

The Only Chocolate Cake Recipe You'll Ever Need! (Devil's Food)

Based on recipe by Karen on April 25, 2002 **Prep Time:** 30 mins **Total Time:** 1 hrs 15 mins
To finish, dust with 50-50 mixture of powdered sugar and cocoa powder, OR melt about 6-8 ounces of dark chocolate and drizzle over the cake.

INGREDIENTS

CAKE:

- 2 cups all-purpose flour
- 1 tsp salt
- 1 tsp baking powder
- 2 tsps baking soda
- $\frac{3}{4}$ cup unsweetened cocoa powder
- $1\frac{3}{4}$ cups sugar
- 1 cup vegetable/canola oil
- 1 cup hot coffee (Make w/instant espresso powder)
- 1 cup 1% milk OR unsweetened almond milk
- 2 large eggs
- 1 tsp vanilla

TOP WITH:

- about $\frac{1}{4}$ cup cocoa powder + $\frac{1}{4}$ cup powdered sugar --- **OR** --- 6-8 ounces dark chocolate, melted

PREPARATION

1. Pre-heat oven to 325° F.
2. In a large mixing bowl, sift together dry ingredients. Add oil, coffee and milk and mix at medium speed for 2 minutes. Add eggs and vanilla and beat 2 more minutes. Expect batter to be thin.
3. Pour into a 9" x 13" greased and floured pan or 2- 9" round pans. Bake 9 x 13 pan for about 45 minutes or 9" pans for about 30 minutes. If making mini cakes or cupcakes, they should be baked in about 20-25 minutes and you should get about 12-18. Cool in pans for about 15 minutes and then cool completely on racks.
4. Top with powdered sugar & cocoa powder mixture OR melted chocolate

Simple White Cake

Rated: 

Prep Time: 20 Minutes

Ready In: 50 Minutes

Submitted By: SCOTTOSMAN

Cook Time: 30 Minutes

Servings: 12

"Just seven ingredients and 50 minutes are all you need for this white cake recipe. It will taste like you spent hours making it!"

Ingredients:

1 cup white sugar

1 ½ cups all-purpose flour

½ cup butter

1 ¾ tsps baking powder

2 eggs

½ cup milk

2 tsps vanilla extract

**OR- ½ TSP VAN +1 TSP LEMON+ZEST
OF 1 LEMON ---- + 1TBSP LEMON
JUICE**

Directions:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 9x9 inch pan or line a muffin pan with paper liners.
2. 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.
3. 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



Lemon Yogurt Cake

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Prep Time: 20 min Inactive Prep Time:10 min Cook Time:50 min Serves 1 loaf

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 2 tsps baking powder
- 1/2 tsp kosher salt
- 1 cup plain whole-milk yogurt
- 1 1/3 cups sugar, divided
- 3 extra-large eggs
- 2 tsps grated lemon zest (2 lemons)
- 1/2 tsp pure vanilla extract
- 1/2 cup vegetable oil
- 1/3 cup freshly squeezed lemon juice

For the glaze:

- 1 cup confectioners' sugar
- 2 TBSPs freshly squeezed lemon juice

DIRECTIONS

1. Preheat the oven to 350 degrees F. Grease an 8 1/2 by 4 1/4 by 2 1/2-inch loaf pan. Line the bottom with parchment paper. Grease and flour the pan.
2. Sift together the flour, baking powder, and salt into 1 bowl. In another bowl, whisk together the yogurt, 1 cup sugar, the eggs, lemon zest, and vanilla. Slowly whisk the dry ingredients into the wet ingredients. With a rubber spatula, fold the vegetable oil into the batter, making sure it's all incorporated. Pour the batter into the prepared pan and bake for about 50 minutes, or until a cake tester placed in the center of the loaf comes out clean.
3. Meanwhile, cook the 1/3 cup lemon juice and remaining 1/3 cup sugar in a small pan until the sugar dissolves and the mixture is clear. Set aside.
4. When the cake is done, allow it to cool in the pan for 10 minutes. Carefully place on a baking rack over a sheet pan. While the cake is still warm, pour the lemon-sugar mixture over the cake and allow it to soak in. Cool.
5. For the glaze, combine the confectioners' sugar and lemon juice and pour over the cake.



Carrot Cake

Warm spices and brown sugar add rich, caramelized flavors to this carrot cake. If you can't find fromage blanc, use more cream cheese. *Cooking Light* APRIL 2011

Yield: 20 servings – **Total Time:** 1 Hour, 53 Minutes

INGREDIENTS

Cake:

- 2 ¼ cups All-Purpose flour
- 2 tsp baking powder
- 1 tsp ground cinnamon
- ½ tsp allspice
- ½ tsp nutmeg
- ¼ tsp salt
- 2 cups grated carrot
- 1 cup granulated sugar
- ½ cup packed brown sugar
- 6 TBSPs butter, softened
- 3 large eggs
- 1 tsp vanilla extract
- ½ cup non-fat buttermilk
- Cooking spray



Frosting:

- 6 ounces low fat cream cheese, softened
- 1 ounce fromage blanc
- 2 TBSPs butter, softened
- ½ tsp vanilla extract
- 1/8 tsp salt
- 3 cups powdered sugar
- ¼ cup chopped pecans, toasted

PREPARATION

1. Preheat oven to 350°.

2. To prepare cake, weigh or lightly spoon flour into dry measuring cups, and level with a knife. Combine flour, 2 tsp baking powder, ground cinnamon, and ¼ tsp salt in a medium bowl, stirring with a whisk. Add 2 cups grated carrot, tossing to combine.

3. Place granulated sugar, brown sugar, and 6 TBSPs butter in a large bowl. Beat with a mixer at medium speed until combined. Add eggs, **1 at a time**, beating well after each addition. Stir in 1 tsp vanilla. Add flour mixture and buttermilk alternately to sugar mixture, beginning and ending with flour mixture. Spread batter into a 13 x 9-inch metal baking pan coated with cooking spray. Bake at 350° for 28 minutes or until a wooden pick inserted in center comes out clean. Cool cake completely on a wire rack.

4. To prepare frosting, place softened cream cheese and next 4 ingredients (through 1/8 tsp salt) in a medium bowl. Beat with a mixer at medium speed until fluffy. Gradually add powdered sugar, beating at medium speed until combined (don't overbeat). Spread frosting evenly over top of cake. Sprinkle evenly with the pecans.



Eggless Chocolate Cake

(AKA “Depression Cake” or “Crazy Cake”)

You’d never guess this moist Eggless Chocolate Cake is dairy free and vegan! Made without eggs, butter or milk, its rich flavor and tender texture will knock your socks off! This is a seriously fudgy, moist and tender chocolate cake.

INGREDIENTS

- 1 and ¼ Unbleached All Purpose (AP) flour
- ½ cup cocoa powder
- 1 tsp baking soda
- 1 cup caster sugar, “Superfine” sugar, OR make your own) → → →
- 1 cup water
- ½ cup vegetable oil
- 1 tsp vanilla extract

Cocoa frosting

- 125 grams (1 cup) icing or powdered sugar
- 2 TBSPs cocoa powder
- 1 TBSP maple syrup
- 2 TBSPs water

INSTRUCTIONS

1. Preheat the oven to 350°F standard (320°F, fan-forced)

2. Grease an 8-inch round cake tin with oil spray and line with baking or parchment paper.
3. In a **large** mixing bowl, add flour, cocoa powder, baking soda and sugar and stir briefly.
4. In a **separate mixing bowl**, add water, oil and vanilla.
5. Add water mixture to dry ingredients and stir to combine. Pour into prepared cake tin and bake for 28-30 minutes or until a skewer inserted in the middle comes out clean. Carefully remove from cake tin and transfer to a wire rack to cool completely.
6. To make the frosting, sift together sugar and cocoa. Add maple syrup and water and stir until smooth. Pour over cooled cake and serve immediately.

CASTER SUGAR...

Add your regular sugar to a food processor and process it.

TIPS: (1) add a little extra sugar to account for the amount that may stay in the processor or be processed into dust. (2) You also should keep a kitchen towel over the lid of the processor, so as to trap that dust inside a little better. Even with the lid on, the particles can spread all over the place! (3) Keep an eye on your sugar as it processes: we recommend about 1-2 minutes for this, but if you process it too long then you may accidentally make powdered sugar, in which case you will have to start over!



FOOLPROOF ANGEL FOOD CAK

"From "What's Cooking at Harmony?" cookbook"

INGREDIENTS

- 11 egg whites
- 1 cup flour
- 1 cup sugar
- 2 tsps cream of tartar
- 1 tsp vanilla extract -or fresh vanilla bean

TUBE PANS for
making angel food
cake



MINI Angel
Food Cake
Pan

DIRECTIONS

1. **Beat** eggs until foamy, add cream of tartar and beat just until **stiff peaks** form.
2. **SIFT** dry ingredients twice , then **Gently Fold** in sugar, flour, and vanilla quickly - with a WHISK!
3. **Bake at 350°** in a tube pan for about 30 minutes or until the cake begins to pull away from the pan. If you have a pan with “legs”, place it upside down (on the legs) to cool.
4. DO NOT OVERCOOK OR OVERBEAT!



COOL BEFORE ICING AND USE A SERRATED KNIFE TO SLICE YOUR ANGEL FOOD CAKE

Cold Water Sponge Cake

INGREDIENTS

- 1 ¼ cups all-purpose flour
- 1/3 cup large egg yolks (about 5-6)
- 1 ½ tsps vanilla (or almond) extract
- ½ cup **cold** water
- 1 ¼ cups sugar
- ¾ cup large egg whites (about 5-6)
- 1 tsp cream of tartar
- ½ tsp salt

PREPARATION

1. Line bottom of a 10-inch tube pan or three 8-inch layer pans with wax paper, cut to fit. Preheat oven to 350 degrees.
2. Carefully **SEPARATE** your eggs and measure out. (Start with 5, measure, then add another if you need more.)
3. Sift the flour and set aside. Put the egg yolks into the large bowl of an electric mixer. Beat **until pale yellow and thick**. Add vanilla or almond extract and continue beating while you **drizzle** in the water. Continue beating **until very thick**, about **5 minutes**. Slowly add the sugar and beat until **well blended**.
4. Remove bowl from mixer and **fold** the flour mixture in **gently** until well blended.
5. Combine the egg whites, cream of tartar and salt in large bowl and beat until stiff, but not dry. Add about 1/4 of egg whites to egg yolk mixture and fold in. Then fold in remaining egg whites.
6. Spread the batter evenly in prepared pan(s). Bake for about 45 minutes in the tube pan or 30 - 35 minutes in the layer pans or until a toothpick inserted in center comes out clean. Invert the pan(s), cool completely, then remove from pan. Fill and/or frost as desired.

This really works best in a tube pan. If you do use a tube pan, you can split the cake into two layers, then fill and frost as desired.

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