

Cake Recipes

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Easy White Cake

3 cups sifted cake flour

1 3/4 tsp. Sugar

3 tsp. Baking powder

1/2 tsp. Salt

1 cup shortening

1 1/2 cups milk

3 egg whites

1 tsp. Vanilla

Sift dry ingredients into a bowl. Add shortening and one cup of the milk. Beat very fast for one minute.

Add egg whites, vanilla, and remaining 1/2 cup of milk.

Beat until smooth and fluffy. Pour batter into 2

greased and floured 8 or 9 inch cake pans. Bake at 350

degrees for 35 minutes or until pick inserted in center comes out clean. Allow to cool before frosting.



Double Chocolate Pound Cake

3 cups sifted cake flour

3 cups sugar

1 cup cocoa

3 tsp. Baking powder

1 cup softened butter

1 1/2 cups milk

3 tsp. Vanilla

3 eggs

1/4 cup heavy cream

Sift dry ingredients into a bowl. Make a well in the center and add butter, milk, and vanilla. Beat slowly until mixed. Mix very fast for 5 minutes. While mixing slowly, add eggs, one at a time, waiting 15 seconds after each edition. Add cream and mix 15 seconds. Mix briskly for 15 seconds. Pour batter into a greased tube pan and bake at 325 degrees for 1 hour 40 minutes. Cool cake completely before removing from pan. When cool, drizzle frosting on it.



Chocolate Cake

2 cups cake flour

1 1/3 cups sugar

1 tsp. Baking powder

1 tsp. Salt

1/2 tsp. Baking soda

1/2 cup shortening

1 cup milk

1 tsp. Vanilla

2 eggs

2 oz. Unsweetened chocolate, melted
Sift dry ingredients into a bowl. Add shortening, 2/3 cup milk, and vanilla. Beat slowly for one minute. Scrape bowl. Beat a little faster for one minute. Add remaining milk, eggs, and chocolate. Beat at a moderately slow speed for 30 seconds. Beat very fast for one minute. Pour batter into a greased and floured 8 or 9 inch cake pan. Bake at 375 degrees for 25 minutes or until pick inserted in center comes out clean. Allow to cool before frosting.



Old Fashioned Pound Cake

10 eggs, separated
2 cups softened butter
2 cups sugar
4 1/2 cups self-rising flour
1 tsp. Vanilla

Place egg whites into a bowl. Whip with an egg beater or mixer until egg whites are stiff. Remove whites from bowl. Place butter and flour in clean bowl. Mix at a moderate pace for 5 minutes. Stop and scrape bowl after 2 1/2 minutes. Remove mixture from bowl. Place egg yolks, sugar, and vanilla into clean bowl. Beat fast for 2 minutes. Beat very fast for one minute. Add butter-flour mixture to egg yolk mixture. Beat fast for 5 minutes. Add one half of egg whites to mixture. Mix at a moderate pace for 30 seconds. Add rest of egg whites and beat at the same speed for 1 minute. Beat fast for 10 minutes. Pour batter into a greased and floured tube pan. Bake at 325 degrees for 1 hour 20 minutes or until golden brown. Cool completely before removing from pan.



Cheesecake

Crust: A premade pie crust will be fine because you hardly taste it but if you so insist on making your own crust here it is:

Crumbs from 16 graham crackers

1/2 stick butter

1 tbsp. Honey

1 tbsp. flour

Mush up with fingers and press firmly into the bottom and sides of a pie plate.

Filling:

16 oz. Cream cheese

1/3 cup sugar

4 eggs

1 tsp. Vanilla

1 lemon, juice and grated peel

Blend until smooth and creamy. Pour on top of crust and bake for 25 minutes on 375.

Topping: 1 pt. Sour cream

1/2 cup sugar

1 tsp. Vanilla

Blend together. Pour on top of filling and bake at 375 for 8-10 minutes longer.

Remember that a cheesecake must sit in the refrigerator for at least 12 hours. If you get impatient and cut it too soon, the top will be runny and it will run all over the place.



Poppyseed Cake

Add 3/4 cups poppyseeds to 1 cup milk in a saucepan. Heat to boiling point only. Cream 1/2 cup butter with 1 packed cup light brown sugar until fluffy. Beat in 3 egg yolks (save whites). Sift in 1 1/2; cups flour, 2 1/2 tsp. Baking powder, 1/2 tsp. Salt. Mix well.

Beat egg whites until stiff. Fold in butter and flour mixture. Fold in poppyseeds and milk. Mix until just blended. Squirt in juice of 1/2 of a lemon. Spread into a 9 by 13 inch pan. Bake at 350 degrees for 35-45 minute.



Carrot Cake

1 1/2 cups melted butter

1 3/4 cups brown sugar

4 eggs

3 tsp. Vanilla extract

Grated rind of 1 lemon

Beat in a large bowl, beginning with brown sugar and butter, then add eggs, on at a time, then add remaining ingredients and beat until light in color.

4 cups flour

1 tsp. Salt

1/2 tsp. Baking soda

3 tsp. Baking powder

1 tsp. All-spice

2 tsp. Cinnamon

Sift together twice.

Add 2 1/2 cups packed finely shredded carrot, soaked in the juice of one lemon.

Add flour mixture and grated carrot alternately to butter mixture. After each addition mix gently to combine, but do not over mix. Add nuts and raisins last.

Generously butter 2 loaf pans and sprinkle with poppyseeds. Cook at 350 for 40-50 minutes. Cool 10 minutes before removing from pan.

