**Cake Chocolate Pumpkin**

**Cream**: **Frosting**

¾ C butter **Cream together:** 1 C brown sugar 6 oz. cream cheese

1 C white sugar 1 ½ C icing sugar

Beat in 3 eggs + 1 yolk one at a time 2 ¼ t cocoa

**Sift together:** ¼ t cinnamon

1 ½ C flour ¾ t vanilla

2/3 C cocoa **Whip:**

2 t b.p. 1 ½ C cream

1 t b.s. ¾ C icing sugar

½ t salt ¼ t orange food coloring

Fold the creamed mixture and

**Stir together:** the whipped cream together.

1 C pumpkin Ice the cake and chill for 30

½ C buttermilk minutes.

2 t vanilla

**Glaze**

Add flour and buttermilk mixture 4 oz. bitter chocolate

alternately in thirds to creamed mixture. 1 T butter

3 T syrup

Bake 375 for 35 minutes.

Bring ½ C cream to a boil. Pour over chocolate etc. and let

stand for 3 minutes. Gently stir, using a whisk, until smooth. Let stand until it thickened and pour onto the centre of the frosted cake. Smooth out to the edges to allow glaze to drip over the sides.

Cake Hot Fudge Pudding Cake

1 C flour

2t baking powder

¼ t salt

¾ C sugar

2 T cocoa

½ C milk

2 T shortening (melted or oil)

1 C chopped nuts

1 C brown sugar (packed)

¼ C cocoa

1 ¾ C hot water

1 t vanilla

Blend flour, baking powder, salt, sugar, and 2 T cocoa in a bowl. Stir in milk and shortening. Blend in nuts. Spread in greased 9x9 pan. Sprinkle with mixture of brown sugar and ¼ C cocoa. Pour hot water over entire batter.

Bake 35-40 minutes at 350. During baking, cake mixture rises to the top and the chocolate sauce settles to the bottom. Serve warm—wonderful with vanilla ice cream.

**Cake Cheesecake for a Crowd**

1 8 oz. package of cream cheese

¾ C powdered sugar

1 16 oz. container of cool whip

Whip cream cheese and powdered sugar until smooth then add cool whip.

**Cake Jelly Roll**

6 eggs

7/8 C sugar

1 C pastry flour

2 ¼ t baking powder

1 ½ T hot water

Beat egg yolks and 1 whole egg until light. Add sugar and hot water. Stir in sifted flour and baking powder. Fold in beaten egg whites to which ¼ C sugar has been added.

Pour in a wax paper lined cookie sheet (no grease). Do not trim the edges.

Bake 375 for 12 min.

Remove from oven and turn out on a towel covered in was paper sprinkled in icing sugar. Sprinkle top with icing sugar and roll. Cool then spread with lemon filling or your favourite jelly.

**Cake Lemon Cake**

Cream 1 C butter

2 C sugar

Add 4 eggs

1/3 C lemon zest

Sift 3 C flour Combine ¼ C lemon juice

½ teaspoon baking powder ¾ C buttermilk

½ teaspoon baking soda 1 teaspoon vanilla

1 teaspoon salt

Alternately add flour and buttermilk mixture to batter, beginning and ending with flour.

Bake 350 for 45-60 minutes. 2 loaves 8 ½ x4 ½ x 2 ½

Cool 10 minutes

Syrup heat ½ C lemon juice

½ C sugar until sugar is dissolved. Pour over warm cake.

Glaze 2C powdered sugar

3 ½ tablespoon lemon juice Whisk together till smooth then pour over top of cake and let drizzle over sides.

**Cake Christmas Fruit Cake (Wedding Cake)**

1 lb. butter

2 C sugar

12 eggs

1 t soda

2t cinnamon

2t nutmeg

4 C flour

2/3 C molasses or corn syrup

1 package puff raisins

3 lb. raisins

1 lb.walnuts

1 lb. blanched almonds

1 lb. candied pineapple

1 pt.marichino cherries

Cream butter, sugar, add eggs, add juice from the cherries, add soda to molasses, beat until thick.

Sift flour on fruit and add to cake batter.

Line pans with foil and wax paper for baking.

Bake 3 hours 275.

Place pan of water in oven while baking

**Cake White**

½ C shortening

1 C sugar

1 ¾ C flour

3 t baking powder

½ t salt

1 C milk

1 t vanilla

Mix together.

Fold in:

3 beaten egg whites (stiff)

Bake 350 for 30-35 minutes

# Almond Meringue Cake

3/4 C margarine

3/4 C sugar

6 egg yolks

1 t. vanilla

½ t. salt

1 ½ t. baking powder

1 ½ C flour

7 ½ T milk

 Cream margarine, add sugar, then egg yolks, and vanilla.  Add remaining ingredients and mix.

Grease 9X13 cake pan.  Pour in batter.

In a separate bowl whip 6 egg whites.  Add 1 ½ C sugar and continue whipping.  Spread meringue over cake batter and sprinkle with sliced almonds.  Bake at 350.

Serve with whip cream or ice cream and berries.

**Carrot-Pineapple Cake**

3 C flour

2 C sugar

2 t cinnamon

1 ½ soda

1 ½ salt

1 t baking powder

1 (8 oz.) can crushed pineapple

3 eggs beaten

1 ½ C cooking oil

2 t vanilla

1 ½ C chopped nuts

2 C raw carrots, grated and loosely packed

Mix together all dry ingredients. Drain pineapple; reserve syrup. Add pineapple syrup to dry mixture, add eggs, oil, and vanilla; beat 3 minutes. Stir in pineapple, nuts, and carrots. Bake in greased and floured 12 C Bundt Pan at 325 for about 1 ½ hours or until cake tests done. Cool 10-15 minutes; turn out on wire rack or serving plate to complete cooling.

Cheesecake for a Crowd

1 pkg. White cake mix 1 pt. Whipped cream, whipped

(I use 1 ½ cake mixes) 1 (16 oz. can cherry, raspberry,

2 (8oz.) pkg. Cream cheese, or strawberry pie filling

softened at room temperature

4 C powdered sugar

Preheat oven to 350F. Grease and flour two 9x13 inch baking pans. Prepare cake according to package directions and pour half of cake batter in each pan. Bake for 20 minutes or until cake tests done. Remove from oven and cool. Whip cream cheese and powdered sugar together till fluffy. Add whipped cream. Spread mixture onto both cakes. Spread pie filling on top of cream cheese layer. Refrigerate till ready to serve. Makes 24 to 30 servings.

Chocolate Cake Easy Mix

8 INCH SQUARE PAN 9X13 PAN

1/3 C oil 2/3 C oil

2 squares Baker’s chocolate 4 squares chocolate

¾ C water 1 ½ C water

1 C sugar 2 C sugar

1 egg 2 eggs

1 ¼ C flour 2 ½ C flour

½ t salt 1 t salt

½ t soda 1 t soda

1 t vanilla 2 t vanilla

1 pkg. (6 oz.) chocolate chips 2 pkg. (12 oz.)

1/3 C nuts 2/3 C nuts

Measure oil and add chocolate. Melt them together in the microwave. Mix first 9 ingredients together. Pour in an 8-inch square pan. Sprinkle chocolate chips and nuts on top.

Bake at 350 for 40 minutes.

Chocolate Truffle Cheesecake

1 ¼ C Oreo Baking Crumbs

¼ C melted butter

3 pkg. (250 g) each Cream cheese, softened

1 C sugar

1 t vanilla

6 squares semi-sweet chocolate melted and cooled

3 eggs

**Combine** crumbs and butter; press onto bottom of 9-inch spring form pan.

**Beat** cream cheese, sugar and vanilla on medium speed until well blended. Blend in melted chocolate.

**Add** eggs one at a time; mix just until blended. Pour over crust.

**Bake** at 350 for 45 to 50 minutes or until centre is almost set.

**Cool** completely, then refrigerate 3 hours or overnight.

**Cake Chocolate (All Fools)**

2 ½ C white flour 2 C sugar

½ C w.w. flour 1 C sour milk or buttermilk

½ C cocoa (milk with 1 T vinegar)

2 t soda 1 C oil

2 t salt 2 eggs

Stir together with mixer.

Blend in 1 C boiling water

1 t vanilla.

Bake 350 for 30-50 minutes.

Cake Frosting Aunt Jane’s Cooked Fudge Icing

Note from Jeannine:

I have finally gone through my Mom's cookbook. I think that she has taken the fudge frosting recipe with her. I have made the frosting over the years using these measurements:

2 cups whipping cream

4 1/2 cups sugar

1 Tbs cocoa to 1 cup sugar ( I just use 5 tbs)

Cook on stove as you would for candy. I don't have a temperature so I just cooked it to soft ball stage. (you know - the cold water test). Mom said never to scrape the sides of the pan or it would turn to sugar. She also said that if it did to add a bit of boiling water. Anyway let it cool and roll up your sleeves! We used to beat it by hand with a wooden spoon. I have used electric beaters and I haven't blow one up yet. I have also used a drill with a beater stuck in it.

# German Chocolate Cake

## 1 C oatmeal Mix together &

1/3 C cocoa (or ½ bar German chocolate) let stand for

½ C margarine 20 min.

1 ½ C boiling water

2 eggs then add

1C white sugar

1 C brown sugar

1 ½ C flour sift together then add

1 t b.p.

1 t soda

1 t salt

Bake @ 350 for 35 min.

### Frosting

½ C margarine Bring to a boil then add

¼ C b. sugar

½ C white sugar

¼ C canned milk

1 t vanilla

½ C nuts

1 C cocoanut

Frost while cake is still warm

**Cake Lemon Pudding Cake**

3/4 cup of sugar

1/4 cup flour

3 TBS butter melted

l tsp grated lemon peel

1/4 cup of lemon juice

11/2 cups of milk

3 well beaten egg yolks

3 stiffly beaten egg whites

 Combine sugar dash salt and flour, stir in melted butter, lemon peel, and juice, combine milk and egg yolks and to lemon mixture  Fold in egg whites, pour into  8x8 baking dish, place in larger pan on oven rack

Pour hot water into larger pan  at least 1 in. deep, Bake at 350 for 40 min.

Note: When I make this i usually 4 times it rob loves it warm, I like it cold, we have it both ways, cold almost tastes like a cheese cake, I usually add more lemon juice to it, I love it tangy,  I have not made this for years I think I will try it again.  I am sure you do not have

large pans, or anything that would fit 4 X the recipe do you.  Soon you will be back to your old kitchen, and it will be

like a dream that you even lived in London, and  and walked those streets, after I was home from my mission, it went

so fast, that it seemed like a dream that I went, life quickly passes, aye

Tomato Soup Cake

**½ C butter**

**1 C sugar**

**Cream butter and sugar together.**

**1 can tomato soup**

**1 t soda in soup**

**Add soup and spice, then flour, raisins, and nuts.**

**1 ½ C flour**

**1 t cinnamon**

**1 t cloves**

**1 C raisins**

**nuts**

**Bake 350 degrees.**

**Cakes Frosting Carmel (from Elsie—Aunt Helen’s)**

½ C butter

1 C brown sugar

Cook low for 2 minutes.

Add ¼ C milk.

Boil.

Remove from heat.

Add 1 ½ C icing sugar and vanilla.

**Frosting Chocolate Butterscotch**

2 oz. unsweetened baking chocolate

½ C packed brown sugar

½ C heavy whipping cream

2 T butter

¼ t vanilla

Pinch of salt

2 C powdered sugar

Melt chocolate with brown sugar and cream in saucepan on stove on medium heat, stirring often until smooth. Remove from heat and add butter, vanilla, and salt and stir until butter has melted.

With mixer on low speed beat in 1 C powdered sugar. Increase the mixer speed to high and beat 1 to 2 minutes or until fluffy. Reduce mixer speed to low and mix in remaining powdered sugar, then increase mixer speed and beat 1 minute longer.