

Brown Sugar Frosting

Source: Mom

Ingredients

- 4 tablespoons brown sugar
- 4 tablespoons cream
- 4 tablespoons butter
- Powdered sugar (to consistency)

Instructions

- 1 Combine brown sugar, cream, and butter; bring to a boil.
- 2 Remove from heat and add powdered sugar until it reaches the proper consistency.

Seven Minute Icing

Source: Mom

Ingredients

- 1 unbeaten egg white
- 2/3 cup sugar
- 3 tablespoons cold water
- 1/4 teaspoon baking powder
- 1 teaspoon vanilla

Instructions

- 1 Combine all ingredients in the top of a double boiler.
- 2 Beat constantly for 7 minutes using an electric mixer.

Apple Cake

Source: Mom

Yield: One 9×13-inch cake

Bake: 350°F for 1 hour (or until apples are done)

Ingredients

- 2 cups sugar
- 1 cup margarine
- 2 eggs
- 2 cups flour
- 2 teaspoons baking soda
- 2 teaspoons cinnamon
- 2 teaspoons nutmeg
- 2 teaspoons vanilla
- 4 cups peeled tart apples

Instructions

- 1 Cream together sugar and margarine; add eggs.
- 2 Sift together flour, baking soda, cinnamon, and nutmeg; add to mixture.
- 3 Stir in vanilla.
- 4 Add apples last; stir to combine.
- 5 Bake in a greased, floured 9×13-inch pan at 350°F for 1 hour (or until apples are done).

Buttercream Frosting

Source: Mom

Yield: Enough for two 8-inch or 9-inch cake layers

Ingredients

- 1 pound powdered sugar
- 1/2 teaspoon salt
- 1/4 cup milk
- 1 teaspoon vanilla
- 1/3 cup soft butter or margarine

Instructions

- 1 Combine all ingredients in a mixing bowl.
- 2 Beat with an electric mixer until smooth.
- 3 If too stiff, add a few drops of milk.

Grandma's Chocolate Cake

Source: Mom (labeled "Grandma's")

Bake: 350°F for 40–45 minutes

Pan options: 9×13-inch pan (greased & floured) OR two round cake pans (greased & floured; note mentions greased + wax paper)

Ingredients

Milk mixture

- 1 cup milk
- 1 tablespoon vinegar

Cake batter

- 1 cup shortening
- 2 cups sugar
- 2 eggs
- 1/2 cup cocoa
- 2 1/2 cups flour
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup hot water
- 1 teaspoon vanilla

Instructions

- 1 Stir vinegar into milk and let set.
- 2 Cream sugar and shortening.
- 3 Add eggs, one at a time.
- 4 Add cocoa.
- 5 Combine flour, baking soda, and salt; add alternately with the milk mixture. Blend just until smooth.
- 6 Stir in hot water and vanilla.
- 7 Bake at 350°F for 40–45 minutes (in a greased & floured 9×13-inch pan, or in two prepared round pans).

Grandma's Chocolate Cake Frosting

Source: Mom (on same card as cake)

Ingredients

- 1/3 cup cocoa
- 3 cups powdered sugar
- 1/4 cup margarine
- 1 teaspoon vanilla
- Warm water (to consistency)

Instructions

- 1 Combine cocoa, powdered sugar, margarine, and vanilla.
- 2 Add warm water a little at a time until the frosting reaches spreading consistency.

Blitzen Cake (Germany)

Source: Kathy

Serves: 10–12

Temperature: 350°F

Note: Bake “until browned” (time not specified)

Ingredients

Cake

- 1/2 cup shortening
- 1/2 cup sugar
- 4 egg yolks
- 5 tablespoons milk
- 1 cup cake flour
- 1 teaspoon baking powder
- 1/2 teaspoon vanilla

Meringue topping

- 4 egg whites
- 1 cup powdered sugar

Nut topping

- 1/2 cup chopped nuts

Lemon filling

- Juice and rind of 1 lemon
- 1 cup sugar
- 1 egg, beaten

Instructions

- 1 Cream shortening and sugar.
- 2 Beat in egg yolks; stir in milk.
- 3 Sift together cake flour and baking powder; add to batter. Stir in vanilla.
- 4 Put batter in 2 layer cake pans which have been slightly greased.
- 5 Beat egg whites until stiff; add powdered sugar and beat well. Spread on top of each layer.
- 6 Sprinkle chopped nuts on top. Bake at 350°F until browned. Cool.
- 7 Filling: Combine lemon juice/rind, sugar, and beaten egg; cook in a double boiler until thick. Cool.
- 8 Spread filling between cake layers.

Chocolate Butter-Cream Frosting

Source: Mom

Yield: Enough for three 8-inch layers or two 9-inch layers

Ingredients

- 2 2/3 cups sifted powdered sugar
- 3/4 cup cocoa
- 1/4 teaspoon salt
- 1 egg
- 1/4 cup soft margarine
- 3 tablespoons hot water

Instructions

- 1 Blend with a spoon, then beat with a beater until smooth.
- 2 Can be mixed in the conventional way.

Chocolate Cupcakes

Source: Mom

Yield: 18

Bake: 350°F for 30 minutes

Ingredients

- 1 cup sugar
- 1/2 cup cocoa
- 1/2 cup milk
- 1/2 cup butter
- 1 egg
- 1 1/2 cups cake flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup boiling water
- 1 teaspoon vanilla

Instructions

- 1 Combine all ingredients in a bowl.
- 2 Beat 3 minutes.
- 3 Bake at 350°F for 30 minutes.

Chocolate Frosting

Source: Card notes: "Grandma's Chocolate Cake" / Mom

Yield: Serves 2 cups

Ingredients

- 6 tablespoons margarine
- 3/4 cup cocoa
- 2 2/3 cups confectioners' sugar
- 1/3 cup milk
- 1 teaspoon vanilla

Instructions

- 1 Cream margarine.
- 2 Add cocoa and confectioners' sugar alternately with milk, mixing until smooth.
- 3 Stir in vanilla.