

# **MIND-BLOWING CAKES FROM SCRATCH**

**30 Recipes That Will Make You  
Look Like a Cake Pro!**

**by Joan Johnson**



**Mind-Blowing Cakes From Scratch**  
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**Pro!**  
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# Introduction

Once considered symbolic of good health, and now joy and celebration, cakes have been around for hundreds of years. They can be made from a variety of combinations of flour, oil, eggs, some sort of sweetener, and other flavorings that are as simple or complex as the baker's skills allow. Birthdays, religious holidays, weddings and special events provide the ideal reason to serve cake. Ending almost any meal with a cake dessert turns it into a moment to remember.

**The collection in this cakes recipe book will give you the distinction of having unique recipes unlike anything your family and friends expect from a box.**

There are different types of cakes that have unique qualities. Traditional cakes are tender yet somewhat heavy, are made with oil or shortening, and rise from baking powder or baking soda. Sponge cakes have a light, fluffy texture from whipped egg whites. Cheesecakes are crusts filled with a blend of cream cheese and other flavorings.

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## Tips for Baking Cakes

Baking a cake is not difficult, but there are some tricks and tips you may want to follow to make the experience more pleasant and ensure the best results.

Before you begin the process, make sure you have all the ingredients and equipment required for the recipe. Since cake baking involves some chemistry of the ingredients working together, follow the recipes exactly as stated. After you are comfortable with your skills, you may want to experiment and try something a little bit different.

You will want to prevent the cake from sticking to the bottom of the pan, so do not forget to condition the pan according to directions. Some recipes call for using some sort of grease or oil coating, while others require a dusting of flour light cakes or cocoa for darker cakes. In some cases, you may cover the bottom with wax paper that can be removed after the cake is done.

Make sure you preheat the oven to the temperature stated in the recipe. Place your cake pan as close to the center of the oven as possible. Otherwise, you may wind up with uneven baking.

If you do not want a cake that is bulging in the middle, only fill the pan to approximately 2/3 full. After you have poured the batter, slightly tilt the pan in all directions to allow it to coat the sides about 1/2 inch higher than the middle. This will allow the edges to rise evenly. If your cake still bulges just a little bit, you may be able to even it out by placing a moistened paper towel over the center and gently pushing it down. If the bulge is significant, you should wait for the cake to cool and carefully trim the cake to make it level.

In order to test for doneness, employ the toothpick trick. When the cake has been in the oven for the designated amount of time, insert a toothpick into the center of the cake. If it comes out with the slightest amount of uncooked batter, you will need to bake it longer. When the toothpick comes out clean or with a few cooked crumbs, you will know it is done.

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# Spicy Choco-Chip Yogurt Cake

## Ingredients:

Cooking spray

2/3 cup butter or margarine

1 cup granulated sugar

2 eggs

1-1/2 cup all-purpose flour for cake plus 1 tablespoon flour for dusting the pan

1 teaspoon baking powder

1 teaspoon baking soda

1/2 teaspoon cinnamon

1/2 teaspoon nutmeg

1 cup plain yogurt

3/4 cup semisweet chocolate chip

1/4 cup powdered sugar

## Directions:

1. Preheat oven to 350 F.
2. In a large bowl, blend butter with the sugar until creamy and smooth.
3. Using a hand or stand mixer, add the eggs and beat well.
4. In a medium bowl, mix the baking powder, baking soda, cinnamon, nutmeg, and flour.
5. Pour the dry ingredients into the butter and sugar mixture. Mix well.
6. Add the yogurt to the mixture and beat until blended.
7. Fold in the chocolate chips.

8. Pour the ingredients into a greased and floured 8-inch by 10-inch baking pan.
9. Bake in a 350 F oven for approximately 33 minutes.
10. Remove from the oven and lightly dust the top with powdered sugar.

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# Decadent Chocolate Cheesecake

## Ingredients:

Nonstick cooking spray  
1 cup finely crushed graham cracker crumbs  
1/4 cup melted butter or margarine  
1 8-ounce package of softened cream cheese  
3/4 cup sugar  
2 tablespoons flour  
3 eggs  
1/2 cup semisweet chocolate chips  
1 teaspoon vanilla  
1 cup full-fat cream or half-and-half

## Directions:

1. Preheat oven to 325 F.
2. Spray a spring form pan with nonstick spray.
3. Mix the graham cracker crumbs with the melted butter. Press into the bottom of the spring form pan.
4. In a large mixing bowl, combine the cream cheese and sugar. Beat until creamy.
5. Add the flour and mix well.
6. In a small bowl, beat the eggs. Add them to the cream cheese and flour mixture.
7. Melt the chocolate in a double boiler or microwave.
8. Slowly add the chocolate to the cream cheese mixture and beat until well blended.

9. Add the vanilla and cream. Mix well.
10. Pour the mixture into the spring form pan over the graham cracker crumb crust.
11. Place the filled spring form pan into a larger pan with approximately 2 inches of water.
12. Bake for approximately 45 to 50 minutes.
13. Remove from the oven and allow it to cool to room temperature before placing it in the refrigerator.
14. Serve cold.

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# Chocolate Celebration 3-Layer Cake

## Ingredients for Cake:

1-1/2 cup softened butter or margarine  
2-1/4 cups granulated sugar  
5 eggs  
2-3/4 cups flour  
1-1/2 teaspoon baking powder  
1/2 teaspoon salt  
2 cups milk  
3 tablespoons vanilla  
3 tablespoons cocoa for dusting pans

## Ingredients for Frosting:

1 cup shortening  
1 cup semisweet chocolate chips  
1/2 cup powdered sugar  
1 tablespoon water  
2 cups whipped topping  
Sprinkles in your favorite flavor

## Directions for cake:

1. Preheat oven to 350 F.
2. Grease three 8-inch square or 9-inch round pans and dust with cocoa.
3. In a large mixing bowl, combine the butter and sugar. Mix until creamy smooth.
4. In a separate medium bowl, beat eggs. Add eggs to the butter and sugar

mixture very slowly. Mix well.

5. Add half the flour, half the baking powder, and half the milk. Beat until smooth.
6. Add the remaining flour, baking powder, and milk. Beat again until smooth.
7. Add vanilla and mix on medium speed for 2 minutes.
8. Evenly distribute the batter in the three pans.
9. Bake for approximately 30 to 35 minutes in 350 F oven. Test for doneness with a toothpick.
10. Cool for 10 minutes and turn the cakes onto wire racks to finish cooling.

**Directions for frosting:**

1. Melt the chocolate chips in the microwave or double boiler.
2. In a separate bowl, combine the shortening, powdered sugar, and water. Beat until smooth.
3. Slowly add the melted chocolate chips and mix well.
4. Fold in the whipped topping until the chocolate is evenly distributed.

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# Zippy Fruit Cake

## Ingredients:

Nonstick cooking spray  
1 cup butter  
1-1/2 cup granulated sugar  
5 eggs  
1-3/4 cups flour  
1 cup rum  
2 cups raisins  
1/2 cup candied cherries  
1/2 cup candied citrus peel  
1-1/2 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/2 teaspoon allspice  
1 cup chopped walnuts or pecans

## Directions:

1. Preheat oven to 300 F.
2. Spray two loaf pans with nonstick cooking spray.
3. In a large bowl, mix the butter and sugar until creamy.
4. Separate the egg whites and yolks into 2 separate bowls.
5. Beat the egg yolks and add to the butter and sugar mixture.
6. Beat the egg whites until stiff. Gently fold them into the mixture.
7. In a separate bowl, combine the flour, raisins, cherries, citrus peel, cinnamon, nutmeg, allspice, and nuts.

8. Add half the rum to the flour, fruit, and nut mixture.
9. Combine the sugar mixture with the rest of the mixed ingredients.
10. Divide the mixture into the two loaf pans and cover with aluminum foil.
11. Bake for 3 to 3-1/2 hours in a 300 F oven.
12. Remove from oven and cool for an hour before turning out into larger pans.
13. Using a dowel or skewer, poke holes throughout the top of the cakes.
14. Sprinkle the remaining rum over the cakes.
15. Cover with foil and let it stand for at least an hour before serving.

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## **Praline Cake**

### **Ingredients for cake:**

1-1/2 cup softened butter or margarine  
2 cups brown sugar  
4 eggs  
2 cups all-purpose flour  
3/4 teaspoon baking powder  
1/4 teaspoon baking soda  
1 cup milk  
1-1/2 cup chopped pecans or walnuts  
2 teaspoons vanilla

### **Ingredients for Topping (optional):**

1 tablespoon butter  
1 cup brown sugar  
1/2 cup chopped nuts  
1 teaspoon vanilla

### **Directions for Cake:**

1. Preheat oven to 350 F.
2. Grease and flour a tube or Bundt pan.
3. Mix butter and brown sugar until creamy.
4. In a separate bowl, beat eggs. Slowly add them to the butter and brown sugar mixture. Mix well.
5. In a large bowl, mix flour, baking powder, and baking soda. Combine with the wet mixture. Mix well.



6. Add vanilla and mix well.
7. Fold in the pecans.
8. Pour the batter into the pan and bake in 350 F oven for approximately 60 to 65 minutes.
9. Remove from oven and cool before turning out onto a cake platter.

**Directions for Topping:**

1. Melt the butter in a saucepan.
2. Add brown sugar and stir on medium heat until the mixture is smooth and creamy.
3. Add the chopped nuts and vanilla.
4. Remove from the heat and allow it to slightly thicken.
5. Drizzle over the cake.

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## 3-Layer Jam Cake

### Ingredients for Cake:

3 cups all-purpose flour  
1/2 tablespoon soda  
1 cup milk  
1-1/2 cup sugar  
3 eggs  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 teaspoon allspice  
3/4 cup strawberry jam  
3/4 cup blueberry or blackberry jam  
3/4 cup pear preserves  
3/4 cup peach preserves  
3/4 cups raisins  
3/4 cup chopped walnuts  
1 cup plain yogurt

### Ingredients for Frosting:

1-1/2 cup butter or margarine  
3 cups brown sugar  
3/4 cups milk  
5 cups powdered sugar  
1 teaspoon vanilla

### Directions:

1. Preheat oven to 350 F.
2. Grease and flour the bottoms and sides of three 9-inch round or 8-inch square pans.
3. Mix eggs and sugar in a medium bowl until creamy.
4. Add the cinnamon, nutmeg, and allspice. Mix well.
5. Add the jams, preserves, raisins and nuts. Mix well.
6. In a separate bowl, mix the yogurt and baking soda. Alternately add the flour and milk in small amounts, mixing well as you go.
7. Pour the mixture evenly into the three pans.
8. Bake for 30 to 35 minutes, until done.
9. Remove from oven and cool for 10 minutes. Turn them out onto wire racks.

**Directions for Frosting:**

1. Melt the butter in a saucepan. Gradually stir in the brown sugar and bring to a boil, stirring constantly.
2. Gradually add the milk and bring to a boil again. Remove from heat and add vanilla. Cool until slightly warm.
3. Slowly add the powdered sugar and mix until smooth.

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# Luscious Nutty Carrot Cake

## Ingredients for Cake:

- 1 cup all-purpose flour
- 1 cup whole wheat flour
- 3 eggs
- 1 cup granulated sugar
- 1 cup brown sugar
- 3/4 cup canola oil
- 1/2 cup milk
- 1 teaspoon ground cinnamon
- 2 teaspoon allspice
- 1/2 teaspoon nutmeg
- 1-1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2-1/2 cup grated carrots
- 1 cup chopped walnuts

## Ingredients for Frosting:

- 16 ounces softened cream cheese
- 1 cup powdered sugar
- 1 tablespoon milk
- 1 teaspoon vanilla

## Directions for Cake:

1. Preheat oven to 350 F.
2. Grease and flour a 9-inch by 13-inch cake pan.

3. Mix eggs, granulated sugar, brown sugar, and canola oil.
4. Slowly add the milk until well blended.
5. In a separate bowl, mix the flour, cinnamon, allspice, nutmeg, baking soda, and salt.
6. Combine the moist and dry ingredients and stir until smooth.
7. Add the carrots and nuts. Mix well.
8. Pour the batter into the cake pan.
9. Bake in 350 F oven for 50 to 55 minutes. Test for doneness with a toothpick.
10. Cool for 15 minutes and turn out onto a wire rack.

**Directions for Frosting:**

1. Mix the cream cheese, powdered sugar, and milk. Blend well.
2. Add the vanilla and mix well.
3. Frost the top of your cake.

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# Heath Crunch Cake

## Ingredients for Cake:

1 cup granulated sugar  
1-1/2 cups all-purpose flour  
2 eggs  
1/2 cup softened butter or margarine  
1-1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon vanilla extract  
1/2 cup milk  
1 cup crushed Heath candy bars

## Ingredients for Frosting:

1/2 cup butter or margarine  
1/2 cup shortening  
3 cups powdered sugar  
2 teaspoons clear vanilla  
2 tablespoons milk  
1 cup crushed Heath candy bars

## Directions for Cake:

1. Preheat oven to 350 F.
2. Grease and flour a 9 inch round pan.
3. In a medium bowl, mix the cream and sugar until creamy smooth.
4. Add the eggs slowly and beat until blended.
5. Stir in the vanilla.

6. In a separate bowl, mix the flour, baking powder, and baking soda. Add to the wet mixture until the batter is smooth.
7. Fold the crushed Heath candy bars into the mixture.
8. Pour the batter into the cake pan and bake in 350 F oven for 33 to 35 minutes.
9. Cool in pan.

**Directions for frosting:**

1. Mix the shortening, butter and sugar until creamy smooth.
2. Add vanilla and mix.
3. Slowly add the powdered sugar, mixing as you go.
4. Slowly add the milk.
5. Frost the top of the cake and sprinkle with crushed Heath bars.

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# Strawberry Patch Delight

## Ingredients for Cake:

2 cups all-purpose flour  
1-1/2 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon baking soda  
1-1/4 cup sugar  
3/4 cup softened butter or margarine  
3 eggs  
1/2 cup buttermilk  
2 cups strawberries without stems or leaves  
1/2 cup strawberry jam  
1 teaspoon vanilla extract

## Ingredients for Frosting:

1/4 cup sugar  
1-1/2 cup cream  
1/4 cup strawberry jam  
2 sliced strawberries

## Directions for Cake:

1. Preheat oven to 350 F.
2. Grease and flour the bottom and sides of two 9-inch round or 8-inch square pans.
3. Sift flour, baking powder, baking soda, and salt into medium bowl.
4. In a large bowl, blend butter and sugar until creamy.

5. Add the eggs to the butter and sugar mixture. Mix well.
6. Add strawberry jam and vanilla. Mix well.
7. Slowly add 1/2 of the buttermilk and mix well.
8. Slowly add half the flour mixture and mix until blended.
9. Add the remaining buttermilk and flour mixture. Stir until blended.
10. Divide the batter and pour evenly into the pans.
11. Bake at 350 F for approximately 22 to 25 minutes.
12. Cool on wire racks.

**Directions for Frosting:**

1. Beat cream until it forms soft peaks.
2. Carefully fold in the sugar and beat.
3. Frost cake layers.
4. Top the cake with the sliced strawberries.
5. Drizzle with strawberry jam.

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## Just Peachy

### Ingredients:

2 cups sliced fresh peaches or drained canned peaches  
1-3/4 cup all-purpose flour  
1 cup granulated sugar  
1/2 cup brown sugar  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1 egg  
1/2 cup butter or margarine  
1/2 cup milk  
1 teaspoon vanilla  
1 teaspoon nutmeg  
1/2 cup ground walnuts, pecans, or almonds

### Directions:

1. Preheat oven to 350 F.
2. Grease and flour a 9-inch square cake pan.
3. Mix butter and 3/4 cup granulated sugar until creamy.
4. Add milk, egg, and vanilla. Mix well.
5. Mix flour, baking powder, baking soda, and salt in a large bowl.
6. Add the dry mixture to the moist mixture and blend until smooth.
7. Fold the nuts into the mixture.
8. Pour the mixture into the pan.
9. Place the peach slices on top of the cake batter.

10. In a small bowl, mix nutmeg with remaining granulated sugar. Add brown sugar and sprinkle on top of the peaches.
11. Bake for 45 to 50 minutes or until a toothpick comes out clean.
12. Remove from oven and cool in pan. Serve warm.

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# Glazed Prune Cake

## Ingredients for Cake:

Nonstick cooking spray  
1-1/2 cup all-purpose flour  
1-1/2 cup granulated sugar  
2/3 cup canola oil  
2 eggs  
2/3 cup prunes  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
1/2 teaspoon cinnamon  
1/2 teaspoon allspice  
2/3 cup milk  
2/3 cup chopped walnuts or pecans

## Ingredients for Glaze:

2/3 cup powdered sugar  
1/2 cup milk  
1 tablespoon honey or agave  
1 teaspoon butter or margarine  
Dash of baking soda  
Dash of salt  
2 teaspoons vanilla

## Directions for Cake:

1. Preheat oven to 350 F.

2. Spray a tube or Bundt pan with cooking spray.
3. Mix sugar, eggs, and oil until creamy.
4. In a separate bowl, combine flour soda, salt, cinnamon, and allspice. Mix well.
5. Alternately mix small amounts of the flour mixture and milk to the sugar and egg mixture.
6. Fold the nuts and prunes into the mixture.
7. Pour the mixture into the cake pan and bake approximately 60 to 65 minutes at 350 F.
8. Cool before adding glaze.

**Directions for Glaze:**

1. Mix powdered sugar, milk, honey, butter, baking soda, and salt in a saucepan.
2. Heat on medium, stirring frequently, until it comes to a full boil. Turn the heat down to low for 5 minutes.
3. Remove from heat and add vanilla. Stir well.
4. Drizzle over the cake.

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# **Frighteningly Delicious Pumpkin Cake**

## **Ingredients for Cake:**

Nonstick cooking spray  
2 cups all-purpose flour  
2 cups sugar  
3 beaten eggs  
2-1/2 cups canned pumpkin  
1 cup canola oil  
1 teaspoon baking powder  
1 teaspoon baking soda  
2 teaspoons cinnamon  
1 teaspoon pumpkin pie spice  
Dash of salt

## **Ingredients for Frosting:**

8 ounces of cream cheese  
1/2 cup butter or margarine  
2 cups powdered sugar  
2 teaspoons clear vanilla or almond extract

## **Directions for Cake:**

1. Preheat oven to 350 F.
2. Spray two 9-inch round cake pans with cooking spray.
3. Combine eggs with sugar and beat until creamy.
4. Add oil and mix well.
5. In a separate bowl, combine flour, baking powder, baking soda, cinnamon,

pumpkin pie spice, and salt. Mix well and add to sugar and egg mixture.

6. Add pumpkin and until well blended.
7. Pour the batter into the cake pan and bake for approximately 55 minutes or when toothpick comes out clean.
8. Cool before frosting.

**Directions for Frosting:**

1. Blend all the ingredients until creamy.
2. Frost the cake when it cools.
3. Add decorations for a seasonal cake.

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# Drowning in Chocolate Cake

## Ingredients:

Nonstick cooking spray  
1 cup semisweet chocolate chips  
1 cup butter or margarine  
3 eggs  
1-1/2 cup granulated sugar  
1 cup all-purpose flour  
2 teaspoons vanilla  
1 cup chopped walnuts or pecans

## Directions:

1. Preheat oven to 325 F.
2. Spray 9-inch round pan with cooking spray.
3. Melt the chocolate chips in a double boiler or microwave.
4. Add butter and nuts. Stir well.
5. In a separate bowl, mix flour, sugar, eggs, and vanilla. Stir until blended.
6. Carefully fold the chocolate into the other mixture.
7. Pour the mixture into the pan and bake at 325 F for approximately 30 to 35 minutes.
8. Cool before serving.

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# Candy Bar Cake

## Ingredients:

- 7 standard size candy bars with soft middles (3 Musketeers, Milky Way, or Snickers)
- 2 cups all-purpose flour
- 1 cup butter or margarine
- 1-1/2 cup granulated sugar
- 3 eggs
- 1/2 teaspoon baking soda
- 1 cup milk or buttermilk
- 3/4 cup chopped nuts

## Directions:

1. Preheat oven to 325 F.
2. Grease and flour a tube or long loaf pan.
3. Melt the candy bars and half the butter in a double boiler or microwave.
4. In a medium bowl, mix the rest of the butter with the sugar until creamy.
5. Add baking soda. Mix.
6. Slowly add the eggs and mix thoroughly.
7. Alternately add the flour and buttermilk, stirring constantly.
8. Add nuts and fold them in.
9. Stir in the melted candy and butter.
10. Pour the batter into the pan and bake for approximately 60 to 65 minutes.
11. Cool before serving.

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## Off-the-Runway 2-Layer Cake

### Ingredients for Cake:

2 cups all-purpose flour  
1-1/2 cup granulated sugar  
2 eggs  
1 cup canola oil  
2 teaspoons vanilla  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
2 cups sliced bananas  
1-1/2 cup chopped walnuts or pecans  
1/2 cup drained crushed pineapple

### Ingredients for Frosting:

8 ounces of softened cream cheese  
1 cup powdered sugar  
2 teaspoons clear vanilla  
1/2 cup chopped nuts  
1/2 cup mini chocolate chips

### Directions for Cake:

1. Preheat oven to 350 F.
2. Grease and flour two 9-inch round pans.
3. Mix the flour, sugar, baking powder, baking soda, and salt in a large bowl.
4. Slowly add the eggs, canola oil, and vanilla, stirring as you go. Mix well

without beating.

5. Fold in the bananas, nuts, and pineapple.
6. Pour into the cake pans and bake at 350 F for 27 to 30 minutes.
7. Cool for 15 minutes and turn then out onto wire racks.

**Directions for Frosting:**

1. In a medium mixing bowl, blend the cream cheese, sugar, and vanilla until creamy.
2. After frosting the cake, sprinkle the chopped nuts and chocolate chips over the top.

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# Sunshine Lemon Pound Cake

## Ingredients:

2 cups all-purpose flour  
2 cups sugar  
1/2 cup shortening  
8 ounces of plain yogurt  
2 teaspoons lemon extract  
4 eggs  
1/4 teaspoon baking soda

## Directions:

1. Preheat oven to 350 F.
2. Grease and flour a cake pan or large loaf pan.
3. In a large mixing bowl, combine sugar, butter, shortening, lemon extract, and yogurt. Mix well.
4. In a separate bowl, combine flour and baking soda.
5. Alternately add small portions of the eggs and flour and stir until everything is mixed.
6. Pour the batter into the pan and bake in 350 F oven for approximately 60 to 70 minutes or until toothpick comes out clean.
7. Cool or serve warm.

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# Cheery Cherry Cake

## Ingredients:

4 cups all-purpose flour  
2 cups granulated sugar  
2 cups butter  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
Dash of salt  
1 cup drained and chopped maraschino cherries  
1 cup chopped walnuts or pecans  
2 tablespoons vanilla

## Directions:

1. Preheat oven to 300 F.
2. Grease and flour a large cake pan.
3. Mix the chopped cherries and nuts with 1 cup of flour until the fruit and nuts are well coated.
4. In a separate bowl, mix the butter and sugar until creamy.
5. Add eggs and vanilla. Mix well.
6. In another bowl combine the remaining flour, salt, baking powder, baking soda, and salt.
7. Slowly combine the wet and dry mixtures and stir until well blended.
8. Fold the floured cherries and nuts into the batter.
9. Pour the batter into the cake pan and bake at 300 F for approximately 2 hours or until toothpick comes out clean.
10. Cool in the pan before serving.

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## Raid-the-Cupboard Cake

### Ingredients:

Nonstick cooking spray  
1-1/2 cup all-purpose flour  
3/4 cup tepid water  
3/4 cup brown sugar  
2 tablespoons shortening  
1 cup raisins  
1 cup chopped nuts  
1 teaspoon vanilla  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
2 teaspoons cinnamon  
1 teaspoon allspice

### Directions:

1. Preheat oven to 350 F.
2. Spray 9-inch by 13-inch pan with cooking spray.
3. In a saucepan, combine sugar, water, shortening, cinnamon, allspice, and raisins. Cook on medium until they come to a boil. Remove from heat.
4. In a large bowl, mix flour with baking powder and baking soda.
5. Mix the wet mixture with the dry mixture.
6. Add the vanilla and nuts.
7. Pour the mixture into the pan and bake in 350 F oven for approximately 38 to 43 minutes.

8. Cool before serving.

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## Cola Cake

### Ingredients for Cake:

1-1/2 cups all-purpose flour  
1 cup white sugar  
1/2 cup softened butter  
2 eggs  
8 ounces of cola drink  
1/4 cup semisweet chocolate  
1 teaspoon baking soda

### Ingredients for Frosting:

1 cup powdered sugar  
1/2 cup cocoa powder  
1/4 cup butter  
2 teaspoons vanilla  
2 tablespoons evaporated milk

### Directions for Cake:

1. Preheat oven to 350 F.
2. Grease 13-inch by 9-inch pan and dust with cocoa.
3. Blend sugar and butter until creamy.
4. Melt chocolate in a double boiler or microwave. Remove from heat and let stand.
5. Add eggs and baking soda to the sugar and butter mixture. Stir.
6. Add chocolate to the mixture. Stir until well blended.
7. Alternate adding small amounts of the flour and cola. Stir as you go until all



of it is blended.

8. Pour the batter into the pan and bake in a 350 F oven for approximately 30 minutes.
9. Cool in pan.

**Directions for Frosting:**

1. In a medium saucepan, place powdered sugar, cocoa powder, butter, and milk. Heat on medium until it boils. Allow it to continue boiling for 1 to 2 minutes.
2. Remove from heat and add vanilla.
3. Beat the mixture until it is thick.
4. Spread over the cake.

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# Peppermint Twist Cake

## Ingredients for Cake:

- 1 cup granulated sugar
- 1-1/2 cups all-purpose flour
- 2 eggs
- 1/2 cup softened butter or margarine
- 1-1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon vanilla extract
- 1 teaspoon peppermint extract
- 1/2 cup milk
- 1 cup crushed peppermint candies

## Ingredients for Frosting:

- 1/2 cup butter or margarine
- 1/2 cup shortening
- 3 cups powdered sugar
- 2 teaspoons clear vanilla
- 2 tablespoons milk
- 1/2 cup crushed peppermint candies

## Directions for Cake:

1. Preheat oven to 350 F.
2. Grease and flour a 9 inch round pan.
3. In a medium bowl, mix the cream and sugar until creamy smooth.
4. Add the eggs slowly and beat until blended.

5. Stir in the vanilla and peppermint extract.
6. In a separate bowl, mix the flour, baking powder, and baking soda. Add to the wet mixture until the batter is smooth.
7. Fold the peppermint candies into the mixture.
8. Pour the batter into the cake pan and bake in 350 F oven for 33 to 35 minutes.
9. Cool in pan.

**Directions for Frosting:**

1. Mix the shortening, butter and sugar until creamy smooth.
2. Add vanilla and mix.
3. Slowly add the powdered sugar, mixing as you go.
4. Slowly add the milk.
5. Frost the top of the cake and sprinkle with crushed peppermint candies.

# Daisy Cake

## Ingredients for Cake:

1-1/2 cup granulated sugar  
2-1/2 cups all-purpose flour  
3 eggs  
3/4 cup softened butter or margarine  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
2 teaspoons vanilla extract  
3/4 cup milk

## Ingredients for Frosting:

1-1/2 cup shortening  
3 cups powdered sugar  
2 teaspoons clear vanilla  
2 tablespoons milk  
2 to 3 drops red food coloring  
Large bag of Skittles candy

## Directions for Cake:

1. Preheat oven to 350 F.
2. Grease and flour two 9 inch round pans.
3. In a medium bowl, mix the cream and sugar until creamy smooth.
4. Add the eggs slowly and beat until blended.
5. Stir in the vanilla.
6. In a separate bowl, mix the flour, baking powder, and baking soda. Add to

the wet mixture until the batter is smooth.

7. Pour the batter into the cake pan and bake in 350 F oven for 33 to 35 minutes.
8. Cool for about 10 to 15 minutes and turn out onto wire rack.

**Directions for Frosting:**

1. Mix the shortening and sugar until creamy smooth.
2. Add vanilla and mix.
3. Slowly add the powdered sugar, mixing as you go.
4. Slowly add the milk.
5. Add the food coloring and stir until the frosting is pink.
6. After frosting the cake, arrange the Skittles on the cake in the shape of daisies.

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# Berry Delicious Cake

## Ingredients for Cake:

1-1/2 cup granulated sugar  
2-1/2 cups all-purpose flour  
3 eggs  
3/4 cup softened butter or margarine  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
2 teaspoons vanilla extract  
3/4 cup milk  
1 cup fresh blueberries  
1 cup coarsely chopped cranberries  
1 cup raspberries

## Ingredients for Frosting:

16 ounces softened cream cheese  
1/2 cup softened butter or margarine  
2 cups powdered sugar  
2 teaspoons vanilla  
1 cup sliced strawberries  
1 cup fresh blueberries

## Directions for Cake:

1. Preheat oven to 350 F.
2. Grease and flour two 9 inch round pans.
3. In a medium bowl, mix the cream and sugar until creamy smooth.

4. Add the eggs slowly and beat until blended.
5. Stir in the vanilla.
6. In a separate bowl, mix the flour, baking powder, and baking soda. Add to the wet mixture until the batter is smooth.
7. Pour the batter into the cake pans and bake in 350 F oven for 33 to 35 minutes.
8. Cool for 10 minutes and turn out onto wire racks.

**Directions for Frosting:**

1. Mix the cream cheese, butter, powdered sugar, and vanilla. Blend well.
2. Frost the top of your cake.
3. Place the berries on top of the cake in whatever pattern you prefer.

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## Best Friends for Coffee Cake

### Ingredients for the Base:

Nonstick cooking spray  
1-1/2 cups all-purpose flour  
1 cup granulated sugar  
2/3 cup softened butter  
2/3 cup plain yogurt  
2 eggs  
1 tablespoon baking powder  
Dash of salt

### Ingredients for the Topping:

2/3 cup brown sugar  
2/3 cup chopped walnuts or pecans  
1 teaspoon ground cinnamon  
2 tablespoons melted butter or margarine

### Directions for Base:

1. Preheat oven to 350 F.
2. Spray the bottom of a 9 inch by 13 inch pan with cooking spray.
3. Combine the butter with the sugar and blend until creamy.
4. Add the yogurt and mix well.
5. Add the eggs and vanilla. Mix well.
6. Slowly add the flour, folding it into the mixture as you go. Do not beat.
7. Pour into the baking pan and spread it out evenly.



**Directions for Topping:**

1. Combine the brown sugar, nuts, and cinnamon.
2. Add the butter and mix.
3. Sprinkle the mixture over the cake batter.
4. Bake in a 350 F oven for approximately 31 to 33 minutes.
5. Remove from oven and allow it to cool for about 10 minutes before turning it out onto a wire rack.

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## **Peanut Butter Cake**

### **Ingredients for Cake:**

1-1/2 cup granulated sugar  
2-1/2 cups all-purpose flour  
4 eggs  
1/2 cup peanut butter  
1/2 cup softened butter or margarine  
1/2 cup water  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
2 teaspoons vanilla extract

### **Ingredients for Frosting:**

2/3 cup peanut butter  
1/2 cup softened butter or margarine  
3 cups powdered sugar  
1/4 cup cream

### **Directions for Cake:**

1. Preheat oven to 325 F.
2. Grease and flour two 9 inch round or 8 inch square cake pans.
3. In a large bowl, mix peanut butter, butter, and sugar and blend until creamy.
4. Add the eggs and vanilla. Mix well.
5. In a separate bowl, combine the flour, baking powder, and baking soda. Mix well.
6. Alternately add the flour mixture and water to the peanut butter mixture,

mixing as you go.

7. Evenly distribute the batter into the two cake pans.
8. Bake in 325 F oven for approximately 24 to 27 minutes.
9. Cool for 10 minutes and turn out onto wire racks.

**Directions for Frosting:**

1. Mix the peanut butter with the butter, butter, and powdered sugar until creamy.
2. Slowly add the cream, stirring as you go.
3. When the cake has cooled, frost it with the peanut butter frosting.

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# Chocolate Pound Cake

## Ingredients for Cake:

Nonstick cooking spray  
2 cups flour  
2-1/2 cups granulated sugar  
2/3 cup butter or margarine  
1/3 cup shortening  
4 eggs  
2/3 cup milk  
4 tablespoons cocoa powder  
2 teaspoons vanilla  
1 teaspoon baking powder  
Dash of salt

## Ingredients for Drizzle:

2/3 cup cocoa powder  
2 tablespoons powdered sugar  
1/2 cup agave nectar  
1/4 cup semisweet chocolate chips

## Directions for Cake:

1. Preheat oven to 325 F.
2. Spray a tube pan with cooking spray.
3. In a medium bowl, combine butter, shortening, and sugar and blend until creamy.
4. Add the eggs, beating after you add each egg.

5. Add the vanilla. Mix well.
6. In a separate bowl, combine the flour, cocoa powder, baking powder, and salt. Mix well.
7. Alternately add the flour mixture and milk to the butter and sugar mixture. Mix well.
8. Pour the batter into your cake pan and bake in 325 F oven for approximately 75 to 80 minutes.
9. Remove from oven and allow to cool in pan for 15 minutes before turning it out onto a wire rack. When cool, transfer the cake to a cake platter.

**Directions for Drizzle:**

1. Combine cocoa powder, powdered sugar, and agave in a medium saucepan. Bring to a boil, stirring constantly.
2. Add chocolate chips and stir until they are melted.
3. Allow the chocolate to cool for approximately 5 to 10 minutes. It will thicken slightly.
4. Drizzle the chocolate sauce over the top of the cake. It will ooze down the sides and puddle at the base.

# Butterscotch Cake

## Ingredients for Cake:

1 cup granulated sugar  
1 cup brown sugar  
2-1/2 cups all-purpose flour  
3 eggs  
1 cup softened butter or margarine  
1-1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon vanilla extract  
1 cup butterscotch morsels  
1/2 cup milk

## Ingredients for Frosting:

1/2 cup butter or margarine  
1/2 cup shortening  
3 cups powdered sugar  
2 teaspoons clear vanilla  
2 tablespoons milk  
1/2 cup butterscotch morsels

## Directions for Cake:

1. Preheat oven to 350 F.
2. Grease and flour two 9 inch round pans.
3. In a medium bowl, mix the cream and sugar until creamy smooth.
4. Add the eggs slowly and beat until blended.

5. Stir in the vanilla and peppermint extract.
6. In a separate bowl, mix the flour, baking powder, and baking soda. Add to the wet mixture until the batter is smooth.
7. Melt the butterscotch morsels in a double boiler or microwave. Add the melted butterscotch to the batter and stir well.
8. Pour the batter into the cake pans and bake in 350 F oven for 33 to 35 minutes.
9. Cool in pan.

**Directions for Frosting:**

1. Mix the shortening, butter and sugar until creamy smooth.
2. Add vanilla and mix.
3. Slowly add the powdered sugar, mixing as you go.
4. Slowly add the milk.
5. Frost the top of the cake and decorate with butterscotch morsels.

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# Simple Cherry Cheesecake

## Ingredients for Cheesecake:

12 ounces of softened cream cheese  
1 cup powdered sugar  
8 ounces of whipped topping  
1-1/2 cup graham cracker crumbs  
2 tablespoons melted butter or margarine

## Ingredients for Topping:

1-1/2 cup pitted fresh cherries  
1/2 cup powdered sugar  
1/4 cup agave or corn syrup  
1/4 cup water

## Directions for Cheesecake:

1. In a medium mixing bowl, combine the graham cracker crumbs with the butter and stir until thoroughly coated. Press into the bottom of a pie pan.
2. Mix the cream cheese and sugar until creamy.
3. Add the whipped topping and mix well.
4. Pour the mixture over the graham cracker crust.

## Directions for Topping:

1. In a saucepan, add the cherries, powdered sugar, agave, and water. Heat on high until the mixture is bubbly. Turn the heat down to low and simmer for 5 minutes.
2. Remove from heat and let the liquid thicken for about 10 minutes.
3. Pour the topping over the cheesecake.

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# Glazed Margarita Cake

## Ingredients for Cake:

1-1/2 cup granulated sugar  
2-1/2 cups all-purpose flour  
3 eggs  
1 cup softened butter or margarine  
1-1/2 teaspoons baking powder  
1/2 teaspoon baking soda  
1 teaspoon vanilla extract  
2/3 cup orange juice concentrate  
1/4 cup water  
1/2 cup canola oil  
1/4 cup tequila  
2 tablespoons triple sec liqueur

## Ingredients for Glaze:

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

## Directions for Cake:

1. Preheat oven to 350 F.
2. Grease and flour a tube or Bundt pan.
3. In a large bowl, mix sugar and butter until creamy.
4. Add eggs, oil, orange juice concentrate, water, vanilla, tequila, and triple

sec. Mix well.

5. In a separate bowl, mix flour, baking powder, and baking soda.
6. Slowly add the flour mixture to the wet ingredients, stirring as you go. Beat until there are no lumps in the batter.
7. Pour the batter into the pan and bake in 350 F oven for 47 to 50 minutes.
8. Cool in the pan for about 10 minutes before turning it out onto a wire rack.

**Directions for Glaze:**

1. Mix the powdered sugar with the tequila, triple sec, and lime juice.
2. Stir until creamy smooth.
3. Drizzle the glaze over the cake.

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## Raisin-the-Roof Cake

### Ingredients:

2 cups all-purpose flour  
1 cup brown sugar  
1 teaspoon baking powder  
1 teaspoon baking soda  
1 cup water  
1/2 cup softened butter or margarine  
2 teaspoons cinnamon  
1 teaspoon nutmeg  
Dash of salt  
1/4 cup powdered sugar

### Directions:

1. Preheat oven to 325 F.
2. Grease and flour a loaf pan.
3. In a large bowl, combine flour, baking powder, baking soda, and salt. Set aside.
4. In a saucepan, mix the brown sugar, butter, water, cinnamon, nutmeg, and raisins. Bring to a boil over medium heat. Turn the heat down to medium-low and simmer for 5 minutes. Remove from heat and allow to cool.
5. Slowly add the sugar and butter mixture to the flour mixture. Mix well.
6. Pour the batter into the loaf pan and bake in a 325 F oven for approximately 50 to 55 minutes.
7. Remove from the oven and dust with a light sprinkling of powdered sugar.
8. Cool for 10 minutes and serve warm.

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# Nutty Meringue Spice Cake

## Ingredients for Cake:

Nonstick cooking spray  
1-1/2 cup flour  
1 cup brown sugar  
1/2 cup softened butter or margarine  
2 egg yolks  
1/4 cup milk  
1/4 cup plain yogurt  
2 teaspoons baking powder  
1/2 teaspoon baking soda  
2 teaspoons vanilla  
1 teaspoon cinnamon  
1/2 teaspoon allspice

## Ingredients for Topping:

2 egg whites  
2/3 cup brown sugar  
1/2 cup chopped nuts  
Dash of salt

## Directions for Cake:

1. Preheat oven to 350 F.
2. Spray 13 inch by 9 inch baking pan with cooking spray.
3. In a large bowl, combine flour, baking powder, cinnamon, and allspice. Mix well.

4. In a separate bowl, combine egg yolks with the butter and brown sugar. Stir until creamy.
5. Combine the egg, butter, and sugar mixture with the flour mixture. Mix well.
6. Slowly add the milk, vanilla, and yogurt. Mix well.
7. Pour into the pan and set aside.

**Directions for Topping:**

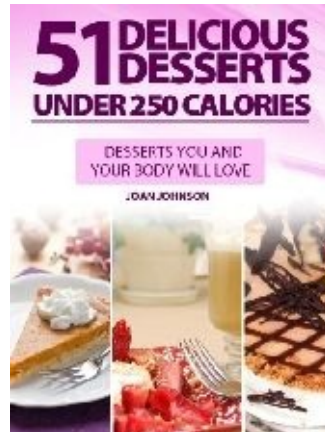
1. Beat the egg whites with the salt until they form stiff peaks.
2. Fold in the brown sugar and mix well.
3. Spread the topping over the cake batter.
4. Sprinkle with the nuts.
5. Bake in a 350 F oven for 30 to 35 minutes.
6. Remove from oven and cool before serving.

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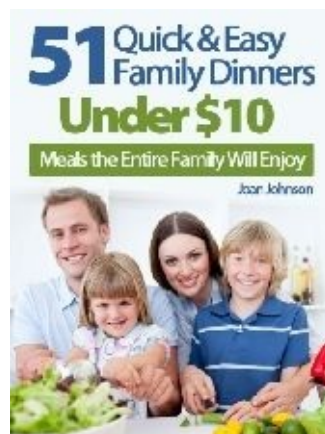
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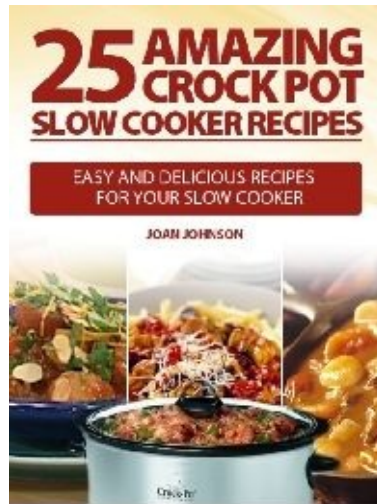
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Published: May 2012

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