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TEST KITCHEN

Classic Cakes

24 Easy Cake Recipes to Enjoy Year-Round



A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!"[®]



Classic Cakes: 24 Easy Cake Recipes to Enjoy Year-Round

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Dear Friend,

We'd like to welcome you to the heavenly land of desserts where cake reigns supreme. Why wait until the next birthday or holiday season to enjoy a slice of your favorite cake when you can whip one up over the weekend? This classic eCookbook was created for every sweet tooth looking for new ways to satisfy his or her late night cravings.

For the traditionalists out there, we've got chocolate and white cake recipes that will simply knock your socks off. Your grandmother would certainly approve of our **Old Fashioned Southern Chocolate Cake** (page 1), filled with our own dose of tender, loving care. And for more bakery-quality goods, you must to check out our **White Velvet Cake** (page 5).

Who can resist a slice of freshly baked strawberry or lemon cake? Our fruity twists are sure to please all palates. For a touch of whimsy, be sure to take a peek at our **Pink Lady Cake** (page 9). Packed with fresh strawberry flavor, this is one cake you'll be pleased to have in your collection. For a taste of summer all year long, check out our **Lemon Meringue Cake** (page 16), sure to brighten even the gloomiest of days!

For a change-of-pace from chocolate and vanilla, we've got plenty more treats in store, like carrot cake and black forest cake. By snipping a few corners, we've ensured our **Shortcut Carrot Cake** (page 20) is going to be a hopping good time! If you're looking for a treat the kids are sure to love, you'll want to take a gander at our recipe for **Black Forest Ice Cream Cake** (page 21). So put on your chef's hat — it's time to cut yourself a slice of...

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P.S. Enjoy this eCookbook filled with 24 easy cake recipes, perfect for any time of year. Remember, the Classic Cakes eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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Old Fashioned Southern Chocolate Cake

One forkful of this mellow, light Old Fashioned Southern Chocolate Cake recipe, and you'll be transplanted to a breezy porch on a Southern plantation!

Ingredients

2 cups all-purpose flour
1/4 cup unsweetened cocoa
1 teaspoon baking soda
1/8 teaspoon salt
1 cup sugar
1/2 cup vegetable shortening
1/4 cup (1/2 stick) butter, softened
4 eggs
1 cup buttermilk
2 teaspoons vanilla extract
Old-Fashioned Southern Chocolate Frosting
(see Note)

Serves: 12

Cooking Time: 35 minutes



Directions

1. Preheat oven to 350 degrees F. Coat two (9-inch) round cake pans with cooking spray: set aside.
2. In a medium bowl, combine flour, cocoa, baking soda, and salt; mix well and set aside. In a large bowl, with an electric mixer on medium speed, beat sugar, shortening, and butter until fluffy. Beat in eggs until well mixed. Gradually beat in flour mixture. Add buttermilk and vanilla until well mixed.
3. Divide batter evenly between prepared cake pans. Bake 25 to 30 minutes, or until a wooden toothpick inserted in center of each comes out clean. Let cool 10 minutes, then invert onto wire racks to cool completely.
4. Place 1 cake layer upside-down on a serving platter and frost top. Place second layer over first and frost top and sides. Serve, or cover loosely until ready to serve.

Notes:

Try our recipe for [Old-Fashioned Southern Chocolate Frosting](#), or use your own chocolate frosting on this cake.

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Chocolate Sour Cream Cake

Why add sour cream to a cake mix? For the luscious moist texture it adds to every bite. Our decadent Chocolate Sour Cream Cake delivers slice after slice of pure heaven.

Ingredients

Serves: 9

Cooking Time: 25 minutes

1 cup all-purpose flour
1 cup sugar
3 tablespoons baking cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1 cup sour cream
1 egg

Directions

1. Preheat oven to 350 degrees F. Coat an 8-inch square baking dish with cooking spray.
2. In a large bowl, combine all ingredients; beat until smooth. Pour batter into baking dish.
3. Bake 25 to 30 minutes, or until a wooden toothpick inserted in center comes out clean. Let cool, then cut into squares.

Notes:

Top with whipped topping or [Sour Cream Frosting](#). If you'd like, top with a sprinkle of confectioners' sugar or a mixture of ground cinnamon and granulated sugar.

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Easy Fudge Pudding Cake

This easy cake recipe combines chocolate cake and pudding, without any fuss. Think Easy Fudge Pudding Cake sounds too good to be true? Well, here it is, and is it ever fudgy!

Ingredients

Serves: 4

Cooking Time: 30 minutes

1 cup biscuit baking mix
1/4 cup baking cocoa
1 (14-ounce) can sweetened condensed milk, divided
1/4 cup plus 1/2 cup chocolate flavored syrup
1 teaspoon vanilla extract
1/2 cup hot water

Directions

1. Preheat oven to 375 degrees F. Coat an 8-inch square baking pan with cooking spray.
2. In a large bowl, mix together biscuit baking mix and cocoa then stir in 1 cup sweetened condensed milk, 1/4 cup chocolate syrup, and the vanilla extract; blend well. Spoon mixture evenly into prepared pan.
3. In a small bowl, combine remaining sweetened condensed milk, remaining chocolate syrup, and water. Pour liquid mixture over cake mixture; do not stir.
4. Bake 30 to 35 minutes, or until center is set and cake begins to pull away from sides of pan. Remove from oven and let stand 15 minutes.
5. Spoon into dessert dishes, spooning pudding from bottom of pan over the top.

Notes:

Serve warm with whipped cream, whipped topping, or ice cream. Refrigerate leftovers if there are any!

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Chocolate Cola Cake

Got the baking bug? Cure it with this easy "from scratch" recipe for chocolate cake with a secret ingredient! Okay, we'll let the secret out. It's one of the world's most popular soft drink flavors. Try our Chocolate Cola Cake for guaranteed raves!

Ingredients

Serves: 15

Cooking Time: 30 minutes

1 (18.25-ounce) package devil's food cake mix
1 (4-serving-size) package chocolate instant pudding mix
4 eggs
1/2 cup vegetable oil
1-3/4 cups cola, divided (See Option)
1/2 cup (1 stick) butter
3 tablespoons unsweetened cocoa
1 (16-ounce) package confectioners' sugar, sifted
1 teaspoon vanilla extract
1 cup chopped pecans, toasted

Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl with an electric mixer on low speed, beat cake and pudding mixes, the eggs and oil until blended. Gradually add 1-1/4 cups cola. Increase beater speed to medium, and beat 2 minutes; pour batter into prepared baking dish.
3. Bake 30 to 35 minutes, or until a toothpick inserted in center comes out clean. Cool in pan on a wire rack 10 minutes.
4. In a large saucepan, combine butter, cocoa, and remaining cola; cook over medium heat until butter melts, stirring constantly. Do not allow to boil. Remove from heat; stir in confectioners' sugar and vanilla then the pecans.
5. Spread warm frosting over top of warm cake; cool completely on a wire rack.

Notes:

This cake is also great made with cherry-flavored cola!

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White Velvet Cake

Our from-scratch White Velvet Cake is such a cinch to bake up, everyone will think it came from the best bakery in town. Take all the credit though, and tell them you made it yourself!

Ingredients

1 (6-ounce) package white chocolate baking bars, broken up
2 tablespoons milk
2 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/4 teaspoon baking powder
1/2 cup (1 stick) butter, softened
3/4 cup sugar
1 teaspoon vanilla extract
4 eggs
1 cup sour cream

Serves: 10

Cooking Time: 40 minutes



Directions

1. Preheat oven to 350 degrees F. Coat two (8-inch) round baking pans with cooking spray, then line bottoms with waxed paper.
2. In a medium saucepan, combine baking bars and milk over low heat, stirring constantly until chocolate is melted and mixture is smooth; set aside.
3. In a medium bowl, combine flour, baking soda, salt, and baking powder; set aside. In a large bowl, beat butter and sugar until light and fluffy. Blend in melted baking bars and vanilla extract. Add eggs one at a time, beating well after each addition. Add flour mixture alternately with sour cream. Pour into prepared pans.
4. Bake 30 to 35 minutes, or until a toothpick inserted in center comes out clean. Cool 10 to 15 minutes, then remove from pans and remove waxed paper. Cool completely.

Notes:

Frost with a buttercream frosting or one of your favorite flavors -- whatever you like!

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Italian Cream Cake

Bakery-style Italian Cream Cake may be a cake mix recipe, but it ends up with layer upon layer of a to-die-for from scratch taste, that will make you feel like a star baker.

Ingredients

Serves: 16

Cooking Time: 15 minutes

Chilling Time: 2 hrs

- 1 (18.25-ounce) package white cake mix with pudding
- 3 large eggs
- 1-1/4 cups buttermilk
- 1/4 cup vegetable oil
- 1 (3-1/2-ounce) can flaked coconut
- 1-2/3 cups chopped pecans, toasted, divided
- 3 tablespoons rum (optional)
- 2 (12-ounce) containers cream cheese frosting

Directions

1. Preheat oven to 350 degrees F. Grease and flour 3 (9-inch) round cake pans.
2. In a large bowl with an electric mixer on medium speed, beat cake mix, eggs, buttermilk, and oil 2 minutes. Stir in coconut and 2/3 cup pecans. Pour into prepared cake pans.
3. Bake 15 to 17 minutes, or until a toothpick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans and cool completely on wire racks.
4. Sprinkle each cake layer with rum, if desired; let stand 10 minutes.
5. Stir together frosting and remaining pecans. Spread frosting between layers and on top and sides of cake (See Tips). Chill 2 hours before slicing.

Notes:

Always cool the cake layers completely and brush away excess crumbs before frosting. Stack the first 2 layers on a serving plate, bottom-side up, then place the top layer right-side up. This will make a straight and tall cake. Spread a thin layer of frosting on the sides to set any crumbs then spread frosting generously on the sides and tops. There...you've got a perfect layer cake!

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Vanilla Cake with Chocolate Cream Cheese Frosting

For those times when you need a classic white cake that everybody will love, you can't go wrong with this vanilla cake recipe that you dress up with homemade chocolate cream cheese frosting.

Ingredients

Serves: 12

Cooking Time: 25 minutes

1 (18.25-ounce) package vanilla cake mix

1/3 cup vegetable oil

3 eggs

1 cup water

Chocolate Cream Cheese Frosting

1 cup (2 sticks) butter, softened

1 (8-ounce) package cream cheese, softened

1 teaspoon vanilla extract

1/4 cup unsweetened cocoa

2 cups confectioners' sugar

Directions

1. Preheat oven to 350 degrees F. Coat two (9-inch) round cake pans with cooking spray.
2. In a large bowl, combine cake mix, oil, eggs, and water; mix well. Divide batter evenly between cake pans.
3. Bake 25 to 30 minutes, or until a wooden toothpick inserted in center comes out clean. Allow to cool slightly then remove to a wire rack to cool completely.
4. Meanwhile, in a large bowl with an electric mixer on medium speed, beat butter and cream cheese until creamy. Add vanilla and cocoa and continue beating until thoroughly mixed. Add confectioners' sugar gradually and continue to mix until well blended. Spread frosting evenly over cooled cake.

Coconut Layer Cake

Your gang will go "coconuts" over our sweet and moist Coconut Layer Cake. This is a favorite white cake recipe around our Test Kitchen, and whether for a holiday or anytime you want to impress, this one is a hit-maker!

Ingredients

Serves: 16

Cooking Time: 25 minutes

3 large eggs
1 (8-ounce) container sour cream
3/4 cup vegetable oil
3/4 cup cream of coconut
1-1/2 teaspoons vanilla extract, divided
1 (18.25-ounce) package white cake mix with pudding
1 (8-ounce) package cream cheese, softened
1/2 cup butter, softened
1 (16-ounce) package confectioners' sugar, sifted
1 (7-ounce) can flaked coconut, divided

Directions

1. Preheat oven to 325 degrees F. Coat 3 (8-inch) round cake pans with cooking spray; set aside.
2. In a large bowl with an electric mixer on high speed, beat eggs 2 minutes. Add sour cream, oil, cream of coconut, and 1/2 teaspoon vanilla extract, beating well after each addition. Add cake mix; beat at low speed until blended. Beat at high speed 2 minutes, then pour batter evenly into prepared pans.
3. Bake 25 to 27 minutes, or until a wooden toothpick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and let cool completely on wire racks.
4. Meanwhile, in a medium bowl, beat cream cheese and butter at medium speed until creamy; add remaining vanilla, beating well. Gradually add confectioners' sugar, beating until smooth.
5. Spread frosting between layers and on top and sides of cooled cake. Sprinkle with reserved 1/2 cup coconut. Store in an airtight container in refrigerator.

Pink Lady Cake

You'll be tickled pink when you try our easy Pink Lady Cake. Made with cake mix convenience, a slice tastes like a trip to the berry patch!

Ingredients

- 1 (4-serving-size) package strawberry flavored gelatin mix
- 1 (18.25-ounce) package white cake mix, batter prepared according to package directions
- 1 (16-ounce) container white frosting
- 3 tablespoons seedless strawberry preserves

Serves: 12

Cooking Time: 25 minutes



Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Stir dry gelatin mix into cake batter; mix well. Pour batter into prepared baking dish and bake according to package directions. Let cool.
3. In a medium bowl, combine white frosting and strawberry preserves. Evenly spread frosting onto cake. Serve immediately or cover until ready to serve.

Notes:

For that extra special look, garnish each slice of cake with a fresh strawberry.

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Layered Strawberry Cake

Don't be intimidated by layer cakes. You'll have this showy strawberry cake recipe whipped up in no time flat, and the result? Incredible!

Ingredients

Serves: 12

Cooking Time: 20 minutes

1 (18.25-ounce) package butter recipe golden cake mix
2/3 cup buttermilk
1/2 cup butter, softened
3 large eggs
1/2 cup strawberry preserves, divided
2 cups whipping cream
3 tablespoons powdered sugar
2 quarts fresh strawberries, sliced

Directions

1. Preheat oven to 350 degrees F. Grease and flour 2 (9-inch) round cake pans.
2. In a large bowl with an electric mixer on low speed, beat cake mix, buttermilk, butter, and eggs until cake mix is moistened. Beat at medium speed 4 minutes. Pour batter into prepared cakepans.
3. Bake 18 to 20 minutes or until a wooden toothpick inserted in center comes out clean. Cool on wire racks 10 minutes; remove from pans. Brush top of each layer with 2 tablespoons preserves. Cool completely on wire racks.
4. In a medium bowl with an electric mixer on high speed, beat remaining preserves with whipping cream and powdered sugar until stiff peaks form.
5. Place 1 cake layer on a serving plate. Arrange half of strawberries over layer; top with half of whipped cream mixture. Repeat procedure with remaining layer, strawberries, and whipped cream mixture. Garnish with extra strawberries, if desired.

Classic Strawberry Shortcake

Craving Classic Strawberry Shortcake? We don't blame you because it's our favorite too.

Ingredients

Serves: 8

Cooking Time: 15 minutes

Chilling Time: 20 minutes

4 cups sliced fresh or thawed frozen strawberries
1/2 cup plus 3 tablespoons sugar, divided
2 cups biscuit baking mix
2/3 cup half-and-half
1/4 cup butter, melted
1 large egg, lightly beaten
1 (8-ounce) container frozen whipped topping, thawed

Directions

1. Preheat oven to 425 degrees F. Coat an 8-inch round cake pan with cooking spray.
2. In a small bowl, combine strawberries and 1/2 cup sugar, stirring gently. Cover and chill at least 20 minutes.
3. Meanwhile, in a large bowl, combine biscuit mix, half-and-half, butter, and 1 tablespoon sugar; beat at high speed with an electric mixer 30 seconds. Spoon batter into prepared cake pan; sprinkle with 1 tablespoon sugar.
4. Bake 15 to 20 minutes, or until golden. Cool in pan on a wire rack 10 minutes; remove from pan, and cool completely on wire rack.
5. Split shortcake in half horizontally. Place bottom half cut side up on a serving plate. Spoon half each of whipped topping and strawberry mixture over shortcake. Top with remaining shortcake. Spoon remaining whipped topping and strawberry mixture on top.

Notes:

If you're in the mood for peaches, just substitute 4 cups of sliced fresh peaches for the strawberries in this scrumptious shortcake.

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Strawberry Swirl Cake

If looks count, then this easy cake recipe is doubly terrific...pretty on the outside and heavenly-tasting throughout!

Ingredients

1 (18.25-ounce) package white cake mix
1 cup sour cream
1/4 cup water
2 eggs
1 (4-serving size) package strawberry-flavored gelatin

Serves: 12

Cooking Time: 45 minutes



Directions

1. Preheat oven to 350 degrees F. Coat a 10-inch Bundt or tube pan with cooking spray; set aside.
2. In a medium bowl with an electric mixer on medium speed, beat all ingredients except gelatin 2 minutes, or until creamy. Pour one-third of batter into pan. Sprinkle evenly with half of the gelatin.
3. Repeat layers with batter and gelatin then top with remaining batter. Bake 45 to 50 minutes, or until a wooden toothpick inserted in center comes out clean. Let cool 5 minutes then invert onto a wire rack to cool completely. Serve, or cover until ready to serve.

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Lemon Macadamia Cake

With a few of your own touches, they'll never know you started this Lemon Macadamia Cake with a cake mix!

Ingredients

- 1 teaspoon grated lemon peel
- 1 (18.25-ounce) package lemon cake mix, batter prepared according to package directions
- 1 (7-ounce) jar macadamia nuts, coarsely chopped, divided (see Note)
- 1 (15-3/4-ounce) can lemon pie filling, divided
- 1 cup (1/2 pint) heavy cream
- 2 tablespoons sugar

Serves: 12

Cooking Time: 40 minutes



Directions

1. Stir lemon peel into cake batter and pour batter into two (9-inch) round layer pans, per the package directions; sprinkle each layer with 1/4 cup chopped nuts and bake according to package directions. When cooled completely, place one cake layer upside-down on a serving plate.
2. Reserve 1/2 cup lemon pie filling and place remaining pie filling in a medium bowl; add 1/2 cup chopped nuts and spread over cake layer. Top with second cake layer and spoon reserved lemon pie filling in center of top layer; chill.
3. In a medium bowl with an electric mixer on medium speed, beat cream 4 to 5 minutes, or until stiff peaks form; beat in sugar until well combined, then frost the sides of the cake and around the filling on top of the cake.
4. Sprinkle with remaining chopped nuts and chill at least 2 hours. Serve, or cover loosely and keep chilled until ready to serve.

Notes:

We suggest coarsely chopping the macadamia nuts with a chef's knife. That way, the pieces are big enough to really give you something to bite into!

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Lemon Pound Cake

If you're looking at these ingredients and saying, "That's not fat-free," you're right! But it's got just half the fat of a traditional pound cake so you can enjoy this low fat cake recipe, still with all the flavor you long for.

Ingredients

Serves: 12

Cooking Time: 55 minutes

1 cup (2 sticks) butter, softened
2 cups sugar
3 eggs
2 teaspoons vanilla extract
3 cups all-purpose flour
1 cup low-fat vanilla yogurt, or any flavor you prefer
4 tablespoons lemon juice

Directions

1. Preheat oven to 350 degrees F. Coat a 9-inch tube pan that has been coated with cooking spray
2. In a large bowl with an electric mixer on medium speed, beat butter and sugar until creamy. Add eggs and vanilla and continue beating until smooth. Gradually add flour and yogurt until well mixed. With a spoon, stir in lemon juice.
3. Spoon batter into prepared pan. Bake 55 to 60 minutes, or until a wooden toothpick inserted in center comes out clean.

Notes:

Sometimes we like to use low-fat raspberry yogurt in place of the vanilla. It gives it a nice look and flavor twist.

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Quick Soda Pop Cake

This irresistible lemon cake recipe gets its tangy lift from, of all things, lemon soda! With an added garnish of lemon drop candies, and maybe even a tall glass of lemonade, it will add sunshine to any occasion!

Ingredients

Serves: 12

Cooking Time: 30 minutes

1 (18.25-ounce) package lemon cake mix

1 egg

1 cup lemon-lime soda

Confectioners' sugar for topping

Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine all the ingredients except confectioners' sugar; mix well then pour into prepared baking dish.
3. Bake 30 to 35 minutes, or until a wooden toothpick inserted in center comes out clean.
4. Let cool completely. When ready to serve, sprinkle with confectioners' sugar.

Lemon Meringue Cake

Are you a lemon lover? Everybody is when they taste Lemon Meringue Cake, our easy cake version of classic lemon meringue pie.

Ingredients

Serves: 12

Cooking Time: 40 minutes

- 1 teaspoon grated lemon peel
- 1 (18.25-ounce) package lemon cake mix, batter prepared according to package directions
- 4 egg whites
- 1/4 teaspoon salt
- 1/2 cup sugar

Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. Stir lemon peel into cake batter then pour batter into prepared baking dish.
3. In a medium bowl, beat egg whites and salt until soft peaks form. Gradually beat in sugar until stiff peaks form. Spoon mixture over cake batter, carefully spreading to completely cover batter. Form lots of peaks and valleys with a spatula to create a tempting-looking meringue.
4. Bake 40 to 45 minutes, or until meringue is golden and a toothpick inserted in center of cake comes out clean. Allow to cool completely, then cut into squares and serve.

Notes:

This can also be made as two 9-inch round cakes. Just pour the batter into two cake pans then spread the top of each with the egg-white mixture.

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Buttermilk Carrot Cake

Shy away from using buttermilk in recipes because you think it's high in fat? In fact, the opposite is true. So why not give buttermilk a try, especially since it adds an extra-creamy touch to our favorite desserts like this Buttermilk Carrot Cake?

Ingredients

Serves: 12

Cooking Time: 35 minutes

Chilling Time: 3 hrs

2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons baking soda
1 tablespoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon salt
1 pound carrots, shredded (about 2 cups packed)
1 (8-ounce) can crushed pineapple, drained
2 cups packed light brown sugar
1 cup finely chopped walnuts
4 eggs
1/2 cup buttermilk
1/2 cup vegetable oil
Buttery Cream Cheese Frosting (see Note)



Directions

1. Preheat oven to 350 degrees F. Coat two (9-inch) round cake pans with cooking spray.
2. In a medium bowl, combine flour, baking powder, baking soda, cinnamon, allspice, and salt; mix well. In a large bowl, combine remaining ingredients except the frosting. Stir in flour mixture until well combined.
3. Divide batter between cake pans. Bake 35 to 40 minutes, or until a toothpick inserted in center comes out clean. Let cool 10 minutes then invert onto wire racks to cool completely. Pour into prepared pans.
4. Meanwhile, prepare Buttery Cream Cheese Frosting (see Note). Place 1 cake layer upside-down on a serving plate and frost top. Place second layer over first and frost top and sides. Cover loosely and chill at least 3 hours before serving.

Notes:

For the perfect Buttery Cream Cheese Frosting: In a large bowl, beat 1 softened (8-ounce) package cream cheese, and 1/2 cup (1 stick) softened unsalted butter until creamy. Gradually add 2 cups confectioners' sugar, beating 1 to 2 minutes, or until smooth. Use immediately, or cover and chill until ready to use. Bring to room temperature before using.

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Low Fat Carrot Cake

These days, everybody wants a low fat cake recipe. Well, this one does it deliciously!

Ingredients

Serves: 12

Cooking Time: 40 minutes

4 cups shredded carrots
2 cups sugar
1 (8-ounce) can crushed pineapple, drained
1 cup prune puree or prepared prune butter
4 egg whites
2 teaspoons vanilla extract
2 cups all-purpose flour
2 teaspoons baking soda
2 teaspoons ground cinnamon
1/2 teaspoon salt
3/4 cup shredded or flaked coconut

Directions

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking pan with cooking spray.
2. In a large bowl, combine carrots, sugar, pineapple, prune puree, egg whites, and vanilla. Stir to blend thoroughly. Add remaining ingredients except coconut. Mix completely. Gently stir in coconut, then spread batter into prepared baking pan.
3. Bake about 40 minutes or until a wooden toothpick inserted in center comes out clean. Cool on a rack, then cut into squares.

Notes:

Using prune puree or prepared prune butter in place of oil allows us to enjoy baked goods that are low in fat, yet are rich, moist, and flavorful. Use it in a direct one-to-one substitution for butter, margarine, or oil in darker baked goods. Prune puree and prune butter are available ready to use (found in the jam & jelly or baking section of your supermarket), or you can make your own puree by combining 1-1/2 cups (8 ounces) pitted prunes and 6 tablespoons water in the container of a food processor; pulse on and off until the mixture is smooth. It makes 1 cup.

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Fabulous Carrot Cake

Carrot cake became newly popular in the 60's, but it's been around since pioneer days. And no wonder - it's great for snacking, for company, with or without frosting, any time, any way. Here's an easy one that comes out moist and rich. The frosting is a super traditional cream cheese topping, but the cake is just as yummy served plain!

Ingredients

Serves: 20

Cooking Time: 50 minutes

3 cups all-purpose flour	1 (20-ounce) can crushed pineapple in heavy syrup, drained well
2 teaspoons baking soda	1 pound carrots, shredded
1 teaspoon ground cinnamon	1 cup raisins
1 teaspoon ground ginger	2 teaspoons vanilla extract
1/2 teaspoon salt	1 (8-ounce) package cream cheese, softened
3/4 pound (3 sticks) butter, softened, divided	1 teaspoon fresh grated lemon peel
1 cup firmly packed brown sugar	1 tablespoon lemon juice
1 cup granulated sugar	1-1/2 cups sifted confectioners' sugar
4 eggs	

Directions

1. Preheat oven to 350 degrees F. Grease and flour a 9- x 13-inch baking pan.
2. In a large bowl, combine flour, baking soda, cinnamon, ginger, and salt.
3. In another large bowl, cream 2 sticks butter and sugars until light and fluffy. Beat in eggs, one at a time. Beat in pineapple, carrots, raisins, and vanilla extract. Gradually beat in flour mixture until well blended. Pour into prepared baking pan.
4. Bake 50 to 60 minutes, or until toothpick inserted in center comes out clean. Let cool completely in pan.
5. To make frosting, in a large bowl, beat together cream cheese and remaining 1 stick butter until light and fluffy. Beat in lemon zest and lemon juice. Gradually beat in confectioners' sugar until smooth. Spread over cooled cake.

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Shortcut Carrot Cake

Say hello to dessert heaven because that's where you'll be when you take your first bite (and every subsequent bite) of this Shortcut Carrot Cake recipe. Easy and delicious, it's a win-win for your time and your tummy.

Ingredients

Serves: 14

Cooking Time: 20 minutes

Chilling Time: 2 hrs

- 1 (26.5-ounce) package cinnamon streusel coffee cake mix, streusel and glaze packets reserved
- 3 large eggs
- 1-1/4 cups water
- 1/3 cup vegetable oil
- 3 large carrots, peeled and finely grated
- 1-1/2 cups chopped pecans, toasted, divided
- 1 cup flaked coconut
- 2 tablespoons orange juice
- 2 (16-ounce) containers cream cheese frosting

Directions

1. Preheat oven to 350 degrees F. Coat 3 (8-inch) round cakepans with cooking spray. Line with parchment paper or wax paper.
2. In a large bowl, combine cake mix and streusel packet. Add eggs, water, and oil; beat at medium speed with an electric mixer 2 minutes. Stir in carrots, 1/2 cup pecans, and coconut. Pour batter evenly into prepared pans.
3. Bake 20 to 22 minutes. Cool in pans on wire racks 10 minutes. Invert pans onto racks; remove pans and paper. Stir together reserved glaze packet and orange juice; brush over warm cake layers. Cool completely.
4. Spread frosting between layers and on top and sides of cake. Sprinkle sides of cake with remaining 1 cup pecans. Chill at least 2 hours.

Notes:

If you want to make a great homemade frosting, try our recipe for [Cream Cheese Frosting](#). It's perfect on this cake!

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Black Forest Ice Cream Cake

Let's see...chocolate cake, ice cream, hot fudge, whipped topping, and cherries all in one delectable dessert. Yep, we've hit the jackpot with Black Forest Ice Cream Cake!

Ingredients

1 (19.6-ounce) frozen chocolate layer cake, cut into 14 even slices (Do not thaw)

1 quart black cherry ice cream, slightly softened

1 (16-ounce) jar hot fudge sauce, divided, reserving 2 tablespoons for drizzling

1 (8-ounce) container frozen whipped topping, thawed

12 maraschino or fresh cherries

Serves: 12

Freezing Time: 3 hrs



Directions

1. Place half the cake slices in an 8- x 8-inch baking dish, arranging to fit tightly. Spread ice cream evenly over cake. Spoon half the hot fudge sauce over ice cream and top with remaining cake slices. Spoon remaining hot fudge sauce over cake then top with whipped topping.
2. Cover with plastic wrap and freeze 3 to 4 hours, or overnight.
3. Remove from freezer 5 to 10 minutes before serving. Warm reserved hot fudge sauce, drizzle over cake, and garnish with cherries.

Notes:

Frozen chocolate cakes may vary in size, depending upon brand, but they'll all work just fine for this delicious treat.

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Black Forest Cake

Off-the-shelf all-American ingredients like devil's food cake mix and cherry pie filling are your passport to our version of this German classic Black Forest Cake recipe. It's a rich and decadent dessert that'll make you look like a pastry chef!

Ingredients

Serves: 12

Cooking Time: 25 minutes

- 1 (18.25-ounce) package devil's food cake mix
- 3 eggs
- 3/4 cup water
- 1/2 cup vegetable oil
- 1 (21-ounce) can cherry pie filling, drained, with 1/2 cup sauce reserved
- 1 cup (1/2 pint) heavy cream
- 3 tablespoons confectioners' sugar
- 1 (16-ounce) container chocolate frosting

Directions

1. Preheat oven to 350 degrees F. Coat two (9-inch) round cake pans with cooking spray.
2. In a medium bowl, combine cake mix, eggs, water, oil, and reserved cherry sauce; mix well. Divide batter evenly between prepared cake pans.
3. Bake 25 to 30 minutes, or until a wooden toothpick inserted in center comes out clean. Allow to cool 10 minutes, then invert onto wire racks to cool completely.
4. Beat heavy cream until stiff peaks form; beat in confectioners' sugar. Place a cooled cake layer upside down on a serving platter and cover top with half of the whipped cream; spoon cherries over whipped cream.
5. Place second cake layer over first and frost sides with chocolate frosting. Frost top with remaining whipped cream. Serve, or cover loosely and chill until ready to serve.

Notes:

For that elegant finishing touch, top the cake with chocolate curls and additional cherries or chocolate-covered cherries.

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Black Forest Cake Roll

Who wants plain old chocolate cake when we can have a Bavarian-style fruit-filled cake roll with the same amount of work? We'll serve this and the whole table will be chanting "Ach Das Schmeckt!", which, of course, means "OOH IT'S SO GOOD!!"

Ingredients

Serves: 10

Cooking Time: 10 minutes

Chilling Time: 1 hr

3/4 cup all-purpose flour
1/4 cup unsweetened cocoa
1 teaspoon baking powder
1/4 teaspoon salt
3 eggs
1 cup granulated sugar
1/3 cup water
1 teaspoon vanilla extract
Confectioners' sugar for sprinkling
1 (21-ounce) can cherry pie filling
2 cups thawed frozen whipped topping
2 tablespoons mini semisweet chocolate chips



Directions

1. Preheat oven to 375 degrees F. Line a 10- x 15-inch rimmed baking sheet or jelly-roll pan with aluminum foil and coat with cooking spray.
2. In a small bowl, combine flour, cocoa, baking powder, and salt; set aside.
3. In a large bowl with an electric mixer on high speed, beat eggs and sugar. Gradually beat in water and vanilla until well blended. Reduce speed to low and beat in flour mixture just until smooth. Pour onto baking sheet. Bake 10 to 12 minutes, or until a wooden toothpick inserted in center comes out clean.
4. Sprinkle a clean kitchen towel with confectioners' sugar and invert the cake onto towel. While still hot, peel off aluminum foil and roll up cake and towel jelly-roll style starting from a narrow end. Allow to cool on a wire rack.
5. Unroll cake and remove towel. Spread cherry pie filling over top of cake, leaving a 1-inch border, and roll it up again. Place on a serving platter, frost with whipped topping, and sprinkle with chocolate chips. Cover loosely and chill at least 1 hour, or until ready to serve.

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Black Forest "Quickie"

Just three ingredients? Is that possible? With this easy cake recipe it is! Our Black Forest "Quickie," is the fastest way to re-create the classic German recipe.

Ingredients

Serves: 18

Cooking Time: 35 minutes

- 1 (18.25-ounce) package devil's food cake mix
- 1 (21-ounce) can cherry pie filling
- 4 eggs

Directions

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large bowl, combine all ingredients; mix well. Pour batter evenly into prepared baking dish.
3. Bake 35 to 40 minutes, or until a wooden toothpick inserted in center comes out clean. Serve as is or with simple topping below.

Notes:

Here's a great topping idea: In a medium bowl, combine 1 (4-serving) package vanilla instant pudding and pie filling mix with 1 pint sour cream. That's all there is to this "homemade" topping that's perfect for this or almost any cake. Why, it even works as a dip for holiday fruit platters!

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