

World Cakes, Inc...A Sampling of Favorite Cakes from around the world.....

Who says you can't have your cake and eat it too? Here is a sampling of some of the world's favorite cakes. You'll notice that though they are not particularly fancy; each is most definitely rich in flavor! I've lightened up recipes where possible, without sacrificing flavor. Remember these basic cake-making tips as you bake your cake of choice.

TIPS – FROM PILLSBURY - From a snack cake to a multi-layered birthday cake, some basic secrets will help make every cake a success.

- **Use shiny metal pans.** Shiny aluminum pans reflect heat away from the cake and give it a tender, light-brown crust. Dark pans can cause a thick, dark crust. Insulated pans require a longer baking time.
- **Use a properly sized pan.** When checking the size, measure from inside edge to inside edge. A cake made in a pan that is too large can be flat and overbaked, while one made in a pan that is too small may overflow during baking or take longer to bake.
- **Prepare the pan according to recipe directions.** Pans for butter cakes are usually greased and floured. Pans for foam cakes are usually not.
- **Heat the oven 10 to 15 minutes before baking.**
- **Measure ingredients accurately.** Be sure to add them in the order and manner specified in the recipe.
- **Don't overbeat or underbeat the batter.** Underbeating or overbeating will affect the texture and volume of the cake. These recipes have been tested using an electric mixer, which produces the highest volume, but they also may be mixed by hand. **One minute of beating time with a mixer equals 150 strokes by hand.**
- **Fill pans halfway.** This will ensure that the cake bakes evenly and that the batter doesn't overflow the pan during baking. If you're using a special-shaped pan such as a heart or Christmas tree, measure how much batter it will hold by filling it with water. Measure the amount of water and use half that amount of batter. Use extra batter for cupcakes.
- **Carefully space pans in the oven.** Place single pans in the middle of the center rack. For more than one pan, leave at least 1 inch between the pans and the sides of the oven for good air circulation. If necessary, stagger the pans on two oven racks so one is not directly above the other so that air flows evenly around them. If you are baking cakes on both racks, it's a good idea to rotate the pans midway through the baking period. The most effective way to rotate is to turn the pans around, so that the side of the pan or baking sheet that was at the front of the oven is now at the back, and to put the top pan on the bottom rack and the bottom pan on the top. This technique makes up for any hot spots or other inconsistencies in your oven.
- **Cool cakes completely before filling, frosting or glazing them.**

Mardi Gras King Cake

"The King Cake is a New Orleans tradition that involves a pastry, a small plastic baby, and a party. The King Cake is baked with a small plastic baby hidden inside, the person who gets the slice with baby in it has to host the next party."

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

1. 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.

2. 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.

3. 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.

4. Preheat oven to 375 degrees F (190 degrees C). Grease 2 cookie sheets or line with parchment paper.

5. 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.

6. 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.

7. 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.

Classic English Lemon Drizzle Cake

INGREDIENTS

For the lemon drizzle cake:

- 1½ large eggs
- 87.5g (3 oz) self-raising flour
- 87.5g (3 oz) caster sugar
- 87.5g (3 oz) softened butter
- ¾ level tsp baking powder
- Finely grated zest of ½ lemon

For the crunchy lemon icing:

- 50g (2 oz) granulated sugar
- Juice of ½ lemon

PREPARATION

1. Preheat the oven to 180°C, gas 4.
2. Beat together the eggs, flour, caster sugar, butter, baking powder and lemon zest until smooth in a large mixing bowl and turn into the prepared tin.
3. Bake in the pre-heated oven for about 35 mins, or until golden brown, shrinking away from the sides of the tin and springy to the touch.
4. While the cake is still warm, make the lemon drizzle topping. Mix together the sugar and lemon juice, and pour over the warm cake.
5. Leave to cool a little and loosen the sides of the cake, then lift the cake out of the tin.

***Recipe taken from Mary Berry's Stress-Free Kitchen by Mary Berry,
(Headline RRP £20.00)***

Italian Style Ricotta Cheesecake

Recipe courtesy of Instant Gratification, Lauren Chattman, William Morrow/HarperCollins
This no-crust cheesecake has a light texture and a rich, eggy flavor. It will rise like a souffle in the oven and then fall during the last 10 minutes or so of baking.

INGREDIENTS

- 6 large eggs
- 2/3 cup sugar
- 2 tsps pure vanilla extract
- Two 15-ounce containers whole-milk ricotta cheese
- 2 tsps grated lemon zest
- Confectioners' sugar for dusting

PREPARATION

1. Preheat the oven to 325 degrees. Spray the springform pan with cooking spray. Separate the eggs, placing the whites in one of the large bowls and the yolks in the work bowl of a food processor.
2. Add the sugar and vanilla to the work bowl of the food processor and process until thick and light yellow, about 1 minute. Add the ricotta and zest and process until smooth, another 30 seconds. Scrape the mixture into the other large bowl.
3. Beat the whites on high speed with the mixer until they hold stiff peaks. Fold the whites into the ricotta mixture and scrape into the prepared pan, smoothing the top with the spatula.
4. Bake until the cake is deep golden brown and the sides begin to pull away from the pan, about 1 hour and 20 minutes. Transfer to the rack to let cool completely. Cover with plastic wrap and refrigerate until serving, at least 6 hours and up to 1 day. To serve, release the sides of the springform pan, dust with confectioners' sugar using the strainer, and cut into wedges.

Traditional Chinese Mini Egg Cakes

Adapted from Alex Goh Baking Craft Series
Makes 12 | Prep Time: 30 mins | Bake Time: 20 mins

INGREDIENTS

- 4 large eggs
- 7 oz (200g) castor sugar or fine sugar (do not use icing or powdered sugar)
- A pinch of salt
- 6 oz (180g) all-purpose flour
- 1 tsp baking powder
- 1 oz (35g) Oil

PREPARATION

1. Preheat the oven to 350F or 180C.
2. **Whip** eggs, castor sugar and salt with wire whisk at medium speed until light and fluffy.
3. **Fold** in sifted flour mixture (all purpose flour and baking powder) with rubber spatula until well combined.
4. **Add** oil lastly and mix until well combined.
5. **Pour** into greased and floured 3.75 X 2-inch flora cupcake moulds, or paper lined muffin tin.
6. **Bake** at the **middle rack** of the oven for 20 minutes.
7. Remove cakes from the moulds immediately after baking. Set aside to cool.

Tres Leches Cake

"Pastel de Tres Leches" or "Tres Leches Cake" is named for the three milks in the soaking liquid (Leche means milk in Spanish.) The three milks in the soaking sauce for Tres Leches are sweetened condensed milk, evaporated milk and heavy cream. The heavy cream is also whipped up to use as the topping. Due to the rich ingredients and that it is soaked in a creamy syrup, Tres Leches Cake is extremely dense and moist, almost like a custard. Tres Leches is sweet and delicious, but it is nothing like a traditional dry cake that is light and fluffy.

Ingredients

For the cake:

- Vegetable oil
- 6 $\frac{3}{4}$ ounces cake flour, plus extra for pan
- 1 tsp baking powder
- $\frac{1}{2}$ tsp kosher salt
- 4 ounces unsalted butter, room temperature
- 8 ounces sugar
- 3 whole eggs, 3 egg whites
- 1 $\frac{1}{2}$ tsps vanilla extract

For the glaze:

- 1 (12-oz) can evaporated skim milk
- 1 (14-oz) can sweetened condensed low fat milk
- 1 cup half-and-half

For the topping:

- 2 cups light cream
- 6 ounces sugar
- 1 tsp vanilla extract

Directions

For the cake:

1. Preheat the oven to 350 degrees F. Lightly oil and flour a 13 by 9-inch metal pan and set aside.
2. Whisk together the cake flour, baking powder and salt in a medium mixing bowl and set aside.
3. Place the butter into the bowl of a stand mixer. Using the paddle attachment, beat on medium speed until fluffy, approximately 1 minute. Decrease the speed to low and with the mixer still running, gradually add the sugar over 1 minute. Stop to scrape down the sides of the bowl, if necessary. Add the eggs, 1 at a time, and mix to thoroughly combine. Add the vanilla extract and mix to combine. Add the flour mixture to the batter in 3 batches and mix just until combined. Transfer the batter to the prepared pan and spread evenly. This will appear to be a very small amount of batter. Bake on the middle rack of the oven for 20 to 25 minutes or until the cake is lightly golden and reaches an internal temperature of 200 degrees F.
4. Remove the cake pan to a cooling rack and allow it to cool for 15 minutes. Poke the top of the cake all over with a skewer or fork. Allow the cake to cool completely and then prepare the glaze.

For the glaze:

1. Whisk together the evaporated milk, sweetened condensed milk and the half-and-half in a 1-quart measuring cup. Once combined, pour the glaze over the cake and refrigerate the cake overnight.

Topping: Place the heavy cream, sugar and vanilla into the bowl of a stand mixer. Using the whisk attachment, whisk together on low until stiff peaks are formed. Change to medium speed and whisk until thick. Spread the topping over the cake and allow to chill in the refrigerator until ready to serve.

GREEK YOGURT CAKE

With Lemon-Anise Syrup

INGREDIENTS

- ❑ BUTTER OR OIL & FLOUR FOR CAKE PAN
- ❑ 8 TBSPS (1 STICK) BUTTER, at room temperature
- ❑ ¾ CUP SUGAR
- ❑ 4 LARGE EGGS, separated
- ❑ 1 CUP NON FAT, PLAIN GREEK YOGURT (OR STRAINED STONYFIELD OR OTHER ALL- NATURAL YOGURT)
- ❑ 1 TBSP COARSELY CHOPPED LEMON ZEST
- ❑ 1 ¾ CUP UNBLEACHED ALL-PURPOSE FLOUR
- ❑ 2 TSPS BAKING POWDER
- ❑ PINCH OF SALT
- ❑ LEMON -ANIS SYRUP (Recipe follows)

PREPARATION

- ① Pre-heat oven to 350° and grease & flour 10” springform pan
- ② Combine butter & sugar in a large bowl and beat with electric mixer until creamy. Beat in the egg yolks all at once, then the yogurt & zest. IN ANOTHER BOWL, mix the flour, baking powder and salt together, then sift them into a bowl with the yogurt mixture. Beat to mix well.
- ③ In a separate bowl, beat the egg whites until stiff peaks form. Whisk ½ of the whites into the batter mixture, then GENTLY fold in the remaining whites.
- ④ In Pour batter into cake pan and bake until a knife inserted in the center comes out clean and the edges of the cake are pulling away from the pan (about 45 minutes). Transfer pan to rack to cool.
- ⑤ When cool enough to handle, invert cake pan over large plate and unmold cake. If it doesn't fall out right away, use a plastic knife to gently pry loose.
- ⑥ Spoon about 1/3 of the syrup over the cake and allow it to soak for 5-10 minutes. Repeat twice w/remaining syrup. Set cake aside for at least 1 hour before serving. (It will keep for several days covered & stored at room temp.) OPTIONAL: Garnish with toasted slivered almonds before serving.

LEMON-ANISE SYRUP

INGREDIENTS

- ❑ 1 cup sugar –in-the-raw or other natural unprocessed sugar
- ❑ ¼ cup fresh lemon juice – (1, 1 ½ lemons)
- ❑ ¾ cup water
- ❑ 1 TBSP finely chopped lemon zest (2, 2 ½ lemons)
- ❑ 3 “stars” of whole anise

PREPARATION

- ❶ Zest lemon(s), then squeeze out the lemon juice.
- ❷ Place all ingredients in medium sized saucepan over high heat and bring to a boil. Reduce heat and simmer briskly until thick – about 10-12 minutes. Remove anis stars. Cool and use or store (covered, in ‘fridge).

MAHLEPI SYRUP

Mahlepi is a very unique Greek spice ; the kernels of the bitter fruit from this cherry tree are ground to a powder and used primarily to flavor special sweets; it can also be used to flavor beverages, syrups, sauces and stews. This syrup is great poured over melon balls, grilled peaches or poached pears – use your imagination and find your favorite way to enjoy it!

INGREDIENTS

- ❑ 1 cup sugar-in-the-raw or other natural, unprocessed sugar
- ❑ 1 cup honey
- ❑ 1 cup water
- ❑ 2 tsps fresh lemon juice
- ❑ 2 tsps finely ground mahlep seeds (Mahlepi Powder)

PREPARATION

- ❶ Place all ingredients in medium sized saucepan over high heat and bring to a boil. Reduce heat and simmer briskly until thick – 10 to 12 minutes. Cool and use or store, covered, in refrigerator.
- ❷ Strain into a clean saucepan or bowl and set aside until ready to use; this syrup should be at room temp and pourable when you use it...if it has cooled too much, reheat it a bit.

Clelia's Apple Cake Recipe - La Torta Alle Mele Della Clelia

This recipe is drawn from a cookbook Wife Elisabetta recently gave her mom -- Daughter C liked it, so Graziella dictated the recipe over the phone, and Clelia and Elisabetta made it. Very good, too, so Elisabetta suggested Clelia and I make it one day she was out... Since it is an Italian recipe, we have weights, and the reason will soon be apparent.

INGREDIENTS

- 4 apples, peeled, cored and sliced fairly finely (we used Pink Ladies)
- 2 yolks
- 3/4 cup sugar (we used half white and half dark brown)
- ½ cup unsalted butter
- ½ cup 1% milk
- ½ cup whole wheat flour
- 1 cup flour
- ½ tsp baking powder
- A pinch of salt
- A half cup raisins, plumped in warm water for 20 mins and then drained
- A dusting powdered cinnamon (optional)
- A 9-inch (22 cm) diameter ring pan, buttered

PREPARATION

1. Preheat your oven to 360 F (180 C).
2. Melt a quarter of the quantity of butter you decide to use, combine it with a quarter of the sugar, and set the mixture aside. Peel, core, and slice the apples, and sprinkle them with about a tsp of cinnamon.
3. Cream the remaining butter with the remaining sugar, and when the mixture is light and pale yellow, beat in the yolks. C and I used a wooden spoon to do this, but you may use an electric mixer if you like.
4. Next, sift in the flour and salt, and stir in the milk. Finally, stir in the baking powder and the plumped raisins.
5. Turn the batter into the ring pan and, working quickly, stand the apple slices in the batter, arranging them like the spokes of a wheel.
6. Give the reserved butter-and-sugar mixture a stir and distribute it over all.
7. Bake for about 30-35 minutes.

French Chocolate Cake

from Michelle Chen ~ "This is typical of a French homemade cake - dense, dark, and delicious. The texture is very different from a sponge cake, and it is excellent dusted with confectioners' sugar and served with whipped cream."

INGREDIENTS

- ½ cup white sugar - **SET ASIDE 3TBSPS**
- 10 (1 ounce) squares semi-sweet chocolate
- ¾ cup unsalted butter, **cubed**
- 2 tsps vanilla extract
- 5 eggs, separated
- ¼ cup sifted all-purpose flour
- 1 TBSP espresso powder
- 1 dash cream of tartar
- 1 pinch salt

PREPARATION

1. Preheat the oven to 325°F. Generously grease a 9 ½ inch springform cake tin – OR use 6 mini-pans. Dust with a little sugar, and tap out the excess.
2. **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.
3. Beat the egg yolks into the **cooled** chocolate mixture **one at a time**, beating well after each addition. Stir in the flour.
4. 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. THEN, sprinkle reserved sugar over egg whites, and beat until stiff and glossy. Beat **ONLY 1/3** of the egg whites into the **cooled** chocolate mixture.
5. **GENTLY** fold in the remaining whites until incorporated. Carefully pour batter into the prepared tin, and tap the tin gently to release air bubbles. If using mini pans, scoop batter in with ice cream scooper.
6. Bake for about 40 - 50 minutes, 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. ☆