

Gina Greifenstein

1 Batter— 50 Cakes

Baking to Fit Your Every Occasion

- With 10 Tips for Success
- 50 Variations on the Miracle Batter:
Moist Cakes, Tempting Tortes

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1 Batter—50 Cakes

Baking to Fit Your Every Occasion



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This One



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Guaranteed Perfect Cakes



Just Desserts

Tart dough or cake batter, yeast dough or butter cake—it seems like you need a different batter for every dessert. Wouldn't it be nice if there was just one basic batter that could be used for all kinds of cakes and tortes, that was made from ingredients you always have on hand? One that could be prepared in a jiffy, that would always succeed, and that you would know by heart after making it only a couple times?

That batter is here!

The following pages contain 50 varieties of cake, and soon you'll be coming up with your own creations based on this basic batter.

Basic Recipe

Ingredients

You can use any neutral-tasting oil but because of high baking temperatures, be sure to use refined oils or oils with a high smoking point (not cold-pressed). For liquids, you can use juice, dairy, coffee, or wine. The other ingredients you'll add for flavoring—for example, spices, cocoa powder, chocolate, and nuts—are described in the individual recipes.

Basic Batter

FOR ONE 11-INCH SPRINGFORM PAN, ONE 13-INCH LOAF PAN OR ONE 10- X 15-INCH JELLYROLL PAN

- 4 medium eggs
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup liquid (liquid will vary depending on the recipe)
- 2 1/4 cups flour
- 1 tbs baking powder

NOTES

Grease pans well and sprinkle with flour. In the case of springform pans, grease and sprinkle only the bottom so the batter will be able to “climb” the sides.

Never fill pans more than two-thirds full because the batter will rise while baking.

In an oven with more than three possible rack heights, “the bottom rack” means second rack from the bottom.



- **1** Preheat oven to 400°F. Measure out all the ingredients exactly according to the recipe and keep them within reach on the work surface.



- **2** Beat eggs and sugar in a mixing bowl for 2–3 minutes until light and creamy. Add oil and liquid to sugar and egg mixture while stirring constantly.



- **3** Sift flour, combine with baking powder, and add to remaining ingredients. Pour batter into the prepared pan (see Tips) and bake in the oven for 25 minutes (bottom rack) in a shallow pan or 45 minutes in a deep pan. Do the chopstick test (page 65)!

Tools



For the batter: To measure ingredients accurately, you'll need a set of measuring cups in $\frac{1}{4}$ cup units. Always remember to level cup and tbs/tsp measurements when possible. It's easiest to stir the batter with an electric hand mixer, and the best way to get all the batter out of the bowl is with a rubber spatula.



For baking: Black plated pans are ideal for electric ovens because they're good at reflecting the heat back onto the contents, helping the cake brown well. In this book, we use an 11-inch springform and an 11-inch tube (or Angel Food) pan made of this material.



For baking: Tinplate and aluminum pans are also excellent conductors of heat but require more heat than black plated pans, making them ideal for gas ovens.



For baking: Nonstick cake pans are especially practical because it's easy to remove the finished cake and the pans are easy to clean. In this book, we use a 9-inch (or 10-cup) Bundt pan and a 13-inch loaf pan.



For baking: Jellyroll pans have extra high sides and are ideal for all types of sheet cakes. Or you can use the broiler pan from the oven. In this book we use a 10- x 15-inch jellyroll pan and a 12- x 18-inch deep baking sheet.



For the finishing touches: You'll need a tart ring (an adjustable metal or plastic ring placed around the cake base) for all cakes with a liquid filling or topping. You'll also need a pastry bag with a star tip if you want to decorate your tortes and cakes. With a little practice, you'll have them looking like they came from a professional bakery in no time!

Chocolate, Nuts, Etc.

Even novice bakers will be able to make these cakes. They're easy as can be and super fast! They are flavored with such extras as walnuts, hazelnuts, almonds, chocolate, poppy seeds, citrus extracts, wine, and spices.

7 Nut Cake
7 Chocolate Cake
8 Trio Swirl
8 Carrot Cake
11 Lemon Cake

11 Marble Cake
11 Coffee Ring
12 Red Wine Cake
12 Allspice Cake



Quick Recipes

Nut Cake

MAKES 1 TUBE PAN (20 PIECES):

➤ For the cake:

4 eggs | 1¼ cups sugar | ¾ cup oil
¾ cup milk | 1¼ cups ground hazelnuts
2¼ cups flour | 1 tbs baking powder

➤ For the glaze:

3 tbs hazelnut paste (can substitute
1 tbs hazelnut extract) | ¾ cup sugar
¼ cup water | 20 whole hazelnuts

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and milk. Briskly stir in ground nuts and flour mixed with baking powder.

2 | Pour batter into prepared pan and bake in oven (bottom rack) for 40–45 minutes.

3 | Meanwhile, melt hazelnut paste and sugar in water until thick enough to coat a spoon. Spread cooled cake with hazelnut glaze and decorate with whole hazelnuts.

Chocolate Cake

MAKES 1 LOAF PAN (15 PIECES):

➤ 4 eggs | 1¼ cups sugar | ¾ cup oil
¾ cup orange juice | 2¼ cups flour
1 tbs baking powder
3 tbs cocoa powder
1¼ cups semisweet chocolate
couverture

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in flour mixed with baking powder and cocoa powder.

2 | Pour batter into prepared pan and bake in the oven (bottom rack) for 40–45 minutes. Then let cool and spread cake with melted semisweet chocolate.

Recipes CHOCOLATE, NUTS, ETC.

Traditional with a New Twist

Trio Swirl

MAKES 1 BUNDT PAN:

- 4 eggs
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup orange juice
- 2 1/4 cups flour
- 1 tbs baking powder
- 2 tbs cocoa powder
- 5 tbs ground hazelnuts
- Powdered sugar for dusting

- ⌚ Prep time: 20 minutes
- ⌚ Baking time: 60 minutes
- Calories per piece (16):
About 240

1 | Preheat oven to 400°F.

2 | Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in flour mixed with baking powder. Pour one-third of the batter into the prepared pan.

3 | Divide remaining batter in half. Stir cocoa into one half and pour into pan along the outside edge.

4 | Stir ground hazelnuts into final third of batter. Carefully pour this batter along the inside of the Bundt pan.

5 | Bake cake in the oven (bottom rack) for 50–60 minutes, let cool, and serve dusted with powdered sugar.

Moist | Portable Carrot Cake

MAKES 1 LOAF PAN:

- 4 eggs
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup sweetened carrot juice
- 1/2 cup grated carrots
- 1 1/4 cups ground hazelnuts
- 2 1/4 cups flour
- 1 tbs baking powder
- For the glaze and decorations:
 - 1 cup powdered sugar
 - Juice from 1/2 lemon
 - 6 marzipan carrots

- ⌚ Prep time: 25 minutes
- ⌚ Baking time: 50 minutes
- Calories per piece (15):
About 340

1 | Preheat oven to 400°F.

2 | Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in carrots, hazelnuts, and flour mixed with baking powder.

3 | Pour batter into prepared pan and bake in the oven (bottom rack) for 50 minutes. Let cool.

4 | Sift powdered sugar and stir in lemon juice drop by drop to make a smooth, syrupy glaze. Spread onto cake, arrange marzipan carrots on top, and let the glaze dry.

TIP

Wrap this cake in plastic wrap and it will stay fresh and moist for quite a while!





Fast | Inexpensive Lemon Cake

MAKES 1 BUNDT PAN:

- 2½ lemons
- 4 eggs
- 1¼ cups sugar
- ¾ cup oil
- ¼ cup orange juice
- 2¼ cups flour
- 1 tbs baking powder
- 1 cup powdered sugar

- ⌚ Prep time: 25 minutes
- ⌚ Baking time: 55 minutes
- Calories per piece (16):
About 235

1 | Preheat oven to 400°F. Remove zest from one lemon and squeeze juice from all of the lemons. Beat eggs and sugar until light and creamy. Add oil, orange juice, and ¼ of the lemon juice. Briskly stir in half of the lemon zest, flour, and baking powder. Pour batter into prepared pan and bake in the oven (bottom rack) for 50–55 minutes.

2 | Sift powdered sugar and mix with remaining lemon juice to make a smooth glaze. Spread onto cake and sprinkle with remaining lemon zest.

Traditional with a New Twist Marble Cake

MAKES 1 BUNDT PAN:

- 4 eggs
- 1¼ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- 2¼ cups flour
- 1 tbs baking powder
- ¼ cup poppy seeds
- ½ cup raisins
- 1 tsp cinnamon
- 1¼ cups powdered sugar
- 4 tbs rum (or orange juice)

- ⌚ Prep time: 30 minutes
- ⌚ Baking time: 60 minutes
- Calories per piece (16):
About 290

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice, then stir in flour mixed with baking powder. Pour half the batter into the prepared pan. Combine other half with poppy seeds, raisins, and ½ tsp cinnamon and pour into pan along the outside edge. Bake cake in the oven (bottom rack) for 50–60 minutes.

2 | Mix powdered sugar, remaining cinnamon, and rum to make a glaze. Use to frost cooled cake.

Easy | For Company Coffee Ring

MAKES 1 TUBE PAN:

- 4 eggs
- 1¼ cups sugar
- ¾ cup oil
- 1 cup cold espresso
- ¾ cup chopped almonds
- ½ cup grated chocolate
- 1 pinch ground cardamom
- Zest from 1 orange
- 2¼ cups flour
- 1 tbs baking powder
- 1¼ cups powdered sugar
- Chocolate-covered espresso beans

- ⌚ Prep time: 25 minutes
- ⌚ Baking time: 50 minutes
- Calories per piece (20):
About 245

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil, ¼ cup espresso, and all other ingredients except powdered sugar and espresso beans. Pour batter into prepared pan and bake in the oven (bottom rack) for 50 minutes.

2 | Sift powdered sugar and mix with remaining espresso to make a smooth glaze. Use to frost cake and then decorate with chocolate-covered espresso beans.

Traditional | Fast

Red Wine Cake

MAKES 1 BUNDT PAN:

- 4 eggs
- 1½ cups sugar
- ¾ cup oil
- ¾ cup red wine
- ¾ cup ground hazelnuts
- 1 cup grated chocolate
- 2¼ cups flour
- 1 tbs baking powder
- 1 tbs cinnamon
- 1¼ cups semisweet chocolate couverture

- ⌚ Prep time: 20 minutes
- ⌚ Baking time: 60 minutes
- Calories per piece (16):
About 355

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and wine. Briskly stir in hazelnuts, grated chocolate, and flour mixed with baking powder and cinnamon.

2 | Pour batter into prepared pan and bake in the oven (bottom rack) for 60 minutes.

3 | Melt couverture in a double boiler and use to frost cooled cake.

Aromatic

Allspice Cake

MAKES 1 SPRINGFORM PAN:

- 1 cup walnuts
- 4 eggs
- 1½ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- ¼ cup chopped candied orange peel
- 2¼ cups flour
- 1 tbs baking powder
- 2 tbs cocoa powder
- 2 tbs allspice
- For the glaze and decorations:
 - 1¼ cups powdered sugar
 - 1 pinch allspice
 - 2 tbs rum (may substitute orange juice)
 - About 32 walnut halves
 - 2 tbs chopped candied orange peel

- ⌚ Prep time: 40 minutes
- ⌚ Baking time: 45 minutes
- Calories per piece (12):
About 450

1 | Preheat oven to 400°F. Chop walnuts for the batter. Beat eggs and sugar until light and creamy. Add oil and juice, then stir in walnuts and candied orange peel. Briskly

stir in flour mixed with baking powder, cocoa powder, and allspice.

2 | Pour batter into prepared pan, bake in the oven (bottom rack) for 40–45 minutes, and let cool.

3 | Sift together powdered sugar and allspice and stir in rum drop by drop to make a smooth, syrupy glaze. Distribute glaze on cake, then decorate with walnut halves, sprinkle with candied orange peel, and let glaze dry.

TIP

It looks fantastic if you dip some of the walnut halves into melted chocolate couverture before putting them on the cake.



A World of Fruit

Stirred together in a flash and wonderfully moist, made with either fresh, seasonal fruit or something out of a can—it doesn't have to be summer for you to feast your eyes and taste buds on these cakes!

- 15 Currant Cake
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- 17 Rhubarb Poppy Seed Cake
- 18 Apricot Cake

- 18 Blackberry Tart
- 18 Plum Nut Cake
- 21 Apple Cake
- 21 Covered Pear Cake



Quick Recipes

Currant Cake

MAKES 1 SPRINGFORM PAN
(12 PIECES):

- 4 eggs | 1 $\frac{1}{4}$ cups sugar | $\frac{3}{4}$ cup oil
 $\frac{3}{4}$ cup orange juice | 2 $\frac{1}{4}$ cups flour
1 tbs baking powder
2 tbs cocoa powder
2 cups dried red currants

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in flour mixed with baking powder. Divide batter in half. Stir cocoa into one half and add to the prepared pan. Bake this half in the oven (bottom rack) for 15 minutes.

2 | Fold currants into remaining batter and distribute over prebaked base. Bake cake for 25 more minutes.

Banana Cake

FOR 1 TUBE PAN (20 PIECES):

- 1 large banana | 2 tsp lemon juice
4 eggs | 1 $\frac{1}{4}$ cups sugar
 $\frac{3}{4}$ cup oil | $\frac{3}{4}$ cup banana puree
 $\frac{3}{4}$ cup ground hazelnuts
 $\frac{1}{2}$ tsp ground ginger
2 $\frac{1}{4}$ cups flour
1 tbs baking powder

1 | Preheat oven to 400°F. Peel bananas, mash, and combine with lemon juice.

2 | Beat eggs and sugar until light and creamy. Add oil. Stir in banana purée, nuts, and ginger. Briskly stir in flour mixed with baking powder. Pour batter into prepared pan and bake in the oven (bottom rack) for 45–50 minutes.



Fast | Moist

Tangerine Cake

MAKES 1 TUBE PAN:

- 4 eggs
- 1½ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- 2¼ cups flour
- 1 tbs baking powder
- 3 tangerines, peeled
- For the glaze and decorations:
- 1¾ cups powdered sugar
- juice from 1 lemon
- 3 tbs chopped pistachios

- ⌚ Prep time: 20 minutes
- ⌚ Baking time: 50 minutes
- Calories per piece (20):
About 215

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in flour mixed with baking powder. Pour batter into prepared pan and prebake in the oven (bottom rack) for 5–10 minutes. Arrange tangerine sections on top, bake cake for another 35–40 minutes, and let cool.

2 | Sift powdered sugar and stir in lemon juice drop by drop to make a smooth, syrupy glaze. Distribute over cake and sprinkle with chopped pistachios. Let glaze dry.

For Company | Fruity

Rhubarb Poppy Seed Cake

MAKES 1 SPRINGFORM PAN:

- 4–5 stalks rhubarb
- 4 eggs
- 1½ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- 2¼ cups flour
- 1 tbs baking powder
- ¼ cup poppy seeds
- ¼ cup sliced almonds
- 1 pinch ground coriander
- Powdered sugar for dusting

- ⌚ Prep time: 30 minutes
- ⌚ Baking time: 50 minutes
- Calories per piece (12):
About 330

1 | Preheat oven to 400°F. Clean rhubarb, peel, and cut into small pieces.

2 | Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in flour mixed with baking powder. Pour half the batter into prepared pan and prebake in the oven (bottom rack) for 15 minutes.

3 | Thoroughly mix together remaining batter with poppy seeds, almonds, coriander, and rhubarb pieces and distribute over prebaked base. Bake cake for another 30–35 minutes. Serve dusted with powdered sugar.

TIP

Goes well with almond whipped cream (recipe on page 59).

Best when Fresh

Apricot Cake

MAKES 1 SPRINGFORM PAN:

- 1 (16-oz) can apricots
- 4 eggs
- 1¹/₄ cups sugar
- ³/₄ cup oil
- 4 cups flour
- 1 tbs baking powder
- 3 tsp cocoa powder
- ¹/₂ cup butter
- 1 tsp vanilla

- ⌚ Prep time: 35 minutes
- ⌚ Baking time: 50 minutes
- Calories per piece (12):
About 480

1 | Preheat oven to 400°F. Drain apricots and set aside about ³/₄ cup juice. Beat eggs and 1 cup sugar until light and creamy. Stir in oil, juice, 2 cups flour, baking powder, and cocoa powder. In the prepared pan, prebake half the batter in the oven (bottom rack) for 15 minutes.

2 | Melt butter and mix with vanilla, remaining sugar, and flour to make a streusel. Place apricots on prebaked batter and then cover with remaining batter. Distribute streusel on top and bake cake for another 30–35 minutes.

Impressive | Fast

Blackberry Tart

MAKES 1 SPRINGFORM PAN:

- 2 pints blackberries
- 4 eggs
- ²/₃ cup sugar
- ¹/₂ cup oil
- ¹/₂ cup buttermilk
- 1¹/₂ cups flour
- 1¹/₂ tsp baking powder
- ³/₄ cup marzipan (4 oz)
- ³/₄ cup sour cream

- ⌚ Prep time: 25 minutes
- ⌚ Baking time: 35 minutes
- Calories per piece (12):
About 225

1 | Preheat oven to 400°F. Rinse berries and drain. Beat 2 eggs and sugar until light and creamy. Add oil and buttermilk. Briskly stir in flour mixed with baking powder. Pour batter into prepared pan and prebake in the oven (bottom rack) for 10 minutes.

2 | Beat 2 eggs and marzipan until foamy. Stir in sour cream. Arrange blackberries on prebaked base, pour egg mixture over the top, and bake cake for another 20–25 minutes.

Aromatic | Moist

Plum Nut Cake

MAKES 1 LOAF PAN:

- 3–4 plums
- 1 cup walnuts
- 4 eggs
- 1¹/₄ cups sugar
- ³/₄ cup oil
- ³/₄ cup orange juice
- ¹/₂ cup ground almonds
- 1 heaping tsp cinnamon
- 2¹/₄ cups flour
- 1 tbs baking powder
- 1¹/₄ cups powdered sugar
- 2 tsp rum (or orange juice)

- ⌚ Prep time: 35 minutes
- ⌚ Baking time: 60 minutes
- Calories per piece (15):
About 360

1 | Preheat oven to 400°F. Rinse plums, remove pits, and dice. Chop walnuts. Beat eggs and sugar until light and creamy. Add oil, juice, all the nuts, 1 level tsp cinnamon, and flour mixed with baking powder. Fold in plums. Pour batter into prepared pan and bake in the oven (bottom rack) for 50–60 minutes.

2 | Stir together powdered sugar, remaining cinnamon, and rum to make a glaze and spread over cooled cake.





Can Prepare in Advance

Apple Cake

MAKES 1 SPRINGFORM PAN:

- 4 eggs
- 1¹/₄ cups sugar
- ³/₄ cup oil
- ³/₄ cup apple juice
- 1 cup ground hazelnuts
- ¹/₄ cup chopped almonds
- 2¹/₄ cups flour
- 1 tbs baking powder
- 1 tsp ground star anise
- For the topping:
- 1¹/₄ sticks butter
- 3 tbs sugar
- ¹/₂ tsp cinnamon
- 1¹/₂ cups flour
- 3 large apples
- Powdered sugar for dusting

- ⌚ Prep time: 40 minutes
- ⌚ Baking time: 60 minutes
- Calories per piece (12): About 575

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in hazelnuts, almonds, flour mixed with baking powder, and star anise. Pour batter into prepared pan and prebake in the oven (bottom rack) for 15 minutes.

2 | Melt butter and mix with sugar, cinnamon, and flour to make a crumbly dough. Peel apples, cut into quarters, remove cores, and cut wedges crosswise into fine slices. Arrange on the cake, top with streusel, and bake cake for another 45 minutes. Serve dusted with powdered sugar.

For Company | Aromatic

Covered Pear Cake

MAKES 1 SPRINGFORM PAN:

- 4 eggs
- 1¹/₄ cups sugar
- ³/₄ cup oil
- ³/₄ cup milk
- 2¹/₄ cups flour
- 4 tsp rolled oats
- 1 tsp baking powder
- 1 tbs cocoa powder
- ¹/₂ tsp cinnamon
- 1 pinch ground nutmeg
- 2 pears
- Powdered sugar for dusting

- ⌚ Prep time: 30 minutes
- ⌚ Baking time: 50 minutes
- Calories per piece (12): About 315

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and milk. Briskly stir in flour, oats, baking powder, cocoa powder, and spices. Pour half the batter into prepared pan and prebake in the oven (bottom rack) for 15 minutes.

2 | Peel pears, cut into quarters, and remove cores. Cut wedges crosswise into fine slices, arrange on the prebaked base, and cover with remaining batter. Bake pear cake for another 30–35 minutes. Serve dusted with powdered sugar.

TIP

Decorating

This cake also tastes delicious covered with a chocolate glaze and sprinkled with whole or chopped pistachios.

Bars, Brownies, and More

These cakes are not only fast but yield a large number of servings—ideal when you're expecting a crowd for coffee! You'll find many fresh, fruity, and nutty bar cookies along with some non-traditional brownies.

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- 23 Mulled Wine Brownies
- 24 Cherry Cake
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- 27 Currant Sour Cream Cake
- 28 Rhubarb Cake
- 28 Pear Lattice Cake
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- 31 Walnut Squares



Quick Recipes

Blueberry Cake

MAKES 1 JELLYROLL PAN (15 PIECES):

- 4 eggs | 1¹/₄ cups sugar | ³/₄ cup oil
- ³/₄ cup orange juice | 2¹/₄ cups flour
- 1 tbs baking powder
- 1¹/₂ pints blueberries
- 1¹/₂ cups powdered sugar
- Juice from 1 lemon

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil, juice, and flour mixed with baking powder. Spread out batter in the prepared pan and prebake in the oven (bottom rack) for 10 minutes.

2 | Arrange berries on the cake and bake for another 15–20 minutes. Stir together powdered sugar and lemon juice to make a smooth glaze and pour onto cooled cake.

Mulled Wine Brownies

MAKES 1 JELLYROLL PAN (15 PIECES):

- 4 eggs | 1¹/₄ cups sugar | ³/₄ cup oil
- ³/₄ cup mulled wine | 1 heaping
- tsp cinnamon | 1 cup grated chocolate
- 2¹/₄ cups flour | 1 tbs cocoa powder
- 1 tbs baking powder
- 1¹/₂ cups powdered sugar | 3 tbs rum

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil, mulled wine, 1 level tsp cinnamon, grated chocolate, and flour mixed with cocoa and baking powder. Spread out batter in the prepared pan and bake in the oven (bottom rack) for 20–25 minutes.

2 | Mix powdered sugar with a little cinnamon and the rum to make a glaze and pour onto the cake.

Can Prepare in Advance

Cherry Cake

MAKES ONE BAKING SHEET:

- 4 eggs
- 1¼ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- 1¾ cups grated chocolate
- 2¼ cups flour
- 1 tbs baking powder
- For the topping and streusel:
 - 1 jar sour cherries (12 oz)
 - 1¼ cups butter
 - 3 tbs sugar
 - 1 tsp vanilla
 - 1½ cups flour

- ⌚ Prep time: 35 minutes
- ⌚ Baking time: 30 minutes
- Calories per piece (25): About 275

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil, orange juice, and grated chocolate. Briskly stir in flour mixed with baking powder. Spread out batter in the prepared pan and prebake in the oven (bottom rack) for 12 minutes.

2 | In the meantime, drain cherries. Melt butter, let cool slightly, and mix with sugar, vanilla, and flour to make a crumbly dough. Arrange cherries on prebaked base and crumble streusel over the top. Bake cake for another 15–20 minutes.

Fruity | Easy

Apricot Dollop Cake

MAKES 1 JELLYROLL PAN:

- 1 (16-oz) can apricots
- 4 eggs
- 1¼ cups sugar
- ¾ cup oil
- 2¼ cups flour
- 1 tbs baking powder
- 4 tbs poppy seeds
- ⅓ cup ground hazelnuts

- ⌚ Prep time: 30 minutes
- ⌚ Baking time: 30 minutes
- Calories per serving (15): About 285

1 | Preheat oven to 400°F. Drain apricots, keeping ¾ cup of the juice.

2 | Beat eggs and sugar until light and creamy. Add oil and apricot juice. Briskly stir in flour mixed with baking powder. Pour half the batter into the prepared pan. Divide remaining batter in half. Mix one half with poppy seeds and spoon it onto the base in dollops.

3 | Mix remaining batter with hazelnuts and dollop it onto the batter in between the poppy seed dollops. Prebake cake base in the oven (bottom rack) for 5–10 minutes.

4 | Arrange apricots on prebaked base and bake cake for another 15–20 minutes.

TIP Instead of poppy seeds, you can also use cocoa powder.





Traditional | Moist

Apple Streusel

MAKES 1 JELLYROLL PAN:

➤ 4 eggs

1¹/₄ cups sugar

³/₄ cup oil

³/₄ cup white grape juice

2¹/₄ cups flour

¹/₂ tsp cinnamon

1 tbs baking powder

➤ For the streusel:

1¹/₄ cup butter

¹/₂ cup sugar

1¹/₂ cups flour

1¹/₂ tbs cocoa powder

5 tart apples

⌚ Prep time: 30 minutes

⌚ Baking time: 40 minutes

➤ Calories per piece (15):
About 395

1 | Preheat oven to 400°F. Melt butter for streusel and mix with sugar, flour, and cocoa powder to make a crumbly dough.

2 | For cake, beat eggs and sugar until light and creamy. Add oil and grape juice. Briskly stir in flour mixed with cinnamon and baking powder.

3 | Spread out batter in the prepared pan and prebake in the oven (bottom rack) for 12 minutes.

4 | In the meantime, peel apples for topping, grate coarsely, and arrange on the prebaked base. Pull off pieces of streusel and distribute them over the apples. Bake cake for another 30 minutes.

Best When Fresh

Currant Sour Cream Cake

MAKES 1 JELLYROLL PAN:

➤ 4 eggs

1¹/₄ cups sugar

³/₄ cup oil

³/₄ cup orange juice

2¹/₄ cups flour

1 tbs baking powder

➤ For the topping:

2 cups sour cream

3 eggs

¹/₄ cup sugar

3 cups dried red currants

⌚ Prep time: 35 minutes

⌚ Baking time: 45 minutes

➤ Calories per piece (15):
About 310

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and orange juice. Briskly stir in flour mixed with baking powder.

2 | Spread out batter in the prepared pan and prebake in the oven (bottom rack) for 12–15 minutes.

3 | Mix together sour cream, eggs, and sugar and pour mixture onto the prepared base. Distribute currants on top and bake cake for another 25–30 minutes.

Easy

Rhubarb Cake

MAKES 1 JELLYROLL PAN:

- 4 eggs
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup carbonated orange drink
- 2 1/4 cups flour
- 3 tbs cocoa powder
- 1 tbs baking powder
- For the topping:
- 8 stalks rhubarb
- 2 cups sour cream
- 4 eggs
- 1/3 cup sugar

- ⌚ Prep time: 40 minutes
- ⌚ Baking time: 35 minutes
- Calories per piece (15): About 325

1 | Preheat oven to 400°F. For the topping, clean rhubarb, peel, and cut into small pieces.

2 | Beat eggs and sugar until light and creamy. Add oil and orange drink. Briskly stir in flour mixed with cocoa powder and baking powder.

3 | Spread out batter in the prepared pan and prebake in the oven (bottom rack) for 15 minutes.

4 | In the meantime, thoroughly mix together sour cream, eggs, and sugar for the topping. Fold in rhubarb.

5 | Distribute rhubarb topping on the prebaked base. Bake cake for another 15–20 minutes.

Fast | Moist

Pear Lattice Cake

MAKES 1 JELLYROLL PAN:

- 5 pears
- 4 eggs
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup pear juice
- 1/2 cup sliced almonds
- 2 1/4 cups flour
- 1 tbs baking powder
- 1 pinch ground cloves
- For the topping:
- 3/4 cup semisweet chocolate
- 2 tbs sliced almonds

- ⌚ Prep time: 30 minutes
- ⌚ Baking time: 35 minutes
- Calories per piece (15): About 335

1 | Preheat oven to 400°F. Peel pears, cut into quarters, remove cores, and cut wedges crosswise into fine slices.

2 | Beat eggs and sugar until light and creamy. Add oil and juice and stir in sliced almonds. Briskly stir in flour mixed with baking powder and ground cloves. Fold in pear slices.

3 | Spread out batter in the prepared pan and bake in the oven (bottom rack) for 30–35 minutes.

4 | Melt chocolate in a double boiler and pour into a small freezer bag. Cut off one corner of the bag and let chocolate run onto cake in a lattice pattern. Sprinkle with sliced almonds and let lattice dry.





Aromatic

Chocolate Spice Cake

MAKES 1 JELLYROLL PAN:

- 3 oz Nutella
- 4 eggs
- 1½ cups brown sugar
- ¾ cup oil
- ½ cup milk
- ¼ cup orange juice
- 2¼ cups flour
- 1 tsp star anise
- 2 tbs cocoa powder
- 1 tbs baking powder
- ¾ cup whole peeled almonds

- ⌚ Prep time: 35 minutes
- ⌚ Baking time: 25 minutes
- Calories per piece (15):
About 295

1 | Preheat oven to 400°F. Heat Nutella slightly in a double boiler.

2 | Beat eggs and sugar until light and creamy. Add oil, milk, orange juice, and Nutella. Briskly stir in flour mixed with star anise, cocoa, and baking powder.

3 | Spread out batter in the prepared pan and prebake in the oven (bottom rack) for 10–12 minutes.

4 | Distribute almonds over the prebaked base and bake cake for another 15 minutes.

For Gourmets

Walnut Squares

MAKES 1 JELLYROLL PAN:

- 1¾ cups walnuts
- 4 eggs
- 1½ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- 2¼ cups flour
- ½ tsp cinnamon
- 1 pinch ground cloves
- 1 tbs baking powder
- For the glaze and decorations:
- 1¾ cups powdered sugar
- 1 pinch cinnamon
- ¼ cup rum (may substitute orange juice)
- About 15 walnut halves

- ⌚ Prep time: 35 minutes
- ⌚ Baking time: 25 minutes
- Calories per piece (15):
About 220

1 | Preheat oven to 400°F. Chop walnuts coarsely.

2 | Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in chopped walnuts and flour mixed with spices and baking powder.

3 | Spread out batter in the prepared pan, bake in the oven (bottom rack) for 20–25 minutes, and let cool.

4 | Sift powdered sugar. Add cinnamon and then stir in rum drop by drop to make a smooth, syrupy glaze. Spread glaze onto cake and top with walnut halves.

5 | Let glaze dry and cut cake into squares before serving.

Simple Cakes, Fancy Tops

Looking for a knock-out cake to impress your guests? Here are some delicious, simple to prepare bases that are accented with a variety of attractive toppings, from crunchy, buttery almonds to a sweet duo of strawberries and pears.

33 Butter Cake
33 Glazed Blueberry-Pear Cake
35 Kiwi Cake
35 Strawberry Pear Cake
36 Blood Orange Cake

39 Berry Cake
39 Plum Cake
40 Raspberry Cake
40 Poppy Seed Cake with Peaches
43 Hazelnut Cake with Tangerines



Quick Recipes

Butter Cake

MAKES 1 JELLYROLL PAN (15 PIECES):

- 1 package vanilla pudding mix
- 1 cup heavy cream | 4 eggs
- 2 cups sugar | $\frac{3}{4}$ cup oil
- $2\frac{1}{4}$ cups flour | 1 tbs baking powder
- $2\frac{1}{4}$ sticks butter | $1\frac{1}{2}$ cups sliced almonds

1 | Preheat oven to 400°F. Combine pudding mix and cream. Beat eggs and 1 cup sugar until light and creamy. Stir in oil, pudding-cream mixture, flour, and baking powder. Spread out batter in the prepared pan and prebake in the oven (bottom rack) for 15 minutes.

2 | Melt butter, mix in almonds, and remaining sugar and spread evenly over the base. Bake cake for another 15 minutes.

Glazed Blueberry-Pear Cake

MAKES 1 SPRINGFORM PAN (12 PIECES):

- 2 eggs | 1 cup sugar | $\frac{1}{2}$ cup oil
- $\frac{1}{2}$ cup juice | $\frac{1}{2}$ cup grated chocolate
- $1\frac{1}{2}$ cups flour | $1\frac{1}{2}$ tsp baking powder
- 1 (16-oz) can pears | 1 pint fresh blueberries | 1 tbs honey (if necessary)

1 | Preheat oven to 400°F. Beat eggs and $\frac{3}{4}$ cup sugar until light and creamy. Stir in oil, juice, chocolate, and flour mixed with baking powder. Spread out batter in the prepared pan and bake in the oven (bottom rack) for 20–25 minutes.

2 | Drain pears and set aside juice. Cut pears into wedges and arrange on the cake along with blueberries. Prepare glaze using juice from pears, remaining sugar, and honey. Drizzle glaze over the fruit.



Fast | Fruity

Kiwi Cake

MAKES 1 SPRINGFORM:

- 2 eggs
- 2/3 cup sugar
- 1/2 cup oil
- 1/2 cup fruit juice
- 1 1/4 cups flour
- 1 1/2 tbs baking powder
- For the topping and glaze:
- 8 ripe kiwis
- Juice from 1/2 lemon
- 2 tbs sugar
- 1 tbs honey

- ⌚ Prep time: 20 minutes
- ⌚ Baking time: 25 minutes
- Calories per piece (12): About 165

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in flour mixed with baking powder. Pour batter into the prepared pan, bake in the oven (bottom rack) for 20–25 minutes, and let cool.

2 | Place a tart ring around the cake base. Peel kiwis, slice, and arrange on base. Add water to lemon juice until you

have 1 cup. Using this liquid, the sugar, and honey, prepare glaze by heating all three until you have a uniform consistency. Let cool and drizzle over the cake.

TIP

Tastes delicious with chocolate-flecked whipped cream (recipe on page 58).

Moist | Easy

Strawberry Pear Cake

MAKES 1 SPRINGFORM PAN:

- 2 eggs
- 2/3 cup sugar
- 1/2 cup oil
- 1 cup flour
- 2 tbs cocoa powder
- 1 1/2 tsp baking powder
- For the topping and glaze:
- 1 large (16-oz) can pears
- 2 pints strawberries
- 4 tbs sugar

- ⌚ Prep time: 25 minutes
- ⌚ Baking time: 25 minutes
- Calories per piece (12): About 200

1 | Preheat oven to 400°F. For the topping, drain pears. Measure out 1/4 cup of the juice (and set aside the rest).

2 | Beat eggs and sugar until light and creamy. Add oil and the pear juice. Briskly stir in flour mixed with cocoa powder and baking powder. Pour batter into the prepared pan, bake in the oven (bottom rack) for 20–25 minutes, and let cool.

3 | In the meantime, rinse and dry strawberries, remove stems, and slice. Cut pears into wedges. Place a tart ring around the cooled cake base. Arrange pears around the edge. Arrange strawberries tightly together inside this ring and heap them up a little in the center.

4 | Add water to remaining pear juice until you have 1 cup. Cook this liquid with the sugar until you have a smooth glaze that is thick enough to coat a spoon. Cool glaze a bit and drizzle over the fruit.

Impressive | Fruity

Blood Orange Cake

MAKES 1 SPRINGFORM PAN:

- **2 eggs**
- $\frac{2}{3}$ cup sugar
- $\frac{1}{2}$ cup oil
- $\frac{1}{2}$ cup orange juice
- $\frac{1}{2}$ cup poppy seeds
- 1 cup flour
- $1\frac{1}{2}$ tsp baking powder
- **For the topping and glaze:**
- 7 blood oranges
- 6 tbs sugar
- 1 cup heavy cream
- 1 tsp vanilla

- ⌚ Prep time: 40 minutes
- ⌚ Baking time: 25 minutes
- Calories per piece (12):
About 275

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in poppy seeds and flour mixed with baking powder. Pour batter into the prepared pan, bake in the oven (bottom rack) for 25 minutes, and let cool.

2 | Place a tart ring around the cooled cake. Using a sharp knife, peel 5 oranges down to the flesh, cut into thin slices ($\frac{1}{8}$ inch), and arrange on the cake. Squeeze juice from remaining oranges and strain juice (if necessary, add water until you have 1 cup). Cook this liquid with 4 tbs sugar

until you have a smooth glaze that is thick enough to coat a spoon. Cool glaze a bit and drizzle over the fruit and let cake set.

3 | Beat cream, vanilla, and remaining sugar. Transfer to a pastry bag with a star tip and pipe on cream rosettes around the cake border.

TIP Instead of blood oranges you can, of course, use regular oranges!



➤ **1** Slice off bottom of orange evenly.



➤ **2** Cut off thick strips of peel from top to bottom.



➤ **3** Cut fruit crosswise into slices $\frac{1}{8}$ -inch thick.





Best When Fresh

Berry Cake

MAKES 1 SPRINGFORM PAN:

- 2 eggs
- 2/3 cup sugar
- 1/2 cup oil
- 1/2 cup orange juice
- 1 cup flour
- 1 tbs baking powder
- For the topping and glaze:
- 1 pint blueberries
- 1 pint raspberries
- 4 tbs sugar
- 2 cups cran-raspberry or cran-strawberry juice
- 2 tbs slice almonds
- Whipped cream for decorating (optional)

- ⌚ Prep time: 30 minutes
- ⌚ Baking time: 25 minutes
- Calories per piece (12): About 180

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in flour mixed with baking powder. Pour batter into the prepared pan, bake in the oven (bottom rack) for 20–25 minutes, and let cool.

2 | Place a tart ring around the cake base. Arrange berries on the cake.

3 | Prepare a glaze by heating the sugar and juice until it is thick enough to coat a spoon. Pour glaze over the berries and let it set. Decorate sides of cake with sliced almonds and, if desired, top each slice with a whipped cream rosette.

Moist | For a Buffet

Plum Cake

MAKES 1 SPRINGFORM PAN:

- 1 cup walnuts
- 2 eggs
- 2/3 cup sugar
- 1/2 cup oil
- 1/2 cup apple juice
- 1 cup flour
- 1 1/2 tsp baking powder
- For the topping and glaze:
- 6–8 plums (about 1 lb)
- 1 cup plum juice
- 4 tbs sugar

- ⌚ Prep time: 35 minutes
- ⌚ Baking time: 25 minutes
- Calories per piece (12): About 235

1 | Preheat oven to 400°F. Chop walnuts finely.

2 | Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in walnuts and flour mixed with baking powder. Pour batter into the prepared pan, bake in the oven (bottom rack) for 20–25 minutes, and let cool.

3 | Place a tart ring around the cake base. Cut plums from the pit, dice finely, and distribute over the cake. Prepare glaze by slowly cooking plum juice and the sugar until it is thick enough to coat a spoon. Pour over the plums and let it set.

TIP You can also pipe a decorative cinnamon whipped cream lattice (recipe on page 58) onto this cake.

Fruity | Fast

Raspberry Cake

MAKES 1 SPRINGFORM PAN:

- 2 eggs
- 2/3 cup sugar
- 1/2 cup oil
- 1/2 cup orange juice
- 1 cup flour
- 2 tbs cocoa powder
- 1 tbs baking powder
- For the topping:
 - 1 cup cran-raspberry juice
 - 1 pint raspberries
 - 6 tbs sugar

- ⌚ Prep time: 25 minutes
- ⌚ Baking time: 20 minutes
- Calories per piece (12):
About 170

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in flour mixed with cocoa powder and baking powder. Pour batter into the prepared pan and bake in the oven (bottom rack) for 20 minutes.

2 | Place a tart ring around the cooled cake base. Prepare glaze by heating juice and sugar until it is thick enough to coat a spoon. Fold in

raspberries and distribute mixture over the cake base. Let topping set in the refrigerator.

Easy | For Company

Poppy Seed Cake with Peaches

MAKES 1 SPRINGFORM PAN:

- 2 eggs
- 2/3 cup sugar
- 1/2 cup oil
- 1/2 cup peach juice
- 1/2 cup poppy seeds
- 1 cup flour
- 1 1/2 tbs baking powder
- For the topping and garnish:
 - 1 large (16-oz) can peaches
 - 2 cups heavy cream
 - 2 tsp vanilla
 - 4 tbs sugar
 - 2 tbs grated chocolate

- ⌚ Prep time: 30 minutes
- ⌚ Baking time: 30 minutes
- Calories per piece (12):
About 320

1 | Preheat oven to 400°F. For the topping, drain peaches and measure out 1/2 cup of the juice for the cake.

2 | Beat eggs and sugar until light and creamy. Add oil and peach juice, then mix in poppy seeds. Briskly stir in flour mixed with baking powder. Pour batter into the prepared pan, bake in the oven (bottom rack) for 25–30 minutes, and let cool.

3 | Cut 3 peach halves into thin slices and dice remaining peaches finely. Place a tart ring around the cooled cake.

4 | Beat cream, vanilla, and sugar. Fold in diced peaches and distribute mixture over the base. Arrange peach slices on top and sprinkle with grated chocolate. Refrigerate cake until ready to serve.





Can Prepare in Advance | Impressive

Hazelnut Cake with Tangerines

MAKES 1 SPRINGFORM PAN:

- 4 eggs
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup milk
- 1 cup grated chocolate
- 1/2 cup ground hazelnuts
- 2 1/4 cups flour
- 1 tbs baking powder
- For the filling and decorations:
- 3 medium tangerines
- 2 cups heavy cream
- 2 tsp vanilla
- 4 tbs sugar

- ⌚ Prep time: 35 minutes
- ⌚ Baking time: 50 minutes
- Calories per piece (12): About 500

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and milk. Briskly stir in grated chocolate, hazelnuts, and flour mixed with baking powder. Pour batter into the prepared pan, bake in the oven (bottom rack) for 45–50 minutes, and let cool.

2 | In the meantime, peel tangerines, including the white pith. Set aside several sections for decorating. Hollow out cake with a spoon, leaving a 1-inch border around the edges. Crumble the cake you removed and set aside.

3 | Beat cream, vanilla, and sugar until stiff. Fold in crumbled cake and tangerines and spoon gently into the base.

4 | Decorate cake with the mandarin orange sections you saved and refrigerate until ready to serve.

TIPS

- It's easiest to hollow out this cake if you bake it the day before.
- This cake looks delicious sprinkled with 1–2 tbs grated chocolate.



➤ 1 *Hollow out cooled cake with a spoon.*



➤ 2 *Uniformly crumble the cake you removed.*



➤ 3 *Fold crumbled cake and tangerine sections into cream.*

Tempting Tortes

Naturally, no book on baking would be complete without tortes—but don't be intimidated, the tortes you'll find here are not complicated. All you need is a little time and patience.

- | | | | |
|----|----------------------------|----|---------------------------|
| 45 | Chocolate Cream Torte | 50 | Banana Cream Torte |
| 45 | Eggnog Torte | 53 | Black Forest Cherry Torte |
| 46 | Hazelnut Cream Torte | 55 | Tiramisu Torte |
| 46 | Lemon Cream Torte | 55 | Nougat Torte |
| 49 | Chocolate Strawberry Torte | 56 | Marzipan Torte |
| 50 | Cranberry Torte | 56 | Vanilla Hazelnut Wreath |



Quick Recipes

Chocolate Cream Torte

MAKES 1 SPRINGFORM PAN (14 PIECES):

- 2 eggs | $\frac{2}{3}$ cup sugar | $\frac{1}{2}$ cup oil
 $\frac{1}{2}$ cup cappuccino | 2 tbs cocoa powder
 1 cup flour | $1\frac{1}{2}$ tsp baking powder
 2 cups heavy cream | 5 tbs chocolate
 milk powder | 3 tangerines

1 | Using the basic batter recipe instructions (page 4), make a cake with eggs, sugar, oil, cappuccino, cocoa powder, flour, and baking powder. Bake for 25 minutes, let cool, and cut horizontally into two layers.

2 | Beat cream until stiff, then set aside 5 tbs for garnishing finished cake. Fold in chocolate milk powder and spread onto the bottom layer. Peel tangerines and distribute sections on top of the cream. Cover with the second cake layer. Spread entire cake with chocolate cream and decorate with whipped cream rosettes.

Eggnog Torte

MAKES 1 SPRINGFORM PAN (12 PIECES):

- $\frac{3}{4}$ cup almonds | 2 eggs | $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ cup oil | $\frac{1}{2}$ cup orange juice
 $\frac{1}{2}$ cup grated chocolate | 1 cup flour
 1 tbs cocoa powder | $1\frac{1}{2}$ tsp baking
 powder | 2 cups heavy cream
 4 tbs eggnog

1 | Grind half the almonds and chop the other half. Using the basic recipe (page 4), make a cake with eggs, $\frac{2}{3}$ cup sugar, oil, juice, grated chocolate, ground and chopped almonds, flour, cocoa powder, and baking powder. Bake for 25–30 minutes and let cool.

2 | Beat cream and remaining sugar until stiff, then set aside 5 tbs for garnishing finished cake. Spread whipped cream onto base. Using the 5 tbs of remaining whipped cream, pipe rosettes around the border and drizzle eggnog in the center.

For Special Occasions

Hazelnut Cream Torte

MAKES 1 SPRINGFORM PAN:

- 4 eggs
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup milk
- 2 cups ground hazelnuts
- 2 1/4 cups flour
- 1 tbs baking powder
- For the filling:
- 5 tbs blackberry jam
- 2 1/2 cups heavy cream
- 1 tbs vanilla
- 6 tbs sugar
- 14 whole hazelnuts

- ⌚ Prep time: 30 minutes
- ⌚ Baking time: 50 minutes
- Calories per piece (14): About 550

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and milk. Stir in 2/3 of the hazelnuts and flour mixed with baking powder. Pour batter into the prepared pan and bake in the oven (bottom rack) for 45–50 minutes.

2 | Cut cake horizontally into three layers. Spread jam onto bottom layer and place middle

layer on top of jam. Beat cream, vanilla, and sugar until stiff and place 5 tbs in a pastry bag with a star tip.

3 | Mix remaining ground hazelnuts into the cream that is not in the pastry bag. Spread one-third onto the middle layer, place third cake layer on top, and frost the entire torte with the last of the hazelnut cream. Pipe whipped cream rosettes around the border and top each rosette with a whole hazelnut.

Can Prepare in Advance

Lemon Cream Torte

MAKES 1 SPRINGFORM PAN:

- 4 eggs
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup orange juice
- Juice from 1 lemon
- 2 1/4 cups flour
- 1 tbs baking powder
- For the filling:
- 3 lemons
- 2 1/2 cups heavy cream
- 1/2 cup sugar
- 1 tbs vanilla
- 3 tbs currant jelly

- ⌚ Prep time: 40 minutes
- ⌚ Baking time: 50 minutes
- Calories per piece (14): About 385

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil, orange juice, and lemon juice. Briskly stir in flour mixed with baking powder. Pour batter into the prepared pan and bake in the oven (bottom rack) for 45–50 minutes.

2 | Squeeze juice from all but 1/2 lemon and slice the remaining lemon half into 1/8-inch pieces. Beat cream, sugar, and vanilla until stiff and stir in lemon juice.

3 | Cut cake horizontally into three layers. Spread jelly onto bottom layer and place middle layer on top of jelly. Spread middle layer with one-third of the lemon cream and place third layer on top.

4 | Place 4 tbs lemon cream in a pastry bag with a star tip. Frost the entire torte with the remaining cream. Pipe on cream rosettes around the border, cut up lemon slices, and place one piece on top of each rosette.





For Gourmets | Impressive

Chocolate Strawberry Torte

MAKES 1 SPRINGFORM PAN:

- 4 eggs
- 1¼ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- 2¼ cups flour
- 1 tbs baking powder
- For the filling and decorations:
- 2 cups semisweet chocolate couverture
- 2 pints strawberries
- 3½ cups heavy cream
- 2 tbs vanilla
- ½ cup sugar
- Grated chocolate for sprinkling (optional)

- ⌚ Prep time: 60 minutes
- ⌚ Baking time: 40 minutes
- Calories per piece (14): About 550

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Stir in flour mixed with baking powder. Pour batter into the prepared pan, bake in the oven (bottom rack) for 35–40 minutes, and let cool.

2 | Melt couverture in a double boiler. Rinse strawberries and drain. For the decorations, cut 10 nice strawberries with stems in half lengthwise and dip each half partway into the melted couverture. Place on a piece of aluminum foil to dry. Remove stems from remaining strawberries. Purée half these berries and chop the other half.

3 | Cut cake horizontally into three layers. Spread couverture onto bottom and middle layers and let harden.

4 | Beat cream, vanilla, and sugar until stiff. Mix half the cream with strawberry purée. Spread half of the strawberry cream onto the bottom layer. Place middle layer on top, spread with remaining strawberry cream, and sprinkle with chopped strawberries. Place third layer on top.

5 | Frost the entire torte with the plain whipped cream. Decorate with chocolate-covered strawberries and grated chocolate, if desired.



1 Melt couverture in a double boiler.



2 Dip strawberry halves partway into chocolate.



3 Place strawberries on aluminum foil and let chocolate harden.

Can Prepare in Advance
Cranberry Torte

MAKES 1 SPRINGFORM PAN:

- 2 eggs
- ¾ cup sugar
- ½ cup oil
- ½ cup orange juice
- ½ cup ground hazelnuts
- ½ cup grated chocolate
- 1 cup flour
- 1½ tsp baking powder
- 1½ tbs gelatin
- 4 cups yogurt
- 1¼ cups cranberries
- 2 cups heavy cream
- Cocoa powder for dusting

- ⌚ Prep time: 40 minutes
- ⌚ Baking time: 30 minutes
- ⌚ Refrigeration time: 5 hours
- Calories per piece (12): About 405

1 | Preheat oven to 400°F. Beat eggs and ½ cup sugar until light and creamy. Add oil and juice. Briskly stir in hazelnuts, grated chocolate, and flour mixed with baking powder.

2 | Pour batter into the prepared pan, bake in the oven (bottom rack) for 20–25 minutes, and let cool.

3 | Soak gelatin. Place a tart ring around the cake. Stir together yogurt and cranberries until smooth. Dissolve gelatin over low heat, add 1–2 tbs of the yogurt mixture, and then stir into yogurt. Let set in the refrigerator.

4 | Beat cream with remaining sugar until stiff and fold into yogurt cream. Spread the mixture onto the cake base and refrigerate for 5 hours. Dust with cocoa powder before serving.

Inexpensive

Banana Cream Torte

MAKES 1 SPRINGFORM PAN:

- 2 eggs
- ¾ cup sugar
- ½ cup oil
- ½ cup tart cherry juice
- 1 cup flour
- 2 tbs cocoa powder
- 1½ tsp baking powder
- 2 ½ cups heavy cream
- 5 tbs chocolate milk powder
- 3 bananas
- 1 tsp vanilla
- 2 tbs sugar

- 2 tbs grated chocolate
- 3 tbs lemon juice

- ⌚ Prep time: 40 minutes
- ⌚ Baking time: 25 minutes
- Calories per piece (12): About 340

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in flour mixed with cocoa powder and baking powder. Pour batter into the prepared pan, bake in the oven (bottom rack) for 20–25 minutes, and let cool.

2 | Place a tart ring around the cake. Beat 2 cups cream until stiff, then stir in chocolate milk powder. Peel 2 bananas, slice, and stir into cream. Distribute banana chocolate cream on the base.

3 | Beat remaining cream with vanilla and sugar until stiff and distribute over the chocolate cream. Sprinkle with grated chocolate. Peel remaining banana, slice, drizzle with lemon juice, and arrange on the torte. Refrigerate torte until ready to serve.





Traditional | Moist

Black Forest Cherry Torte

MAKES 1 SPRINGFORM PAN:

- 4 eggs
- 1 1/4 cups sugar
- 3/4 cup oil
- 3/4 cup orange juice
- 2 1/4 cups flour
- 3 tbs cocoa powder
- 1 tbs baking powder
- 9 tbs cherry brandy (may substitute cherry juice) for drizzling
- For the cherry filling:
- 1 large jar sour cherries (about 14 oz)
- 1 tbs honey
- 2 tbs sugar
- 2 tbs cherry brandy (optional)
- For the cream filling and decorations:
- 2 1/2 cups heavy cream
- 3 tsp vanilla
- 6 tbs sugar
- Grated semisweet chocolate for sprinkling

- ⌚ Prep time: 50 minutes
- ⌚ Baking time: 45 minutes
- ⌚ Refrigeration time: 12 hours
- Calories per piece (14): About 430

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and orange juice. Briskly stir in flour mixed with cocoa powder and baking powder.

2 | Pour batter into the prepared pan, bake in the oven (bottom rack) for 40–45 minutes, and let cool.

3 | Cut cake horizontally into three layers. Place a tart ring around the bottom layer and drizzle with 3 tbs cherry brandy.

4 | For the cherry filling, drain sour cherries and set aside the juice. Set aside 14 cherries for decoration.

5 | Prepare fruit glaze by simmering 1 cup of the cherry juice you saved (add water to make 1 cup, if needed), honey, and sugar to a smooth consistency. Stir in cherries that were not set aside and cherry brandy. Distribute this

mixture on the bottom cake layer. Place the middle layer on top and drizzle with 3 tbs cherry brandy.

6 | Beat 1/3 of the cream with 1 tsp vanilla and 2 tbs sugar until stiff and spread onto the middle layer. Place the top layer of cake on the whipped cream, pierce several times, and drizzle with 3 tbs cherry brandy. Refrigerate torte for several hours (preferably overnight).

7 | Carefully remove tart ring. Beat remaining cream, vanilla, and sugar until stiff and use two-thirds to frost the entire torte. Place remaining cream in a pastry bag with a star tip.

8 | Sprinkle the sides of the torte with grated chocolate. Pipe cream rosettes around the border and top each rosette with 1 cherry. Refrigerate torte until ready to serve.



For Gourmets

Tiramisu Torte

MAKES 1 SPRINGFORM PAN:

- 4 eggs
- 1¼ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- 3 tbs cocoa powder
- 2¼ cups flour
- 1 tbs baking powder
- 3 cups mascarpone
- 3 egg yolks
- 1 tbs vanilla
- 2 tbs sugar
- ½ cup espresso
- ¼ cup amaretto
- Cocoa powder for dusting

- ⌚ Prep time: 45 minutes
- ⌚ Baking time: 45 minutes
- Calories per piece (14): About 550

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and juice. Briskly stir in flour mixed with cocoa powder and baking powder. Pour batter into the prepared pan and bake in the oven (bottom rack) for 40–45 minutes.

2 | Cut cake horizontally into three layers. Beat together

mascarpone, egg yolks, vanilla, and sugar until spreadable. Mix espresso and amaretto and drizzle bottom cake layer with 5 tbs of espresso mixture. Top with a thin layer of mascarpone cream and place the middle layer on top. Again drizzle with espresso mixture and spread with a thin layer of mascarpone cream. Place third layer on top, pierce several times, and again drizzle with espresso mixture.

3 | Frost the entire torte with the remaining mascarpone cream and refrigerate. Dust with cocoa powder just before serving.

Easy

Nougat Torte

MAKES 1 SPRINGFORM PAN:

- 4 eggs
- ½ cup sugar
- ¾ cup oil
- ¾ cup milk
- 1¼ cups ground hazelnuts
- 2¼ cups flour
- 1 tbs baking powder
- For the filling and frosting:
- ¾ cup honey
- ¾ cup chopped, roasted hazelnuts
- 2 egg whites

- 2½ cups cream
- 4 tbs chocolate milk powder

- ⌚ Prep time: 40 minutes
- ⌚ Baking time: 35 minutes
- Calories per piece (14): About 510

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Add oil and milk. Briskly stir in hazelnuts and flour mixed with baking powder. Pour batter into the prepared pan and bake in the oven (bottom rack) for 30–35 minutes.

2 | Cut cake horizontally into three layers. Heat honey and hazelnuts over low heat. Beat egg whites until stiff and fold into hazelnuts. Spread one-half of this nougat mixture onto the bottom layer. Place the middle layer on top.

3 | Beat cream until stiff, placing 5 tbs in a pastry bag with a star tip. Stir chocolate milk powder into remaining cream. Spread middle layer with part of the chocolate cream. Place the third layer on top and spread with remaining hazelnut-nougat. Frost the entire cake with chocolate cream and decorate with whipped cream rosettes.

Aromatic | For a Buffet

Marzipan Torte

MAKES 1 SPRINGFORM PAN:

- 1¼ cups walnuts | 4 eggs
- ½ cup sugar | ¾ cup oil
- ¾ cup orange juice
- 2¼ cups flour
- 1 tbs baking powder
- 4 tbs elderberry jam (may substitute blackberry)
- 2½ cups heavy cream
- 2 pinches cinnamon
- 14 oz marzipan
- 1 cup powdered sugar
- 1 tsp rum (optional)
- Cinnamon, cocoa powder and powdered sugar

- ⌚ Prep time: 60 min.
- ⌚ Baking time: 50 minutes
- Calories per piece (14): About 595

1 | Preheat oven to 400°F. Chop walnuts finely. Beat eggs and sugar until light and creamy. Stir in oil, juice, walnuts, and flour mixed with baking powder. Pour batter into the prepared pan and bake in the oven (bottom rack) for 45–50 minutes.

2 | Cut cooled cake horizontally into three layers. Spread bottom layer with jam and

place the middle layer on top. Beat cream and cinnamon until stiff and spread onto middle layer.

3 | Knead together marzipan, powdered sugar, and rum. Divide mixture in half and roll out each half between two sheets of wax paper to the size of the springform pan. Place one sheet on top of the layer of cream. Place the third cake layer on top, spread with cream, and top with the second marzipan sheet. Spread cinnamon cream around the sides of the torte. Pipe on remaining cream as small rosettes around the border. Sift cinnamon, cocoa powder, and powdered sugar over the top.

Traditional
For Special Occasions

Vanilla Hazelnut Wreath

MAKES 1 TUBE PAN:

- 4 eggs | 1¼ cups sugar
- ¾ cup oil
- ¾ cup orange juice
- 2¼ cups flour
- 1 tbs baking powder
- 1 package vanilla pudding mix

- 2 cups milk
- 1 cup butter at room temperature
- 1 cup powdered sugar
- 5 tbs strawberry jam
- ¾ cup chopped hazelnuts

- ⌚ Prep time: 60 min.
- ⌚ Baking time: 45 minutes
- Calories per piece (15): About 545

1 | Preheat oven to 400°F. Beat eggs and sugar until light and creamy. Stir in oil, juice, and flour mixed with baking powder. Pour batter into the prepared pan and bake in the oven (bottom rack) for 40–45 minutes.

2 | Combine pudding mix and milk. Beat butter and powdered sugar until creamy. Beat in pudding. Place 4 tbs of this butter cream in a pastry bag.

3 | Cut cooled cake horizontally into three layers. Spread bottom layer with jam, place the middle layer on top, and spread with buttercream. Place third layer on top and frost entire wreath with buttercream. Sprinkle hazelnuts on top and pipe on buttercream rosettes.



Whipped Cream, Please!

Variations on a Theme

Whipped cream is the crown jewel of many a cake. But who would have thought that this white, airy, sweet substance could be so versatile? Here is an entire spectrum of possibilities for refining your whipped cream by giving it a delicious flavor and an attractive color.

Here's How

Use only fresh, chilled heavy whipping cream. If the surroundings are too warm, the cream won't get stiff. So on a hot or muggy day, refrigerate the mixing bowl and wire whisk as well as the cream before beating. If necessary, you can sit the bowl in a larger bowl filled with ice water as you beat the cream.

Whipped cream will stay firm for a long time if you beat in 1 packet of whipped cream stabilizer for each cup of cream. This is especially advisable for the fillings in cream tortes.

In the Recipe Section

The following whipped cream variations are described in the recipe section. You can alter the amounts and proportions of the ingredients listed as needed.

Peach whipped cream—page 40
Tangerine whipped cream—page 43
Chocolate whipped cream—page 45
Lemon whipped cream—page 46
Hazelnut whipped cream—page 46
Strawberry whipped cream—page 49

Tangy Whipped Cream

Good on Fruit Bases

1 cup heavy cream
1 tsp vanilla
1 tbs sugar
1 cup sour cream

Beat cream, vanilla, and sugar until stiff and fold in sour cream.

Chocolate-Flecked Whipped Cream

Delicious with fruity cakes

1 cup heavy cream
1 tsp vanilla
2 tbs sugar
3 tbs grated chocolate

Beat cream, vanilla, and sugar until stiff and fold in grated chocolate.

Cinnamon Whipped Cream

Tasty with apple and plum cakes

1 cup heavy cream
1 tsp vanilla
2 tbs sugar
1–2 pinches cinnamon

Beat cream, vanilla, and sugar until stiff while sprinkling in cinnamon.

Nougat Whipped Cream

A creamy delight

- 1 tbs honey**
- 1 tbs chopped, roasted hazelnuts**
- 1 cup heavy cream**

Heat honey and hazelnuts over low heat. Beat cream until stiff and fold in hazelnut-nougat.

Banana Whipped Cream

Ideal for simple batter cakes

- 1 banana**
- 1 tbs lemon juice**
- 1 cup heavy cream**
- 3 tbs chocolate milk powder**

Peel banana, slice, and drizzle with lemon juice. Beat cream until stiff, stir in chocolate powder, and fold in bananas.

Mocha Whipped Cream

For those who like it bittersweet

- 1 cup heavy cream**
- 1 tsp vanilla**
- 2 tbs sugar**
- 3 tbs cold, strong coffee**

Beat cream, vanilla, and sugar until stiff and stir in cold coffee one spoonful at a time.

Orange Whipped Cream

Wonderful with nut and chocolate cakes

- 1 cup heavy cream**
- 1 tsp vanilla**
- 2 tbs sugar**
- Juice from 1½ orange**

Beat cream, vanilla, and sugar until stiff and stir in orange juice one spoonful at a time.

Almond Whipped Cream

Whipped cream that goes “crunch”

- 1 cup heavy cream**
- 1 tsp vanilla**
- 2 tbs sugar**
- 2–3 tbs sliced almonds**

Beat cream, vanilla, and sugar until stiff and fold in sliced almonds.

Raspberry Whipped Cream

Great with thawed, frozen raspberries

- 1 cup heavy cream**
- 1 tsp vanilla**
- 2 tbs sugar**
- 3 tbs strained raspberry purée**

Beat cream, vanilla, and sugar until stiff and fold in raspberry purée.

Allspice cake 12

Almonds

- almond cream 59
- apple cake 21
- butter cake 33
- chocolate spice cake 31
- coffee ring 11
- eggnog torte 45
- pear lattice cake 28
- plum nut cake 18
- rhubarb poppy seed cake 17

Apples

- apple cake 21
- apple streusel 27

Apricots

- apricot cake 18
- apricot dollop cake 24

Bananas

- banana cake 15
- banana cream 59
- banana cream torte 50

Berry cake 39

- Blackberry tart 18
- Black Forest cherry torte 53
- Blood orange cake 36

Blueberries

- berry cake 39
- blueberry cake 23
- glazed blueberry-pear cake 33

Butter cake 33

Butter cream 64

Carrot cake 8

Cherries

- Black Forest cherry torte 53
- cherry cake 24

Chocolate

- cherry cake 24
- chocolate cake 7
- chocolate cream torte 45
- chocolate spice cake 31
- chocolate strawberry torte 49
- coffee ring 11
- glazed blueberry-pear cake 33
- hazelnut cake with tangerines 43
- mulled wine brownies 23
- pear lattice cake 28
- red wine cake 12

Cinnamon cream 58

Coffee ring 11

Cranberry torte 50

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- fillings 58
- whipping 58

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- currant cake 15
- currant sour cream cake 27

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- preparing pans 4
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- banana cake 15
- carrot cake 8
- cranberry torte 50
- hazelnut cake 7
- hazelnut cake with tangerines 43
- hazelnut cream torte 46
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- trio swirl 8
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Kiwi cake 35

Lemon

- lemon cake 11
- lemon cream torte 46

Marble cake 11

Marzipan

- blackberry tart 18
- marzipan torte 56

Mascarpone 55

Mocha cream 59

Mulled wine brownies 23

Nougat

- cream 59
- torte 55

Nut cake 7

Oranges

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- chocolate cream torte 45
- hazelnut cake with
tangerines 43
- orange cream 59

- Peaches:** poppy seed cake
with peaches 40

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- pear lattice cake 28
- glazed blueberry-pear cake 33
- strawberry pear cake 35

- Pistachios:** tangerine cake 17

Plum

- plum cake 39
- plum nut cake 18

Poppy seeds

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- blood orange cake 36
- marble cake 11
- poppy seed cake with
peaches 40
- rhubarb poppy seed cake 17

- Raisins:** marble cake 11

Raspberries

- berry cake 39
- raspberry cake 40
- raspberry cream 59

Rhubarb

- rhubarb cake 28
- rhubarb poppy seed cake 17

Strawberries

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- chocolate strawberry torte 49

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- tangerine cake 17

- Tiramisu torte 55

- Vanilla hazelnut wreath 56

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- marzipan torte 56
- plum cake 39
- plum nut cake 18
- walnut squares 31

- Yogurt 50

TIME INFORMATION

The prep times specified in these recipes refer only to the time you're actively working and include the time necessary for preparing the ingredients and tools, for making the batter, and for putting together the cake. They do not include baking or any cooling or refrigeration times.

ABBREVIATIONS

- lb = pound
- oz = ounce
- tsp = teaspoon
- tbs = tablespoon

The Author

Gina Greifenstein lives with her family in the southern Palatinate region of Germany. She's very much at home in the world of books—in addition to her job in a bookstore, she has also made a career as an author of short mysteries, children's books and cookbooks. As part of her training as a state-certified home economist, she learned cooking and cake-baking from the ground up. This, along with a large measure of creativity, forms the basis for her recipes. The idea for this book came to her when she developed an easy and uncomplicated marble cake recipe and said, "You could do a whole lot more with this same batter." And she did!

The Photographer

After completing his studies at a photography school in Berlin, Michael Brauner first worked as an assistant to renowned photographers in France and Germany before striking out on his own in 1984. His individual, atmospheric style is highly valued, both in advertising and by many well-known publishers. In his studio in Karlsruhe, he takes photos that bring to life many of the recipes in this and other cookbooks.

Photo Credits

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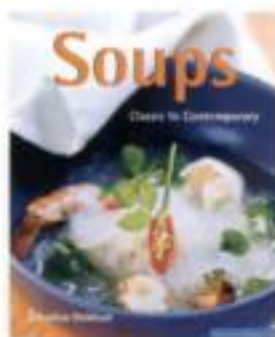
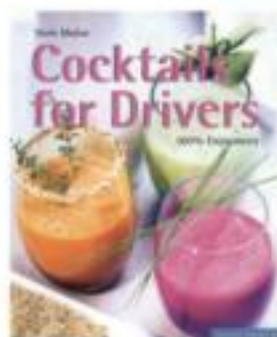
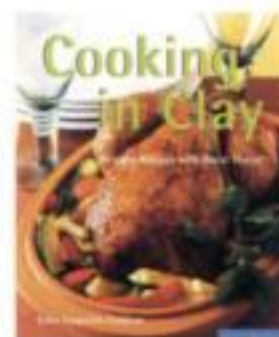
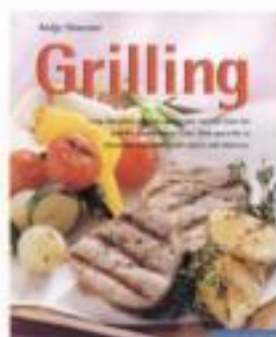
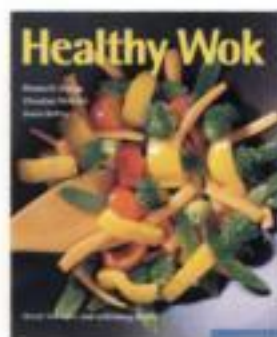
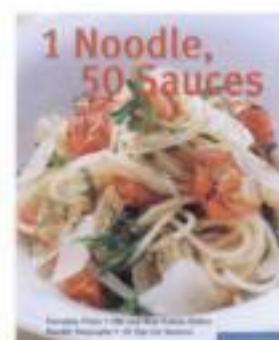
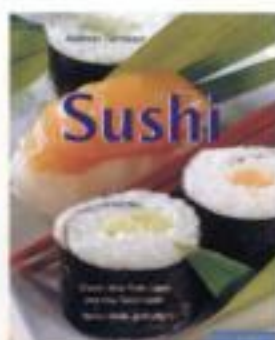
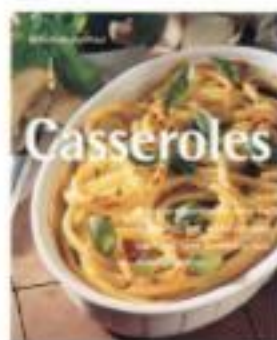
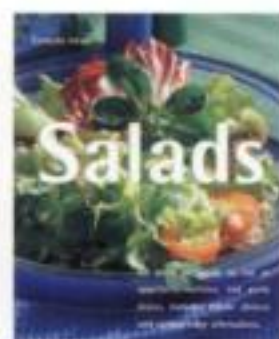
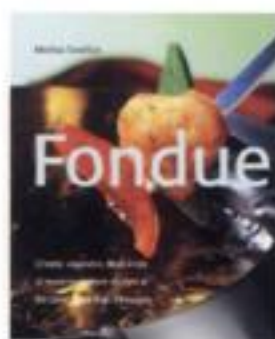
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BASIC INGREDIENTS

- Use only the freshest eggs and dairy products, especially whipping cream.
- If you buy nuts already ground, don't store them too long because they'll quickly turn rancid.

Guaranteed Perfect Cakes

TEMPERATURE

- Be sure to preheat an electric oven far enough in advance. Depending on the manufacturer, this can take 10–20 minutes.
- You don't have to preheat a gas or convection oven because they reach the desired temperature much more rapidly.

TIME SAVERS

- You can bake the base for tortes the day before. This will save you time the next day, and it'll be much easier to cut the cake into layers after it sits overnight.
- You can also save time and electricity by baking two or more cakes in a row and freezing some of them (see Tip 10).

PREPARING BUTTERCREAM

- To keep buttercream from separating when you prepare it, make sure all the ingredients are at room temperature.
- If the buttercream does separate, you can rescue it as follows: Place the cream in a pot, place the pot in a warm double boiler and beat with an electric hand mixer.



FRUIT

- Fresh fruit for cakes should always be fully ripe to ensure the best flavor and finest aroma.
- Never use overripe fruit because it will be too soft and yield too much juice when you bake it.

QUANTITIES

- Always stick to the exact amounts specified for the batter and filling mixtures. This will guarantee the success of your cakes. Even if the batter seems very runny, it's supposed to be like that!
- Raise or lower the amounts slightly to suit your tastes only in the case of fruit for toppings.

10 Tips for Success

BAKING

- Because the finished batter is very runny, some recipes ask that you prebake it several minutes before topping it with fruit or streusel. This keeps the topping from sinking into the batter.
- Don't open the oven door until the baking time is almost over. A cold draft of air could cause your cake to collapse!

DONENESS TEST

- Is the cake really done? Always do the "chopstick test": Toward the end of the baking time, stick a wooden chopstick into the center of the cake. If batter sticks to it, you need to bake the cake for a few more minutes.

STORING CAKE

- Refrigerate any cakes or tortes with a cream filling, as well as cakes with a fruit topping.
- Wrap dry cakes with aluminum foil or seal them in tins to keep them from drying out.

FREEZING CAKE

- You can easily freeze a freshly baked base (recipes starting on page 33). When you need it, simply thaw it out and then top or fill it.
- You can also freeze any dry cakes, cakes with fruit, or sheet cakes—but make sure they're completely cooled first.
- You can't freeze cream tortes or cakes with fillings containing gelatin.

1 Batter—50 Cakes

Baking to Fit Your Every Occasion

With this miracle batter, you won't be able to resist experimenting! Using the same basic ingredients, you can produce a wide variety of cakes that are all guaranteed to succeed. Perfect for people who crave cake that's moist, fruity, chocolatey, or creamy, but don't want to spend a lot of time searching for new recipes.



- > **Basic recipe:** 6 ingredients, 15 minutes—and the batter is ready!
- > **Baking pans:** Everything you need to know
- > **Additional recipes:** Variations on whipped cream, from almond to orange

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