.

Pour the batter into the prepared cake pan and smooth the top with a spatula.

Bake for 35-40 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

Once the cake has cooled, slice and serve. You can also frost the cake with your favorite frosting if desired.

Enjoy your delicious and classic butter cake!



27 Raspberry cake

•

2 cups all-purpose flour

•

2 teaspoons baking powder

•

1/2 teaspoon salt

•

1/2 cup unsalted butter, softened

•

1 1/4 cups granulated sugar

•

2 large eggs

•

1 teaspoon vanilla extract

•

1 cup milk

•

2 cups fresh raspberries

Ingredients:

27 Instructions:

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

In a medium mixing bowl, whisk together the flour, baking powder, and salt.

In a large mixing bowl, cream together the butter and sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition.

Stir in the vanilla extract.

Gradually add the dry ingredients to the butter mixture, alternating with the milk, and mix until just combined.

Gently fold in the raspberries.

Pour the batter into the prepared cake pan and smooth the top with a spatula.

Bake for 40-45 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

Once the cake has cooled, slice and serve. You can also dust the cake with powdered sugar or frost it with your favorite frosting if desired.

Enjoy your delicious raspberry cake!



28 Cinnamon roll cake

-
- 2 cups all-purpose flour
-
- 1 tablespoon baking powder
-
- 1/2 teaspoon baking soda
-
- 1/2 teaspoon salt
-
- 1/2 cup unsalted butter, softened
-

1 cup granulated sugar

•

2 large eggs

•

2 teaspoons vanilla extract

•

1 1/4 cups buttermilk

For the cinnamon swirl:

•

1/2 cup unsalted butter, melted

•

1 cup brown sugar

•

2 tablespoons ground cinnamon

For the cake:

For the cream cheese glaze:

•

4 ounces cream cheese, softened

•

1/4 cup unsalted butter, softened

•

2 cups powdered sugar

•

1 teaspoon vanilla extract

•

1-2 tablespoons milk, as needed

28 Instructions:

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

In a medium mixing bowl, whisk together the flour, baking powder, baking soda, and salt.

In a large mixing bowl, cream together the butter and sugar until light and fluffy.

Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.

Gradually add the dry ingredients to the butter mixture, alternating with the buttermilk, and mix until just combined.

To make the cinnamon swirl, mix together the melted butter, brown sugar, and cinnamon in a small bowl.

Pour half of the cake batter into the prepared baking dish, spreading it out evenly.

Pour the cinnamon swirl mixture on top of the batter, spreading it out evenly.

Pour the remaining cake batter on top of the cinnamon swirl mixture, spreading it out evenly.

Use a knife to swirl the cinnamon mixture into the cake batter.

Bake for 35-40 minutes, or until a toothpick inserted into the center of the cake comes out clean.

While the cake is baking, make the cream cheese glaze. In a large mixing bowl, beat together the cream cheese and butter until smooth. Gradually add the powdered sugar and vanilla extract, and mix until smooth. Add milk as needed to thin the

glaze to your desired consistency.

Allow the cake to cool for 10-15 minutes before pouring the cream cheese glaze on top.

Serve the cake warm and enjoy!

This cinnamon roll cake is perfect for breakfast or dessert, and is sure to be a hit with your family and friends.



29 Pistachio cake

•

1 and 1/2 cups all-purpose flour

•

1/2 cup shelled pistachios

•

1/2 cup unsalted butter, at room temperature

•

1 cup granulated sugar

•

2 large eggs

•

1/2 cup milk

•

2 teaspoons baking powder

•

1/2 teaspoon salt

•

1/2 teaspoon vanilla extract

Ingredients:

For the frosting:

•

1/2 cup unsalted butter, at room temperature

•

1 cup powdered sugar

- 1/4 cup shelled pistachios, finely chopped

- 1 tablespoon milk

- 1/4 teaspoon almond extract

- a few drops of green food coloring (optional)

29 Instructions:

Preheat your oven to 350°F (180°C). Grease a 9-inch cake pan and line the bottom with parchment paper.

In a food processor, pulse the pistachios until they are finely ground, but not a paste. Set aside.

In a mixing bowl, cream the butter and sugar together until light and fluffy.

Beat in the eggs, one at a time, until well combined.

Add the ground pistachios, flour, baking powder, salt, vanilla extract, and milk. Mix until all ingredients are incorporated.

Pour the batter into the prepared pan and bake for 30-35 minutes, or until a toothpick inserted into the center of the cake comes out clean.

Allow the cake to cool in the pan for 10 minutes before transferring it to a wire rack to cool completely.

To make the frosting, cream the butter until smooth.

Add the powdered sugar, pistachios, milk, almond extract, and food coloring (if using). Beat until the frosting is light and fluffy.

Spread the frosting evenly over the top of the cake.
Garnish with additional pistachios, if desired.
Serve and enjoy your delicious pistachio cake!



30 Mocha cake

-
- 1 and 3/4 cups all-purpose flour
-
- 3/4 cup unsweetened cocoa powder
-
- 1 and 1/2 teaspoons baking powder
-
- 1 teaspoon baking soda
-
- 1 teaspoon salt
-
- 1 and 1/2 cups granulated sugar
-
- 2 large eggs
-
- 1 cup strong brewed coffee, cooled
-
- 1/2 cup vegetable oil
-
- 1 teaspoon vanilla extract
-
- 1/2 cup whole milk
-

For the frosting:

•

1 cup unsalted butter, at room temperature

•

3 and 1/2 cups powdered sugar

•

1/2 cup unsweetened cocoa powder

•

1/2 teaspoon salt

•

2 teaspoons instant espresso powder

•

2 teaspoons vanilla extract

•

1/4 cup whole milk or heavy cream

Ingredients:

30 Instructions:

Preheat the oven to 350°F (175°C) and prepare two 9-inch cake pans by greasing and flouring them.

In a medium-sized bowl, whisk together the flour, cocoa powder, baking powder, baking soda, and salt. Set aside.

In a large mixing bowl, beat the sugar and eggs together until light and fluffy.

Add the cooled coffee, vegetable oil, and vanilla extract to the sugar and egg mixture, and mix until well combined.

Gradually add the dry ingredients to the wet ingredients, mixing on low speed until just combined.

Add the milk to the batter and mix until smooth.

Divide the batter evenly between the two prepared cake pans.

Bake for 25-30 minutes, or until a toothpick inserted into the center of each cake comes out clean.

Let the cakes cool in the pans for 10 minutes before removing them from the pans and placing them on a wire rack to cool completely.

To make the frosting, cream the butter in a large mixing bowl until light and fluffy.

Add the powdered sugar, cocoa powder, salt, espresso powder, and vanilla extract to the butter, and mix on low speed until just combined.

Gradually add the milk or heavy cream to the frosting mixture, and mix on low speed until smooth.

Once the cakes have cooled completely, place one cake layer on a serving plate and spread a layer of frosting over the top.

Place the second cake layer on top of the first, and frost the top and sides of the cake with the remaining frosting.

Decorate the cake with chocolate shavings or any other desired toppings.

Serve and enjoy your delicious Mocha Cake!